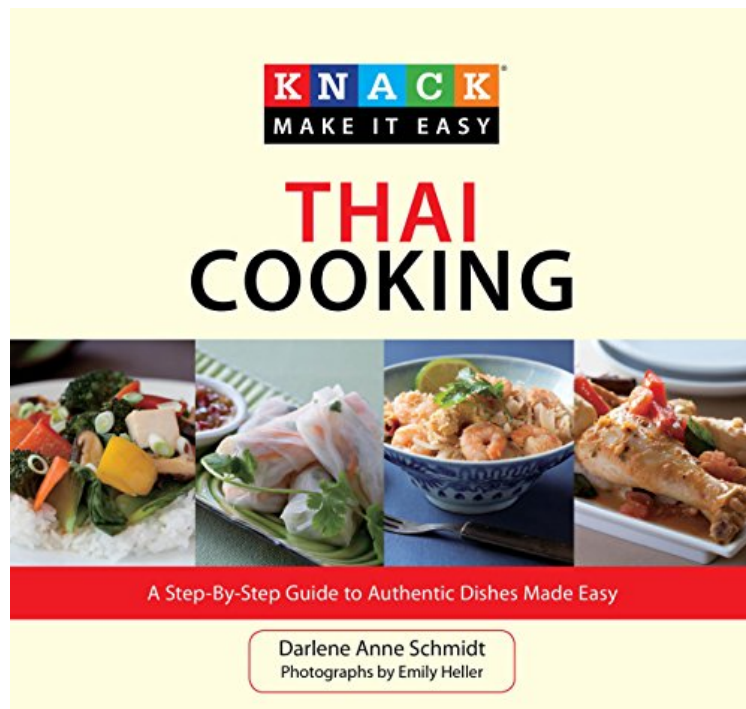


(Free and download) Knack Thai Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy)

Knack Thai Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy)

Darlene Anne Schmidt
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Darlene Anne Schmidt : Knack Thai Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy) before purchasing it in order to gage whether or not it would be worth my time, and all praised Knack Thai Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy):

3 of 3 people found the following review helpful. Best cookbook I've ever usedBy Bride to BeI checked out this book from the library and after two weeks of cooking Thai, I just had to buy it. I really really could not part with it and give it back to the library. Sure I could copy the recipes down, but the pictures are what make this book special. Ethnic ingredients can always be a little intimidating, but with photos of key staple ingredients, it made the grocery shopping process much easier. In addition, the step by step cooking process has multiple photos per recipe, so when you are cooking, you can compare your food with the how it "should look" at multiple steps; kind of like a "quality check." It is great for visual learners. In addition, When writing the ingredients list, they separated the sauce or dressing from the other ingredients of the meal, so you are able to more readily conceive in your mind how the meal will come together at different steps before even looking at a picture. My husband says he would eat the chicken satay and green mango salad everyday if he could. I've always used Thai curry paste from the plastic can, which you can purchase at your local asian market, but I never thought I could easily make curry paste myself from scratch. Overall, the best cookbook I've used. I will definitely purchase more Knack brand cookbooks.0 of 0 people found the following review helpful. My favoriteBy C. VincentI bought this cookbook because of the other rave reviews and I am so happy I did ! In fact

others have loved my meals so much that they always want the recipes. So I have given them my book and bought another one for myself. Now my daughter in law is in love with the curry baked salmon and the scallops so much that here I go again. I will give her my book and order another one. It is so down to earth on the ingredients, has wonderful step by step directions, and gives other ideas for each dish. Great photos as well. This has become my favorite cookbook and I have at least 75 or more !0 of 0 people found the following review helpful. Great curry ideasBy WilliamWe have made a good handful of recipes from this book. Our favorite one is the green curry. That has become a staple for us when we are in the mood for Thai food. Nice addition to our collection

Knack: Thai Cooking teaches you how to make your favorite Thai dishes right at home. 100 step-by-step main recipes and more than 250 variations.

From the Back CoverThai food is fast becoming one of the most popular of world cuisines, with good reason! From Pad Thai to Drunken Noodles, Chicken Satay to curries of all colors and flavors, it dazzles the taste buds and seduces the senses. But to take the mystery out of preparing Thai food, plenty of visual inspiration and information is a must. Enter Knack Thai Cooking. With a stunning array of color photos and recipes, this book makes it easier than ever to make your favorite Thai dishes right at home. Before you know it, yoursquo;ll have embarked on an unforgettable culinary adventure.