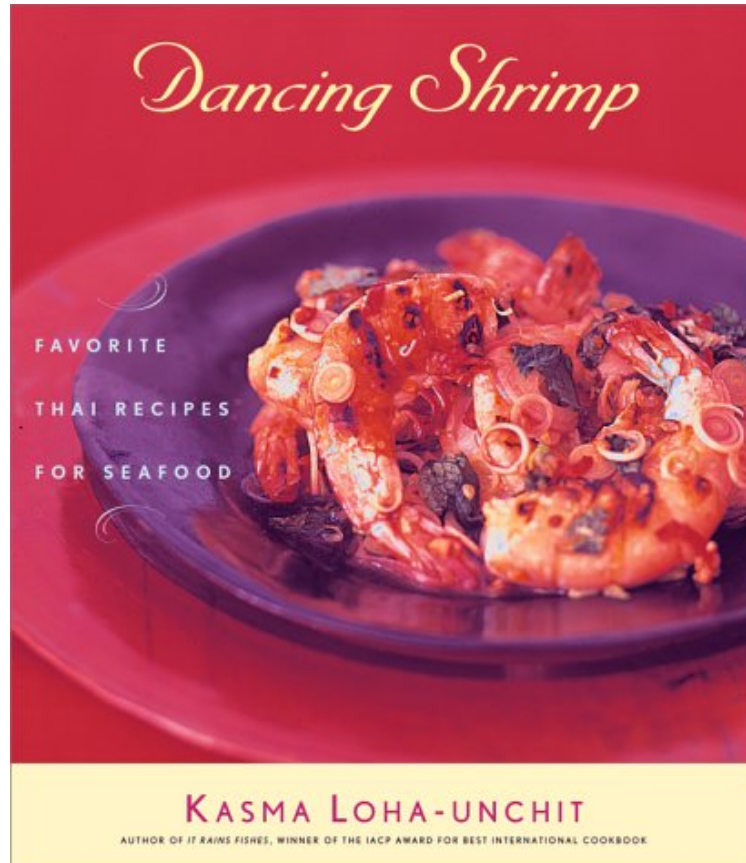


(Download) Dancing Shrimp: Favorite Thai Recipes for Seafood

Dancing Shrimp: Favorite Thai Recipes for Seafood

Kasma Loha-unchit

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Kasma Loha-unchit : Dancing Shrimp: Favorite Thai Recipes for Seafood before purchasing it in order to gage whether or not it would be worth my time, and all praised Dancing Shrimp: Favorite Thai Recipes for Seafood:

29 of 30 people found the following review helpful. Please reprint this book.By ...I'm not going to buy ANY Thai cookbooks by other authors until her books come back into print. There is no point in assessing Thai cookbooks if this book and It Rains Fishes are not included in the mix. I can't encourage anyone to pay nearly a hundred dollars each for second hand copies. And who ever heard of cooking from a Palm Pilot ebook? I really mind that old fashioned cooks who as recently as less than five years ago were recognized authorities are now fallen by the wayside because they are not on Food Network. If not for Sara's Secrets, one wouldn't see masters like Jacques Pepin and Madhur Jaffrey outside of PBS reruns. That means our food intellect is shaped by name brands instead of quality earning a brand.The secondhand prices are outrageous. Since Thai cuisine is now more popular than ever, there are more interested readers who would love to have authentic instruction.p.s. I contacted the author through her website and received the advisement that there are NO plans to reprint her titles. That's strange that an authentic Thai with superior knowledge is out of print when so many new books are out from fans of Thai cuisine who don't have a comparable foundation in the food culture that they are writing about.Her books are kind of fantastic. I prefer this book to It Rains Fishes and

hope to try the pan seared scallops recipe soon. Right off, I bought Golden Boy fish sauce from the local Chinese supermarket based on her recommendation and found that is wonderful; no more Thai Kitchen for me. I am also going to look for her recommended brands for other condiments. Much of the information in her books are available on her website so see for yourself why she is good. 0 of 0 people found the following review helpful. A very good book. By Ace SevenProduct as described. A very good book. 0 of 0 people found the following review helpful. Five Stars By Serious Reader Thanks

Thai cuisine, regarded by many as one of the best in the world, is known for its original combinations of spicy, savory, sweet, and tangy flavors, and its seafood recipes display this culinary artistry to its purest extent. In *Dancing Shrimp*, Kasma Loha-unchit shares with us her ingenious techniques for preparing all types of fish, mollusks, and shellfish according to the traditions of her native cuisine. The more than 100 recipes in *Dancing Shrimp* show the full range of the Thai palate, with curries like Salmon Poached in Green Curry Sauce with Baby Eggplants and Thai Basil; stir-fries like Spicy Southern-Style Stir-Fried Squid; salads like Hot-and-Sour Shrimp Salad with Roasted Chilli Sauce, Lemon Grass, and Mint; steamed dishes like Steamed Fillet of Sea Bass with Ginger, Green Onions, and Sesame-Soy Sauce; soups like Spicy "Broken Fish Trap" Soup; and many more. Thai people, as Kasma reminds us, are warm, welcoming, and playful, and this is evident in the food they prepare. While a dish like Shrimp Cooked in Turmeric-Coconut Sauce might taste sweet on the tip of the tongue, you also will be warmed and surprised by the heat that slowly emerges from the chillies. There is also a real reverence for the bounty of the sea and earth; many of the fish recipes call for a whole fish, and the cooking techniques, such as steaming a fish wrapped in a banana leaf or poaching it in a spicy sauce, preserve the full flavor. Along with the recipes, Loha-unchit provides cooking tips, inspirational ideas for adapting the recipes to different techniques or ingredients, and warm, revealing stories of her homeland. With her charming personal tone and detailed cooking instructions, she guides cooks simply and easily through techniques that may involve unfamiliar fishes or herbs but never fail to result in a mouthwatering delight. As every recipe reflects her years of experience in teaching Americans to re-create the exquisite flavors of Thailand on their own, *Dancing Shrimp* is suitable for beginning and experienced cooks alike.

.com More than a cookbook, *Dancing Shrimp* is both a rumination on how Thai food--the original fusion food, says author Kasma Loha-unchit--developed as a cuisine and a very thorough manual on how to properly prepare fresh fish, crustaceans, and mollusks in the Thai tradition. Filled with 125 tantalizing and sometimes challenging recipes, Loha-unchit covers not only basic cooking tenets but explores how to create dishes that balance the Thai people's love of the five primary flavors: salty, sweet, sour, bitter, and spicy. Many of the recipes feature flavors not common in Western cooking, but Loha-unchit teaches you how to create a savory meal in which the disparate tastes work in harmony. In addition to the recipes, there are chapters on Thailand's seafood culture, how to select and prepare seafood, preserved foods and flavoring ingredients (like fish sauce, a staple item), and techniques and equipment. For those unfamiliar with fish sauce or shrimp paste, she explains how they are made, her favorite brands, and where you can purchase them (there's a store index in the back). The recipes themselves are mouth-watering: Hot-and-Sour Shrimp Salad with Roasted Chilli Sauce, Lemon Grass, and Mint, Curried Mussels on the Half Shell with Flaked Crab, and Ginger-Tamarind Fish Soup, to name only a few. Though some of the recipes may seem daunting at first, Loha-unchit reminds us that "the wide range of variables makes Thai cooking exciting and Thai food both a simple and complex blend of invigorating flavors." After all, it's hard to resist Garlic-Black Bean Pan-Fried Red Snapper. Be sure to serve with a big pot of sticky white rice. --Dana Van Nest Nicole Routhier author of *The Foods of Vietnam* Kasma Loha-unchit shines through in this informative, innovative, and authoritative Thai seafood book. Her food is simply delicious! -- About the Author Kasma Loha-unchit, a native of Thailand, has taught Thai cooking in her own home-based cooking school in the San Francisco Bay Area since 1985. Her first book, *It Rains Fishes: Legends, Traditions, and the Joys of Thai Cooking*, won the 1996 IACP Award for Best International Cookbook. As an active proponent of introducing her native cuisine to Westerners, she writes a monthly column for the San Jose Mercury News and leads cultural and culinary tours to Thailand twice a year.