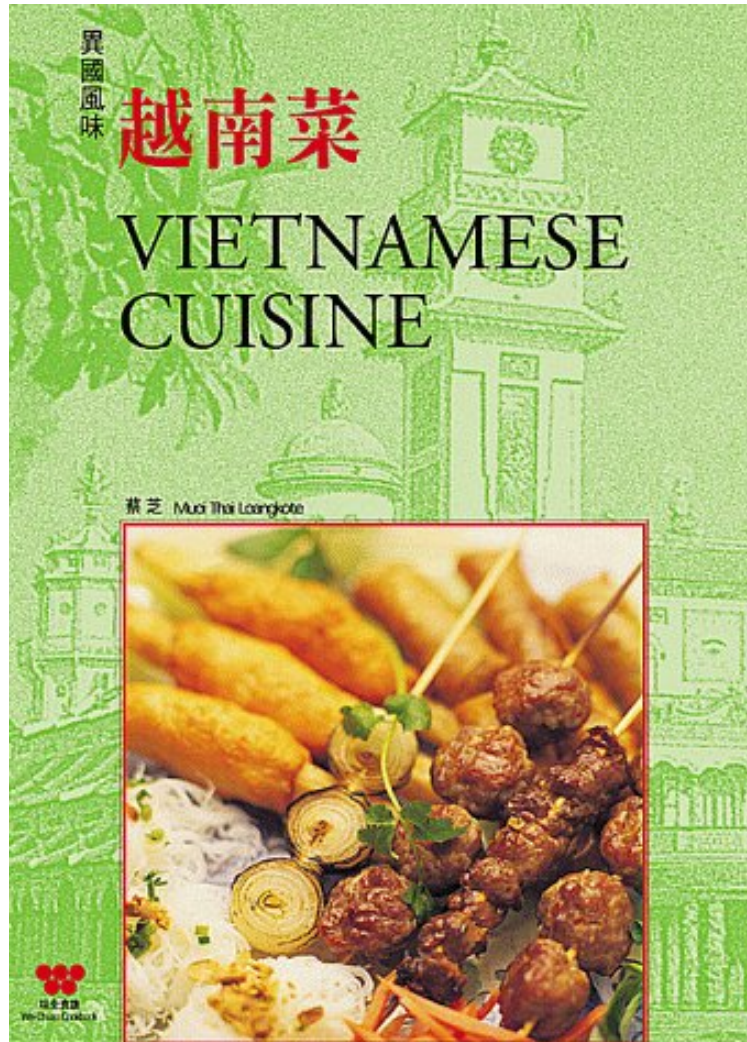


Vietnamese Cuisine

Su-Huei Huang, Muoi.T. Loangkote, Wei-Chuan Publishing
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Su-Huei Huang, Muoi.T. Loangkote, Wei-Chuan Publishing : Vietnamese Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Vietnamese Cuisine:

0 of 0 people found the following review helpful. Very good!By LovetocookVery nice cookbook with lots of mouth watering recipes, and they look authentic from what I've read. I love the fact that the directions are short and precise! Sometimes the directions from other cookbooks take a whole page or more, and that can be very daunting! I have several Chinese cookbooks from this series, and they're all good ones!0 of 0 people found the following review helpful. VitnameseBy JuanGood Ca Nuong Recipe. Nice picture and instructions. Overall a good book to start cooking vietnamese food. I tried the recipe for ca nuong, but the fish doesn't come out crispy like the restaurants.0 of 0 people found the following review helpful. Four StarsBy MonicaA great book of reference for beginners.

Vietnamese cooking boasts truly unique flavours. Vietnamese cooking is composed of a great variety of main staples. Besides rice and breads, other ingredients include rice paper (banh trang), fresh rice noodles (banh pho), rice boodles (bun), tapioca sticks, and Vietnamese rice noodles. To facilitate the reader's access to and appreciation of Vietnamese cuisine, this cookbook is formatted with photographs to complement text and ingredients. Additionally, this book provides a special section on fragrant accompaniments and an array of sauces that showcase the traditional flavours of Vietnamese cuisine, including Fragrant Spices/Herbs, Sweet/Sour Carrots and Turnips, and several dipping sauces. This cookbook begins with an introductory section on commonly used sauces and ingredients for the reader's convenience when purchasing. With a total of 85 recipes, this book includes colour photographs of dishes and ingredients.

From the Publisher VIETNAMESE CUISINE offers many easy to follow popular Vietnamese dishes. All the procedures and steps for cooking are presented in a clear and concise manner, utilizing modern home cooking methods anyone can follow. In addition, the bilingual translation provides for a broad community of interest. This is another addition to Wei-Chuan's international cuisine library upholding the excellent tradition established with our successful and popular "Chinese Cuisine", "Thai Cooking Made Easy", "Japanese Cuisine" and "Mexican Cooking Made Easy". Wei-Chuan Cookbooks have the advantage of: 1. A beautiful, large, full color photo of each finished recipe. Readers always know what the dish should look like. Many additional small step-by-step instructional photos are included. 2. Simple, clear and precise step-by-step instructions that help readers create any dish in their own kitchen. 3. All ingredient measurements are kitchen tested and re-tested. 4. Where appropriate, alternative suggestions for substituting ingredients and cooking techniques are provided. Permits purchase of ingredients in almost any market! About the Author Mrs. Muoi T. Loangkote has been deeply involved in Vietnamese cooking since she was a child in Vietnam and had the good fortune to study under several famous chefs. This education provided her with the knowledge and skills to produce authentic popular dishes found throughout Vietnam. Fortunately, Su-Huei Huang, well known Asian food authority and the author and editor of many popular Wei-Chuan cookbooks, sampled Muoi's seductive cuisine, and was able to convince and guide her in the publication of this book.