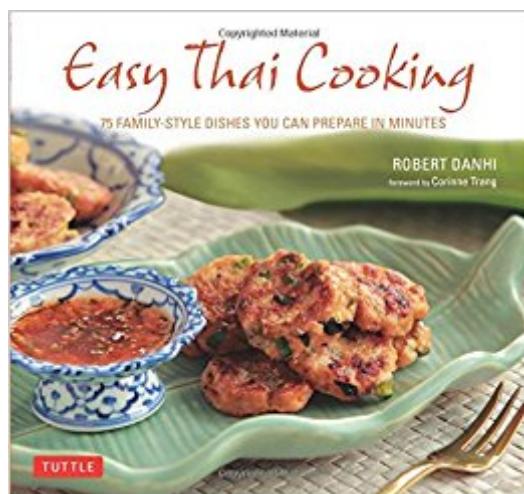


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# Easy Thai Cooking: 75 Family-style Dishes You Can Prepare In Minutes



## Synopsis

Cook delicious and beautiful Thai dishes with this easy-to-follow Thai cookbook. Thai cuisine has taken the world by storm. Its rich combinations of sweet, sour, salty and spicy flavors makes Thai dining a complete sensory pleasure. Many people think that Thai dishes are difficult to prepare, but James Beard nominee and CIA trained chef, Robert Danhi proves that isn't so. Easy Thai cooking gives you a variety of easy-to-make recipes like Grilled Chicken Wings with Kaffir Lime Chili Glaze or Sweet-n-Spicy Pork Ribs or Green Mango and Cashew Salad. The thorough explanations of Thai cooking techniques that allows you to recreate the flavors of Thailand in your own kitchen. In addition, Chef Robert gives you expert guidance on acquiring and maintaining a well-stocked Thai pantry. With basic ingredients and his step-by-step instructions you can make stunning dishes that will add a uniquely Thai flare to your cooking repertoire. Thai recipes include: Hot and Sour Tamarind Soup Stir-fried Pork, Basil and Chilies Classic Red Curry Chicken Golden Pork Satay with Thai Peanut Sauce Spice Crusted Fire-Roasted Shrimp Barbecued Banana Leaf Curry Fish Grilled Tofu, Curried Peas and Kefir Lime Pineapple Fried Jasmine Rice Stir-fried Peanut-Tamarind Noodles. Chef Robert's loose approach to cooking, always takes into account and respects Thailand's unique cuisine. The flavors are authentically Thai, yet there is always room for experimenting and developing flavors of your own!

## Book Information

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## Customer Reviews

"In this vibrant, accessible take on Thai cooking, chef and instructor Danhi delivers authentic flavors

through nontraditional recipes that make smart use of store-bought shortcuts." •Library Journal"Easy Thai Cooking is a manifestation of Robert Danhi's intense passion and deep knowledge •about Thai cuisine. A must-have for Thai food lovers who wish to explore beyond Tom Yum and Pad Thai." •Bee Yinn Low, author of Easy Chinese Recipes"We have known Chef Robert Danhi for more than 10 years and his work and love of Thai food have always connected us. The more we get to know each other, the more we become aware of how wonderful Thai food can be when Chef Danhi creates a recipe." •Kobkaew and Ning Najpinij, KHAO Cooking School, Bangkok"What a remarkable book! Simple, practical, easy to execute, with a variety and range that will bring so much joy to your everyday dining table. A must for all foodies, culinary students and beginners." •Chef Wan

Robert Danhi is a teacher, writer and chef with two decades of extensive research in Thailand eating, cooking and smiling. His first book, Southeast Asian Flavors was nominated by the James Beard Foundation for Best International Cookbook. When not on an adventure in Asia, he lives in Los Angeles.

I have tried dozens of Thai recipes but never could get that fave-restaurant taste. When I ordered Chef Danhi's Easy Thai Cooking, I wasn't expecting an "ah ha" moment but that's what I experienced. I got it. His explanation of the different spices, ingredients and techniques, and how to simply orchestrate made it easy to get. Thai cooking isn't black magic. His step by step instructions showed me how to make some of my favorite Thai dishes and condiments. Maybe it's his years of experience in Thailand interacting directly with the people who are all about cooking, enjoying food and savoring every morsel of good eats that makes the difference. Whatever it is, he's got the magical formula with great recipes and easy to follow directions. I love this book! The first two dishes I made were Coriander Beef and Hot and Sour Tamarind Soup... think I may be Thai. It was fantastic! Next on the list are Green Papaya Salad Noodle Bowl, Bangkok Night Market Ramen and Aromatic Thai Omelet (cut into wedges for niece's tea party). Easy to follow, great information... thank you Chef Danhi!

Robert Danhi has done it again, written a superb book with easy to follow recipes. Focusing this time on Thai cuisine this book has spectacular pictures and plenty of ingredient and technique explanations so that any level of cook can reproduce these luscious dishes. Substitution suggestions are included for some of the harder to find ingredients in a way that perfectly suites

each dish. Easy to follow recipes are included for making the basic sriracha chili sauce, Thai chili jam, as well as others. The fire-roasted shrimp look so appealing, that having a platter of them at my next party I know will be a huge hit! One of my favorite dishes that I ate in Thailand was clams with chili and basil. Chef Danhi's version has a surprise ingredient that I have not thought of using whenever I have tried to recreate the dish, but I will certainly try it as soon as possible. I have many Asian cookbooks in my collection; this one seems to be one of the most user friendly!

I bought a wok for myself for x-mas. I also bought a small pile of Asian cookbooks to go with it. This was one of the nooks I bought. Like most cookbooks, some of the recipies were exceptional, some not so much! The Shrimp cakes on the cover tasted like erasers but the pork Satay and the Tamirind hot and sour soup are worth the price of the book! buy this, the good outweighs the bad

I have over a dozen Southeast Asian cookbooks in my collection, and this is the best. The recipes result in authentic dishes, really taking me back to Chiang Mai and Bangkok which I visited in the '90s. But the simplicity of the methods made them much easier than versions I've tried in my other Thai cookbooks. The author walks you through the Thai pantry and kitchen, and then shows you how to make many of the staples at home, like the essential fried shallots and curry pastes. But he also tells you where a store-bought condiment or spice mix is an authentic and time-saving solution. I made the Red Curry Shrimp Cakes with Sweet Cilantro Sauce and they were amazing. I also love that he provides variations at the bottom of the page for scallop cakes and fish cakes. The photography is beautiful, both the "beauty shots" of the dishes, and on-scene photographs from Thailand markets and street food stands. Awesome!

I liked every recipe I tried. All of the recipes are quick and easy but some ingredients are hard or impossible to find where I live.

Great cookbook!

My son's favorite cuisine is Thai! He goes to Thai restaurants, the Asian market and cooks for his family! He was thrilled to see some more recipes that I'm sure he has already prepared.

Great recipes and pretty easy to make.

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