

The Vegetarian Taste of Thailand: Vegetable, Tofu, and Seafood Dishes

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Pinyo Srisawat, Yingsak Jonglertjesdawong : The Vegetarian Taste of Thailand: Vegetable, Tofu, and Seafood Dishes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Vegetarian Taste of Thailand: Vegetable, Tofu, and Seafood Dishes:

11 of 11 people found the following review helpful. skip itBy smoothsoulThe only reason to get hold of this book (preferably from a library) is because it's one of the weirdest cookbooks around. Apart from the fact it's supposed to be largely vegetarian and yet has chicken and pork recipes, it also has Maggi sauces and various non-Asian items. Some of the recipes are surprisingly unappealing; others look like they are the ingredients for the lowest-quality Asian packet junk food. How this book got into press is beyond me. The authority on Thai vegetarian food is Vatcharin Bhumichitr's "Thai Vegetarian Cooking."13 of 17 people found the following review helpful. This is not truly a vegetarian cookbook - beware!By A CustomerReal vegetarians look out! The title of this cookbook is very misleading. There are at least 2 recipes that contain chicken in the book and the last time I checked, chicken was not a vegetable or tofu or a type of seafood. Look on pages 185 and 205 for the chicken recipes. I was very disappointed when I saw this. And practically every type of seafood that man eats is in so many of the recipes that real vegetarians will want to stay far away from this book unless they're willing to spend the time it takes to convert every recipe to true vegetarian status.12 of 14 people found the following review helpful. Not only not vegetarian, not even good Thai!By A CustomerA poor rendition of cafeteria style Thai food which can be found in any small town restaurant in the US or Europe. The recipes are bland and uninteresting and one wonders if the editors have ever been anywhere nearer the far

east than Boise Idaho. Avoid this book if you can, there are far better vegetarian and Thai cookery books.