The authentic family recipes included in A Vietnamese Kitchen capture the country's home cooking at its best. Steaming bowls of pho, the ever-popular beef noodle soup, spring rolls, clay pot ginger chicken, and exotic desserts such as crumpled sweet rice and banana coconut pudding are just a few of the delicacies included. The recipes are designed for the American home kitchen, and are accompanied by an introduction to Vietnamese culture and a glossary of Vietnamese culinary terms. Vietnam is known for some of the world's most delicate and intriguing flavors. The country's diverse terrain ranges from the island mountains, which produce numerous exotic fruits and vegetables, to the rice paddies of the Mekong and Red River Deltas. The country's fascinating history has resulted in strong Chinese, Indian, and French culinary influences yielding surprisingly complex flavors. The cuisine is marked by the use of fish sauce as well as fresh herbs, chilies, and limes, which flavor everything from stir-fries to soups and noodle dishes.

Features:
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My Personal Review:
When I got this book I knew nothing about Vietnamese food. I like to cook and try new things, I have other books on Thai, Japanese, Caribbean food and unfortunately I have rarely tried the recipes because it always seems like a big production. With these book you get simple instructions from the food you need to buy or what you can replace it with, all the way to detailed directions on how to prepare the food. And the recipes are not complicated at all. The Vietnamese spring rolls have become one of our favorite weekly meals !!!!
I would recommend this book to anyone regardless of their level of expertise.