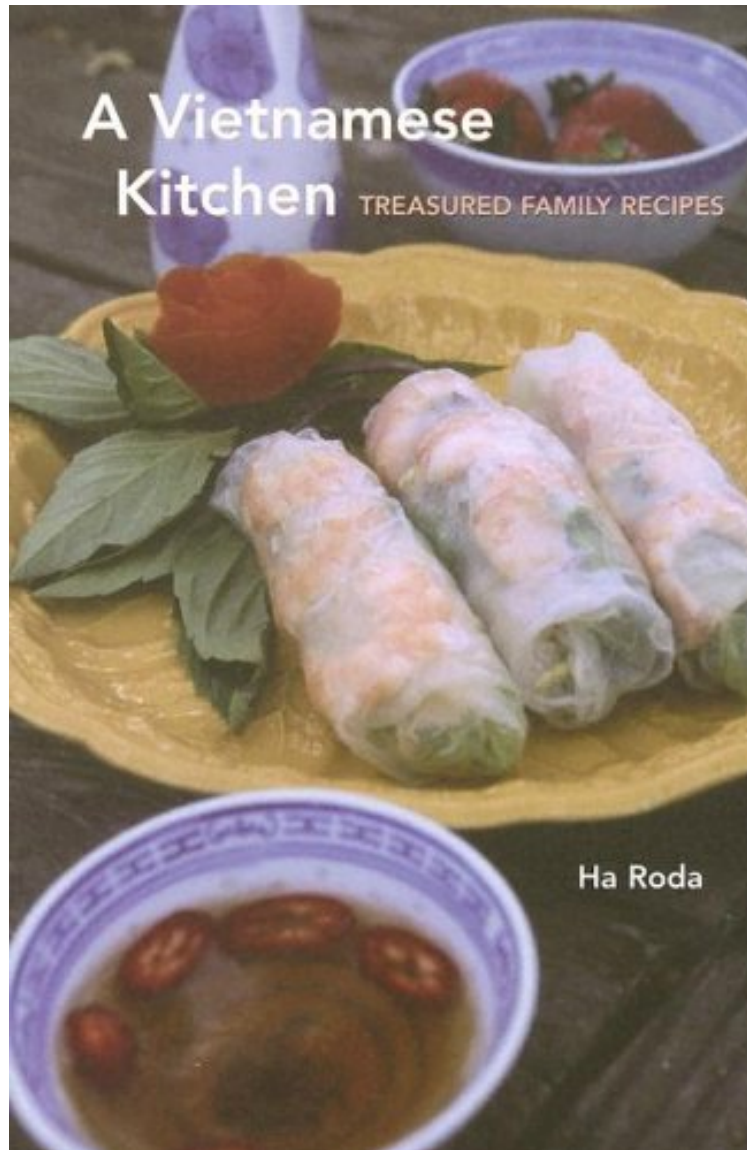


[PDF] A Vietnamese Kitchen: Treasured Family Recipes (Hippocrene Cookbook Library)

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Ha Roda

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Ha Roda : A Vietnamese Kitchen: Treasured Family Recipes (Hippocrene Cookbook Library) before purchasing it in order to gage whether or not it would be worth my time, and all praised A Vietnamese Kitchen: Treasured Family Recipes (Hippocrene Cookbook Library):

0 of 0 people found the following review helpful. Another good one!' By Tag68This book,too, is a good selection if

you are into Asian or Vietnamese. I really like it the best of all Asian cooking - I believe you will enjoy this one as well. 0 of 1 people found the following review helpful. lol
By Christopher Nguyen
first of all, I am vietnamese. and yes we share borders with china and have adapted thier culture to our food. however, I skimmed the book and I saw an overwhelming amount of recipes with soy sauce. fish sauce is primary seasoning in viet cooking. the author does not also even distinguish the use of light vs dark soy. moreover, some recipes used shortcuts suchas the mainstream dish "pho". using these shortcuts are not only a cop out but also do not develop your skill for seasoning/tasting with REAL ingredients
this maybe a good intro for noobs but there are more authentic viet cookbooks out there(but then even those phave flaws)
0 of 0 people found the following review helpful. Great to Give as a Gift plus New Ways to Use Everyday Ingredients Deliciously
By Rossana Ruey
A Vietnamese Kitchen: Treasured Family Recipes is my first introduction to Vietnamese food and Vietnamese cooking. I have entertained using these recipes on various occasions and the dishes I've made have been a great hit every time! I get repeated requests for the eggplant chowder, the lemon pepper chicken, and my personal favorite Vietnamese Chicken Coleslaw, YUM!

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.

About the Author
Ha Roda was born and raised in Saigon, Vietnam and immigrated to Pekin, Illinois in 1978. She holds a degree in computer science from Texas AM University and has worked as a digital artist for film and television. She currently resides in Los Angeles with her husband and children.