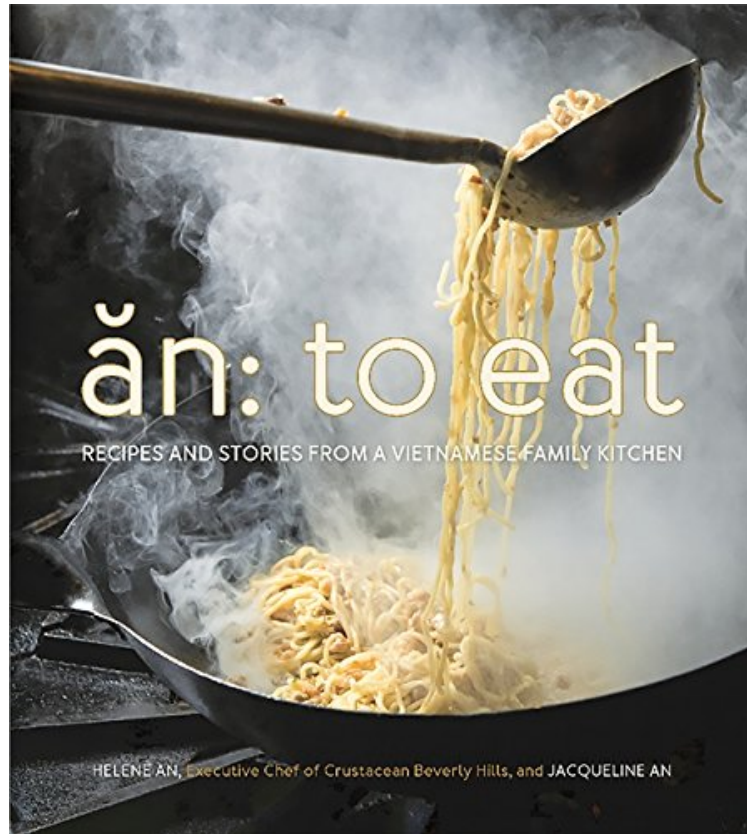


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An: To Eat: Recipes and Stories from a Vietnamese Family Kitchen

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#198874 in Books An Helene 2016-05-03 2016-05-03Original language:EnglishPDF # 1 8.75 x 1.00 x 9.751,
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Helene An, Jacqueline An : An: To Eat: Recipes and Stories from a Vietnamese Family Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised An: To Eat: Recipes and Stories from a Vietnamese Family Kitchen:

4 of 5 people found the following review helpful. Love those Garlic Noodles @ CrustaceanBy KimberlyPart 1:So, I'm a big fan of An's restaurant Crustacean. Love those Garlic Noodles. I made a dish: Crispy Garlic Chicken Wings. So, I marinating my meat overnight. I then followed the rest of the recipe as is. The outcome: it was lacking flavor, even with the lime juice. It needed a glaze to put on afterwards to bring out those flavors I marinated the meat in. And the fish oil smell and taste is STRONG. Needless to say, I wasn't so impressed with the dish but fed it to the family anyways cause I refuse to waste food. I am not a salt fanatic and was disappointed I had to add it to the meat after it was done just to enjoy it. Not a lot, just a little. I'm still in the process of making what I think are An's garlic noodles (Helen's Wok Noodles) to go with my chicken. Hopefully that part is more tasty. If it's just as bland, I plan to return this book for a refund.Part 2;The Wok Noodle dish was tasty and has more flavor than the chicken (followed recipe to the T). It's definitely not the Garlic Noodle dish at the restaurant. I was hoping that was in the book . A bit of a disappointment.I will need to cook more dishes in this book to determine if it's worth more than 3 stars I initially gave

it.0 of 0 people found the following review helpful. Roasted Garlic Crab Recipe not in CookbookBy SashaI received my cookbook today. If you're a fan of the Roasted Garlic Crab served at the An Restaurants, the recipe is not in this cookbook. This is my favorite dish. The recipe still remains a family secret. Needless to say, I'm disappointed. With that said, the cookbook is visually sound. I enjoyed the stories about the An Family. The recipes appear to be easy to follow. I'll update my review in a few months after I've tried some of the recipes.0 of 0 people found the following review helpful. Love the recipes and stories!By Robin GandhiThis is one of the best cookbooks out there for unique and delicious Vietnamese recipes. Chef Helene An shares some of her best recipes from her restaurants while daughter Jacqueline An narrates a magical story behind the family history. Highly recommend it for any foodies out there.

In Vietnamese, “AN” means “TO EAT,” a happy coincidence, since the An family has built an award-winning restaurant empire—including the renowned celebrity favorite Crustacean Beverly Hills—that has been toasted by leading food press, including Bon Appétit, Gourmet, InStyle and the Food Network. Helene An, executive chef and matriarch of the House of An, is hailed as the “mother of fusion” and was inducted into the Smithsonian Institute for her signature style that brings together Vietnamese, French, and California- fresh influences. Now her daughter Jacqueline tells the family story and shares her mother's delicious and previously “secret” recipes, including “Mama's” Beef Pho, Drunken Crab, and Oven-Roasted Lemongrass Chicken.Helene's transformation from pampered “princess” in French Colonial Vietnam, to refugee then restaurateur, and her journey from Indochina's lush fields to family kitchen gardens in California are beautifully chronicled throughout the book. The result is a fascinating peek at a lost world, and the evolution of an extraordinary cuisine. The 100 recipes in An: To Eat feature clean flavors, simple techniques, and unique twists that could only have come from Helene's personal story.

“An: To Eat isn't just a good cookbook, it's a hell of a story.”—Epicurious.com“An: To Eat is a beautifully photographed (by Evan Sung) book that combines many of Crustacean's recipes with the central story of the An family.”—Los Angeles Times“It's so wonderful: The An story, the An family, and especially the An food. Vietnamese royal cuisine meets L.A. flair.”—Alan Richman, 16-time James Beard Foundation winner for food writing and GQ food correspondentChef Helene An's talent for composing flavors is virtuosic. Her contribution to the California culinary landscape places her firmly in the ranks of Alice Waters and Wolfgang Puck. An: To Eat grants us a peek at some of her delectably covert recipes--after all, everyone loves a tasty secret.”—Eddie Lin, Los Angeles Times food writer“Chef An's cooking isn't simply about food. It's a celebration of life, of family, of survival and triumph. Her life is a tribute to living well — and living with love!”—Merrill Shindler, KABC Radio