



Vietnamese Food Any Day: Simple Recipes for True, Fresh Flavors

Andrea Quynhgiao Nguyen

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Delicious, fresh Vietnamese food is achievable any night of the week with this cookbook's 80 accessible, easy recipes.

Drawing on decades of experience, as well as the cooking hacks her mom adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home--fast. With Nguyen as your guide, there's no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Nguyen's tips and tricks for creating Viet food from ingredients at national supermarkets are indispensable, liberating home cooks and making everyday cooking easier.

Vietnamese Food Any Day: Simple Recipes for True, Fresh Flavors Details

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From Reader Review Vietnamese Food Any Day: Simple Recipes for True, Fresh Flavors for online ebook

Reading Fool says

I received a free copy of this book from the publisher.

This cookbook was well thought-out, making it simple for the novice cook to explore Vietnamese cuisine. I appreciated the introductory pages in which Nguyen explains Asian ingredients - noodles, spices, vegetables, etc. Trying something new (and shopping for it) can sometimes be overwhelming!

I have tried a few recipes: Shrimp in Coconut Caramel Sauce, Shaking Beef, and Versatile Vegetable Soup. All were delicious and my family really enjoyed it. The instructions were easy to understand and I felt really comfortable and confident while cooking. The photos in the book are lovely and I wish there were more. The next thing I'm going to make is Vietnamese coffee. Can't wait.

I need to check out earlier cookbooks by Andrea Nguyen.

Maggie714 says

Andrea Nguyen does a great job at making Vietnamese food accessible from small towns to those with easy Asian grocery stores. The first recipe I made was the Shaking Beef recipe, my family enjoyed it. I loved that I could prepare all the parts ahead of time and then at the last minute book the protein and get dinner on the table effortlessly.

The writer's style is friendly and relatable, I enjoyed hearing about her family and how they worked to use new ingredients in traditional ways.

The only change I would make is giving more suggestions for those who do have an Asian grocery down the street. I liked how the condiment section was laid out. I'd love one that was more extensive (not that the book was missing information, I just think it is so helpful to have the brands. I spent 20 minutes trying to find a dark soy sauce from a recipe from another book. There were about 20 different choices... I love a good cheat sheet!

Thanks for a great book, it is nice to add more Vietnamese food to our home menus.

Michelle says

If you're curious about Vietnamese cuisine, but have been intimidated by the ingredients, Vietnamese Food Any Day proves its within your reach. The book is built on the premise that you can cook delicious Viet dishes without making a trip to a speciality market. After cooking from the book for a couple of weeks, it's totally living up to its promise with dishes that really are ANY DAY - fast, easy and tasty to boot. Faves so far: Crispy, Caramelized Pork Crumbles, Shaking Tofu and Char Siu Chicken. Vietnamese Food Any Day is worth a place not just on your bookshelf, but in your kitchen on the regular.

Thanks for the free book @tenspeedpress.

Full review at [DailyWaffle](#).
