



Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors

By Andrea Nguyen

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Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors By Andrea Nguyen

An intimate collection of more than 175 of the finest Vietnamese recipes.

When author Andrea Nguyen's family was airlifted out of Saigon in 1975, one of the few belongings that her mother hurriedly packed for the journey was her small orange notebook of recipes. Thirty years later, Nguyen has written her own intimate collection of recipes, **INTO THE VIETNAMESE KITCHEN**, an ambitious debut cookbook that chronicles the food traditions of her native country.

Robustly flavored yet delicate, sophisticated yet simple, the recipes include steamy pho noodle soups infused with the aromas of fresh herbs and lime; rich clay-pot preparations of catfish, chicken, and pork; classic bánh mì sandwiches; and an array of Vietnamese charcuterie. Nguyen helps readers shop for essential ingredients, master core cooking techniques, and prepare and serve satisfying meals, whether for two on a weeknight or 12 on a weekend.

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Editorial Review

From Publishers Weekly

Vietnam-born Nguyen writes passionately and knowledgeably about the history and fundamentals of Vietnamese cuisine and offers more than 175 tempting and largely nonintimidating recipes, with the Vietnamese translation of the name beneath the English name and headnotes that provide excellent context and helpful tips. Chapters begin with alluring introductory text—the first set of recipes, for example, are the "Gifts to the Mouth," which the author explains is a translation of the Vietnamese phrase for snacking. The chapter includes such dishes as Beef and Jicama Hand Rolls, the Baguette Sandwich—the "one sandwich in the Vietnamese repertoire... a tour de force"—and Fried Shrimp Chips. Other chapters are Sacred Soups (Chicken Dumpling and Chrysanthemum Leaf Soup is one beautiful entry), Classic Meats (like Beef Flank and Ginger Simmered in Caramel Sauce), Vegetables Many Ways, and Delightful Sweets and Palate Refreshers, which features Grilled Bananas with Coconut Sticky Rice and Lemongrass Ice Cream. Chapters on noodles, poultry, fish and shellfish, and basic sauces, as well as guides to Vietnamese ingredients, round out this culturally rich culinary tour. (Nov.)

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Review

IACP Finalist

James Beard Award nominee

"Andrea Nguyen may be to Vietnamese food what Julia Child was to French fare and Barbara Tropp to Chinese cuisine."

—*Chicago Tribune*

"Best for: Anyone who wants to fall in love—truly, madly, deeply—with Vietnamese food."

—*San Jose Mercury News*

"[A] smart, soulful collection of Vietnamese recipes."

—*Saveur*

"A comprehensive take on a delicate yet dynamic cuisine."

—*Philadelphia Inquirer*

"No other author has presented such a detailed account of the culinary abilities of Vietnamese home cooks, and subjects like the role of pickled vegetables and the techniques of charcuterie have never been so clearly explained for a wide audience."

—*New York Times*

"Only now is Vietnamese food culture getting the attention it deserves, and a book of this beauty and seriousness will do much to explain the origins, traditions, and refinement of the country's cuisine."

—*John Mariani's Virtual Gourmet*

"Nguyen makes Vietnamese cuisine accessible with this extensive cookbook, which stretches from soup to charcuterie."

—*Houston Chronicle*

“An impressive, carefully researched, and thoroughly readable guide to Vietnamese food and culinary tradition.”

—*Library Journal*

From the Publisher

* A landmark collection of more than 175 classic Vietnamese recipes, framed by stories of one family's home kitchen and a wealth of information on the regional cuisines, essential ingredients, and culinary traditions of the country. * Illustrated with more than 50 stunning color photographs, this is the first comprehensive full-color cookbook devoted to Vietnamese food in the English language. * One of the world's most elegant cuisines is also one of the most healthful and easy to prepare. Many dishes take less than 45 minutes from prep to pan to table and require just a handful of ingredients.

Users Review

From reader reviews:

Roberto Senn:

The guide with title *Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors* possesses a lot of information that you can find out it. You can get a lot of advantage after read this book. This book exist new understanding the information that exist in this guide represented the condition of the world now. That is important to you to be aware of how the improvement of the world. This particular book will bring you throughout new era of the globalization. You can read the e-book on your smart phone, so you can read it anywhere you want.

Scott Hagen:

People live in this new day time of lifestyle always aim to and must have the extra time or they will get lots of stress from both way of life and work. So , if we ask do people have spare time, we will say absolutely sure. People is human not only a robot. Then we request again, what kind of activity are there when the spare time coming to an individual of course your answer will probably unlimited right. Then do you ever try this one, reading publications. It can be your alternative throughout spending your spare time, typically the book you have read is actually *Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors*.

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