

Pok Pok The Drinking Food Of Thailand A Cookbook

Food from Northern Laos Dorothy Culloty.2010 The little known cultures and cuisine of northern Laos are reflected in the recipes of its local ethnic groups and Luang Namtha Province's premiere ecotourism lodge. Eighty-eight dishes from Lao, Kmhmu', Tai Dam, Tai Yuan, Tai Lue and Akha are presented in clear, simple recipes...--Back cover.

Thai Herbal Medicine Nephyr Jacobsen,C. Pierce Salguero.2014-02-01 Thai herbs are part of a vibrant culture of healing that has been practiced and preserved over the centuries in traditional medicine schools, Buddhist monasteries, and village homes all over Thailand. Many quite ancient herbal traditions continue to be practiced throughout Thailand to this day, and some of these have now been recognized by the Ministry of Public Health as an important facet of the country's national healthcare system. This revised and updated edition provides an overview of traditional Thai medicine—including both the theory and the practical application of Thai cuisine, bodywork, and herbal medicine. Of interest to herbalist, massage therapists, and practitioners of other alternative healthcare systems, the book introduces the basic principles of Thai herbal healing in simple and clear terms, and it includes a detailed compendium of individual herbs. Best of all, this book is fun, offering easy recipes for home remedies, healthcare products, and cuisine that will make the world of Thai tradition come alive in your home.

Toro Bravo Liz Crain,John Gorham.2014-04-07 At the heart of Portland's red-hot food scene is Toro Bravo, a Spanish-inspired restaurant whose small plates have attracted a fiercely loyal fan base. But to call Toro Bravo a Spanish restaurant doesn't begin to tell the whole story. For chef John Gorham, each dish reflects a time, a place, a moment. For Gorham, food is more than mere sustenance. The Toro Bravo cookbook is an honest look behind the scenes: from Gorham's birth to a teenage mother who struggled with drug addiction, to time spent in his grandfather's crab-shack dance club, to formative visits to Spain, to becoming a father and opening a restaurant. Toro Bravo also includes 95 of the restaurant's recipes, from simple salads to homemade chorizo, along with an array of techniques that will appeal to both the home cook and the most seasoned, forearm-burned chef.

The World's Best Spicy Food Lonely Planet Food.2017-03-01 Lonely Planet presents 100 authentic recipes that deliver the world's most tastebud-tingling flavours direct to your kitchen! Explore the culture behind the planet's spiciest dishes, from Sichuan hotpots and Malaysian laksas, to tangy Mexican salsas.

The One-Bottle Cocktail Maggie Hoffman.2018-03-06 A collection of more than 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market. In *The One-Bottle Cocktail*, Maggie Hoffman brings fancy drinking to the masses by making cocktails approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with ingredients you can easily source and no more than one spirit. Organized by spirit--vodka, gin, agave, rum, brandy, and whiskey--each chapter offers fresh, eye-opening cocktails like the Garden Gnome (vodka, green tomato, basil, and lime), Night of the Hunter (gin, figs, thyme, and grapefruit soda), and the Bluest Chai (rye whiskey, chai tea, and balsamic vinegar). These recipes won't break the bank, won't require an emergency run to the liquor store, and (best of all!) will delight cocktail lovers of all stripes.

POK POK Noodles Andy Ricker,JJ Goode.2019-05-21 From chef and bestselling author Andy Ricker comes this definitive guide to the most delicious and time-honored noodle dishes of Thailand with recipes anyone can make at home. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY

CHICAGO TRIBUNE From iconic dishes like phat thai and phat si ew to lesser-known (at least Stateside) treasures like kuaytiaw reua (boat noodles), noodles represent many of the most delicious and satisfying dishes in the Thai culinary canon. In POK POK Noodles, chef Andy Ricker shares recipes for his favorites—including noodle soups, fried noodles, and khanom jiin, Thailand's only indigenous noodle. Filled with stunning food and location photography and the thoughtful, engaging storytelling that has earned Ricker legions of fans, this book will become an instant classic for armchair travelers and lovers of Thai food and culture.

The Pepper Thai Cookbook Pepper Teigen, Garrett Snyder. 2021-04-13 NEW YORK TIMES BESTSELLER • 80 stir-fried-saucy, sweet-and-tangy mostly Thai-ish recipes from the mom who taught Chrissy (almost) everything she knows, Pepper Teigen! IACP AWARD FINALIST • ONE OF THE BEST COOKBOOKS OF THE YEAR: Time Out, Food52 Whether she's frying up a batch of her crispy-garlicky wings for John's football Sundays or making Chrissy her favorite afternoon snack—instant ramen noodles with ground pork, cabbage, scallions, and cilantro—Pepper Teigen loves feeding her famously fabulous family. Through these eighty recipes, Pepper teaches you how to make all her hits. You'll find playful twists on Thai classics, such as Fried Chicken Larb, which is all crunch with lots of lime, chile, and fish sauce, and Pad Thai Brussels Sprouts, which bring the fun tastes and textures of pad thai to a healthy sheet of pan-roasted vegetables. And there are the traditional dishes Pepper grew up with, like khao tod crispy rice salad and tom zapp hot and sour soup. Pepper shares stories about her life, too, such as how she used to sell sweet-savory kanom krok coconut-and-corn pancakes to commuters when she was ten years old in Thailand (now she makes them with her granddaughter, Luna, as a treat) and how, once she moved to the United States, she would cobble together tastes of home with ingredients she could find in her new homeland, like turning shredded cabbage and carrots into a mock-papaya salad. Influenced by Thailand, California, and everywhere in between, Pepper's mouthwatering recipes and sharp sense of humor will satisfy anyone craving a taste of something sensational, whether that's a peek into America's most-talked-about family's kitchen or a rich and spicy spoonful of Massaman Beef Curry.

Thai Street Food David Thompson. 2010-09-21 Thai Street Food transports readers straight into the bustling heart of Thailand's colorful street stalls and markets—from the predawn rounds of monks fanning out along the aisles to the made-to-order stalls ablaze in neon and jammed with hungry locals after dark. Featuring nearly 100 authentic dishes plus lavish photography accompanying every recipe, this stunning cookbook is the definitive guide to Thailand's culinary street culture. The recipes, such as Steamed Fish with Chilli and Lime Sauce, Pork Satay, Roast Duck and Egg Noodle Soup, and Sweet Banana Roti illuminate the beguiling world of food so integral to the Thais. Scholar and chef David Thompson lives with a singular passion for Thailand's customs, culture, and people. Although he claims "It's all about the food," this ambitious work shares his insights into the rhythms and nuances of Thai daily life along with a fascinating history of its richly diverse street cuisine. This cookbook is a tempting, inspiring, and authoritative account of Thai street food, the vibrant culinary mosaic rich with community.

Salt & Straw Ice Cream Cookbook Tyler Malek, JJ Goode. 2019-04-30 Using a simple five-minute base recipe, you can make the "brilliant" (Andrew Zimmern), "astonishingly good" (Ruth Reichl) flavors of the innovative "ice cream gods" (Bon Appétit) Salt & Straw at home. NAMED ONE OF THE BEST COOKBOOKS OF THE SEASON BY Eater • Delish • Epicurious Based out of Portland, Oregon, Salt & Straw is the brainchild of two cousins, Tyler and Kim Malek, who had a vision but no recipes. They turned to their friends for advice—chefs, chocolatiers, brewers, and food experts of all kinds—and what came out is a super-simple base that takes five minutes to make, and an ice cream company that sees new flavors and inspiration everywhere they look. Using that base recipe, you can make dozens of Salt & Straw's most beloved, unique (and a little controversial) flavors, including Sea Salt with Caramel Ribbons, Roasted Strawberry and Toasted White Chocolate, and Buttered Mashed Potatoes and Gravy. But more importantly, this book reveals what they've learned, how to tap your own creativity, and how to invent flavors of your own, based on whatever you

see around you. Because ice cream isn't just a thing you eat, it's a way to live. Praise for Salt & Straw Ice Cream Cookbook "Making ice cream at home is already enough of a mental hurdle. . . . Salt & Straw is out to prove us wrong with a new cookbook . . . making crazy ice cream flavors is more than doable—it's addictive."—Portland Monthly "The approachable, you-can-do-this nature of the book should be all that home cooks need to try it out."—Eater "I originally sought out this book solely because of the Meyer Lemon Blueberry Buttermilk Custard. . . . It is the greatest ice cream flavor that's ever existed and, because it's only a seasonal flavor in their stores, I needed the recipe so I could make it whenever I wanted."—Bon Appétit "A cookbook dedicated to ice cream? Yes, please. This is essential reading for Salt & Straw fans."—Food & Wine "Few of America's many ice cream makers are as seasonally minded and downright creative as Salt & Straw co-founder Tyler Malek."—GrubStreet

Inside the Test Kitchen Tyler Florence. 2014 Tyler Florence set up his Test Kitchen to find and share the best ways to make his fans' favorite dishes, classics like meatloaf, fried chicken, and cheesecake. But along the way, he and his team had so much fun that they didn't stop at tweaking these recipes—they utterly reinvented many of them. In Test Kitchen, Tyler teaches you the know-how to make your favorite dishes really work: from rich cheesecakes that don't require baking to risotto you can make without standing for 30 minutes at the stove. And then there are the mind-benders: Onion rings coated in French fries, and a hamburger bun you can make, from scratch, in about the same amount of time it takes to make the burger. Along the way, he shows us some of the greatest misses along with the hits, letting us peek inside his test kitchen, and helping us cook with confidence and come out with great flavor every time--

Kiin Nuit Regular. 2020-10-20 WINNER of the 2021 IACP Cookbook Awards, International Cookbooks GOLD WINNER of the 2021 Taste Canada Awards, Regional/Cultural Cookbooks A journey through northern Thailand in 120 authentic recipes with stunning location photography. Nuit Regular offers the unique flavours of northern Thai food in a stunning collection of authentic recipes, essays, and location photography. Inspired by the ingredients and aromas of growing up in northern Thailand, Nuit learned to cook in her mother's kitchen. Cooking food with ingredients from the market or family garden, this cookbook is a reflection of Nuit's life in Thailand and her passion for cooking and sharing Thai cuisine with others. Kiin, which means eat in Thai, transports readers to northern Thailand on a journey to discover the ingredients, markets, and culture that inform all of the recipes. A Thai meal rarely has just one dish--and you will have plenty of recipes to cook and share in the traditional Thai style--a tableful of brightly coloured dishes that the whole family can pass around and enjoy. The recipes, including Steamed Chicken Dumplings, Vegetarian Golden Bags, Spicy and Sour Soup with Shrimp and Tom Yum Paste, Northern Beef Curry, Young Green Jackfruit Curry, Rice Vermicelli Noodles with Barbecue Pork, Five Spice Chicken with Egg, Papaya Salad, and Mango Sticky Rice, are a glimpse into the wonders of northern Thai food.

Kin Thai John Chantarasak. 2022-05-26 Hot Dinners Best Cookbooks of 2022 A gorgeous book, alive with colour and flavour, a dizzying marriage of Thai flavours and techniques with British ingredients. John Chantarasak demystifies and encourages, making his electrifying dishes accessible to all. Love it. - Marina O'Loughlin, The Sunday Times Food Critic An innovative and beautiful book full of mouth watering recipes. The best introduction to cooking Thai food at home from my favourite new chef. - Jessie Ware John is a talented chef, with a natural ability to produce thoughtful, delicious Thai food, and... has made a real contribution to the Thai food scene in the UK and beyond. So it's no surprise to open this book and find it full of insight and winning recipes - have it in your kitchen, you won't be disappointed! - Andy Oliver, Chef Patron, Som Saa Kin Thai translates as 'Eat Thai' and is a collection of 80 delicious recipes that shine a light on lesser known Thai cuisine as well as more popular Thai food classics. Chapters are structured by type of dish, from snacks and relishes to curries, stir-fries and salads, so you can easily find your favourites - from Roast Duck and Lychee Red Curry (gaeng daeng bpet) and Langoustine and Rhubarb Hot and Sour Soup (dtom yum goong) to Red Fire Greens with Yellow Soybean Sauce (pak kheo fai daeng) and Assorted Flavour One-bite Royal Snack (miang kham). As well as using ingredients native to Thailand, John explores

the origins of the western ingredients, explaining their place in Thai cuisine, and how the competent home cook can use them to achieve Asian flavours.

MUNCHIES JJ Goode, Helen Hollyman, Editors of MUNCHIES. 2017-10-24 This cookbook, based on the game-changing web series Chef's Night Out, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards. MUNCHIES brings the hugely popular show Chef's Night Out (on VICE Media's food website, MUNCHIES) to the page with snapshots of food culture in cities around the world, plus tall tales and fuzzy recollections from 70 of the world's top chefs, including Anthony Bourdain, Dominique Crenn, David Chang, Danny Bowien, Wylie Dufresne, Inaki Aizpitarte, and Enrique Olvera, among others. Then there are the 65 recipes: dishes these chefs cook when they're done feeding customers, and ready to feed their friends instead. With chapters like Drinks (i.e., how to get your night started), Things with Tortillas, Hardcore (which includes pizzas, nachos, poutines, and more), and Morning After (classy and trashy dishes for the bleary-eyed next day), MUNCHIES features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going. Chefs include: Shion Aikawa Jen Agg Iñaki Aizpitarte Erik Anderson Sam Anderson Wes Avila Joaquin Baca Kyle Bailey Jonathan Benno Noah Bernamoff Jamie Bissonnette April Bloomfield Robert Bohr And Ryan Hardy Danny Bowien Anthony Bourdain Stuart Briozza And Nicole Krasinski Gabriela Cámara David Chang Han Chiang Michael Chernow And Dan Holtzman Leah Cohen Dominique Crenn Armando De La Torre Maya Erickson Konstantin Filippou Vanya Filopovic The Franks Paul Giannone Josh Gil Abigail Gullo Tien Ho Esben Holmboe Bang Brandon Jew Jessica Koslow Agatha Kulaga And Erin Patinkin Joshua Kulp And Christine Cikowski Taiji Kushima And Shogo Kamishima Arjun Mahendro And Nakul Mahendro Anne Maurseth Andrew McConnell Kavita Meelu Danny Minch Carlo Mirarchi Nicolai Nørregaard Masaru Ogasawara Enrique Olvera Matt Orlando Mitch Orr Rajat Parr Kevin Pemoulie Frank Pinello Rosio Sánchez Brad Spence Alon Shaya Phet Schwader Michael Schwartz Callie Speer Jeremiah Stone And Fabian Von Hauske Dale Talde Lee Tiernan Christina Tosi Isaac Toups Anna Trattles And Alice Quillet Alisa Reynolds Grant Van Gameren Michael White Andrew Zimmern

Gluten-Free for Good Samantha Seneviratne. 2016-08-02 No meal should be defined by what's not there. Gluten-Free for Good has 100 easy, healthful recipes that are so delicious you'll never miss the gluten. Here are weeknight dishes you may have thought you'd never enjoy again—not without resorting to expensive packaged gluten-free foods that aren't as delicious or healthful as the real thing. These quick-cooking meals are for any time of day, all made from scratch without hard-to-digest processed additives like xanthan or guar gum. Recipes include: Miso Shrimp with Snap Peas Roast Chicken with Whole-Grain Sausage Stuffing Leek and Carrot Brown Rice Risotto White Pizza with Blistered Tomatoes Spanish Tortilla Parmesan Cheese Crackers Loaded Oat Bars Upside-Down Skillet Plum Cake Carrot Cake with Coconut Cream Cheese Frosting Blondie Bars The best way to eat more of what you love is to cook real foods at home. With inspiring photographs and a simple pantry primer, Gluten-Free for Good shows how cooking gluten-free can be seamless, instinctive, and appealing.

Thailand: The Cookbook Jean-Pierre Gabriel. 2014-05-05 The definitive guide to Thai cuisine, with 500 authentic recipes from every region brought together in one comprehensive and beautifully produced volume. Author and photographer Jean-Pierre Gabriel traveled throughout Thailand for years to research the unique flavors and culinary history that make up the country's food culture. Here, he presents an array of dishes ranging from street vendor snacks to home-cooked meals to restaurant tasting menus and everything in between. Learn to recreate classics such as Massaman Curry and Green Papaya Salad using authentic methods, or discover a new favorite, such as a Dragon Fruit Frappe. Recipes include advice on essential techniques, while a glossary helps introduce home cooks to less familiar ingredients. Gabriel's breathtaking images of the natural landscape, people, and food bring to life the history behind this storied cuisine.

Bangkok Leela Punyaratabandhu.2017-05-09 From one of the most respected authorities on Thai cooking comes this beautiful and deeply personal ode to Bangkok, the top-ranked travel destination in the world. WINNER OF THE ART OF EATING PRIZE Every year, more than 16 million visitors flock to Thailand's capital city, and leave transfixed by the vibrant culture and unforgettable food they encounter along the way. Thai cuisine is more popular today than ever, yet there is no book that chronicles the real food that Thai people eat every day—until now. In Bangkok, award-winning author Leela Punyaratabandhu offers 120 recipes that capture the true spirit of the city—from heirloom family dishes to restaurant classics to everyday street eats to modern cosmopolitan fare. Beautiful food and location photography will make this a must-have keepsake for any reader who has fallen under Bangkok's spell.

Pok Pok Andy Ricker, JJ Goode.2013-10-29 A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Food52 Mighty Salads Editors of Food52.2017-04-11 A collection of 60 recipes for turning ordinary salads into one-dish worthy meals. Does anybody need a recipe to make a salad? Of course not. But if you want your salad to hold strong in your lunch bag or carry the day as a one-bowl dinner, dressing on lettuce isn't going to cut it. Make way for Mighty Salads, in which the editors of Food52 present sixty salads hefty with vegetables, meats, grains, beans, fish, seafood, pasta, and bread. Think shrimp and radicchio tossed in a bacon vinaigrette, a make-ahead jumble of white beans with charred lemon and fennel, slow-roasted duck and apples scattered across spicy greens. It's comforting food made captivating by simply charring one ingredient or marinating another—shaving some, or roasting a bunch. But because we don't always follow recipes, there are also loose formulas for confident off-roading, as well as back-pocket tips and genius tricks for improving any old salad. Because once you know how to fix too-salty dressing, wash greens once and for all, keep an avocado from browning, and even sprout your own grains, the humble salad starts looking a lot more interesting—and a whole lot more like dinner.

Culinary Herbs and Spices of the World Ben-Erik van Wyk.2014-09-26 For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency. In Culinary Herbs and

Spices of the World, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more information about new dishes from little-known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. Culinary Herbs and Spices of the World will appeal to those inquisitive foodies in addition to gardeners and botanists.

Koreatown Deuki Hong, Matt Rodbard. 2016-02-16 A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average journey to Asia cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

Candy Is Magic Jami Curl. 2017-04-18 Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for Baking category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and “magic dusts” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has you covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

Lighten Up, Y'all Virginia Willis. 2015-03-03 2016 James Beard Award winner and 2016 International Association of Culinary Professionals (IACP) nominee for Best American Cookbook A collection of classic Southern comfort food recipes--including seven-layer dip, chicken and gravy, and strawberry shortcake--made lighter, healthier, and completely guilt-free. Virginia Willis is not only an authority on Southern cooking. She's also a

French-trained chef, a veteran cookbook author, and a proud Southerner who adores eating and cooking for family and friends. So when she needed to drop a few pounds and generally lighten up her diet, the most important criterion for her new lifestyle was that all the food had to taste delicious. The result is *Lighten Up, Y'all*, a soul-satisfying and deeply personal collection of Virginia's new favorite recipes. All the classics are covered—from a comforting Southern Style Shepherd's Pie with Grits to warm, melting Broccoli Mac and Cheese to Old-Fashioned Buttermilk Pie. Each dish is packed with real Southern flavor, but made with healthier, more wholesome ingredients and techniques. Wherever you are on your health and wellness journey, *Lighten Up, Y'all* has the recipes, tools, and inspiration you need to make the nourishing, down-home Southern food you love.

Martha Stewart's Vegetables Editors of Martha Stewart Living.2016-09-06 An essential resource for every cook In this beautiful book, Martha Stewart—one of America's best-known cooks, gardeners, and all-around vegetable lovers—provides home cooks with an indispensable resource for selecting, storing, preparing, and cooking from the garden and the market. The 150 recipes, many of which are vegetarian, highlight the flavors and textures of everyday favorites and uncommon varieties alike. The recipes include: • Roasted Carrots and Red Quinoa with Miso Dressing • Swiss Chard Lasagna • Endive and Fennel Salad with Pomegranate Seeds • Asparagus and Watercress Pizza • Smoky Brussels Sprouts Gratin • Spiced Parsnip Cupcakes with Cream Cheese Frosting Martha Stewart's *Vegetables* makes eating your greens (and reds and yellows and oranges) more delicious than ever. — Los Angeles Times: Best Cookbooks of Fall 2016 — Newsday: Top 10 Cookbooks for 2016

Street Vegan Adam Sobel.2015-05-05 Meatless meals revamped by the Cinnamon Snail, the vegan food truck with a cult following. What's the secret behind the Cinnamon Snail's takeover of New York City streets? In all kinds of weather, vegetarians, vegans, and omnivores alike queue up for addictive vegan cuisine from truck owner Adam Sobel. Now Adam brings his food straight to your kitchen, along with stories of the challenges of working on a food truck while still finding ways to infuse food with imagination, love, and a pinch of perspective. *Street Vegan* brings the energy and passion of the Cinnamon Snail's creative cooking from truck to table, including: · Breakfasts: Fresh Fig Pancakes, Fried Dandelion Greens with Lemon Garlic Potatoes, Poached Pear-Stuffed French Toast · Beverages: Vanilla Sesame Milk, Cucumber Ginger Agua Fresca, Peppermint Hot Chocolate · Soups and Sandwiches: Korean Kimchi Soup, Jalapeño Corn Chowdah, Brown Sugar-Bourbon Glazed Seitan, Gochujang Burger Deluxe · Veggies and Sides: Lemon-Soy Watercress, Maple-Roasted Kabocha, Horseradish Mashed Potatoes · Desserts and Donuts: Roasted Mandarin-Chocolate Ganache Tart, Pine Nut Friendlies, Rum Pumpkin Chiffon Pie, Vanilla Bourbon Crème Brûlée Donuts, Cinnamon Snails

The Postage Stamp Vegetable Garden Karen Newcomb.2015-02-17 One of the best books for beginning and experienced vegetable gardeners, this clear, straightforward, easy-to-read gardening bestseller (over 500,000 copies sold) uses organic, biodynamic methods to produce large amounts of vegetables in very small spaces. To accommodate today's lifestyles, a garden needs to fit easily into a very small plot, take as little time as possible to maintain, require a minimum amount of water, and still produce prolifically. That's exactly what a postage stamp garden does. Postage stamp gardens are as little as 4 by 4 feet, and, after the initial soil preparation, they require very little extra work to produce a tremendous amount of vegetables—for instance, a 5-by-5-foot bed will produce a minimum of 200 pounds of vegetables. When first published 40 years ago, the postage stamp techniques, including closely planted beds rather than rows, vines and trailing plants grown vertically to free up space, and intercropping, were groundbreaking. Revised for an all new generation of gardeners, this edition includes brand new information on the variety of heirloom vegetables available today and how to grow them the postage stamp way. Now, in an ever busier world, the postage stamp intensive gardening method continues to be invaluable for gardeners who wish to weed, water, and work a whole lot less yet produce so much more.

The Zookeeper's Wife Diane Ackerman.2008-08-26 Documents the heroic true story of Warsaw Zoo keepers and resistance activists Jan and Antonina Zabinski who, in the aftermath of Germany's invasion of Poland, saved the lives of hundreds of Jewish citizens by smuggling them into empty cages

and their home villa. Reprint. 70,000 first printing.

POK POK The Drinking Food of Thailand Andy Ricker, JJ Goode. 2017-10-31 A cookbook featuring 50 recipes for Thai drinking food—an entire subset of Thai cooking that is largely unknown in the United States yet boasts some of most craveable dishes in the Thai canon, inspired by Andy Ricker's decades in Thailand and his beloved restaurant, Whiskey Soda Lounge. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to Pok Pok brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and sour, they are perfect accompaniments for a few drinks and the company of good friends. Here, Ricker shares accessible and detailed recipes for his favorites: phat khii mao, a fiery dish known as Drunkard's stir-fry; kai thawt, Thai-style fried chicken; and thua thawt samun phrai, an addictive combination of fried peanuts with makrut lime leaf, garlic, and chiles. Featuring stories and insights from the Thai cooks who taught Ricker along the way, this book is as fun to read as it is to cook from, and will become a modern classic for any lover of Thai cuisine.

Japanese Soul Cooking Tadashi Ono, Harris Salat. 2013-11-05 A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In Japanese Soul Cooking, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

Hawker Fare James Syhabout, John Birdsall. 2018-01-23 From chef James Syhabout of two-Michelin-star restaurant Commis, an Asian-American cookbook like no other—simple recipes for cooking home-style Thai and Lao dishes James Syhabout's hugely popular Hawker Fare restaurant in San Francisco is the product of his unique family history and diverse career experience. Born into two distinct but related Asian cultures—from his mother's ancestral village in Isan, Thailand's northeast region, and his father's home in Pakse, Laos—he and his family landed in Oakland in 1981 in a community of other refugees from the Vietnam War. Syhabout at first turned away from the food of his heritage to work in Europe and become a classically trained chef. After the success of Commis, his fine dining restaurant and the only Michelin-starred eatery in Oakland, Syhabout realized something was missing—and that something was Hawker Fare, and cooking the food of his childhood. The Hawker Fare cookbook immortalizes these widely beloved dishes, which are inspired by the open-air “hawker” markets of Thailand and Laos as well as the fine-dining sensibilities of James's career beginnings. Each chapter opens with stories from Syhabout's roving career, starting with his mother's work as a line cook in Oakland, and moving into the turning point of his culinary life, including his travels as an adult in his parents' homelands. From building a pantry with sauces and oils, to making staples like sticky rice and padaek, to Syhabout's recipe for instant ramen noodles with poached egg, Hawker Fare explores the many dimensions of this singular chef's cooking and ethos on ingredients, family, and eating well. This cookbook offers a new definition of what it means to be making food in America, in the full and vibrant colors of Thailand, Laos, and California.

Brunch at Bobby's Bobby Flay, Stephanie Banyas, Sally Jackson. 2015-09-29 At long last, Bobby Flay shares his simplest, most sought-after brunch recipes—while still delivering his signature intense flavors. Bobby Flay may be best known for his skills at the grill, but brunch is his favorite meal of the week. In *Brunch at Bobby's*, he includes 140 recipes starting with the lip-smacking cocktails, both spiked and virgin, that we have come to expect from him, along with hot and iced coffees and teas. He then works his way through eggs; pancakes, waffles, and French toast (including flavored syrups and spreads); pastries (a first) and breads; salads, sandwiches, and side dishes. Pull up a seat and enjoy a Sangria Sunrise, Carrot Cake Pancakes with Maple-Cream Cheese Drizzle, Sautéed Bitter Green Omelets, and Wild Mushroom-Yukon Gold Hash. You'll want to keep coming back for a taste of how Bobby does brunch.

POK POK The Drinking Food of Thailand Andy Ricker, JJ Goode. 2017-10-31 A cookbook featuring 50 recipes for Thai drinking food—an entire subset of Thai cooking that is largely unknown in the United States yet boasts some of most craveable dishes in the Thai canon, inspired by Andy Ricker's decades in Thailand and his beloved restaurant, Whiskey Soda Lounge. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to *Pok Pok* brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and sour, they are perfect accompaniments for a few drinks and the company of good friends. Here, Ricker shares accessible and detailed recipes for his favorites: phat khii mao, a fiery dish known as Drunkard's stir-fry; kai thawt, Thai-style fried chicken; and thua thawt samun phrai, an addictive combination of fried peanuts with makrut lime leaf, garlic, and chiles. Featuring stories and insights from the Thai cooks who taught Ricker along the way, this book is as fun to read as it is to cook from, and will become a modern classic for any lover of Thai cuisine.

Simple Thai Food Leela Punyaratabandhu. 2014-05-13 Thai takeout meets authentic, regional flavors in this collection of 100 recipes for easy, economical, and accessible Thai classics—from the rising star behind the blog *She Simmers*. Who can say no to a delicious plate of Pad Thai with Shrimp; a fresh, tangy Green Papaya Salad; golden Fried Spring Rolls; or a rich, savory Pork Toast with Cucumber Relish? Thai food is not only one of the most vibrant, wonderfully varied cuisines in the world, it also happens to be one of the tastiest, and a favorite among American eaters. The good news is, with the right ingredients and a few basic tools and techniques, authentic Thai food is easily within reach of home cooks. Take it from Leela Punyaratabandhu, a Bangkok native and author of the popular Thai cooking blog *She Simmers*. In her much-anticipated debut cookbook, Leela shares her favorite recipes for classic Thai fare, including beloved family recipes, popular street food specialties, and iconic dishes from Thai restaurant menus around the world. All of Leela's recipes have been tested and tweaked to ensure that even the busiest cook can prepare them at home. With chapters on key ingredients and tools, base recipes, one-plate meals, classic rice accompaniments, and even Thai sweets, *Simple Thai Food* is a complete primer for anyone who wants to give Thai cooking a try. By the end of the book, you'll be whipping up tom yam soup and duck red curry that will put your local takeout joint to shame. But perhaps more importantly, you'll discover an exciting new world of Thai flavors and dishes—including Stir-Fried Chicken with Chile Jam, Leaf-Wrapped Salad Bites, and Crispy Wings with Three-Flavored Sauce—that will open your eyes to all the wonderful possibilities that real Thai cooking has to offer.

From the Source - Thailand Lonely Planet Food. 2015-08-01 From Lonely Planet, the world's leading travel guide publisher, *From the Source* is a groundbreaking cookbook series that introduces food lovers and travel enthusiasts to the world's most authentic local dishes by transporting them into the kitchens where they were perfected. Each country-specific edition features sumptuous original photography, up to 70 classic recipes, and inside stories and tips from the world's best local cooks, from street-food vendors to Michelin-starred chef patrons. With *From the Source Thailand*, you'll tour through Central Thailand's sophisticated, cosmopolitan cuisine layered with Chinese and Muslim influences, Northern Thailand's mild,

seasonal dishes with ancient roots, Northeastern Thailand's full-flavoured, rustic cooking that doesn't skimp on spice, and Southern Thailand's spicy offerings, with an emphasis on seafood, chillies and salt. Authors: Lonely Planet, Austin Bush and Mark Wiens. About Lonely Planet: Since 1973, Lonely Planet has become the world's leading travel media company with guidebooks to every destination, an award-winning website, mobile and digital travel products, and a dedicated traveller community. Lonely Planet covers must-see spots but also enables curious travellers to get off beaten paths to understand more of the culture of the places in which they find themselves. 'Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world.' -- Fairfax Media 'Lonely Planet guides are, quite simply, like no other.' - New York Times Lonely Planet guides have won the TripAdvisor Traveler's Choice Award in 2012, 2013, 2014, and 2015. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

Thai Food David Thompson.2002-08-27 Renowned chef David Thompson first went to Thailand by mistake: a holiday plan had to be changed at the last minute, and he ended up in Bangkok, where he was seduced by the people, culture, and cuisine. Since that fateful trip some 20 years ago, Thailand has become David's second home. Working alongside cooks who perfected their craft in the Thai royal palaces, he began to document the traditional recipes and culinary techniques that have been handed down from generation to generation. The result is THAI FOOD, the most comprehensive account of this ancient and exotic cuisine ever published in English. David writes about Thailand and its food with an easy erudition, encouraging readers to cook and experiment, while simultaneously fostering a respect for the food and its stewardship through the ages. Although all the classic, well-loved recipes are here, this magnum opus features hundreds of lesser-known but equally authentic and delicious Thai dishes that will inspire cooks to go beyond green curry chicken and Thai fish cakes. David's passion and conviction are infectious; complemented by Earl Carter's superb photography, THAI FOOD captures all aspects of the dynamic Thai culture and cuisine. • Ten years in the making, this groundbreaking work is one of the cookbook publishing events of the decade. • The author's London restaurant, *naam*, received a Michelin star in 2002, making it the first Thai restaurant to receive such an honor. • Photographed at David's restaurants in Sydney and London, and on location in Thailand, Earl Carter's superb images capture both the essence of Thai food and its rich cultural milieu. Awards2003 James Beard Award Winner 2003 IACP Award Winner Reviews "Stands out, dauntingly massive, brilliantly magisterial, and, at the same time, bustling with charm, observations, life." —Saveur "[S]et a new standard for Asian cookbooks."—Saveur (Top 100 Home Cook Edition)

Night + Market Kris Yenbamroong, Garrett Snyder.2017-10-03 If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

The Food of Northern Thailand Austin Bush.2018-10-23 JAMES BEARD AWARD FINALIST • Welcome to a beautiful, deep dive into the cuisine and culture of northern Thailand with a documentarian's approach, a photographer's eye, and a cook's appetite. Known for its herbal flavors, rustic dishes, fiery dips, and comforting noodles, the food of northern Thailand is both ancient and ever evolving. Travel province by province, village by village, and home by home to meet chefs, vendors, professors, and home cooks as they share their recipes for Muslim-style khao soi, a mild coconut

beef curry with boiled and crispy fried noodles, or spiced fish steamed in banana leaves to an almost custard-like texture, or the intense, numbingly spiced meat salads called laap. Featuring many recipes never before described in English and snapshots into the historic and cultural forces that have shaped this region's glorious cuisine, this journey may redefine what we think of when we think of Thai food.

Lucky Peach Presents 101 Easy Asian Recipes Peter Meehan, the editors of Lucky Peach. 2015-10-27 “Delicious, straightforward recipes ... fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from.” —Associated Press Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 easy, Asian recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites. Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scalliony goodness you could ever want—all for dinner tonight. You'll never have a reason to order take-out again.

The Food of Northern Thailand Austin Bush. 2018-10-23 JAMES BEARD AWARD FINALIST • Welcome to a beautiful, deep dive into the cuisine and culture of northern Thailand with a documentarian's approach, a photographer's eye, and a cook's appetite. Known for its herbal flavors, rustic dishes, fiery dips, and comforting noodles, the food of northern Thailand is both ancient and ever evolving. Travel province by province, village by village, and home by home to meet chefs, vendors, professors, and home cooks as they share their recipes for Muslim-style khao soi, a mild coconut beef curry with boiled and crispy fried noodles, or spiced fish steamed in banana leaves to an almost custard-like texture, or the intense, numbingly spiced meat salads called laap. Featuring many recipes never before described in English and snapshots into the historic and cultural forces that have shaped this region's glorious cuisine, this journey may redefine what we think of when we think of Thai food.

Pok Pok Andy Ricker, JJ Goode. 2013-10-29 A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Tacos Alex Stupak, Jordana Rothman. 2015-10-20 Superstar chef Alex Stupak's love of real Mexican food changed his life; it caused him to quit the world of fine-dining pastry and open the smash-hit Empellón Taqueria in New York City. Now he'll change the way you make--and think about--tacos forever. Tacos is a deep dive into the art and craft of one of Mexico's greatest culinary exports. Start by making fresh tortillas from corn and flour, and variations that look to innovative grains and flavor infusions. Next, master salsas, from simple chopped condiments to complex moles that simmer for hours and have flavor for days. Finally, explore fillings, both traditional and modern--from a pineapple-topped pork al pastor to pastrami

with mustard seeds. But Tacos is more than a collection of beautiful things to cook. Wrapped up within it is an argument: Through these recipes, essays, and sumptuous photographs by Evan Sung, the 3-Michelin-star veteran makes the case that Mexican food should be as esteemed as the highest French cooking.

Embark on a transformative journey with Michael Seilmaier is captivating work, Grab Your Copy of **Pok Pok The Drinking Food Of Thailand A Cookbook** . This enlightening ebook, available for download in a convenient PDF format , invites you to explore a world of boundless knowledge. Unleash your intellectual curiosity and discover the power of words as you dive into this riveting creation. Download now and elevate your reading experience to new heights .

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