

(Pdf free) Ken Hom's Simple Thai Cookery

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Ken Hom

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Ken Hom : Ken Hom's Simple Thai Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Ken Hom's Simple Thai Cookery:

0 of 0 people found the following review helpful. Five Stars
By Cedric T. Duncan
Good Book...Thanks.
0 of 0 people found the following review helpful. actually good Thai food
By Nels
I think this book may be the first time I found a Thai recipe that came out anything like Thai food in a restaurant. Highly recommend!
4 of 4 people found the following review helpful. good introduction and reference for basic simple thai dishes
By heinzal
I turn to this book as my reference book when I want to cook some staple dishes of Thai cuisine and don't feel like getting lost in a jungle of more sophisticated recipes, as it is often the case with other books, and yet retain some authenticity in the dishes I

cook. Though I have never been to Thailand, hence I have little idea of what authentic Thai food should taste like, I find Ken Hom to call for quite a lot of garlic in many of his recipes, which leaves me a bit perplexed, to the point I often end up adapting recipes or looking them up in other cookbooks or on the internet. Overall, I like this book as a great starting point for a simple and quick Thai meal, great if you aspire to familiarise yourself with the most popular Thai recipes and give your dishes a fairly authentic taste, but are not an "authenticity-freak" and can't be bothered spending hours putting all ingredients together from scratch. Suggested further readings: If you're looking for the most comprehensive and authoritative book on Thai cooking and culture, David Thompson's "Thai Food" is "the bible". If you like beautiful pictures along with your recipes and an insight on Thai culture and regional cuisines, check out "Thailand: The Beautiful Cookbook". For a more narrative type of book with great stories about Thai food and culture with good recipes too, "It rains fishes" by Kasma Loha-Unchit is hard to beat. I also like the Lonely Planet World Food guide to Thailand, as a pocket sized travel guide to Thailand for foodies.

In *Simple Thai Cookery*, Ken Hom takes you step by step through 40 of the most popular Thai dishes—from Spicy Noodle Salad and comforting Coconut Chicken Soup to pungent Red Pork Curry. The tried-and-true recipes include appetizing soups and starters, quick and easy fish, meat, and vegetarian main courses, and a variety of savory accompaniments. Step-by-step instructions and color photos accompany each stage of the preparations, and with a menu-planner and guide to essential ingredients, this is a book that will inspire cooks of every ability.

“Hom's accessible introduction should appeal to many home cooks.” -- Library Journal
About the Author: Ken Hom is one of the world's top authorities on Chinese cooking. Among his best-sellers are *Ken Hom's Quick Wok*, *Ken Hom's Top 100 Stir-Fry Recipes*, and *Ken Hom's Hot Wok*.