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Vietnamese Cuisine In New Orleans



Synopsis

The East meets the Westbank and more! With recipes by local Vietnamese cooks and world-renowned chefs, this cookbook provides the reader with a detailed offering of Vietnamese cuisine in the New Orleans area. The text and travel photographs serve as a tribute to the vibrant local Vietnamese community and the author's love of this ancient culture. Enticing photographs tempt readers to sample the flavors of every dish.

Book Information

Hardcover: 144 pages

Publisher: Pelican Publishing; 1st Edition edition (January 22, 2014)

Language: English

ISBN-10: 1455618535

ISBN-13: 978-1455618538

Product Dimensions: 8 x 0.7 x 8.1 inches

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

Average Customer Review: 2.9 out of 5 stars 2 customer reviews

Best Sellers Rank: #1,159,888 in Books (See Top 100 in Books) #86 in [Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese](#) #117 in [Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian](#) #1209 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

This enticing book features authentic recipes from the Vietnamese community, along with their traditions and their role in enriching New Orleans culture. Author Suzanne Pfefferle became a fan of Vietnamese cuisine and an advocate of their culture after a visit to the country in 2010. She has since collaborated with the Vietnamese community and conducted research to better understand the flavors of their cuisine, along with their celebrations, which are perfectly suited for the culturally rich region of Southeast Louisiana. Highlighting favorites such as pho and banh xeo, Pfefferle takes readers on a culinary tour of family traditions, festivals, and urban farms. A delightful range of recipes is included—from Vietnamese classics supplied by family-run restaurants to Asian-inspired dishes created by chefs Emeril Lagasse and John Besh. This pictorial guide focuses on a dynamic cuisine and the history of the local Vietnamese community following the fall of Saigon in 1975. Pfefferle showcases the flavors of family life, the seafood industry, and the annual Tet festivities. A glossary defines Vietnamese words and ingredients. Suzanne Pfefferle is a

documentarian and writer with a passion for travel. A cultural advocate, she worked with videographer Lenny Delbert, Sr., and Steppin' Out host Peggy Scott Laborde to produce the documentary *Vietnamese Cuisine in New Orleans* for the New Orleans PBS station, WYES. Pfefferle has also written for *Louisiana Cookin'*, *Sugar Journal*, *Where Y'at Magazine*, *New Orleans Living Magazine*, and *Where, New Orleans*. She attended Loyola University New Orleans and graduated from Our Lady of Holy Cross College in New Orleans, Louisiana, with a degree in liberal arts and concentrations in English and art. Her travels have taken her to Egypt, India, Cuba, Jamaica, and Vietnam. Pfefferle lives in her native city of New Orleans, Louisiana, where she enjoys biking and salsa dancing. Lenny Delbert, Sr., has worked as a professional photographer and videographer for more than forty years. The president of PanAm Communications, he is also a longtime cameraman for WYES-TV. In addition to *Vietnamese Cuisine in New Orleans*, Delbert's previous projects have highlighted the various food traditions of the New Orleans area. He is a lifelong resident of New Orleans.

New Orleans, a city renowned for its diverse cuisine, has embraced the fresh, vibrant flavors of Vietnamese cuisine. Pho and bánh mì are now as familiar to New Orleanians as jambalaya and étouffée. The influx of Vietnamese immigrants, which began in the 1970s, established a new era of taste in a city that celebrates delicious food. In the past, most Vietnamese restaurants were located on the West Bank and in New Orleans East. Now, the zesty fare can be found throughout the city. This gorgeously photographed volume features recipes and interviews with local chefs and food writers, who provide in-depth commentary on their favorite dishes. Members of the Vietnamese community discuss their sustainable food systems, which include urban gardens and aquaponics. Chapters provide historical background on the Vietnamese community and explore their traditions, such as Tet-the Vietnamese lunar new year. Author Suzanne Pfefferle and photographer Lenny Delbert, Sr., collaborated on the documentary *Vietnamese Cuisine in New Orleans*, which debuted on WYES-TV in 2012. Pfefferle, a freelance writer and film producer, is an avid traveler, whose interest in Vietnamese fare began during a trip to that country in 2010. Delbert is an accomplished commercial and documentary videographer with a long career at WYES-TV.

After living for two years in New Orleans I have learned to appreciate food at a different level. Certainly Vietnamese food makes a great contribution to New Orleans cuisine. This book has great pictures and an interesting overview of Vietnamese culture in relation to their cuisine, as well as an

interesting historical background.

I was GRAVELY disappointed in this book. If you want a history of Vietnamese food in NO, it's an okay book; if you're looking for recipes, it's mediocre at best. The first 107 pages give all kinds of information of about where to shop, history, etc. regarding Vietnamese food in NO; there are only 25 pages of just mediocre recipes.

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