

A Quick Guide to

# 11 Methods of Home-Cooking

HOW TO START COOKING THAI FOOD WHEN YOU HAVE NO CLUE

## Plus, 12 Recipes

of each cooking methods, for example, Tom Kha, Fried Rice, Papaya Salad, Green curry, 3-flavor fish, Thai Coconut Custard, Gai Yang, Num Jim Jaew, etc.

## Tools and Tips

Using the right tools to cook the right way, including tips to guide you to enjoy your cooking pleasure









# Introduction

## A HOME COOKING WITH HEART

Many years ago when I didn't know how to cook, I used to do takeouts and spent too much on a simple food(\$7 for 4 oz steamed broccoli, oh yeah!). Most of the time it didn't taste fresh and sharp, but I had an excuse for myself I couldn't cook, and I was lazy, so I had to pay for it.

Before I realized, I've been a chef at Thai restaurants for a while and I never bother buying anything anymore, not because I'm able to cook now, but the source of ingredients, preparation, cooking process, and storage are things I consider-- if you're in restaurant industry, you know what I'm talking about.

### **You can do it better at home with yourself!**

Save your money to begin sharing your kitchen with Thai cooking as I break down to 12 methods of cooking what you need to know, tools, tips, and recipes for examples.

### **Kitchen essentials**

When you start cooking Thai food, you need to have standard tools such as stove(gas or electric), oven, pots, pans, knives(chef knife, paring knife, cleaver,), cutting boards, etc.

Thai kitchen needs to be well-ventilated because of herbs and spices producing strong smell in the house.

# Tom(ต้ม) - Boiling

When you bring something to boil means, you cook food in a high-temperature in a water-based liquid. It makes extremely bubbling.

This method uses a short period, and you don't want your ingredients to be too soft.

I use this method to cook seafood which doesn't need a long time or raw meats to get rid of the unpleasant smell before simmering.

**"THIS METHOD IS USED TO EXTRACT FLAVOR FROM INGREDIENTS TO THE SOUP BROTH"**



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## Tools you may need

Tools you may need:

- Large pot, medium pot
- Lid
- Gas stove, electric stove

## Tips

- Close with the lid to let it boiling faster
- Wait until the water bubbling, then add meats or vegetables to keep the freshness
- Add herbs when the water still cold to fully extract the smells.



# Tom Kha with Chicken Breast

A homemade soothing coconut milk soup

Prep time 15 minutes

Cook time 10 minutes

Serves 2 people

## Ingredients:

- 3 1/2 Cups Coconut milk
- 1.5 lb Chicken breast, large diced
- 8 slices Galangal
- 6 Kaffir lime leaves, torn
- 1 stalk lemongrass
- 6 White mushrooms
- 5 Fresh Chili, crushed
- 3 tbsp fish sauce
- 2 tbsp lime juice
- 1/2 tbsp sugar
- 2 tbsp Cilantro, washed and chopped
- 1 cup Water

## Instruction:

- Bring water with herbs to boil until aroma
- Add chicken while the water is bubbling, and let the chicken fully cooked-take off the impurities from surface
- Add coconut milk, and season with fish sauce and sugar. Then add mushrooms and fresh chili.
- After the soup bubbles one last time, turn off the heat and add lime juice.
- Sprinkle chili and cilantro on top.





# Tun(ตุ๋น) Simmering, Slow-cooking

This method of cooking is similar to boiling but taking longer to soften or tenderloin meats or vegetables.

In Thai cooking, stewed beef, duck, or chicken drumsticks in noodle soup is well-known in local food stalls. Also, the braised pork hog in five-spice broth is what Thai people usually eat on the street.

This method is taking about 4-5 hours to make it concentrated, but for home cooking, we can use at least 45 mins with 2-3 gallons of the broth, longer is better.

## "IT'S A MEAT MELTING PROCESS"



## Tools you may need

- Crockpot
- Slow-cooker
- Stockpot
- Gas or electric stove

## Tips

- Add ingredients at the right timing so they will not become mushy such as adding onions last and adding carrot at 15 mins prior everything else is done.
- Try not to open the lid too often because you will lose the temperature inside



# Braised Beef in Five-spices

Thai-style stew beef

Prep time 10 minutes  
Cook time 50 minutes  
Serves 2 people

## Ingredients:

- 1 lb Shank beef
- 1 piece of galangal, sliced
- 6 cilantro, stems and leaves separated
- 1 stick cinnamon
- 1-2 Bay leaves
- ½ tsp black pepper powder
- ½ tsp salt
- 2 tbsp thin soy sauce
- 2 tbsp seasoning sauce
- 2 tbsp brown sugar
- 1 tbsp black soy sauce
- 10 cups water
- ½ lbs bean sprout
- 2 leaves of green leaf lettuce
- 1 stalk celery, sliced
- 2 tbsp fried garlic
- ½ tsp white pepper powder

## Instruction:

- Clean the shank with a pairing knife, get rid of most fat and fascia. Then, dice into 1.5x1.5"
- Add water, thin soy sauce, seasoning sauce, brown sugar, cilantro stems, black pepper powder, salt, cinnamon stick, bay leaves, galangal, and the cut shanks into a pot or slow-cooker. Bring to boil then reduce the heat just below it bubbles.
- After 50 mins of simmering, check if the shanks are tender by pressing with fingers. Soft but in-shape is fantastic! Then, add celery.
- Steam bean sprout and put in a bowl along with cut green leaf lettuce. Pour the soup over and topped with cilantro and white pepper powder.





# Yum(ยำ) - Salad mixing, Cold cooking

Making Thai salad is different from regular salad you make. Instead of focusing on vegetables, meat, cheese, grains and dressing, Thai salad has meat, herbs, vegetables, noodle(some), and dressing sauce.

Yum refers to mixing without heating(not yummy:0) However, we might want to cook meats first before mixing it with all ingredients in room temperature.

The essential thing about this cooking method is to balance well in 3 flavors. Choosing right amount of herbs is also important to make a great Thai salad.

## "BALANCING 3 TASTES IS AN ART OF MAKING YUM"



## Tools you may need

- A mixing bowl
- A small pot or deep pan
- Gas or electric stove

## Tips

- Mix sauce first before mix it with meats or vegetable
- If you can handle some spicy, add it as much as you can

# Larb Moo

Zesty-spicy  
herbal minced pork

Prep time 15 minutes

Cook time 10 minutes

Serves 2 people

## Ingredients:

- 1.5 lbs ground pork or minced pork (90% lean)
- ½ cup vegetable oil
- ½ cup pork stock or water
- 5 tbsp dry chili, roasted and flaked
- 5 tbsp roasted rice powder(Kao Kua)
- 1 cup shallot or red onion, thinly sliced
- 8 tbsp fish sauce
- 8 tbsp lime juice
- 1 tbsp sugar
- 5 tbsp green onion
- 5 tbsp coriander leaves, chopped
- ½ cup mint leaves
- Side dish(lettuce, cabbage, cucumber, green bean )

## Instruction:

- Roast the pork in a pot or deep pan with medium-low heat until it changes color to light brown, then add oil and fry it fully cooked. Add pork stock or water.
- Turn off the heat, mix with chili flakes and roasted rice powder
- Add shallot and season with fish sauce, sugar, and lime juice, then add green onion, coriander leaves, mint leaves. Mix it and smell it.
- Served with fresh vegetables, lettuce, cabbage, cucumber, green bean





# Tum(ตํ) - Smashing, Pounding

This method is a favorite specialty way to prepare and cook Thai food. Papaya salad is the dish requiring this technique, and you can get it done by smashing with a pestle in a pottery mortar.

To make chili sauce which is a tradition of eating Thai food, we use ceramic or stone pestle and mortar to pound up the herbs and spices finely. This method of preparation and cooking take an extended period and effort to get it perfectly done.

Nowadays, busy chefs prefer to buy a premade package because it saves their time and the quality is acceptable.

## "UNLEASH THE AROMA INSIDE THE SPICE PARTICLES"



## Tools you may need

- Pottery or porcelain pestle and mortar
- Wooden pestle and mortar
- Food Processor
- Mixing Bowl

## Tips

- Pound dry particles or the hardest ingredients first
- Use one hand pounding or smashing, and use the other cover from splashing (I hate when chili splashes directly to my eye!)

# Papaya Salad

Authentic Laotian-Thai green papaya smashed salad

Prep time 10 minutes

Cook time 2 minutes

Serves 2 people

## Ingredients:

- 1 lb green papaya
- 10 fresh bird's eyes chili
- 1 tbsp garlic, peeled
- 3 tbsp brown sugar
- 4 tbsp fish sauce
- 4 tbsp lime juice
- 1 tbsp tamarind sauce
- 2 long beans or green beans, 1" cut
- 2 pcs of grape tomatoes
- 4 tbsp dried shrimps
- 4 tbsp roasted peanut
- Side dish: green bean, green cabbage, iceberg lettuce, morning glory, etc.

## Instruction:

- Peel the outer layer of green papaya, then wash with water. Scrape it with a wavy peeler about 4" length. Put in a sealed container and set in the refrigerator.
- Smash chili and garlic in a mortar using a pestle(should be a pottery one) Add sugar, fish sauce, lime juice, and tamarind sauce, then lightly stir with the pestle until sugar dissolved it(use the other hand shield from splashing)
- Add long bean, tomatoes, shredded papaya, dried shrimps, peanut, then smash and stir(not too harsh) until they mix, and then serve on a cold plate.





# Pad(ผัด) - Stir-frying, Woking

This technique is straightforward and requires quick action. Before you start stir-frying, you should have your ingredients and tools ready and reachable.

First, heat the pan over high heat, then you might low it down or keep it high before adding your ingredients such as sliced meats, seafood, or vegetables.

Using pan flip or spatula to turn over while you need to move it quickly. And Then, season it about halfway cooked. Then, turn off and transfer immediately.

The difference between Thai saute, and Chinese stir-frying is the level of the heat. While Thai cooking uses medium-high to cook but Chinese use insanely high to create a smoky flavor.

## "A COMMON THAI-CHINESE STYLE OF COOKING USING HIGH HEAT AND A PAN"



## Tools you may need

- Frying pan
- Wok
- Spatula
- Ladle
- Gas Stove(recommended)

## Tips

- In Chinese saute, heat a wok extremely high and splash a little oil then add all ingredients immediately and fry quickly over super high temp.
- In Thai sauté, heat a pan or wok with oil over medium-high, then add garlic and chili before adding meats and vegetables respectively.

# Pork Fried Rice

Everywhere's  
made-to-order dish

Prep time 30 minutes

Cook time 10 minutes

Serves 2 people

## Ingredients:

- 0.5 lbs pork loin, sliced
- 1 large egg, cracked
- 2 tbsp vegetable oil or canola oil
- 1 cups jasmine rice, raw
- ½ cup yellow onion, sliced
- 1 cup Chinese broccoli or American broccoli, washed
- 2 slices of tomato
- 1 tsp white pepper powder
- 1 tsp oyster sauce
- 1 tsp seasoning sauce
- A pinch of sugar

Side: sliced cucumber, lime wedges, cilantro, scallions

## Instruction:

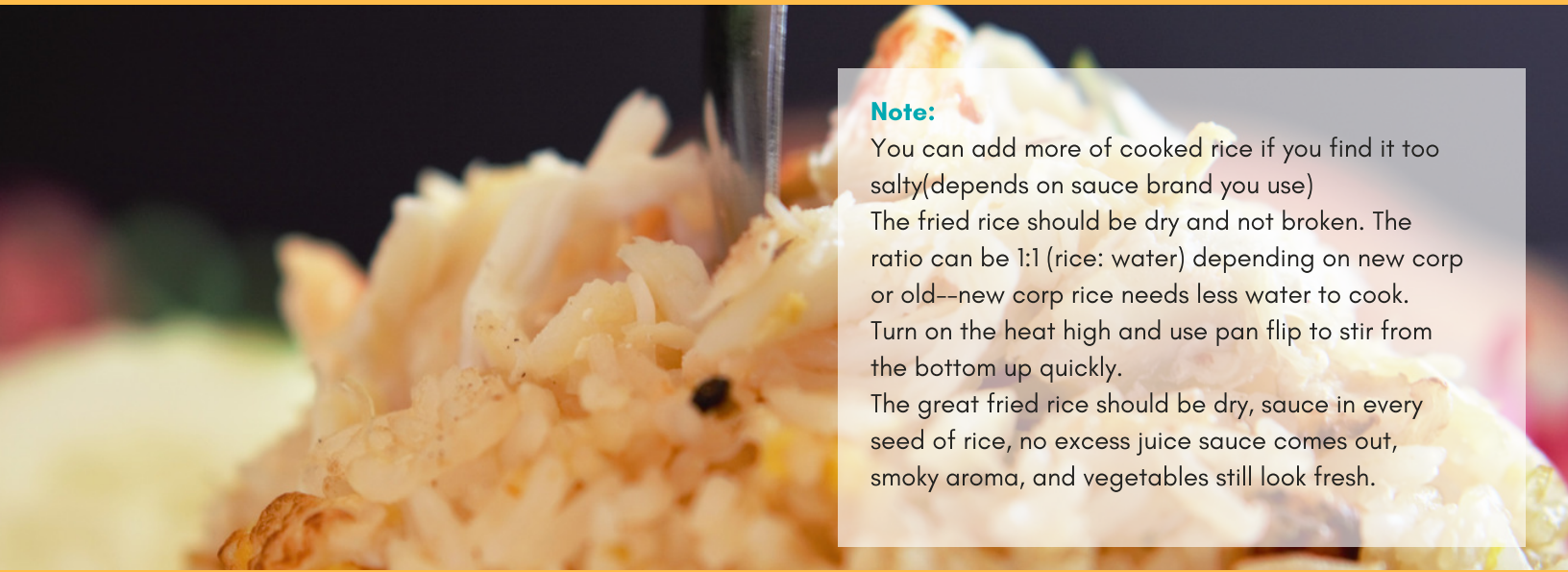
- Cook rice for fried rice by clean and rinse 2 times then add 1 cup of rice and a ⅞ cup of water in a rice cooker
- In the meantime, thinly slice pork, onions, tomato, and broccoli.
- After the light changes to WARM, let it sit for another 10 mins then scoop up only 1 cup of the cooked rice(the rest can be kept)
- Preheat a pan(wok, ceramic, or non-stick-not a skillet) to medium-high, then add oil and pork and fry until the pork almost well-done. Add egg and scramble until the egg is well-cooked, also the pork.
- Add cooked rice, and stir-fry, make sure you stir thoroughly and don't let the rice at the bottom sit too long. Then add oyster sauce, seasoning sauce, and sugar. Keep stirring.
- Add onion, broccoli, tomato, then keep cooking until the vegetables wilted and the rice smell a bit smoky. Then add white powder pepper.
- Serve in a plate with cucumber, lime wedges, cilantro, and scallions on top.

### Note:

You can add more of cooked rice if you find it too salty(depends on sauce brand you use)

The fried rice should be dry and not broken. The ratio can be 1:1 (rice: water) depending on new corp or old--new corp rice needs less water to cook. Turn on the heat high and use pan flip to stir from the bottom up quickly.

The great fried rice should be dry, sauce in every seed of rice, no excess juice sauce comes out, smoky aroma, and vegetables still look fresh.





# Tod(ทอด) - Deep-frying, Shallow-frying

This typical method of cooking is done by using shortening oil or deep-frying oil covering the food(deep-fry) or half-deep(shallow-fry) in a constant temperature.

The temperature of the oil is the most essential. If you immerse your food too long in too low temp, it'll become soggy and oily. 350F or 180C is the general deep-frying temp but some particular food use higher: crispy pork skin, or lower: small whole fish and some pastry.

After that, we need to rest in drainage for a couple minutes before eat or transfer to another process.

## "THE OIL REACTION MAKES IT CRISPY AND CRUNCHY"



## Tools you may need

- A deep fryer
- Deep pan or tall pot
- Tongs
- Strainer



# Tod Mun Goong

AUTHENTIC THAI SNACK SHRIMP DONUT

## Ingredients:

- 2 lbs headless shrimps, peeled and deveined
- ½ cups tapioca flour, for marinating
- ¼ cup minced pork fat or 80% lean, kept cold
- 1 egg white
- ½ tbsp tapioca flour
- ½ tbsp thin soy sauce
- ¼ tsp sea salt
- ½ tsp white pepper powder
- 1 tbsp sesame oil
- 2 cups deep-frying shortening or vegetable oil
- ½ cup breadcrumb

## Plum Sauce:

- ½ cup vinegar
- ½ tsp sea salt
- 1 cup sugar
- 10 plum seed, deseeded
- 1 tbsp plum juice

Prep time 15 minutes

Cook time 20 minutes

Serves 4 people

## Instruction:

- Boil vinegar, sugar, salt, plum meat, and plum juice together until thick. Set aside
- Mix the shrimps with marinating tapioca flour for 10 mins then rinse. Next, chop with a knife or smash in a mortar, and mix with the minced pork, egg white, tapioca flour, thin soy sauce, sea salt, pepper powder, and knead. After that, add sesame oil and beat it, then seal it and keep in the fridge.
- Preheat the oil to 300F, shape the shrimp mixture to a donut shape. Then, batter in the breadcrumb and deep fry.
- Place them on a filter or wax paper, served with plum sauce
- Notes:
- When Tod Mun Goong is cooked, it naturally floats on the surface so you can turn it over until it's evenly brown.



# Kaeng(แกง) - Currying, Coconut-Milk Boiling

Making curry is the combination process of pounding and boiling, but I separate section here because there's a little bit different when cooking with coconut milk.

First of all, you need to pound up chili and herbs into a fine paste, or you can buy a premade one.

And then, stir -fry in light oil over medium-to-low heat, add a little bit of head of the coconut cream.

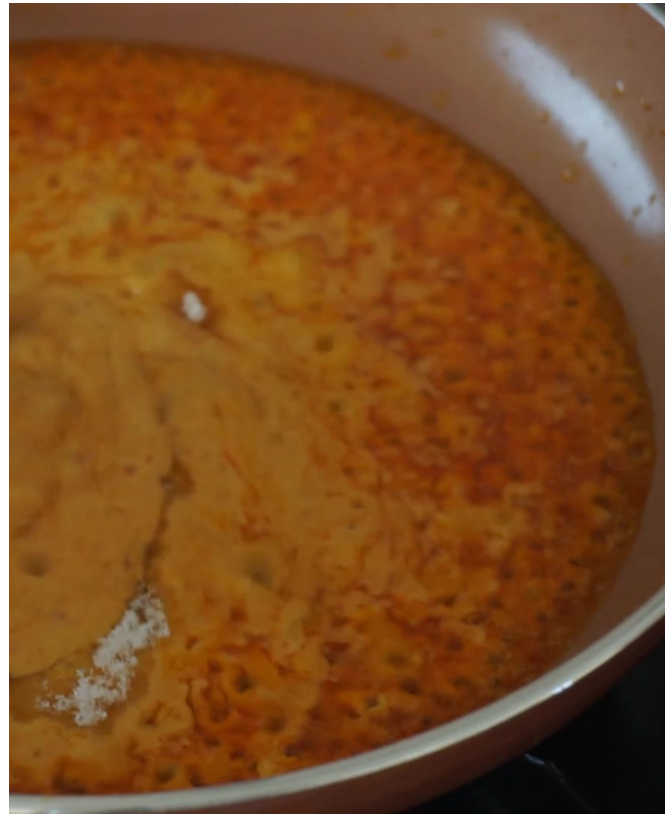
Here's the thing; what is head of the coconut cream?

**There are 3 parts when we make coconut milk from shredded coconut meat: head, body, and tail.**

Head of the coconut cream is a thick part where it comes first when squeezing the shredded coconut meat. It's thick and creamy. In the store, if you want to get a can or a bottle of it, look for cream instead of milk and 100% coconut cream is always the best choice.

In the recipe of Choo Chee Red Curry, I add a cup of coconut cream and bring to boil, then I add a Tbsp of chili paste and lower the heat, then it starts cracking or separating.

The body is the second phase, and it's running like milk. We use this part to add a body of the curry, and it's still able to generate oil on the surface as well.



The tail is also useful when you make a curry soup such as Kao Soy or Kanom Jean. We add this part to make the curry runny like soup.

After you purchase a can of coconut milk or cream, do not shake!—even though it says “shake well.” Open up, and scoop out the thick layer that is the head(in coconut cream), the body(in coconut milk), and the tail(the running part).

## Tools you may need

- Deep frying pan
- Medium-size pot
- Stone pestle and mortar or food processor
- Gas or electric stove



# Green Curry with Chicken

SPICY GREEN CHILI PASTE IN CRACKED COCONUT CREAM

Prep time 1 hour 15 minutes(w/  
pounding)  
Prep time 15 minutes(w/o  
pounding)  
Cook time 15 minutes  
Serves 4 people

## Paste

### Ingredients:

- 7 seeds green fresh bird's eye chili
- 15 green Jalapeño, deseeded
- 1 tsp Kosher salt
- 1 tbsp coriander seeds, roasted
- 1 tsp cumin, roasted
- 5 white peppercorns
- 1 tsp minced galangal
- 1 tbsp minced lemongrass
- ½ tsp kaffir lime peel
- 1 tsp coriander root
- 9 cloves garlic, peeled
- 3 heads shallot, peeled
- 1 tsp shrimp paste(Kapi), smoked
- **Direction:**
- Pound green fresh bird's eye chili, Jalapeño, Kosher salt, coriander seeds, cumin, and white peppercorns in a ceramic mortar.
- Add galangal, minced lemongrass, kaffir lime peel, and pound
- Add garlic, shallot, and shrimp paste and keep pounding until it's okay.

## Curry

### Ingredients:

- 3 tbsp green curry paste
- 0.8 lbs chicken thigh, diced or sliced
- 5 pieces of Thai eggplants
- 1 tbsp vegetable oil
- 2 ½ cup coconut cream
- 2 Lime leaves
- 2 tbsp fish sauce
- 1 tbsp sugar
- ¼ cup fresh basil
- 2-3 fresh red cayenne peppers

### Instruction:

- Cut Thai eggplant into quarters and soak in salted water
- Stir-fry green curry paste with oil in a deep-frying pan on medium-low heat. Add coconut cream one by one tbsp until 1.5 cup(we still have 1 cup left)
- Add chicken and lime leaves, then keep stir-fry until the chicken turns white. After that, add the rest of coconut cream, fish sauce, sugar, and Thai eggplant. Let it simmer until Thai eggplant is fully cooked.
- 
- Add basil and fresh cayenne peppers. Turn heat off.
- Pour in a bowl and present it with fresh basil and peppers



# Nueng(นึ่ง) - Steaming

It is a process of using steam from boiling water to cook food. The food will not touch directly to the water, so the nutrition is preserved and healthy.

The key of using this process is the ingredients need to be fresh.

First, add  $\frac{3}{4}$  of water to the steam pot, top with a layer full of holes, place a heat-resistant container and your food, then close tightly with a lid.

Then, boil the water and make sure it will not bubbling too high, recheck if it's cooked by using a thermometer or cut it through.



## Tools you may need

- Layered steamer
- Bamboo steamer
- Gas or electric stove



# Pla Nueng Manow

STEAMED BUTTERFISH IN A 3-FLAVOR LIME SAUCE

Prep time 15 minutes

Cook time 15 minutes

Serves 4 people

## Ingredients:

- 2 whole butterfish
- ½ cup straw mushrooms
- 2 tbsp fish sauce
- 3 tbsp lime juice
- 2 tbsp chicken stock or water
- ½ tsp sugar
- 2 tbsp minced garlic
- 3 tbsp minced fresh bird's eye chili
- 2 stalks lemongrass
- 8 sliced galangal
- ¼ cup coriander leaves, chopped

## Instruction:

- Clean the butterfish, and set aside in dry place.
- Slice the straw mushroom. If you purchase by a can, rinse out the excess water and cut.
- Mix the sauce by adding fish sauce, lime juice, chicken stock, garlic, chili, and sugar. Stir well until sugar dissolved. Set aside.
- Place lemongrass, galangal, fish, and the mushroom in a thick plate, then put the plate on the steamer with ¾ of boiling water in the pot for 7-10 minutes or almost done.
- Add sauce mixture on top, drizzle the coriander leaves, keep steaming until the fish meat is firm.
- Served!



# Aob(อบ) - Baking, Roasting

Baking or roasting keeps the nutrition in the food as well as steaming. We usually bake things like whole meats such as fish, chicken, duck, baby pork, and seafood.

This method is using heat source both above and bottom to get the food cooked evenly. The critical part is the temperature and timing to prepare it correctly.

However, in Thai cooking today, we have been affected by western food such as cake, biscuit, pie, custard, stuffed bread, etc. So, we have many selections of a bakery as well.



## Tools you may need

- Conventional oven
- Thermometer
- Large tray
- Tongs
- Baking sheet
- Strainer



# Thai Coconut Custard

KANOM MOE KAENG

Prep time 15 minutes  
Cook time 30 minutes  
Serves 2 people

## Ingredients:

- 4 large eggs
- 2 duck eggs or another 2 chicken eggs
- 1 cups palm sugar
- 1 cup coconut cream
- 3 pieces of pandan leaves, 6" cut
- ½ cup mung bean
- 2 tbsp shallot oil\*
- ¼ cup fried shallot\*

### \*Fried shallot:

- ⅓ pot of vegetable oil
- 10 head shallot, peeled and sliced
- Mix the sliced shallot and oil in the pan and use low heat to fry. Stir frequently until the shallot is golden brown. Rest in the strainer, let it cold.

## Instruction:

- Preheat the oven to 350F or 180C. Meanwhile, break all the eggs in a mixing bowl, add sugar, coconut cream, and pandan leaves, the squeeze the leaves with hands and strain them out.
- Cook mung bean by soaking it first and steam in cheesecloth, then add it in the mixture.
- Add shallot oil and the mixture in a non-stick pan, use low heat and stir the mixture until thicker
- Pour it in a shallow tray and bake it about 30 minutes or the surface is scorched and nicely brown.
- Take it out from the oven and let it cool down. Drizzle the fried shallot on top.



# Yaang(ย่าง) - Grilling, Smoking

Grilling or Barbecue is used when food has excess fat to drip off or a big part of meat you want to cook by using the heat from below.

You can use either charcoal, electric or gas. In Thai foods, meats are stuck in skewers such as Satay, Moo Yang, Gai Yang, and entrails.

Similarly to baking, we need to use a stable temperature to grill food, and sometimes we can use the smoke only from the hot charcoal.



## Tools you may need

- Gas or charcoal grill
- Tongs
- Skewers
- Thermometer(recommend)



# Gai Yang

SPECIALTY MARINATED WHOLE CHICKEN

Prep time 10 minutes  
Rest time 1 hour  
Cook time 45 minutes  
Serves 2 people

## Ingredients:

- 1 whole chicken
- 4 tbsp coriander root or stem
- 4 tbsp minced garlic
- 4 tsp white peppercorn
- 4 tbsp thin soy sauce
- 8 tbsp seasoning sauce
- 4 tbsp brown sugar

## Notes:

- Dip with Num Jim Jaew(recipe below)
- Eat along with papaya salad and fresh vegetables

## Instruction:

- Clean the chicken and rinse. Meanwhile, preheat the charcoal or stove.
- Pound the coriander root or stem, garlic, white peppercorn, then add thin soy sauce, seasoning sauce, and brown sugar, mix well until sugar dissolved.
- Marinate the chicken for about an hour, and grill on charcoal with low heat(or gas). Keep turning until both sides cooked, cover if you have a lid.
- To check if it's cooked, use a thermometer at 165F or above, or stick through the bone if no blood is coming out.



# Kruang Jim (sauce mixing, condiments)

Side sauces and condiments are indispensable when eating Thai food. Sometimes, you only need extra spiciness on a dish, but pure chili flakes won't be enough, so you mix the sauce with spicy, sweet, salty and sour, and boost up your whole dish by keep adding while eating it.

There are 3 the most delicious and favorite sauces

- Num Jim Jaew
- Prik Num Pla
- Seafood Dipping Sauce



## Tools you may need

- Mixing bowl
- Ceramic pestle and mortar
- Blender



# Prik Num Pla

AUTHENTIC THAI CONDIMENT SAUCE

Prep time 5 minutes  
Cook time 2 minutes  
Serves 4 people

## Ingredients:

- 3 tbsp fish sauce
- 2 ½ tbsp sugar
- 2 ½ tbsp lime juice
- 1 tsp fresh bird's eye chili
- 1 tbsp shallot, chopped

## Instruction:

- Mix fish sauce, sugar, lime juice and stir until sugar dissolved
- Add chopped shallot and fresh chili.

## Most used with:

- Fried Rice
- Stir-fried vegetables
- Any curries
- Omelette, Scramble eggs





# Num Jim Jaew

I-SARN STYLE DIPPING SAUCE

Prep time 5 minutes

Cook time 2 minutes

Serves 4 people

## Ingredients:

- 3 tbsp fish sauce
- 3 tbsp brown sugar
- 2 ½ tbsp lime juice
- 1 tsp chili flakes
- 2 tsp roasted rice powder([unipankitchen.com/kao-kua](http://unipankitchen.com/kao-kua))
- 1 tbsp cilantro, chopped
- 1 tbsp scallions

## Instruction:

Mix fish sauce, sugar, lime juice and stir until sugar dissolved

Add chili flakes, Roasted rice powder, cilantro, and scallion.

Stir before eat!

## Most used with:

- Gai Yaang(Grilled chicken)
- Moo Yaang(Grilled Pork)
- Thai sausage
- Crying Tiger(I-sarn steak)



# Conclusion

This quick guide of 11 cooking methods can fit in your kitchen right away because they are a general native way to cook food.

However, in some specific recipes, you might have no clue how it's done so this guide will help you through.

Even though, there are more ways to cook Thai food, but at the basic, we are now ready to get started. We will prepare, learn, and share together along with our blog [unipankitchen.com](http://unipankitchen.com). If there's a chance in the future, we want to help you "cook it yourself" instead of doing take out or spending too much on buying food.

We're creating more recipes and cooking guide along with your achievements.

Nice to meet you here,  
Guide and Amy(Siriwan)