

Simple Art of Vietnamese Cooking

Binh Duong, Marcia Kiesel
*audiobook | *ebooks | Download PDF | ePub | DOC*

 Download

 Read Online

#1744811 in Books 1991-01 Original language: English PDF # 1 9.60 x 7.80 x 1.30l, #File Name: 0138121249326 pages | File size: 55.Mb

Binh Duong, Marcia Kiesel : Simple Art of Vietnamese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Simple Art of Vietnamese Cooking:

1 of 1 people found the following review helpful. So excited to find this!!!By Toni JeanI 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!!)6 of 6 people found the following review helpful. Just Like Mom Use to Make ItBy peahamWhen 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. 0 of 0 people found the following review helpful. Beautiful book By Janis Ian 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.

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.

From Publishers Weekly 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. From Library Journal 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. From Kirkus s American home cooks inclined to tackle Vietnamese cooking will be well served by these co-authors: Chef Binh Duong shares his intimate knowledge of his native cuisine, and food-writer Kiesel (Food Wine magazine) shows how easily it can be done in American home kitchens. These interesting flavors are different and require some ingredients not found in the average American pantry, though fortunately most recipes can be accomplished with a few extras--such as rice papers to wrap the delightful snacks or appetizers and nuoc man (Thai fish sauce) for a whole range of dishes--now stocked in many supermarkets. More exotic ingredients such as pork-skin threads and perilla leaves can presumably be had from the mail-order sources listed at the book's end. With little meat and heavy use of shrimp, crabs, and rice in many forms, this food fits right into our current standards for health and taste. -- Copyright copy;1991, Kirkus Associates, LP. All rights reserved.