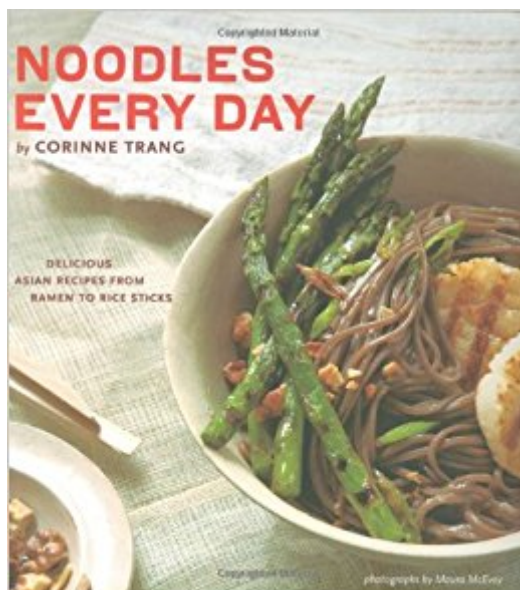


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Noodles Every Day: Delicious Asian Recipes From Ramen To Rice Sticks



Synopsis

Noodle dishes are a beloved staple throughout Asia and are eaten at all hours of the day and night. Asian cuisine expert Corinne Trang presents more than 70 recipes that make it easy to discover such simple pleasures as the Vietnamese rice noodle soup known as Pho, mee krob (a sweet and crispy fried rice vermicelli) from Thailand, and Japanese Soba. Chapters are organized by type of noodle: Wheat, Egg, Buckwheat, Rice, and Cellophane and then Buns, Dumplings, and Spring Rolls, so it's easy to find just the right treat for the occasion. With a section on basic Asian ingredients plus information on simple equipment and easy techniques to master, this great guide ensures that each dish comes out perfect every time.

Book Information

Paperback: 168 pages

Publisher: Chronicle Books (May 13, 2009)

Language: English

ISBN-10: 0811861430

ISBN-13: 978-0811861434

Product Dimensions: 8 x 0.7 x 8.8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 11 customer reviews

Best Sellers Rank: #1,316,438 in Books (See Top 100 in Books) #77 in [Asian Books > Cookbooks, Food & Wine > Asian Cooking > Korean](#) #321 in [Asian Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#) #11709 in [Asian Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

Trang, seasoned food writer and author of *The Asian Grill*, presents an extraordinary array of Asian dishes in her newest book. With a sharp, modern design and a friendly tone, the book helps the reader navigate the world of noodles, starting with their origin (Leijoo, China) and most common pairings (ginger, garlic, soy, scallions, etc.), then delving deep into the many varieties of noodles. No stranger to Asian cuisine, Trang keeps her innovative ideas (such as plum-flavored noodles) from becoming too complicated or obscure, and suggests tips and valuable explanations throughout the book. Each chapter proficiently exhibits one noodle (wheat, egg, buckwheat, rice and cellophane) plus a chapter on buns, dumplings and spring rolls and includes a handful of vibrant, original ways to prepare each type. While some recipes, like green tea soba and

smoked wild salmon rolls, are bite-size, others, like udon with braised sweet and spicy beef short ribs, are hearty entrees, shining a spotlight on the book's subject. Combining a fun, fresh layout with generally quick and easy-to-prepare dishes, Trang's latest work is sure to find a spot in the kitchens of stylish foodies eager to explore the arguably underdocumented land of noodles. (June) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Corinne Trang, dubbed the "Julia Child of Asian Cuisine," is the award-winning author of *The Asian Grill* and writes articles for *Food & Wine*, *Cooking Light*, and *Saveur*. She lives in New York City. Maura McEvoy is a food, travel and lifestyle photographer. She lives in Brooklyn, New York.

This is one of my very best cookbooks. My Chinese husband says every recipe we've made tastes authentic, and to my American tastebuds it's all delicious, too. The pho, dan dan mien, and chap chae are now staples at our house, and we regularly experiment with many more. The Asian stock recipes have been especially useful.

There such an abundance of (very good) recipes in this little cookbook that you could have noodles twice a day and not get tired of having noodles. Being from an Irish/Mexican background some of the ingredients and cooking methods are strange but they are well explained and if you put a little effort into learning them you will be well rewarded.

This book is what I consider fusion cooking with heavier emphasis on using Chinese and Vietnamese seasoning. It tries to cook some Japanese, but if you are looking for Japanese noodle recipes, this book is not it. The use of sesame oil in some of the Japanese recipes are quite odd. I also thought the technique presented for making tempura shiso/ooba/perilla leaves a lot to be desired. Nowhere did the author talk about dipping one side of leaves only because dipping the whole leaves do not work. It makes for gooey tempura shiso leaves. Not sure if this author actually made tempura shiso leaves or just decided to add this because it is often added in Japan. I think she should have stayed with the area of noodle cooking she is most familiar with which is mostly Chinese and Southeast Asian. In this, I think she does a great job. I went back to her book and made the cover recipe and it is by far the most bland, greasy noodle dish I've ever made and tasted. No taste at all.

I love this book. It's one of my all-time favorite cook books. But I'm finding all of Ms. Trang's books

to be in that same valued category. I especially enjoy the subject of Asian Noodles and find this book very helpful both in general and specific ways.

There are some great noodle dishes in this book, Singapore noodles rock

Glancing through the book, it seemed to have a great history lesson on the subject. It was well packaged and delivered on time. What more can you want?

[Review book (published 2009) provided by Chronicle Books] When I read a book title like Corinne Trang's *Noodles Every Day*, I tend to picture quick, simple recipes intended for working families, so you should know first of all that most of these recipes are a little complex for a tired person just home from work. The other thing to know is that there are definitely some ingredients in here that you'll have to hunt down if you don't have an Asian grocery nearby. It can be awfully tough to find crab-flavored or green tea noodles, for example. However, the recipes are amazing! Each one we made turned out stunningly delicious. Wonton soup is one of those dishes that I've only ever had in restaurants before, and of course the quality varies from place to place. We couldn't resist trying to make our own, and it was AMAZING. We used the book's recipe for homemade wontons, which were so good that the word "sublime" passed our lips multiple times. Combine that with homemade stock and the rest of the recipe for the wonton soup, and you have something incredible! Honestly I've never had wontons before that were so good. Restaurant fare will never measure up again. You won't find a huge number of photos, but the ones here are gorgeous and evocative. As is typical of most Chronicle cookbooks, the layout is clean and clear and makes it easy to pick apart a recipe on the go in the kitchen. So as long as you don't mind tracking down a few ingredients and spending a little time in the kitchen, *Noodles Every Day* will bring you wonderful results!

I love this book! So many cookbooks just re-hash old recipes, but this one has some really unique takes on traditional Asian food that made it stand out for me. One of my favorite aspects is the layout; right off the bat Chapter 1 gives you everything need to know about buying and storing the ingredients used in all of the dishes. As a run-of-the-mill home cook a lot of the ingredients were new to me, and this really makes it easy. The first thing I made from the book was the Basic Asian Marinade, p.43, and we were surprised to find that it was better than the dumpling sauce our favorite Thai place uses. The Pink Plum-Flavored Noodles with Spinach and Mushrooms, p.71, is as pretty as it is delicious, and is a big hit at dinner parties. I've also learned how to make a proper

Pho, p.121, have learned that I like Kimchi, and have made Asian Style Kirby Pickles p.45 (Yum!). Great book! I also have "The Asian Grill" by the same author and love that one as well, it has some of the best sauces I've ever tried.

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