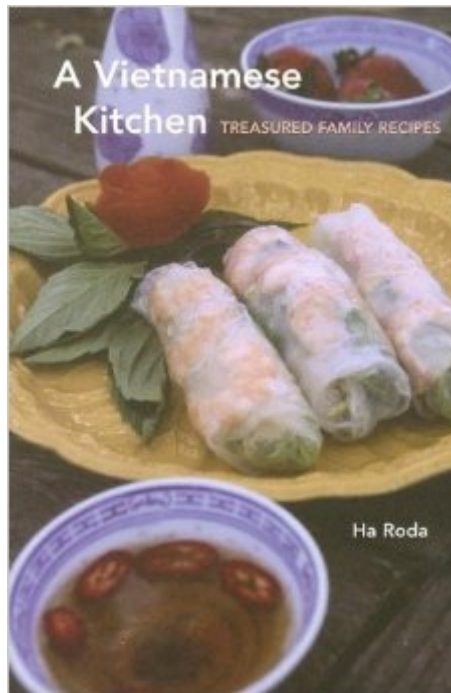


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# A Vietnamese Kitchen: Treasured Family Recipes (Hippocrene Cookbook Library)



## Synopsis

The authentic family recipes included in *A Vietnamese Kitchen* capture the country's home cooking at its best. Steaming bowls of pho, the ever-popular beef noodle soup, spring rolls, clay pot ginger chicken, and exotic desserts such as crumpled sweet rice and banana coconut pudding are just a few of the delicacies included. The recipes are designed for the American home kitchen, and are accompanied by an introduction to Vietnamese culture and a glossary of Vietnamese culinary terms. Vietnam is known for some of the world's most delicate and intriguing flavors. The country's diverse terrain ranges from the island mountains, which produce numerous exotic fruits and vegetables, to the rice paddies of the Mekong and Red River Deltas. The country's fascinating history has resulted in strong Chinese, Indian, and French culinary influences yielding surprisingly complex flavors. The cuisine is marked by the use of fish sauce as well as fresh herbs, chilies, and limes, which flavor everything from stir-fries to soups and noodle dishes.

## Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (11 customer reviews)

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## Customer Reviews

"A Vietnamese Kitchen" is a tribute to the author's homeland and heritage. Ha Roda, born in Saigon, authored this cookbook which features her native cuisine, Vietnamese. Her aunt was a chef and inspired her to cook. After living numerous years in the United States, Roda decided to pen this book and share with Americans her heritage and adapting recipes to meet the American palate! Americans first became widely aware of Vietnam during the Vietnam War. Afterwards, there was a surge of Vietnamese immigrants to our country. This cookbook demonstrates the food of

these people and a celebration of a wonderful culture. The recipes in this book are tasty and easy-to-follow. Unlike a lot of Hippocrene Books (the Publisher), this cookbook does contain photographs. They are black and white photos of each recipe. The chapters in this book are: Sauces & Condiments; Appetizers; Soups & Salads; Rice & Noodles; Stir-Fries; Kho Dishes; Meat & Seafood; Desserts; and Meal Planning. Some of my favorite recipes are: Pepper Steak, Vietnamese Vanilla Yogurt, Tofu Curry and Vietnamese Chicken Noodle Soup. I really enjoyed Ha Roda's "A Vietnamese Kitchen". It showed me the similarities with other Asian cultures, as well as Vietnam's unique differences.

When I got this book I knew nothing about Vietnamese food. I like to cook and try new things, I have other books on Thai, Japanese, Caribbean food and unfortunately I have rarely tried the recipes because it always seems like a big production. With these book you get simple instructions from the food you need to buy or what you can replace it with, all the way to detailed directions on how to prepare the food. And the recipes are not complicated at all. The Vietnamese spring rolls have become one of our favorite weekly meals !!!!! would recommend this book to anyone regardless of their level of expertise.

This is a great book for a Native born Vietnamese who has been in the US for 30 years like me. I don't know how to cook Vietnamese food but love to eat Vietnamese food and this book helps my meal preparing task a lot easier. I love how the author puts in lots of research and insights on the Vietnamese cultures. It is fascinating, even for a Vietnamese like me. Great job, Mrs. Ha Roda!!!!

Hi Ha, I purchased a lot of Vietnamese Cook Books through out my years but never found one that was great, until I bought your book. I thought this book was very well written and illustrated. I really use this book a lot. I do recommend this book to everyone that wants to learn how to cook Vietnamese food. Thanks for bring me back to my root in Vietnamese cooking Ha.

Ms. Roda's cookbook is a joy to use. Her recipes are easy to follow and her ingredients are not only inexpensive but provide healthy eating for all. I have sent this cookbook to family and friends and all have shared my enthusiasm for this culinary look into Vietnamese family traditions. Three cheers, five stars, Ms. Roda!

A Vietnamese Kitchen: Treasured Family Recipes is my first introduction to Vietnamese food and

Vietnamese cooking. I have entertained using these recipes on various occasions and the dishes I've made have been a great hit every time! I get repeated requests for the eggplant chowder, the lemon pepper chicken, and my personal favorite Vietnamese Chicken Coleslaw, YUM!

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