

(Download free ebook) A World of Curries: From Bombay to Bangkok, Java to Jamaica, Exciting Cookery Featuring Fresh and Exotic Spices

## **A World of Curries: From Bombay to Bangkok, Java to Jamaica, Exciting Cookery Featuring Fresh and Exotic Spices**

*Dave Dewitt, Arthur J. Pais*

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#709110 in Books 1994-03Original language:EnglishPDF # 1 9.25 x 7.75 x .75l, #File Name: 0316182249241 pages | File size: 67.Mb

**Dave Dewitt, Arthur J. Pais : A World of Curries: From Bombay to Bangkok, Java to Jamaica, Exciting Cookery Featuring Fresh and Exotic Spices** before purchasing it in order to gage whether or not it would be worth my time, and all praised A World of Curries: From Bombay to Bangkok, Java to Jamaica, Exciting Cookery Featuring Fresh and Exotic Spices:

1 of 1 people found the following review helpful. I like this book.By J. Yu-Sian WangI enjoy Thai curries, Japanese curries, Malaysian curries, and this book delivers. There are many recipes from all over the world, each country adapting curry to their own tastes. The recipes are tasty and easy to follow. The one drawback is I wish there were photos of each curry dish, so took off 1 star.7/16/2012 After cooking several recipes out of this book (and reducing the amount of chilis, I do like this book very much. However it does NOT cover any Japanese style curries, which I love. They do have a lot of Singaporean, Malaysian, and Thai curries which I love also.0 of 0 people found the following review helpful. If You Are A Lover Of All Things CurryBy M. StephenThis is the book for you. Once again Dave Dewitt has knocked it out of the park.A lot of recipes from all areas of the world. They are usually short and easy toprepare.Some ingredients may be hard to find in smaller towns but easily available anyplace that has " chinese type grocery markets ".Great book with great recipes for any curry lover out there.

A collection of recipes that represent the full range of curry dishes features recipes from Sri Lanka, Thailand, Sumatra, Africa, Punjab, the West Indies, and elsewhere that are interwoven with local curry lore and traditions.

From Publishers Weekly Is a cookbook devoted exclusively to curry really needed? Yes; and this one convinces in many different respects. Taking a historical look at the genre, for example, DeWitt ( *The Whole Chile Pepper Book* ) and New York Newsday writer Pais note that St. Thomas made what was to be a brief stop on the Malabar Coast of Kerala, but the local curries (shrimp) detained him. The book will also detain. Its range is adventurous, seeking out diverse specialties of the subcontinent ("India is like Europe multiplied several times") and also researching what became of curries that wandered and transmuted in Burma, Thailand, Malaysia, Africa, Hawaii, Australia, Jamaica and elsewhere. The authors clarify rumor and myth concerning curry, explain basic foodstuffs and their uses (e.g., ghee), and then launch into the recipes, which include dishes meant to accompany curries (breads, chutneys, salads) as well as the main event. The result is a curried geography, with many standouts, including shrimp with cardamom and almonds from Fiji, sosaties (kebab) and bobotie (casserole) from South Africa, and Burmese pumpkin curry. Not all will inflame, and not all are meant to. Photos not seen by PW. Copyright 1994 Reed Business Information, Inc.

From Library Journal DeWitt, editor of *Chile Pepper* magazine, is the author of numerous books on hot and spicy food, including *The Whole Chile Pepper Book* ( LJ 11/15/91); Pais, who grew up in India, is a writer and contributor to *Chile Pepper*. Together, they have pooled their knowledge to write an authoritative and mouth-watering guide to curries of all sorts from around the world. They begin, of course, with India and the history of curries there. Then, traveling from Southeast Asia and the Spice Islands to Africa to the Caribbean, they present more curries and curry lore, along with an assortment of accompaniments and other spiced dishes. With a readable, informative text and dozens of recipes for sophisticated dishes as well as everyday fare, this is highly recommended. Copyright 1994 Reed Business Information, Inc.

From Booklist DeWitt is the *King of Spice*, with numerous books to his credit about chili peppers and fiery cuisines. Here, he guides us through the tangy realm of curries, dishes famous for their bold blends of potent flavors. DeWitt also explains that the story of the spread of curries from India, their point of origin, to cultures all around the world parallels the history of the spice trade, and his well-presented recipes draw upon this colorful international legacy. DeWitt begins by describing techniques for making two basic curry components: ghee, which is a form of clarified butter, and coconut milk and cream. He then moves on to the marvels of southern India's red, white, and black curries. As he finally tears himself away from India and proceeds to Indonesia, Africa, and the Caribbean, he continues to expound upon the evolution of curries and to provide concise explanations of cooking methods. DeWitt's curry recipes are guaranteed to please everyone, since they contain an entire spectrum of ingredients, from mangoes and eggplants to pork, chicken, and seafood. Donna Seaman