

Herbs & Spices: The Cook's Reference

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The first illustrated guide to cover the whole spectrum of herbs and spices for culinary use. Herbs & Spices is an indispensable reference that shows how to prepare fresh and dried herbs, how to use herbs and spices in cooking, and details everything that other books on the subject leave out. Containing a unique collection of recipes, from herb and spice mixes to rubs, pastes, salsas, and marinades, these authentic formulas will encourage cooks to think creatively and experiment on their own. Grouped by aroma and taste, with step-by-step preparation techniques and beautiful full-color photography, this book describes 60 herbs and the benefits of using them fresh or dried, and focuses on 60 spices from around the world, with a look at the early spice trade and how cross-cultural fusion has impacted on contemporary cooking.

Jill Norman is the author of DK's The Complete Book of Spices and has an extensive knowledge of food and cooking styles from around the world. More and more herbs and spices appear in American kitchens daily, encouraged by television chefs and promoted through new ethnic cuisines entering the mainstream. Jill Norman's Herbs & Spices comes at exactly the right moment to guide readers through the tangle of leaves, seeds, and berries. Norman thoughtfully organizes herbs into major classifications by their predominant bouquets. This approach immediately assists the cook looking for substitutions. Norman's tasting notes, borrowing a vocabulary identical to that used for wine, establish a standard language for characterizing each item's salient aromas and flavors. Full-color, close-up pictures aid in identification. Text outlines culinary uses and purchasing and storing data and gives information on growing one's own herbs. A short recipe section offers examples of how specific herbs and spices are used in cooking. A directory of mail-order sources further assists those who lack local access. Norman has made a vital contribution to reference collections for quick identification of species and for the use of herbs and spices in cooking. Mark Knoblauch

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Other Books

Of Herbs & Spices,

Vanilla owes its delightful perfume to the vanillin found in a crystalline state inside and on the surface of the bean. Artificial vanillin can be made synthetically from eugenol, found in oil of cloves. HERBS & HERBALS THE WORD HERB , ..."