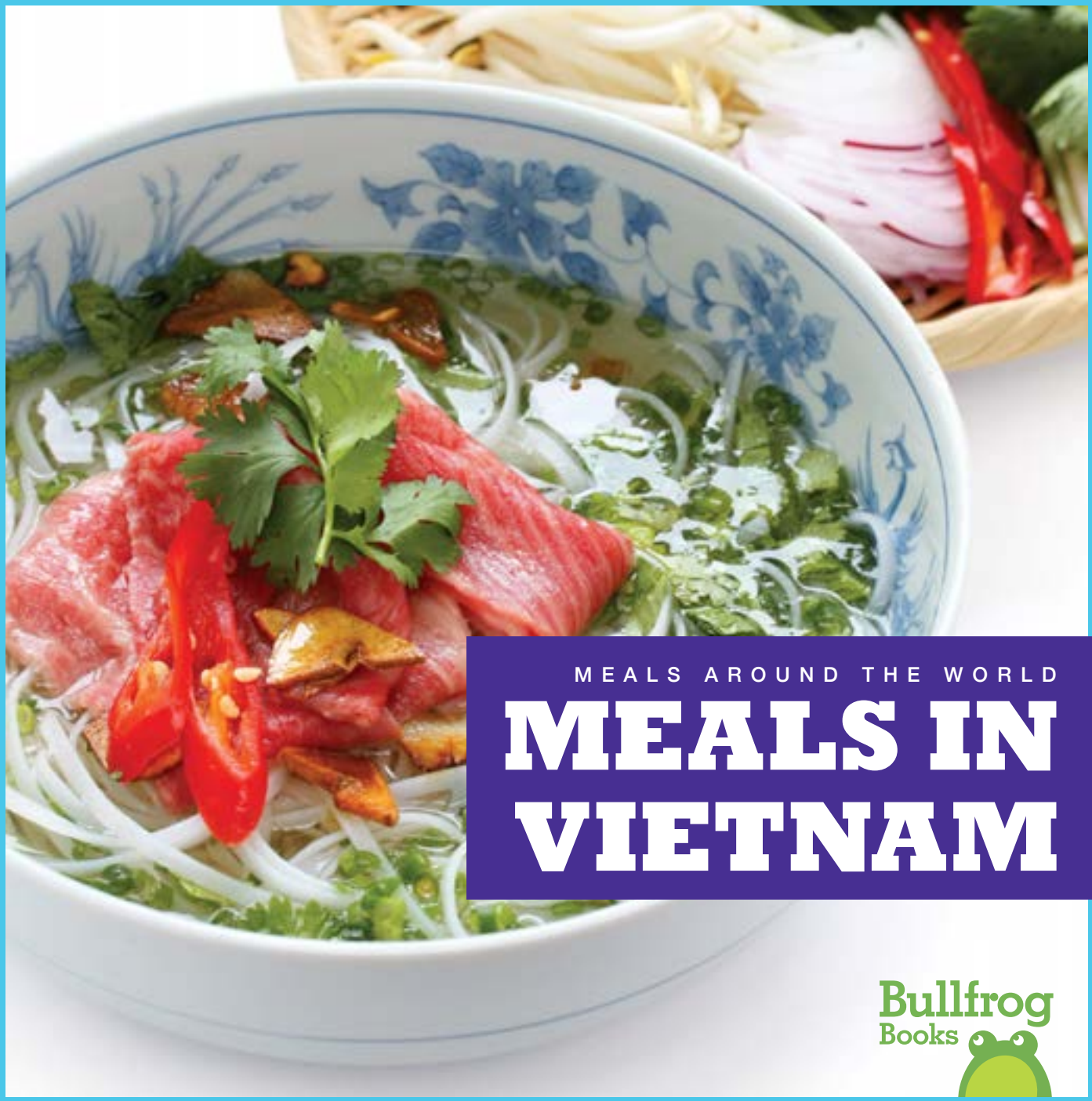


MEALS AROUND THE WORLD

MEALS IN VIETNAM

Bullfrog Books

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Street Food



Kim is at work.
She sells fish.

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She eats pho for breakfast.

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What is it? Soup!

It has noodles.

It has lime and mint.



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It is time for lunch.

Duc eats rice noodles.

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Hue eats noodles, too.
Where are they?
Inside the summer roll.

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Make Chuoi Chien!

Make this yummy dessert from Vietnam!
Be sure to get an adult to help.



Ingredients:

- 6 tbsp flour
- 2 tbsp granulated sugar
- 1 egg, beaten
- ¼ cup milk
- 5 small, firm bananas
- ¼ cup peanut oil
- honey or powdered sugar

Directions:

1. Mix together the flour, sugar, egg, and milk to make a smooth batter. Let the batter rest for one hour.
2. Peel the bananas. Slice each banana in half lengthwise. Slice each half across into chunks about three inches long.
3. Dip the banana pieces into the batter.
4. Fry in hot oil for a few minutes or until golden brown.
5. Drain on a wire rack or paper towel. Serve warm.
6. Dip in honey or powdered sugar to make them sweeter.
7. Enjoy!

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Picture Glossary



banh mi
A sandwich made with crusty bread, meat, and vegetables.



pho
A soup made with broth, noodles, spices, meat, and vegetables.



chuoi chien
Fried bananas.



rice noodles
Noodles made from rice flour.



mint
A sweet, fresh herb (plant) used to make food taste good.



summer roll
A dish made of rice noodles, meat, and vegetables rolled up in rice paper.

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