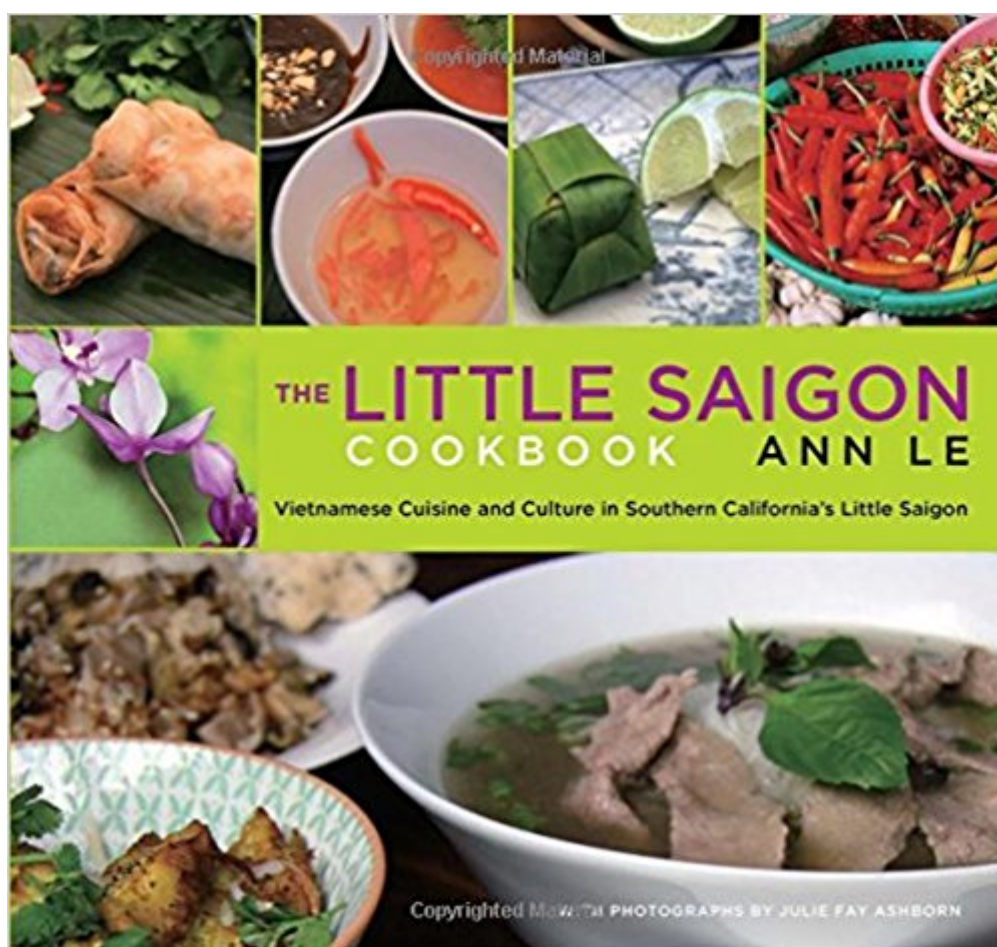


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Little Saigon Cookbook: Vietnamese Cuisine And Culture In Southern California's Little Saigon



Synopsis

There's a rule savvy diners seeking the ultimate in ethnic authenticity always follow: Eat where the locals eat. The Little Saigon Cookbook takes you inside the local restaurants in Southern California's Little Saigon, the site of the largest single population of Vietnamese outside of Vietnam. From the French-inspired bakeries, the lunch delis, and the food courts to the weekend mayhem of the Pho house and wedding receptions at the boisterous seafood restaurants, these are the extraordinary meals that Vietnamese diners and others in the know enjoy every day. 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—from the hot and crispy Vietnamese crepes down Bolsa Avenue to the crunchy, tangy chicken and cabbage goi salad from the Asian Mall.

Book Information

Paperback: 224 pages

Publisher: Globe Pequot Press; Second Edition edition (September 1, 2011)

Language: English

ISBN-10: 0762774495

ISBN-13: 978-0762774494

Product Dimensions: 8.5 x 0.6 x 8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars— See all reviews— (68 customer reviews)

Best Sellers Rank: #334,719 in Books (See Top 100 in Books) #29 in Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #3770 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

I've always had a thing for vietnamese food. I love everything about it, only problem is, I've just never been able to cook any of it. Born into an Armenian kitchen, the flavors, spices, and methods of cooking I've learned do me no good. I had resigned myself to eating out for vietnamese the rest of my life. Then I saw an article in the March issue of Sunset magazine. A girl with dimples promising to teach me how to make vietnamese food. On a rare impulse, I bought The Little Saigon Cookbook (I think it hit a chord of sentimentality since I live in Little Armenia). The recipes are simple, fast, and delicious! I've now been able to make new friends and influence people using my new found culinary skills. Thank you Ann Le!

I bought this fabulous cookbook and immediately planned my first annual "Little Saigon Dinner Party" - the recipes are easy, fun, beautiful, and delicious - our guests could not believe that we made the food ourselves. The cookbook is beautifully illustrated and easy to follow in terms of the recipes themselves, and the author takes care to explain the ingredients and where to get them (nothing was too hard to find at all, once I knew what to look for!). Vietnamese cuisine demystified! This cookbook would be worth triple what I paid for it, and is a STEAL at this price. You'll amaze and delight your dinner guests or your family - delicious and simple and healthy too!

I am half Vietnamese and was spoiled with my mother's cooking when younger. Now that I've flown the nest I sometimes crave the freshness of the vietnamese cuisine. Unfortunately it was impossible for me to get my mom to write down and teach me her recipes. This book has been the perfect answer. It contains all of my favorite recipes and more. My favorite part of the books are the introductions to each recipe. It will give information about the dish and discuss what are the essential ingredients and also suggest substitution and variations to the recipe. I love this because I know my mom never cooked the same dish twice, the taste would change depending on what was in the fridge. This book provides a great framework while allowing room for you to personalize each dish. I'm not the biggest fan of fish sauce so I tend to cut down the amount or remove it and the dishes still taste great (though not as authentic). My biggest problem with ethnic cookbooks is tracking down ingredients. I don't have a big vietnamese community where I live but I was still able to find a store. Once inside I was easily able to find what I needed despite not speaking a word of vietnamese. At first I tried a closer asian food store run by phillipinos, they had all the spices but none of the fresh vegetables. I suggest finding a vietnamese run store.

I absolutely love Vietnamese food and try to eat it as much as possible. This book has great authentic recipes that are not only easy to follow and prepare but are also filled with the history and culture behind the cuisine.

I was looking for some good Vietnamese food one day so I picked up The Little Saigon Cookbook because from the reviews it looked like a fair bet this it might be just what I needed. When it arrived the first thing I did was thumb through it, not only are the recipes great but the stories and the photos added to the ambiance and rounded out the whole dining experience. The next thing I did was show my wife the book; at first she scoffed at me for buying a cookbook rather than going out to

a Vietnamese dinner, but then once she actually picked it up she saw what I was seeing she was as excited as I was. We've been using the book for about a month now and everything is so detailed that it's easy to follow. I can't recommend it more. Finally we can make incredible Vietnamese food at home and it's healthy, delicious and fun.

I heard about this bloody good cookbook on NPR and immediately ordered it off of .com. Here in Ireland, we don't get much Vietnamese cuisine. It's potatoes, potatoes, potatoes. I have thoroughly impressed all my mates with my new found skills. You could, too!!! I highly encourage anyone to buy this book. You will never eat a potato again!

I've been to some of the restaurants in Little Saigon and I can tell you that the only thing the recipes in this cookbook are missing is all the MSG. It's pretty easy to use and the dishes I've tried have worked out really well.

I knew close to nothing about Vietnamese food before I read this. Frankly, I was so intrigued by Ms. Le's descriptions of Little Saigon, the immigrant experience and the process of assimilation that I didn't try a recipe for two weeks. I'm so glad I did, and my family is equally grateful.

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