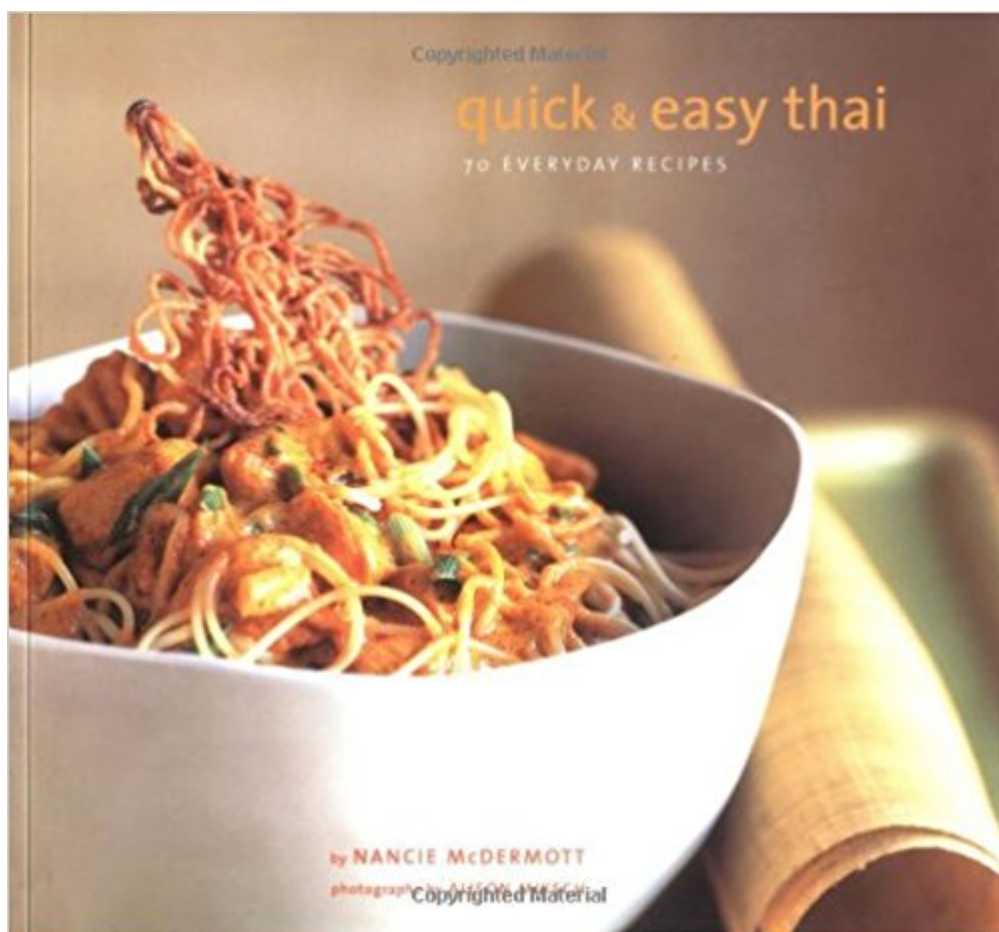




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Quick & Easy Thai: 70 Everyday Recipes



Synopsis

Now busy home cooks can bring the fantastic flavors of Thai cuisine into the kitchen with a simple trip to the grocery store. Nancie McDermott, experienced cook, teacher, and author of the best-selling cookbook *Real Thai*, presents this collection of 70 delicious recipes that focus on easy-to-find ingredients and quick cooking methods to whip up traditional Thai. With recipes like Crying Tiger Grilled Beef, Grilled Shrimp and Scallops with Lemongrass, Sticky Rice with Mangoes, and Thai Iced Tea, along with McDermott's highly practical array of shortcuts, substitutions, and timesaving techniques, anyone can prepare home-cooked authentic Thai meals -- as often as they like.

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*. Alison Miksch's photographs have been featured in many magazines, including *Better Homes and Gardens*, *Country Home*, and *Shape*. She lives in Pennsylvania.

I felt the need to write a review of this book based on some of the other reviews, which I read when debating whether to purchase this book and which nearly led me to purchase something else. After receiving and using this cookbook, I really feel that some of the negative reviews were unfair. For clarification, let's start off with what this book isn't - a comprehensive, 100% authentic review of

Thai cuisine. This is not the Thai version of "Mastering the Art of French Cooking". If you a) are cooking for your Thai grandmother or b) want to exactly re-create the meal you enjoyed at that noodle shop in Bangkok and are willing and able to go to all the related trouble, this book is not for you. And that's totally okay. That said, if you're considering a book titled "Quick and easy Thai", you are probably someone who is willing to trade at least some measure of authenticity for ease of preparation. That is exactly what this book aims to do. The author readily admits when and where she alters the original recipes to save time or because a traditional ingredient is very difficult to find in the US. For those of you who have grown up in Western countries and have only enjoyed Thai food in Western restaurants, chances are you won't be able to detect the difference. I certainly cannot, and being able to create Thai food at home with a minimum of difficulty is more important to me at this stage of my life (busy with a toddler who has very little patience to wait for dinner). In the future, when my children are older, I would love to spend a little more time and create truly authentic-tasting Thai food. Until then, this book is perfect. By the way, I have tried four recipes so far from this book - the massaman, green chicken, and red shrimp curries, and the Chiang Mai noodles. All were delicious. The Massaman curry is scrumptious and mild enough to serve to children (this is normal for a Massaman curry) and the Chiang Mai noodles are out of this world. One additional note: I have tried Thai recipes using American brand as well as Thai brand curry pastes. I find Thai brands to be more flavorful and significantly more spicy. If this appeals to you, I think carries some brands of Thai curry pastes such as Maesri. I recommend seeking them out. I highly recommend this book as an introduction to Thai cooking for anyone with a love of Thai food but limited time or access to ingredients. In fact, even if you can access the more authentic ingredients but have limited time/knowledge to put them together, this is the book for you. Simply substitute better ingredients where the author recommends it, and you will have a wealth of tasty Thai weeknight meals at your fingertips.

You won't need a pantry of crazy ingredients to make these recipes. The author does a great job of letting you know about substitutes and easy things that can be omitted. She has a great list in the back with a quick pantry explanation and some essentials. You can add more spice and flare, but if you only have a weeknight, these are great starter recipes. The colors of the book make bold and vibrant, which is a nice change from stark white with black print. Very pleased with the purchase and would recommend to any starter Thai chef or someone looking for ideas for recipes.

My wife and I very much enjoyed the Thai Basil Chicken. It was easy to make. I'm looking forward to trying more of the recipes. The recipes are well documented with clear preparation instructions. I recommend both the cookbook and the meals.

Wow. Nancy McDermott is a talented woman. I had her vegetarian cook book and made a few things that were knock your socks off delicious. So I got this one too. I've tried 4 recipes so far and they are all SIMPLE, QUICK (like 30 mins) and soooooo good. When I'm too tired to cook I can always make a fantastic curry from this book in no time and it just doesn't seem like work. Great pictures, easy instructions and a great way to get veggies into meals. Great cookbook! One of the best I've ever used!

I have only actually made one recipe and it was good. My biggest complaint is many of the recipes refer to page numbers, and there are NO page numbers. It is really hard to navigate through the recipes when you cannot find the recipes for the sauces or whatever else you need to complete a recipe. I may have more opinions about the recipes after I've tried more of them. Excited to make these meals.

I bought this recipe book for my father for Christmas, as he loves to cook and to cook spicy! He called me the next day raving! Apparently this cookbook has a lot of history written in it: about the author's experiences, the country, info about certain ingredients and preparation methods native to Thailand. Great pictures, too. He spent several days reading and making grocery lists, after which he would call and rave some more! Simple, delicious, heart healthy recipes that are so beautiful to look at, yet so simple and delicious!

Cooking Thai doesn't have to be difficult. I've made three recipes in two weeks. The ingredients are easy to find and directions are easy to follow and the results are delicious! I highly recommend for people who like to experiment with different flavors and enjoy great food!

Thoroughly engaging, I am enjoying the author's writing. I bought the book hoping to experience a bit of Thai at home without Hrs in the kitchen. From what I can Tell this will be a foodie adventure! I bought the book for 2 recipes in here and am excited to try others as well. I love how she gives some alternate suggestions for items that might not be as accessible.. .

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