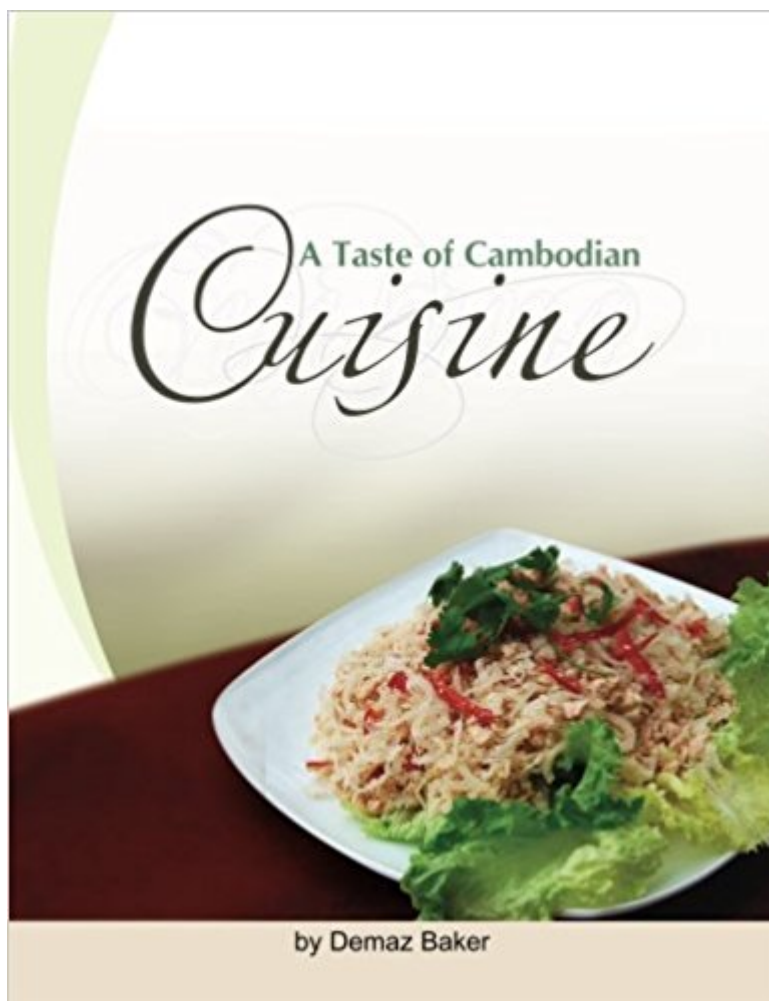




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A Taste Of Cambodian Cuisine



Synopsis

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Book Information

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Customer Reviews

Demaz Tep Baker was born in Cambodia and came to the United States in 1976, basing herself in the Washington, D.C. area. After a few years in private industry, she joined the federal government. At the same time, she went back to school at nights and obtained her bachelor's and master's degrees. Demaz retired from the government in 2004 but was soon re-hired by another agency where she has been working until the present day. She is an avid tennis player and enjoys reading. Well-known in the Washington, D.C. metropolitan area for the delicate subtleties of her Cambodian dinners, Demaz has introduced many to the art of Cambodian cuisine. She also formally teaches Cambodian cooking classes, which she began ten years ago at the Arlington Adult Education Center. For the past three years, her cooking classes have been held at her lovely home in Annandale, Virginia. These classes have evolved into a Cambodian cooking club where people meet, cook and enjoy the fruits of their labor. And in October 2007, they were featured in The Washington Times. Southeast Asian cuisine has risen in popularity over the past few decades and this has led many people to discover the unique flavors of Cambodian cooking. This cookbook is geared to food lovers who would like to expand their cooking repertoire and to young Cambodian Americans who would like to learn the dishes they may have grown up eating and now miss. Demaz seeks to make Cambodian cuisine accessible to the average cook who may not have the time to roast and grind spices from scratch due to the realities of modern society. Over the past thirty years,

Demaz has tested various pastes and sauce bases available in Asian grocery stores and now increasingly in mainstream supermarkets. In some cases, these ready made concoctions provide an excellent point from which to begin. For those who are familiar with the cuisine of Thailand, for example, the spices used in Thai curries are very similar to those used in Cambodian curries (w

I really love the recipes in this cookbook. I own most of the other Cambodian cookbooks that are currently available to Westerners, as well as a few, such as Elephant Walk, that are currently out of print. I find that this book does not repeat the recipes that are in the other books, for the most part, except for a few staple recipes. I also like the author's approach to make the recipes authentic, but with ingredients that are more accessible to the US audience to which it is targeted. For example, one appetizer uses grape leaves to wrap, instead of Yucca leaves, that the author knows will not be easily available to most. The reason that I am giving this book only four stars is that the price for this book is quite expensive for what it is. I have hundreds of cookbooks, and this book is overpriced. I understand that this is not the authors fault, but at \$39.95 for a paperback book, with non-glossy pages, that is little over a hundred pages, I do think that the publisher is exaggerating a bit! I do still consider myself lucky to have this cookbook, as it has some great recipes, and it is one of the few books on Cambodian cuisine out there. I would also recommend searching for the Elephant Walk cookbook by Longteine "Nyep" de Monteiro, which has some excellent recipes as well. Post note - I do also wish that the author had mentioned that if you are able to find taro leaves in your market - PLEASE COOK THEM. They are toxic when raw, which I found out when I ate a bit the size of a quarter. The burning in your throat can be soothed by milk or yogurt, but it can be pretty dangerous if you eat a large amount of the leaves. FYI.

This book is full of traditional recipes using ingredients that can be easily found at local Asian markets. I've tried a few of the recipes and they all bring back flavors and dishes from my childhood. One of my favorite recipes from this book is Amok, a Cambodian national dish of Steamed Fish Stew. I made it for my parents and they loved it!

Good book like the large print and lay out

This cookbook is a wonderful revelation. It has so many delicious Cambodian dishes that use fresh ingredients, and the recipes are easy to understand and prepare. The vegetables turn out crunchy and colorful, the sauces are light, and the taste of the fish or meat are brought out and balanced

well. This is a wonderful departure from the dark, gooey or cloyingly sweet sauces of Chinese or Thai dishes (the nearest culinary relative). The ingredients can be easily found in Asian grocery stores. My favorites are Chhuu Chhi (a fish curry dish) and Salmon Amok, which can be readily prepared even by novice cooks. They have now become old-time favorites -- and stand-outs that elicit requests for a repeat performance -- when I have dinner guests. A light and quickly prepared meal is Noodles Siemreap, for which any leftovers can be a delicious lunch the next day. In fact I found the cookbook's noodle and rice dishes so delightful. It's hard to go wrong on the recipes in this cookbook. The dishes are tasty and healthy yet new and unique compared to those commonly found in commercial Asian restaurants. I've had so many enjoyable meals with friends and family from these Cambodian recipes and highly recommend this cookbook!

I am Cambodian and this is a "go to" book for me when I want to make a traditional and tasty Cambodian meal for my family and friends. This book is a life dream come true for Ms. Baker. She is a modern-day renaissance woman with a gift for cooking and entertaining. Time-tested by hundreds of her own family, friends, and colleagues over the years, Ms. Baker perfected her most authentic Cambodian dishes and created recipes that are easy for the rest of us to follow. It's hard to believe some of the fanciest-looking dishes in this book contain only a handful of ingredients and a few easy steps. Most importantly, these recipes are super delicious and a huge crowd-pleaser. Thank you, Ms. Baker, for sharing your gift of Cambodian cooking with the rest of us! I highly, highly recommend this book to anyone who wants "A Taste of Cambodian Cuisine."

This is a great cookbook. There are thousands of Thai and Vietnamese restaurants in America, but it's a pity there aren't more Cambodian ones. Since Cambodians predate the Thais and the Vietnamese in Southeast Asia, Cambodian cuisine could be considered the original Southeast Asian cuisine, and probably influenced both Thai and Vietnamese cuisines. This book makes this exotic cuisine easily available, with simple recipes that use ingredients easily found in local Asian grocery stores. I particularly like the Pork (or Chicken) Curry with Bamboo Shoots, and the Salmon Amok, a typical Cambodian dish of baked salmon with coconut milk. I look forward to trying many other tempting recipes. The book is enhanced by beautiful photos of the various dishes. Highly recommended.

This is a great cookbook for those interested in exploring Cambodian cooking. The author does a very nice job of introducing the reader to ready made curry pastes that can be modified to produce

delicious and easy curry dishes. The soups are Cambodia's signature dishes and the combination of unique flavors are a real treat for the palate. Highly recommended!

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