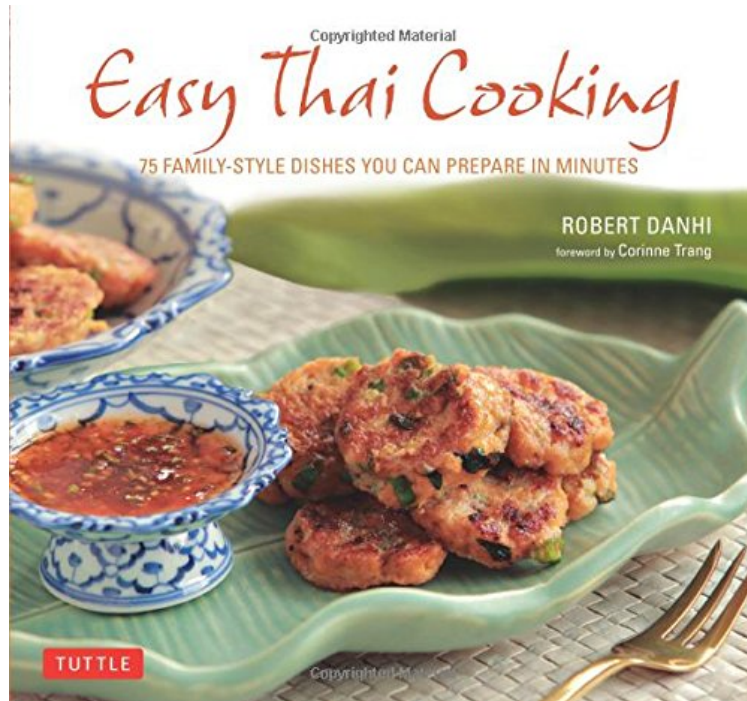


(Library ebook) Easy Thai Cooking: 75 Family-style Dishes You can Prepare in Minutes

Easy Thai Cooking: 75 Family-style Dishes You can Prepare in Minutes

Robert Danhi

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#217361 in Books Tuttle Publishing 2012-03-10 2012-03-10 Original language: English PDF # 1 8.00 x .50 x 8.50l, 1.43 #File Name: 0804841799120 pages | File size: 27.Mb

Robert Danhi : Easy Thai Cooking: 75 Family-style Dishes You can Prepare in Minutes before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Thai Cooking: 75 Family-style Dishes You can Prepare in Minutes:

21 of 22 people found the following review helpful. Chef Danhi Makes Thai Cooking EasyBy yobodishI have tried dozens of Thai recipes but never could get that fave-restaurant taste. When I ordered Chef Danhi's Easy Thai Cooking, I wasn't expecting an "ah ha" moment but that's what I experienced. I got it. His explanation of the different spices, ingredients and techniques, and how to simply orchestrate made it easy to get. Thai cooking isn't black magic. His step by step instructions showed me how to make some of my favorite Thai dishes and condiments. Maybe it's his years of experience in Thailand interacting directly with the people who are all about cooking, enjoying food and savoring every morsel of good eats that makes the difference. Whatever it is, he's got the magical formula with great recipes and easy to follow directions. I love this book! The first two dishes I made were Coriander Beef and Hot and Sour Tamarind Soup... think I may be Thai. It was fantastic! Next on the list are Green Papaya Salad Noodle Bowl, Bangkok Night Market Ramen and Aromatic Thai Omelet (cut into wedges for niece's tea party). Easy to follow, great information... thank you Chef Danhi!0 of 0 people found the following review helpful. Five StarsBy Cyndi L. HumphreysGreat cookbook!0 of 0 people found the following review helpful. My son loved it!By frannyMy son's favorite cuisine is Thai! He goes to Thai restaurants, the Asian market and cooks for his family! He was thrilled to see some more recipes that I'm sure he has already prepared.

Cook delicious and beautiful Thai dishes with this easy-to-follow Thai cookbook. Thai cuisine has taken the world by storm. Its rich combinations of sweet, sour, salty and spicy flavors makes Thai dining a complete sensory pleasure. Many people think that Thai dishes are difficult to prepare, but James Beard nominee and CIA trained chef, Robert Danhi proves that isn't so. Easy Thai cooking gives you a variety of easy-to-make recipes like Grilled Chicken Wings with Kaffir Lime Chili Glaze or Sweet-n-Spicy Pork Ribs or Green Mango and Cashew Salad. The thorough explanations of Thai cooking techniques that allows you to recreate the flavors of Thailand in your own kitchen. In addition, Chef Robert gives you expert guidance on acquiring and maintaining a well-stocked Thai pantry. With basic ingredients and his step-by-step instructions you can make stunning dishes that will add a uniquely Thai flare to your cooking repertoire. Thai recipes include: Hot and Sour Tamarind Soup Stir-fried Pork, Basil and Chilies Classic Red Curry Chicken Golden Pork Satay with Thai Peanut Sauce Spice Crusted Fire-Roasted Shrimp Barbecued Banana Leaf Curry Fish Grilled Tofu, Curried Peas and Kefir Lime Pineapple Fried Jasmine Rice Stir-fried Peanut-Tamarind Noodles Chef Robert's loose approach to cooking, always takes into account and respects Thailand's unique cuisine. The flavors are authentically Thai, yet there is always room for experimenting and developing flavors of your own!

"In this vibrant, accessible take on Thai cooking, chef and instructor Danhi delivers authentic flavors through nontraditional recipes that make smart use of store-bought shortcuts." —Library Journal "Easy Thai Cooking is a manifestation of Robert Danhi's intense passion—and deep knowledge—about Thai cuisine. A must-have for Thai food lovers who wish to explore beyond Tom Yum and Pad Thai." —Bee Yinn Low, author of Easy Chinese Recipes "We have known Chef Robert Danhi for more than 10 years and his work and love of Thai food have always connected us. The more we get to know each other, the more we become aware of how wonderful Thai food can be when Chef Danhi creates a recipe." —Kobkaew and Ning Najpinij, KHAO Cooking School, Bangkok "What a remarkable book! Simple, practical, easy to execute, with a variety and range that will bring so much joy to your everyday dining table. A must for all foodies, culinary students and beginners." —Chef Wan

About the Author Robert Danhi is a teacher, writer and chef with two decades of extensive research in Thailand eating, cooking and smiling. His first book, Southeast Asian Flavors was nominated by the James Beard Foundation for Best International Cookbook. When not on an adventure in Asia, he lives in Los Angeles.