



complete book of
Thai cooking
 Over 200 delicious recipes

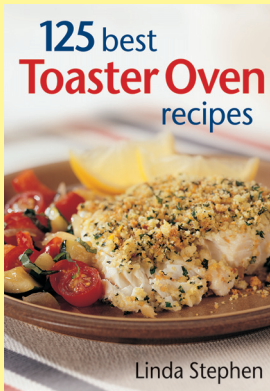
Packed with flavor, color and texture, Thai food appeals to all the senses. The secret is a wonderful balance of sweet, sour, salty and hot — all combining to add enticing layers of flavor and aroma. These outstanding recipes make it easy to cook Thai food at home. Ingredients are for the most part easily accessible, and techniques have been streamlined so that you can create delicious Thai dishes in your own kitchen — from family dinners to special-occasion meals.

Recipes that entice and inspire:

Pumpkin and Coconut Soup, Tuna Salad with Shallots and Lemongrass, Chiang Mai Curry Noodles, Pineapple Fried Rice, Beef with Ginger and Green Beans, Grilled Soy-glazed Chicken Breasts, Steamed Fish with Chili Lime Sauce, Mussels in Coconut Broth, Tofu with Red Curry and Peanut Sauce, Sweet and Sour Vegetables, Mango Upside-down Cake, Caramel Lime Bananas, Samui Seabreeze



By the same author



- More than 200 recipes for colorful, fragrant dishes that will seduce the senses
- Includes an extensive glossary/pantry list of ingredients used in Thai cooking
- Helpful hints and techniques on the essentials of Thai cuisine
- Dozens of captivating color photographs depict the magic of Thai food and culture

LINDA STEPHEN is a professionally trained chef who has traveled extensively in Thailand, conducting tours and cooking classes. Her recipes have appeared in dozens of magazines and cookbooks, and she owns and operates her own cooking school, Linda's Country Kitchen.

Robert ROSE

\$27.95 CAN

ISBN-13: 978-0-7788-0180-1
 ISBN-10: 0-7788-0180-2



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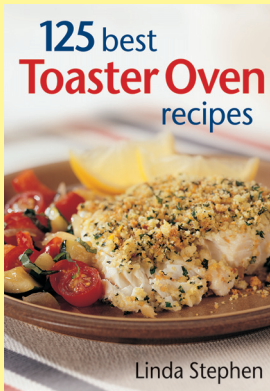
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