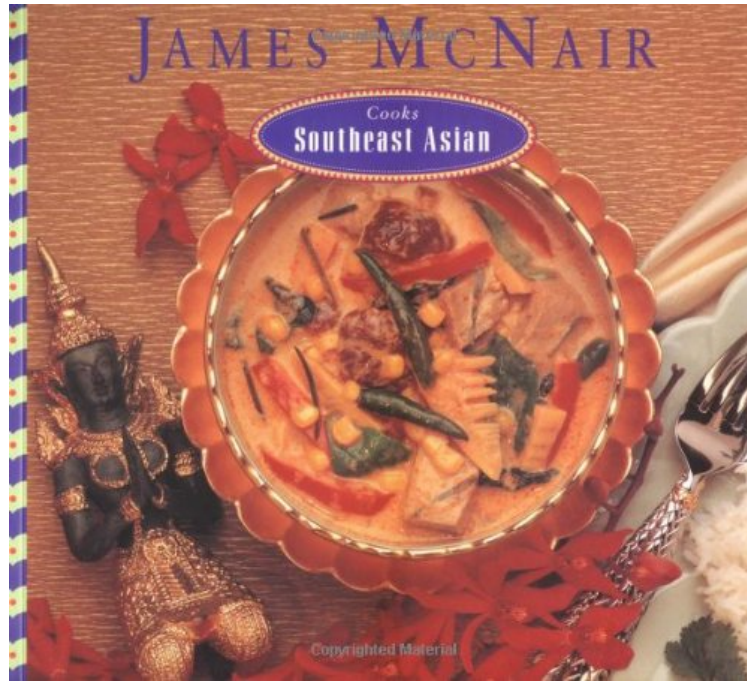


## James McNair Cooks Southeast Asian

James McNair

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**James McNair : James McNair Cooks Southeast Asian** before purchasing it in order to gauge whether or not it would be worth my time, and all praised James McNair Cooks Southeast Asian:

0 of 0 people found the following review helpful. The recipes are delicious and with excellent photos to inspire By Teresa G. This book is so enjoyable. The recipes are delicious and with excellent photos to inspire. I used to borrow my library's copy all the time and realized I needed my own, which is rare for me to buy cookbooks. The "Little Leaf Treasures" have become a family tradition at Christmastime. Whenever I make it I get so many compliments. Every recipe is a winner. 0 of 0 people found the following review helpful. Wonderful!!!! By Patricia Freeman I love cookbooks with pictures the best 'cause then I have not only an idea what the dish should look like, but how it might be presented in the best possible light. I always enjoy James McNair's cookbooks (I think I now have the full set) and his recipes never fail. 8 of 8 people found the following review helpful. Great recipes, gorgeous photos By A Customer The day I received this cookbook I was so inspired I went out and bought all of the ingredients for and then prepared the "Thai Curry" recipe. It was excellent. I've made several other recipes from this book since and have yet to be disappointed. My family has become big fans of Asian food primarily because of my love of this book. Be prepared to find what many inexperienced cooks may find as exotic ingredients. We're lucky to live by a huge Asian grocery store, so finding things like jasmine extract, kilfer lime leaves, fresh lemongrass, and other interesting-sounding bottled or dried flavorings was not difficult, but could potentially be. I appreciate the sumptuous photos supplied with each recipe. Obviously there was a hefty budget for food stylists and photo shoots, but it really helps when you're trying to envision the finished product and the presentation.

Best-selling cookbook author James McNair's second volume in the World Cuisines series presents a broad sampling of dishes from Southeast Asia. Over 70 recipes showcase the delectable melange of tastes and textures in the cooking of Thailand, Vietnam, Indonesia, Cambodia, Malaysia, Myanmar (Burma), and the Philippines, featuring the savory ingredients these cultures share: fresh herbs, fiery chilies, velvety coconut milk, tangy limes, crisp vegetables, and sweet tropical fruits. From hearty curries to delicate noodles, from soothing custards to refreshing beverages, creating these tempting dishes at home is a snap with McNair's concise, easy-to-follow directions and inspiring, full-color photographs. With a guide to special ingredients and tips to help home cooks master the basics, this stunning and accessible new cookbook brings the exciting flavors of Southeast Asia to American tables.

From Publishers Weekly In the second in his new World Cuisine series (the first was on Italian cooking), prolific cookbook author McNair brings his stylish expertise to both his recipes (slightly simplified interpretations of classic dishes) and to his 60 full-color photographs of prepared dishes displayed with Southeast Asian tableware, arts and crafts. The more than 70 recipes summon up a roll call of the region's nations-Thailand, Laos, Cambodia, Myanmar (Burma), Vietnam, Malaysia, Singapore and Indonesia. Arranged approximately in the sequence of a Southeast Asian meal, recipes are grouped into beverages, including coffees and juice drinks; rice dishes, such as a rather bountiful interpretation of Indonesia's humble Fried Rice (Nasi Goreng); noodle dishes and soups with noodles; such vegetable dishes as tangy, shredded Green Papaya Salad, found in Myanmar, Thailand and Vietnam; fish, poultry and meat dishes such as a Laotian offering of boneless chicken breasts stuffed with shallots, chilies and pork and baked in coconut milk; and "sweet" dishes. Recipe headers, presented as sidebars, explain the original configuration of the recipe, its ingredients and substitutions. Overall, this volume comprises a concise, informative introduction to the region's cuisine-from a master. Copyright 1995 Reed Business Information, Inc. The prolific cookbook author reinterprets his favorite dishes from Thailand, Vietnam, Singapore, Malaysia, Indonesia, the Philippines, Laos, Myanmar (Burma) and Cambodia for easy preparation by the American home cook. He includes a shopping guide with popular ingredients with hints for substitutions. Library Journal About the Author James McNair -- one of America's most innovative cookbook authors -- is also the photographic designer, prop and food stylist, and book designer for his bestselling single-subject series.