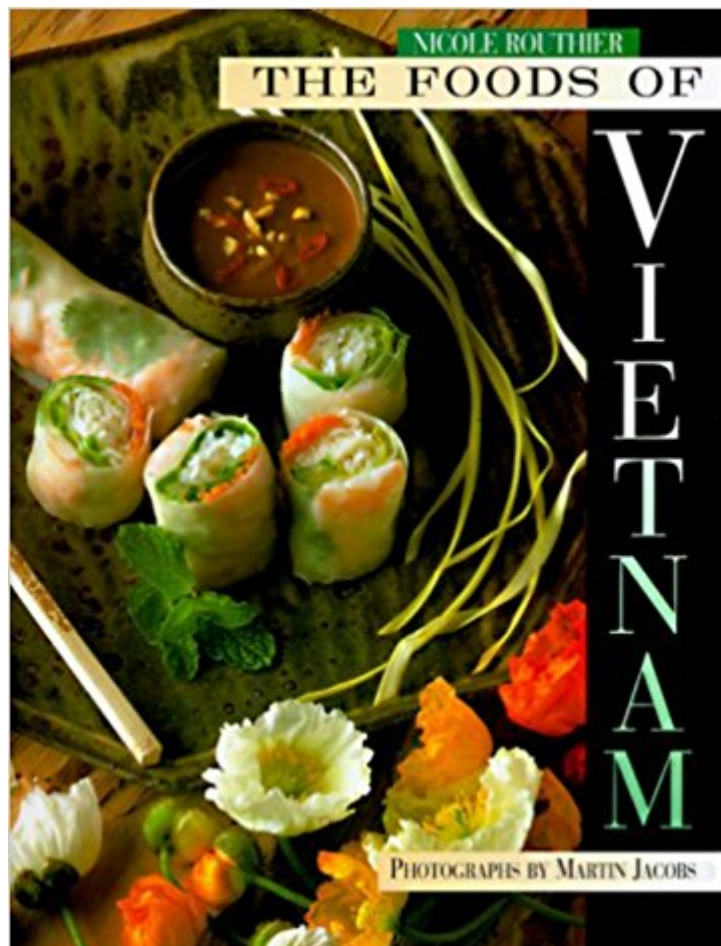


The book was found

The Foods Of Vietnam



Synopsis

More than 150 recipes from the various regions of Vietnam, ranging from simple family dishes to elaborate banquets. There are sections on ingredients, the cuisine's history and ordering a meal in a Vietnamese restaurant. The author's recipes have been featured in The New York Times.

Book Information

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Customer Reviews

With the large migration of Vietnamese to the United States in the late 1970s came an array of food and cooking techniques unfamiliar to most of us. New York City chef and teacher Routhier, born in Saigon to a Vietnamese mother and a French father, captures the simple elegance of a cuisine influenced strongly by China, Thailand and Vietnam's former French rulers. Her recipes evoke meals that could have been eaten at home by typical Vietnamese families or prepared in prewar Saigon restaurants, along with dishes that Americans might encounter in their neighborhood Vietnamese restaurants. The more than 150 recipes range from plain (rice and chicken casserole, stuffed cabbage rolls) to fancy (dilled squid cakes, fried, stuffed bananas). An extensive glossary and a list of mail-order suppliers of hard-to-find Vietnamese and Asian condiments are included. Routhier and Jacobs, a New York City commercial photographer, have created a gastronomical and visual delight. Copyright 1989 Reed Business Information, Inc.

NICOLE ROUTHIER is an acclaimed writer, cooking teacher, and restaurant consultant. Among her cookbooks are Nicole Routhier's Fruit Cookbook, a James Beard award nominee, and Cooking

Under Wraps, a winner of the International Association of Culinary Professionals Award. She lives in Houston. MARTIN JACOBS is a food and still-life photographer based in New York City. He has worked all over the world photographing the cuisines of many countries and has shot numerous cookbooks and advertisements. --This text refers to an out of print or unavailable edition of this title.

This is a terrific cookbook. The photos are mouth watering, and they don't disappoint. All the recipes I've tried have been restaurant-quality delicious. If you have not cooked Vietnamese food before, be prepared to go shopping for lots of ingredients. It is not uncommon to spot recipes sporting 15 ingredients or more, and you will also need to make the accompanying sauces. Depending on where you live, those ingredients may not be available in your local grocery store. You may find yourself searching for things like Chinese sausage (lap xuong), oxtails or lemon grass. The recipes are easy to follow, albeit time consuming. I don't have time to be cooking like that every day. For shorter, easier meals, I prefer The Vietnamese Cookbook by Diana My Tran. However, for those special occasions when I'm willing to knock myself out, this cookbook will do the trick. Patience, and I am rewarded.

I love this easy, authentic, and simple Vietnamese cookbook. I have made several dishes from this cookbook for years from a few recipes that I copied from the library a long time ago, and I'm so happy to own a copy now! I've made Banh Trung (New Year Cake) for the last 10 years now from a recipe in this cookbook, and it comes out perfectly every year! Also the Banh Cuon is excellent! As a matter of fact, I'm buying another copy for my daughter.

Of all the Vietnamese cookbooks, this book has the most beautiful photos of the food. I often flip through this book to look at the photos for inspiration because other Vietnamese cookbooks that I own do not have as many photos or such great photos. The author is careful in her recipe writing and explanations. I love the tip she provides about putting a little sugar in the water before dipping rice paper in it to soften the rice paper; the lightly sugared water helps to turn the rice paper into a nice and even golden color when you deep fry it [i.e. for recipes such as "cha gio" (fried imperial rolls/fried spring rolls)]. As far as I can tell, this author is the only one suggesting this great tip. This book is the only book I own that has a recipe for "banh bot loc" (boiled tapioca lumps with shrimp & pork filling). Of course, you can also wrap them in banana leaves and steam, rather than boil, them. I mainly use this book to look at the beautiful color photos, and that's why it's getting such a high rating from me.

When this book came out, I purchased 7 cookbooks as future gifts for my brothers and sisters (afraid of it being out of print one day). This book is very authentic and definitely good for the cooks of all cultures and ages. Younger vietnamese who struggle (like me) to read those rare cookbooks written in vietnamese, will love this book, for it is written in english, and just like what momma makes. Definitely authentic and an heirloom! I hope Nicole Routhier writes another book with more recipes - someone needs to archive all the great vietnamese recipes so I can pass them on to future generations!

Very happy with the product, the service and responsiveness. The color is good. I would recommend this product for everyday use.

although i loved the fact that there are so many recipes and the crispy fried crepe recipe is very authentic, I found that often the amounts listed in the recipe are way off! Fried rice should never have that much fish sauce!! It's a fairly good starting point, but be sure to consult other sources to make sure the amounts are correct (or you could be sorely disappointed as I was the first few times I make recipes). Maybe an update would be good. Otherwise it is very authentic, collection of recipes, which I highly recommend.

awesome

A splendid reference- recipes work, nicely presented

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