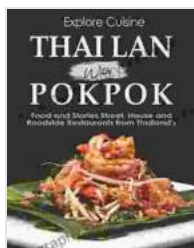


# Explore Cuisine Thailand With Pok Pok: With Food and Stories, Street, House, And...

Pok Pok is a Thai restaurant in Portland, Oregon, that has been serving up authentic and delicious Thai food for over 20 years. The restaurant's founder, Andy Ricker, is a James Beard Award-winning chef who has spent years traveling and studying the cuisine of Thailand. In his new book, Pok Pok: The Drinking Food of Thailand, Ricker shares his knowledge of Thai food and culture, and provides recipes for some of the restaurant's most popular dishes.



## Explore Cuisine Thailand with Pok Pok with Food and Stories Street, House and Roadside Restaurants from Thailand's

★★★★★ 5 out of 5

Language: English

File size : 169300 KB

Lending : Enabled



The book is divided into three sections: Street, House, and And.... The Street section features recipes for dishes that are typically found on the streets of Thailand, such as pad thai, khao soi, and som tum. The House section features recipes for dishes that are more commonly served in Thai homes, such as gaeng daeng (red curry), gaeng keow wan (green curry), and tom yum goong (shrimp soup). The And... section features recipes for dishes that don't fit into the other two categories, such as larb (a spicy meat salad), and khao niew mamuang (sticky rice with mango).

In addition to the recipes, the book also includes essays by Ricker on Thai food and culture. These essays provide a fascinating glimpse into the world of Thai cuisine, and help to explain the inspiration behind the dishes featured in the book.

Whether you're a seasoned Thai food lover or just starting to explore this delicious cuisine, Pok Pok: The Drinking Food of Thailand is a must-have. Ricker's passion for Thai food is evident on every page, and his recipes are sure to inspire you to create your own delicious Thai dishes at home.

### **Recipes from Pok Pok: The Drinking Food of Thailand**

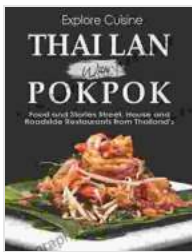
- Pad Thai
- Khao Soi
- Som Tum
- Gaeng Daeng (Red Curry)
- Gaeng Keow Wan (Green Curry)
- Tom Yum Goong (Shrimp Soup)
- Larb (Spicy Meat Salad)
- Khao Niew Mamuang (Sticky Rice with Mango)

### **About Andy Ricker**

Andy Ricker is the founder of Pok Pok and a James Beard Award-winning chef. He has spent years traveling and studying the cuisine of Thailand, and is considered one of the leading experts on Thai food in the United States. Ricker is also the author of several other cookbooks, including Pok

Pok: The Drinking Food of Thailand and Pok Pok: The Drinking Food of Thailand 2.

Ricker's passion for Thai food is evident in everything he does. He is committed to using authentic ingredients and techniques, and his dishes are always delicious and flavorful. Ricker is also a generous teacher, and he loves to share his knowledge of Thai food with others. Pok Pok: The Drinking Food of Thailand is a testament to Ricker's love of Thai food and his dedication to sharing it with the world.



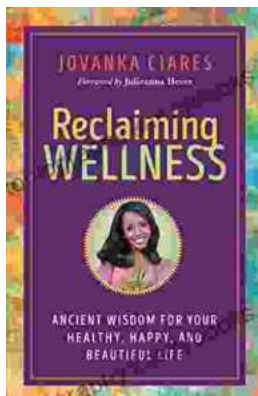
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