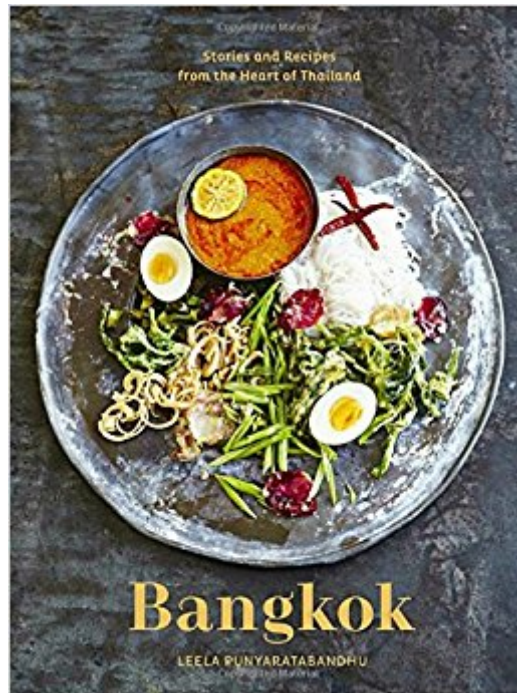




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Bangkok: Recipes And Stories From The Heart Of Thailand



Synopsis

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. 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.

Book Information

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Customer Reviews

View larger Grilled Pork On Skewers Mu Ping - Makes 16 Skewers - Serves 4 These pork skewers are best enjoyed as a between-meal snack right out of the plastic bag, standing or walking. But you can serve them on a plate as an accompaniment to warm sticky rice and a bowl of dipping sauce on the side and call it a full-on meal. To get results as close to what you'll get on the streets of Bangkok, grill the pork over natural wood charcoal. Recipe For 3 Pounds Boneless Pork Shoulder Soak 16 (10-inch) bamboo skewers in water overnight. To make the marinade, in a blender, combine all of the ingredients and process until smooth. Transfer to a large bowl. Rinse out the blender. Slice the pork against the grain on a 40-degree angle into pieces about 1 1/2 inches wide, 2 inches long, and 1/2 inch thick. Transfer the pieces to

the marinade and mix well. Cover and refrigerate for 6 to 12 hours. To make the sauce, meanwhile, toast all of the chiles in a 12-inch frying pan over medium heat, turning to color evenly on all sides, until fragrant and darkened, about 5 minutes. Transfer to the blender, add the tamarind, sugar, lime juice, and fish sauce, and process until smooth. Transfer to a 1-quart saucepan, place over medium heat, bring to a boil, and cook for 1 minute. Remove from the heat and let cool. Taste and adjust with more fish sauce if needed. The sauce should taste sour first and then equally sweet and salty. Stir in the cilantro and set aside. (The sauce can be made up to 3 days in advance and refrigerated in an airtight container.) Divide the pork into 16 equal portions. Thread a portion onto each skewer, running the skewer through each piece as if you are sewing. Then, rather than stretch each piece taut, scrunch it together to form a round bundle that is as tight as possible. If there are any overhangs, tuck them in. The meat should occupy half of the length of each skewer, leaving the other half as a handle. Light a chimney half full of natural wood charcoal. When all of the charcoal glows in the center and is covered with gray ash, scatter it onto the tray of a hibachi-style grill in a single layer. Position the cooking grate about 3 inches above the charcoal and allow to preheat for about 5 minutes. Oil the grate and arrange the pork skewers on the grate, spacing them about 1/2 inch apart. Grill the skewers, flipping them often, until no pink remains and they are charred on the edges, 8 to 10 minutes. Serve the skewers immediately with the dipping sauce as a snack. Add the sticky rice to make it a meal.

Marinade 6 large cloves garlic 1/2 cup packed grated palm sugar 1/2 cup oyster sauce 2 tablespoons Thai thin soy sauce or Golden Mountain seasoning sauce 2 tablespoons fish sauce 2 tablespoons finely chopped cilantro roots or stems 1 teaspoon white peppercorns

Dipping Sauce 5 dried Thai long or guajillo chiles, stemmed 5 dried bird's eye chiles, stemmed 1 cup tamarind paste, homemade or store-bought 1/2 cup packed grated palm sugar 3 tablespoons fresh lime juice 1/2 cup fish sauce 3 tablespoons finely chopped cilantro leaves Vegetable oil, for greasing the grill grate Steamed glutinous rice, for serving (optional)

"This is a truly remarkable collection of cleverly selected recipes. Punyaratabandhu is a gifted storyteller, and her work is an outstanding addition to the Thai cooking canon." —PUBLISHERS WEEKLY STARRED REVIEW

"When Leela Punyaratabandhu is your guide, you eat well. Leela is the rare writer who not only has a deep understanding, passion, and respect for the cultural and gastronomic history of her home country,

but also an undying inquisitiveness into cooking technique and a desire to perfect that technique for the home cook. She has the soul of a Bangkokian and the mind of a recipe developer. Leela may have learned to cook from three generations of her family in a nineteenth-century Thai kitchen, but she is a ceaseless tinkerer, always looking to update, adapt, and improve. It's what makes the recipes in this book actually work. In Bangkok you'll find a book that is personal, accessible, and perhaps most importantly, jaw-droppingly delicious. J. KENJI LOPEZ-ALT, author of *The Food Lab* "No one can argue that Bangkok is one of the world's greatest food cities. Leela Punyaratabandhu, the award-winning food blogger and Thai food expert, captures the culinary magic of her hometown in this luscious new book, from snacks to curries to Thai iced tea. She has created an authoritative and essential compendium for anyone who cares about Asian food. The section on noodles alone is worth the price of admission." JAMES OSELAND, author of *Cradle of Flavor* and judge on *Top Chef Masters* "Deep-cut Thai recipes from a true expert."- BON APPETIT

LEELA PUNYARATABANDHU is the author of the award-winning cooking blog *She Simmers* and the book *Simple Thai Food*. Her writing has appeared on CNN Travel and the food website *Serious Eats*. Dividing her time between Chicago and Bangkok, Punyaratabandhu writes about Thai food and Thai restaurants both in the United States and Thailand.

This is my favorite kind of cookbook. Beautiful to look at, it's the kind of book you can read for pleasure, to learn about another place and another kind of life, and get a sense of what it is to be Thai, through beautiful descriptions and photographs, as well as recipes you can taste as you read them. The recipes do require some [slightly] challenging ingredients, but you can get them at any Asian grocery store, or on line here at . The cooking techniques are not difficult, and the end product looks wonderful. If you are interested in cooking delicious Thai food, these recipes are absolutely accessible. If you want to learn something of what it is to live in Thailand, the writing is beautiful and vivid.

It's not just a book of exciting recipes. This book has so many beautiful photographs of common scenes in Bangkok, Thai art, and food. And the narrative is from the perspective of a local.

Beautiful book, lots of really good recipes to try!

Great balance between storytelling, recipes, background infos, sourcing tips, etc. Like Leela's blog as well as her previous book this one won't disappoint. Great addition to any Thai cookbook collection, as lots of added information/POV is provided.

Beautiful book

The best cookbook, fast shipping.

very nice cookbook with many authentic thai recepis that you dont find in other books

Awesome. Arrived as advertised

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