
Simply Thai The Ultimate Thai Cookbook That Teach

Getting the books **Simply Thai The Ultimate Thai Cookbook That Teach** now is not type of challenging means. You could not by yourself going similar to book growth or library or borrowing from your contacts to open them. This is an completely easy means to specifically get guide by on-line. This online statement Simply Thai The Ultimate Thai Cookbook That Teach can be one of the options to accompany you in imitation of having further time.

It will not waste your time. agree to me, the e-book will agreed flavor you additional concern to read. Just invest little epoch to entry this on-line message **Simply Thai The Ultimate Thai Cookbook That Teach** as with ease as evaluation them wherever you are now.

*Simply Thai The
Ultimate Thai Cookbook
That Teach*

2020-04-16

BREANNA VANESSA

Real Vegetarian Thai Phaidon Press

All Your Thai Favorites at the Push of a Button Want to make a classic Thai curry without having to keep a watchful eye? Are you looking for a simple way to create restaurant favorites like Pad Thai in your own kitchen? With the *Thai Slow Cooker Cookbook*, you can enjoy fresh and flavorful Thai dishes at home with the convenience of your slow cooker. Why slow cook? Slow cooking consolidates steps, takes out the guesswork and infuses dishes with flavor-no need to wait a day or two for the dish to rest. Got the goods? Stock your pantry the Thai way with a list of essential ingredients and shopping tips for hard-to-find ingredients. Short on time? All the slow cooker recipes in this book prep in 20 minutes or less. Craving Thai sides? Supplement your slow-

cooked meals with recipes for classic Thai sides, like papaya salad, chicken satay, and curry puffs. Dietary restrictions? With a mix of dishes great for omnivores and vegetarians alike, labels also indicate if a recipe is soy-free and/or nut-free. Today's busy world can make getting a healthy and satisfying meal on the table a challenge. Skip the wait for takeout and come home to wholesome Thai food, cooked by you, for you. Recipes include: Curried Kabocha Coconut Soup, Thai Sticky Wings, Massaman Sweet Potato and Tofu Curry, Chicken Red Curry, and Sweet Pork" *Quick & Easy Thai Time Inc. Books* The perennial bestseller is back with a new look. *Heavenly Thai Recipes* Tim Singhapat Thai food is a complex blend of lightly

prepared dishes, mixed with various spices to create that intricate and fresh taste. Known for its spiciness, Thai food is perhaps best described as a balance between sour, sweet, salty and bitter. While it might seem difficult to recreate yummy Thai dishes right in your own kitchens, it's actually not. Real Thai: A Collection of Simple Thai Recipes will be your guide on how you can make your own simple and delicious phad thai, tom yam goong and more!

The Ultimate Thai Cookbook Ten Speed Press

Thai restaurateur and author, Vatcharin Bhumichitr, has created over 100 recipes, using varying combinations of ingredients to create the specialties from different parts of Thailand.

Simply Thai Cooking Robert Rose

Recipes from Hungary, Vietnam, Bosnia, Bhutan, and more that “document the international language of all people—food and cooking” (Maggie Green, author of *The Kentucky Fresh Cookbook*). Each year, the United States legally resettles refugees who have fled their homelands, driven out by violence or persecution. As they and their families struggle to adapt to a new culture, the kitchen often becomes one of the few places where they are able to return “home”—finding comfort in an unfamiliar land, retaining their customs, reconnecting with their past, and preserving a sense of identity. In *Flavors from Home*, Aimee Zaring shares fascinating, moving stories of courage, perseverance, and self-reinvention from Kentucky’s resettled refugees. Each

chapter features a different person or family and includes carefully selected recipes from places like Cuba, Iraq, Iran, and Somalia. These traditional dishes have nourished both body and soul for people like Huong “CoCo” Tran, who fled South Vietnam in 1975 when Communist troops invaded Saigon, or Kamala Pati Subedi, who was stripped of his citizenship and forced out of Bhutan because of political and religious persecution. Whether shared at farmers’ markets, restaurants, community festivals, or simply among friends and neighbors, these dishes contribute to the ongoing evolution of American comfort food just as the refugees themselves are redefining what it means to be American. Featuring more than forty recipes from around the globe, Flavors

from Home reaches across the table to explore the universal language of food. “Scrumptious . . . In addition to accessible culinary instruction on an array of global recipes, readers receive the vivid life histories of the cooks themselves. What comes through most poignantly is the resilience and hope of these cooks—people who change the place they’ve come to as much as they are changed by it.” —Neela Vaswani, author of *You Have Given Me a Country* *Simple Thai Cooking* Tuttle Publishing 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.

Simply Thai Appetite by Random House The Gold Standard for Authentic Thai Cuisine In this showstopping collection of must-try Thai dishes, culinary mastermind and bestselling author Jet Tila opens up the world of his Thai heritage for today's home cooks with recipes that are authentic, accessible and ultra-craveable. Jet partners up with Tad Weyland Fukumoto, longtime friend and fellow chef, to channel their years of Southeast Asian culinary prowess into mouthwatering recipes, such as Street-Style Basil Pork, Glass Noodle Stir-Fry, Hung Lay Northern Pork Curry, New Thai BBQ Chicken, Fried Tilapia with Three-Flavor Sauce and so many more. They've tirelessly perfected these recipes to ensure that their flavors, techniques and quality rank number one across the

board—the true gold standard. With dishes ranging from tantalizing classics and popular street foods to unsung heroes spanning the regions, this cookbook is your one-stop guide to the rich culinary traditions of Thailand. Jet also presents an exciting collection of plant-based takes on popular dishes to welcome everyone to the table and show the range of possibilities in the modern Thai kitchen. Fire up your wok and get hungry for 101 of the best damn Thai dishes you'll ever have.

Thai Food John Wiley & Sons Cook delicious and beautiful Thai dishes with this easy-to-follow Thai cookbook. Thai cuisine has taken the world by storm. Its rich combinations of sweet, sour, salty and spicy flavors make Thai dining a complete sensory pleasure.

Many people think that Thai dishes are difficult to prepare, but James Beard nominee and CIA trained chef, Robert Danhi proves that isn't so. Easy Thai cooking gives you a variety of easy-to-make recipes like Grilled Chicken Wings with Kaffir Lime Chili Glaze or Sweet-n-Spicy Pork Ribs or Green Mango and Cashew Salad. The thorough explanations of Thai cooking techniques that allows you to recreate the flavors of Thailand in your own kitchen. In addition, Chef Robert gives you expert guidance on acquiring and maintaining a well-stocked Thai pantry. With basic ingredients and his step-by-step instructions, you can make stunning dishes that will add a uniquely Thai flare to your cooking repertoire. Thai recipes include: Hot and Sour Tamarind Soup

Stir-fried Pork, Basil and Chilies Classic Red Curry Chicken Golden Pork Satay with Thai Peanut Sauce Spice Crusted Fire-Roasted Shrimp Barbecued Banana Leaf Curry Fish Grilled Tofu, Curried Peas and Kefir Lime Pineapple Fried Jasmine Rice Stir-fried Peanut-Tamarind Noodles Chef Robert's loose approach to cooking, always takes into account and respects Thailand's unique cuisine. The flavors are authentically Thai, yet there is always room for experimenting and developing flavors of your own! Simple Thai Food Clarkson Potter Thai cuisine has a very infamous reputation for being extremely spicy! However, the reality is far from it. Thai foods actually represent a very interesting and delicate balance between a multitude of flavors that

beautifully blends. These flavors work to complement each other and create an immaculate meal that boasts a wide array of complex and mouthwatering flavor profiles that can easily hypnotize anyone who is having Thai. In this book, you will discover: - 20 Thai Vegetable Recipes - 16 Thai Dipping Sauces, Salsas, And Vinaigrettes - 30 Thai Curry Pastes, Marinades, and Other Concoctions - 25 Thai Snacks & Appetizers - 10 Thai Soups - 15 Thai Salads - 25 Thai Desserts Get your copy today!

Hot Thai Kitchen Page Street Publishing True Thai is one of those rare and important cookbooks where cuisine and culture meet. Food lovers will come away with layers of understanding, discovering the soul of a country where

cuisine is a sacred art. True Thai takes us from the jostling Bangkok streets and canals to countryside rice paddles and mango groves, from distant mountain villages to Thailand's stately Royal Palace, delivering True Thai taste in every sense of the word. Victor Sodsook, a native Thai, chef/owner of Los Angeles's celebrated Siamese Princess restaurant, has written the authoritative Thai cookbook that American cooks have been waiting for. True Thai satisfies an increasing public interest in the seductive flavors of Thai cuisine, and a decreasing emphasis on high-fat, high-calorie red meats, eggs, and oils. The lively, easy-to-follow recipes are tailor-made for today's adventurous, aware cook. Most of the tools and ingredients used in True Thai are probably already in

your kitchen. And its wide-ranging glossary of ingredients will help you select the most flavorful spices and freshest produce, as well as the best brands of key Thai ingredients like coconut milk and fish sauce. Among True Thai's 250 recipes, you'll find the many Thai dishes that have already won over Americans, such as Crispy Sweet Rice Noodles (mee krob) and soothing, aromatic Chicken-Coconut Soup with Siamese Ginger and Lemon Grass (tom kha kai). Everything is here, from the deliciously spiced barbecued chickens found in Thai provinces to the elaborate and time honored cuisines served to Thailand's royal family, such as King Rama V's Fried Rice. Since Thailand teems with both fresh- and saltwater fish and shellfish, you'll find an abundance of

healthful, provocative seafood dishes, such as Ayuthaya Haw Mok Talay, a scrumptious mousse of curried fish, shrimp, and crab, redolent with chili and coconut milk, grilled and served in fragrant banana leaves. Surprisingly light preparations for meat include Fiery Grilled Beef Salad, a classic of Bangkok cafe cuisine, and mu kratiem phrik Thai, a simple stir-fry of pork medallions sizzling with garlic and black pepper. The Thai Vegetarian Cooking chapter is really a whole book unto itself, encompassing its own blend of curry pastes, soups, appetizers, entrees, and one-dish meals—all completely free of animal or fish products. The Thai Salads chapter showcases such recipes as Coconut, Lemon, and Ginger Salad or Grilled Lobster Salad with Green Mango that

demonstrate the great variety and sensuousness of this branch of Thai cooking. Drinks and desserts include such ethereal treats as Rose-Petal Sorbet and the refreshingly herbaceous Lemon Grass Tea, wonderful either hot or cold. There's also a chapter that shows how to marry these newfound Thai tastes with classic American cooking, through such improvisations as Bangkok Burgers with Marinated, Grilled Onions and Spicy Thai Ketchup. True Thai is more than a cookbook; it is a collection of grace notes exemplifying Thai cuisine's dedication to pleasing the senses. There's even a chapter on preparing Thai-style table decorations, many of them as edible as they are lovely. True Thai's 250 recipes, each with helpful and fascinating notes,

present Thai cuisine with simplicity and elegance. True Thai is the most authentic, authoritative, and accessible Thai cookbook ever printed in English. *Real Thai Lantern*
Welcome to the third volume in the "Quest - Quick, Easy, Simple Thai" series, and to the next step in your great adventure. If you've come via Volumes I & II then your gateway awaits; however, if you're here to just look at our phrasebook, then "The Perfect Phrasebook (TPTP)" is just the thing for you. Yes, if you're on a business trip, a vacation, or travelling to Thailand for other purposes, then we have TPTP just for you. 102-pages packed with the phrases that you need, and structured in a logical way that ensures you quickly find the phrases you need, when you

need them helping to avoid that all-embarrassing extended silence. Using the same transliteration we use across our entire "Quest" system, it helps ensure that what you say is crystal-clear, accurate, and you always communicate with confidence. Your Gateway Opens However, if you actually have designs that extend beyond a mere phrasebook (such as toying with the idea of learning to speak, read and write Thai - believe me, after you've been to Thailand, you WILL want to come back) then TPTP offers you so much more than that (and, our lowly title of mere phrasebook makes us want to hold our heads in shame!). In many Thai books, Thai font is the same size as Western fonts. However, where English letters in Times New Roman size 11 are easy enough to

read, Thai text is so small, it's next to useless for a beginner to read. Alphabet Spaghetti I first heard of Thai script being referred to as " 'alphabet spaghetti'" and when you look at it, with the unfamiliar shapes, minimal punctuation, devoid of spaces, and a script so small you have to squint to read it, it's no wonder reading Thai is considered difficult for foreigners. We Fixed It This is what we decided needed fixing! Please don't misunderstand us, though we appreciate that our book is excellent as 'just a phrasebook', if you approach the book in this manner then that's all it will ever be. However, we love the Thai language, we want to encourage more to learn to read Thai, and we took an entirely different approach. It in no-way detracts from the

phrases themselves, but we placed extra emphasis on the Thai script so it's easy for the untrained eye to read. Then, if at a later stage, you want to become more than a tourist or casual visitor and actually want to learn Thai, then TPTP becomes the next step in your adventure. Gateway to Adventure Sure, you have to go that extra mile to learn to read Thai, but once you've been to Thailand, you'll want to! With our entire system, we take you from the absolute beginner through to reading Thai script; and, if you have "The Perfect Thai Phrasebook," you've now got 100-pages of colloquial, day-to-day conversation that people actually use! Then, of course, this mere phrasebook becomes your key that unlocks a whole new world and an entirely fresh adventure opens

up for you. If you're on your first trip to Thailand, wait and see how impressed the locals are that you're trying to speak their language. Then, see their eyes widen and their hearts open as you start to read Thai. Your guidebooks will tell you that in Thailand, respect is everything; and, as part of this, 'face' is a key cultural element. Thai's are amongst the friendliest people on the planet, so imagine the respect and treatment you will receive because you have shown them **YOU'RE WILLINGNESS** to learn **THEIR** language? Your vacation, trip, holiday has now become the trip of a lifetime. See, we told you it's not just a phrasebook. TPTP is the third volume in "Quest - Quick, Easy, Simple Thai." Quest - Volume I is Learning Thai Your Great Adventure. Quest - Volume II is

Memory Aids to Your Great Adventure Quest - Volume IV is How to Read Thai **101 Thai Dishes You Need to Cook Before You Die** Createspace

Independent Publishing Platform
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.

The Perfect Thai Phrasebook Ten Speed Press

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the

sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, Hot Thai Kitchen was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment,

and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, Hot Thai Kitchen will delight and inspire you in your Thai cooking journey.

Thai Street Food Ten Speed Press
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 time-saving techniques, anyone can prepare home-cooked authentic Thai meals—as often as they like.

[Thai Slow Cooker Cookbook](#) Ten Speed Press

Make meal times interesting with awesome and delicious Thai Recipes! Thai Cuisine is one of the best in the world simply because Thai Dishes are full of flavor, and color. Somehow, they

would remind you of the glorious and fascinating culture of Thailand. Well, you need not go to Thailand to taste the best Thai Recipes! In fact, you could make them right in the comforts of your own home. With the help of this book, you'd learn how to make delicious Thai Recipes without any hassle! Read this book now and find out how!

The Food of Northern Thailand Rockridge Press

The debut cookbook by the creator of the wildly popular blog *Damn Delicious* proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In

Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

The Elements of Life Clarkson Potter

The award-winning author of *Cracking the Coconut* encourages readers to use the included interactive wheel to

calculate their elemental sign, then offers 220 tempting Thai dishes for every home element, season and time of day, in a book with over one hundred full-color photos.

The Big Book of Thai Curries Ten Speed Press

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.

Flavors from Home Ten Speed Press
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, *naïm*, 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 Kyle Books

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.