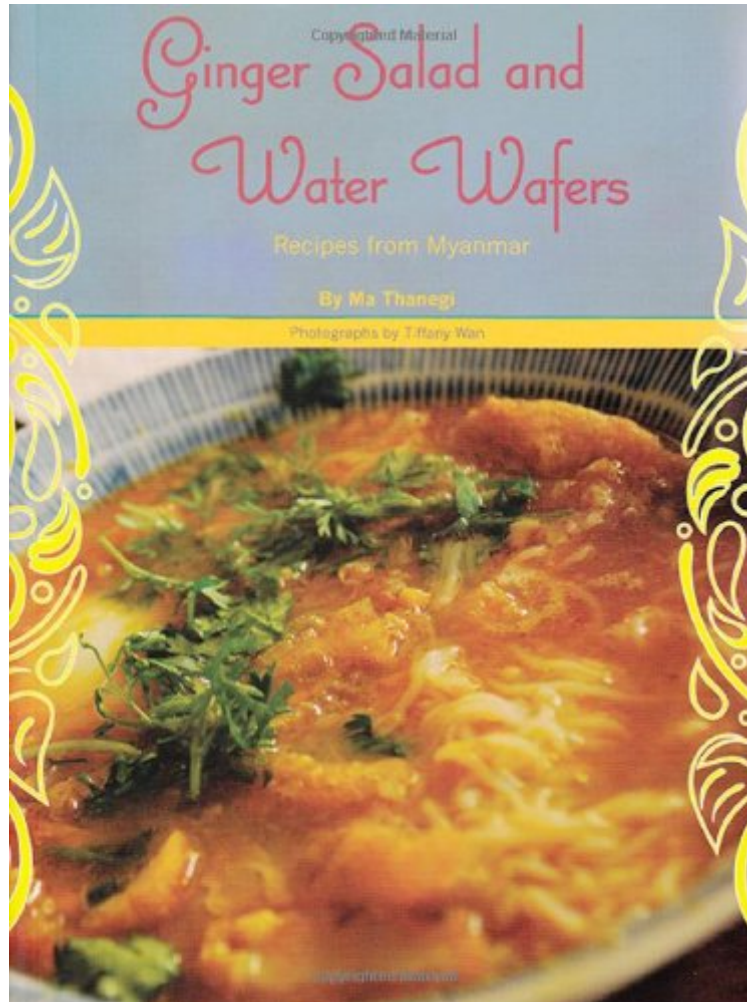


[DOWNLOAD] Ginger Salad and Water Wafers: Recipes from Myanmar

Ginger Salad and Water Wafers: Recipes from Myanmar

Ma Thanegi

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Ma Thanegi : Ginger Salad and Water Wafers: Recipes from Myanmar before purchasing it in order to gage whether or not it would be worth my time, and all praised Ginger Salad and Water Wafers: Recipes from Myanmar:

2 of 2 people found the following review helpful. wonderful photographs By Judith A Tempting recipes, but certain ingredients may be difficult to get here. Myanmar food is wonderful because it is fresh, picked in the morning, and local. I hope I will be able to recreate the taste. Ma Thanegi is an artist, as well, and photos are lovely. 3 of 3 people found the following review helpful. Amazing Burmese Food For Dummies! By Hemanth Rau I haven't been to Burma, and I haven't eaten Burmese food before. However, when this book was recommended to me by a fellow foodie and an avid traveler friend of mine, I definitely decided to try it. I'm glad I did. The book has a very homely feel to it, written by a local in love with her country's cuisine, with photos taken by young lady on her travels to Burma. This just made me feel that the book was more authentic and real than any of those mass publications out to make money. This had

passion written all over it. The recipes were simple and easy to follow. Living in Hong Kong, the ingredients were fairly easy to obtain. I gathered with friends and we cooked about 4-5 of the dishes. Nothing was lost in translation. As my review title says... it was plain, easy and simple to make some amazing burmese food... even if we were dummies :) The food turned out so tasty, even though I had nothing to compare it to. I guess that's the best part. When you have no clue what the final outcome should look like, or taste like, and then it turns out to be a winner, and without much effort. These are the reasons I would highly recommend this book. If you've been to Burma or are a connoisseur of Burmese food, you may or may not think otherwise. From my end.. I loved it. I would like to thank Ms. Ma Thanegi for her amazing recipes, and Ms. Wan for her great eye in capturing the local home food of Burma.

3 of 3 people found the following review helpful. *Burmese Food Primer ... and more!* By Donald E. Gilliland. Ma Thanegi's acclaimed cookbook, *An Introduction to Myanmar Cuisine*, which was first published in 2004, has just been reprinted with a few changes. Now titled *Ginger Salad and Water Wafers: Recipes from Myanmar*, the new edition of her cookbook from *Things Asian Press* boasts 170 pages, complete with recipes and lists of the ingredients you'll need to start creating tasty Myanmar dishes. This beautifully designed paperback edition also includes color photographs by Tiffany Wan. Even if you aren't a cook, the photos alone are worth the price of the book. In addition to illustrating the many mouth-watering dishes described in the book, there are also many captivating images of various sights, street scenes, festivals, and markets from around this gorgeous country. When most people think of Burmese food, or Myanmar cuisine, images of oily curries and greasy fried rice spring to mind. But dig below that layer of infamous oil and you'll find that there is a wide range of delicious food found in Myanmar, ranging from addictive noodle dishes to savory soups and tasty salad creations. Chapters in the book also cover: Main Dishes (various meat and fish curries, stews, steamed and grilled dishes); Salads (an incredibly diverse section, with recipes for Tofu, Grilled Eggplant, Pennywort, Long Bean, Green Mango, Ginger, Tomato, and Shrimp Paste salads); Noodles (don't get me started, this is one of my favorite food categories in Myanmar cuisine, and Ma Thanegi offers a wide range of recipes of the more popular dishes such as mon hinga, mondhi, and ohno khauk swei); plus a chapter on Desserts and Snacks. If you think that Burmese food consists of nothing but oily curries and greasy fried rice dishes, prepare to be enlightened. And start cooking!

Myanmar is a land with strong cultural traditions and a long history and civilization. In spite of being situated between India and China, its cuisine has little to do with that of either country. The rich variety of Myanmar food is presented in this book, with 101 recipes ranging from Well-Behaved Pickled Fish to Golden Rice, Silver Rice. A comprehensive glossary of essential ingredients and where to buy them makes exploring this little-known cuisine as easy as it is tempting.

From the Back Cover Myanmar is a land with strong cultural traditions and a long history and civilization. In spite of being situated between India and China, its cuisine has little to do with that of either country. The rich variety of Myanmar food is presented in this book, with 101 recipes ranging from Well-Behaved Pickled Fish to Golden Rice, Silver Rice. A comprehensive glossary of essential ingredients and where to buy them makes exploring this little-known cuisine as easy as it is tempting. For anyone who loves to explore countries through their food, here is a passport to Myanmar's diverse and delicious food culture. Adventurous eaters will love this well-written collection of recipes from Myanmar, a country that, for many, is still wrapped in shadows. Easy to prepare and a pleasure to eat, the dishes in *Ginger Salad and Water Wafers* are sure to launch a thousand dinner parties. Author Ma Thanegi is an artist, a writer, an enthusiastic cook, and an indefatigable gourmet who has lived in Myanmar since birth. The recipes she has collected in this book are ones that she has often enjoyed in the company of friends.