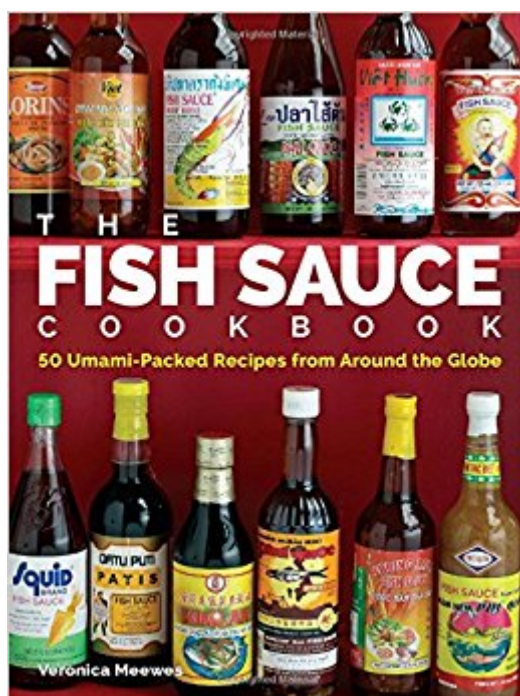


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The Fish Sauce Cookbook: 50 Umami-Packed Recipes From Around The Globe



Synopsis

Fish sauce is used to season various dishes such as soups, meat, dipping sauces is a rising star in both Asian and non-Asian pantries. This is the first cookbook to include 50 recipes from the best chefs across the country using fish sauce as the key ingredient. 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

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Customer Reviews

Veronica Meewes has been fascinated with food since her early days of kitchen experimentation while growing up in New Jersey. She is an Austin-based journalist with ten years of experience writing about food, beverage, and travel. Her articles have appeared in Forbes Travel Guide, Food & Wine, TODAY Food, Serious Eats, Austin-American Statesman, CultureMap Austin, Edible Austin, Texas Highways, Austin Monthly, Citygram, and more. Veronica lives in Austin, Texas where she is a member of the Austin Food Blogger Alliance, and mom to two dogs and two cats. Follow her adventures at www.veronicameewes.com.

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!

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!

Can wait to try some of the recipes

Good

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.

I was really excited to fish into my first book about fish sauce, even more to cook with it! Besides knowing the fact that fermentation is super healthy good and creates deliciousness, I knew nothing else about fish sauce. Excited I was after reading intro and left fascinated. Taste buds hypnotized to go buy some fish sauce, for they knew not it would lead to such treats. Fish sauce Bearnaise or the Mopho-style barbecue shrimp sauce certainly did motivate. The Fish Sauce CookBook is an excellent tasteful read full of enticing recipes and journeys!

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.

I never thought of using fish sauce in such a variety of ways but as the book demonstrates, it's such a versatile ingredient. I was amazed by the depth of ideas provided in the book, everything from chicken wings and pulled pork to caramel corn. Love it!

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