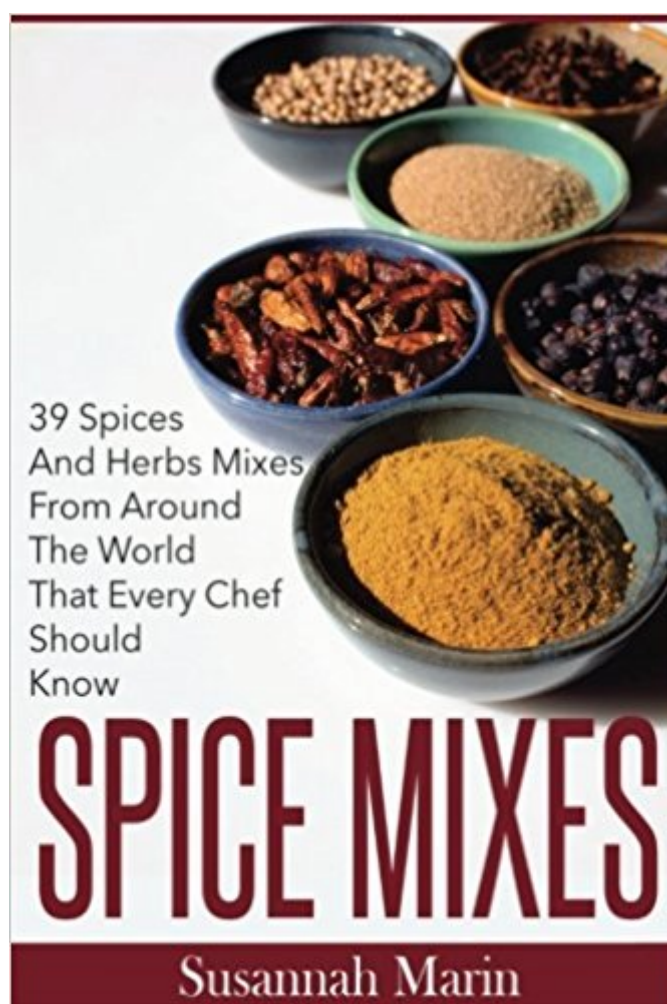


The book was found

Spice Mixes: 39 Spices And Herbs Mixes From Around The World That Every Chef Should Know (Seasoning And Spices Cookbook, Seasoning Mixes) (Volume 1)





Synopsis

Learn How To Mixing Herbs And Spices To Spice Up Your Meals! This book will take you on a journey about spices and herbs from around the world, starting from their history, exploration, various uses in the ancient times and about their value since the beginning of the human race, bringing you into the modern world explaining today's trend in the uses and application of spices and herbs. The chapters in this book will provide you with a wide variety of dry spice mix recipes from around the world, so that you can spice up your meals with any flavor you want, whether it be ethnic, Asian, European, African, etc. You name it and the book has it. The recipes can be doubled or tripled to fit your need, and in short, provides you with a wide canvas to play with and add your variations. For those who have only entered into the spice world, this book provides various steps explaining how to store the spices, in what form to purchase them, and how to start developing your own blends representing your unique taste.

Book Information

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Cookbooks, Food & Wine > Special Diet > Vegetarian & Vegan > Vegan

Customer Reviews

My hiking friend that loves to cook said spices can help decrease the speed of decay of food, we need this because we will be walking days without refrigeration. This is an exceptionally fascinating book that acquaints you with diverse flavors and herbs from around the globe, its history and root and how the pattern changes from the antiquated times to the herbs and flavors of today.

Excellent! I was introduced to this years ago but it's great to expand my repertoire.

I always thought that spices were made only from dried leaves. But spices also come from roots, seeds, bark, pod, flowers, fruit and berries. In addition to flavoring food we learn how spices have been used over time - medicine, religious rituals and in cosmetic's to name a few. After the author gives more information about spices, she gets into give us a lot of interesting spice recipes. I think anyone will find spice combinations here to fit their taste. The book ends on giving you tips on how to make and store your spices.

There are many good recipes in this book from a variety of ethnicities. The only thing I didn't like was the author did not give suggestions on how to use the mixes. For example, I'd one never cooks Chinese food, how would they know which recipe to use for any given dish? Still, a well written and informative book.

Absolutely wonderful book, have made numerous gifts for others & have gotten many thumbs up & compliments. The mixes I've made & used for me & hubby have been great hits for both of us.... we've LOVED them!!! Would highly recommend.

The recipes are wonderful. I especially like the recommendation for specific types of dishes. Since I eat Plant Based, excluding any meat, poultry or fish, the spice mixes for vegetables, rice and bean meals are best for me. Thank you Susannah Marin for showing the spices that are best suited to be used together. That has been the best part of this book for my needs.

This book is exactly what I was looking for. Good variety of spice blends and suggestion how to use them. Recommended.

Great easy recipes and ideas for making your own spice mixes. Explains characteristic of spices and what spices work together. Great book for any cooking level. Great gift ideas too.

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