

---

# The Food Of Vietnam

---

Mango and Peppercorns  
Tasting Vietnam  
Made in Vietnam  
Water Resources and Food Security in the Vietnam Mekong Delta  
Rice and Baguette  
Eating Viet Nam  
A Very Asian Guide to Vietnamese Food  
The Foods of Vietnam  
The Slanted Door  
Elizabeth Street Cafe  
Into the Vietnamese Kitchen  
My Vietnamese Kitchen  
VietnamEazy  
Appetites and Aspirations in Vietnam  
Lemongrass, Ginger and Mint Vietnamese Cookbook  
Night + Market  
Eat Real Vietnamese Food  
Little Vietnam  
Vietnamese Street Food  
Vietnamese Home Cooking  
My Vietnam  
Real Vietnamese Cooking  
Street Food Vietnam  
Vietnamese Food with Helen's Recipes  
Vietnamese  
Southeast Asian Flavors  
An: To Eat  
Culinary Vietnam  
The Food of Vietnam  
Vietnamese Food Any Day  
Food Anxiety in Globalising Vietnam  
The Songs of Sapa  
Eat Vietnam  
The Food of Vietnam  
Communion  
Into the Vietnamese Kitchen  
The Pho Cookbook  
Little Saigon Cookbook

---

## LEILA YOSLIN

---

### **Mango and Peppercorns** The Food of Vietnam

The Food of Vietnam Hardie Grant Books

### **Tasting Vietnam** Murdoch

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

*Made in Vietnam* Stewart, Tabori, & Chang

The Road to Authentic Vietnamese Street Food The Lemongrass, Ginger and Mint Vietnamese Cookbook is your complete guide to preparing authentic Vietnamese street food at home. Split into 8 chapters—each dedicated to one type of food—this Vietnamese cookbook makes it simple for anyone to master Vietnamese street cuisine. Drawing on her experiences growing up in northern Vietnam, author Linh Nguyen does more than just provide a comprehensive, easy-to-use Vietnamese cookbook—she teaches readers about the unique place that food holds in Vietnamese culture. The Lemongrass, Ginger and Mint Vietnamese Cookbook includes: Authentic Recipes—From phở (noodle soup) to cuốn (rolls), master 75 mouthwatering recipes of dishes that are at the heart of Vietnamese cuisine. The Whole Story—Complete guides for herb selection, storage, handy tools, and more make it easy to prepare traditional Vietnamese delights at home. A Taste of History—Discover the soul of Vietnam as Linh Nguyen shares her experiences growing up in Vietnam, as well as the history of her recipes. Master true Vietnamese flavors with the Lemongrass, Ginger and Mint Vietnamese Cookbook.

### **Water Resources and Food Security in the Vietnam Mekong Delta** Plume

Demystifying Southeast Asia's cuisine, this cookbook translates years of photography, culinary training, education, and resulting expertise into an adventure of recipes, stories, and practical advice on cooking. Regardless of exotic flavors, foreign ingredients, and unfamiliar techniques, the guide demonstrates how cooking remains universal and the science of food holds fast. Including more than 100 recipes, 700 photographs, and vivid anecdotes, this is the perfect book for anyone seeking to learn about the flavors of Southeast Asian cuisine or just looking for a unique, recreational read.

*Rice and Baguette* Tuttle Publishing

An intimate collection of more than 175 of the finest Vietnamese recipes. When author Andrea Nguyen's family was airlifted out of Saigon in 1975, one of the few belongings that her mother hurriedly packed for the journey was her small orange notebook of recipes. Thirty years later, Nguyen has written her own intimate collection of recipes, *Into the Vietnamese Kitchen*, an ambitious debut cookbook that chronicles the food traditions of her native country. Robustly flavored yet delicate, sophisticated yet simple, the recipes include steamy pho noodle soups infused with the aromas of fresh herbs and lime; rich clay-pot preparations of catfish, chicken, and pork; classic bánh mì sandwiches; and an array of Vietnamese charcuterie. Nguyen helps readers shop for essential ingredients, master core cooking techniques, and prepare and serve satisfying meals, whether for two on a weeknight or 12 on a weekend.

*Eating Viet Nam* Rowman Altamira

Articles by noted food writers explore the roots of the cuisine of Vietnam. 77 recipes photographed in color.

*A Very Asian Guide to Vietnamese Food* Running Press Adult

In his eagerly awaited first cookbook, award-winning chef Charles Phan from San Francisco's Slanted Door restaurant introduces traditional Vietnamese cooking to home cooks by focusing on fundamental techniques and ingredients. When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American diners to a new world of Vietnamese food: robustly flavored, subtly nuanced, authentic yet influenced by local ingredients, and, ultimately, entirely approachable. In this same spirit of tradition and innovation, Phan presents a landmark collection 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 American, French, or Italian. With solid instruction and encouraging guidance, perfectly crispy imperial rolls, tender steamed dumplings, delicately flavored whole fish, and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots taken on location in Vietnam, make for equal parts elucidation and inspiration. And with master recipes for stocks and sauces, a photographic guide to ingredients, and tips on choosing a wok and seasoning a clay pot, this definitive reference will finally secure Vietnamese food in the home cook's repertoire. 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 from one of its leading voices.

**The Foods of Vietnam** Hardie Grant Publishing

The long-awaited cookbook featuring 100 recipes from James Beard award-winning chef Charles Phan's beloved San Francisco Vietnamese restaurant, The Slanted Door. Award-winning chef and restaurateur Charles Phan opened The Slanted Door in San Francisco in 1995, inspired by the food of his native Vietnam. Since then, The Slanted Door has grown into a world-class dining destination, and its accessible, modern take on classic Vietnamese dishes is beloved by diners, chefs, and critics alike. The Slanted Door is a love letter to the restaurant, its people, and its food. Featuring stories in addition to its most iconic recipes, The Slanted Door both celebrates a culinary institution and allows

home cooks to recreate its excellence.

*The Slanted Door* Springer

The once-obscure cuisine of Vietnam is, today, a favorite for many people from East to West.

Adapted and modified over thousands of years, it is probably best known as a particularly delicious result of combining traditional southeast Asian cookery with visible outside influences—notably, the crunchy baguette—from its French-occupied past. Drawing on archeological evidence, oral and written histories, and wide-ranging research, Vu Hong Lien tells the complex and surprising history of food in Vietnam. *Rice and Baguette* traces the prehistoric Việt's progress from hunter-gathers of mollusks and small animals to sophisticated agriculturalists. The book follows them as they developed new tools and practices to perfect the growing of their crops until rice became a crucial commodity, which then irrevocably changed their diet, lifestyle, and social structure. Along the way, the author shows how Việt cuisine was dramatically influenced by French colonial cookery and products, which introduced a whole new set of ingredients and techniques into Vietnam. Beautifully illustrated throughout and peppered with fascinating historical tales, *Rice and Baguette* reveals the long journey that Vietnamese food has traveled to become the much-loved cuisine that it is today.

**Elizabeth Street Cafe** Lonely Planet

Vietnamese street food is - inarguably - one of the world's most dynamic cuisines. This book brings the flavor and spirit of those bustling streets to your home. Author Jerry Mai is a master of street food. She owns a number of restaurants specializing in nuanced flavors of Vietnamese street pho. Throughout this book, Jerry presents street food from the length of the country. There's bahn mi, rice paper rolls, Vietnamese-style omelets, lemongrass and fresh herb infused stir-fries, fresh noodle salads and so much more. Learn the subtle finesse that distinguishes a Hanoi style pho from its southern relative. If these dishes can be made on a cart, in the swarming streets of Da Nang, you can be confident in recreating them at home. With stunning photography of all 70 recipes, accompanied by gonzo imagery of the country itself, this is the perfect book for the armchair traveler or for those wishing to commemorate their trip. This book is the first instalment of the Street Food series, with Turkey and Mexico next on the chopping block. As any visitor will tell you, traveling through Vietnam is a culinary awakening. From Hanoi - the country's capital, in the north - down to Ho Chi Minh, it's easy to find where the locals eat... Because it's right in middle of the street. Where the West might view street carts as specially reserved for the chronically intoxicated or intestinally masochistic, curbside vendors in Vietnam are the country's greatest chefs. Street Food: Vietnam is a glimpse into these compact kitchens-on-wheels, without any of the humidity.

**Into the Vietnamese Kitchen** Rowman & Littlefield

Join celebrity chef Luke Nguyen on a culinary and cultural journey through the country of his heritage to discover the people and food that have endeared Vietnam to the millions of international travellers who visit each year. Tying in with Luke's immensely popular SBS TV show, Luke Nguyen's Vietnam, this book follows his trip from southern Vietnam up to the north, through the marketplaces, backyards and kitchens of strangers and family alike. In addition to the stunning location photography and mouth-watering food shots, Luke's records of his experiences with the people he meets and the places he visits along the way pepper the pages of this book, breathing life into the classic recipes of Vietnam, from pho to banh mi and everything in between.

My Vietnamese Kitchen Tuttle Publishing

Based on memorable meals eaten at street food stalls, family gatherings and countryside eateries, *Made In Vietnam* covers three main culinary regions of the country: the heart food of the north, dishes from the center, with its tradition of the imperial cuisine of the Hue, and the sweeter and spicier food of the tropical South. This comprehensive collection includes recipes from staple Vietnamese dishes, such as Beef Noodle Soup (Pho Bo), to lesser-known recipes, such as Eel in Caul Fat, Banana Flower Salad and Boiled Jackfruit Seeds. In addition to the recipes, *Made in Vietnam* also looks at aspects of the country's food history and its absorption of various culinary influences, including the extensive French influence, long-established coffee culture the casual style of dining that is so synonymous with many parts of Asia.

**VietnamEazy** Tuttle Publishing

A stunningly beautiful love letter to Vietnam with more than 100 recipes, from best-selling author and Cooking Channel host Luke Nguyen In *My Vietnam*, chef, television star, and best-selling author Luke Nguyen returns home to discover the best of regional Vietnamese cooking. Starting in the north and ending in the south, Luke visits family and friends in all the country's diverse regions, is invited into the homes of local Vietnamese families, and meets food experts and local cooks to learn more about one of the richest, most diverse cuisines in the world. Savor more than 100 regional and family recipes—from Tamarind Broth with Beef and Water Spinach to Wok-tossed Crab in Sate Sauce—and enjoy vibrant, stunning full-color photographs bursting with color and textures and capturing the beauty of Vietnam, her people, and their deep connection to food.

**Appetites and Aspirations in Vietnam** Gibbs Smith

The Little Saigon Cookbook offers dozens of family recipes, many surviving through oral history alone. It takes readers on a tour of culinary landmarks and introduces them to the wealth of authentic dishes found in Little Saigon.

Lemongrass, Ginger and Mint Vietnamese Cookbook Harper Collins

Presents more than 150 traditional recipes, menu ideas, equipment, techniques, and a glossary of ingredients.

Ten Speed Press

"Graham Holliday is one of the great gastronomists, a charming and intrepid try-anything explorer who makes the rest of us food writers feel hopelessly inadequate (and woefully underfed). You'd be a fool to delve into Việt Nam's spectacular cuisine without him as your guide."—Peter J. Lindberg, editor at large, *Travel & Leisure* A journalist takes us on a colorful and spicy gastronomic tour through Việt Nam in this entertaining, offbeat travel memoir *Growing up in a small town in central England, Graham Holliday wasn't keen on travel. But in his early twenties, he saw a picture of Hà Nội that sparked his curiosity and propelled him halfway across the globe. An ordinary guy who liked trying interesting food, he moved to the capital city and embarked on a quest to find real Vietnamese food. In Eating Việt Nam, he chronicles his odyssey in this enticing, unfamiliar land infused with sublime smells and tastes. Funny, charming, and always delicious, Eating Việt Nam will inspire armchair travelers, those with curious palates, and everyone itching for a taste of adventure.*

*Night + Market* Ten Speed Press

Whether it's sticking your chopsticks in your rice between bites, choking on fish bones or drinking

the tea from your finger bowl, we'll tell you exactly what not to do to avoid looking like an ignorant tourist. Brush up on restaurant etiquette, local customs and what ingredients to expect in Lonely Planet's Eat Vietnam.

[Eat Real Vietnamese Food](#) Rockridge Press

Winner of the 2018 James Beard Foundation Book Award for "Single Subject" category With this comprehensive cookbook, Vietnam's most beloved, aromatic comfort food--the broth and noodle soup known as pho--is now within your reach. Author Andrea Nguyen first tasted pho in Vietnam as a child, sitting at a Saigon street stall with her parents. That experience sparked a lifelong love of the iconic noodle soup, long before it became a cult food item in the United States. Here Andrea dives deep into pho's lively past, visiting its birthplace and then teaching you how to successfully make it at home. Options range from quick weeknight cheats to impressive weekend feasts with broth and condiments from scratch, as well as other pho rice noodle favorites. Over fifty versatile recipes, including snacks, salads, companion dishes, and vegetarian and gluten-free options, welcome everyone to the pho table. With a thoughtful guide on ingredients and techniques, plus evocative

location photography and deep historical knowledge, The Pho Cookbook enables you to make this comforting classic your own.

[Little Vietnam](#) ThingsAsian Press

Appetites and Aspirations in Vietnam explores how people in Vietnam used food and drink to strengthen their social position during the "long" nineteenth century, from the 1790s to the 1920s.

[Vietnamese Street Food](#) Ten Speed Press

Selected for Jamie Oliver's Cookbook Club In Vietnamese, Uyen Luu demonstrates that Vietnamese food is just as easy to whip up as a bowl of pasta - all you need is a good bottle of fish sauce and a little enthusiasm! Uyen shares over 85 of her tastiest recipes - some traditional, some with a modern twist - using ingredients that are available at your local supermarket. Recipes include noodle soups, salads, family-style sharing plates, one-pot wonders and dinner-party showstoppers, which are all easy to prepare, adapt and enjoy. The recipes are impressive yet simple: try the Crispy Roast Pork Belly; Sea Bass in Tomato, Celery & Dill Broth; or Fried Noodles & Greens. Vietnamese is filled with fuss-free, delicious recipes that are quick to prepare, and will have you eating Vietnamese meals on a regular basis.

Best Sellers - Books :

- [The Silent Patient](#)
- [Fourth Wing \(the Emphyrean, 1\) By Rebecca Yarros](#)
- [Can't Hurt Me: Master Your Mind And Defy The Odds By David Goggins](#)
- [A Letter From Your Teacher: On The First Day Of School By Shannon Olsen](#)
- [Never Never: A Romantic Suspense Novel Of Love And Fate By Colleen Hoover](#)
- [Taylor Swift: A Little Golden Book Biography By Wendy Loggia](#)
- [My First Learn-to-write Workbook: Practice For Kids With Pen Control, Line Tracing, Letters, And More! By Crystal Radke](#)
- [Never Lie: An Addictive Psychological Thriller](#)
- [Demon Copperhead: A Pulitzer Prize Winner](#)
- [Playground By Aron Beauregard](#)