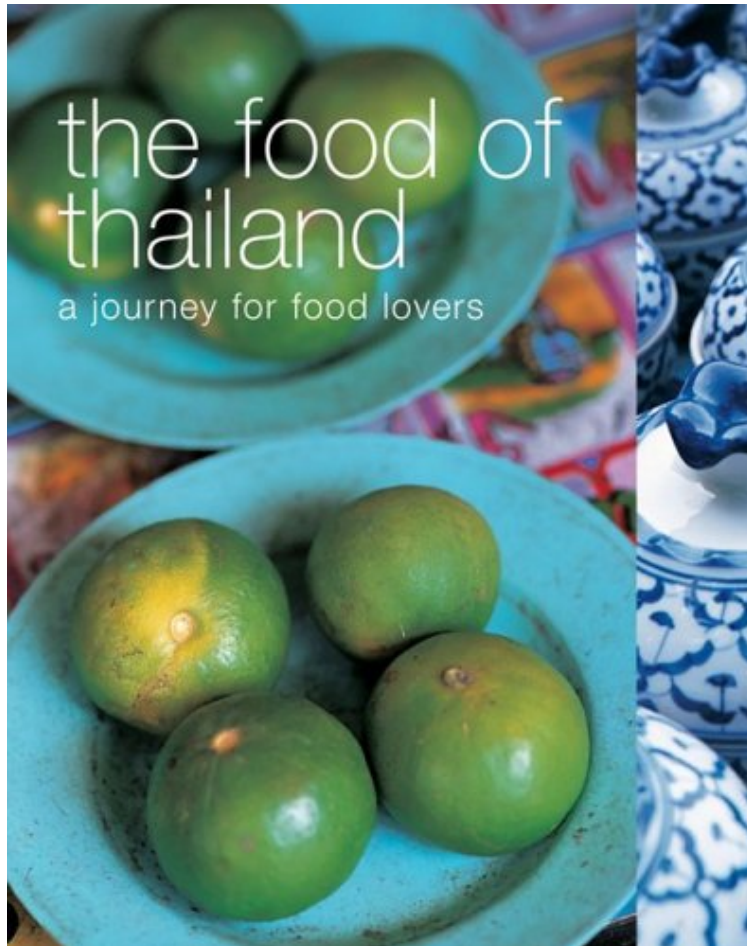


[Mobile book] Food of Thailand (Food Of Series)

Food of Thailand (Food Of Series)

Kay Halsey

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Kay Halsey : Food of Thailand (Food Of Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Food of Thailand (Food Of Series):

1 of 1 people found the following review helpful. best thai cookbook ever!!!By joeLove this cookbook. We moved a couple of years back and had given our copy of this cookbook to a friend because we loved it so much. Needless to say had to buy it again!! Hard to find in stores and online. Great recipes for even novice cooks. You will need plenty different spices which I order online at myspicesage.com.0 of 0 people found the following review helpful. Great pictures and recipes.By ieI would buy this book alone for its great pictures, but I have tried a few recipes and they have been superb. Try the curry dish recipe. That has been a life-saver for me because I have not been able to find a good curry recipe that comes close to my favorite restaurant's, and the one in the book is pretty darn close. Happy I discovered it! My mission is to try more of the book's recipes.0 of 0 people found the following review helpful. Yummy authentic foodBy MS M R KINGSTON-BURKEThis reminds me of the food I ate in Thailand, fresh, light,

and scrumptious. Lots of family favourites here. Buy it !

Thailand has an increasingly well-known and well-loved repertoire of dishes, some more familiar than others. This culinary journey guides readers through Bangkok's markets to the seafood freshly cooked on the beaches of the Gulf of Thailand, to the sweet-makers of Phetchaburi province to the rice-growing hill tribes of the northern region. The Food of Thailand features a myriad of dishes that make up modern Thai cuisine: from traditional green, red, and panaeng curries, eaten by every Thai, to salads like som tam and laap, redolent with herbs and chillies, and coconut-based soups, including the famous tom khaa kai. To partner the recipes, special pages explore the essence of Thai food and cooking techniques. Subjects include: - Making fish sauce - Preparing som tam - Mixing and pounding curry pastes - Carving fruit. About The Food of... series A culinary journey around the world. Each book in The Food of series is a comprehensive introduction to the world's great cuisine. These books feature more than 100 delicious recipes that highlight each country's culinary treasures. With instructive color photographs throughout, each recipe helps readers choose and identify produce, from vegetables and flavorings to street snacks, sweets, and colorful and exotic fruits. Feature sections explore the essence of each culture's food and cooking techniques.

About the Author edited by Kay Halsey and Lulu Grimes with photography by Alan Benson