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Kimson Vietnamese Cuisine

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Kimson Vietnamese Cuisine

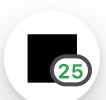
February 23, 2014 · 

Dear customers,
Here is the recipe for Kim Son's Hot & Spicy Chicken. Happy cooking!

Ingredients:

- 3 tablespoons chicken stock
- 1 pound skinless, boneless chicken breast, sliced 1/4 inch thick and 1 ½ inches long
- 3 tablespoons vegetable oil
- ½ tea spoon crushed chili
- 2 tablespoons minced lemongrass, preferably fresh
- 2 tablespoons sugar
- 1 tablespoon fish sauce
- ¼ teaspoon salt
- ½ white onion sliced into thin strips

Directions:





about one minute. (Note: The sauce is exquisite when the sugar is slightly caramelized.) Add the chicken, onion and stir to separate them. Cook until chicken begins to turn opaque, from three to four minutes. Reduce the heat if the pan starts to golden brown. Add the chicken stock, fish sauce, salt, and continue cooking for another three to four minutes.

See Translation



17

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Renee Cavalier
you rock



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Kat Pane
Claudia



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Norberto Carlos Moran
Thanks for sharing this. Great food, great staff.



Like · Reply · 4y



Eric Pedersen
I finally got to share this dish with my wife. It took twenty years to get back to Mpls to try it again but it was just as good as ever. Thanks for posting this for us out-of-Towners. Anyone remember the Lotus' 21a dish? That's another I want to repeat... [See More](#)

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Sarah Busch Solsvig
Susan Busch Nehring thought you might like this recipe

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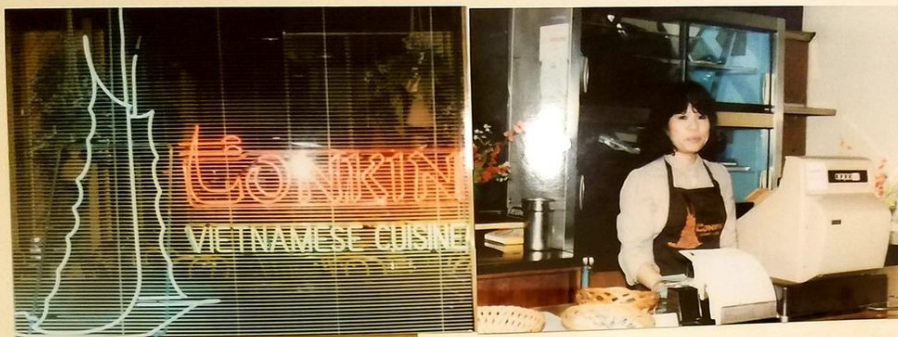


OTHER POSTS





Little known fact: Kimson was originally Tonkin! Phuong Le started Tonkin back in 1985 in Downtown St. Paul. Later moved to Uptown and renamed Kimson.



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St. Paul Pioneer Press and Dispatch

Saturday, Nov. 16, 1985

Tonkin a fresh attraction for Loop's lunch bunch

By Mary Ann Grossmann

Last Week

If life were fair, this review should credit some of my colleagues, since the Tonkin in downtown St. Paul has become a much-valued day brightener for many members of the newspaper staff, as well as denizens of the courthouse across the street from the restaurant. It's clean and convenient, and the food is light, filling, delicious and cheap, cheap, cheap.

The Tonkin, located at Fourth and Wabasha, was opened in June by Hien Nguyen and his wife, Phuong. Nguyen, an engineer, presides at dinner, and his wife is manager during the day, filling in sometimes as cook.

The Nguyen came to the United States from Saigon in July of 1975 and went into partnership with Nguyen's aunt, Yen Bui, who had restaurant experience. The partners also own a sister restaurant, Viena, at 748 S. Cleveland Ave., which has an identical menu.

Where to begin? How about with the famous No. 7 on the lunch menu, a salad of egg roll over chilled rice noodles atop a bed of lettuce, cucumber and bean sprouts (\$3). Liberally sprinkled with chopped peanuts and served with lettuce and flavors, with slightly garlicky egg rolls balancing the cool, crisp vegetables. Food writer Ed Connor Ottumwa and I agree we could eat No. 7 every weekday and Saturday, too.

After you've tasted the Tonkin's egg rolls (\$2.10 for two), you'll be a convert to Vietnamese cooking. The egg rolls are filled with vegetables and meat, all wrapped in a delicate skin that's lightly fried.

Make the acquaintance of the Tonkin's soups if you're tired of the paste sauce restaurants are serving these days. Annapurna crab soup (\$1.40) offered big chunks of crab and pieces of fresh asparagus in a green

DINING OUT

The Tonkin, Fourth and Wabasha, 227-4020. Hours: 11 a.m. to 2:30 p.m. for lunch, 4:30 to 9:30 p.m. for dinner Monday through Saturday. Closed Sunday. Seating capacity: 97. Handicapped access: good. Reservations: suggested.

the stock that needed just a touch of salt. Chicken oolong noodle soup (\$1.20) was equally delicious. Of the four appetizers (one being the egg rolls), we tried butterfly shrimp (\$2.30) and fried chicken wings (\$1.50). The shrimp were large, fried in a light batter that pulled up nicely, but tasted flat. The chicken wings were OK, but as one of the diners pointed out, there's so much food in the entrees that appetizers just aren't necessary.

Main dishes range from beef, pork, chicken and seafood entrees to Vietnamese chicken, egg foo ying, vegetarian dishes and combination dinners for two, three and four. (Everything on the menu can be ordered to take out.)

The chicken salad (\$2.10) was interesting and totally unlike the American chicken-in-mayonnaise dish. It consisted of generous hunks of cold chicken perched on a bed of chopped cabbage with a vinegar dressing. It was refreshing, although the menu doesn't warn about the tiny red peppers lurking therein.

The special, egg foo ying (\$3.75), surprised us by appearing as two fat, puffy patties instead of the pancake-like slabs that often pass for egg foo ying. These fluffy patties were made of oolong noodles, onion, carrots, bean sprouts and, we guessed, chicken and pork. My colleague Elmer, who has toured China with cooking groups, pronounced the sauce "perfectly executed" but just a touch bland. A couple of shakes of soy sauce solved the problem.

Vietnamese chow mein, also called crispy noodles in Saigonese, bears no resemblance to the gloopy

American chow mein we're used to. The chicken version (\$4.10) featured colorful mixed vegetables, cooked just crisp-tender and described by home economist Ellen Carlsen as "tossed with a delicately flavored, light sauce served with a side dish of steamed rice." Hey, I'm no fool. I'll get my colleagues to lend a hand here. I'll gladly quote them.

Reporter Linda Owen, who's done her share of Oriental cooking and sampling, ordered hot and spicy mock duck (\$4.50), which turned out to be tofu (bean curd) from a can, pressed into the shape of small slices of duck complete with a fake duck skin pattern. Linda liked the texture, which is not spongy like everyday tofu. She described it as "more like very tender foie." The tofu is sautéed with onion and served in a brown sauce made of caramelized sugar, which Linda felt was quite sweet and just spicy enough. She suggested those who want it hotter could ask the kitchen to add more hot peppers.

"After you've tasted the Tonkin's egg rolls (\$2.10 for two), you'll be a convert to Vietnamese cooking."

I liked the mock duck when it was hot, as it cooled off, I thought it tasted fatty.

Other Tonkin dishes I've heard raves about but haven't sampled include the chicken stimulating (\$4.40), marinated beef over chilled rice (\$3) and salad of the house (\$2.20), a favorite of fashion writer Overgaard Koellin, who can't quite believe because she's been in New York covering fashion shows and soaking up glamour while we've been writing restaurant reviews.



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Gary Sonnee

Our family and my mother in law, Gladys Jennings were there many times. We then follow them to uptown and then to Bloomington. Their food is great! Happy pancake, egg soup, chicken wings with extra lemon grass are amazing! Great family!

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