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Ruth (Rungthip Kusalanukoon) Jennings
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Ruth (Rungthip Kusalanukoon) Jennings : Let's Cook Thai with Ruth before purchasing it in order to gage whether or not it would be worth my time, and all praised Let's Cook Thai with Ruth:

2 of 2 people found the following review helpful. DELIGHTFULLY EXOTIC TASTY THAI RECIPESBy Julie HindraThis is a wonderfully clear, concise cookbook with easy-to-follow recipes and colorful photos that represent various Thai dishes and the lovely art of Thai display. The book fits perfectly on any shelf, and the spiral allows it to lay flat so you can simultaneously follow directions and prepare food. It is well arranged and thought out, and the

mouth watering recipes are simplified for people on the go. This is a definite for your cookbook collection! Highly recommended. 1 of 1 people found the following review helpful. interesting, colorful, easy to read and easy to do By A Customer the easiest thai cookbook I have ever used. the pictures help you to present the food in a manor that stimulates the appetite, especially when presented to a person not familiar with thai food. the author tells how to cook the reciepies for those who are not used to the hot thai food as well as those who are used to burning.--a great book, especially for the beginner or one who wants real thai cooking. 2 of 2 people found the following review helpful. Excellent Thai Cookbook for Beginners and Experienced Alike By A Customer If you've never tasted Thai food and are a beginner at making Thai food, this is the book for you. It is not at all intimidating. To the contrary, it is very easy to follow, even including pictures and descriptions of the condiments. Even if you are an experienced Thai cook, you will love this handy cookbook with its great, authentic recipes. Ruth hails from Korat and some of her recipes are native to that area. So, if you've only visited Bangkok, now you will be surprised at the flavor of food in Korat in the Northeastern part of Thailand. This is a cookbook that should not be missed! You will love the flavor of the recipes and the ease at which you can make these dishes yourself.

35 Authentic Thai Recipes by a Native Thai who has lived in America for 30 years. Most of the recipes cook within 30 minutes without a wok. The famous original pud thai recipe from Korat Thailand which is popular among the Thai's along with the famous satay with peanut sauce, the famous korat barbeque chicken and many other favorite recipes of Thailand are all available in this colorful cookbook. There is also mention of the medicinal and healing power of the herbs and spices which she used in her recipes.

About the Author Ruth Jennings (Rungthip Kusalanukoon) is a connoisseur for Thai food, was born in Korat province, the northeastern part of Thailand. There, people eat spicier foods than in other parts of the country. So Ruth brought up the real native way of cooking technique which is quite simple and original. She also explains the history of Thai cooking which nobody has done before.