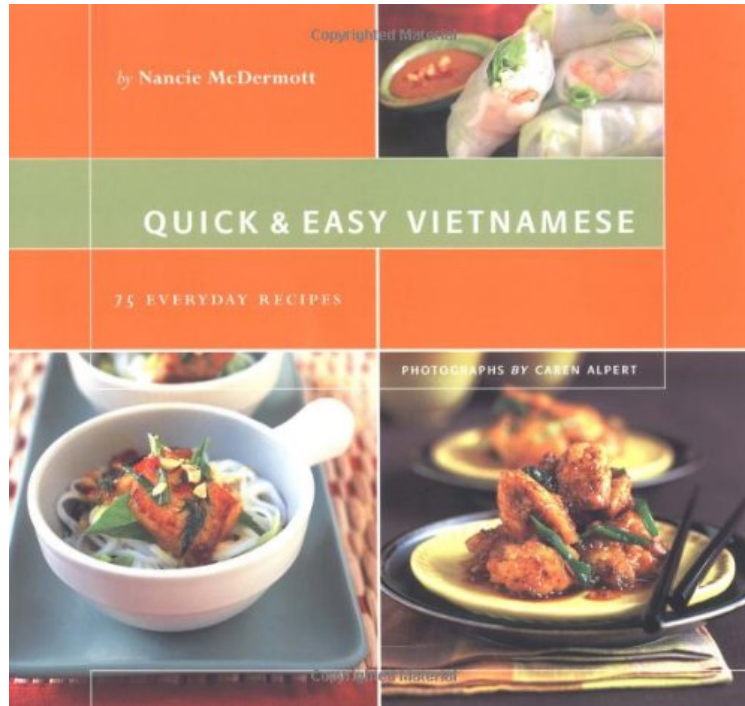


## Quick Easy Vietnamese: 75 Everyday Recipes

Nancie McDermott

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**Nancie McDermott : Quick Easy Vietnamese: 75 Everyday Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Quick Easy Vietnamese: 75 Everyday Recipes:

1 of 1 people found the following review helpful. Good but not my favorite by this authorBy Tommy GirlI own several of Nancie McDermott's cook books (Quick Easy Thai, Quick Easy Chinese, Southern Pies and Southern Cakes). This book is written in a similar way to her other books, I love her quick backgrounds before the recipes. I also love how approachable her cookbooks are and that she offers substitutions for many ingredients that are hard to find or that you might not have on hand. I love that there are usually a few recipes per book that I can make with what I have on hand or can find at any grocery store (being able to find the ingredient or substitute ingredient easily is so important when you live in a small town or more rural location!). I docked a star because this book has has noticeably fewer pictures than others by her published in the same format (I counted a chapter and only 1 in 3 recipes had photos where in the other cookbooks I own by McDermott have pictures for most recipes).2 of 2 people found the following review helpful. The recipes are actually easy!By Suzie QI am a working mom who wants to eat better, cook more, and lose some weight. My husband and I spend way too much money dining out, and we don't really know what we're eating. I wanted to find some cookbooks that could help us cook at home more often without sacrificing flavor. We love Asian food, but I've always been intimidated by the idea of cooking it, and a lot of the ready made mixes taste more 'American' than Asian.I researched this book pretty heavily through user reviews, and using 's Look Inside feature to really verify whether I'd be likely to actually cook the dishes. The recipes are pretty simple! As long as you have access to things like lemongrass and fish oil, which near me in California is sold at every major grocery store, anyone could make these recipes. They only have a few ingredients, and don't require difficult technique. You may not

have all the ingredients in your fridge, but once you acquire the right supplies these are easy recipes. Tip: At several supermarkets near me you can buy tubes of lemongrass paste (sort of like pre-chopped garlic) in the herbs section. For those of us who don't know a lot about preparing or selecting lemongrass, this is an easy cheat that can help make these dishes even more approachable! 0 of 0 people found the following review helpful. One of the best cookbooks I have ever had. By Dwan One of the best cookbooks I have ever had. Easy recipes, even for a cooking failure like me. My family is surprised each time I cook a recipe from this book, because it turns out okay to great.

From the author of the popular Quick Easy Thai come these 75 oh-so-delicious recipes for every level of cook. Though it shares certain culinary traditions with its Asian neighbors, Vietnamese cuisine is entirely distinct, focusing on a bounty of fresh fruits, vegetables, and herbs for signature clear, bright flavors with contrasting notes of salty, sweet, sour, and spicy. Creamy chicken curry is paired with the zesty tang of lime juice and the heat from ground pepper and chilies. Crisp, fried fish is served with a puree of pineapple-chili sauce. Delicate, rice paper wrapped summer rolls merit a rich and savory soybean dipping sauce. From snacks and soups to grilled meats and seafood to the essential noodle dishes and desserts, Quick Easy Vietnamese presents the full spectrum of Vietnamese cooking at its most simply delicious.

From Publishers Weekly This snappy workhorse of a cookbook reveals the blend of tropical ingredients, delicate seasonings and French colonial influences that distinguish Vietnamese cooking and offers recipes easy enough to integrate into one's standard recipe roster. McDermott (Quick Easy Thai) begins with a primer on elements of Vietnamese cuisine: "Contrasts prevail," "soup is a mainstay" and "[m]eat often stands alone, minimally seasoned." She then reviews the cuisine's central herbs (Asian basil, cilantro), starches (rice noodles, rice paper wrappers) and other foundations (chili-garlic sauce, coconut milk). Throughout, McDermott delivers the history and food information with a sureness indicative of the years she has spent in southeast Asia. Among the book's many notable dishes are Shaking Beef with Purple Onions and Watercress; Chicken Simmered in Caramel Sauce; Cha Ca Fish with Fresh Dill, Hanoi Style; and, for dessert, Sweet Coconut Ribbons, and Crème Caramel, which, McDermott explains, was adopted by the Vietnamese, who had long enjoyed their own version of steamed custard before the French arrived. Stunning color photographs by Caren Alpert illustrate the distinctiveness of Vietnamese cuisine. (Jan.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "This snappy workhorse of a cookbook reveals the blend of tropical ingredients, delicate seasonings and French colonial influences that distinguish Vietnamese cooking and offers recipes easy enough to integrate into one's standard recipe roster. McDermott (Quick Easy Thai ) begins with a primer on elements of Vietnamese cuisine: "Contrasts prevail," "soup is a mainstay" and "[m]eat often stands alone, minimally seasoned." She then reviewed the cuisine's central herbs (Asian basil, cilantro), starches (rice noodles, rice paper wrappers) and other foundations (chili-garlic sauce, coconut milk). Throughout, McDermott delivers the history and food information with a sureness indicative of the years she has spent in southeast Asia. Among the book's many notable dishes are Shaking Beef with Purple Onions and Watercress; Chicken Simmered in Caramel Sauce; Cha Ca Fish with Fresh Dill, Hanoi Style; and, for dessert, Sweet Coconut Ribbons, and Crème Caramel, which, McDermott explains, was adopted by the Vietnamese, who had long enjoyed their own version of steamed custard before the French arrived. Stunning color photographs by Caren Alpert illustrate the distinctiveness of Vietnamese cuisine. " -Publisher's Weekly About the Author Nancie McDermott is a food writer and cooking teacher specializing in the cuisines of Southeast Asia. She lives in Chapel Hill, North Carolina. Caren Alpert is a San Francisco based photographer whose work has appeared in Martha Stewart Living , Real Simple , Gourmet , House Garden , and San Francisco magazines.