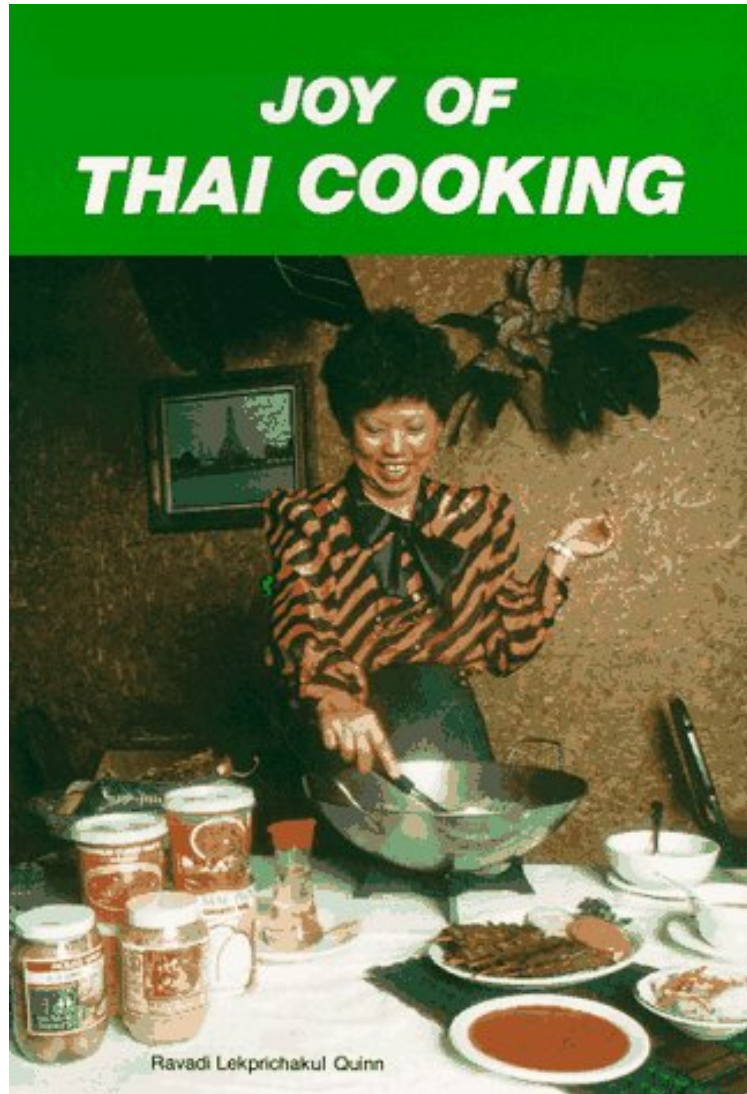


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Joy of Thai Cooking

Ravadi Lekprichakul Quinn
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Ravadi Lekprichakul Quinn : Joy of Thai Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Joy of Thai Cooking:

0 of 0 people found the following review helpful. Short and to the pointBy AseretI love that this book has so many of my favorite recipes in such a compact space. I also love that she takes pictures of a lot of the ingredients so I can make sure that I get the right stuff.0 of 0 people found the following review helpful. mmmmm thai foodBy E. CowenThis is a GREAT cookbook. My husband and I have been working through the recipes and have yet to make one that wasn't delicious. The food we've prepared has been as delicious as what is served in a restaurant- but MUCH cheaper!The only downside is the explanation of the ingredients is a little weak, but it's not really a big deal. An internet search has

always been able to handle any questions I've had. You won't be disappointed with the Joy of Thai Cooking! 3 of 3 people found the following review helpful. My de-facto Thai cookbook By m_s_ With all the Thai cookbooks that have appeared on the market lately, it's a shame that this one isn't more widely available in the United States, because it really is one of the best. I bought it secondhand on the strength of the other reviews here, and I haven't been disappointed. There's a number of other excellent recipe books of Thai cuisine, like Nancie McDermott's Real Thai/Real Vegetarian Thai, but most of them seem geared toward making the type of meal that takes fifteen ingredients and half an afternoon to prepare everything from scratch. That's fine and good, but most of the time I don't have the energy or time for that kind of cooking. So probably 75% of the time when I want to make a Thai meal, I pick up the Joy of Thai Cooking. I've probably tried two-thirds of the recipes in the book, and I have yet to find a stinker, or something that I wouldn't make again...and the majority of them are simple enough that I can make them at the end of a long day without much stress. Almost all the recipes are straightforward enough that I can find the ingredients either at the local grocery store or with a quick trip to any Asian grocery store, but they taste just fantastic. I really can't find anything bad to say about this recipe book, except that I wish it was even longer! If you're considering buying the Joy of Thai Cooking, you won't regret picking this one up.

A guide to Thai Ingredients and Utensils Resources and Substitutions Step by step easy to comprehend recipes to authentic Thai food dishes Color pictures This beautifully illustrated cookbook is an essential for Thai food lovers. The easy to follow recipes and delightful comments by the author make cooking delicious authentic Thai food a blast. Tofu substitutions makes this book an A+ for vegetarians. Ravadi Lekprichakul Quinn, owner and operator of the Emerald of Siam restaurant since 1983 graces us with this book.

From the Author "A Rose can only be beautiful when it blooms by itself." This is a very powerful message I remember getting from my mother from the time I was six years old, whenever she saw unhappiness in my face. Each time, she explained to me that a person will look beautiful only when she feels good from inside of herself, not in response to some outside force. That rose took on different meanings in every aspect of my life through the intervening years. By three years ago, it had led me to a deep understanding of myself. A rose to me now represents the beauty of children, youth and adulthood. A beautiful rose has to come from an uninjured rosebud, representing a child's life which has been well nurtured by the parents' care and love. At this point you may ask me - what connection is there between a rose and Thai food? Please read on...