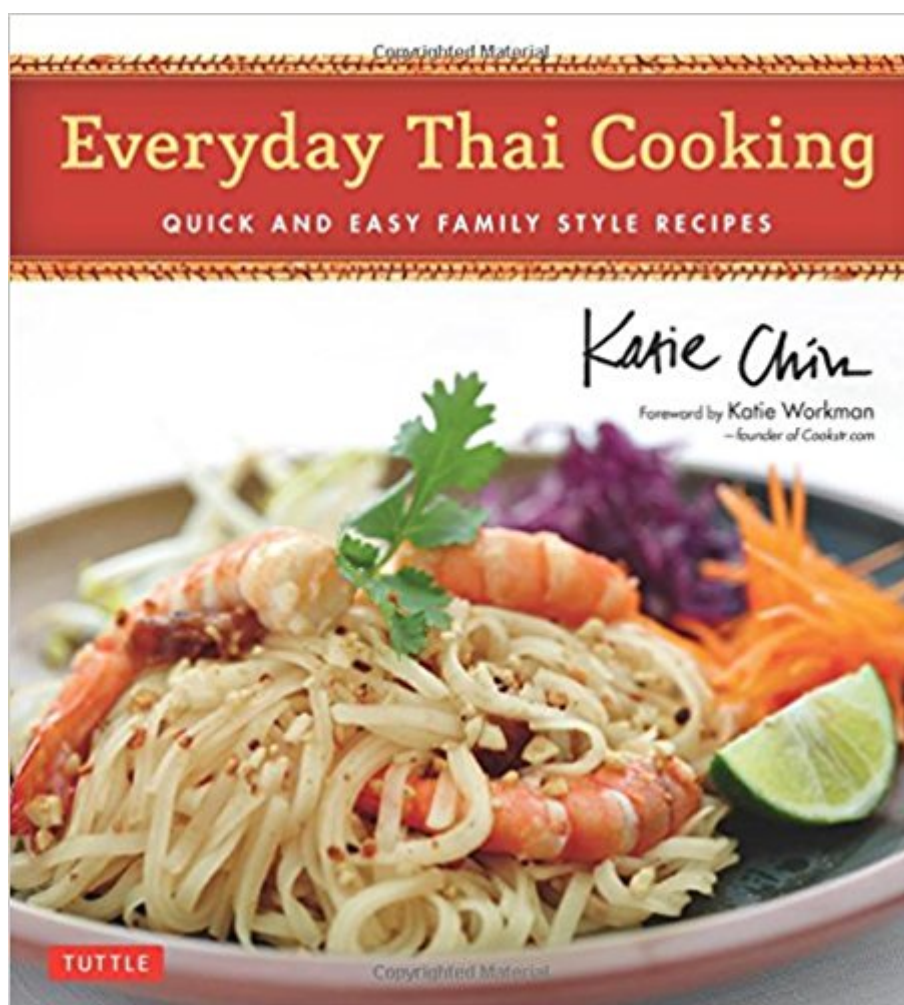


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Everyday Thai Cooking: Quick And Easy Family Style Recipes [Thai Cookbook, 100 Recipes]



Synopsis

In *Everyday Thai Cooking*, Katie Chin "a chef hailed as the 'Asian Rachel Ray' by her many fans" shares her recipe secrets along with tips, tools, and techniques that enable you to easily bring delectable homemade Thai dishes to your table! As the daughter of award-winning restaurateur Leeann Chin, Katie's heritage has been deeply rooted in the cultivation of fine Thai cuisine. Katie has since taken the culinary world by storm as a well-respected food writer, television personality, and now published author. Katie is a success among the cooking community, however, her true reward stems from her success at home. As working mother of toddler twins, Katie realized a need for simple, easy and delicious Thai recipes that call for accessible ingredients and *Everyday Thai Cooking* delivers just that. This Thai cookbook offers basic recipes for staple dishes that include both homemade and store-bought options. From appetizers to desserts, each step-by-step recipe lists preparation times (most within thirty minutes) and alternates for less accessible ingredients. Illustrated with mouthwatering color photographs, *Everyday Thai Cooking* features more than 100 simple recipes for delicious Thai food. Favorite Thai recipes include: Crunchy Siam Spring Rolls, Tom Yum Goong, Crispy Mango Chicken, Shaking Beef, Fragrant Coconut Fish in Banana Leaves, Mee Krob.

Book Information

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Customer Reviews

Starred Review Chin's latest collection (a previous one was *300 Best Rice Cooker Recipes*, 2011) is filled with enthusiasm and energy, and, what's probably more important, it includes nearly 100 recipes with exotic ingredients that are fairly accessible. If there is such a thing as a chip off the old (cooking) block, Chin qualifies, as the daughter of the late Leeann Chin (founder of her

namesake restaurant chain). Those unfamiliar with the peculiarities of Asian dishes will appreciate the upfront advice, including preparing lemongrass and Thai chilies (for the latter, carefully and with latex surgical gloves), steaming, deep-frying, and knowing the secret to fluffy rice. Says she, "I love my rice cooker like I love my dog. It's obedient, doesn't talk back, and loves me unconditionally." Recipes are categorized from appetizers to desserts and subclassified by different kinds of proteins. Both favorites and unique tastes are well represented, including pad Thai, chicken coconut soup, Thai BBQ pork, crying tiger lamb, coconut cake with mango, and Thai iced tea. The directions are easy to follow, and there are great color photographs. It's no wonder Chin has been called the Asian Rachael Ray. --Barbara Jacobs

"Let's be real! I'm a fashion expert, not a chef. Therefore the kitchen intimidates me and I wouldn't know what to do with a bean sprout unless it came with a handbag. Katie Chin's dynamic personality and ability to make food a relatable experience has transformed my fear of Thai cooking into an obsession that is now a daily part of my life. Her choice of ingredients are stylishly unique, while the ease and taste of her dishes have become my obsession. Friends, ever wanted an excuse to turn up the heat in the kitchen? Here it is." — Jeannie Mai, television host of Style Network's "How Do I Look?" and fashion correspondent on NBC's "Today Show" "I met Katie's mother Leeann Chin when she was a guest on my cooking series, "Hawaii Cooks." Leeann was a fabulous cook and teacher. With this new book, her daughter Katie will make Thai cooking simple and approachable for the home cook, just like her mother did with Chinese cooking for American kitchens. Katie makes Thai cuisine easy to understand and approachable." — Roy Yamaguchi, award winning chef, author, inventor of Hawaiian Fusion Cuisine and founder of Roy's Restaurant "Flipping through the pages of this extraordinary cookbook, you cannot ignore Chin's unwavering passion for Thai cuisine. As a mother, wife, and daughter of a great restaurateur/chef, this is one teacher you want to pay attention to. The pages will inspire you, as it did for me, to bring your family and friends to the table to share a delicious healthy meal together." — Master Chef Martin Yan, author and host of Yan Can Cook "The pictures in this book are unbelievable! If you want to learn how to cook Asian food, Katie's cookbooks are fantastic!" — KSCO's Flavors Radio Show "As a professional chef who spends 6 days a week cooking Italian cuisine, I often find myself craving an alternative cuisine when I get home. My friend Katie Chin has solved that problem for my family by arming us with the tools we need for a successful Thai meal. Her inspired menus will bring your family the taste and traditions of Thailand inside the time constraints of the hectic American family schedule. Technique is the foundation of all great cooking! Buy this book and you'll be armed with all you need to make a

healthy, tasty meal in no time." â "Michael Chiarello, acclaimed chef, cookbook author, TV personality and winemaker"(F)illed with enthusiasm and energyâ "and, what's probably more important, it includes nearly 100 recipes with exotic ingredients that are fairly accessible. The directions are easy to follow, and there are great color photographs. It's no wonder Chin has been called the Asian Rachel Ray." â "Booklist (Starred Review)"Katie Chin's Everyday Thai Cooking is an ode to your taste budsâ "her recipes hit every note of spicy, sweet, sour and savory! The recipes are simple and quick (most meals can be made within 30 minutes or less) and every bit of authentic Thai. Katie's fool-proof recipes and insightful cook's tips ensure that your foray into Thai cooking is cheaper than restaurant dining, faster than take-out and just as delicious." â "Jaden Hair, television chef, food columnist and award-winning food blogger at www.SteamyKitchen.com blog"I love it that every page of Katie Chin's Everyday Thai Cooking is filled with gorgeous photography and mouthwatering recipes from Thailand. If you love Thai food and wish to attempt it at home, this is the book that will guide you through it." â "Bee Yinn Low, author of Easy Chinese Recipes

My hubby and I love this book! We've checked it out from the local library multiple times and all of the recipes we have tried are amazing! There is also lots of practical advice inside. I ordered it for my hubby for Christmas this year :)

Best Thai cookbook! My husband and I love Thai food, and this cookbook makes it easy to replicate our favorites for a fraction of the cost! Once you get a supply of Asian cooking foods, it's easy to make so many recipes!

We Love this cook book. It has some of the best dishes that we love from when we go out to eat. We love being able to make our favorite foods here at home.

Hate when a recipe book beefs up the page count by simply repeating the same exact recipe on a full page side by side with a substitute ingredient. Ie. p44,45. chicken coconut soup facing shrimp coconut soup. Take away the repetition and this book would be a pamphlet instead. A better way to fill out the book would be to spend more time describing the culture and familiarizing the cook/reader with how to develop a comfort level producing meals using these flavors. Or maybe even coming up with even more Thai recipes!!!!

So far I have tried 3 recipes and the food was delicious. So many of my favorite flavors -

lemongrass, cilantro, garlic, and ginger. The only thing I have seen as an issue with this book is that the amount it takes to prepare and cook the food is longer than what the cookbook states. I'm sure we are much slower at chopping all the ingredients and hopefully as time goes on we'll be faster.

This cookbook is packed with helpful recipes and stellar photography. This is a fun and easy-to-use book for a family or for one.

I bought this book for my daughter who was recently in Thailand and she took a cooking class while there. She loved the recipes and it even had her favorite soup in it. Pictures were great.

These recipes are great, and the techniques and photos are marvelous. It's a 10 out of 10. I especially like the summary of recipes in the front. I have this author's other book Everyday Chinese Cooking and that is great also.

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