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Sompon Elizabeth Nabnian

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[Download] A Passion for Thai Cooking

A Passion for Thai Cooking

Sompon Elizabeth Nabnian : A Passion for Thai Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised A Passion for Thai Cooking:

0 of 1 people found the following review helpful. Four StarsBy CaratomWith a suitable sauce I COULD EAT THIS BOOK9 of 9 people found the following review helpful. Great book if you want to learn to cook real ThaiBy John Piercel've spent a good bit of time in Thailand and love the food having eaten in Royal Thai restaurants, street side cafes, at street vendors and even home cooking. I've cooked it several times a week on average for the last 10 years.

Many of the Thai cookbooks offered in the U.S. limit their recipes to Royal Thai cuisine, the stuff you'll get in expensive restaurants over there. They also leave out critical ingredients that may only be available if you spend time searching. For me, it's better to know how it's really done then modify the recipe as I must given the availability of quality ingredients.The authors don't waste a lot of paper talking about utensils, ingredients, philosophy and such, just a few pages. Then they dive right in to good Thai cooking such as phat seew, phad lardna, tod mun plaa, curries and such. They do leave out some of the more exotic stuff like ant larvae, galanga stems or eel that probably won't appeal to westerners. Everything I have tried has been great as it is written, but I tend to deviate from recipes when I cook. If you do the "Julie and Julia" thing, working your way through the entire cookbook, you'll be able to ad-lib your way into an endless variety of great Thai cooking. It's a short cookbook (137 pages, probably 110 recipes) so it won't take too long. I've got a stack of Thai cookbooks I've used over the years, but this is one of my two go-to volumes.(Update: per request, my other go-to is called The Love of Thai Cooking, Vista Productions Ltd, no author listed, first ed. 1978, no ISBN. Likely out of print)1 of 17 people found the following review helpful. Good book - but price should be

lowerBy R. MattBought this in Thailand for 495 Baht. caveat emptor

The simple straight forward recipes in this cookbook have been developed through years of teaching foreigners how to cook authentic Thai food, making it your perfect first Thai cookbook. But if you are well-versed in Thai cooking you will also find this book valuable if you are interested in the regional cuisines of Thailand. Chiang Mai specialities like Khao Soi Gy (Chiang Mai Noodle Curry with Chicken), Northern Curry with Pork (Gaeng Ohm Moo), and Chiang Mai Curry with Pork (Gaeng Hanglay Moo) are a few of the unique dishes included.