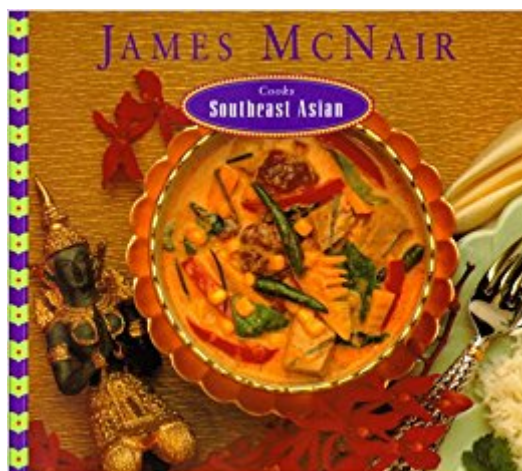


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# James McNair Cooks Southeast Asian



## Synopsis

Best-selling cookbook author James McNair's second volume in the World Cuisines series presents a broad sampling of dishes from Southeast Asia. Over 70 recipes showcase the delectable melange of tastes and textures in the cooking of Thailand, Vietnam, Indonesia, Cambodia, Malaysia, Myanmar (Burma), and the Philippines, featuring the savory ingredients these cultures share: fresh herbs, fiery chilies, velvety coconut milk, tangy limes, crisp vegetables, and sweet tropical fruits. From hearty curries to delicate noodles, from soothing custards to refreshing beverages, creating these tempting dishes at home is a snap with McNair's concise, easy-to-follow directions and inspiring, full-color photographs. With a guide to special ingredients and tips to help home cooks master the basics, this stunning and accessible new cookbook brings the exciting flavors of Southeast Asia to American tables.

## Book Information

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## Customer Reviews

In the second in his new World Cuisine series (the first was on Italian cooking), prolific cookbook author McNair brings his stylish expertise to both his recipes (slightly simplified interpretations of classic dishes) and to his 60 full-color photographs of prepared dishes displayed with Southeast Asian tableware, arts and crafts. The more than 70 recipes summon up a roll call of the region's nations?Thailand, Laos, Cambodia, Myanmar (Burma), Vietnam, Malaysia, Singapore and Indonesia. Arranged approximately in the sequence of a Southeast Asian meal, recipes are grouped into beverages, including coffees and juice drinks; rice dishes, such as a rather bountiful

interpretation of Indonesia's humble Fried Rice (Nasi Goreng); noodle dishes and soups with noodles; such vegetable dishes as tangy, shredded Green Papaya Salad, found in Myanmar, Thailand and Vietnam; fish, poultry and meat dishes such as a Laotian offering of boneless chicken breasts stuffed with shallots, chilies and pork and baked in coconut milk; and "sweet" dishes. Recipe headers, presented as sidebars, explain the original configuration of the recipe, its ingredients and substitutions. Overall, this volume comprises a concise, informative introduction to the region's cuisine?from a master. Copyright 1995 Reed Business Information, Inc.

The prolific cookbook author reinterprets his favorite dishes from Thailand, Vietnam, Singapore, Malaysia, Indonesia, the Philippines, Laos, Myanmar (Burma) and Cambodia for easy preparation by the American home cook. He includes a shopping guide with popular ingredients with hints for substitutions. Library Journal --This text refers to an out of print or unavailable edition of this title.

This book is so enjoyable. The recipes are delicious and with excellent photos to inspire. I used to borrow my library's copy all the time and realized I needed my own, which is rare for me to buy cookbooks. The "Little Leaf Treasures" have become a family tradition at Christmastime. Whenever I make it I get so many compliments. Every recipe is a winner.

I love cookbooks with pictures the best 'cause then I have not only an idea what the dish should look like, but how it might be presented in the best possible light. I always enjoy James McNair's cookbooks (I think I now have the full set) and his recipes never fail.

The day I received this cookbook I was so inspired I went out and bought all of the ingredients for and then prepared the "Thai Curry" recipe. It was excellent. I've made several other recipes from this book since and have yet to be disappointed. My family has become big fans of Asian food primarily because of my love of this book. Be prepared to find what many inexperienced cooks may find as exotic ingredients. We're lucky to live by a huge Asian grocery store, so finding things like jasmine extract, kilfer lime leaves, fresh lemongrass, and other interesting-sounding bottled or dried flavorings was not difficult, but could potentially be. I appreciate the sumptuous photos supplied with each recipe. Obviously there was a hefty budget for food stylists and photo shoots, but it really helps when you're trying to envision the finished product and the presentation.

We don't go out for Southeast Asian food since starting our cooking adventure through James

McNair's beautifully laid out book. This book is a pleasure to peruse as the layout and photography are beautiful. But most importantly, the recipes are right on! I've made the pork with garlic sauce, various thai currys, and the lemongrass chicken and all have turned out restaurant quality - if you are in Thailand, much better than restaurant quality if you have the misfortune as myself to be currently living in the midwest. My next attempt will be the shrimp and pineapple yellow curry - I'm sure that it will also be fantastic.

Love the layout, love the recipes!!!!!!!

James McNair's South East Asian cook book has a great selection of recipes from countries like Malaysia, Thailand, and Vietnam among others. The illustrations in the book are beautiful. Recipe's are easy to follow and very helpful. There are sections on the basics of South East Asian cooking, shopping guide for ingredients and useful equivalency tables. Each recipe is also preceded by a synopsis of the background of the dish. I highly recommend the book!

After I got my wife hooked on Thai food she bought me a cookbook that was loosely translated from Chinese. Didn't work too well. I picked up James McNair's Southeast Asian book and love it. Like all of the other McNair volumes I own, I can start off with an easier recipe and work up to harder ones as my particular skills and confidences increase. You can't go wrong with this or any of McNair's books!

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