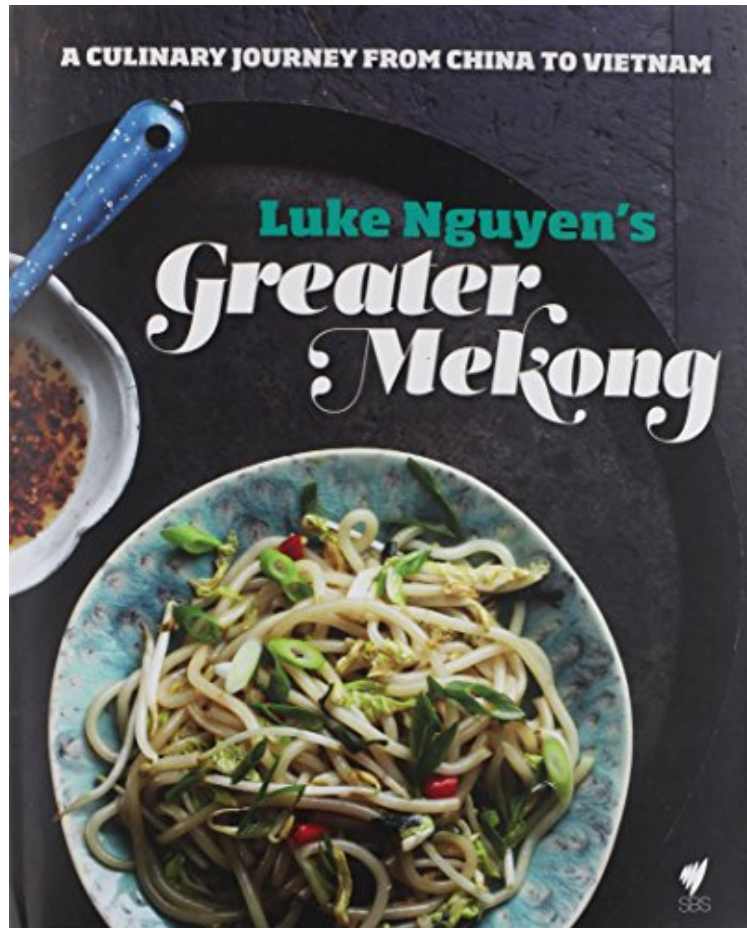


[FREE] Luke Nguyen's Greater Mekong: A Culinary Journey from China to Vietnam

Luke Nguyen's Greater Mekong: A Culinary Journey from China to Vietnam

Luke Nguyen

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Luke Nguyen : Luke Nguyen's Greater Mekong: A Culinary Journey from China to Vietnam before purchasing it in order to gage whether or not it would be worth my time, and all praised Luke Nguyen's Greater Mekong: A Culinary Journey from China to Vietnam:

5 of 6 people found the following review helpful. Great cookbook!!By Puring SisonWe love the Greater Mekong cook book!! It has a lot of simple but awesome recipes. We've been following this up on Cooking Channel and saw a lot of great recipes so I decided to get the book. I'm happy that I did. I highly recommended this cookbook.

Join Luke Nguyen as he journeys down one of Asia's most famous rivers, the Mekong. To tie in with Luke's popular US Cooking Channel series, Luke Nguyen's Greater Mekong shares the stories, experiences and recipes from the TV show of the same name. Luke immerses himself in the cultures and communities of the countries he visits, discovering stories and histories from each region as well as sampling and recreating local cuisines.Luke's travels start in China

where he explores the centuries-old traditions of the Yunnan Province. His journey takes him to Myanmar where he uncovers some of the country's unique flavors, and then on to Northern Thailand, Laos, Cambodia and finally Vietnam, Luke's homeland and the location of this mighty river's floodplains. Luke Nguyen's *Greater Mekong*, the cookbook, contains over 70 recipes that celebrate well-known dishes as well as lesser known regional delicacies. Sample chargrilled pork grilled in bamboo from Thailand, steamed lemongrass and dill fish from Laos, tea-infused sesame dumplings from China or for the more adventurous, clay-pot cola chicken from Cambodia. With heartwarming stories, breathtaking location photography and stunning images of all the dishes featured in the show, Luke Nguyen's *Greater Mekong* is a must-have cookbook that will be treasured and referred to for many years to come.

"Reading this book, enjoying this book, is truly a culinary journey." -Cooking By The Book
"This beautiful cookbook from chef Luke Nguyen offers a culinary adventure, stretching from China to Vietnam, encountering the people, culture and dishes that are distinct to the region. . . . a perfect cookbook for armchair travelers, thanks to the photography, which capture the fishermen and farmers responsible for the ingredients, as well as the delicacies that can be made with them." -The Oregonian
About the Author Luke Nguyen is a renowned Vietnamese-Australian chef, best known as the host of the television series *Luke Nguyen's Vietnam* and more recently his new series which ties in with this cookbook, *Greater Mekong*. Born in a Thai refugee camp after his parents escaped their homeland in Vietnam, Luke's family eventually made their way to Australia, where Luke was raised in Sydney's vibrant and notorious Vietnamese quarter. Luke is owner and chef of *The Red Lantern*, one of Sydney's most acclaimed restaurants. He has written five other cookbooks: *Secrets of the Red Lantern*, *The Songs of Sapa*, *Indochine*, *The Food of Vietnam* and *Luke Nguyen's France*.