



[Pok Pok Noodles: Recipes from Thailand and Beyond: A Cookbook](#) by Andy Ricker with JJ Goode, copyright © 2019. Photographs by Austin Bush. Published by Ten Speed Press, a division of Penguin Random House, Inc.

Our Summary:

[Pok Pok Noodles: Recipes from Thailand and Beyond: A Cookbook](#) is the most recent addition to Andy Ricker's [Pok Pok cookbook series](#). His love of noodle dishes shines as he shares the history of its migration from China to Thailand. He tells how emigrants from southern China influenced the local Thai palates and formulated an integrated culinary repertoire of noodle bowl delicacies. The recipes in this cookbook pay homage to the Thai home cooks that celebrate the family traditions of these noodle dishes, and allow us to create dishes that hit the sweet spot between familiar and novel. Each recipe originates from Ricker's decades of travel around the world, and the restaurants he visited along the way. Adapted for the home cook, this book offers precise and comprehensive recipes with instructions that allow us to enjoy the endless possibilities in the

enticing, irresistible world of noodles.

What you need to know:

Get it: [Pok Pok Noodles: Recipes from Thailand and Beyond: A Cookbook](#) by Andy Ricker with JJ Goode, © 2019. Photographs by Austin Bush. Published by Ten Speed Press, a division of Penguin Random House, Inc., \$35.00 ([Amazon \\$22.48](#); [Kindle \\$18.99](#))*

See it: 272 pages of food and gorgeous location photography. An intriguing and informative *Table of Contents* complete with sections on *Ingredients, Equipment, Noodle Types, and How to Eat Noodles in Thailand*. Chapters on *Not Noodles* (fried rice, stir fries meatballs and *Dragon Eggs*), *Sundries*, and *Drinks*, are included. Recipes are titled in Thai and English and while the *Index* also includes listings in both languages, it is thoroughly cross-referenced, making it easy to navigate.

Make it: Over 100 recipes for the home cook exploring the noodles of Thailand. Chef Andy Ricker provides enlightening stories, informative notes, distinct flavor profiles, suggested *khruang phrung* (condiments), and the necessary utensils for each recipe. His *fear not* attitude toward finding specific ingredients for his recipes suggest that most, if not all ingredients can be found in large supermarkets and Chinese, Vietnamese or Latin American markets.

Cherie's Review:

Chef Andy Ricker shares poignant words of wisdom about travel and learning in his latest cookbook from the [Pok Pok series](#), [Pok Pok Noodles: Recipes from Thailand and Beyond: A Cookbook](#). He says he can't imagine having a well-rounded education without travel. And, when it comes to eating, Ricker says, the only right way is the way that pleases. Ricker explains how noodles are typically eaten in Thailand including everything from utensils, (it's proper to use whatever is on the table), to noodle selection, (*ba mii* (fresh wheat noodle), *sen yai* (fresh wide rice noodle), *sen lek* (thin flat rice noodle), or *MAMA* (instant ramen noodle), to *khruang phrung* (condiments used to adjust flavor), to stirring your noodles as soon as they are presented to you in dishes like, *phat thai* (Thai stir-fry) or *kuaytiaw tom yam* (spicy, sweet, tart, noodle soup).

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[Pok Pok Noodles](#) offers the home cook so many insightful tips when it comes to cooking noodles, whether they are store bought or made fresh. Ricker uses nine different noodles in this cookbook and provides information on where to purchase them as well as step-by-step photo instructions if you care to make your own. With his recipe for fresh rice vermicelli, *Khanom Jiin*, Thailand's only indigenous noodle, you can turn this fresh, slightly fermented noodle into *Khanom Jiin Naam Ngiauw* (Rice Vermicelli with Northern Thai Curry), *Khanom Jiin Naam Yaa Kati Jay* (Rice Vermicelli with Mushroom, Krachai, and Coconut Curry), or *Khanom Jiin Kaeng Khiaw Waan Luuk Chin Plaa* (Rice Vermicelli with Green Curry and Fish Balls).

To be successful with [Pok Pok Noodles](#), it's incredibly important to use the principles of *mise en place*. For each recipe, given the number of ingredients, component recipes (curries, pastes, stocks and sauces), as well as the flavor accompaniments, everything must be ready and organized for proper and timely assembly. This requires the home cook to pay close attention to the beginning "prep" sections included with each recipe.

The chapter titled, *Suan Phasom Eun Eun* (Sundries) offers recipes like *Muu Krab* (Crisp Pork Belly), *Sambal Belacan* (Spicy Shrimp Paste), *Naam Jim Kai* (Sweet Chile Sauce), and *Phrik Naam Som* (Vinegar-Soaked Chiles). These recipes are essential components to so many of the Thai dishes in this cookbook. Easily made, with relatively few ingredients common to most home pantries, you'll find that once you have them on hand, your arsenal of Asian flavor-infusing ingredients multiplies. All your food becomes tastier with these new condiments.

Understanding the origins of the food we love helps to enhance our culinary journey. After decades of traveling throughout Thailand, Chef Andy Ricker shares his fascinating collection of recipes, which showcase his culinary brilliance. [Pok Pok Noodles](#) is worth the read. You uncover the story of the Thai people through their noodle cuisine, their customs, and their culture. Then, with an enthusiastic attitude and a hearty appetite, you step into your home kitchen to learn, re-create, and craft your own noodle-bowl traditions for the people you call family – both near and far.

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[MAMA Phat \(Stir-Fried Instant Ramen Noodles with Pork and Cabbage\)](#)

[Kuaytiaw Naam Kai \(Noodle Soup with Chicken\)](#)

[Kuaytiaw Neua Sap \(Rice Noodles with Ground Beef, Tomato, Onion "Gravy"\)](#)