

(Free download) Tommy Tang's Modern Thai Cuisine

## Tommy Tang's Modern Thai Cuisine

Tommy Tang

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#2263525 in Books Square One Publishers 2005-11-20 Original language: English PDF # 1 9.00 x .67 x 7.501, .79 #File Name: 0757002544160 pages Ships from Vermont | File size: 41.Mb

**Tommy Tang : Tommy Tang's Modern Thai Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tommy Tang's Modern Thai Cuisine:

0 of 0 people found the following review helpful. A Good Thai CookbookBy Jocelyn PattersonIt's a good basic Thai cookbook with some twists on traditional recipes but written for beginners who need the basic, there is a list of the various ingredients and details what they are...Softcover and not a lot of recipes or pictures, but it's worth the price I paid. Mostly I bought it because I am a big fan of Tommy Tang's PBS cooking shows which are no longer running here.0 of 0 people found the following review helpful. Tommy makes it easy and GOOD!By Phyllis S.

VermilyeaHaving lived in Bangkok Thailand and loving the food, Tommy makes it easy as speghetti and meatballs. He knows how to bring the good taste of Thailand to the American table without stress or strain and we love this cookbook. Have to order one for my daughter who was born in Thailand and loves the food as well. Thank you Tommy.0 of 0 people found the following review helpful. Five StarsBy Lucy Lawhornwonderful product love it

Tommy Tang, celebrated chef and owner of Tommy Tang's restaurants in Los Angeles and New York, shares his flair for creating unique, delectable cuisine from his native Thailand in Tommy Tang's Modern Thai Cuisine. Here, he presents over ninety of his signature recipes, which combine elements of Japanese, Indian, American, and European dishes with traditional Thai flavor. Although the flavors may be exotic, Tommy has made his recipes as simple as can be. Most dishes require only standard utensils, and many call for ingredients easily found in supermarkets. Easy-to-follow instructional illustrations guarantee professional results, while beautiful full-color photographs help you choose the perfect recipe for your next cooking adventure. If you love Thai food, but have always thought that it was beyond your culinary reach, Tommy Tang is here to change your mind. Let Tommy Tang's Modern Thai Cuisine bring the joy of Thai cooking to your home.

From Library Journal Here are recipes from the chef/owner of trendy Thai restaurants in New York and Los Angeles. Tang's cuisine mixes elements of the East and West, as in Crab Spring Rolls with Santa Fe Chili Sauce. His food is innovative and appealing, but it's somewhat irritating that a number of the dishes require Tang's commercially available seasoning mix or marinade. Still, Tang--and Thai cuisine--have many fans, and there are some delicious dishes here. For larger collections. BOMC and Better Homes Gardens selection. Copyright 1991 Reed Business Information, Inc. From Kirkus s Though Tang himself came here from Bangkok in 1972, his restaurants--the first opened in L.A. in 1982, a twin in N.Y.C.'s Tribeca four years later--have as much to do with American enterprise and California style as with Thai cuisine. The food, commonly referred to as "California Thai," is represented here by the ultratraditional Pad Thai, known as Thailand's national dish; by the restaurant's own chicken satsbquo; with peanut sauce and its special sauced duck; and by such hybrids as Bangkok Jambalaya, Thai Wonton ("Okay, I admit I'm pirating a Chinese dish here"), eggplant made with olive oil and pine nuts, a roasted pepper sauce well represented in recent Italian cookbooks, and an arugula salad with ingredients from Asia, California (the zinfandel), and Italy. Whatever the borrowings, though, Thai accents manage to predominate (you can't do the recipes without curry paste and Thai fish sauce) and California's breezy flair just gives it wings. It's an attractive mix. -- Copyright copy;1991, Kirkus Associates, LP. All rights reserved. From the Publisher A colorfully illustrated collection of more than ninety original recipes adapting traditional Thai flavors to American kitchens and cooking techniques, by the innovative chef-owner of the most popular Thai restaurants in L.A. and New York. Full-color photographs and B W illustrations throughout