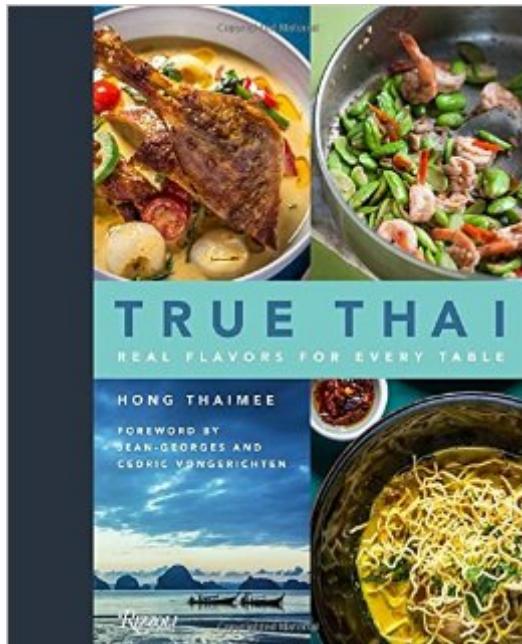


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True Thai: Real Flavors For Every Table



Synopsis

Accessible and authentic, chef Hong Thaimeeâ™s first book shows readers how to bring the flavors of Thai comfort food home, sharing her favorite family dishes, classic Thai recipes, and Thai-American inspirations from her award-winning restaurant in New York City. Thai is one of the worldâ™s most popular cuisines, and chef Hong Thaimee serves the best Thai food in New York City, says The Village Voice. Now, in her first cookbook, she guides readers through the techniques and traditions of Thai comfort food, with family recipes and new takes on famous Thai dishes, including perfect Pad Thai, the Ultimate Green Curry, an Issan-style shabu-shabu party, and more. Hong provides a glossary of traditional Thai ingredients and staple condiments, illuminating a world of overlapping flavors both new and familiar. Armchair travelers and globe-trotting gourmands will thrill at the stunning photographs from the fields, beaches, markets, and streets of Thailand, while easy-to-follow recipes and helpful tips make this a perfect introduction to authentic, modern Thai cooking for adventurous beginners and more experienced cooks alike. Full of street-food snacks, fresh salads, vibrant stir-fries, savory curries, elegant seafood and rustic grilled recipes, old-school Thai classics, the most popular Thai-American dishes from her menu, and both traditional and new desserts, True Thai presents the best of Thai cuisine and culture from an expert guide.

Book Information

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Customer Reviews

I see all these five star reviews and I think, "What right do you have to review a cookbook without cooking from it?" If you think the same, fret not, I'm here. I'm not a novice to Thai cooking, as I've

cooked approximately 70% of the recipes in Pok Pok and 50% of the recipes in Leela's Simple Thai Food. I've also been to Thailand for a few weeks last year so I know more or less how things should taste. This book arrived a few days ago and I had the ingredients for the Ook Gai so I thought why not give that a spin. It turned out HORRIBLY WRONG. it was very soupy with the 4 cups (1 quarter) of chicken broth, and not salty enough, and definitely not creamy like the pictures stated. I followed the recipe's suggested 20 minute+10 minute cooking time and the amount of liquid in the pot was way too much. I left the stove on to simmer for an hour more to see if the sauce reduced but it's still too watery and definitely not creamy like the picture looks.I'll try more recipes and edit my review, but so far not so good.Edit 1:Cooked the coconut rice with mango today. When I read the recipe I found it weird that she would use jasmine essence instead of pandan, but whatever floats her boat as long as it taste good. Well, after cooking, I can say that it cannot be described with the adjective "good", as the 1tsp of jasmine essence really messed things up. The whole pot of rice was very very very jasminy, and it was quite nasty. Had to throw out the whole pot, and in the future I'll stick with Leela's recipe if I want a sweeter version and the Pok Pok one if I want a slightly salty version. I'm gonna cook the Green curry in a few days and see how that goes, but I'm very skeptical.Edit 2: Made the green curry today.

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