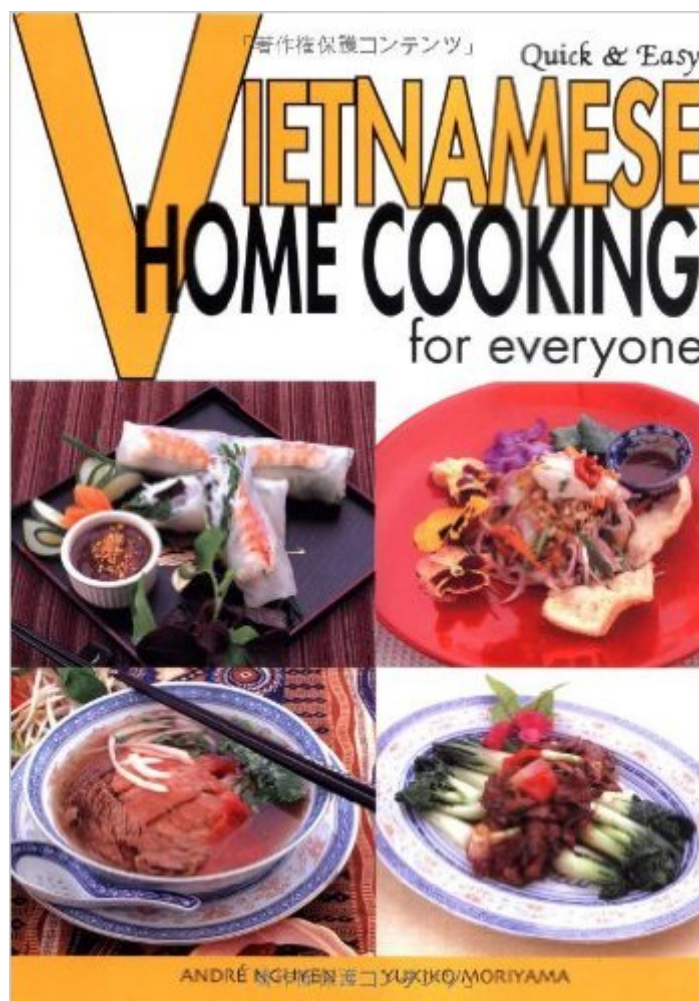


The book was found

# Quick & Easy Vietnamese: Home Cooking For Everyone (Quick & Easy Cookbooks Series)



## Synopsis

**INTRODUCTION** Vietnam is a country of natural beauty with a coastline of sandy beaches stretching about 2000 miles (3225 km) from the northern to the southern tip of the South China Sea. Along the coast, fishing is the main livelihood. The majority of Vietnamese people are Kinh race people (87%) with the remaining of 53 different ethnic minority groups. For more than 2000 years, the country has been subjected to a near continuing series of foreign occupations from China, France, Japan, and America. One consequence of these occupations is the lasting influence on Vietnamese cuisine. Among Vietnamese dishes, perhaps the best known in the West is Pho, a noodle soup. Another is the deep-fried spring roll called Nern in the north, and Cha Goi in the south. Rice is a staple food used as a side dish, or a main dish when combined with other ingredients, such as beef, pork, chicken, or seafood. Vietnamese dishes consist of many different blends of herbs and spices. Most dishes are not fiery hot, nor greasy. Seafood and vegetarian dishes like An Chay are very popular. Today, Vietnamese cuisine is gaining increased international attention due to the fact that it is quite healthy. This book is an introduction to a new generation for a delicious journey through Vietnamese cuisine. While the combination of flavors may seem experimental to some, they will result in a savory experience. All ingredients used in these recipes can be found in supermarkets, natural food stores or in Asian food markets. It is our pleasure to share these quick and delicious Vietnamese recipes with you. Enjoy the good nutrition that comes with it.

## Book Information

Series: Quick & Easy Cookbooks Series

Paperback: 96 pages

Publisher: Japan Publications Trading; 1 edition (September 19, 2003)

Language: English

ISBN-10: 4889961259

ISBN-13: 978-4889961256

Product Dimensions: 10.1 x 0.3 x 7 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 starsÂ Â See all reviewsÂ (35 customer reviews)

Best Sellers Rank: #728,372 in Books (See Top 100 in Books) #51 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #1954 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy #7155 inÂ Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

Most of these recipes are one page each, with a main picture, an ingredient list, and four small pictures chronicling the four "simple" steps on each page. This layout works well with a truly simple dish like Fresh Spring Rolls (Goi Cuon). They work not so well for more complicated dishes. For Tomato and Crab Noodles (Bun Rieu), the last (fourth) step instructs: "Pour meat mixture into boiling stock. Season stock with fish sauce and sugar. Add tomato. In a large bowl, place noodles and pour over soup." OK, how long is the meat mixture in stock supposed to be cooked at boiling? Should the heat be turned down at some point to cook the mixture (because it can quickly get overly dry)? What about the tomatoes? Is this a simple blanching to peel off the tomato skin? Or should the tomatoes be cooked until they're softened? A few of the meat dishes require marinating but too many leave out the length of marinade time. In short, for the sake of keeping the recipes seemingly simple, the instructions leave out too many critical details. I appreciate the ingredients page with pictures at the beginning, but it is by no means comprehensive. And I wish that if the recipe called for unusual ingredients like Vietnamese soy sauce (which I can't find in NYC's Chinatown) then it would suggest substitutes. I also agree with some of the previous reviewers who said some of these recipes are too salty, almost inedibly so. Despite all these criticisms, I still give this a cookbook 4 stars because if you have some experience with cooking, and if you have eaten enough homemade Vietnamese food, you can recreate your favorite dishes relatively easily and reliably.

[Download to continue reading...](#)

Vietnamese Cooking: 20 Vietnamese Cookbook Spring Rolls and Other Vietnamese Recipes (Vietnamese Cuisine, Vietnamese Food, Vietnamese Cooking, Vietnamese ... Vietnamese Kitchen, Vietnamese Recipes) Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Quick & Easy Vietnamese: Home Cooking for Everyone (Quick & Easy Cookbooks Series) Free Cookbooks: Box Set: The Complete Healthy And Delicious Recipes Cookbook Box Set(30+ Free Books Included!) (Free Cookbooks, Free, Cookbooks, Recipes, Easy, Quick, Cooking,) Vietnamese Cooking Made Easy: Simple, Flavorful and Quick Meals [Vietnamese Cookbook, 50 Recipes] (Learn to Cook Series) Quick & Easy Vietnamese Home Cooking for Everyone Vietnamese Food.: Vietnamese Street Food Vietnamese to English Translations Recipes: Box Set: The Complete Healthy And Delicious Recipes Cookbook Box Set(30+ Free Books Included!) (Recipes, Healthy Cooking, Recipe Books, Diets, Cooking, Cookbooks, Diet Cookbooks,) Cookbooks for Fans: Dallas Football Outdoor Cooking and Tailgating Recipes: Cookbooks for Cowboy FANS ~ Barbecuing & Grilling Meat & Game (Outdoor Cooking ... ~ American Football Recipes Book 3) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY

VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME -  
VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES  
Book 1) Vegan Mastery Cookbook: Simple Vietnamese Spring Roll Recipes to Cook at Home  
(International Vegan Cookbook Series, Vegan Spring Rolls, Vietnamese Spring ... Vegan Recipes,  
How to Make Spring Rolls) Totally Vietnamese: Classic Vietnamese Recipes to Make at Home Little  
Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to  
Prepare at Home [Vietnamese Cookbook] The Microwave Gourmet Cookbook!: Quick and Easy  
Microwave Cooking Recipes that will Blow your Mind! (Fast, Quick, and Easy Cooking Recipes and  
Cooking Tips! Book 1) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for  
Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking,  
Cooking, healthy snacks, deserts) Vietnamese Cooking made Easy: Simple, Flavorful and Quick  
Meals (Learn to Cook Series) Quick & Easy Thai Cuisine: Lemon Grass Cookbook (Quick and Easy  
Cookbooks Series) Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy  
Cooking for One, Easy Cooking for One, One Pot, One Pan) Reclaiming Vietnam with Vietnamese  
Cookbook: Bringing the World of Authentic Vietnamese Recipes at your Kitchen!! Vietnamese  
Cookbook: The Most Popular Vietnamese Recipes

[Dmca](#)