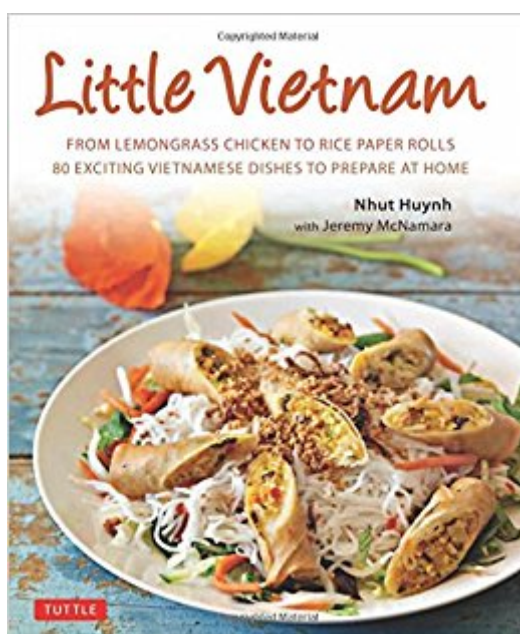


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Little Vietnam: From Lemongrass Chicken To Rice Paper Rolls, 80 Exciting Vietnamese Dishes To Prepare At Home [Vietnamese Cookbook]



Synopsis

Little Vietnam brings together 80 authentic recipes that capture the energy, color and excitement of Vietnamese cooking. Acclaimed Vietnamese chef and restaurateur Nhut Huynh shares his passion for the food that sustained his family during times of war and separation and which today inspires him to explore Vietnam's wonderfully rich culture. In this easy-to-follow Vietnamese cookbook, Nhut introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to Vietnam to visit friends and family. Throughout, Nhut offers practical tips on sourcing ingredients locally and mastering cooking techniques. Delicious Vietnamese recipes include: Beef Noodle Soup Salt and Pepper Squid Rice Paper Rolls Chicken with Lemongrass and Chili Crab with Tamarind and Chili And many more

Book Information

Hardcover: 128 pages

Publisher: Tuttle Publishing; Hardcover with Jacket edition (July 10, 2012)

Language: English

ISBN-10: 0804842809

ISBN-13: 978-0804842808

Product Dimensions: 8 x 0.8 x 10 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 5 customer reviews

Best Sellers Rank: #1,221,739 in Books (See Top 100 in Books) #89 in Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #123 in Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian #10851 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

"I like the cookbook because I would actually use it. Some cookbooks are meant for reading, some for browsing and flipping through, while some are packed with recipes that I can see myself cooking from. This is the latter. This crab with tamarind and chili immediately caught my attention. The reasons are simple: I am a huge fan of crab and the recipe looks absolutely mouthwatering and delicious." — RasaMalaysia.com blog

"This is a beautiful book with lots of gorgeous photos. I love that the dishes are usually photographed as they'd be served and not in high-fashion, stylized photos. Simple food served on simple dishes as they should be." — Sandra's Kitchen Nook blog

Acclaimed Vietnamese chef and restaurateur Nhut Huynh shares his passion for the food that

sustained his family during times of war and separation and which today inspires him to explore Vietnam's wonderfully rich culture. In this easy-to-follow Vietnamese cookbook, Nhut introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to Vietnam to visit friends and family. Throughout, Nhut offers practical tips on sourcing ingredients locally and mastering cooking techniques." [Ang Sarap blog](#)

Nhut Huynh was born in Soc Trang in the south of Vietnam, and moved to Australia as a refugee in 1984. Starting work as a kitchen hand, he was soon offered a chef's apprenticeship. In 2002, he and his business partner, Jeremy McNamara, opened their first venture, RQ Restaurants in Surry Hill. Currently, Nhut Huynh runs Snakebean Asian Dinner, a casual eatery and successful eatery catering business.

Awesome cook book I like trying new recipes and these ones are great.

Came in great condition

Recipes and resources good.i was sent two copies. Don't know how to return the 2nd copy.

My first introduction to Vietnamese cuisine was two sweet Vietnamese ladies who took my parents, my sister and I to a lovely Vietnamese restaurant in Anchorage, AK of all places. I, unfortunately, was very timid when it came to new foods at the time and played it safe, ordering mixed fried rice. Now, that fried rice was absolutely the best fried rice I've ever had (still to this day!), but I really regret not being more adventurous in my food choices. There was a soup everyone had before the meal that was amazing, but the name of it has been lost in the mists of time (that was over 20 years ago!). I've had a little opportunity to eat more Vietnamese food since then, but not near as much as I'd like. How exciting to get this cookbook to make my own! This gorgeous book is well laid out with a comprehensive plan. It starts with 'A Passion for Vietnamese Cooking' with some facts and history. Four suggested menus are then given--Dinner, Lunch, An Elegant Dinner, and A Weeknight Dinner--each feeding 6-8 people. The author then gives his personal story of growing up in Vietnam through the Communist takeover and his eventual escape to Australia and life beyond. After this, we move into 'Setting up Your Vietnamese Kitchen', 'Stocking a Vietnamese Pantry' and a beautiful, illustrated guide to 'Essential Vietnamese Ingredients'. Now we get to the good stuff--recipes! I decided to start off easy with a basic recipe. Just because I'm more adventurous now doesn't mean

my kids are! I decided to make the Carrot and Daikon Pickles on page 27. I didn't have the daikon radishes and didn't want to make a trip to the store since I'm still recovering from the flu, so I halved the amounts of the pickling liquid and just sliced up two large carrots with a food processor. Personally, I like them. They are definitely not what I'm used to, but it's a nice, fresh yet acidic flavor that makes a nice accompaniment or just a little snack. My kids are still trying to make up their minds. I don't try to force my kids to like new and exotic things, but I do strongly encourage them to at least give them a try! For supper, keeping in mind the reservations with the first dish, I decided to go with Vegetarian Fried Rice. Fried rice is always popular with my kids, and I wanted to make something they would enjoy--and get some great veggies along with it! I had some very small leeks I just pulled out of the last of my garden, so I used the small ends in place of part of the onion, and some of the green ends in place of the scallions. This is not your classic, greasy fried rice you find in a lot of Asian restaurants. I had a bit of an issue with my rice tonight, but other than the rice being a tad too wet, the dish was light and flavorful. My youngest wasn't a huge fan, but she is my pickiest eater. The other three all went back for seconds. I guess the pickled carrots grew on them as well as all four took a helping on their own. Now that I made my family happy, I'm ready to branch out into more involved and unfamiliar dishes. I really want to try the Crispy Stuffed Pancakes, Fresh Rice Paper Rolls with Pork, Grilled Beef with Lemongrass and Rice Noodles and Mussels with Basil, to name a few. This is a beautiful book with lots of gorgeous photos. I love that the dishes are usually photographed as they'd be served and not in high-fashion, stylized photos. Simple food served on simple dishes as they should be. I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

A great cookbook offering recipes for most of my favorite Vietnamese foods. Only drawback is that there is an occasional error with a recipe and quantity of the ingredients. For that reason, I give this review a 4 out of 5 stars. For example, a 1 liter of oyster sauce plus 1 liter of water does not = 1.2 liters of sauce, unless you allow it to cook and reduce for a while, which is not a step in the recipe. So where's the mistake? Is it with the amount of water? oyster sauce? cooking procedures? ingredient omitted from recipe? or just yield mentioned at bottom of recipe?

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