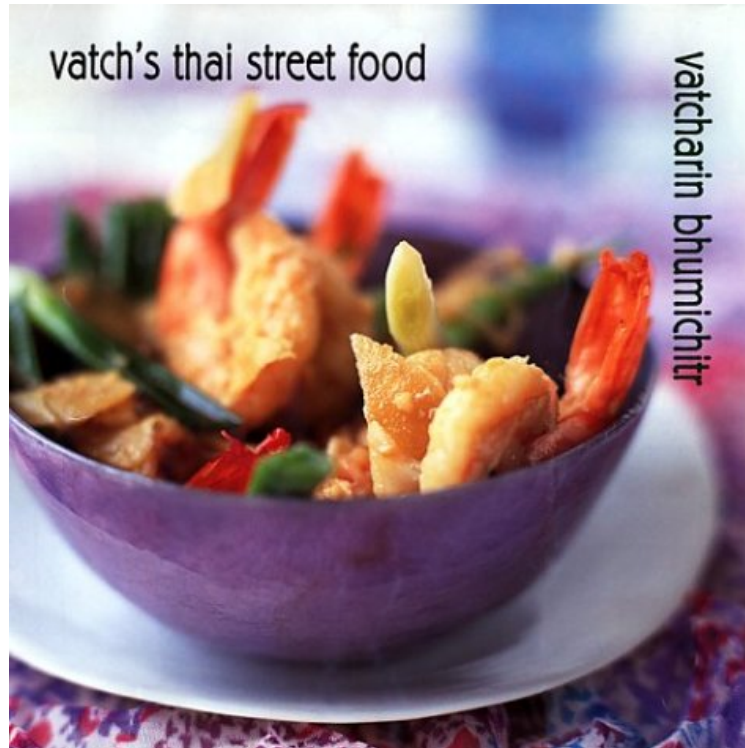


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Vatch's Thai Street Food

Vatcharin Bhumichitr

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#1724876 in Books Laurel Glen Publishing 2002-09 Original language: English PDF # 1 .49 x 9.50 x 9.40l, #File Name: 1571458263144 pages | File size: 73.Mb

Vatcharin Bhumichitr : Vatch's Thai Street Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised Vatch's Thai Street Food:

1 of 1 people found the following review helpful. Not in a position to judge By notatechfan This book uses several ingredients on a regular basis in almost all the recipes that I cannot find locally since I live in a rural area. I have not made any of them yet as a result. It is also not as vegetarian as I expected. Apparently, Thai food is not traditionally vegetarian and I did not know that before I got this book. I will probably try some of the recipes at some point if I can figure out how to substitute for the ingredients I can't find or make something that does not require them. It does look like a good book and most of the recipes don't require a great many ingredients or expensive or specialty equipment. I bought the book because my husband and I enjoy eating in a local Thai restaurant so I thought I would try to cook some of it, but it is very different. No Pad Thai recipe that I could tell, which is my husband's favorite, but that could be because it is an Americanized dish. This book is for serious Thai cooks, in my opinion. 2 of 2 people found the following review helpful. Vatch's Thai Street Food By Go4itBillWell written simple to follow receipts complete with various food ingredient descriptions backgrounds. Beautiful photography. Almost makes you wish you could get on a plane and fly to Thailand and sample the foods up front and personal. Why not? I would definitely recommend this book and author to anyone. 14 of 14 people found the following review helpful. Wonderful and authentic! By Roseanne M. I used to travel on business to Thailand frequently, so I'm always looking for authentic tasting recipes. In this book, I finally found a perfect recipe for Laab (Larb or Larp). Plus, I really like how he tells you what region the dish is from, and many have a little history with it. Like Thai Dim Sum, for example, was an attempt of the street vendors to attract

the Chinese immigrant workers in the area. Many of these 'street' dish recipes just aren't found in other cookbooks. I enjoy just browsing through this book:)

Vatcharin Bhumichitr invites readers to join in the Thai street food experience, introducing key street dishes from across Thailand -- beginning in Bangkok and its surrounding areas, then moving on to the southern seashores, the isolated northeast and finally the far north. Food stalls are an essential part of Thai life and can be found on countless streets, market courts, roadside drive-ins, harbor walls and railway platforms across the country, and provide the freshest, most authentic Thai cooking. Covering soups, noodles, salads, stir-fries, grilled dishes, curries and desserts, this tantalizing collection includes such favorites as Som Tam, a fiery grated raw papaya salad and Khao Niew Mamuang, a mango and sticky rice creation -- easily the most popular Thai dessert. The 'Before You Begin' section, introducing ingredients and cooking techniques, provides all you will need to take up Thai cooking with confidence!

Over 100 easily mastered and authentic one-dish meals from the market stalls, food-carts and noodle-boats of Thailand from the premier Thai restaurateur, chef and author. About the Author Vatch is the owner of Tamarind Thai Restaurant in Miami and is also the founder of three of London's best Asian restaurants. He is widely regarded as one of THE authorities on Thai cooking. April 2007 sees the opening of his new resort, Cinnamon, Ko Samui, Thailand.