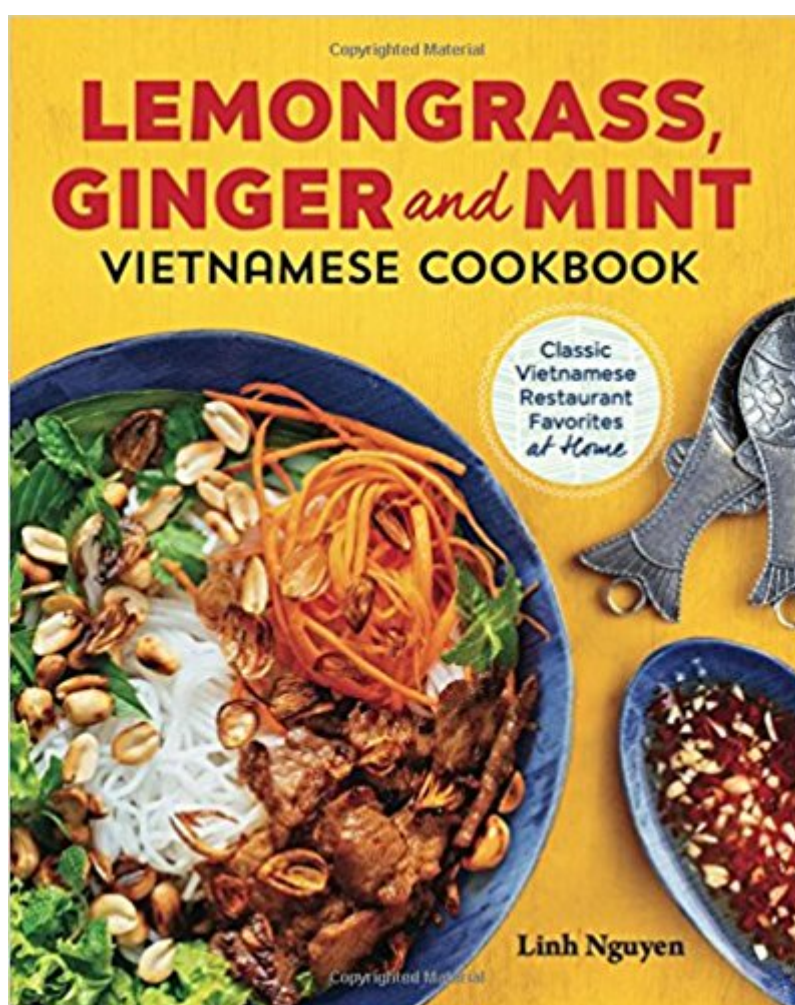


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Lemongrass, Ginger And Mint Vietnamese Cookbook: Classic Vietnamese Street Food Made At Home



Synopsis

Authentic and delicious, the recipes in Lemongrass, Ginger and Mint Vietnamese Cookbook bring Vietnamese restaurant favorites to your family's dining table. From phở and spring rolls to bánh mì and rice porridge, authentic Vietnamese food is as rich as the culture from which it comes and replicating these dishes at home is easier than you might think! With the clear-cut guidance in this Vietnamese cookbook, you'll enjoy cooking Vietnamese food just as much as you enjoy eating it. Author Linh Nguyen has been cooking Vietnamese food since she can remember. Her culinary style draws upon inspiration she's found everywhere from the recipes of her childhood in the countryside to the local street food vendors in Hanoi and the culinary diversity of New York City. From her current home in Hanoi, Anh, Linh has created Lemongrass, Ginger and Mint Vietnamese Cookbook a collection of easy-to-follow recipes that hold true to the roots of Vietnamese cooking. In this Vietnamese cookbook, you'll enjoy the straightforward simplicity that comes from years of homegrown expertise. With Lemongrass, Ginger and Mint Vietnamese Cookbook you'll find: 8 chapters featuring popular Vietnamese favorites including Phở (Noodle Soup), Bánh mì (Sandwiches), Cháo (Porridge), Cuốn (Rolls), Bún (Rice Vermicelli), and Gỏi/Nộm (Salad) 75 authentic Vietnamese recipes specifically designed to make cooking easy and fun An overview of techniques and ingredients with photos, tips for keeping herbs fresh, and shopping recommendations Lemongrass, Ginger and Mint Vietnamese Cookbook offers everything you need to recreate authentic Vietnamese meals. As many Vietnamese people say, "If you want to eat, get your feet to the stove." With this Vietnamese cookbook, you'll be able to do so with confidence!

Book Information

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Customer Reviews

LINH NGUYEN is the creator of the Vietnamese cooking blog IndieChine.com. Originally from northern Vietnam, she went to school in New York and now lives in the coastal town of HÃjÂ»â„çi An. LinhÃçâ –â„çs recipes are inspired by her favorite childhood meals and closeness to nature, inspiring her cooking motto: Ãçâ –Â“Let the fresh ingredients speak for themselves.Ãçâ –Â•

I am loving this book! IÃfÂçÃ â –Ã â„çm Vietnamese, & this is definitely authentic recipes of Vietman. Of course- different regions of Vietnam will make it slightly different, but the basic is pretty much exactly the same.. I have made the banh mi (the meat, radishes, & the butter), & I have also made the banh xeo. If there is any fixing- it would be very minor depending on your taste buds..As I go through more dishes- I will update this review!There is only one main complaint I have, & that is there are NO PICTURES of any of the dishes except for the banh mi. So, if youÃfÂçÃ â –Ã â„çre not familiar with the names of dishes- you would be out of luck unless you can try to search the photo on the internet!Update 8/30/17: tried the Braised Baby Back Ribs (see photo). Was delicious! My husband killed it! I did down the black pepper to 1/2 tsp cause my kids canÃfÂçÃ â –Ã â„çt handle the spice. I also left it as a whole piece of ribs instead of chopping it into 1 1/2ÃfÂçÃ â –Ã Â• pieces. But worked pratically the same & taste delicious!

love love love this book

Interesting trivia and food history of Vietnam. Delicious traditional recipes.

No pictures.

Well written.

While not the glossiest of cookbooks which seems to be just a modern trend anyway, this incredibly useful reference to completely authentic Vietnamese is a must have if you are interested in this cuisine, and even if you have no experience of Vietnamese cooking you will find that the style of the

food is always healthy and nutritious. The recipes are easy to follow with tips on how to source ingredients if you are not living in Viet Nam, and the book has charming anecdotes of the author's life growing up with her extended family in rural Viet Nam. And it is extraordinary value for money. If you love Vietnamese food, or you're an avid cook, you must have it.

The Flavors of Vietnam Well done book of regional foods from North and South Vietnam. Linh Nguyen gives an introduction with personal history and stories. Her overview of Vietnamese living and eating is interesting and informative. She also sprinkles more tidbits thru out the chapters. Her recipes don't just list ingredients she gives you an understanding and desire to cook authentic Vietnamese dishes. The first dish I prepared was the Crispy Savory Crepes (which get wrapped inside a lettuce leaf!). I was hooked! Stir-Fried Beef Pho was a delicious and easily prepared meal, and there are three more Phos to make! Next I will be mastering Bun (thin, round rice noodles). Right away I looked into the chapter "Drinks and Sweet Treats". Banana Tapioca Pudding? YES. I would have liked a few more pictures as this is a cuisine I'm not very familiar with, but I love the recipes and organization of this cookbook. The publisher sent me this book at no charge.

Living in a small town, I really didn't have any experience with Vietnamese food. I have heard of Pho, and always thought it sounded amazing, but have never had a proper bowl. Sad, I know. This book quickly changed all that! From the start I was charmed with the authors story of how life was like growing up in Vietnam. Right off the bat I noticed a quote that seemed to fit well with the theme of the book and of the cuisine itself. "A meal without vegetables, is like a disease without a cure". The recipes are packed with veggies, which I love. The beginning of the book goes on to explain staples and cooking techniques popular to Vietnamese food and does a great job of explaining to the reader the basics of this simple yet delicious way of cooking and eating! I was totally intrigued with the Pho recipes, and surprised at how doable the recipes are! I was also very impressed with the extensive and interesting salad collection! The Shrimp and Pomelo salad jumped right out at me, along with the Chicken and Cabbage salad! I think my favorite and most intriguing recipe is the Grilled Pork Bun! Fantastic! I can't wait to try all of these recipes and a proper bowl of Pho! I received a copy of this book free from the publisher, but opinions are my own.

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