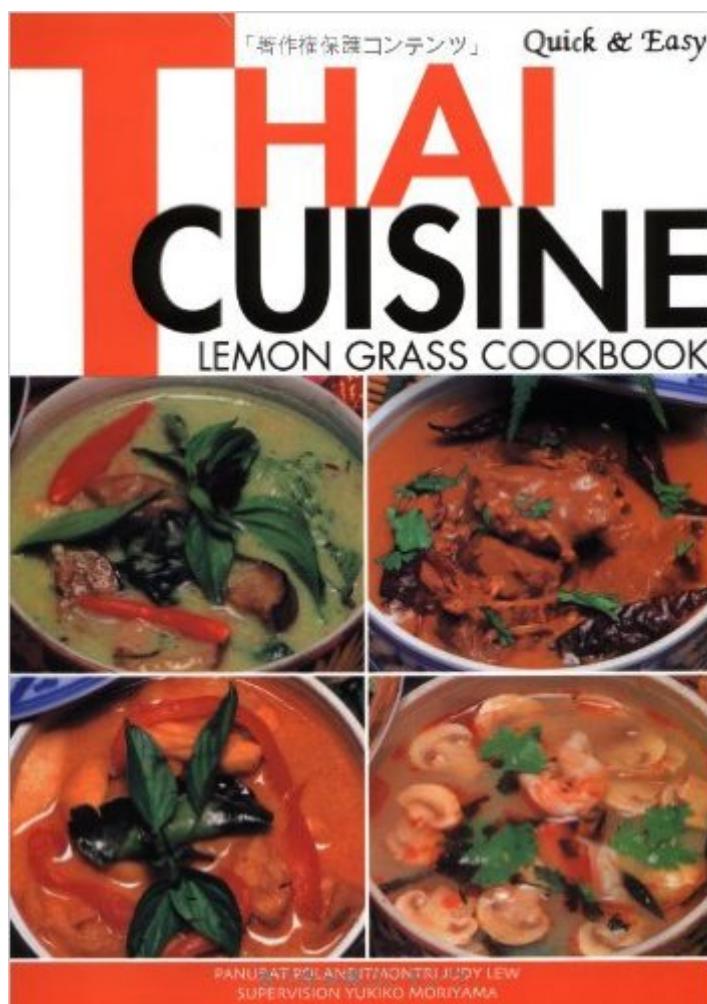


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# Quick & Easy Thai Cuisine: Lemon Grass Cookbook (Quick And Easy Cookbooks Series)



## **Synopsis**

INTRODUCTION The foods of Thailand consist of many combinations and blends of different flavors, herbs, spices and peppers. It is a fiery cuisine which has become very popular due to the many Thai restaurants offering dishes that are appreciated by the adventurous and sophisticated palates of so many people of today. Thai cooking has been influenced by Thailand's neighbors, including Burma, India, Laos and Malaysia. Also coloring Thai cuisine are countries such as China and Portugal. The versatility of the Thai people enabled them to refine this variety of traditions to develop one of the most beautiful and flavorful cuisines in the world. Thai cuisine offers not only well balanced flavors but also the unforgettable fire of peppers (prig kee noo), which makes this style of cooking very addictive. The rich and varied sauces make each dish distinctive and unique. With the increasing availability of Thai ingredients in the market, Thai cooking can be enjoyed in the home. Employing a variety of fresh seafood, vegetables and tofu, Thai cooking is one of healthiest and most nutritious ways to enjoy meals that are quick and easy to prepare. This book offers a collection of recipes from dishes served in restaurants that were owned and operated in Thailand by Chef Rut's mother. Many of the dishes are also found on the menu of Chef Rut's restaurants in the United States, The easy-to-follow instructions and step-by-step photographs will yield dishes that are as authentic as any found in Thailand.

## **Book Information**

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## **Customer Reviews**

I have owned this book (the hardcover version) for many years now. I use it mostly to refresh my

brain on some of the quicker Thai dishes I like to make. The pictures are helpful (although the ingredients do not always match up) and the timing advice is an absolute necessity. I would say that most of the dishes come out tasting pretty authentic however some are much milder than desired. I definitely recommend this book to anyone who is starting out. I just bought it for a friend of mine who is learning to cook Thai. It is still the first one I go to because of its ease when I am looking for a dish that I haven't tried before or need a refresher on.

I was hopeful for a good Thai cookbook and the item description was very helpful and why I chose the book, but to my surprise, this book is better than described. It has great pictures of how the food should look; exactly what the ingredients looks like that you are suppose to buy and gives simple cooking instructions. There is a wide variety of food to cook, from soups to deserts, I only wish there were more recipes. **THIS IS A MUST HAVE** for people who love Thai and have no idea how to cook Thai!

I'm extremely new to Thai food when a Thai friend of mine introduced me to it. I was hooked. I came back from the visit and haven't stopped cooking it (I got back three weeks ago). Another friend let me borrow this cookbook and I can't tell you how easy these recipes are to follow. The meals turn out like the pictures (if not better) and they taste great! I don't particularly care for stir fries but the vegetable and chicken recipe was very good! If you're wanting something different in your kitchen, try some of these recipes. They're not too spicy so even the kids can enjoy.

I've bought David Thompson's books on Thai Cooking. For me they are intimidating and do not make it approachable. Thai Cuisine distills Thai cooking to its most elemental. The tastes are true and authentic. One of the people I work with is of Thai descent (her Mom) and she told me that this was a book she knew and used. I have used it too along with ready made curry pastes that I also bought on. Don't be afraid, jump in!

Every recipe in this book is pretty easy to make at home. I hardly go out to a thai restaurant anymore, most of the foods I like I can make it at home. This book has the step by step picture guide.

The title of this book is appropriate, quick and easy. There are so many great recipes to choose from. Get this book and you will be happy that you did.

Both my parents are Thai so I've grown up spoiled with fantastic Thai food my entire life. This is by far the best Thai cookbook my mom and I have come across! The recipes are simple and direct. You can adjust ingredients to your preference once you're comfortable with making the dishes. My absolute favorite recipes from this book are:- Beef Salad (Yum nuea)- Papaya Salad (Somtum malagor)- Northern Chicken Salad (Laab)- Chicken Galangal Coconut Soup (Tom Kha Gai)- Red and green chicken curries (Gang gai)- Barbecued Chicken (Gai Yang)- Pad Thai- Crab Fried Rice (Khow pad poo) My mom bought this cookbook for me when I moved abroad so I could cook all the Thai dishes I craved. She did all the cooking when we lived closer together so I rarely cooked Thai food but now (thanks to this cookbook and some of my mom's tips) I'm an expert! You can be too!

The instructions are fairly easy to follow, and the recipes I have tried are great. However, the pictures of marinated dishes don't show the marinades as mixed together, which is weird. Also, I wish the author(s) were a little more clear on exactly which cuts of beef to use on the dishes...it just says "sliced beef" or "tender sliced beef". I'd like to know which cuts they would recommend.

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