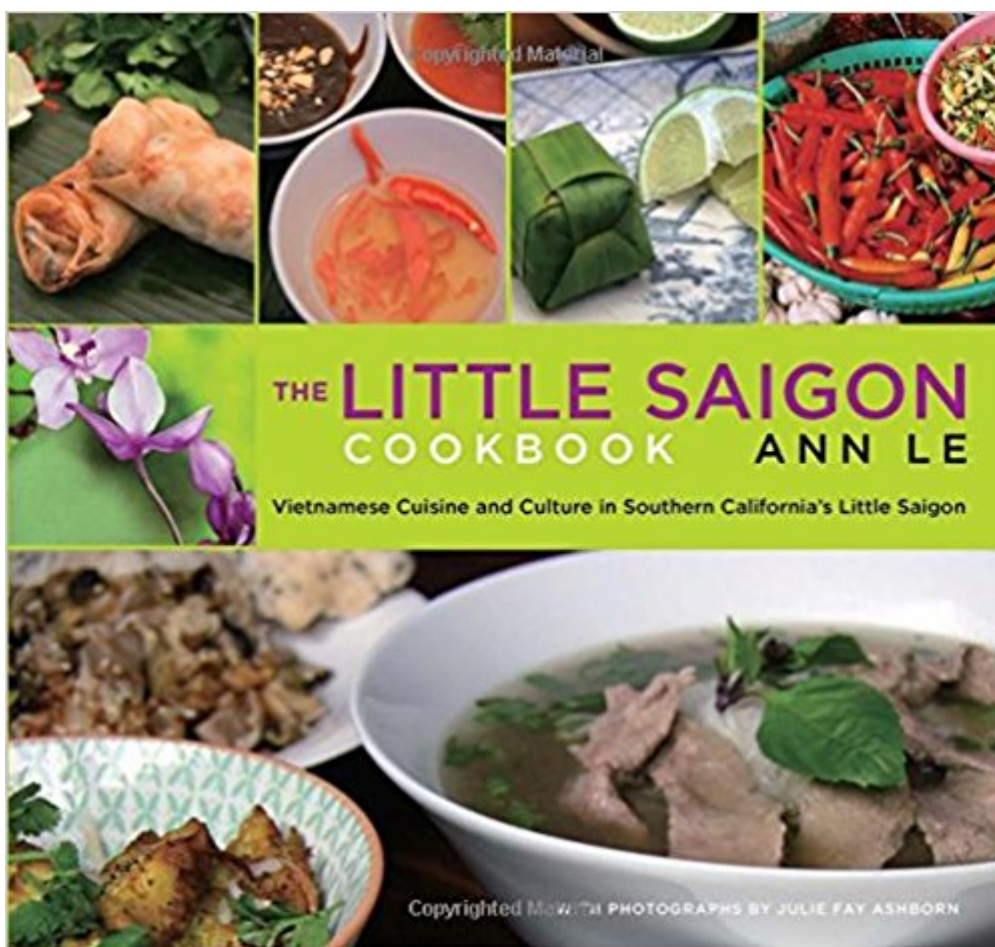


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# Little Saigon Cookbook: Vietnamese Cuisine And Culture In Southern California's Little Saigon



## 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: 3.9 out of 5 stars 68 customer reviews

Best Sellers Rank: #918,022 in Books (See Top 100 in Books) #72 in [Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese](#) #89 in [Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian](#) #8224 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

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wealth of authentic dishes, from the hot and crispy Vietnamese crepes down Bolsa Avenue to the crunchy, tangy chicken and cabbage goi salad from the Asian Mall.

Ann Le has lived most of her life in the area of Southern California known as Little Saigon, where her family moved in 1975 after the fall of Saigon. Julie Fay Ashborn's travels through Southeast Asia have inspired her photography in the books *To Asia with Love*, *To Vietnam with Love*, and *Communion: A Culinary Journey Through Vietnam*.

After going out to eat Vietnamese at the best place in town (according to my born & raised Vietnamese friend), I really wanted to replicate some of the dishes we had. I grew up in Hawaii so I'm very familiar with Vietnamese food, but as Hawaii is such a melting pot, I never knew how authentic it was. My friend was able to show me what the real deal was - and it's good stuff. With this cookbook I was able to recreate some of the dishes that we had, and can't wait to try some more. A little bit of history and story about "Little Saigon" in southern California adds meaning to the recipes Ann Le loves and shares. A word of caution: when you see how easy some of the dishes are, you might stop going out to eat!

I was expecting a little bit more from the book I found it was not very colorful book was more on the bland side, the recipes are alright, I do feel the person was describing more or less her lifestyle, it was not what I expected, but then the book was ok I wouldn't push any one to buy it.

I found "The Little Saigon Cookbook" to be amongst the best of any of my Vietnamese/Asian cookbooks. It is vivid in its descriptions and illustrations. It also provides any serious enthusiast with some excellent recipes. My last dental assistant was Vietnamese and taught me a great deal before I had to retire and this cookbook reflects much of what she took the time to teach me. I also found the narrative of the author's coming to this country very interesting and inspiring. I regret that there is a "one-star" rating on this book. But I have found that if you investigate grossly deviant ratings/reviews you can usually disregard them due to personal agendas, lack of experience, etc. No, I am not Vietnamese, but I have been cooking and learning about Vietnamese cooking before most non-immigrants even knew much about this incredible cuisine. I can remember finally finding one of the few Vietnamese grocery stores at that time in south downtown Houston. This was just south of my dental practice and the owners couldn't believe that this "round-eyed" American was interested, much less knew anything about their foods. My first cookbook was a first edition by

Bach Ngo. Since then I have collected most Vietnamese cookbooks in print and several out of print.

Find myself referring to this little gem quite often. I tend to compare recipes among my various Vietnamese cookbooks before I attempt a recipe. Good stuff here!

Sadly lacking pictures of finished dishes.

I purchased this book looking for a good Pho recipe. The one in the book sounds amazing, but I haven't gotten around to making it yet because I get distracted by all the other delicious options in the book! The directions are clear and easy to understand, and the food has been turning out amazing. Definitely worth the purchase if you're looking to start cooking more Vietnamese.

It helps me cook like professional.

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.

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