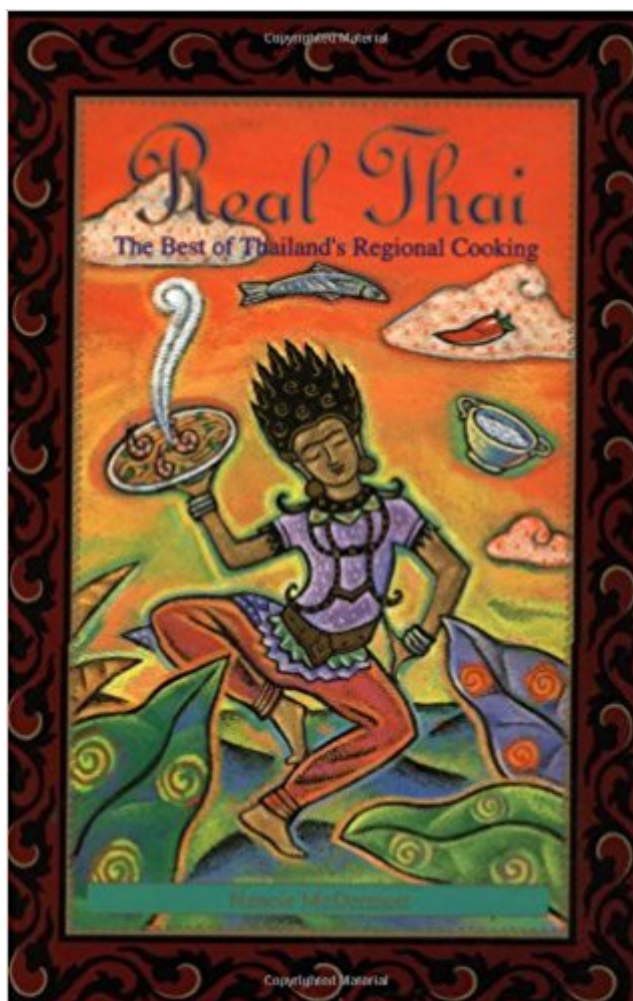


The book was found

Real Thai: The Best Of Thailand's Regional Cooking



Synopsis

Nancie McDermott, widely regarded as the American expert on Thai cooking, offers a clear, straightforward approach to dishes that many Westerners have tasted only in restaurants. In *Real Thai*, she demystifies once and for all every aspect of this flavorful, healthy cuisine. Organized geographically by region, over 100 tempting, easy-to-follow recipes explore not only dishes that may be familiar to Americans, such as Chicken Coconut Soup and Pork Satay, but also lesser-known local specialties such as Crab Cakes with Cilantro Paste, Fish with Yellow Curry Steamed in Banana Leaves, Sticky Rice with Mangoes, and Son-in-Law Eggs. Including advice on basic utensils and techniques, a glossary of ingredients, a list of shopping sources, and a section of suggested menus, this is the definitive guide for novice and expert alike to the diverse flavors of a regional Asian cuisine that is rapidly becoming an international favorite.

Book Information

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Customer Reviews

Nancie McDermott is a food writer and cooking teacher specializing in the cuisine of Thailand, where she spent three years as a Peace Corps volunteer. Her food articles have appeared in numerous magazines, and she is the author of the perennially popular cookbook, *Real Thai*.

Wonderful cookbook and travelogue of Thailand written by a Peace Corp volunteer who fell in love with Thai Cooking and the Thai people she met during her Peace Corp stint. Lovingly written. It inspired me to take my first Thai Cooking Class in Chapel Hill, NC. I am hooked on Thai food. I now grow my own lemongrass in my garden to use in recipes. This is a keeper! Jan Doolin, Chapel Hill,

NC

Full of recipes, organized by region, with authentic recipes. One review that I read said that she (the author) suggested using ketchup as a substitute....none of the recipes suggest that! In the opening of the book, she acknowledges that the ingredients listed may be hard to source (written in the 80's) and offers alternatives in that case. All the ingredients listed are authentic and each recipe has a sentence or two that tell about the recipe itself (customary way to eat, typical purpose of meal, origin of the name or recipe, etc.). I find this book to be my go to for Thai recipes. Since the recipes are not organized by type of dish (organized primarily by region as stated before), I use the index quite often. It works and the index is reasonably sufficient. Occasionally, I only have a particular ingredient I want to use and I have to flip page by page to find a recipe it could be used in. That would be incredibly frustrating for some people; however, I don't mind since I enjoy reading cookbooks.

An excellent intro to Thai cooking and the recipes are all well described and produce authentic, delicious meals. One of the best Thai cuisine cookbooks out there, has been a standard for years. Though brief the informative sections on the different regions also make this an important primer for understanding Thailand's regional cuisines before moving on to larger, more detailed books like those of David Thompson.

Good book. No fancy pictures but great recipes.

The fresh green curry was awesome, and so much better than the best of the pre-packaged curries. I look forward to trying more recipes from this book.

Arrived before date stated. Perfect condition. Recipes seem easy to follow and will certainly be a great addition to our Thai cooking section on our shelf!

Got my wife a new wok, and she loves this book

If you want to make real Thai food, this is it. I lived in Thailand for 4 years, met my Thai husband there, and brought him back to the US where we have to make our own Thai food. Every recipe I have tried from this book is authentic. I'm so proud when I can make a dish the first time, and my

husband says it tastes "right", but I have to give credit to this book.

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