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Chi Nguyen, Judy Monroe, Robert L. Wolfe, Diane Wolfe
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Chi Nguyen, Judy Monroe, Robert L. Wolfe, Diane Wolfe : Cooking the Vietnamese Way (Easy Menu Ethnic Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking the Vietnamese Way (Easy Menu Ethnic Cookbooks):

9 of 9 people found the following review helpful. Disappointed too!By Victoria L.This was definately sparse on the recipes. It is very basic (and I was a bit surprised to see that in the publication info at the front of the book, it's also listed under "juvenile literature"). There is good info on Vietnam, it's customs, people, etc., but a full half of the book concentrated on that and a few silly things like describing the term "boil". Definately not enough recipes. A grand total of 24 recipes, including how to cook rice and recipes for simple sauces. I'm disappointed with this (and the book "Cooking the Thai Way" which I ordered with it) but hate to return things so I'll just have to make the dozen or so recipes that interest me. Then get a nice, comprehensive Vietnamese cookbook where I can preview it before buying! This was my first online book purchase...10 of 12 people found the following review helpful. A good simple, easy to use Vietnamese CookbookBy MandobobI liked this cookbook and can recommend it to someone looking for his or her first introduction to Vietnamese cooking. This book is one of a series "easy menu ethnic cookbooks" published by Lerner Publications Company. It introduces Vietnamese cooking and features some well-known Vietnamese recipes such as spring rolls, Vietnamese fried rice, and my favorite, Bun bo sao (Vietnamese noodle bowl with beef). In addition, the cookbook includes information on the land, history, and holidays of the country.I have a copy of Nicole Routhier's Foods of Vietnam, which also covers some of the same dishes; however, Ms. Routhier's cookbook is more suited to the cook that has quite a bit of time available to prepare her recipes. Cooking the Vietnamese Way is more

suites to the everyday cook. 0 of 0 people found the following review helpful. this is a children's cookbook By Christine This really is meant to be a cookbook for children. There's a page towards the end that warns you to turn your pot handles towards the back of the stove so "younger brothers and sisters" don't bump into them. When chopping vegetables, it tells you to use a cutting board as opposed to chopping them in your hand. The recipes are basic, quick and easy. Unlike more involved Asian cookbooks that call for all sorts of sauces and vegetables that you have to go to an Asian market to find, the most obscure ingredient this book calls for is fish sauce, which you can find in most American supermarkets (although more authentic fish sauces can still be found at Asian markets). As a result, these probably aren't the most authentic recipes possible, but they don't look bad in terms of a starting point. I look forward to trying them out. If you have a child who is interested in trying to cook different cuisines, he or she might enjoy reading this book and trying out the recipes. Make sure they have access to the appropriate cooking utensils, like a wok, and they'll have fun trying it out.

An introduction to the cooking of Vietnam featuring such recipes as spring rolls, sweet and sour soup, and Vietnamese fried rice. Also includes information about the land, history, and holidays of this south-east Asian country.