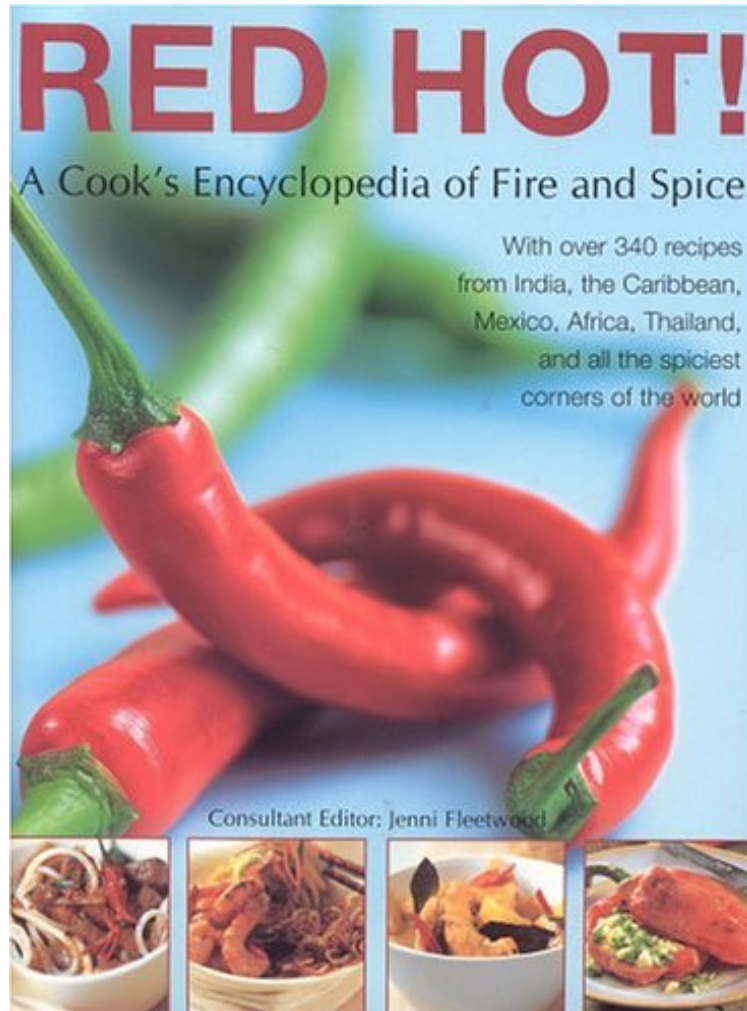


(Download) Red Hot! A Cook's Encyclopedia of Fire and Spice

Red Hot! A Cook's Encyclopedia of Fire and Spice

Jenni Fleetwood

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Jenni Fleetwood : Red Hot! A Cook's Encyclopedia of Fire and Spice before purchasing it in order to gage whether or not it would be worth my time, and all praised Red Hot! A Cook's Encyclopedia of Fire and Spice:

0 of 0 people found the following review helpful. great for spice lovers that cook.By jb231009I ended up buying 2 of this book. My sister loved mine so much I got her one. This book is so informative about spices, how to use, make pastes and powders. Sooooo many recipes it's great and lots of pictures. The recipes don't seem too difficult, but some chillis might be harder to find, deep ending on where you live. I like that they're is a fair amount of vegetarian dishes as well. The lonely down side is that the print is a little small for me but I think it's because they're trying to cram as much info and photos in the book. It is around 500 pages long. I love the book!0 of 0 people found the following review helpful. World tour of spicy foodsBy TuistoUnfortunately I haven't tried as many of the 340 recipes in this

book as I would like, but the ones I have tried work and are delicious. The book has a nice introductory section on chilies and spice mixtures characteristic of different cuisines: curry powders and curry pastes, sambals, African spice mixtures, Cajun spices, barbecue spices, etc. The recipes are divided into chapters on salsas, soups, appetizers, seafood, meat and poultry, vegetarian, noodle and rice dishes, salads, spiced desserts and fruits, and spiced drinks. Mouth-watering color photographs make it a pleasure to page through and look for dinner ideas. Some more-or-less randomly selected recipes: hot and sour soup, Malaysian prawn soup, samosas, Caribbean chili crab cakes, Balinese fish curry, Singapore crabs, pork satay, Sichuan kung pao chicken, Mexican turkey mole, stuffed chilies in walnut sauce, beef enchiladas, Thai green beef curry, five-spice vegetable noodles, penne all'arrabiata, Burmese rice and noodles, lamb masala, tandoori chicken, Persian rice with a tahdeeg, Arabic sayadich, Louisiana rice, Tanzanian kachumbali salad, hot hot Cajun potato salad, baklava, peach kuchen, Caribbean rum cake, sangria, mulled wine. This isn't an in-depth look at any particular cuisine, but is a delightful sampling of spicy dishes from around the world. Produced in London, American cooks should expect variant spellings (e.g. chillis, kung po), but these are easy to decipher. Recipes give American and metric measures, e.g. "30 ml / 2 tbsp" and "50g / 2 oz / 1/4 cup". A treasure for fans of spicy food.

An opulent mix of classic and inspirational dishes, representing the very best of hot, and fiery from all corners of the globe.

About the Author Jenni Fleetwood is the author of a number of cookbooks and is also an established cookery editor. A keen traveller, she likes nothing more than visiting other countries and seeking out - and sampling - the local cuisine. Jenni lives with her family in Suffolk.