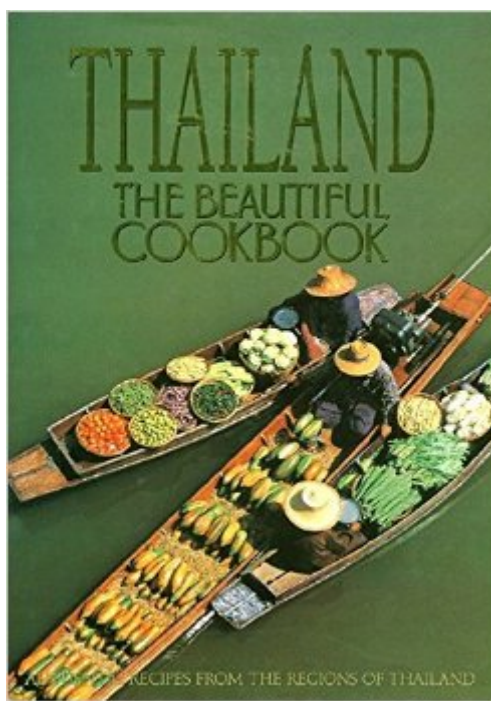


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Thailand: The Beautiful Cookbook



Synopsis

Thailand the Beautiful Cookbook is a joyous celebration of Thailand its people, and its cuisine. The range and diversity of Thai cooking is showcased in this magnificent collection of authentic recipes from each of the four regions of Thailand. From the South, where the cooking reflects a Malay influence, comes a tantalizing array of curries and delicious seafood dishes. The Central Plains region, with the huge vibrant city of Bangkok as its focus is the most fertile, part of the country and is rich in fresh produce. The North has a very distinctive cuisine based on glutinous rice, and the dishes that accompany it are generally milder than those of the Central and Northeastern regions. In the Northeast the influence of nearby Laos is felt and dishes tend to be highly spiced. Thai-born chef and culinary expert Panurat Poladitmontri and his partner, Judy Lew, have prepared this superb collection of authentic, recipes, each of which has been individually photographed by leading food photographer John Hay and beautifully styled by Ann Creber. Internationally renowned photographers Luca Invernizzi Tettoni and John Hay present a spectacular collection of photographs to show Thailand's great scenic diversity, from the beaches and jungles of the South to the misty mountains of the North, and the varied lives of its people. William Warren, who has spent many years in Thailand, writes with an insider's knowledge. He takes the reader on an absorbing trip around the country discussing the various influences--historical, physical, racial and cultural--that have formed the distinctive culture of the Thai people. An extensive glossary ensures that any cooks who are unfamiliar with oriental ingredients and presentation will have no difficulty in bringing this wonderful selection of Thai dishes to their tables.

Book Information

Series: Beautiful Cookbook

Hardcover: 256 pages

Publisher: Beautiful Cookbooks; First Edition edition (April 23, 1992)

Language: English

ISBN-10: 0002550296

ISBN-13: 978-0002550291

Product Dimensions: 10 x 0.2 x 14 inches

Shipping Weight: 4.6 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (78 customer reviews)

Best Sellers Rank: #309,901 in Books (See Top 100 in Books) #45 in Â Books > Cookbooks, Food & Wine > Asian Cooking > Thai #64 in Â Books > Travel > Asia > Thailand > General #3518

Customer Reviews

I first borrowed this book in 1993 from my neighbor who had lived in Thailand. I made about 4 things from the book--by the book--and invited her to dinner. She raved how perfect and authentic the flavors were. I kept the book awhile, made more recipes, and, being on a student budget but having plenty of time, copied those recipes I thought I might someday make (about three-quarters of them). The Burmese Chicken Curry was a hit from the beginning--when my wife's friend walked in the front door she remarked that it stung her NOSE just smelling the dish as it cooked! Over the years I have made some fifty recipes from the book--soups, meat dishes, rice and noodle dishes, vegetarian dishes, seafood dishes, curry pastes, desserts--and nearly every one has been a huge hit with my wife and me. I've made so few different recipes because I've come back to many of them a dozen times or more. The Chicken Coconut Soup is my four-year-old son's favorite food, and he requests it often. I finally bought the book for myself this year and have made several different recipes that I hadn't before. Some have hit my "frequently made" list already. The book is visually stunning, with large appealing photographs of each dish, and with similarly beautiful photos of the countryside, divided up by region between the chapters of different foods. The recipes themselves are very easy to follow, and even those that have many ingredients usually only require a couple steps. Some require ingredients that you can only find in Asian food stores (like galangal) but even things like fish sauce and coconut milk are becoming more available in other supermarkets; and many recipes require nothing more exotic than fresh ingredients and soy sauce.

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