
Read Book Pho Cookbook Easy To Adventurous Recipes For Vietnams Favorite Soup And Noodles

Eventually, you will unquestionably discover a further experience and endowment by spending more cash. yet when? realize you allow that you require to get those every needs similar to having significantly cash? Why dont you attempt to get something basic in the beginning? Thats something that will guide you to understand even more approaching the globe, experience, some places, in the same way as history, amusement, and a lot more?

It is your certainly own grow old to do its stuff reviewing habit. among guides you could enjoy now is **Pho Cookbook Easy To Adventurous Recipes For Vietnams Favorite Soup And Noodles** below.

KEY=RECIPES - MCKEE CANTRELL

The Pho Cookbook

Easy to Adventurous Recipes for Vietnam's Favorite Soup and Noodles

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.

Simply Pho

A Complete Course in Preparing Authentic Vietnamese Meals at Home

Race Point Publishing *Ramen is so 2012. It's time to start enjoying a scoop of Vietnam's varied, delicious, and aromatic soup sensation: pho. Grab yourself a bowl of pho and discover the sensation with Simply Pho. Whether you are cooking for one or ten, Simply Pho brings healthy homemade pho noodle soup and all the fixings straight to your table. You'll learn how to put together the perfect bowl of piping hot pho--both authentic and quicker weeknight versions--in a myriad of ways! To complete this introductory Vietnamese cooking course, author Helen Le, creator of the popular YouTube channel Helen's Recipes, also show you how to make Vietnamese favorites--fresh and crispy spring rolls and bahn mi sandwiches--along with those that will be new and inspired favorites, such as omelets, crepes, and pizza all made with pho noodles; vermicelli noodle salads topped with beef and pork; and a variety of mi Quang noodle dishes. Helen also shows you how to make fresh pho noodles from scratch, Vietnamese baguettes, dipping sauces, flavored oils, and broth and aromatics so you can craft the perfect bowl of pho noodle soup at home. Try your hand at: Pho Noodle Soup with Chicken Pho Noodle Soup with Beef Stew Vegan Crispy Spring Rolls Chicken Curry with Vermicelli Noodles Meatball Sandwiches and More With easy-to-follow step-by-step instructions and stunning photos, Simply Pho will bring the mouthwatering and aromatic scents of your favorite Vietnamese restaurant straight to your kitchen! Delve into the world of Asian cuisine with the Simply ... series. From ramen to pho to hot pots, these beautifully photographed cookbooks serve to diversify your kitchen and your palette with easy-to-follow recipes for these iconic dishes.*

PHO Cookbook: Simple, Delicious and Authentic Vietnamese PHO Recipes for Your Family

Independently Published *This comprehensive cookbook describing Vietnam's most aromatic and beloved comfort food - broth and noodle soup called pho - is now within your reach. The author's first time experience with pho has left a lifelong love for the iconic noodle soup. This was before it became the most sought-after food in the United States. Pho's lively past has been discussed in detail in the book and also teaches you how to make the traditional pho. Pho is about both tradition and change. This food comforts the soul and also stokes the imagination. While beef pho and chicken pho remain the favorite, Vietnamese chefs always identify something new that they can do with Pho. The options range from awesome recipes that can be consumed over the weekend and simple weeknight cheats that you can whip up from scratch. The recipes in the book are delicious, versatile, and will leave you wanting more. With a deep historical knowledge and a thoughtful guide to the technique and ingredients, the book will help you make this comforting Vietnamese delicacy your very own. Get your copy of Pho cookbook today for just \$0.99. Regularly priced at \$2.99 just scroll to the top and click buy now with 1-click! You Won't Regret It!*

Into the Vietnamese Kitchen

Treasured Foodways, Modern Flavors [A Cookbook]

Ten Speed Press *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.*

Vietnamese Food Any Day

Simple Recipes for True, Fresh Flavors [A Cookbook]

Ten Speed Press *Delicious, fresh Vietnamese food is achievable any night of the week with this cookbook's 80 accessible, easy recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • The Washington Post • Eater • Food52 • Epicurious • Christian Science Monitor • Library Journal 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 Home Cooking

[A Cookbook]

Ten Speed Press 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 Banh Mi Handbook

Recipes for Crazy-Delicious Vietnamese Sandwiches [A Cookbook]

Ten Speed Press A cookbook devoted to the beloved Vietnamese sandwich, with 50 recipes ranging from classic fillings to innovative modern combinations. Created by Vietnamese street vendors a century or so ago, *banh mi* is a twist on the French snack of pâté and bread that is as brilliant as it is addictive to eat. Who can resist the combination of crisp baguette, succulent filling, and toppings like tangy daikon and carrot pickles, thin chile slices, refreshing cucumber strips, and pungent cilantro sprigs? You'll have ample opportunities to customize your sandwich with filling options such as grilled pork, roast chicken, and "the special"—a delectable combination of garlicky pork, liver pâté, and Vietnamese cold-cuts. Opening a new realm of flavor for anyone tired of standard sandwich fare, *The Banh Mi Handbook* presents more than fifty recipes and numerous insights for crafting a wide range of sandwiches, from iconic classics to modern innovations, including: Crispy Drunken Chicken Shrimp in Caramel Sauce Grilled Lemongrass Pork Beef and Curry Sliders Coconut Curry Tofu Lettuce Wrap Banh Mi Respected food writer Andrea Nguyen's simple, delicious recipes for flavor-packed fillings, punchy homemade condiments, and crunchy, colorful pickled vegetables bring the very best of Vietnamese street food to your kitchen.

Night + Market

Delicious Thai Food to Facilitate Drinking and Fun-Having Amongst Friends A Cookbook

Clarkson Potter 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.

The Little Viet Kitchen

Over 100 authentic and delicious Vietnamese recipes

Bloomsbury Publishing "As a child we had nothing and the value of every meal, therefore, was so important to us – this has shaped my love and perspective on food.†? Born in a small village in the south of Vietnam, Thuy was surrounded by food and she grew up amidst livestock and fresh produce, with a wonderful variety of fruits, morning markets with freshly picked vegetables and the smells of traditional street food. It's these memories that are the foundation of her food philosophy and culinary creations, and her landmark London restaurant, The Little Viet Kitchen, brings this true taste of Vietnamese cuisine to Islington. It is here that Thuy, along with her husband Dave, has created a dining experience combining the best of restaurateur precision and flair with the comforts of the home kitchen. Embracing all elements of Vietnamese cuisine, Thuy's food enhances and showcases the natural textures and flavours of the organic ingredients she uses. Having moved to the UK aged seven, Thuy has a distinctive approach to Vietnamese cooking in the West, with an authentic core knowledge of Vietnamese culture and a deft understanding of the London restaurant and foodie scene, all of which is brought to life in these pages. Offering a fresh approach and insight into how to make the best of classic dishes and Vietnamese family favourites, it is Thuy's expertise and memories that are the heart of each and every recipe. This book delves into Thuy's journey from Vietnam to England, celebrating her love of Vietnamese cooking, culture and way of life and tantalizing the reader's tastebuds alongside their imaginations, turning everyone's kitchen into a Little Viet Kitchen. Beautiful photography by the brilliant David Loftus accompanies each recipe, all styled by Thuy herself.

Asian Dumplings

Mastering Gyoza, Spring Rolls, Samosas, and More [A Cookbook]

Potter/TenSpeed/Harmony The enhanced edition of *Asian Dumplings* offers an enriched cookbook experience, including video guidance on key dumpling techniques combined with the convenience of having a portable learning tool at your fingertips. Shaping dumplings can be intimidating, so it's no wonder that students in Andrea's classes pay the most attention to her detailed and encouraging how-to demonstrations. With the enhanced *Asian Dumplings* ebook, you get an on-demand dumpling-making class in your own home that covers everything from entry-level shapes such as the half-moon and pea pod to the mesmerizing wrist swirl used to create Shanghai Spring Roll Skins. Featuring eleven videos that demystify dumpling shaping for cooks of all levels, the enhanced audio-visual component of *Asian Dumplings* brings Andrea into your kitchen to guide you through each master technique--any time, as many times as you need. Plump pot stickers, spicy samosas, and tender bāo (stuffed buns) are enjoyed by the million every day in dim sum restaurants, streetside stands, and private homes worldwide. Wrapped, rolled, or filled; steamed, fried, or baked--Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in *Asian Dumplings*. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), *Asian Dumplings* encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a contemporary lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party. More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gyōza/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out *Asian Dumplings*, making it the most definitive, inviting, inspiring book of its kind.

Vietnamese PHO Cookbook

Adventurous Easy Favorite Recipes of Vietnam's Street Foods You Can Make at Home

◆Vietnamese PHO Cookbook: Adventurous Easy Favorite Recipes of Vietnam's Street Foods You Can Make at Home!◆If you crave for Vietnamese PHO, I'm telling you this is the only book that shows you the best of them. With 30 recipes of ways to cooking Vietnamese PHO at home, this PHO Cookbook is your best bet to a healthier life and healthy living. Do you know that eating Vietnam inspired meal is accompanied with various health benefits? By following meals in this cookbook you will heal yourself of: Heart Related Problems Boost Immune System Boost Metabolism Blood Circulation e.t.c Join the leagues of many who have had their conditions improved by changing their diet. By reading this book, you will learn: How Vietnamese PHO is helping to heal various health conditions 30 delicious and nutritious breakfast, lunch and dinner that heal many ailments Step by Step cooking methods of your favorite healing meals Why missing out on this Vietnamese PHO Cookbook? Scroll up and click the Buy Now button to get a copy of this book.

Vietnamese Market Cookbook

Spicy Sour Sweet

Running Press Bring the Flavor of Vietnam to Your Kitchen Salty, sweet, bitter, sour, and spicy: these are the flavorful tenets of Vietnamese cuisine. This exhilarating culinary culture is rich but light, deeply flavorful but made with simple ingredients, and filling while also easy to prepare. That's the message that authors Van Tran and Anh Vu wanted to bring to a hungry crowd when they opened their banh mi stall in London, an international city that surprisingly lacked the tastes of the authors' childhoods in Hanoi. As their business expanded, *The Vietnamese Market Cookbook* followed. The recipes are simpler than you might think but explode with the purest flavors of vegetables, seafood, lean meats, spices, chiles, and treasured Vietnamese condiments like fish sauce. Old and new favorites collide: Asparagus and Crabmeat Soup, Papaya Salad with Crispy Anchovies, Claypot Chicken with Ginger, Sea Bass Carpaccio, Kumquat Jasmine Iced Tea, and Crème Caramel. From chapters like "Sweetness and Happiness" to "Spiciness and Adventure" and "Saltiness and Healing," this lusciously filling book will bring a little bit of Vietnam into your home.

Wholesome Vietnamese Cooking

100+ Authentic Recipes for Real Flavors and Better Health

Nowadays it's hard to find authentic Vietnamese food that is both delicious and healthy - without artificial and potentially harmful ingredients. Also rare are good recipes in English for classic dishes such as Sizzling Crepes (Bánh Xèo), Asparagus Crab Soup (M?ng Tây N?u Cua), and Pandan Layer Cake (Bánh Da L?n). With *Wholesome Vietnamese Cooking*, you can prepare these dishes and many other favorites - with real flavors, wholesome ingredients, safe cooking techniques - and understand their effects on health. Author Rosette Nguyen shares a treasure trove of family recipes that have stood the test of time - through generations of practice, refinement, and enjoyment. Most of the recipes are from her native country, Vietnam, and some are popular dishes from other parts of the world such as Pot Stickers from China, Chicken Tikka Masala from Britain, and Tarte Flambée from France.

Bowl

Vegetarian Recipes for Ramen, Pho, Bibimbap, Dumplings, and Other One-Dish Meals

Houghton Mifflin Harcourt "An of-the-moment healthy food trend . . . smart, simple recipes that range from Fennel Pho to Summer Squash Dumplings and a Black Rice Burrito Bowl."—Well+Good, "The 10 Most Exciting Health Books to Read in 2016" A restorative bowl of vegetarian ramen sent Lukas Volger on a quest to capture the full flavor of all the one-bowl meals that are the rage today—but in vegetarian form. With the bowl as organizer, the possibilities for improvisational meals full of seasonal produce and herbs are nearly endless. Volger's ramen explorations led him from a simple bowl of miso ramen to a glorious summer ramen with corn broth, tomatoes, and basil. From there, he went on to the Vietnamese noodle soup pho, with combinations like caramelized spring onions, peas, and

baby bok choy. His edamame dumplings with mint are served in soup or over salad, while spicy carrot dumplings appear over toasted quinoa and kale for a rounded dinner. Imaginative grain bowls range from ratatouille polenta to black rice burrito with avocado. And unlike their meatier counterparts, these dishes can be made in little time and without great expense. Volger also includes many tips, techniques, and indispensable base recipes perfected over years of cooking, including broths, handmade noodles, sauces, and garnishes. Photographs by Michael Harlan Turkell. “Brim with brilliant noodle-broth ideas. Cherry-pick the toppings you like, or follow the full recipes—either way, you’ll be floored by just how delicious this dorm-room classic can be.”—Oprah.com “Explores vegetarian versions of the best bowl foods from around the globe.”—Epicurious, “The 30 Most Exciting New Spring Cookbooks” “A go-to cookbook for Asian-inspired vegetarian soups, noodle bowls, and dumplings.”—Library Journal (starred review)

New German Cooking

Recipes for Classics Revisited

Chronicle Books *“Paints a picture of a German cuisine that most of us had no idea existed: vibrant salads, light fish dishes, addictive vegetable sides . . .” —Epicurious One of The Washington Post’s “10 Best Cookbooks of 2015” Bright flavors. Fresh and healthful. These are not words we typically associate with German cuisine. But this beautifully packaged cookbook is not quite traditional. Featuring 100 recipes for familiar food re-envisioned to reflect the way we eat now, New German Cooking celebrates fresh vegetables, grains, herbs, and spices as obsessively as it does pork, pretzels, and beer. Chefs Jeremy and Jessica Nolen share recipes from their family table, inspired by their travels in Germany. Slow-braised meats, homemade pickles and preserves, hand-cut noodles, and vegetables every which way—the recipes in New German Cooking are entirely true to their roots, yet utterly unique. More than 40 full-color photographs and creative recipes for every meal occasion will satisfy food lovers far and wide. “New German Cooking ain’t yer oma’s cookbook. It’s better. With imagination and finesse, Jeremy and Jessica Nolen update classics and lighten, brighten, and most of all modernize German cooking, that most misunderstood of cuisines.” —Hank Shaw, James Beard Award-winning author “This inspiring read includes a mouthwatering combination of the familiar (Bavarian pretzels, beer cheese soup, bratwurst, and apple strudel) with modern riffs such as green asparagus and aged-gouda dip; roasted parsnip salad with hazelnuts and blue cheese; and a simple chicken braised in riesling with onion, leeks, garlic, and green grapes . . . [a] terrific update on an often-overlooked cuisine.” —Publishers Weekly*

Asian Tofu

Discover the Best, Make Your Own, and Cook It at Home [A Cookbook]

Ten Speed Press *From sleek, silken tofu with delicate toppings to piping-hot fried satchels in a robust sauce, tofu provides a versatile canvas for the intricate flavors and textures that Asian and vegetarian cooks have long enjoyed. America has embraced tofu as a healthy, affordable ingredient. And while it has been welcomed into sophisticated mainstream dining, tofu is often hidden in Western guises and in limited applications. In her third intrepid cookbook, celebrated food writer and teacher ANDREA NGUYEN aims to elevate this time-honored staple to a new place of prominence on every table. Asian Tofu’s nearly 100 recipes explore authentic, ancient fare and modern twists that capture the culinary spirit of East, Southeast, and South Asia. There are spectacular favorites from Japan, Korea, Thailand, Singapore, and India, as well as delicious dishes from Taipei, San Francisco, Santa Monica, and New York. Andrea demystifies tofu and interprets traditional Asian cuisine for cooks, sharing compelling personal stories and dispatches from some of the world’s best tofu artisans along the way. For those who want to take their skills to the next level, the tofu tutorial clearly outlines tofu-making technique, encouraging readers to experiment with the unparalleled flavors of homemade varieties. But time-pressed cooks needn’t fear: while a few recipes, such as Silken Tofu and Seasoned Soy Milk Hot Pot, are truly best with homemade tofu, most are terrific with store-bought products. Some traditional dishes combine tofu with meat in brilliant partnerships, such as Spicy Tofu with Beef and Sichuan Peppercorn and Tofu with Kimchi and Pork Belly, but this collection is predominantly vegetarian and vegan, including the pristinely flavored Spiced Tofu and Coconut in Banana Leaf and vibrant Spicy Lemongrass Tofu Salad. And innovations such as Okara Doughnuts reveal tofu’s more playful side. For health- and eco-conscious eaters and home chefs who are inspired to make the journey from bean to curd, Asian Tofu is the perfect guide.*

The Food of Vietnam

Hardie Grant Books 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.

Creole

Phaidon Incorporated Limited Containing over 160 recipes and including some of the West Indian Creole dishes, from fish and shellfish dishes to cooling punches and frappes, this book paints a picture of the food in Guadeloupe.

Pleasures of the Vietnamese Table

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

William Morrow Cookbooks 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.

That Noodle Life

Soulful, Savory, Spicy, Slurpy

Workman Publishing Company The pleasure and joy of a bowlful of noodles! Here are 75 simple yet intensely flavored recipes for noodles of all types, from Kung Pao noodles to Pappardelle with Rich Pork Ragu, from traditional ramen to kimchi mac and cheese, by the award-winning writers of *i am a food blog*.

The Truck Food Cookbook

150 Recipes and Ramblings from America's Best Restaurants on Wheels

Workman Publishing *The James Beard Award winner dives into the food truck scene with “recipes for all kinds of dishes you had no idea were tragically missing from your life” (Eater). It’s the best of street food: bold, delicious, surprising, over-the-top goodness to eat on the run. And the best part is now you can make it at home. Obsessively researched by food authority John T. Edge, The Truck Food Cookbook delivers 150 recipes from America’s best restaurants on wheels, from LA and New York to the truck food scenes in Portland, Austin, Minneapolis, and more. John T. Edge shares the recipes, special tips, and techniques. And what a menu-board: Tamarind-Glazed Fried Chicken Drumettes. Kalbi Beef Sliders. Porchetta. The lily-gilding Grilled Cheese Cheeseburger. A whole chapter’s worth of tacos—Mexican, Korean, Chinese fusion. Plus sweets, from Sweet Potato Cupcakes to an easy-to-make Cheater Soft-Serve Ice Cream. Hundreds of full-color photographs capture the lively street food gestalt and its hip and funky aesthetic, making this both an insider’s cookbook and a document of the hottest trend in American food. “Writing with his usual panache, John T. Edge gives us great insight into the ever exploding food truck scene. Ten pages in, I was licking my lips in anticipation of my next street taco, which I can now make at home using one of the many fine recipes in this book. Serious Eaters everywhere will devour Truck Food.” —Ed Levine, founder, Serious Eats “Despite their fleeting nature, these creations endure in a winning combination of graphic design, cross-cultural flair and writing on one of the staples of the urban food landscape.” —Kirkus Reviews*

The Grand Central Market Cookbook

Cuisine and Culture from Downtown Los Angeles

Clarkson Potter *Founded in 1917, Grand Central Market is a legendary food hall in Downtown Los Angeles that brings together the many traditions and flavors of the city. Now, GCM's first cookbook puts the spotlight on unique recipes from its diverse vendors, bringing their authentic tastes to your home kitchen. From Horse Thief BBQ's Nashville-Style Hot Fried Chicken Sando to Madcapra's Sumac Beet Soda to Golden Road's Crunchy Avocado Tacos, here are over 85 distinctive recipes, plus spectacular photography that shows off the food, the people, and the daily bustle and buzz. Stories about the Market's vibrant history and interviews with its prominent customers and vendors dot the pages as well. Whether you've visited and want to make your favorite dishes at home, or are simply looking for a cookbook that provides a plethora of multi-national cuisine, The Grand Central Market Cookbook is sure to make your kitchen just a little bit cooler. 2018 IACP Cookbook Award nominee for Compilations.*

The Steamy Kitchen Cookbook

101 Asian Recipes Simple Enough for Tonight's Dinner

Tuttle Publishing *You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger (steamykitchen.com) Jaden Hair will walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridel's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled Bananas with Chocolate and Toasted Coconut Flakes*

Little Vietnam

From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook]

Tuttle Publishing *Little Vietnam brings together 80 authentic recipes that capture the energy, color and excitement of Vietnamese cooking. Acclaimed Vietnamese chef and restaurateur Nhut Huynh shares his passion for the food that sustained his family during times of war and separation and which today inspires him to explore Vietnam's wonderfully rich culture. In this easy-to-follow Vietnamese cookbook, Nhut introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to Vietnam to visit friends and family. Throughout, Nhut offers practical tips on sourcing ingredients locally and mastering cooking techniques. Delicious Vietnamese recipes include: Beef Noodle Soup Salt and Pepper Squid Rice Paper Rolls Chicken with Lemongrass and Chili Crab with Tamarind and Chili And many more... . Based on ingredients available at most Western supermarkets, these recipes will delight the home cook, while Nhut's personal story will inspire all of us to take a longer look at an emerging country and its rich culinary traditions.*

I Am a Filipino

And This Is How We Cook

Artisan *Filipino food is having its moment. Sour, sweet, funky, fatty, bright, rich, tangy, bold—no wonder adventurous eaters like Anthony Bourdain consider Filipino food “the next big thing.” But so do more mainstream food lovers—Vogue declares it “the next great American cuisine.” Filipinos are the second-largest Asian population in America, and finally, after enjoying Chinese, Japanese, Thai, and Vietnamese food, we’re ready to embrace Filipino food, too. Written by trailblazing restaurateurs Nicole Ponseca and Miguel Trinidad, I Am a Filipino is a cookbook of modern Filipino recipes that captures the unexpected and addictive flavors of this vibrant and diverse cuisine. The techniques (including braising, boiling, and grilling) are simple, the ingredients are readily available, and the results are extraordinary. There are puckeringly sour adobos with meat so tender you can cut it with a spoon, along with other national dishes like kare-kare (oxtail stew) and kinilaw (fresh seafood dressed in coconut milk and ginger). There are Chinese-influenced pansit (noodle dishes) and lumpia (spring rolls); Arab-inflected cuisine, with its layered spicy curries; and dishes that reflect the tastes and ingredients of the Spaniards, Mexicans, and Americans who came to the Philippines and stayed. Included are beloved fried street snacks like ukoy (fritters), and an array of sweets and treats called meryenda. Filled with suitably bold and bright photographs, I Am a Filipino is like a classic kamayan dinner—one long, festive table piled high with food. Just dig in!*

Street Food Vietnam

Noodles, salads, pho, spring rolls, banh mi & more

Rizzoli Publications *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.*

Lemongrass, Ginger and Mint Vietnamese Cookbook

Classic Vietnamese Restaurant Favorites at Home

Rockridge Press Authentic and delicious, the recipes in Lemongrass, Ginger and Mint Vietnamese Cookbook bring Vietnamese restaurant favorites to your family's dining table. From phở and spring rolls to bánh mì 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 the clear-cut guidance in 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. Her culinary style 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 New York City. From her current home in Hội 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 cooking. In this Vietnamese cookbook, you'll enjoy the straightforward simplicity that comes from years of homegrown expertise. With Lemongrass, Ginger and Mint Vietnamese Cookbook you'll find: 8 chapters featuring popular Vietnamese favorites including Phở (Noodle Soup), Bánh Mì (Sandwiches), Cháo (Porridge), Cuốn (Rolls), Bún (Rice Vermicelli), and Gỏi/Nộm (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 recommendations Lemongrass, Ginger and Mint Vietnamese Cookbook offers everything you need to recreate authentic Vietnamese meals. As many Vietnamese people say, "If you want to eat, get your feet to the stove." With this Vietnamese cookbook, you'll be able to do so with confidence!

Takashi's Noodles

[A Cookbook]

Ten Speed Press A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

Vegan Asian: A Cookbook

The Best Dishes from Thailand, Japan, China and More Made Simple

Page Street Publishing Make Incredible Vegan Versions of Your Favorite Asian Meals If you crave vegan-friendly versions of classic Asian dishes, this will become your new favorite cookbook! Jeeca Uy, of the hit Instagram account @TheFoodieTakesFlight, transforms traditional Southeast and East Asian cuisine into spectacular vegan renditions that are bursting with flavor. From iconic Thai dishes to piping-hot Japanese fare and everything in between, Jeeca's recipes will take your palate on a delicious food trip across Asia that will keep you coming back for more. So, why order takeout when you can easily whip up a vegan version that is not only healthier but can taste even better? Find your favorites and discover new ones with recipes such as: Pad Thai Char Siu Tofu Vietnamese Mushroom Pho Singaporean Chili Tofu Chinese Lettuce Wraps Yang Chow Fried Rice Japanese Yakisoba Spicy Dan Dan Noodles Satay Tofu Sticks with Peanut Sauce Korean Bulgogi Mushrooms Along with vibrant photographs, Jeeca has packed this book with tips and tricks to guide any cook, vegan or not, on how best to work with tofu, how to fold dumplings, how to make vegan versions of essential sauces and so much more. This cookbook will quickly become your go-to guide for simple yet delicious vegan Asian recipes.

Secrets of the Red Lantern

Stories and Vietnamese Recipes from the Heart

Andrews McMeel Publishing *Over two hundred seventy-five Vietnamese recipes are presented alongside a visual narrative of food and Nguyen family photographs that follows the family's escape from war-torn Vietnam to the founding of the Red Lantern restaurant.*

The Slanted Door

Modern Vietnamese Food [A Cookbook]

Ten Speed Press *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.*

Lucky Peach Presents 101 Easy Asian Recipes

Clarkson Potter *"Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.*

The New Art of Japanese Cooking

Gardners Books *Japanese cookery guru The Iron Chef, Masaharu Morimoto, combines European and Western cooking techniques and ingredients with Japanese roots creating mouth-watering results. Chef Morimoto's cooking has distinctive Japanese roots, yet it's actually, "global cooking for the 21st century." His unique cuisine is characterized by beautiful Japanese colour and aromas, while the preparation infuses multicultural influences such as Chinese spices and Italian ingredients, presented in a refined French style. Bring all of these elements home following his step-by-step instructions and cook up over 125 recipes; from Tuna Pizza and mouth-watering Bouillabaisse to sinfully rich Chocolate Tart with White Chocolate Sorbet. Discover how to slice and cure fish, properly eat sushi and learn about the origins and significance of rice, soy sauce, tofu, blowfish and other hard-to-find ingredients. For taste-bud travellers and anyone interested in learning more about Japanese cooking and traditions.*

Burma Superstar

Addictive Recipes from the Crossroads of Southeast Asia [A Cookbook]

Ten Speed Press *From the beloved San Francisco restaurant, a mouthwatering collection of recipes, including Fiery Tofu, Garlic Noodles, the legendary Tea Leaf Salad, and many more. Never before have the vivid flavors of Burmese cooking been so achievable for home cooks. Known for its bustling tables, the sizzle of onions and garlic in the wok, and a wait time so legendary that customers start to line up before the doors even open—Burma Superstar is a Bay Area institution, offering diners a taste of the addictively savory and spiced food of Myanmar. With influences from neighboring India and China, as well as Thailand and Laos, Burmese food is a unique blend of flavors, and Burma Superstar includes such stand-out dishes as the iconic Tea Leaf Salad, Chili Lamb, Pork and Pumpkin Stew, Platha (a buttery layered flatbread), Spicy Eggplant, and Mohinga, a fish noodle soup that is arguably Myanmar's national dish. Each of these nearly 90 recipes has been streamlined for home cooks of all experience*

levels, and without the need for special equipment or long lists of hard-to-find ingredients. Stunningly photographed, and peppered with essays about the country and its food, this inside look at the world of Burma Superstar presents a seductive glimpse of this jewel of Southeast Asia.

Simply Ramen

A Complete Course in Preparing Ramen Meals at Home

Race Point Pub Whether you are cooking for one or twelve, *Simply Ramen* brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups—and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal. Try your hand at: Indonesian Pork Ramen with Coconut Curry Soup Chicken Meatball Ramen Teriyaki Beef-Wrapped Asparagus Ramen California Ramen with crabmeat, avocado, and cucumber Spicy Tofu Ramen Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts With simple step-by-step instructions and mouthwatering photos, *Simply Ramen* will turn your kitchen into a ramen-ya for family and friends.

The Skinnytaste Cookbook

Light on Calories, Big on Flavor

Clarkson Potter Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The *Skinnytaste Cookbook* features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

The Adventurous Eaters Club

Mastering the Art of Family Mealtime

HarperCollins NATIONAL BESTSELLER TV star Misha Collins and his wife, journalist and historian Vicki Collins, show families how to be mealtime adventurers so that kids might have a lifelong relationship with real food Chicken nuggets. Hot dogs. Macaroni and cheese. These are just some of the greatest hits we offer kids at mealtime. Misha and Vicki Collins totally get it. When their son West was a toddler, he began refusing anything that wasn't bland and beige. At first, they succumbed, anything to end the mealtime battles. But with sinking hearts they realized fruit snacks and buttered noodles weren't just void of nutrition, they were setting him up for a lifetime with a limited palate and a reliance on convenience foods. So, as a family, they decided to lean into what they love best—adventure—and invited their kids to be playful and exploratory in the kitchen. Now, in *The Adventurous Eaters Club*, Misha and Vicki share how they created a home where mealtime doesn't involve coercion or trickery, and where salad, veggies, fresh soups, and fruit are the main course. Combining personal anecdotes and practical tips with over 100 creative, delicious, whimsical recipes little hands can help prepare *The Adventurous Eaters Club* offers readers all the support, encouragement, and practical advice they need to make lifelong adventurous eaters out of their kids.

Vietnamese Food with Helen's Recipes

Helen Le *This cookbook features authentic Vietnamese home cooking recipes with step-by-step photo instructions and links to video demonstrations on Youtube. The recipes have been tested by thousands of viewers of Helen's Recipes Channel on Youtube with excellent results. See testers' food photos here: <http://iconosquare.com/tag/helenrecipes> . Watch this book launch video to find out WHY this cookbook is a MUST-BUY: http://youtu.be/K2oBE4k_Kvk . E-book version is available at: <http://danangcuisine.com/cookbook/>*

My Vietnamese Kitchen

Recipes and stories to bring Vietnamese food to life on your plate

Ryland Peters & Small *My Vietnamese Kitchen is a collection of recipes passed down through Uyen Luu's family. Uyen was born in Saigon and spent her childhood there before leaving Vietnam in the aftermath of the war. She regularly travels back there to visit family and pick up more classic and modern recipes for dishes found in the homes and on the streets of Vietnam. The recipes in the book tell a story—about Uyen's family and the culture of food in Vietnam. In essence, the food of her country aims to strike the perfect balance between sweet, sour, salty, bitter, hot and umami, and to cater for any occasion and time of day, every mood and ailment. Uyen describes some of the most commonly used produce and guides you through chapters such as Breakfast, Soups, Snacks, Noodles, Lunch & Dinner, and Sweets, weaving in tales of etiquette, personal history and tradition and providing evocative photos of her travels throughout. Popular recipes include pho soup, banh mi baguettes and summer rolls.*

Frugal Cooking with Your Instant Pot®

Delicious, Fuss-Free Meals that Cost \$3 or Less per Serving

Page Street Publishing *Save Money. Save Time. Save Weeknight Dinner! Your Instant Pot® has been saving you time and energy in the kitchen for years and now, it'll save you money, too! With this impressive collection of recipes, you'll learn how to make a ton of incredible, budget-friendly dinners in your Instant Pot® that cost next to nothing— just \$3.00 or less per serving! Drew Maresco, author of 3-Step Slow Cooker Cookbook, helps you trim away the cost of your grocery bill without ever sacrificing on flavor, thanks to a host of frugal tips and tricks on cooking with less expensive cuts of meat, stocking your pantry with low-budget staples and utilizing fresh produce to its full potential. And as always, these 75 delicious dinners come together quickly and easily thanks to the convenient design of the Instant Pot®! Cooked to tender, juicy perfection, these scrumptious meals are sure to jazz up your weeknight rotation. Everyone in the family will love the classic flavors of Balsamic Roast Beef and Potatoes, Savory Apple Pork Tenderloin and Creamy Garlic Chicken. Cozy soups like One-Pot Lasagna Soup and Creamy Broccoli Cheddar Soup and unique pasta dishes like Meatball Stroganoff with Egg Noodles are sure to impress any crowd. And don't forget to whip up Drew's culturally inspired dinners, such as Salsa Verde Pork Tacos, Easy Beef Pho and BBQ Korean Beef. With so many mouthwatering options to choose from, you'll save tons of money on groceries and have endless tasty dinner ideas for years to come!*