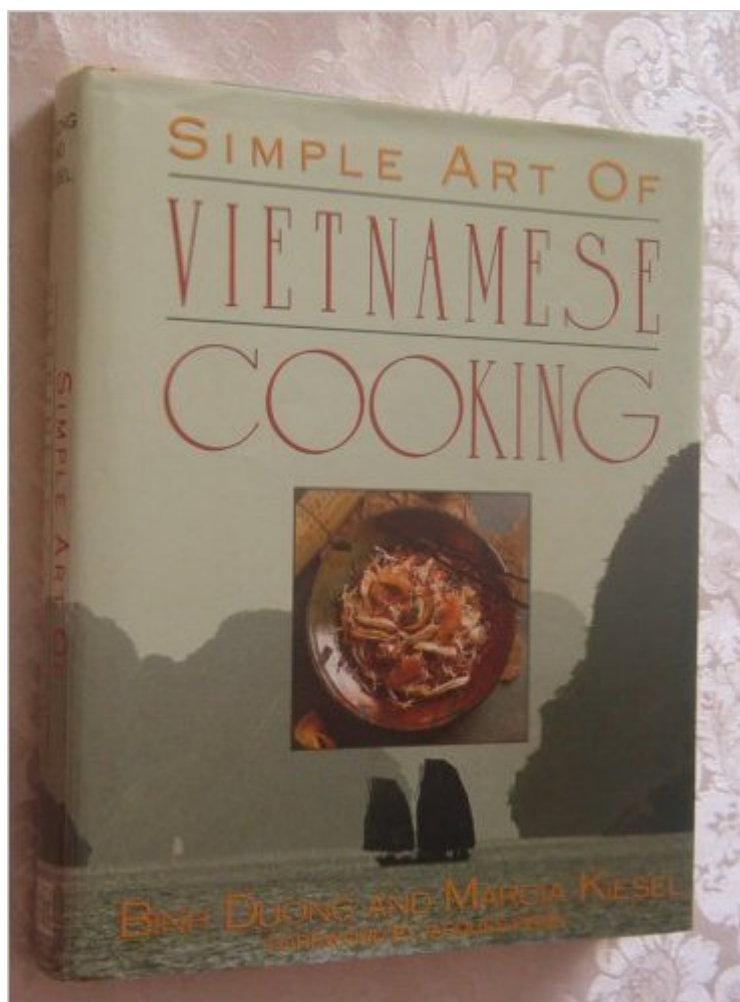


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Simple Art Of Vietnamese Cooking



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

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Customer Reviews

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.

If you're looking for easy to make, delicious vietnamese dishes, this is it. The recipes are easy to follow and the results are surprisingly good. Excellent book for those who like experimenting in their kitchen and who enjoy the taste of authentic vietnamese cuisine.

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 wasn't 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!!)

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 Cooking This 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.

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