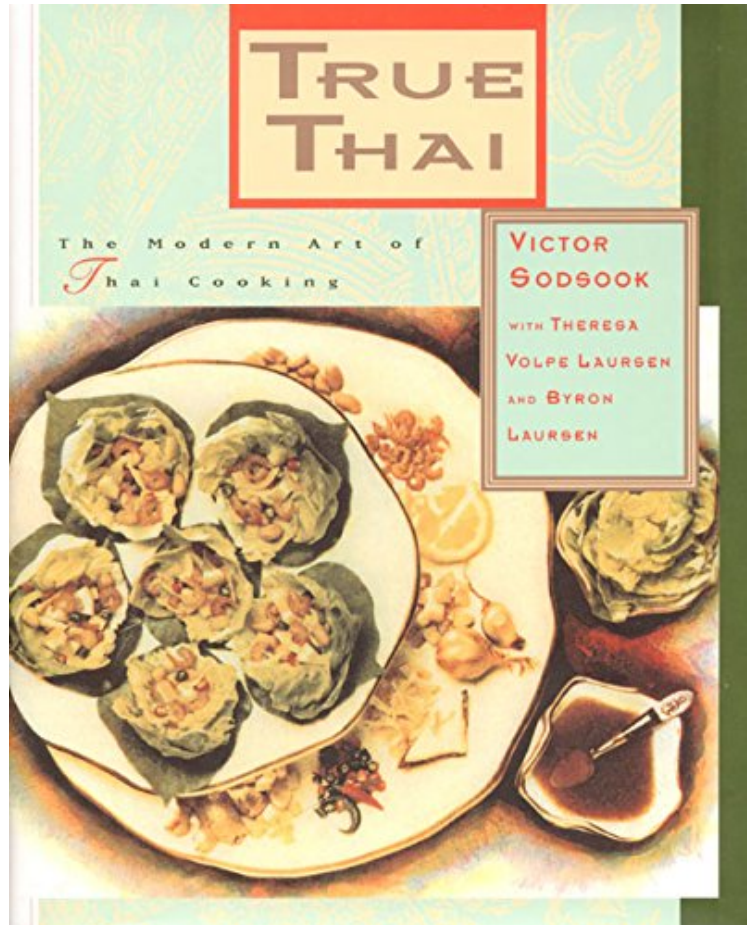


[Get free] True Thai: The Modern Art of Thai Cooking

True Thai: The Modern Art of Thai Cooking

Victor Sodsook

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Victor Sodsook : True Thai: The Modern Art of Thai Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised True Thai: The Modern Art of Thai Cooking:

2 of 2 people found the following review helpful. This cookbook is the Thai that binds! By Joseph B. Cox Jr. If you are one who enjoys experiencing the flavours of the world and are not intimidated by exotic ingredients then Thai cuisine is one you should consider. Most of the ingredients needed for Thai cooking may be found in your kitchen, your local supermarket, or Asian Market. "True Thai: The Modern Art of Thai Cooking" is an awesome collection of recipes that are not only simplistic and flavorful, but does a great job of combining Thai cuisine with Thai culture. As a professional chef, I especially appreciate the menu planning guide at the end of the book. I have been exposed to many, many cuisines of the world, but I have to confess that Thai is near the top of my list. Probably my most favorite dish is the Chicken-Coconut Soup with Ginger and Lemon Grass (tom kha kai). I'm from the South and I have always enjoyed soup with crusty bread and butter but I have to say this soup stands by itself. No bread, or anything else for that matter, is needed with this soup. And the flavor---wow---it is unbelievably good. Victor Sodsook, also a

professional chef, has gone to great lengths to make this book a collection of recipes that are easy to read and follow and presents the reader with information about the recipe: what region it's from, facts about the ingredients, and techniques for preparation. Ingredient substitutions are also provided to create different versions of the same recipes. This book has a variety of recipes covering the usual contents: Soups, Rice and Noodles, Fish and Seafood, Salads etc. But this book goes farther including contents such as Bangkok Street Cooking, Royal Thai Cuisine, and Fruit and Vegetable Carvings. It even has a section of Mail-Order Sources for Thai Ingredients. It's a nice amalgam of information bound up in one book. It is the Thai that binds. 0 of 0 people found the following review helpful. fantastic replacement for my copy I lost after 25 years of use--By jeff mA wonderful book and WHAT A FIND!! BRAND NEW---basically---just paid shipping--I bought this book new in 1995ish and used it for decades---I left it in Thailand at a hotel in January and was so bummed ---When I got back to the USA I looked it up on and found it in the used books area---what a find!!! 0 of 0 people found the following review helpful. True ThaiBy Andrew Rosen- MarxTrue Thai is an excellent cookbook,it explains ingredients fully and is easy to understand.The recipes are easy to prepare and delicious.In the back of the cookbook there are listings for ingredients.Most ingredients can be found in Asian markets or larger supermarkets and what cant be found can be ordered on line. Before purchasing I read the reviews as I always try to do. And after I purchase I usually try to write an honest review. This cookbook I am pleased to say is just what most of the reviews said it was and I am more than pleased. I am sure that I will be using this cookbook often and it will not get dusty sitting on a shelf!

True Thai is one of those rare and important cookbooks where cuisine and culture meet. Food lovers will come away with layers of understanding, discovering the soul of a country where cuisine is a sacred art.True Thai takes us from the jostling Bangkok streets and canals to countryside rice paddles and mango groves, from distant mountain villages to Thailand's stately Royal Palace, delivering True Thai taste in every sense of the word.Victor Sodsook, a native Thai, chef/owner of Los Angeles's celebrated Siamese Princess restaurant, has written the authoritative Thai cookbook that American cooks have been waiting for. True Thai satisfies an increasing public interest in the seductive flavors of Thai cuisine, and a decreasing emphasis on high-fat, high-calorie red meats, eggs, and oils. The lively, easy-to-follow recipes are tailor-made for today's adventurous, aware cook.Most of the tools and ingredients used in True Thai are probably already in your kitchen. And its wide-ranging glossary of ingredients will help you select the most flavorful spices and freshest produce, as well as the best brands of key Thai ingredients like coconut milk and fish sauce. Among True Thai's 250 recipes, you'll find the many Thai dishes that have already won over Americans, such as Crispy Sweet Rice Noodles (mee krob) and soothing, aromatic Chicken-Coconut Soup with Siamese Ginger and Lemon Grass (tom kha kai). Everything is here, from the deliciously spiced barbecued chickens found in Thai provinces to the elaborate and time honored cuisines served to Thailand's royal family, such as King Rama V's Fried Rice. Since Thailand teems with both fresh- and saltwater fish and shellfish, you'll find an abundance of healthful, provocative seafood dishes, such as Ayuthaya Haw Mok Talay, a scrumptious mousse of curried fish, shrimp, and crab, redolent with chili and coconut milk, grilled and served in fragrant banana leaves.Surprisingly light preparations for meat include Fiery Grilled Beef Salad, a classic of Bangkok cafe cuisine, and mu kratiem phrik Thai, a simple stir-fry of pork medallions sizzling with garlic and black pepper. The Thai Vegetarian Cooking chapter is really a whole book unto itself, encompassing its own blend of curry pastes, soups, appetizers, entrees, and one-dish meals-all completely free of animal or fish products. The Thai Salads chapter showcases such recipes as Coconut, Lemon, and Ginger Salad or Grilled Lobster Salad with Green Mango that demonstrate the great variety and sensuousness of this branch of Thai cooking. Drinks and desserts include such ethereal treats as Rose-Petal Sorbet and the refreshingly herbaceous Lemon Grass Tea, wonderful either hot or cold. There's also a chapter that shows how to marry these newfound Thai tastes with classic American cooking, through such improvisations as Bangkok Burgers with Marinated, Grilled Onions and Spicy Thai Ketchup.True Thai is more than a cookbook; it is a collection of grace notes exemplifying Thai cuisine's dedication to pleasing the senses. There's even a chapter on preparing Thai-style table decorations, many of them as edible as they are lovely.True Thai's 250 recipes, each with helpful and fascinating notes, present Thai cuisine with simplicity and elegance. True Thai is the most authentic, authoritative, and accessible Thai cookbook ever printed in English.

From BooklistSodsook's more than 230 offerings go beyond traditional recipes of satay, pad prik, and iced coffee. Here, country and city cuisines appear. A dozen suggested menus and instructions on carving fruits and vegetables round out this very pleasurable, unassuming, and unpretentious cookbook. Barbara JacobsAbout the AuthorBorn in Nam Buri, Thailand, Victor Sodsook learned cuisine at his mother's side, in a Thai university, and in the employ of fine Bangkok hotels. He arrived in America more than twenty years ago, opening the first Siamese Princess in 1976. Success propelled him to his present location in Beverly Hills. This is his first book.