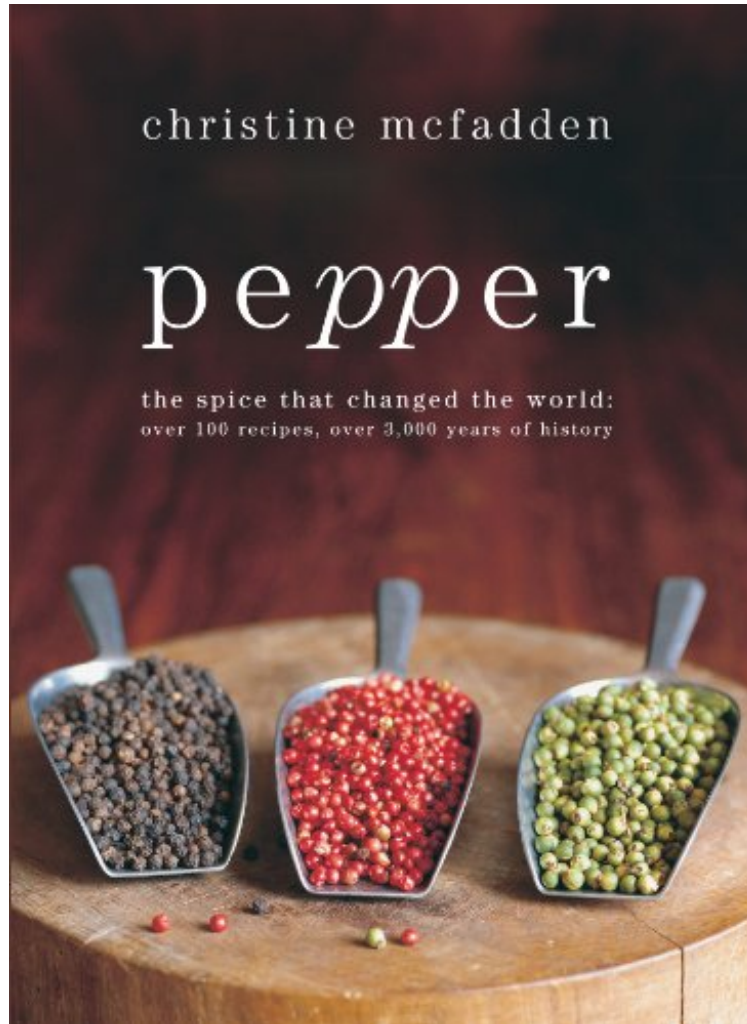


[Mobile ebook] Pepper: The spice that changed the world

## Pepper: The spice that changed the world

Christine McFadden

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**Christine McFadden : Pepper: The spice that changed the world** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pepper: The spice that changed the world:

2 of 2 people found the following review helpful. on pepperBy Virginia L. AdiOne of my favorite history/cookbooks ever. Accurate and delicious. The layout was interesting, photos helpful and I recommend every herbalist to have a copy.1 of 1 people found the following review helpful. Add some spice to you lifeBy GLEA great addition to the kitchen for all those who enjoy a bit of spice in their lives4 of 4 people found the following review helpful. Recipe BookBy BaublesBootsI thought this book would be more of a history of peppers. It was very informative, but is more a recipe book than a history book. Gives you some great ideas though to mix and match with other recipes. Very cool coffee table book!

Why is it that pepper and certain foods go together so perfectly? (Think steak au poivre, black pepper crisps, cream cheese and black pepper, or even strawberries and black pepper.) Christine McFadden's evocative collection of recipes from around the world are geared to modern lifestyles and informal eating, inspiring the imagination with unusual ways of using pepper - in cakes and desserts for example - reminding us of pepper's traditional use in pickles and preserves, in sauces and soups, curries and stews. A vivid first-hand description of the pepper gardens and spice markets of Kerala and a fascinating account of pepper's role in shaping history, provide a colourful backdrop to the serious business of cooking with and tasting pepper.

About the Author Author of many cookery books and five times nominated for international food media awards, Christine McFadden is a well-established food writer with a deep interest in the many aspects of food and its provenance. She has a passion for spices and seasonings and the way in which they transform the character of a dish; she also has a particular interest in the historical impact ingredients such as these have on culture, politics and economics. Christine is a staunch supporter of local food producers and farm shops.