

Pleasures Of The Vietnamese Table Recipes And Reminiscences From Vietnams Best Market Kitchens Street Cafes And Home Cooks

A land of vibrant cultures and vivid contrasts, Vietnam is also home to some of the most delicious and intriguing food in the world. While its cooking traditions have been influenced by those of China, France, and even India, Vietnam has created a cuisine with a spirit and a flavour all its own. Travelling from region to region, Mai has gathered the simple, classic recipes that define Vietnamese food today: with fresh and healthy dishes like green mango salad with grilled beef, easy stir-fried chicken with lemongrass and chillies, deliciously sweet and sour caramelized garlic shrimp and especially pho, the country's beloved beef-and-noodle soup. With more than 100 authentic recipes, *New Flavours of the Vietnamese Table* offers home cooks the chance to create and savour the authentic and irresistible flavours of Vietnam in their own kitchen.

In this authoritative and immensely readable insider's account, celebrated cookbook author and former chef Joyce Goldstein traces the development of California cuisine from its formative years in the 1970s to 2000, when farm-to-table, foraging, and fusion cooking had become part of the national vocabulary. Interviews with almost two hundred chefs, purveyors, artisans, winemakers, and food writers bring to life an approach to cooking grounded in passion, bold innovation, and a dedication to "flavor first." Goldstein explains how the counterculture movement in the West gave rise to a restaurant culture characterized by open kitchens, women in leadership positions, and a surprising number of chefs and artisanal food producers who lacked formal training. The new cuisine challenged the conventional kitchen hierarchy and French dominance in fine dining, leading to a more egalitarian and informal food scene. In weaving Goldstein's views on California food culture with profiles of those who played a part in its development—from Alice Waters to Bill Niman to Wolfgang Puck—*Inside the California Food Revolution* demonstrates that, while fresh produce and locally sourced ingredients are iconic in California, what transforms these elements into a unique cuisine is a distinctly Western culture of openness, creativity, and collaboration. Engagingly written and full of captivating anecdotes, this book shows how the inspirations that emerged in California went on to transform the experience of eating throughout the United States and the world.

From the creator of *Vegan Lunch Box*, here are more than 100 international menus for easy, exciting, and kid-friendly vegan lunches.

Packed with travel information, including more listings, deals, and insider tips: CANDID LISTINGS of hundreds of places to eat, sleep, drink, and dance RELIABLE MAPS to help you get around cities, jungles, mountains, and beaches The best VOLUNTEER, study, and work opportunities throughout Vietnam TIPS for getting around, bargaining, and blending in with local customs SUGGESTED ITINERARIES for your time frame, from ten days to two months EXPANDED COVERAGE of the remote Northwest Highlands

Favorite Recipes from Lemon Grass Restaurant and Cafes

Cooking School Secrets for Real World Cooks

Vegan Lunch Box Around the World (Large Print 16pt)

The Rough Guide to Vietnam

My Place at the Table

Rethinking Representations of Asian Women

Treasured Foodways, Modern Flavors [A Cookbook]

The foods eaten by a nation's population play a key role in shaping the health of that society. This book presents country-specific information on how diet, food security, and concepts of health critically impact the well-being of the world's population. • Provides concise, accessible information in a ready-reference format that covers most major countries as well as a variety of non-country populations • Includes an introductory essay that creates a conceptual framework for students • Presents dozens of recipes that provide various real-world examples of the types of traditional foods eaten in other regions of the world • Supplies further readings at the end of each entry that guide readers to additional sources of information

A beautiful cookbook of fresh, simple, and seasonally inspired recipes for every table, from the bestselling and award winning author of *dish entertains* and *In My Mother's Kitchen*. Trish Magwood—chef, food and lifestyle entrepreneur and expert, and mom—has had a lot of change in her life since her last cookbook. Through the blending of families, an ever-evolving career, and the renovation of a new home, her table—the place where she comes together with her family and friends to gather, eat, and connect—has been the anchor. In this new cookbook, she shares the easy, seasonal, and delicious family recipes she has created to feed the three happy generations of family and friends who regularly revolve around her table. The recipes in *My New Table* use fresh, local ingredients that follow the rhythm of the seasons, paired with simple preparations so that their natural flavours shine. As Trish says, she is a "salt and pepper, butter and olive oil kind of cook," and her ingredient-driven recipes suit any day of the week—from midweek evening dinners, to leisurely weekend get-togethers. With *My New Table*, Trish has created both a must-have recipe collection, and a stunning lifestyle look-book, featuring gorgeous food, interiors, and lifestyle photography throughout. In this book, she shares her inspirations, for both food and style, from life in the city and at home on the farm. *My New Table* invites you to gather your loved ones around the table, and enjoy the simple pleasures of everyday eating and living together.

A novel of Paris in the 1930s from the eyes of the Vietnamese cook employed by Gertrude Stein and Alice B. Toklas, by the author of *The Sweetest Fruits*. Viewing his famous mesdames and their entourage from the kitchen of their rue de Fleurus home, Binh observes their domestic entanglements while seeking his own place in the world. In a mesmerizing tale of yearning and betrayal, Monique Truong explores Paris from the salons of its artists to the

dark nightlife of its outsiders and exiles. She takes us back to Binh's youthful servitude in Saigon under colonial rule, to his life as a galley hand at sea, to his brief, fateful encounters in Paris with Paul Robeson and the young Ho Chi Minh. Winner of the New York Public Library Young Lions Fiction Award A Best Book of the Year: New York Times, Village Voice, Seattle Times, Miami Herald, San Jose Mercury News, and others "An irresistible, scrupulously engineered confection that weaves together history, art, and human nature...a veritable feast."—Los Angeles Times "A debut novel of pungent sensuousness and intricate, inspired imagination...a marvelous tale."—Elle "Addictive...Deliciously written...Both eloquent and original."—Entertainment Weekly "A mesmerizing narrative voice, an insider's view of a fabled literary household and the slow revelation of heartbreaking secrets contribute to the visceral impact of this first novel."—Publishers Weekly, starred review

If you think vegan lunchtime means peanut butter and jelly day after day, think again! Based on the wildly popular blog of the same name, Vegan Lunch Box offers an amazing array of meat-free, egg-free, and dairy-free meals and snacks. All the recipes are organized into menus to help parents pack quick, nutritious, and irresistible vegan lunches. Ideal for everyday and special occasions, Vegan Lunch Box features tips for feeding even the most finicky kids. It includes handy allergen-free indexes identifying wheat-free, gluten-free, soy-free, and nut-free recipes, and product recommendations that make shopping a breeze.

Food Anxiety in Globalising Vietnam

My New Table

History of Fermented Black Soybeans (165 B. C. To 2011)

New Vietnamese Cooking

A Novel

The Great Meat Cookbook

Noodles Every Day

Meatless Vietnamese cooking for vegetarians and omnivores alike. In the years he spent living and cooking in Vietnam, Cameron Stauch learned about a tradition of vegetarian Vietnamese cuisine that is light and full of flavor. Based on recipes devised over centuries by Mahayana Buddhist monks, the dishes in Vegetarian Vi?t Nam make use of the full arsenal of Vietnamese herbs and sauces to make tofu, mushrooms, and vegetables burst with flavor like never before. With a lavishly illustrated glossary that helps you recognize the mushrooms, noodles, fruits, and vegetables that make up the vegetarian Vietnamese pantry, Vegetarian Vi?t Nam will unlock an entire universe of flavor to people who want healthy, tasty, and sustainable food.

A beautiful and authentic guide to Vietnam's cuisine and culture;

Based on historic and ethnographic approaches, this volume examines how the ideological images of Asian women are produced, circulated, appropriated, and pluralized. Contributors analyze the interactions between the politicized formation of ideological representations and the everyday practices of women who resist and re-contextualize these images.

In this, his first non-menu cookbook, the New York Times food columnist offers 100 utterly delicious recipes that epitomize comfort food, Tanis-style. Individually or in combination, they make perfect little meals that are elemental and accessible, yet totally surprising—and there's something to learn on every page. Among the chapter titles there's "Bread Makes a Meal," which includes such alluring recipes as a ham and Gruyère bread pudding, spaghetti and bread crumbs, breaded eggplant cutlets, and David's version of egg-in-a-hole. A chapter called "My Kind of Snack" includes quail eggs with flavored salt; speckled sushi rice with toasted nori; polenta pizza with crumbled sage; raw beet tartare; and mackerel rillettes. The recipes in "Vegetables to Envy" range from a South Indian dish of cabbage with black mustard seeds to French grandmother-style vegetables. "Strike While the Iron Is Hot" is all about searing and quick cooking in a cast-iron skillet. Another chapter highlights dishes you can eat from a bowl with a spoon. And so it goes, with one irrepressible chapter after another, one perfect food moment after another: this is a book with recipes to crave.

Food from a Family Table

Changes, Continuity, and Everyday Life

The Gourmet Cookbook

Everything You Need to Know to Buy and Cook Today's Meat

Communion

One Good Dish

Classic Vietnamese Restaurant Favorites at Home

An introduction to Vietnamese cuisine shares more than one hundred recipes for a wide variety of dishes and includes illustrations to demonstrate technique and final product

An authentic guide to Thai cuisine provides readers with all the basic knowledge necessary to create great Thai meals, as well as more than 175 recipes for dishes representing the best in Thai cookery.

Winner of the International Association of Culinary Professionals' Award for Best Cookbook in the Wine, Beer or Spirits category. Garrett Oliver, award-winning Brewmaster and Vice President of Production of the Brooklyn Brewery, recognized by Gourmet Magazine as a "passionate epicure and talented alchemist", reveals the full spectrum of flavors contained in the more than 50 distinct styles of beer from around the world. Most importantly, he shows how beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods to create

a dining experience most people have never imagined. Garrett, along with photographer Denton Tillman, traveled throughout Europe visiting fellow brewmasters to trace the beers of the world to their sources. Back in the States, he met with the star chefs he has advised about beer. The resulting book is a motherload of information, lushly illustrated with Tillman's gorgeous photographs of the world's best beers and the breweries that produce them. Above all, THE BREWMASTER'S TABLE is a new way of thinking about beer – one that will bring this under-appreciated brew to the status it deserves. Whether it's a Belgian wheat beer with a simple salad, a Brooklyn Pilsner to wash down spicy tacos, a pale ale alongside a porcini risotto with foie gras, or even a Framboise to accompany a dark chocolate brownie, beer is the perfect complement to any dining experience, at home in front of the TV or in a four-star restaurant. He explains how beer is made, shows you its fascinating history, and then leads you through the amazing range of flavors displayed by the dozens of distinct styles of beer from around the world. Finally, he suggests beer pairings that will please your tastebuds and blow your mind. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.

Noodle dishes are a beloved staple throughout Asia and are eaten at all hours of the day and night. Asian cuisine expert Corinne Trang presents more than 70 recipes that make it easy to discover such simple pleasures as the Vietnamese rice noodle soup known as Pho, mee krob (a sweet and crispy fried rice vermicelli) from Thailand, and Japanese Soba. Chapters are organized by type of noodle—Wheat, Egg, Buckwheat, Rice, and Cellophane and then Buns, Dumplings, and Spring Rolls, so it's easy to find just the right treat for the occasion. With a section on basic Asian ingredients plus information on simple equipment and easy techniques to master, this great guide ensures that each dish comes out perfect every time.

The Flavors of Asia

Vegetarian Viet Nam

Quick & Easy Vietnamese

Stir-Frying to the Sky's Edge

Recipes and Reminiscences from Vietnam's Best Market Kitchens, Street Cafes, and Home Cooks

Delicious Meals in Minutes

Pleasures of the Vietnamese Table

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 with fundamental techniques and ingredients. When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American diners to a new, robustly flavored, subtly nuanced, authentic yet influenced by local ingredients, and, ultimately, entirely approachable. In this same spirit of tradition and innovation, Phan's collection based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and as delicious as French, or Italian. With solid instruction and encouraging guidance, perfectly crispy imperial rolls, tender steamed dumplings, delicately flavored whole fish, and meaty lemongrass chicken 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. 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 complete 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 an accessible guide to real Vietnamese cuisine from one of its leading voices.

A fresh take on weeknight cooking from The Splendid Table's Lynne Rossetto Kasper and Sally Swift As loyal listeners know, Lynne and Sally share an unrelenting curiosity with food. Their show, The Splendid Table, looks at the role food plays in our lives—inspiring us, making us laugh, nourishing us, and opening us up to the world around us. Now compiled all the most trenchant tips, never-fail recipes, and everyday culinary know-how from the program in How to Eat Supper, a kitchen companion unlike any other. Like the show, this book goes far beyond the recipe, introducing the people and stories that are shaping America's changing sense of food. We don't eat, shop, or cook in a vacuum; our relationship with food has intensified, become more controversial, richer, more pleasurable, and sometimes more puzzling. How to Eat Supper gives voice to rarely heard stories about food—from the quirky to the political, from the grassroots to the scholarly, from the highbrow to the humble—and shows the essential role breaking bread together plays in our lives. How to Eat Supper takes you through a plethora of inviting recipes simple enough to ensure success even if you've never cooked before. And if you are experienced in the kitchen, it offers new concepts and dishes to spark your imagination.

Authentic and delicious, the recipes in Lemongrass, Ginger and Mint Vietnamese Cookbook bring Vietnamese restaurant favorites to your family's dining table. From pho to spring rolls and sticky rice, 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 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 and 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 her current home in Hoi An, Linh has created Lemongrass, Ginger and Mint Vietnamese Cookbook--a collection of easy-to-follow recipes that hold true to the roots of Vietnamese cuisine. With this Vietnamese cookbook, you'll enjoy the straightforward simplicity that comes from years of homegrown expertise. With Lemongrass, Ginger and Mint Vietnamese Cookbook featuring popular Vietnamese favorites including Pho (Noodle Soup), Banh Mi (Sandwiches), Cho (Porridge), Cuon (Rolls), Bun (Rice Vermicelli), and Gỏi (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 tips Lemongrass, Ginger and Mint Vietnamese Cookbook offers everything you need to recreate authentic Vietnamese meals. As many Vietnamese people say, "If you want

stove." With this Vietnamese cookbook, you'll be able to do so with confidence!

This open access book approaches the anxieties inherent in food consumption and production in Vietnam. The country's rapid and recent economic integration into global consumer markets spurred a new quality of food safety concerns, health issues and distrust in food distribution networks that have become increasingly obscured. The book takes the eating body centre stage by following how gendered body norms, food taboos, power structures and social differentiation shape people's ambivalent relations with the trajectories of agricultural modernisation against which consumers and producers manoeuvre amongst food self-sufficiency, security and abundance. Food Anxiety in Global Context explicitly about 'dangerous' food – regarding its materiality and meaning. It provides social science perspectives on anxieties related to food and surrounding discourses at the local and the global, the individual and society and into the body. Therefore, the book's lens of food anxiety matters for social theory and for understanding the embeddedness of food globalizations in Vietnam and beyond. Due to its rich empirical base, methodological approaches and thematic foci, it will appeal to scholars, practitioners and students.

Southeast Asian Flavors

The Ultimate Guide to Mastery, with Authentic Recipes and Stories

The Brewmaster's Table

125 Easy, International Lunches Kids and Grown-Ups Will Love!

Thirty Years That Changed Our Culinary Consciousness

A Recipe for a Delicious Life in Paris

[A Cookbook]

Light, Fresh, Exotic, and Delicious! Tangy, sweet, and savory traditional dipping sauces. Mouthwatering soups. Innovative stir-fries. The Best of Vietnamese & Thai Cooking offers just that—the very best! Weaving a fascinating memoir amidst her splendid recipes, Mai Pham recreates the almost magical reverence with which food was prepared and enjoyed in the Vietnam and Thailand of her childhood. Inside she discloses the secrets to preparing her personal favorites—delicious dishes such as: Firecracker Prawns • Minty Thai Chicken Salad Hot and Spicy Chicken with Lemon Grass • Spicy Red Beef Curry Crispy Spring Rolls • Eggplant and Broccoli in Ginger Spicy Thai Cucumber Salad • Rice Paper-Wrapped Salad Rolls Bangkok Beef with Basil • Lemon Grass Stir-Fried Jasmine Rice Vegetarian Pad Thai • Perfectly Roasted Peanuts • Thai Tea Evocative, lyrical, and eloquent, The Best of Vietnamese & Thai Cooking is more than a collection of great recipes—it's a pleasure to read.

Prepare delicious wok dishes from China, Thailand, India and all across Asia with this easy-to-follow wok cookbook. Mention "wok cooking," and one immediately visualizes a huge wok being wielded above a mighty flame. One also thinks Asian "comfort food"—with accompanying images of wholesome and thoughtfully prepared meals, eaten together with family members in the comfort of the home. Wok stir-frying is one of the best and quickest cooking methods out there. Because of the intense heat required, the food is cooked rapidly, and its taste and nutritional value are preserved. Plus, it's single dish cooking at it's finest! In Wok Cooking Made Easy, you'll find nutritious and easy-to-prepare Asian wok recipes compiled for a Western audience. Favorite wok recipes include: Spinach with Garlic stir-fry Hot and Spicy Sichuan Tofu Sliced Fish with Mushrooms and Ginger Classic Sichuan Chicken with Dried Chilies Thai Fried Rice Five Spice Chicken. All of the recipes in this cookbook are light, healthy and tasty, nor do they require special skills to prepare. May this cookbook bring endless cooking pleasure as you venture into the world of Asian cuisine.

The Rough Guide to Vietnam is the most accurate and in-depth resource available for anyone wishing to explore Southeast Asia's fastest-growing destination. Plan a visit to the recently opened Hanoi Citadel to learn about this 1000-year-old city, or to the Saigon Skydeck to see how rapidly Ho Chi Minh City is changing. You'll find detailed listings for these and all other destinations in the country, with recommendations for accommodation ranging from cheap hostels to luxurious beach resorts, as well as insider's tips on the best places to head to sample Vietnamese cuisine. With Rough Guides' shopping listings, it's also easy to find the best places to buy traditional handicrafts and iconic souvenirs such as conical hats. Whether you're looking for a detailed itinerary for a memorable trip, or background information about Vietnam's complex history, you'll find it all in The Rough Guide to Vietnam. Make the most of your time on Earth™ with The Rough Guide to Vietnam.

A land of vibrant cultures and vivid contrasts, Vietnam is also home to some of the most delicious and intriguing food in the world. While its cooking traditions have been influenced by those of China, France, and even India, Vietnam has created a cuisine with a spirit and a flavor all its own. Chef and restaurateur Mai Pham brings to life this diverse and exciting cooking in Pleasures of the Vietnamese Table. Born and raised in Saigon before emigrating to the United States, Mai has often returned to her native land to learn the secrets of authentic Vietnamese cooking, from family, friends, home cooks, street vendors, and master chefs. Traveling from region to region, she has gathered the

simple, classic recipes that define Vietnamese food today: Green Mango Salad with Grilled Beef, Stir-Fried Chicken with Lemongrass and Chilies, Caramelized Garlic Shrimp, and especially pho, the country's beloved beef-and-noodle soup. With more than 100 recipes in all, Pleasures of the Vietnamese Table offers home cooks the chance to create and savor the traditional flavors of Vietnam in their own kitchen. Filled with enchanting stories and stirring black-and-white photos of life in Vietnam, Pleasures of the Vietnamese Table provides a captivating taste of an enduring culture and its irresistible cuisine.

Discovering the Pleasures of Real Beer with Real Food

The Best of Vietnamese & Thai Cooking

A Culinary Journey Through Vietnam

Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia & Singapore

Cracking the Coconut

From Famine to Fast Food: Nutrition, Diet, and Concepts of Health around the World

History of Soymilk and Other Non-Dairy Milks (1226-2013)

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.

Tips, techniques, shortcuts, sources, inspiration, and answers to frequently asked questions, plus one hundred triple-tested recipes to make you a better cook. There's no one more qualified than Linda Carucci to reveal the insider secrets and shortcuts that professional chefs use every day. More than just a cookbook, in the ten years since the first edition of *Cooking School Secrets for Real World Cooks* has made its way into the hands of forty thousand cooks across the United States, this has become an indispensable go-to guide for internal doneness temperatures, what to look for in cooking equipment, and which cooking methods bring out the best in which foods. Each of the one-hundred-plus recipes was tested at least three times, each time by a different cook unprecedented for a cookbook. Recipe testers' comments and feedback inspired the book's widely praised Sidebars and Recipe Secrets scattered throughout: What's that green tinge on my potatoes? (Solanine . . . and its toxic.) How can I prepare risotto for company without being held hostage in the kitchen? (Learn restaurant chefs' tips and techniques in *Secrets to Successful Risotto*.) What's the fuss about all these different salts? (Join Linda as she takes you on a guided tasting of today's most commonly used cooking salts and spills the beans about why chefs have certain favorites.) You'll appreciate the author's warmth and expertise as a teacher as she takes you step by step through the preparation of classics like Roasted Stuffed Turkey with Pan Gravy, My Grandmother's Baked Stuffed Manicotti with Twenty-Minute Tomato Sauce, and Apple Crisp with Bourbon and Spiced Cream. And then it's on to sensational show-stoppers such as Paella with Shellfish, Sausage, and Chicken; Double-Crusted Timpano with Fusilli, Ricotta, and Tender Little Meatballs; and White Chocolate Cheesecake with Oreo Crust and Raspberry Coulis.

Evolving over the centuries, Vietnamese cuisine has drawn on the influences of Chinese, Indian, and French cuisine. *Lemongrass and Lime* introduces modern Vietnamese cooking as pioneered by chef Mark Read. Includes insight into food traditions, a detailed guide to ingredients, and over 70 recipes.

In this debut memoir, a James Beard Award-winning writer, whose childhood idea of fine dining was Howard Johnson's, tells how he became one of Paris's most influential food critics. Until Alec Lohbrano landed a job in the glamorous Paris office of *Women's Wear Daily*, his main experience of French cuisine was the occasional supermarket éclair. An interview with the owner of a renowned cheese shop for his first article nearly proves a disaster because he speaks no French. As he goes on to cover celebrities and couturiers and improves his mastery of the language, he gradually learns what it means to be truly French. He attends a cocktail party with Yves St. Laurent and has dinner with Giorgio Armani. Over a superb lunch, it's his landlady who ultimately provides him with a lasting touchstone for how to judge food: "you must understand the intentions of the cook." At the city's brasseries and bistros, he discovers real French cooking. Through a series of vivid encounters with culinary figures from Paul Bocuse to Julia Child to Ruth Reichl, Lohbrano hones his palate and finds his voice. Soon the timid boy from Connecticut is at the epicenter of the Parisian dining revolution and the restaurant critic of one of the largest newspapers in France. A mouthwatering testament to the healing power of food, *My Place at the Table* is a moving coming-of-age story of how a gay man

emerges from a wounding childhood, discovers himself, and finds love. Published here for the first time is Lohbrano's "little black book," an insider's guide to his thirty all-time-favorite Paris restaurants.

The Book of Salt

Everyday Inspiration for Eating + Living

Into the Vietnamese Kitchen

More Than 1000 Recipes

Vietnamese Home Cooking

Wok Cooking Made Easy

Asian American Food Culture

Having fallen in love with Vietnam during the four years she lived there in the 1990s, Kim Fay returns for a five-week journey from Hanoi to Ho Chi Minh City. Accompanied by her sister and best Vietnamese girlfriend, she travels beyond the world of cyclos, conical hats, and war to savor the country's cuisine. As well as cooking with top chefs, she beats rice in the imperial city of Hue, uncovers the secret world of ragu in the French hill town of Dalat, and learns the art of home cooking in cosmopolitan Ho Chi Minh City. Exploring who we are as individuals and as a community, Fay offers a poetic journey and literary feast for armchair epicures, accompanied by recipes and full-color photographs. A guide to the modern world of meat places an emphasis on sustainable meat production and explains the misleading practices behind today's labels while providing over two dozen recipes. Winner of the 2011 James Beard Foundation Award for International Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, allows for large amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-fry masters to the culinary customs of Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, this definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear stir-fries, velvet stir-fries—and weaves the technique's philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

The Rough Guide to Vietnam is the essential guide with clear maps and detailed coverage of one of Southeast Asia's most enticing destinations. Using expert advice explore Hanoi, Ho Chi Minh City, roam the best Vietnamese markets, shopping, temples, national parks and then slow the pace down with a trip to the paddyfields of the Red River Delta. From the north to the west to the South China sea to the east the Rough Guide steers you in the right direction to find the best hotels in Vietnam, Vietnam restaurants, stylish Vietnamese bars and clubs across every price range, giving you clear, balanced reviews and honest, first-hand opinions. This guide covers the unspoiled islands, pristine beaches and trekking opportunities in Vietnam a travel hotspot, from magical Ha Long Bay to the hill-tribes of the mountainous north. Explore all corners of Vietnam with authoritative background on everything from ethnic minorities to Hanoi's impressive colonial architecture, relying on the clearest maps of any guide and practical language tips. Make the most of your holiday with The Rough Guide to Vietnam.

Lemongrass and Lime

Recipes, Stories, and Opinions from Public Radio's Award-Winning Food Show : A Cookbook

Authentic Vietnamese Cooking

75 Everyday Recipes

Second Edition

The Splendid Table's How to Eat Supper

Encyclopedia of American Folklife

Covering topics ranging from the establishment of the Gulf Coast shrimping industry in 1800s to the Korean taco truck craze in the present day, this book explores the widespread contributions of Asian Americans to U.S. food culture. • Describes Chinese American, Japanese American, Korean American, Filipino American, and Vietnamese American food cultures • Introduces many of the major contributions Asian Americans have made to the American culinary landscape through a historical overview of Asian immigration to the United States and an examination of the rise of Asian-owned restaurants, markets, groceries, and packaged food companies • Details the cooking techniques, ingredients, dishes, and styles of dining that Asian Americans have introduced to the United States • Supplies a chronology, resource guide, selected bibliography, and illustrations to complement the text

American folklife is steeped in world cultures, or invented as new culture, always evolving, yet often practiced as it was created many years or even centuries ago. This fascinating encyclopedia explores the rich and varied cultural traditions of folklife in America - from barn raisings to the Internet, tattoos, and Zydeco - through expressions that include ritual, custom, crafts, architecture, food, clothing, and art. Featuring more than 350 A-Z entries, "Encyclopedia of American Folklife" is wide-ranging and inclusive. Entries cover major cities and urban centers; new and established immigrant groups as well as native Americans; American territories, such as Guam and Samoa; major issues, such as education and intellectual property; and expressions of material culture, such as homes, dress, food, and crafts. This encyclopedia covers notable folklife areas as well as general regional categories. It addresses religious groups (reflecting diversity within groups such as the Amish and the Jews), age groups (both old and young), and contemporary folk groups (skateboarders and psychobillies) - placing all of them in the vivid tapestry of folklife in America. In addition, this resource offers useful insights on folklife concepts through entries such as "community and group" and "tradition and culture." The set also features complete indexes in each volume, as well as a bibliography for further research.

From the author of the popular Quick & Easy Thai come these 75 oh-so-delicious recipes for every level of cook. Though it shares certain culinary traditions with its Asian neighbors, Vietnamese cuisine is entirely distinct, focusing on a bounty of fresh fruits, vegetables, and herbs for signature clear, bright flavors with contrasting notes of salty, sweet, sour, and spicy. Creamy chicken curry is paired with the zesty tang of lime juice and the heat from ground pepper and chilies. Crisp, fried fish is served with a puree of pineapple-chili sauce. Delicate, rice paperwrapped summer rolls merit a rich and savory soybean dipping sauce. From snacks and soups to grilled meats and seafood to the essential noodle dishes and desserts, Quick & Easy Vietnamese presents the full spectrum of Vietnamese cooking at its most simply delicious.

A cookbook created from the Culinary Institute of America's "Worlds of Flavor" festival offers recipes for one hundred twenty-five Asian dishes.

Classic Thai Home Cooking

New Flavours of the Vietnamese Table

Including Infant Formulas, Calf Milk Replacers, Soy Creamers, Soy Shakes, Soy Smoothies, Almond Milk, Coconut Milk, Peanut Milk, Rice Milk, Sesame Milk, etc.

Inside the California Food Revolution

Vegan Lunch Box Around the World

Lemongrass, Ginger and Mint Vietnamese Cookbook

Let's Go Vietnam 2nd Edition

Gathers recipes published in Gourmet magazine over the last six decades, including beef Wellington, seared salmon with balsamic glaze, and other entrées, hors d'oeuvres, side dishes, ethnic specialties, and desserts.

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.

The Vietnamese Cookbook