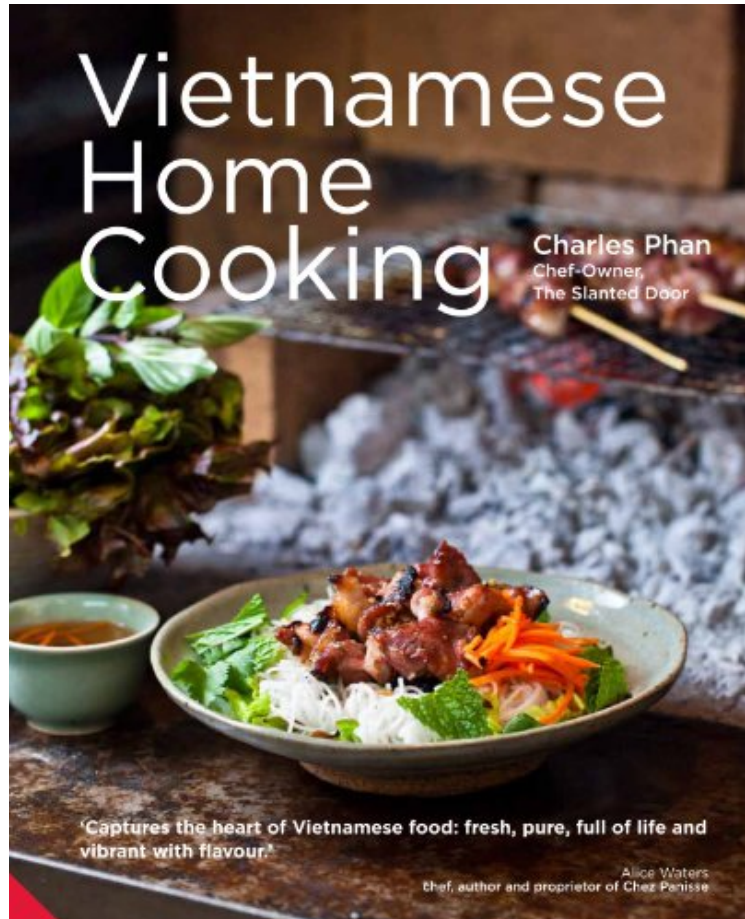


Vietnamese Home Cooking

Charles Phan

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Charles Phan : Vietnamese Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Vietnamese Home Cooking:

159 of 165 people found the following review helpful. A marvellous, deep cookbook for anyoneBy Stephen FosterI very rarely leave 5-star reviews.I can tell that this one is going to get thumb-eared very quickly. This is the food that I gravitate towards, explained better and in more detail than any of the 50-odd other Asian cookbooks I own. The book goes deep, very deep, which delights me (I made rice paper!), but it also clearly explains utterly basic things, with photographs, so it's great for basic or even just aspiring cooks.A quick example: the recipe for caramel sauce lists exactly two ingredients (palm sugar and fish sauce). Any competent 8 year-old could make it, it keeps for months, and the combination might well stun you: toss it with some shrimp and scallions, and dinner is READY. Can't find palm sugar? Substitute light brown and barely notice the difference. (But it's easier to melt any sugar in a 280F oven rather than on a stove burner.)A slower example - Pork with Young Coconut Juice - is a recipe that takes second place to nothing on Earth. If you take the time to make the utterly porkalicious stock first, and find really fresh coconuts, jaws will drop. Same goes for the Lemongrass Beef Stew.Uniquely for an Asian cookbook, it specifies good-quality,

sustainable (pastured, grass-fed, etc) ingredients, even when making stock, and clearly explains why. If you are interested, and just starting, you could spend YEARS with this book before you absorb it all. If you are Vietnamese-American, and looking for a cookbook to give your kids, this one is a very strong candidate. I recommend the hardcover rather than the softcover, or you might have to eventually replace it and lose years of hastily-scrawled notes, like my sugar/oven one, above. That kind of cookbook. 0 of 0 people found the following review helpful. Worth trying! By A Fan Interesting book... recipes are easy to follow but cooking Vietnamese food can be complicated. Delicious but definitely not something that you can make at the last minute. Even having a really stocked Asian cabinet of food, these recipes do require pre-planning. Always fun to try something new! Worth trying! 0 of 0 people found the following review helpful. I like this book and refer to it frequently for ideas By Henry Jong Park Overall, I like this book and refer to it frequently for ideas. However, I just tried making the sichuan cucumber dish, which sounded delicious on paper. The recipe made a massive amount of brine/liquid relative to the amount of cucumbers, leading me to believe there's an error in the quantity of ingredients. Moreover, the recipe calls for a massive amount of sesame oil, far more than I've ever used for any other recipe. The first time I make a recipe, I try to follow it as closely as I can and then tweak it later. I think next time I make this, I would more cucumbers and less sesame oil to start.

When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American food lovers to a new world of Vietnamese food: robustly flavoured, subtly nuanced, authentic yet influenced by local ingredients and, ultimately, entirely approachable. Phan's recipes are based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and understandable as French, Italian or American. With solid instruction and encouraging guidance, perfectly crisp imperial rolls, tender steamed dumplings, delicately flavoured whole fish and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots of Vietnam itself, make for equal parts elucidation and inspiration. Infused with the author's stories and experiences, from his early days as a refugee to his current culinary success, Vietnamese Home Cooking is a personal and accessible guide to real Vietnamese cuisine.

'an excellent book' -- Diana Henry Stella magazine, Sunday Telegraph About the Author CHARLES PHAN is the executive chef and owner of The Slanted Door family of restaurants. He received the James Beard Award for Best Chef California in 2004, and in 2011 was inducted into the James Beard Foundation's list of Who's Who of Food in America. He lives in San Francisco with his wife and their three children.