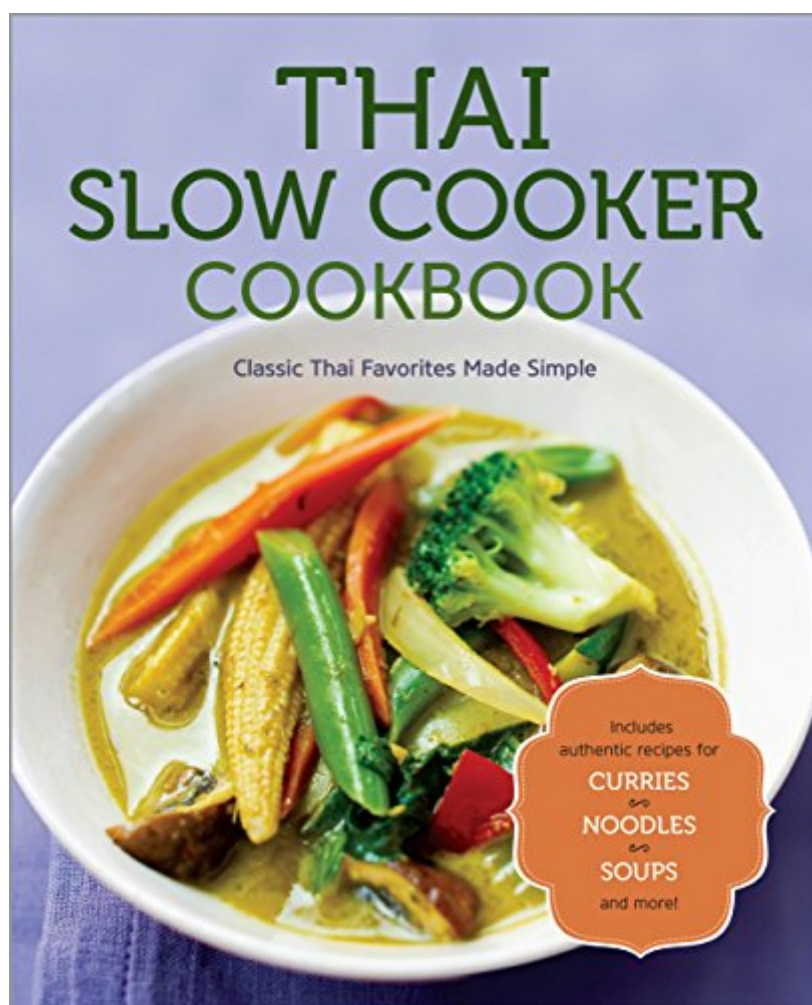


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Thai Slow Cooker Cookbook



Synopsis

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

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Customer Reviews

I love Thai Food, but thought that it was too complicated and would take too long to prepare the meals, so I never even attempted to try and cook it. When I saw this cookbook, I knew it was the answer, not only does it give you great recipes, but they are for a slow cooker, so you can fix it and forget it, and it will cook for you all day while you are doing errands or working. This really is the complete Thai cookbook for slow cookers. It gives you background info about Thailand and Thai food, gives you information about ingredients you will need, kitchen tools needed and much more. It then gives you recipes for any Thai dish you would want to make, such as: Soups, Noodles & Rice, Vegetable Dishes, Seafood Dishes, Chicken Dishes, Meat Dishes, Salads & Sides, Sauces & Pantry Staples. And it even provides you with conversion tables. You can't go wrong with this cookbook. I would highly recommend it for any Thai Food lover. I was provided a sample for free to review and and share my unbiased opinion, I am not affiliated with this company or compensated in any way. I am just a regular customer who shops a lot on and enjoys sharing my experiences with others so that they can make an informative buying decision.

I love me some Asian food but my fianc  is super picky. I hate cooking so we came to an agreement that he has to   widen his palate   in exchange for my time in the kitchen. Using a slow cooker is my favorite   hands-off   cooking approach so this cookbook was super awesome to me! I like the ability to be able to substitute where necessary and still getting a very similarly delicious meal. The recipes are written out very well and the background info about Thai food, info about the ingredients you  re using and just the little helpful hints are great for beginner   chefs   like me. I personally want   easier   meal prep but once a week or so, this is perfect!   plus, once I throw it in there, I leave it and Go!   product received in exchange for honest review*

I've only tried one recipe from this book, Curried Kabocha Coconut Soup (didn't have access to kabocha so I used acorn squash). I personally didn't fall head over heels for it, but the folks that did said that it reminded them of lobster bisque. I will make it again, but I will cut down the 3/4 cup of dried shrimp to 1/4, was just a little fishy for my taste. The gal that owns the local Asian market flipped through the book and thought all the recipes looked solid. Can't wait to try another one! Something to think of before buying this book...do you have access to the ingredients? I've

made a list of some of the more difficult items that you will need (we found all of them at our very small Asian market and most are only needed if you are going to make your own curries). Lemongrass stalks Galangal (we found frozen) Shrimp Paste Dried Shrimp Turmeric root Thai Basil Palm Sugar Tamarind (Paste or Water) Fish Sauce Hope this helps.

I do not know much about cooking Thai food, only that the finished product is amazing! So when I got the opportunity to receive this ebook for free in exchange for an honest and unbiased review, I took it. Slow cookers are easy, and I never thought of cooking Thai food in one, but this book has changed that. All opinions are my own, and no one has given me any instruction. This is the perfect book for any beginner. It is very detailed, and thorough. The introduction gives a very good description of the history of Thai food, the culture, and puts your mind at ease if you think Thai food is not something you can make at home. It goes over the various types of Thai foods. There is also a Do and Do Not section for your slow cooker. Next is the breakdown of the ingredients. This is extremely helpful for anyone who isn't familiar with all of the components used in Thai cooking. It also gives tips on where to find the products, and things that can be used as substitutions if you cannot find some things. Chilies are a common ingredient used in Thai cooking, so this book also has a section on the different types. It is very detailed. Fish Sauce is also covered. Next there is a section that goes over the different types of kitchen tools used in Thai cooking, basic, essential, and specialized. I found this to be really unique and helpful because after starting with the slow cooker, you could easily use all of these sections as a reference. The recipes are easy to follow, simple, detailed in their steps. There are a wide variety of recipes in this book. It even offers cooking tips! At the top of every recipe it gives you the name in English, and then in Thai. It also says if the recipes are soy or nut free. The level of preparation. A description of the dish, how many it serves, and prep/cook times. Overall, I think this is a great book. It gives you everything you need to confidently cook Thai food! It also helps you understand the culture, and ingredients.

I'm really glad I got this book. I love Thai food, however I don't eat it much because so many Thai dishes have shellfish in them, which I am allergic to. This book has given me the opportunity to make my own, and I know that there is no danger of cross contamination when I make it myself. There are a lot of seafood recipes in this book, but I have found a lot of them I can make with tofu, or something else in place of the seafood. I really enjoyed making, and eating, the Coconut cauliflower/leek soup. I personally substituted vegetable broth, for the chicken broth. That is the great thing about a book like this, it provides you with the recipes, but you can change them up here

and there, to fit your dietary needs, and they will still be amazing! The recipes are well written, and easy to follow. Plus cooking them in a slow cooker, mostly you just throw the ingredients together and turn it on. Great book, I really enjoy it!! have received this product without charge to write an honest review, I have received no instruction and the opinions expressed are my own.

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