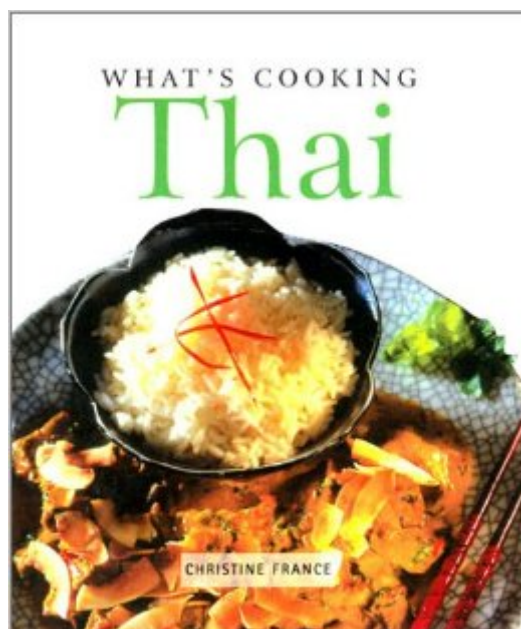


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# What's Cooking: Thai



## Synopsis

The simplicity and ingenuity of Thai cooking is brought to life in this inspirational cookbook. The exciting recipes from the East featured in this volume will be sure to spice up any meal. *What's Cooking: Thai* features chapters on snacks, starters and soups, meat and fish main dishes, rice and noodles, and desserts and drinks. All of the recipes are easy-to-follow and feature clear step-by-step instructions for creating a collection of mouth-watering meals.

## Book Information

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Average Customer Review: 3.6 out of 5 stars [See all reviews](#) (5 customer reviews)

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## Customer Reviews

Christine France's *What's Cooking Thai* might better be termed "Dumbed Down Thai", "Asian-like Dishes for Dummies", or "Vaguely Thai-Influenced and Intermittent Thai Dishes". This is a cookbook shamelessly cashing in on one's desires for authentic Thai cuisine. I've traveled to Thailand to firsthand experience the cuisine, eat regularly at Thai restaurants, and have made quite a few recipes from various Thai cookbooks, with fresh galangal, fresh cilantro (coriander) and lemongrass from the side of my semitropical home....The recipes appear to have been thrown together without careful proofreading, or certainly trying them...last night I made "Roast Chicken with Ginger and Lime", and had to laugh when the recipe called one to "place the chicken halves on a tray over a roasting pan half filled with boiling water"...roast in a 350 degree oven for ~1 hour...When the chicken is cooked, boil the water from the roasting pan to reduce it to about a scant ' cup. Blend the cornstarch with the water and stir into the reduced liquid. Heat gently until boiling, then stir until slightly thickened and clear. Serve the chicken with the sauce...Huh??Come on, Christine, " reduce"

a roasting pan half filled with boiling water down to a "scant ' cup"? Uh-huh, sure! Why not make a rich water reduction from 2 gallons down to a "full ' cup" for more of that rich "water reduction" taste?!!Is there no better crafted sauce to put over the chicken than Christine's bland cornstarch and "reduced water"...for shame! I hope others do not buy your book on "Sauces"...I've seen enough!

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