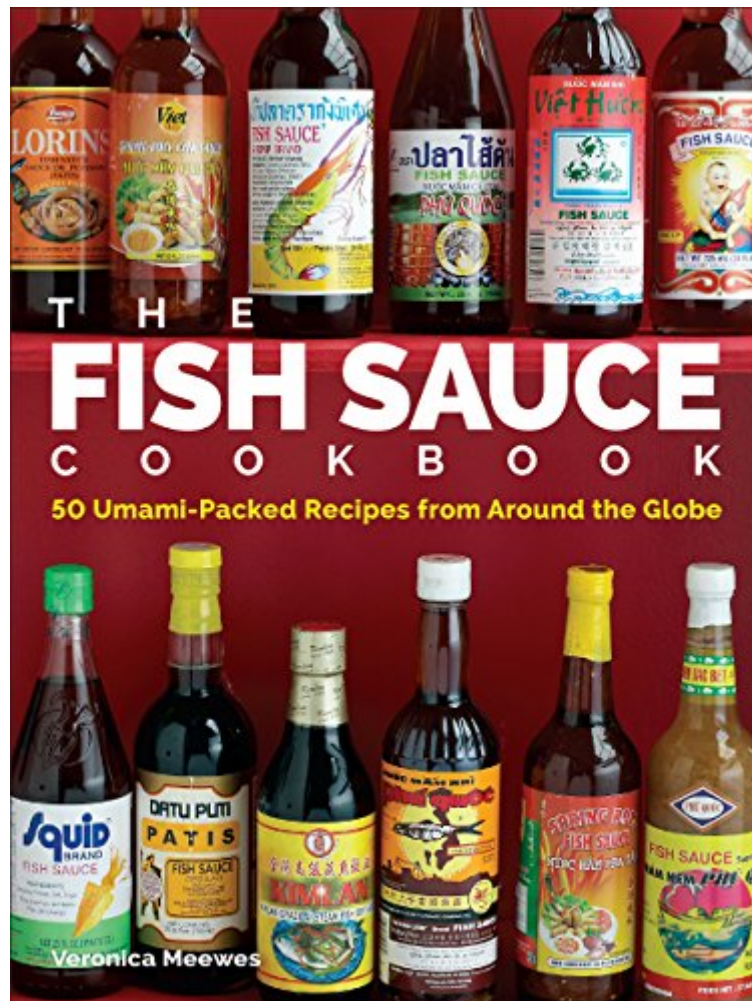


The book was found

The Fish Sauce Cookbook: 50 Umami-Packed Recipes From Around The Globe



Synopsis

Move over Sriracha, fish sauce is the most popular ingredient in town. Long used as a key umami flavor in Asian cooking, now prominent chefs from across the country are using fish sauce in new and unexpected ways to flavor their recipes. It was recently included in Bon Appetit's list of pantry essentials and appears on tables at Michelin Star-rated restaurants. Last year, the European Union started recognizing fish sauce from the Vietnam island of Phu Quoc as a "Protected Designation of Origin," along the lines of Champagne for sparkling wine or Parmigiano-Reggiano for hard Italian cheese. Discover the origins of fish sauce, compare different brands and varieties, and learn about proper care and storage of this magical briny cooking liquid. Home cooks will delight in the variety of recipes in the book, starting with the formula for making homemade fish sauce before moving onto slow-roasted meats and classic Italian pasta dishes, craft cocktails, salad dressings, and even desserts. Fifty recipes using fish sauce culled from today's most innovative chefs and food personalities from around the globe include: Shrimp Toast with Nuom Choc from Kevin Luzande Acabar; Spiced Lacquered Duck Breasts from Andrew Zimmerman; Crispy Farmer's Market Vegetables with Caramelized Fish Sauce from Chris Shepherd; Caramel Miso Glaze from Monica Pope; and Hamachi Tostadas with Fish Sauce Vinaigrette from Jon Shook and Vinny Dotolo.

Book Information

File Size: 43625 KB

Print Length: 144 pages

Publisher: Andrews McMeel Publishing (September 8, 2015)

Publication Date: September 8, 2015

Sold by:Â Digital Services LLC

Language: English

ASIN: B00SUGT1JW

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #895,177 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #155

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International >

International #201 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting #342 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

I bought The Fish Sauce Cookbook for my husband for Christmas and we love it. It includes some fresh takes on classic dishes (like Kimchi Stew with Tuna and Ramen Noodles or Marinated Grilled Short Ribs) as well as some really innovative and unexpected recipes (we love the Sweet and Spicy Caramel Corn with Cashews and Fish Sauce Caramel as well as the interesting desserts and cocktails). This cookbook is highly recommended for those who are trying to figure out how to use up a bottle of fish sauce that they've had for ages, as well as those who are interested in stretching their culinary horizons in new directions. A really interesting and useful addition to the cookbook collection!

Interesting reading about background of fish sauce ...who knew? Great selection of recipes from great chefs and the author too! Now I use fish sauce all the time... great flavor enhancer that every foodie should know about and utilize. Lisa L.

This is a terrific cookbook. I have always been mystified by how to use fish sauce (is it sweet? is it savory? how much to use?), and this volume helped me get a handle on it. As importantly, I love this book because it's written by a terrific human. Veronica is one of the most vibrant people I know, and almost superhuman in terms of what she's been able to accomplish: Full-time journalist? Check. Volunteer for at-risk youth? Check. Board member for Slow Food Austin? Check. Sassy redhead? Check. You get the idea. Please support this writer, buy her book x 1000, send her psychic hi-fives, etc.

This book is great! It's packed with delicious and unique recipes that are fun to try for any amateur chef in the making - particularly for any of you fish sauce aficionados out there! Plus, I like that it also provides a very thorough and informative overview of the history, brands and other interesting information. The author, Veronica Meewes, is a brilliant writer and I can't wait for her next book!

[Download to continue reading...](#)

Machine Learning with R Cookbook - 110 Recipes for Building Powerful Predictive Models with R
Programming ArcGIS with Python Cookbook - Second Edition NumPy Cookbook - Second Edition

BeagleBone Cookbook: Software and Hardware Problems and Solutions Superfoods Cookbook: Over 95 Quick & Easy Gluten Free Low Cholesterol Whole Foods Recipes full of Antioxidants & Phytochemicals (Natural Weight Loss Transformation Book 29) CROCKPOT DUMP MEALS: Delicious Dump Meals, Dump Dinners Recipes For Busy People (crock pot dump meals, crockpot dump dinners, dump dinners) Bacon & Butter: The Ultimate Ketogenic Diet Cookbook Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook Made in India: Recipes from an Indian Family Kitchen Seoul Food Korean Cookbook: Korean Cooking from Kimchi and Bibimbap to Fried Chicken and Bingsoo Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats Rice, Noodle, Fish: Deep Travels Through Japan's Food Culture Fine Shotguns: The History, Science, and Art of the Finest Shotguns from Around the World Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple The Food of Taiwan: Recipes from the Beautiful Island The Mission Chinese Food Cookbook Healthy Eating: Spring Healthy Eating Guide and 60+ Recipes Inspired by Traditional Chinese Medicine to Detoxify the Body and Achieve Optimal Health Healthy Eating: Winter Healthy Eating Guide and 60+ Recipes Inspired by Traditional Chinese Medicine to Warm Up the Body, Nourish Your Skin, and Achieve Optimal Health The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites Chinese Cooking: The Chinese Takeout Recipes, Quick & Easy to Prepare Dishes At Home

[Dmca](#)