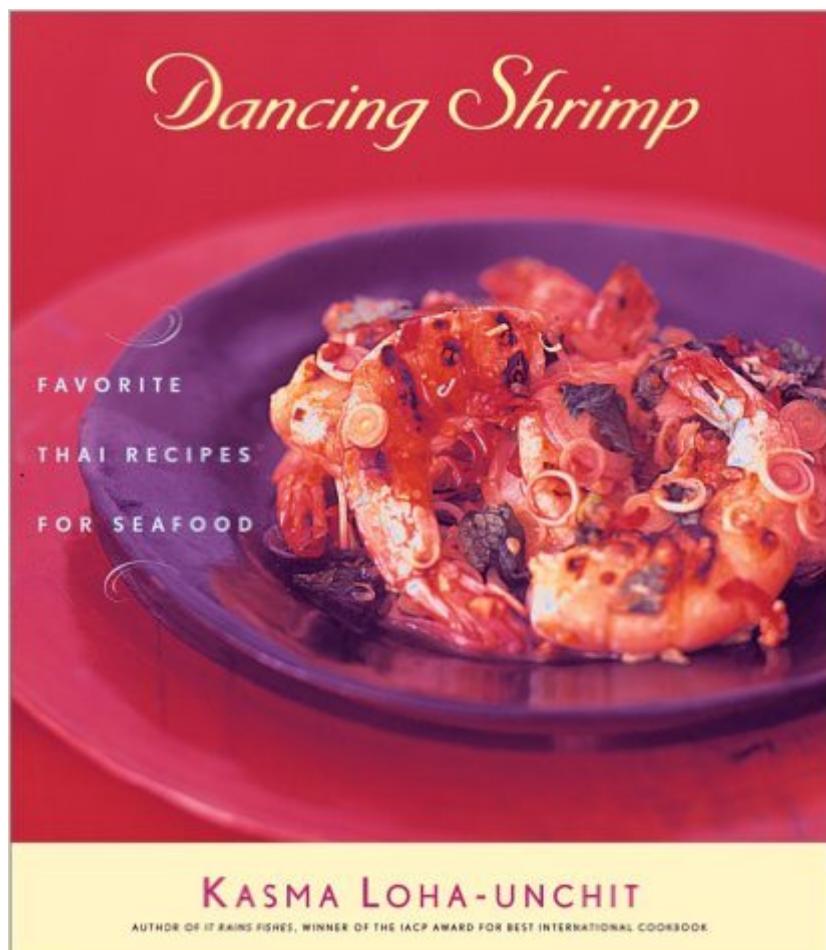


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Dancing Shrimp: Favorite Thai Recipes For Seafood



Synopsis

Thai cuisine, regarded by many as one of the best in the world, is known for its original combinations of spicy, savory, sweet, and tangy flavors, and its seafood recipes display this culinary artistry to its purest extent. In *Dancing Shrimp*, Kasma Loha-unchit shares with us her ingenious techniques for preparing all types of fish, mollusks, and shellfish according to the traditions of her native cuisine. The more than 100 recipes in *Dancing Shrimp* show the full range of the Thai palate, with curries like Salmon Poached in Green Curry Sauce with Baby Eggplants and Thai Basil; stir-fries like Spicy Southern-Style Stir-Fried Squid; salads like Hot-and-Sour Shrimp Salad with Roasted Chilli Sauce, Lemon Grass, and Mint; steamed dishes like Steamed Fillet of Sea Bass with Ginger, Green Onions, and Sesame-Soy Sauce; soups like Spicy "Broken Fish Trap" Soup; and many more. Thai people, as Kasma reminds us, are warm, welcoming, and playful, and this is evident in the food they prepare. While a dish like Shrimp Cooked in Turmeric-Coconut Sauce might taste sweet on the tip of the tongue, you also will be warmed and surprised by the heat that slowly emerges from the chillies. There is also a real reverence for the bounty of the sea and earth; many of the fish recipes call for a whole fish, and the cooking techniques, such as steaming a fish wrapped in a banana leaf or poaching it in a spicy sauce, preserve the full flavor. Along with the recipes, Loha-unchit provides cooking tips, inspirational ideas for adapting the recipes to different techniques or ingredients, and warm, revealing stories of her homeland. With her charming personal tone and detailed cooking instructions, she guides cooks simply and easily through techniques that may involve unfamiliar fishes or herbs but never fail to result in a mouthwatering delight. As every recipe reflects her years of experience in teaching Americans to re-create the exquisite flavors of Thailand on their own, *Dancing Shrimp* is suitable for beginning and experienced cooks alike.

Book Information

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Customer Reviews

I love Thai food, in fact, Thai cooking has become a passion of mine now for over ten years. I had the distinct pleasure of being introduced to this incredible cuisine by Kasma Loha-unchit. Over the years I have taken numerous cooking classes from Kasma and have participated in two, month long tours of Thailand with her where I was able to taste and savor the delights of the country's cuisine and be introduced to the rich and varied culture. I particularly enjoy the complexity and variation in Thai cuisine. Having now sampled innumerable dishes, I can still be surprised by a new dish and a new combination of flavors and ingredients. I often anticipate with delight the burst of taste sensations that accompany a well balanced dish. Thai cooking has become a staple of my cooking and I routinely cook Thai dishes at home to the delight of my family and friends. Unfortunately, it is rare for Americans to taste authentic Thai flavors. Many Thai restaurants erroneously prepare their dishes to satisfy what they believe to be the western palate. The result is that many dishes routinely taste sweet or have little complex flavoring at all. They certainly don't taste like the dishes I have eaten in Thailand or certainly in Kasma's cooking classes. I have found that the difference in a delicious dish and a just so-so dish is in the unique balance of flavors. I have always enjoyed cooking classes with Kasma because she goes to great length to explain how a dish should taste and what combinations of spices and ingredients will help you balance those flavors in the appropriate way. Carefully following a recipe does not always give you the desired effect because ingredients vary in taste depending on where they are grown or how they are prepared.

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