

## File Type PDF Thai Restaurant Cookbook

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### CPE9N1 - KIERA JOHANNA

Now busy home cooks can bring the fantastic flavors of Thai cuisine into the kitchen with a simple trip to the grocery store. Nancie McDermott, experienced cook, teacher, and author of the best-selling cookbook *Real Thai*, presents this collection of 70 delicious recipes that focus on easy-to-find ingredients and quick cooking methods to whip up traditional Thai. With recipes like Crying Tiger Grilled Beef, Grilled Shrimp and Scallops with Lemongrass, Sticky Rice with Mangoes, and Thai Iced Tea, along with McDermott's highly practical array of shortcuts, substitutions, and time-saving techniques, anyone can prepare home-cooked authentic Thai meals—as often as they like.

Renowned chef David Thompson first went to Thailand by mistake: a holiday plan had to be changed at the last minute, and he ended up in Bangkok, where he was seduced by the people, culture, and cuisine. Since that fateful trip some 20 years ago, Thailand has become David's second home. Working alongside cooks who perfected their craft in the Thai royal palaces, he began to document the traditional recipes and culinary techniques that have been handed down from generation to generation. The result is *THAI FOOD*, the most comprehensive account of this ancient and exotic cuisine ever published in English. David writes about Thailand and its food with an easy erudition, encouraging readers to cook and experiment, while simultaneously fostering a respect for the food and its stewardship through the ages. Although all the classic, well-loved recipes are here, this magnum opus features hundreds of lesser-known but equally authentic and delicious Thai dishes that will inspire cooks to go beyond green curry chicken and Thai fish cakes. David's passion and conviction are infectious; complemented by Earl Carter's superb photography, *THAI FOOD* captures all aspects of the dynamic Thai culture and cuisine. • Ten years in the making, this groundbreaking work is one of the cookbook publishing events of the decade. • The author's London restaurant, *nahm*, received a Michelin star in 2002, making it the first Thai restaurant to receive such an honor. • Photographed at David's restaurants in Sydney and London, and on location in Thailand, Earl Carter's superb images capture both the essence of Thai food and its rich cultural milieu. Award-2003 James Beard Award Winner 2003 IACP Award Winner Reviews "Stands out, dauntingly massive, brilliantly magisterial, and, at the same time, bustling with charm, observations, life." —Saveur "[S]et a new standard for Asian cookbooks." —Saveur (Top 100 Home Cook Edition)

'The Blue Elephant Cookbook' is a collection of recipes from the menus of the Blue Elephant restaurants, simplified and explained in step-by-step detail to make it easy for the home cook to obtain superb results. The book also provides tips on vegetable carving and presentation; and on selecting the choicest fresh produce at your nearest grocery or supermarket. Tony Le Duc's exquisite photographs capture all the subtlety and delicacy of Royal Thai dishes, and help to make this the most enticing – as well as the most authoritative – Thai cookbook of its time. With branches in Paris, Brussels, Copenhagen and London, the Blue Elephant is

one of the most successful chains of Thai restaurants. Serving Royal Thai Cuisine – a lighter, more refined version of traditional Thai cooking – the restaurant prides itself on the authenticity of its menu, employing only those chefs with many years' experience in leading restaurants in their homeland or the kitchens of the Thai royal palaces. Their dedication and expertise translates itself into superb dishes, for starters, salads, fish and seafood, meat and poultry, and vegetarian dishes, from the subtly aromatic Nam Prik Ong (a dip of minced chicken flavoured with red curry paste and tomatoes, served with crisp vegetables) and Mud-Cha Chom Tarn (steamed Rainbow Trout flavoured with lemongrass, tomatoes and sweet basil), to vegetarian specialities such as Tow Hu (beancurd with sweet and sour sauce, pineapple, mushrooms, onions, ginger and baby corn). Visit the Official Website: [www.blueelephant.com](http://www.blueelephant.com)

A Simon & Schuster eBook. Simon & Schuster has a great book for every reader.

Cook vibrant and exciting dishes with this easy-to-follow Thai cookbook. *Modern Thai Food* is a sumptuous collection of Thai-inspired recipes for the modern kitchen. Martin Boetz, from the acclaimed Longrain restaurants, has translated 100 of his favorite dishes for cooks to recreate at home. If you enjoy cooking and Thai food, you will revel in the flavors that can be found in: Grilled Scallops with Peanut Nahm Jim Grilled Cuttlefish & Pomelo Salad Light Red Curry of Beef Signature Longrain Egg Net Also included are Martin's lighter, fresher interpretations of Thai favorites such as hot and sour soup, red and green curries, fish cakes and salads—all without compromising on authenticity or taste. From the bar, Sam Christie offers recipes for the Thai cocktails and 'stick drinks' that have made the Longrain bar a much-loved meeting place. Most of the ingredients used in *Modern Thai Food* are readily found in supermarkets, fresh food markets and good Asian produce stores. A comprehensive illustrated glossary will help cooks identify ingredients, and Martin's clear instructions will help guide cooks through the recipes. Illustrated throughout with gorgeous full-color photographs by Jeremy Simons, *Modern Thai Food* will inspire all who want to cook—and eat—their Thai and Asian-inspired favorites at home. Favorite Thai recipes include: Braised Beef Ribs with Sweet Thai Dressing Crisp Noodle Salad with Chicken Spicy Pork and Crab Dip Deep fried Snapper with Rich Red Curry Green Curry Shrimp With Basil Steamed Clams with Thai Herbs And many more...

NEW YORK TIMES BESTSELLER • 80 stir-fried-saucy, sweet-and--tangy mostly Thai-ish recipes from the mom who taught Chrissy (almost) everything she knows, Pepper Teigen! IACP AWARD FINALIST • ONE OF THE BEST COOKBOOKS OF THE YEAR: Time Out, Food52 Whether she's frying up a batch of her crispy-garlicky wings for John's football Sundays or making Chrissy her favorite afternoon snack—instant ramen noodles with ground pork, cabbage, scallions, and cilantro—Pepper Teigen loves feeding her famously fabulous family. Through these eighty recipes, Pepper teaches you how to make all her hits. You'll find playful twists on Thai classics, such as Fried Chicken Larb, which is all crunch with

lots of lime, chile, and fish sauce, and Pad Thai Brussels Sprouts, which bring the fun tastes and textures of pad thai to a healthy sheet of pan-roasted vegetables. And there are the traditional dishes Pepper grew up with, like khao tod crispy rice salad and tom zapp hot and sour soup. Pepper shares stories about her life, too, such as how she used to sell sweet-savory kanom krok coconut-and-corn pancakes to commuters when she was ten years old in Thailand (now she makes them with her granddaughter, Luna, as a treat) and how, once she moved to the United States, she would cobble together tastes of home with ingredients she could find in her new homeland, like turning shredded cabbage and carrots into a mock-papaya salad. Influenced by Thailand, California, and everywhere in between, Pepper's mouthwatering recipes and sharp sense of humor will satisfy anyone craving a taste of something sensational, whether that's a peek into America's most-talked-about family's kitchen or a rich and spicy spoonful of Massaman Beef Curry.

A journey through northern Thailand in 120 authentic recipes with stunning location photography. Nait Regular offers the unique flavours of northern Thai food in a stunning collection of authentic recipes, essays, and location photography. Inspired by the ingredients and aromas of growing up in northern Thailand, Nait learned to cook in her mother's kitchen. Cooking food with ingredients from the market or family garden, this cookbook is a reflection of Nait's life in Thailand and her passion for cooking and sharing Thai cuisine with others. Kiin, which means "eat" in Thai, transports readers to northern Thailand on a journey to discover the ingredients, markets, and culture that inform all of the recipes. A Thai meal rarely has just one dish--and you will have plenty of recipes to cook and share in the traditional Thai style--a tableful of brightly coloured dishes that the whole family can pass around and enjoy. The recipes, including Steamed Chicken Dumplings, Vegetarian Golden Bags, Spicy and Sour Soup with Shrimp and Tom Yum Paste, Northern Beef Curry, Young Green Jackfruit Curry, Rice Vermicelli Noodles with Barbecue Pork, Five Spice Chicken with Egg, Papaya Salad, and Mango Sticky Rice, are a glimpse into the wonders of northern Thai food.

Do you love Thai food? Thai food is delicious and adventurous, using a wide variety of ingredients to make it one of the world's great cuisines and inspiring chefs from around the globe. The popularity of Thai food has no boundaries. Thai food can be simpler to make when compared to other cuisines, but you will need to follow all the steps, as it is an intense process. The demand for Thai food is such that there are Thai restaurants across the world. Thanks to this book, you can now prepare these lip-smacking recipes at home instead of eating Thai food at a restaurant. This book contains 75 different recipes that are simple to make and delicious. All of these are authentic Thai recipes, and if you follow every step mentioned for each recipe, you will create a dish that has the same aroma and unique taste that a traditional Thai dish should have. Now, with Thai Simple Cookbook, you can emulate this style of cooking in your own kitchen and make dishes your friends and family will love. Get a copy now and begin your Thai cooking adventure today!

The Gold Standard for Authentic Thai Cuisine In this showstopping collection of must-try Thai dishes, culinary mastermind and bestselling author Jet Tila opens up the world of his Thai heritage for today's home cooks with recipes that are authentic, accessible and ultra-craveable. Jet partners up with Tad Weyland Fukumoto, longtime friend and fellow chef, to channel their years of Southeast Asian culinary prowess into mouthwatering recipes, such as Street-Style Basil Pork, Glass Noodle Stir-Fry, Hung Lay Northern Pork Curry, New Thai BBQ Chicken, Fried Tilapia with Three-Flavor Sauce and so many more. They've tirelessly perfect-

ed these recipes to ensure that their flavors, techniques and quality rank number one across the board—the true gold standard. With dishes ranging from tantalizing classics and popular street foods to unsung heroes spanning the regions, this cookbook is your one-stop guide to the rich culinary traditions of Thailand. Jet also presents an exciting collection of plant-based takes on popular dishes to welcome everyone to the table and show the range of possibilities in the modern Thai kitchen. Fire up your wok and get hungry for 101 of the best damn Thai dishes you'll ever have. The first complete, authentic Thai cookbook published in America, with more than 140 traditional, kitchen-tested recipes from Thailand's rich cultural heritage. Healthful and slimming as well as glamorous and delicious, this is the latest Far Eastern cuisine to sweep the country. The Original Thai Cookbook is replete with mouthwatering recipes of a new and gourmet cuisine, one that appeals to America's long-time love for Oriental food. The Original Thai Cookbook also presents an authoritative look at Thai culture and customs, highlighting the recipes with anecdotes and historical information. The origins and history of Thai cooking are delightfully described together with a comprehensive reference that lists uses, pronunciation, and sources for Thai ingredients. Book jacket.

The definitive guide to Thai cuisine, with 500 authentic recipes from every region brought together in one comprehensive and beautifully produced volume. Author and photographer Jean-Pierre Gabriel traveled throughout Thailand for years to research the unique flavors and culinary history that make up the country's food culture. Here, he presents an array of dishes ranging from street vendor snacks to home-cooked meals to restaurant tasting menus and everything in between. Learn to recreate classics such as Massaman Curry and Green Papaya Salad using authentic methods, or discover a new favorite, such as a Dragon Fruit Frappe. Recipes include advice on essential techniques, while a glossary helps introduce home cooks to less familiar ingredients. Gabriel's breathtaking images of the natural landscape, people, and food bring to life the history behind this storied cuisine.

'Fresh and authentic food with big, bold flavours that make you want to come back for more.' Henry Dimbleby, founder of Leon Sebby Holmes's adventurous approach has made his London pop-ups a huge success. In Cook Thai, he features the dishes that have seen crowds queuing round the block, perfectly adapted to suit the home cook. For Sebby, Thai food is not a special occasion cuisine, it's a delicious, varied and exciting style of food that can be eaten every day. His recipes use ingredients that can be easily found in supermarkets, and include essential pastes, dips and pickles that can then be used as a starting point to explore this fragrant cuisine, as well as small bites such as Tiger Prawn and Sweet Potato Fritters, stir-fries such as Sticky Pork Belly with Salted Roast Pumpkin and impressive sharing dishes such as Grilled Whole Seabass with Coconut Chilli Jam. A genuinely modern cookery book providing a refreshing, eclectic mix of southeast Asian dishes.

Perfect for beginner cooks or Thai food enthusiasts alike, this book is an ideal guide to this delicious and exotic cuisine. Showcasing the ingredients and techniques used in Thai cookery, this book take you, step by step, through the processes involved in creating tempting, genuine Thai dishes. Part 1 introduces you to the world of Thai cooking, explaining ingredients, equipment and cooking methods, and basics such as stocks, pates, rice and noodles. Part 2 gives you delicious recipes for snacks and appetizers; soups; salads and vegetables; curries; stir-fries; fried dishes; steams, bakes and barbecues; and desserts. Try Prawn Satay, Pumpkin and Coconut Cream Soup, Thai Beef Salad, Thai Mussa-

man Curry, Stir-Fry Scallops with Chilli and Basil Leaves or Coconut Milk Ice Cream. Part 3 shows you how to put the recipes together to create stunning meals, whether you want a filling bowl of noodles on a weekday evening or a sumptuous weekend feast for friends or family. With twelve menu plans, giving clear instructions and invaluable tips on preparation and timing, the Easy Thai Cookbook enables even the novice cook to prepare the perfect meal for any occasion.

Do you want to learn more about the flavor and cooking techniques used to create authentic Thai food? We set out on eleven chapters of Thai cuisine right here in this book. You'll find recipe collections that explore exotic ingredients, tasty street foods, traditional dinners, and everything in between. Quick Thai cooking--- Make flavorful meals in less than 30 minutes by keeping a handful of signature ingredients in your cupboard. A menu of favorites--Find the dishes you crave in chapters organized like a Thai restaurant selection: Noodles, Soups and Salads, Curries, Seafood, and more. 100 recipes--Enjoy classic restaurant dishes like Pad Thai and Yellow Curry with Chicken and Potatoes, or try something new like Thai-Style Omelet or Jungle Curry With these suggestions, we believe that you can completely make wonderful Thai dishes on your own only in a few minutes. Why not try it now and so something surprising for your beloved people?

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

**JAMES BEARD AWARD FINALIST** • Welcome to a beautiful, deep dive into the cuisine and culture of northern Thailand with a documentarian's approach, a photographer's eye, and a cook's appetite. Known for its herbal flavors, rustic dishes, fiery dips, and comforting noodles, the food of northern Thailand is both ancient and ever evolving. Travel province by province, village by village, and home by home to meet chefs, vendors, professors, and home cooks as they share their recipes for Muslim-style khao soi, a mild coconut beef curry with boiled and crispy fried noodles, or spiced fish steamed in banana leaves to an almost custard-like texture, or the intense, numbingly spiced meat "salads" called laap. Featuring many recipes never before described in English and snapshots into the historic and cultural forces that have shaped this region's glorious cuisine, this journey may redefine what we think of when we think of Thai food.

Busaba is modern Bangkok dining. Having opened its first restaurant on London's Wardour Street in 1999, the chain now has 13 restaurants across the capital and its suburbs, with a number of locations winning consumer and trade awards. Bangkok Thai: The Busaba Cookbook takes everything the restaurants legions of fans love about Thai cookery and makes it available to the amateur chef. The book offers 100 recipes ranging from salads and soups to stir-fries, wok noodles, curries and chargrills, as well as Asian-inspired cocktails and desserts. And it's all achievable without having to locate specialist food shops; the book has been developed specifically with home cooks in mind, and along with

easy to obtain ingredients offers shortcuts and hacks to help recreate the tastes of South-East Asia with as little fuss and as much enjoyment as possible.

Discover how to create delicious Thai dishes using easily available ingredients and with surprisingly little effort. Kris Dhillon explains the basic principles of Thai cooking - fresh, flavoursome ingredients, correctly combined and quickly cooked - so that you can achieve the wonderful flavours Thai cooking is famous for. Many Thai restaurants in the Western world barely capture the true essence of Thai food but Kris shows how you can match the best Thai food from Thailand. Recipes include perfect pad thai, easy stir fries, aromatic soups, Thai tempura, quick vegetarian side dishes like steamed bok choy and garlicky broccolini, and a large variety of curries including the classic Thai green curry.

Join David Thompson on a whirlwind tour of the curry shops and stir-fry stalls of Thailand - afloat on the canals of Bangkok, on the streets and in the markets - then try your hand at cooking the fast, fresh and irresistible food that sustains a nation.

Only one chef has proved her mastery over celebrity chef Bobby Flay in the Food Network's Pad Thai Throwdown challenge: Nongkran Daks. Now, the master chef and owner of Virginia's renowned Thai Basil restaurant shares her secrets for creating Thai cuisine's most beloved dishes at home—using ingredients that can be found in most grocery stores. In Nong's Thai Kitchen, Daks teams up with veteran food writer Alexandra Greeley to show readers how to prepare classic Thai recipes such as: Chicken with Thai Basil Shrimp Soup in Coconut Milk Spicy Beef Salad with Mint Leaves Roasted Duck Curry Thai food is famous for its balance of sweet, sour, salty and hot flavors. This unique symphony of tastes and sensations is why Thai restaurants and cookbooks have entered the mainstream. What most people don't realize is that once elusive Thai ingredients such as fish sauce, lemongrass, coconut milk, cilantro, basil and shallots are now easily found, making it easy to prepare mouthwatering Thai dishes at home for far less money than they would cost in a restaurant. All the recipes in this essential Thai cookbook are healthy, easy to make and inexpensive, so step into Nong's Thai Kitchen and begin a culinary journey to the tropical heart of Asia!

**\*\*FREE SAMPLER\*\*** 'Damn, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Time Out Finding strictly vegetarian food in Thailand can be tricky, where fish sauce is the king of the kitchen. In the follow-up to her debut, Rosa's Thai Café: The Cookbook, Saiphin Moore embraces this challenge, creating over 100 delicious and simple recipes for Thai-loving vegans and vegetarians. Featuring authentic dishes such as Tom yum noodle soup, Congee with shiitake mushrooms, Stir-fried aubergine with roasted chilli paste and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.

In this much anticipated cookbook Sydney-based Thai chef Sujet Saenkham shares his family recipes for the fresh flavors of regional Thai cooking so you can enjoy authentic Thai food at home Leave the Thai takeaway menus in your kitchen drawer, as you learn how to make restaurant favorites such as Sujet's signature stir-fried crispy pork belly with basil, roasted red duck curry with eggplant, tomato and pineapple, and crispy prawn and lemongrass salad, as well as traditional classics like pad Thai, fishcakes, and a massaman beef curry from scratch. Throughout, Sujet offers practical advice on finding the ingredients and mastering the cooking techniques you need to create your own Thai feasts at home. Includes metric measures.

Create the exciting flavors of your favorite Thai meals in your own kitchen-no delivery necessary. Thai Cookbook reveals the secrets to making iconic dishes and introduces a menu of new op-

tions to discover. Thai Cookbook shows you how to easily prep your pantry so you can cook Thai in 30 minutes or less. You'll even learn how to make curry paste from scratch to have on hand for last-minute meals. Inside Thai Cookbook, you'll find: Quick Thai cooking—Make flavorful meals in less than 30 minutes by keeping a handful of signature ingredients in your cupboard. A menu of favorites—Find the dishes you crave in chapters organized like a Thai restaurant selection: Noodles, Soups and Salads, Curries, Seafood, and more. 100 recipes—Enjoy classic restaurant dishes like Pad Thai and Yellow Curry with Chicken and Potatoes, or try something new like Thai-Style Omelet or Jungle Curry. Thai recipes can often feature a long and off-putting list of ingredients, so it becomes a cuisine we treat ourselves to in a restaurant or as a takeaway rather than cook at home. In *Thai in 7*, acclaimed chef Sebby Holmes shows how with just 7 ingredients or fewer you can make deliciously fragrant and fiery Thai dishes any night of the week. From Prawn Pad Thai to King Oyster Mushroom Curry and Crispy Tofu with Coconut Cream & Thai Basil, Sebby's innovative, easy recipes retain the punchy flavours of Thai food using ingredients that can be found in any supermarket. With an enticing mix of fast, fresh and nourishing dishes, *Thai in 7* celebrates the variety of Thai food with curries, stir-fries, pickles and desserts that are certain to make your taste buds tingle.

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, *Hot Thai Kitchen* was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment, and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, *Hot Thai Kitchen* will delight and inspire you in your Thai cooking journey.

'Vatch's Thai Cookbook' is an evocative journey through the main regions of Thailand, in search of the individual sauces, herbs and spices which make up the rich and unmistakable taste of the world's favourite 'exotic' cuisine. The book gives information on how to recognize, choose, prepare and preserve the 39 essential ingredients that lie at the heart of Thai cooking. From Lemon Grass to Pickled Garlic, each ingredient has its own section, with easy-to-follow recipes that highlight its particular pungent flavour. The 130 recipes intersperse these ingredient sections, with such mouthwatering dishes as Hot and Sour Soup with Prawns and Lemon, Fried Fish with Crispy Garlic and Steamed Mushroom Curry with Sweet Basil. This culinary journey is set in its cultural context. Each chapter begins with an introduction to a different part of the country associated with the particular ingredients which follow, including some of the lesser-known parts of Thailand; the North East, the South and the Gulf Islands. The

book is a valuable guide not only to the cook, but also to the more adventurous traveller in search of a better understanding of the country and its cooking.

Discover the Lighter Side of Thai Food Without Sacrificing Flavor Sarah Jansala, with the help of her mom, Renoo, opened the first vegetarian Thai restaurant in Portland, Oregon, to great success. Now, she is sharing her secrets with you. Her delicious plant-based (and gluten-free!) recipes allow you to enjoy your favorite Thai meals without the guilt. Jansala's 75 reimagined Thai recipes are designed to be nutritious, quick and, above all, tasty. She includes starters like Tofu Satay, mains like Spicy Basil Tempeh, curry sauces that you will want to make over and over again and even vegan desserts like Mango Sticky Rice. With every recipe, Sarah does more than teach you to cook amazing food—she gives you insight into the flavors, history and significance behind Thai dishes. The Jansala mother-daughter duo has squeezed all of their generational and industry knowledge into one simple guide to traditional Thai food.

From one of the most respected authorities on Thai cooking comes this beautiful and deeply personal ode to Bangkok, the top-ranked travel destination in the world. Every year, more than 16 million visitors flock to Thailand's capital city, and leave transfixed by the vibrant culture and unforgettable food they encounter along the way. Thai cuisine is more popular today than ever, yet there is no book that chronicles the real food that Thai people eat every day—until now. In Bangkok, award-winning author Leela Punyaratabandhu offers 120 recipes that capture the true spirit of the city—from heirloom family dishes to restaurant classics to everyday street eats to modern cosmopolitan fare. Beautiful food and location photography will make this a must-have keepsake for any reader who has fallen under Bangkok's spell.

Rosa's Thai Cafe. Born in the East. Raised in the East End. In keeping with its contemporary twist on authentic Thai cuisine (sometimes based on western ingredients), Rosa's Thai Cafe celebrates traditional Thai cooking techniques and features over 100 recipes, including dishes from the menu at Rosa's as well as family favourites and regional dishes from founder Saiphin Moore's regular trips back home. Recipes range from the aromatic Beef Massaman Curry to the Soft Shell Crab Salad, Larb Spring Rolls, homemade Sriracha Sauce and Mangoes with Sticky Rice.

△55% OFF for bookstores! NOW at \$39.95 instead of \$49.95△Discover How to Indulge in the Pleasures of Authentic Thai Cuisine and Recreate Restaurant-Quality Meals in Your Own Kitchen with This Collection of Flavorful Thai Recipes! Do you absolutely enjoy eating Thai food, but have no idea how to cook it and would love to learn? Do you want to stop depending on takeouts and expensive Thai restaurants and replicate your favorite Thai recipes with ease from the comfort of your kitchen? If any of the above questions sound like what you need help with, then look no further than this practical, easy-to-follow cookbook designed specifically for Thai food aficionados like you! Your Customers Will Never Stop to Use This Awesome Cookbook In this special cookbook, you're going to master how to prepare one of the most vibrant, varied, and tastiest cuisines in the world with surefire tips from stocking your pantry with high-quality and affordable ingredients to detailed step-by-step preparation instructions that are easy to follow no matter your level of culinary skill. Inside the pages of *Simple Thai Cookbook*, you're going to discover: ● Accessible ingredients: You don't need to worry about whether you'll be able to find the ingredients needed to replicate the recipes in this cookbook because you can find them at your favorite grocery store or farmer's market ● Loads of delectable Thai recipes: This special cookbook is loaded with tons of finger-licking Thai recipes that are guaranteed to please you, your family, and your guests ●

Foolproof cooking instructions: Uncover step-by-step cooking directions to take the guesswork out of whipping up a simple but amazing Thai recipe from scratch without fuss ● Complete nutritional information: The detailed nutritional value for each recipe is designed to help you stay on top of your macro and micronutrients and effectively keep track of your calories ● ...and more! Whether you're a professional chef looking to expand your cooking skills or are a home cook looking for variety in your diet, this must-have cookbook will take you on an exciting culinary tour to the flavor-filled kitchens, restaurants, and street vendors of Thailand! Buy it NOW and let your customers get addicted to this amazing book

More than 100 flavor-driven Thai recipes built on technique, balance, tradition, and innovation from award-winning chef Angus An. In Maenam, chef Angus An takes you on his ongoing journey of discovering Thai cuisine and shows how to blend traditional Thai flavors and cooking techniques with local, seasonal inspirations from the west coast. With Angus's foolproof instructions, Maenam offers the foundation to modern Thai cuisine for adventurous cooks of all skill levels. Filled with over 100 of his signature recipes, each meal balances robust, intense ingredients with his approach to Thai food's clear, sharp flavours. Transform your kitchen with snacks inspired by Thai street vendors, quick to prepare noodles and one-bowl meals, light- and full-bodied soups to have all year-round, flavorful and protein-filled salads, seasoned stir fries, killer curries, and refreshing desserts. Named after Angus's first award-winning Vancouver Thai restaurant Maenam, the Thai word for "river," this cookbook is a celebration of Angus's inventive approach to Thai cuisine that is in many ways representative of a river's constant ever-replenishing flow. Just as a river continues its course around boulders and obstacles, Angus's ongoing evolution and path to becoming one of the most significant Thai chefs in North America is an unlikely one. Angus grew up in Taiwan, moved to Canada when he was young, and trained at the French Culinary Institute. He fell in love with Thai cuisine when studying at Nahm under renowned chef and award-winning author, of *Thai Food* and *Thai Street Food*, David Thompson. He continues to travel to Thailand to eat, research, and learn. He takes his knowledge home, and finds innovative ways to root a traditional dish to the Pacific Northwest while accentuating each ingredient's flavor, aroma, and texture—all of which you will learn in this cookbook. With its beautiful design, incredible photography, and seasonal menus, Maenam offers a Thai culinary experience like no other.

This book presents over 100 Thai recipes from Pat Chapman, the founder of the Curry Club. All the recipes are written with his usual flair and are quick, easy to cook and simply delicious.

Thai cuisine creates a harmonious blend between spicy hot and comparatively bland ingredients from age-old Eastern and relatively new Western foods. Featuring both outstanding traditional recipes and cutting-edge crowd-pleasers such as Spicy Fried Rice Sticks, Salmon Toast, Chicken Satay, and Thai Crab Cakes, *The Everything Thai Cookbook* guides you through preparing meals as good as you'd find in your favorite Thai restaurant. *The Everything Thai Cookbook* is perfect for both vegetarians and meat-eaters, offering an eclectic range of spices, flavors, and aromas. Whether you want to prepare a meal for one, or an entire feast, *The Everything Thai Cookbook* will have you serving up tasty fare to tempt even the most critical food connoisseur.

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a

pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the *New York Times* and *Gourmet* magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Fast, simple, and scrumptious Thai food—no restaurant required. Create the exciting flavors of your favorite Thai meals in your own kitchen—no delivery necessary. *The Better-than-Takeout Thai Cookbook* reveals the secrets to making iconic dishes and introduces a menu of new options to discover. *The Better-than-Takeout Thai Cookbook* shows you how to easily prep your pantry so you'll be ready to cook in 30 minutes or less. You'll even learn how to make curry paste from scratch to have on hand for last-minute meals. Alongside the recipes, this Thai cookbook includes serving suggestions, convenient ingredient swaps, and more. Inside *The Better-than-Takeout Thai Cookbook*, you'll find: Quick Thai cooking—Make flavorful meals in less than 30 minutes by keeping a handful of signature ingredients in your cupboard. A menu of favorites—Find the dishes you crave in chapters organized like a Thai restaurant selection: Noodles, Soups and Salads, Curries, Seafood, and more. 100 recipes—Enjoy classic restaurant dishes like Pad Thai and Yellow Curry with Chicken and Potatoes, or try something new like Thai-Style Omelet or Jungle Curry. Thai food is better homemade with *The Better-than-Takeout Thai Cookbook!*

This cookbook contains a tantalizing variety of curries, pad thai, as well as many other favorites. Take the mystery out of Thai food preparation, so you can enjoy these fresh and exotic flavors any day of the week.

Thai takeout meets authentic, regional flavors in this collection of 100 recipes for easy, economical, and accessible Thai classics—from the rising star behind the blog *She Simmers*. Who can say no to a delicious plate of Pad Thai with Shrimp; a fresh, tangy Green Papaya Salad; golden Fried Spring Rolls; or a rich, savory Pork Toast with Cucumber Relish? Thai food is not only one of the most vibrant, wonderfully varied cuisines in the world, it also happens to be one of the tastiest, and a favorite among American eaters. The good news is, with the right ingredients and a few basic tools and techniques, authentic Thai food is easily within reach of home cooks. Take it from Leela Punyaratabandhu, a Bangkok native and author of the popular Thai cooking blog *She Simmers*. In her much-anticipated debut cookbook, Leela shares her favorite recipes for classic Thai fare, including beloved family recipes, popular street food specialties, and iconic dishes from Thai restaurant menus around the world. All of Leela's recipes have been tested and tweaked to ensure that even the busiest

cook can prepare them at home. With chapters on key ingredients and tools, base recipes, one-plate meals, classic rice accompaniments, and even Thai sweets, *Simple Thai Food* is a complete primer for anyone who wants to give Thai cooking a try. By the end of the book, you'll be whipping up tom yam soup and duck red curry that will put your local takeout joint to shame. But perhaps more importantly, you'll discover an exciting new world of Thai flavors and dishes—including Stir-Fried Chicken with Chile Jam, Leaf-Wrapped Salad Bites, and Crispy Wings with Three-Flavored Sauce—that will open your eyes to all the wonderful possibilities that real Thai cooking has to offer.

A cookbook featuring 50 recipes for Thai drinking food—an entire subset of Thai cooking that is largely unknown in the United States yet boasts some of most craveable dishes in the Thai

canon, inspired by Andy Ricker's decades in Thailand and his beloved restaurant, Whiskey Soda Lounge. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to *Pok Pok* brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and sour, they are perfect accompaniments for a few drinks and the company of good friends. Here, Ricker shares accessible and detailed recipes for his favorites: phat khii mao, a fiery dish known as "Drunkard's stir-fry; kai thawt, Thai-style fried chicken; and thua thawt samun phrai, an addictive combination of fried peanuts with makrut lime leaf, garlic, and chiles. Featuring stories and insights from the Thai cooks who taught Ricker along the way, this book is as fun to read as it is to cook from, and will become a modern classic for any lover of Thai cuisine.