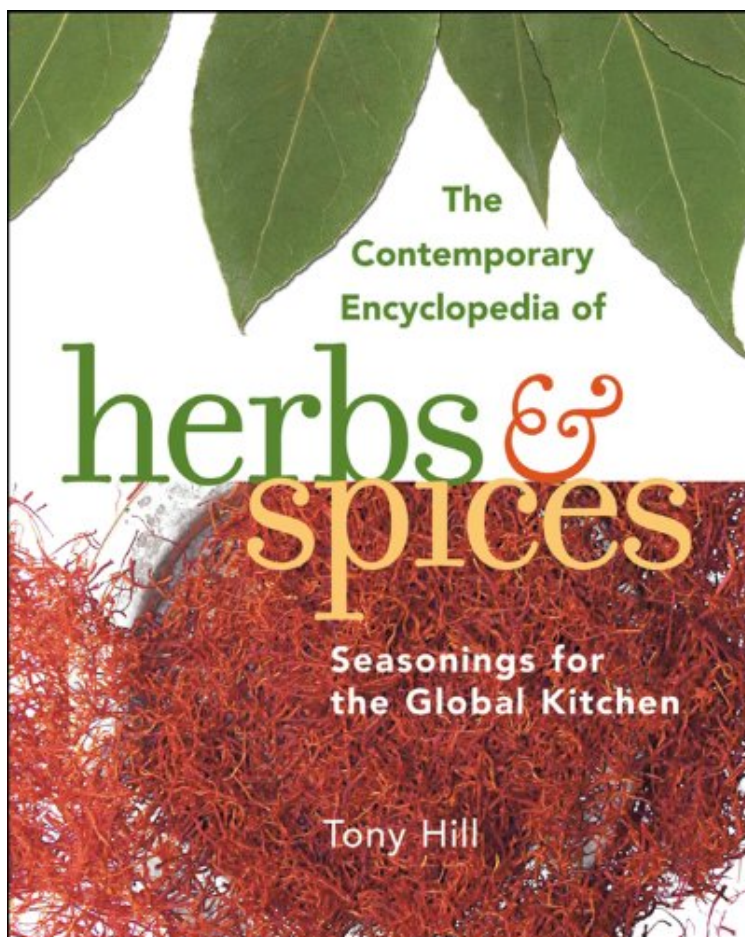


The Contemporary Encyclopedia of Herbs and Spices: Seasonings for the Global Kitchen

Tony Hill

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Tony Hill : The Contemporary Encyclopedia of Herbs and Spices: Seasonings for the Global Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised The Contemporary Encyclopedia of Herbs and Spices: Seasonings for the Global Kitchen:

IACP Cookbook Award FinalistNobody knows herbs and spices like Tony Hill, owner of Seattle's famed World Merchants Spice, Herb Teahouse. Now, in this acclaimed book, Hill gives us a comprehensive guide to these essential flavorings based on his travels around the globe. Blending culinary history, the lore of the spice routes, and his own inimitable tasting notes, he profiles more than 125 herbs and spices, ranging from the familiar to the exotic. He gives practical information and advice, including how best to use nine popular chiles, what distinguishes true cinnamon from

cassia cinnamon, and why it makes a difference where your bay leaf comes from plus more than 75 delicious recipes for distinctively spiced dishes. To top it all off, Hill reveals the secret recipes for 85 of his signature herb and spice blends, including barbecue rubs, mulling spices, chili powders, chai mixes, and curry powders. Complete with 185 color photographs, *The Spice Lover's Guide to Herbs Spices* is an indispensable culinary reference that is both a pleasure to cook with and enjoyable to read. "Hill . . . is way ahead of cookbook authors who cling to parsley in a cilantro world. . . . This is the book for anyone who has been lucky enough to find grains of paradise or Aleppo pepper and wonders where to go from there." Regina Schrambling, *Los Angeles Times* "Even those who never cook may find themselves often dipping into this intriguing read." CeCe Sullivan, *The Seattle Times*