

(Library ebook) Totally Thai Classic Thai Recipes to Make at Home

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Sarah Spencer

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#3961424 in Books Spencer Sarah 2015-02-04Original language:EnglishPDF # 1 9.00 x .20 x 6.00l, .29
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Sarah Spencer : Totally Thai Classic Thai Recipes to Make at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Totally Thai Classic Thai Recipes to Make at Home:

0 of 0 people found the following review helpful. Skillful and easy to follow.By Nilah MThis book is the perfect introduction to the deliciousness that Thai food is. As suggested by the author, I have made some Thai Chilli Sauce and stored it, to use for a variety of stir fry and sauted dishes. Irsquo;ve also learnt the skillful use of fish sauce and basil leaves in dishes, without them having jarring flavours. Some of my favourite dishes from this book are the Larb Chicken with lettuce and the Fried Garlic Squid. Also, the nutritional info is super helpful.1 of 1 people found the

following review helpful. Loved this cookbookBy THOMAS W SAVAGELoved this cookbook! The recipes are intriguing; well explained. They sound delicious, I can't wait to try them! Particularly helpful was the "nutritional facts" accompanying each recipe. I liked the "artsy" reference to the use of color in Thai cooking, mentioned in the introduction. Tom Savage2 of 3 people found the following review helpful. Mouthwatering recipes, with clear instructions.By Anton SwanepoelThe book is well written, with a number of excellent dishes. The directions are clear, with the formatting perfect.I loved the conversion tables at the back, as I am not American and needing to search online to figure out how much ingredients to add would have been a pain. Each recipe gives you the number of portions, as well as nutritional information such as calorie count.This book is well worth it.My only complaint is, that there are no pictures of any of the meals in the book. Taken the exceptionally well formatted book, and the number of pictures the author added at the back, of other books, I personally feel it is a slip not to have included a picture per recipe, and was one of the things I was looking forward to seeing. Hopefully the author will correct this in a future update, then the book would be 5 stars.

Thailand has won hearts around the world with its big flavor cuisine. Totally Thai bring you authentic Thai recipes that you can whipped up in your own kitchen! The food of a country often reveals a lot about the characteristics of the country itself. A visit to Thailand brings you face to face with an electric energy of colors, flavors, textures, and contrasts. Thai cooks have managed to take this color and put it on a plate. This wonderful Thai cookbook is about celebrating the colors of Thai cuisine by bringing you the best in Thai dishes. The book includes: Traditional dishes whipped up for weeknight dinners by Thai moms; across Thailand, like everyone's favorites like Thai Chicken Curry and Shrimp Pad Thai. Thai's mastery of bringing ancient Thai flavors into modern forms like lovely Beef Satays, and Thai Green Chili Shrimp. Easy to prepare sides and condiments like Coconut Thai rice and Papaya Rice Noodle Salad. A must in Thai cooking. Flavorful desserts and drinks like Thai Mango Sticky Rice Pudding and Thai-style Iced Tea. The key to Thai cooking is a fixed set of staple ingredients. You will need ginger, lemongrass, galangal, fish sauce, oyster sauce, soy sauce, cilantro, red chili powder, green chillies, coconut milk, and peanut oil. Once you have these ingredients on hand, Thai cooking will be a snap. Let's start cooking delicious meals today! Scroll back up and order your copy today!

Nice addition to your cookbook collection.By Jane BThis book has a lot of authentic delicious-looking recipes. I especially like the addition of the nutrition information. Thai cooking is so popular, yummy and good for you, this book is an easy way to help you try it out.Loved this cookbookBy TOM SAVAGELoved this cookbook!The recipes are intriguing; well explained. They sound delicious, I can't wait to try them! Particularly helpful was the "nutritional facts" accompanying each recipe. I liked the "artsy" reference to the use of color in Thai cooking, mentioned in the introduction.Tom SavageAbout the AuthorSarah Spencer lives in Canada with her husband and two children. She describes herself as an avid foodie who prefers watching the Food Network over a hockey game or NCIS! She is a passionate cook who dedicates all her time between creating new recipes, writing cookbooks, and her family, though not necessarily in that order! Sarah has had two major influences in her life regarding cooking, her Grandmother and Mama Li. She was introduced to cooking at an early age by her Grandmother who thought cooking for your loved ones was the single most important thing in life. Not only that, but she was the World's Best Cook in the eyes of all those lucky enough to taste her well-kept secret recipes. Over the years, she conveyed her knowledge and appreciation of food to Sarah. Sarah moved to Philadelphia when her father was transferred there when Sarah was a young teenager. She became close friends with a girl named Jade, whose parents owned a Chinese take-out restaurant. This is when Sarah met her second biggest influence, Mama Li. Mama Li was Jade's mother and a professional cook in her own restaurant. Sarah would spend many hours in the restaurant as a helper to Mama Li. Her first job was in the restaurant. Mama Li showed Sarah all about cooking Asian food, knife handling, and mixing just the right amount of spices. Sarah became an excellent Asian cook, especially in Chinese and Thai food. Along the way, Sarah developed her own style in the kitchen. She loves to try new flavors and mix up ingredients in new and innovative ways. She enjoy cooking with her slow cooker and finding ways to make life easier while feeding your loved one with flavorful and healthy meals. She is also very sensitive to her son's allergy to gluten and has been cooking gluten-free and paleo recipes for quite some time. Some of her other books include: Simple Paleo Salad Cookbook; Best Wok Recipes from Mamma Li's Kitchen; Best Egg Rolls, Spring Rolls and Dumplings from Mama Li's Kitchen, Gluten-Free Today 36 Quick Easy Lunch and Snack Recipes; Freezer Meals for the Slow Cooker; Thanksgiving Feast Cookbook and Christmas Feast Cookbook.