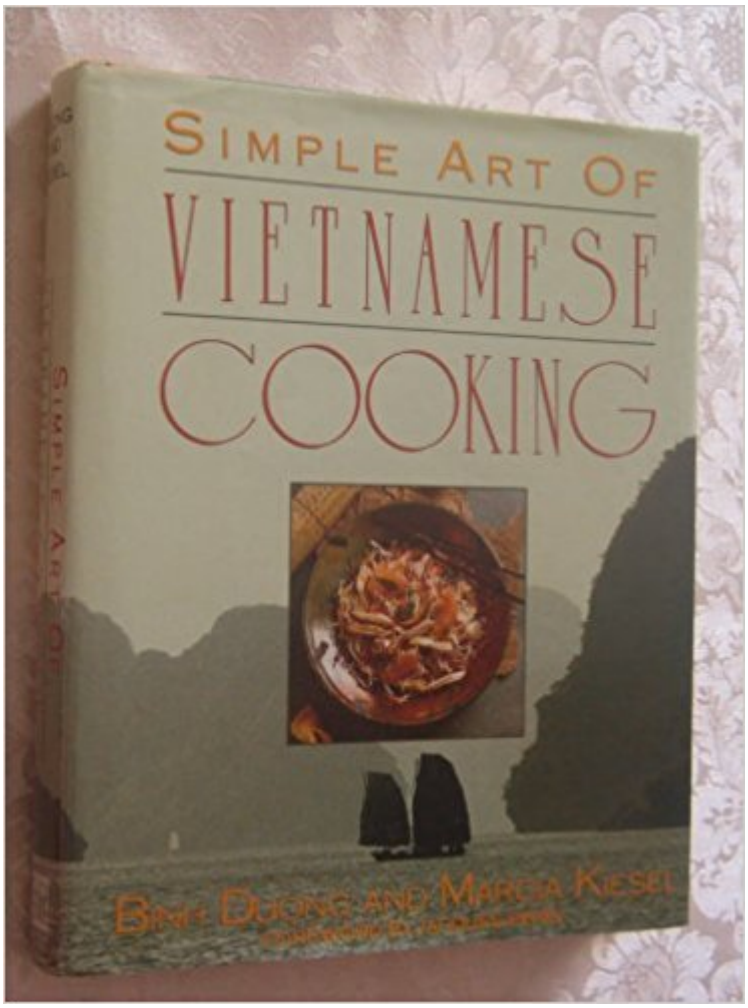
Ebook Directory
the best source of ebook

The book was found

Simple Art Of Vietnamese Cooking



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

With its array of provocative tastes and intriguing textures, Vietnamese food is becoming popular in Western cookery. But while the flavour combinations seem complex, the preparation techniques are deceptively simple, as Vietnamese chef Binh Duong and food writer Marcia Kiesel reveal in this book. With more than 150 authentic dishes ranging from coral lobster and beefy Hanoi soup to crunchy happy pancakes and sweet potato nests with shrimp, the recipes provide everything any cook needs to know to prepare a Vietnamese meal.

Book Information

Hardcover: 326 pages

Publisher: Prentice Hall Press; 1st edition (January 1991)

Language: English

ISBN-10: 0138121249

ISBN-13: 978-0138121242

Product Dimensions: 1.3 x 7.8 x 9.6 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.7 out of 5 stars 10 customer reviews

Best Sellers Rank: #1,661,867 in Books (See Top 100 in Books) #105 inÃ Â Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #153 inÃ Â Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian #14588 inÃ Â Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

This excellent introduction to Vietnamese cooking will provide a good starting place for ignoramuses and a stock of useful recipes for know-it-alls. Duong, owner and chef of Truc Orient Express restaurant in Hartford, Conn., and Kiesel, of Food & Wine magazine, carefully itemize preferred equipment and the many ingredients used in Vietnamese dishes. Recipes appeal not just with their delicate interplay of flavors and textures, but with a golden opportunity to alter one’s diet. Vegetables, spices and rice make up the bulk of a meal. And, as with most Asian fare, meats and fish are used to flavor, not to dominate, a dish. Several intriguing Buddhist vegetarian recipes are included. All are well organized, and directions are easily navigated. Some recipes may call for as many as 15 ingredients, so be prepared to spend some time chopping and measuring. Cooking time is quite brief. Because Vietnamese cookery relies on many exotic items--tamarind pulp, starfruit, tiger lily buds, pandan leaves--the authors have thoughtfully provided a mail-order reference source.

Photos not seen by PW. Copyright 1991 Reed Business Information, Inc.

An attractive introduction to Vietnamese cuisine from the Vietnamese chef/owner of a Hartford restaurant and Food & Wine 's associate test kitchen director. The subtle, flavorful recipes include both Duong's version of classic dishes and nontraditional creations that reflect his French training, the influence of Western cuisines, and his culinary heritage; Kiesel's introductions and instructions are clear and straightforward but graceful. An excellent companion to Nicole Routhier's highly regarded, more traditionally oriented Foods of Vietnam (Stewart, Tabori & Chang, 1989).Copyright 1991 Reed Business Information, Inc.

I had this cookbook back in the 90s and looked high and low to find where it had been misplaced. Sadly it had been left in the trunk of my car and I found it in 2000, mildewed into one hopeless chunk. I had ordered a different Vietnamese cookbook recently but it wasnt the same. This is an AMAZING cookbook. Even now almost 15 years later I remember how the happy pancake was so happy. The perfection of the ginger dipping sauce -- every bit as good as any restaurant. There was a marinade that ground garlic, onion, sugar, fish sauce, and fresh ground pepper in a mortar and pestle and used for ribs -- I have used this technique many times, including occidental cooking - using variations including figs or raisins and fresh rosemary and pureeing -- and marinating boneless leg of lamb for the grill.I am so excited to have found it available through !! I can't wait to reconnect with this halcyon cookbook of my youth and experience everything anew!! And I'll NEVER let anyone borrow it and then leave it in the car upon its return (I promise you new cookbook!! NEVER!!)

When I first tried some of the recipes many many years ago, when there was only a handful of vietnamese cookbooks, the dishes came out just like my mother's and the food I had as a child. Now that I live in Orange County, there's really no need for me to cook much anymore except for one recipe that I and my husband truly love... the Garlic Crab. We substitute King Crab Legs for the regular whole crab and dish taste so so yummy. I think the author said it's not a traditional dish, but it taste like it should be. At one time I made it so often during crab season that I thought I had the recipe memorized, but then I lost the cookbook and didn't make it as often, and my dish turned out so inconsistently that I had to get a replacement. A few words of advice though, you AND everyone in the house must really like garlic and onion because that's the beautiful scent you will smell for days. So, close the doors to all the bedrooms and enjoy the experience.The book is full of great

recipes, there are very few pictures, but there is a menu suggestion and product guide. It's for someone with cooking experience, definitely not a beginner, though some recipes are very easy to make.

I confess, I bought this used because it was so darned expensive. I'm so glad I bought it, though! The recipes are fantastic - garlic crab especially - and accessible. I was a little worried about that, because although I love cooking, I have a small kitchen and limited attention span when recipes go on too long, or demand that I buy half a dozen expensive ingredients I'll never use again. Very happy with this book.

Simple Art of Vietnamese CookingThis is my second copy. I gave my first copy away to a friend who loved the recipes. The only problem I have with the book is the substitution of easy to find equivalents for the harder to find Asian ingredients. I eaten at the authors' family restaurant for over 20 years. Numerous friends have shared this experience.

I love this cookbook. It has so many dishes that I had before in restaurants, and the directions are very simple to follow. Very glad I bought it!

Like brand new. I've been looking for this for tenyears!

Was unsure of what I would be getting when ordering a used book-I was pleasantly surprised. It surpassed my expectations-I have already ordered another book and have told my friends of my great discovery!Never will I pay for a new book when such quality used books are available. Thanks for letting my buying experience be so rewarding.

I first bought this book twenty years ago, and have been buying used copies for my kids as they've all asked for it. I have five Thai, another Vietnamese, and two Southeast Asia cookbooks, and use this book more than all the rest combined. The recipes are straightforward and accessible, and all seem to have been well tested. I've never made a recipe from the book I wasn't pleased with. .

Download to continue reading...

Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Vietnamese Pho: The Vietnamese Recipe Blueprint: The Only Authentic

Pho Recipe Book Out There (Vietnamese Cookbook, Vietnamese Food, Pho, Pho Recipes) Learn Vietnamese: 300+ Essential Words In Vietnamese - Learn Words Spoken In Everyday Vietnam (Speak Vietnamese, Fluent, Vietnamese Language): Forget pointless phrases, Improve your vocabulary Vietnamese Cookbook: Vietnamese Cooking Made Easy with Delicious Vietnamese Food Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Vietnamese Food.: Vietnamese Street Food Vietnamese to English Translations Periplus Pocket Vietnamese Dictionary: Vietnamese-English English-Vietnamese (Revised and Expanded Edition) (Periplus Pocket Dictionaries) Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes) Vietnamese Cooking Made Easy: Simple, Flavorful and Quick Meals [Vietnamese Cookbook, 50 Recipes] (Learn to Cook Series) Classic and Regional Vietnamese Cookbook: The Step by Step of Vietnamese Home Cooking Vietnamese Food & Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs Simple Art of Vietnamese Cooking Lemongrass, Ginger and Mint Vietnamese Cookbook: Classic Vietnamese Street Food Made at Home The Vietnamese Pho Cookbook: Learn How to Make Vietnamese Pho Broth and Noodles for Any Occasion Little Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook] Vietnamese Cookbook: 77 Easy to Make Vietnamese Recipes for the Whole Family Totally Vietnamese: Classic Vietnamese Recipes to Make at Home Reclaiming Vietnam with Vietnamese Cookbook: Bringing the World of Authentic Vietnamese Recipes at your Kitchen!! VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Vietnamese Cookbook: The Most Popular Vietnamese Recipes

Contact Us

DMCA

Privacy

FAQ & Help