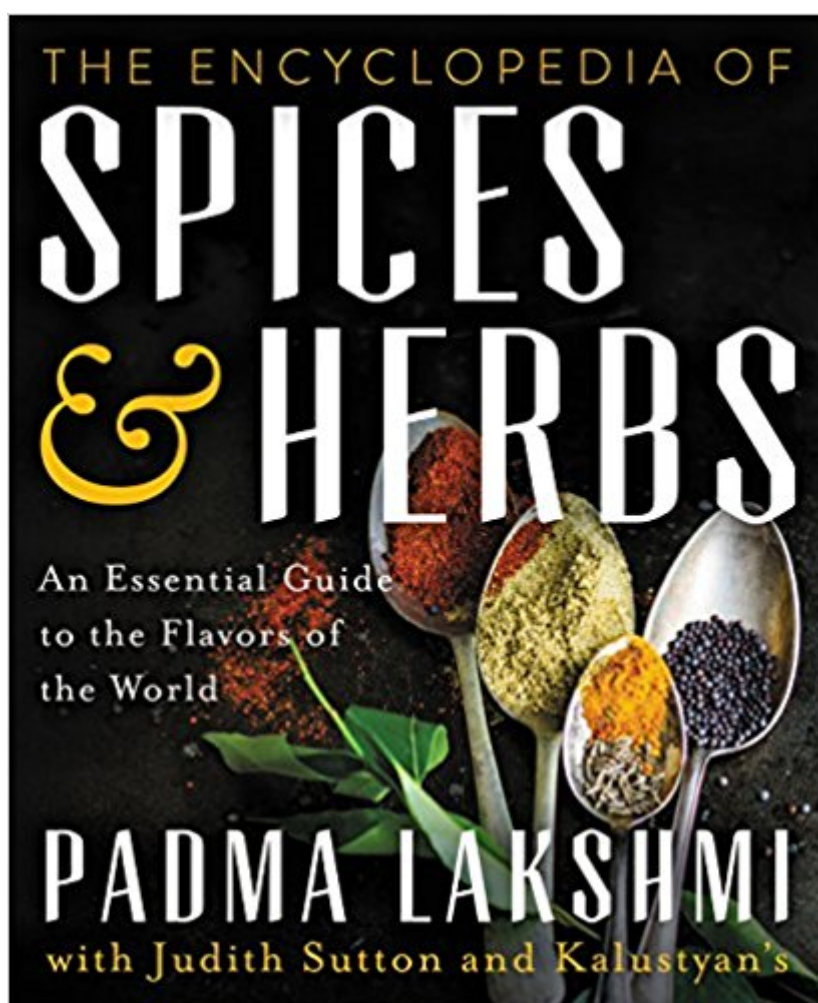




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The Encyclopedia Of Spices And Herbs: An Essential Guide To The Flavors Of The World



Synopsis

From the Emmy-nominated host of the award-winning *Top Chef*, an A-to-Z compendium of spices, herbs, salts, peppers, and blends, with beautiful photography and a wealth of explanation, history, and cooking advice. Award-winning cookbook author and television host Padma Lakshmi, inspired by her life of traveling across the globe, brings together the world's spices and herbs in a vibrant, comprehensive alphabetical guide. This definitive culinary reference book is illustrated with rich color photographs that capture the essence of a diverse range of spices and their authentic flavors. The *Encyclopedia of Spices and Herbs* includes complete descriptions, histories, and cooking suggestions for ingredients from basic herbs to the most exotic seeds and chilies, as well as information on toasting spices, making teas, and infusing various oils and vinegars. And no other market epitomizes Padma's love for spices and global cuisine than where she spent her childhood—lingering in the aisles of the iconic gourmet food store *Kalustyan's*, in New York City. Perfect for the holiday season and essential to any well-stocked kitchen or cooking enthusiast, *The Encyclopedia of Spices and Herbs* is an invaluable resource as well as a stunning and adventurous tour of some of the most wondrous and majestic flavors on earth.

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Customer Reviews

“Her words are so ever present and her descriptions so in-depth...I will carry this tome with me for a year. Everyone should have a copy of this encyclopedia in their collection.” (Mario Batali)

“From advieh to zedoary, Lakshmi stirs your sense of wanderlust...Along the way, she

acts as both a tour guide and a fellow traveler on a journey through an abundant world of herbs and spices. It's a trip as educational as it is exciting. (Thomas Keller)

"This book takes you on an entirely new journey, which begins at advieh and ends at zedoary. Ranging far beyond the usual repertoire of familiar names, this is the perfect book for the curious cook. (Ruth Reichl)

"A beautiful book by Padma Lakshmi featuring an extensive catalogue and helpful recommendations on how best to use these ingredients to create full-flavored dishes. A great resource for any chef or home cook. (Eric Ripert)

From the Emmy-nominated host and executive producer of *Top Chef*, an A-to-Z compendium of spices, herbs, salts, peppers, and blends • everything you need to know about the flavors of the world

The author of award-winning cookbooks and a New York Times bestselling memoir, Padma Lakshmi brings together the world's spices and herbs in this vibrant, comprehensive alphabetical guide inspired by her life traveling across the globe. Illustrated with rich color photographs, this definitive culinary reference book includes complete descriptions, histories, and cooking suggestions for ingredients from basic herbs to the most exotic seeds and chiles. And no other market epitomizes Padma's love for spices and global cuisine than where she spent her childhood • lingering in the aisles of the iconic gourmet food store Kalustyan's in New York City.

Perfect for the holiday season and essential to any well-stocked kitchen, *The Encyclopedia of Spices and Herbs* is an invaluable resource as well as a stunning and adventurous tour of some of the most wondrous and majestic flavors on earth.

This is the first book of Padma Lakshmi's I have purchased. My wife is a great explorer in the kitchen, preparing a great variety of foods, and spices are an important element in her recipes. This book has very broad coverage of spices both well known and obscure, and to give an idea of the variety of spices and herbs covered, by my count it contains:- 175 total entries, including:--- 61 cross-references to cover spices with more than one common name--- 13 sub entries of pepper (I've only counted this as 1 in the total entries count above)--- 25 sea salts and 13 salts described in detail (counted as 1 in total above)--- 34 sub entries of chile (counted as 1 in total above)--- 5 sub entries of curry powder (counted as 1 in total above)

Aside from a short introductory essay, this book is entirely comprised of the entries on specific spices and herbs, alphabetically arranged. There are photos on perhaps a quarter or more of the pages, sufficient to illustrate the majority if not all of the spices and herbs covered. Each of the articles discusses the origin of the specific spice or herb,

giving examples of usage and a good explanation for each. There are a large variety of similar books available, and I can't say that this is the best - however I did do some spot checking against other popular spice books available here on . Looking at *The Spice Companion: A Guide to the World of Spices*, for example, I found that there is a broader coverage of spices and herbs in this book by Lakshmi. The Spice Companion book does include considerably more discussion on subjects such as 'sourcing spices' and 'how to blend spices', and in the individual entries the descriptions are presented with illustrations of each spice and recipe ideas and recommended pairings. For someone shopping for a book on spices I would recommend browsing through the books available here using s 'look inside' feature to select the book that best suites your interests. This book is sturdily printed with a glossy hard binding that will wipe clean, and is a smaller size that will fit on the counter for comfortable reference and without taking up too much space (6 1/2 x 7.8 inches). I'm pleased with it and I think that we will be using it as a helpful reference for years to come.

looks like it covers the world of spices well... thyme will tell..

Ordered this because I saw the author interviewed on tv. Very good source of spice and herb information.

IT was just what I WANTED. Pictures and ideas. Now to find receipes that are new to me. me.

Love this book. My husband had heart bypass and had to change my complete way of cooking . This book teaches you everything about new and healthy ways to use the right spices and herbs to create great taste and no salt! Highly recommend! Kmorris-Tx

Get this book!

Very informative! I love Padma!

Great!

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How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs (Herb Gardening, Herbs And Spices, Condiment Recipes, Condiment Cookbook, Herbal Recipes, ... Mixing Herbs, Spices,

Sauces, Barbecue) Heinerman's Encyclopedia of Healing Herbs & Spices: From a Medical Anthropologist's Files, Here Are Nature's Own Healing Herbs and Spices for Hundreds of Today's Most Common Health Problems The Encyclopedia of Spices and Herbs: An Essential Guide to the Flavors of the World CANCER PREVENTION: Cancer Factors, Cancer Fighting Foods And How The Spices Turmeric, Ginger And Garlic Can Reduce Cancer Risk (Essential Spices and Herbs Book 4) Spice Mixes: 39 Spices And Herbs Mixes From Around The World That Every Chef Should Know (Seasoning And Spices Cookbook, Seasoning Mixes) (Volume 1) Growing and Using Herbs and Spices (Dover Books on Herbs, Farming and Gardening) Medicinal Herbs: Aromatherapy, Essential Oils and Medicinal Herbs To Improve Your Health (Medicinal Herbs For Beginners Book 1) Perfumes and Spices - Including an Account of Soaps and Cosmetics - The Story of the History, Source, Preparation, And Use of the Spices, Perfumes, Soaps, And Cosmetics Which Are in Everyday Use Healing Spices: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease Herbs:How To Dry And Prepare Your Herbs - A Herbal Beginners Guide: :: Easy To Follow And Learn How To Dry And Store Your Herbs ONLY! American Medicinal Leaves And Herbs; Guide To Collecting Herbs and Using Medicinal Herbs and Leaves The Natural Soap Making Book for Beginners: Do-It-Yourself Soaps Using All-Natural Herbs, Spices, and Essential Oils Essential Spices and Herbs: Discover Them, Understand Them, Enjoy Them Drying Garden Herbs: The Ultimate Guide To Drying Herbs - Amazing Tips And Tricks On How To Easily Dry Fresh Herbs The World of Herbs and Spices (Ortho book series) Handy Pocket Guide to Tropical Herbs & Spices (Handy Pocket Guides) Chef'S Guide To Herbs & Spices (Quickstudy: Home) Smoking Food at Home with Smoky Jo: Hot Smoking and Cold Smoking; Different Types of Smokers; Smoking Using a Wok, Filing Cabinet, Wardrobe or Shed; ... Herbs and Spices; Wood Varieties; Food Safety Heavenly Fragrance: Cooking with Aromatic Asian Herbs, Fruits, Spices and Seasonings Top 50 Most Delicious Homemade Tea Recipes: Create Unique Blends of Different Teas, Fruits, Spices and Herbs (Recipe Top 50's Book 28)

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