

(Free pdf) Cookshelf Thai

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Christine France

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Christine France : Cookshelf Thai before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookshelf Thai:

3 of 3 people found the following review helpful. We love this book...and the food.By E. RobertsonWell, I guess I am not as high-level of a cook as the previous reviewer thinks you need to be in order to enjoy Thai cuisine. We LOVE the Cookshelf Thai book and have no complaints about it. My husband and I have enjoyed many of its recipes and have not had a hard time with the directions making sense. What some may view as a dumb-downed version of Thai cooking is actually what we would consider a fun way to enjoy Thai without making it into your part-time job. We love the Pad Thai recipe (which always turns out delicious and is a whole lot more authentic than the box mix most people get from the store). We also love the Green Chicken Curry, the Thai-Spiced Cilantro Chicken, the Mango Coconut Smoothie and the Coconut Rice. We cook from it weekly and many of our friends have enjoyed the recipes as well. And considering that I bought the book for a buck, I've been nothing but happy with it.3 of 7 people found the following review helpful. Thai -like recipes, certainly not be recognized by Thai cooksBy I. SeligmanChristie France's Cookshelf Thai is merely a reprint of "What's Cooking Thai" with a different title, and some minor changes. I've reviewed this prior version on , and that review follows...adapted for this copy-cat book..Christine France's book might better be termed "Dumbed Down Thai", "Asian-like Dishes for Dummies", or "Vaguely Thai-Influenced Dishes". This is a cookbook shamelessly cashing in on one's desires for authentic Thai cuisine, and most of these recipes are not Thai, so save your money, and buy a real Thai cookbook!.I've traveled to Thailand to firsthand experience the cuisine, eat regularly at Thai restaurants, and have made quite a few recipes from various Thai cookbooks, with fresh galangal, fresh cilantro (coriander) and lemongrass from the side of my semitropical home....The recipes appear to have been

thrown together without careful proofreading, or certainly trying them...I made "Roast Chicken with Ginger and Lime", and had to laugh when the recipe called one to "place the chicken halves on a tray over a roasting pan half filled with boiling water"...roast in a 350 degree oven for ~1 hour...When the chicken is cooked, boil the water from the roasting pan to reduce it to about a scant 1/2 cup. Blend the cornstarch with the water and stir into the reduced liquid. Heat gently until boiling, then stir until slightly thickened and clear. Serve the chicken with the sauce...Huh??Come on, Christine, "reduce" a roasting pan half filled with boiling water down to a "scant 1/2 cup"? Uh-huh, sure! Why not make a rich water reduction from 2 gallons down to a "full 1/2 cup" for more of that rich "water reduction" taste?!Is there no better crafted sauce to put over the chicken than Christine's bland cornstarch and "reduced water"...YUCK!To compensate for the added instructions, I added all of the chicken drippings, with some fat, yielding perhaps one truly "scant" ounce and some cornstarch and water, to create a more tasty sauce than this bland one in the recipe! Since this book is geared for beginning cooks, who are not able to rescue sloppily written recipes, and improve them on the fly, they are in for BIG TROUBLE!I do not think anyone has actually tested many of the "Sorta Thai" recipes, or they would have corrected the errors...this is the sad part about France's books...Do you want you and or your family to be the guinea pigs for these untested recipes?This book's drawbacks additionally include it's complete lack of corresponding Thai names for the recipes..it would have been nice (or perhaps rather embarrassing for Christine) to match a recipe with a familiar name at a Thai restaurant to see how close the ah, abbreviated "inspired" recipe comes to it's authentic cousin.Such recipes as "Baked Cod with a Curry Crust" are of bogus Thai origin-Cod is from the colder Atlantic waters, and certainly not found in Thailand, especially since the Thai's use delicious FRESH local fish!Her "Pad Thai Noodles" (with tomato ketchup- Not too Thai, now is it, Linda!), whose photo certainly looks unlike the sum of the ingredients, with apparent green onion sections tossed in by a food stylist, who never bothered to read the ingredients!Warning, your final result will not look like the pictures in the book!Want to make the great standard, Tom Kha Kai soup (chicken with coconut milk)? Sorry, not even an imitation recipe or authentic one in this meager book...Settle for Christine's "Not Thai" Creamy Corn soup with Egg, Mushroom and Tofu Broth, or Spinach and Ginger Soup, Chili Spiced Shrimp wonton Soup (Wonton's in Thailand, wake up, Christie!) or Chilled Avocado, lime and Cilantro Soup...which are concoctions certainly more Chinese or Latin than Thai! !Want an "Indian/Middle East- inspired" rather than Thai dessert, then try Christine's Rosewater Ice! Want "Asian-influenced"? Go for Christine's Caramel Apple Wedges with (token) Sesame seeds! (Apples are not in THAI cooking)There's "Balinese Banana Pancakes", to fluff up this crazy quilt of a recipe book, looking pretty similar to a dish one can have at an IHOP (International House of Pancakes) or Stir Fried Pork and Corn..."typical of Thai street food"...hmmm missed that street stand in Thailand!Truly Authentic Thai, NOT here!For Authentic Thai recipes, read the large and beautiful Thailand The Beautiful Cookbook, by Panurat Poladitmontr; David Thompson's scholarly tome, Thai Food; Nancie McDermott's Real Thai; Cracking the Coconut by Su-Mei Yu; It Rains Fishes by Kasma Loha-Unchit, to name just a few far more authentic Thai cookbooks. Charmaine Solomon's Complete Asian cookbook has more authentic and tastier Asian recipes.1 of 1 people found the following review helpful. Five StarsBy margarita carrascoSome receipies are my favorite now.

Thai recipes Easy to Prepare Compact size