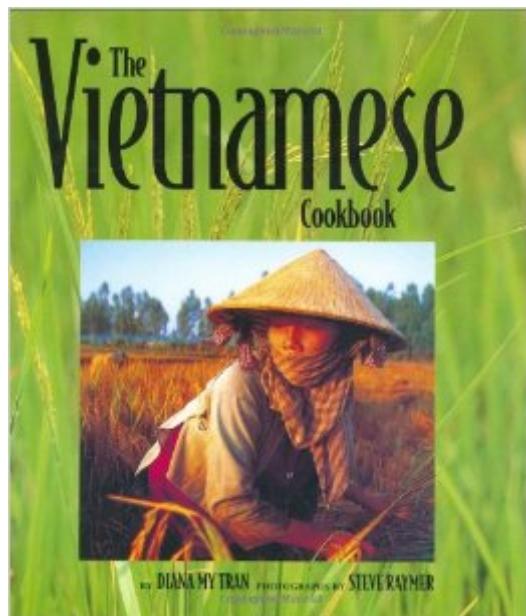


The book was found

The Vietnamese Cookbook (Capital Lifestyles)



Synopsis

In The Vietnamese Cookbook, Diana My Tran transforms many of her complex traditional dishes into new simpler versions - tailored to the fast pace of America and the freshest ingredients from our local supermarkets. In Vietnam, a traditional meal consists mainly of rice accompanied by a salty dish of seafood or meat, vegetables and/or a composed salad. Diana invites you to create your own memorable meals with more than 100 tantalizing recipes for authentic Vietnamese sauces, appetizers, salads, soups, main dishes, desserts, and beverages. Combine the tempting healthful food with Steve Raymer's magnificent photographs of Vietnam, and you'll truly taste the exquisite flavors of this age-old country in all its beauty and richness.

Book Information

Series: Capital Lifestyles

Hardcover: 120 pages

Publisher: Capital Books (January 1, 2000)

Language: English

ISBN-10: 1892123126

ISBN-13: 978-1892123121

Product Dimensions: 9.4 x 8.4 x 0.6 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (20 customer reviews)

Best Sellers Rank: #1,616,192 in Books (See Top 100 in Books) #88 in Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #9596 in Books > Cookbooks, Food & Wine > Cooking Methods #14210 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

One page of deliciousness after another is what you'll find once you crack the cover of Diana My Tran's The Vietnamese Cookbook. Tran has a couple of qualifications above and beyond her Vietnamese heritage as underpinnings to this book: She has two impatient children and a very busy career. Time, then, is of the essence. And yet, she wants to pass on to her children the food of their culture--while living in the U.S. So from the many dishes of her own childhood in Saigon Diana My Tran has simplified technique while making use of the available foods in an American supermarket. The results are quickly prepared, flavorful renditions of Vietnamese classics that give the cook the sense of what Vietnamese cooking is all about. As Tran points out, part of what it's all about is low-fat cooking with lots of vegetables--a veritable diet book. Tran divides her book by rice, sauces,

appetizers and salads, soups, main dishes, and desserts and beverages. She mixes lemon juice and lemon zest to create the Lemon Rice she serves with chicken and seafood. There's also a recipe for sticky rice with peanuts. Her sauces include such standards as Sweet and Sour Fish Sauce and Sweet and Sour Soy Sauce. Among the appetizers you will find spring rolls, both fried and fresh. Also, Shrimp Mung Bean Rice Cakes. There's a Papaya Shrimp Salad as well as a Lime Steak Salad. The wonderful Beef Noodle Soup (Pho Bo) is represented. Main dishes include Ginger Chicken, Honey Roasted Quail, Sesame Spareribs, Caramel Shrimp, Lemongrass Fish, and Vietnamese Crab Cakes. The Vietnamese Cookbook is an easy way in to this wonderful culinary world. Let your palate be your guide. --Schuyler Ingle

For fans of Southeast Asian cuisine, here are two excellent cookbooks. An immigrant from Vietnam to the United States, My Tran has developed her own simplified versions of favorite childhood dishes, many of which now appear in The Vietnamese Cookbook. Her excellent introduction to one of Southeast Asia's most colorful cuisines provides more than 100 recipes for such tempting treats as Spring Rolls and Lemon Rice mixed in with a few pinches of personal recollections and some outstanding color photographs. Novice cooks will especially appreciate the clear, easy-to-understand layout of each recipe, which takes the intimidation out of preparing these dishes. My Tran's book will serve as a good complement to other, more classic Vietnamese cookbooks, such as Nicole Routhier's The Foods of Vietnam (Stewart, Tabori & Chang, 1989), and is recommended for most public libraries. Rather than simplifying or adapting recipes for American tastes and markets, chef and restaurant owner Su-Mei Yu instead serves up a cookbook that pays homage to the cuisine of her homeland while offering detailed instructions on preparing Thai dishes in the old manner. Cracking the Coconut covers everything from the equipment and ingredients needed to traditional preparation methods such as the use of a mortar and pestle. The text not only gives readers 175 delicious recipes but also provides a fascinating look at the history of Thai cooking as well as a few glimpses at the people and forces that have helped shape it. For the most part, the author forgoes the traditional cookbook arrangement by type of dish (i.e., appetizers, salads, desserts, etc.) and instead devotes chapters to a specific ingredient such as rice or a signature dish such as Thai salads. A sumptuous feast for both serious and armchair cooks, this lavishly detailed cookbook is highly recommended for all public libraries. DJohn Charles, Scottsdale P.L., AZ Copyright 2000 Reed Business Information, Inc.

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