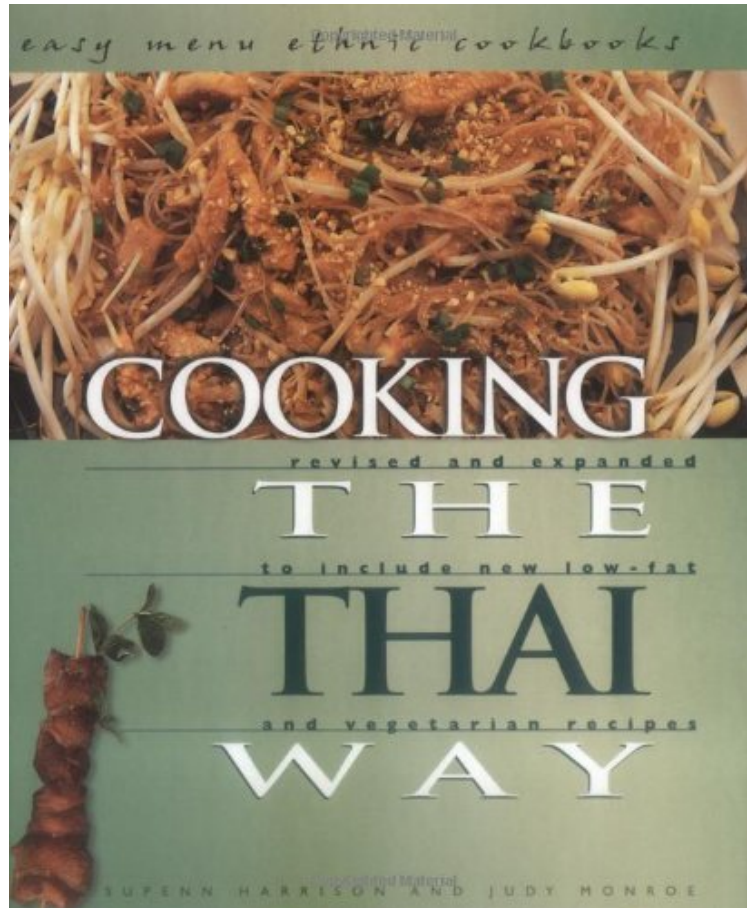


Cooking the Thai Way (Easy Menu Ethnic Cookbooks)

Supenn Harrison, Judy Monroe
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Supenn Harrison, Judy Monroe : Cooking the Thai Way (Easy Menu Ethnic Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking the Thai Way (Easy Menu Ethnic Cookbooks):

8 of 8 people found the following review helpful. Good for beginners, but...By Victoria L.... sparse on the recipes. It is very basic (and I was a bit surprised to see that in the publication info at the front of the book, it's also listed under "juvenile literature"). There is good info on Thailand, it's customs, people, etc., but a full half of the book concentrated on that and a few silly things like describing the term "boil". Definitely not enough recipes. A grand total of 24 recipes, including how to cook rice and recipes for simple sauces. I'm disappointed with this (and the book "Cooking the Vietnamese Way" which I ordered with it) but hate to return things so I'll just have to make the dozen or so recipes that interest me. Then get a nice, comprehensive Thai cookbook where I can preview it before buying! Edited years later. A (vegetarian) friend is very interested in Thai cooking so I dug this out to give to her and, well, I just can't. First, the title includes the words "... include low-fat and vegetarian recipes." Nope. The only vegetarian recipes are for a salad or two and a dessert. And, actually, none of the recipes which include fish sauce are vegetarian since, well, fish

sauce is made from fish. This book does include some good general info on Thai cooking, and some very basic ingredient descriptions, but in the past years I have only used this book for the Nam Pla Prig (condiment) and Spinach Salad with Chicken recipes. Better recipes are available online. Note, other than snacks, desserts and salads, there are really only about ten main-dish or noodle recipes included in this thin volume. 0 of 0 people found the following review helpful. I love this cookbook By julia I love this cookbook. I quit smoking 1 year ago (after 60 years of smoking), gained 30 lbs. over 10 months, so am hoping Thai menu will help. 0 of 0 people found the following review helpful. Cooking the Thai Way By carole carlson Short but sweet cookbook. Love the recipes and easy to read, understand and I have tried many already. It has changed my cooking almost exclusively to Thai.

Most Thai consider food to be an art form, and the dishes they prepare are spicy and rich with a characteristic sweet/sour/salty taste that makes their cuisine unique. With flavors ranging from mild to searingly hot, Thai food is wonderful to smell, exciting to see, and delicious to taste.