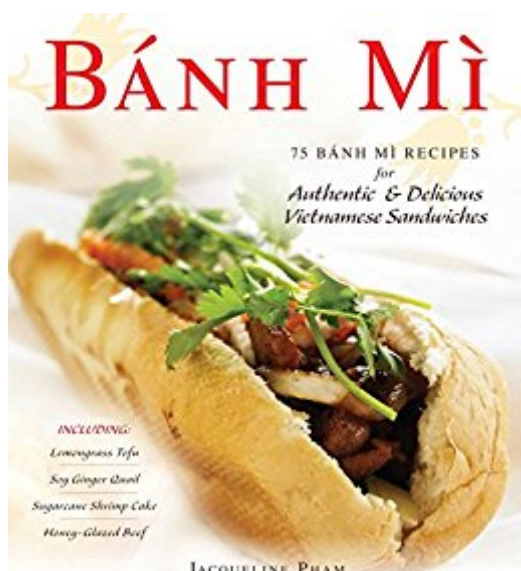


The book was found

Banh Mi: 75 Banh Mi Recipes For Authentic And Delicious Vietnamese Sandwiches Including Lemongrass Tofu, Soy Ginger Quail, Sugarcane Shrimp Cake, And Honey-Glazed Beef



Synopsis

The quintessential Vietnamese street food--in your own home! Indulge in the intoxicating aroma and exotic taste of a freshly baked baguette topped with savory pork, bright cilantro, and thin strips of pickled carrots and daikon. With Banh Mi, you can enjoy these flavorful Vietnamese sandwiches without ever having to step out of your home. From vegetarian options to meat-filled sandwiches, this book will provide you with step-by-step instructions for creating 75 delicious banh mi recipes, including: Spicy eggplant tofu Vietnamese-style chicken curry Char siu barbecue pork Mango grilled shrimp Complete with recipes for classic Vietnamese pickled condiments, flavorful sauces, fresh baked breads, and classic sides, Banh Mi brings the essential tastes of true Vietnamese cuisine into your kitchen!

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Customer Reviews

Bought it for my wife and she loves it! Clear and concise instructions that are easy to follow! For me, it has pictures! :) Update: just read one of the reviews stating that he does not have the book and yet he posted a critical review. I am looking at the book and I would say that the title does not tell the

tale. Granted that there are non-traditional bánh mì things such as croissant and stuffs in Chapter 1 for breakfast and what to drink in Chapter 7; however, chapters 2-6 are recipes of Vietnamese dishes that the author showed can be served with the baguette. These are different twists to the old BBQ pork with pate bánh mì! Is it traditional bánh mì? No, there isn't anything that is traditional bánh mì! Growing up in Saigon, we used to put left overs (not much choice back then ;)) into baguette for our lunch to bring to school the next day! If I am not mistaken, BBQ pork (thịt heo nướng) and cilantro are from China, pate, Maggi soy sauce, and baguette are from France. So, the authentic part of bánh mì comes from how Vietnamese have taken what is tasty from the rest of the world and created an affordable, delectable meal! Isn't it what Ms. Pham has done? :) Btw, bánh mì means bread, but it is so happened that it refers mostly to the French baguette. My personal favorite when it comes to bánh mì is bánh mì with BBQ pork belly (thịt heo nướng) with pate, pepper, cà rốt muối (pickled carrot & daikon), thin slices of cucumber, and Maggi soy sauce. Now, that's traditional bánh mì in my book. Several other old favorites include bánh mì thịt băm (crushed pork meatball), bánh mì chả (sliced pork patties), or just baguette with butter sprinkled with sugar. Yes, that's weird, but when I was little, that was my favorite! Try also bánh mì with caramelized shrimps (tôm nướng) and of course the full compliment of the typical cilantro, butter, pepper, cà rốt muối (pickled carrot & daikon), thin slices of cucumber! It needs to be Maggi. I have tasted bánh mì with other soy sauce (ie, Kikoman). No bueno! Ever tried baguette filled with sunny side up eggs with cilantro, pepper, cà rốt muối (pickled carrot & daikon), pate, and dabs of Maggi soy sauce? That's one bánh mì that my boys and I love to eat every weekend at Lee's Sandwich shop here in Houston! If you have a Lee's Sandwich where you are, it's called bánh mì trứng (bánh mì egg). That may seem to be easy to make, but what makes a bánh mì great is a good, crunchy baguette! Btw, even Lee's Sandwich is not traditional bánh mì. To write a traditional/ authentic bánh mì book, it will only take about 4-5 pages including the introduction, LOL! Ok ... perhaps, the word "Authentic" is somewhat not fitting! Now, having said that, since we Vietnamese borrowed the baguette from the French, so bánh mì technically is not authentic Vietnamese dish. :) As for other Vietnamese dishes, you bet ... don't mess with hủ tiếu, phở, bún, bánh cuốn, bánh mì, canh chua, cơm, kho, etc. Ok ... now, I am officially hungry! I am happy that

Ms. Pham is sharing what we Vietnamese have enjoyed through the years with folks outside of the Vietnamese communities! In sum, the book is a refreshing way to have others to try one of Vietnamese's favorite, inexpensive meal ... bánh mì. Cheers ...

A wonderful compendium of recipes for Vietnamese sandwiches, not all of which are really Vietnamese. For example, char siu is a Chinese dish, but the recipe in this book is the best I've ever tried. The recipes are not hard, but some of them do involve many steps and many, many ingredients. To see what I mean, click on the "Look Inside" option at the top of the product page - you will need a well stocked Asian pantry, or access to an Asian market (or order from) to make these dishes. The good news is that once you have spent the money on the pantry staples, they last a long time. Lots of great photos, and easy to follow instructions.

A good simple book giving a quick intro to the world of Banh Mi. Accompaniments are a nice addition with such interesting recipes as Vietnamese style Thai iced tea (yes sounds a bit territorially mixed :-), lime mayonnaise and pickled carrots & daikon. There are 42 recipes under the core sandwich chapters and while some are more dishes that could go with a roll rather than in it there's plenty of variety to keep one interested.

A delightful book for the banh mi fanatic. My husband and son have spent many hours studying these recipes and creating delicious meals. My personal favorite is lemon grass tofu. It was a holiday gift to them, but the results have been a gift for me. The photographs are also a feast for the eyes.

Love this book! It even includes a recipe for the coveted Banh Mi rolls. I especially loved the recipe for the Meatball Bahn Mi! The fabulous sauces can be used to dress up weekday dinners.

Well done and interesting recipes though my Vietnamese friends have never tasted some of these and said they don't sell some of these types in Vietnam. I, however, found them quite tasty. Very easy to follow recipes with great pictures, too. Worth the purchase.

We are a family who LOVES banh mi!! The recipes are amazing, the pictures are on point. It's a great cookbook. My boyfriend uses the recipes at work and all his guests love them. We will likely be purchasing another one for my in-laws.

I didn't need 75 recipes of Vietnamese dishes. I needed a few ways to construct a Banh mi. Doesn't teach you the basics of banh mi construction and ingredients. Missing a lot

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