

(Download free ebook) The Magic of Spice Blends: A Guide to the Art, Science, and Lore of Combining Flavors

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Aliza Green

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Aliza Green : The Magic of Spice Blends: A Guide to the Art, Science, and Lore of Combining Flavors before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Magic of Spice Blends: A Guide to the Art, Science, and Lore of Combining Flavors:

1 of 1 people found the following review helpful. Four StarsBy Sharon BossVery good book for anyone interested in learning more about spices. Nice pictures.0 of 0 people found the following review helpful. Four StarsBy Mikel Cgreat, but would like possible substitutions1 of 2 people found the following review helpful. Spice Blends by Aliza Green highly recommendedBy Helen Joy DharExcellent comprehensive spice blends. Very informative.

A pinch of this and a dash of that, and you'll be creating distinctive and delectable flavors in every dish! Today, more

than ever, we have access to almost every spice and herb imaginable. But it's the careful blending of herbs and spices that is the true art of the spice handler. *The Magic of Spice Blends* reveals the secrets of creating and cooking with the world's classic spice blends from seven regions: Africa, the Far East, Europe, India, the Middle East, North America and the Caribbean, Mexico, and South America. Chef Aliza Green guides you through the principles of choosing, working with, and blending spices. Join the fun of creating personalized spice and herb blends and knowing just what goes into them--no ancient, bitter, musty dust here! Find resources on where to purchase great quality herbs and spices, even organic, non-irradiated. You can even grow your own and use them to make those wonderful spice blends. Along with background information on the history, culture, and culinary uses of each blend, *The Magic of Spice Blends* includes recipes and variations for 50 spice blends and an additional 50 recipes featuring the blends, including: Spicy Moroccan Steamed Mussels with Charmoula (Africa); Vietnamese Chicken Bahn-Mi Sandwich with Chinese Five Spice (the Far East); Swedish Gingerbread Cookies (Europe); Grilled Vadouvan Salmon with Date-Tamarind Chutney (India); Watermelon, Labne, and Mint Salad with Lime-Advieh Dressing (the Middle East); Louisiana Spicy Boiled Crayfish (North America); and Jerk-Spiced Turkey Wings (the Caribbean, Mexico, and South America).

About the Author Aliza Green is a chef and food industry consultant. She has written thirteen cookbooks, including a James Beard Award winner and four for Quarry Books: *Making Artisan Pasta*, *Soupmaker's Kitchen*, *Fishmonger's Apprentice*, and *Butcher's Apprentice*. *Making Artisan Pasta* was named by *Cooking Light* as one of their Top 100 Cookbooks of the Last 25 years. She is also the chef-manager of Baba Olga's Cafe Supper Club in Philadelphia, which marries global flavor with locally sourced, sustainably harvested ingredients.