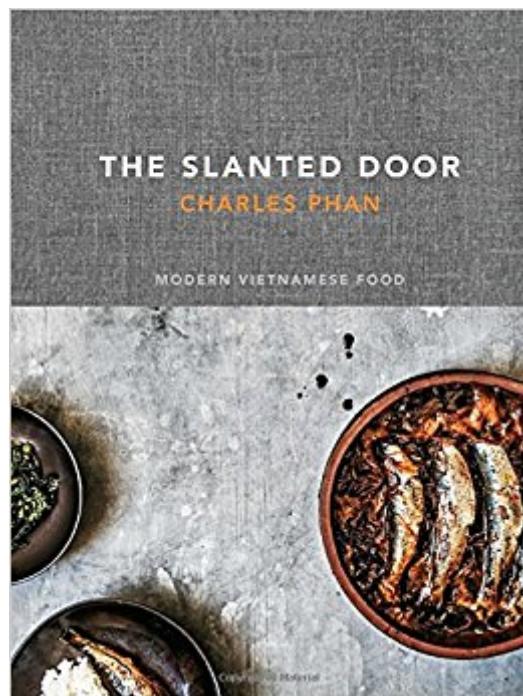


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# The Slanted Door: Modern Vietnamese Food



## Synopsis

The long-awaited cookbook featuring 100 recipes from James Beard award-winning chef Charles Phanâ™s belovedâ San Francisco Vietnamese restaurant, The Slanted Door. Award-winning chef and restaurateur Charles Phan opened The Slanted Door in San Francisco in 1995, inspired by the food of his native Vietnam. Since then, The Slanted Door has grown into a world-class dining destination, and its accessible, modern take on classic Vietnamese dishes is beloved by diners, chefs, and critics alike. The Slanted Door is a love letter to the restaurant, its people, and its food. Featuring stories in addition to its most iconic recipes, The Slanted Door both celebrates a culinary institution and allows home cooks to recreate its excellence.

## Book Information

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Average Customer Review: 4.5 out of 5 stars 101 customer reviews

Best Sellers Rank: #44,952 in Books (See Top 100 in Books) #6 inâ Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #7 inâ Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian #30 inâ Books > Cookbooks, Food & Wine > Professional Cooking

## Customer Reviews

Featured Recipes from The Slanted Door [Download the recipe for Spring Rolls](#) [Download the recipe for Bun Rieu](#)

â œEach tantalizing recipe in The Slanted Door cookbook reminds me of a meal Iâ™ve savored over the past fifteen years. In fact, I couldnâ™t stop smiling as I read this book!â Thanks to Charles Phan, many of us have learned to love Vietnamese cooking through his lensâ "which is as authentically San Francisco as it is Vietnamese. All of the signature dishes from The Slanted Door are here, beckoning you to cook them, and best of all, you actually can.â •â "Danny Meyer, restaurateur and author of *Setting the Table* â œI have had more great meals at The Slanted Door than I can count. The cuisine has never failed to be reliably delicious. Charles Phan has brilliantly

turned America on to the flavors of Vietnam and the genius of his thinking is laid out in this book.â •Â “Rajat Parr, co-author of *Secrets of the Sommeliers* and wine director of the Mina Group

If you've been to The Slanted Door, there are really only two words you need to see if you are considering this book, and those two words are: Shaking Beef. The book is filled with beautiful photos, along with the great recipes that put Charles Phan and his restaurant on everyone's culinary map. At the time of writing this review, there are three recipes to download in the book description area. One of those is for the Spring Rolls. So delicious! The rice paper wrappers are now fairly easy to get in just about every city and these are worth making if you can get them. Plus, it's a good way to try out one of the recipes first. A lot of the recipes do have ingredients, such as ram rau and banana leaves, that may be difficult for some home cooks to obtain, but there are plenty more recipes here that rely on ingredients that are fairly common or that were once impossible to find, but are no longer. Many of Phan's recipes make use of that amazing umami bomb of an ingredient - fish sauce - which is so versatile that it is worth stocking as a pantry staple. Besides using it for the recipes here, you can try adding a dash of it to Thanksgiving gravy (a la Anthony Bourdain) or stirring a bit into ketchup (a la the Umami Burger burger chain in L.A.) to add some complexity and depth of flavor to both of those things. I was lucky enough to have found this book on one of those rock-bottom price Kindle deals, but quite honestly, the price of the book is far less than the trip to San Francisco would be to get some of Phan's Shaking Beef. Oh, my goodness.

Been eying this cookbook for a couple of years. This is one of my Favorite SF restaurants that I have been going to since it's first years in the Mission district. I am glad I finally decided to purchase the book.

Beautiful book and while I would modify some of the recipes (personal taste), I love that the ingredients and instructions are accessible.

it is a very useful book for those who wants to improve cooking skills. Charles shared a lot of useful cooking tips as well as the stories behind the recipes. This is no doubt my favorite recipe book.

Have read about Slanted Door in cooking magazines, and tried several recipes. All have been wonderfull! So now anytime I see "Charles Phan" or "Slanted Door," it's a no-brainer to buy. Never

disappointed.s

This is an absolutely phenomenal cookbook. All of the recipes are easy to follow and produce great results. Not only are the recipes great, but the pictures are vibrant and the stories are very well told. Another bonus- it's a gorgeous book! It is so pretty that it makes a lovely addition to the coffee table. This is definitely worth every penny.

Beautiful cookbook. I'm in a cookbook club, and this was my pick when it was my turn. We made 7 or 8 recipes from the book, all winners. Even if the recipes are out of your comfort zone, the book is well written and easy to follow.

Excellent cookbook. Easy to follow and I like the stories.

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