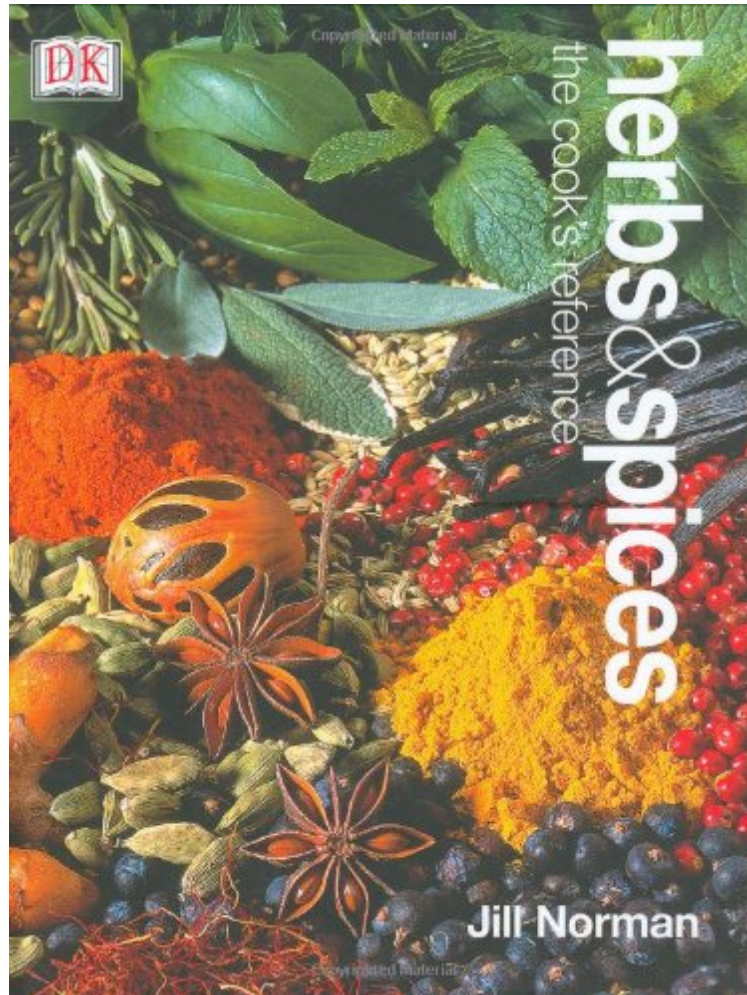


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## Herbs Spices: The Cook's Reference

Jill Norman

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**Jill Norman : Herbs Spices: The Cook's Reference** before purchasing it in order to gage whether or not it would be worth my time, and all praised Herbs Spices: The Cook's Reference:

0 of 0 people found the following review helpful. Pretty niceBy In no sense guiltyMostly it makes me want to get a greenhouse a grow even more herbs and some spices then I do but it has been useful from time to time. If you have a yard and grow you own herbs for cooking you could find this boom useful. It's also great fo if you are shopping for spices on-line and want to know more about something being sold like Za'atar.0 of 0 people found the following review helpful. Five StarsBy Carla GInformative0 of 0 people found the following review helpful. Five StarsBy David M.Great book

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.

From Booklist 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 Copyright American Library Association. All rights reserved "Jill Norman's *Herbs Spices* comes at exactly the right moment to guide readers through the tangle of leaves, seeds, and berries." Booklist "Both novice and expert cooks will find much to savor here." Booklist "Readers who want to experiment with something different will enjoy flipping through the various flavor sections with their favorite cookbook in the other hand." Library Journal "If you've stopped reading cookbooks because the truly inspirational have become few and far between, make space on your bookshelf for this one." Foodies West Magazine About the Author 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.