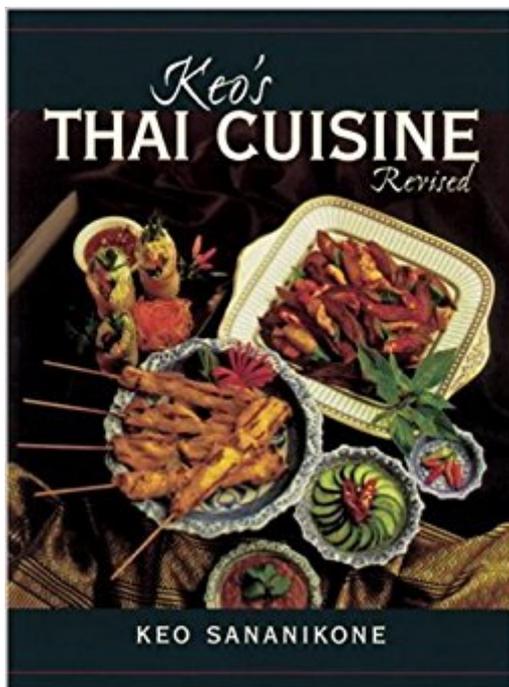


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Keo's Thai Cuisine



Synopsis

The books that ushered in the Thai revolution in kitchens across America is back in a revised edition featuring the classic recipes that earned Keo an international following, along with new recipes fresh from the kitchen of his world-famous restaurant in Hawaii. With over 80,000 books in print, KEO'S THAI CUISINE continues to be the definitive source for home cooks serious about Thai cuisine. Each chapter is structured to allow a beginner to understand the components and philosophy of Thai cuisine, as well as prepare such winning dishes as Keo's Thai Spring Rolls, Evil Jungle Prince with Mixed Vegetables, and Musamen Beef Curry. The fresh new look we've given the revised edition makes the full-color food photography look more enticing than ever.

Book Information

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Customer Reviews

Born in Laos, Keo and his family immigrated to Hawaii, where he began a dedicated pledge to preparing the best food of the Indochinese region. In 1977 he opened his first restaurant, the Mekong in Honolulu. Since then, Keo has opened three other restaurants, including the Mekong II and Keo's Thai Cuisine.

I have the original of the book, given to me by my mother, as we so often enjoyed dining at Keo's restaurant in Honolulu. I echo all the nice things people have said about the cook book, the recipes are all excellent and not hard to make, just like other Asian foods involve chopping before you get ready to do the final stage. I do not think we have ever had a recipe we thought was not wonderful. Two bits of caution: 1. As the others have said, the ingredients may be a problem. For

example, for years I had a large lemon grass herb. Eventually it died and now I am growing a couple of new plants from stems bought in the store. He does give tips for substitutes.² MORE IMPORTANTLY, again, I emphasize it is a wonderful book! But for those of us who have the original, unrevised, skip it unless yours is really worn or something, the original and the new "Revised" are virtually identical. I found only three new recipes in the revised version examining it up to the desert section: one did not sound very good, the other called for deep frying which I do not do, and the third was calling for some kind of fish eggs or something, which did not motivate me. So, don't be like me and buy the revised version thinking there would be lots of new recipes if you have the original and it is in fine shape. If you don't have the "unrevised" book, go for it. Terrific cookbook for those who enjoy making Thai food!

For friends who like this cuisine and like to cook this is my number 1 gift over the years. When living in Waikiki I ate at Keo's and got my hardbound book signed. What amazes me about these recipes, and having eaten at the restaurant, is how easy they are to create and fabulous in results. In reading the recipes you might think too simple. But the results are far from it—just like in the restaurant. Great photographs. Only trouble for me these days is finding real and fresh Kaffir lime leaves. Regular lime leaves are absolutely NOT the same. This book has led me to fun times in the kitchen adapting the recipes but I always seem to fall back just on how they are in the book.

This is my go-to recipe for Satay and recommended sauces to "WOW" everyone at pot lucks. I have made it many times. I prefer the pork over the chicken. I always get lots of compliments. The peanut sauce is divine. Do the cucumber sauce too.

I have had this book for 12 years and buy a copy every now and then for friends and family. It is one of the rare cookbooks where I don't have to "doctor" the recipe. If I could give it 10 stars I would. Try the Bangkok Chicken and the Eggplant with Tofu. Stellar book!

I bought this book for one recipe (evil jungle prince) I JUST finished making it and now my two dogs are eating the meal I planned on eating with my boyfriend on Valentine's Day. My kitchen is a mess, I wasted time and money searching for the spices during off season and I am livid.... oh and my hands and kitchen stink of fish sauce. This dish tastes NOTHING like the REAL dish which I recently ate in Honolulu. This is my second attempt at this dish and I even asked the waiter at Keos if there was some secret ingredient that the jerk chef left out and he assured me that cornstarch was the

only thing that the cooks add. I mean, seriously this tastes not only nothing like the real dish but is actually NASTY. The ratios are all wrong, its bland, there isnt any "curry" left in the chicken. Anyways waste of time and i plan on trashing this book.

I was looking for this for my daughter wedding shower present. Glad I found a hard cover version.

Far exceeds my expectations on the rating of the quality shape this book was in."Brand New" shape from the company I bought it from.Keo's Thai cuisine is so delicious looking I bought 1 hard-copy and 1 soft-copy of the same book!Keo Sananikone is great with great pictures of appetizing Thai food!

I've eaten at Keo's in HI and it was great. Now I just need to find an international grocery store to try these recipes. Hopefully there's one closer than FT Lee NJ, so I don't have to get my groceries in the mail.

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