



Vietnamese Home Cooking

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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.

Vietnamese Home Cooking Details

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From Reader Review Vietnamese Home Cooking for online ebook

Janet says

Yum! For the most part I think I'll leave the cooking to Mr. Phan and enjoy his dishes at his restaurant, Slanted Door! But I may attempt the Fried Rice, Wok-Fried Rice Noodles, the Soy Braised Pork Belly and the not-to-be-served-in-a-restaurant Scrambled Eggs and Pork. Did I say YUM?

Emily says

Few vegetarian recipes, though most could be converted (veggie stock for beef stock, etc.).

Lareina says

This is by far my favorite cookbook to date (and I've read a LOT!) Being Chinese-Canadian, I've longed for the authentic flavors of real Asian cooking. Since moving to Los Angeles, I've found myself missing it even more than ever before. Most restaurants in the city are completely Americanized, so the best Viet and Chinese food I can find is always in my own kitchen. Phan is bang-on with this book - online recipes/other cookbooks have listed similar, if not same ingredients, but with very different ratios. Time and time again, this is the book I reach for when I want an excellent meal with the flavors of home.

I cook all the time, but my boyfriend's favorite dishes of mine to this very day, are two I pulled from this cookbook.

Shira says

Rare is the book that inspires your cooking, informs your restaurant etiquette, tickles your travel bone, and teaches you how to cook a cuisine. Enjoy, enjoy, and invite friends over for lunch!

Update! I'm still enjoying the heck out of this book...and the pages are getting more food stained each week. Bliss!!

James says

High end home cooking, seems far less fusion than his Slanted Door book. Subjects are sorted by cooking method and while there's some recommendations for sauces and spices, it needs a larger ingredients section. No nutritional data included, which may be an issue with people on low salt diets and the like. Also seems a bit meat heavy.

Sps says

Eat this: broccoli with roasted chile paste and beech mushrooms. I've made it twice according to the recipe, and made other broccoli/stir-fried veggie dishes patterned on it several other times in the last month. Salty spicy good.

Eling says

I wish you could do 1/2 stars here, because I really want to give Vietnamese Home Cooking 4.5 stars.

First of all, the photography is stunning. Really, really beautiful photos of food (although not the ratio of one photo per recipe that is my ideal, it was pretty close), great ones of the ingredients in the reference section, and gorgeous ones of Vietnam's food culture. I was pleasantly surprised by the range of recipes covered, but I think the techniques & difficulty of many of the recipes are a little too challenging for all but the most dedicated of home chefs. I think home cooks who want a challenge or who don't have access to good Vietnamese restaurants will really love this book.

Karen Ballum says

I flagged a few recipes to try but I feel like many in this book are too involved for the average home cook. I really like the visual ingredient index at the back.

Pixie says

2.5 stars. Grainy snapshots. Hubby says it "looks like a yearbook." I'm pretty sure that whatever essential recipes Phan has are included in his more recent Slanted Door cookbook.

Anonymous says

Beautiful cookbook. Simple ingredients, great techniques with explanations (and pictures if it is somewhat complicated). I love cookbooks that teach me something different (not just listing of ingredients) and this book has more than a few things for me to try.

Tina says

For those of us unfamiliar with a lot of the ingredients used in Vietnamese cooking, this book can be a little daunting, but the recipes seemed easy to follow. Less pictures than I would've liked, but overall a decent

addition to the library's cookbook collection.

Sandy says

This is the best Vietnamese Cookbook I have found, it offers real Vietnamese street food and home cooking. The author, Charles Phan, is the owner of "The Slanted Door". I borrowed this book from the library but will purchase it.

Ho Thi says

Charles Phan who runs the Slanted Door restaurant in San Francisco has this great book on Vietnamese home cooking. This book brings back fond memories of my childhood. I enjoyed it very much. I highly recommend it.

Carrisa says

Loved the ingredient glossary, it not only said a bit about the ingredient, but also had a picture of what it looked like! Very useful for cooks who don't use galangal or rau ram all that often (or not at all). Made the Pho Ga: Chicken Noodle Soup (pg 8). Delish~

Charcoal says

This book has beautiful pictures in general. However, it doesn't have enough pictures of the finished recipes. Most of the recipes in the book require many ingredients that I don't have or use on a regular basis. I did like how he has a "picture glossary" at the end which identifies many of the ingredients that are called for in the book as well as the benefits of these items.
