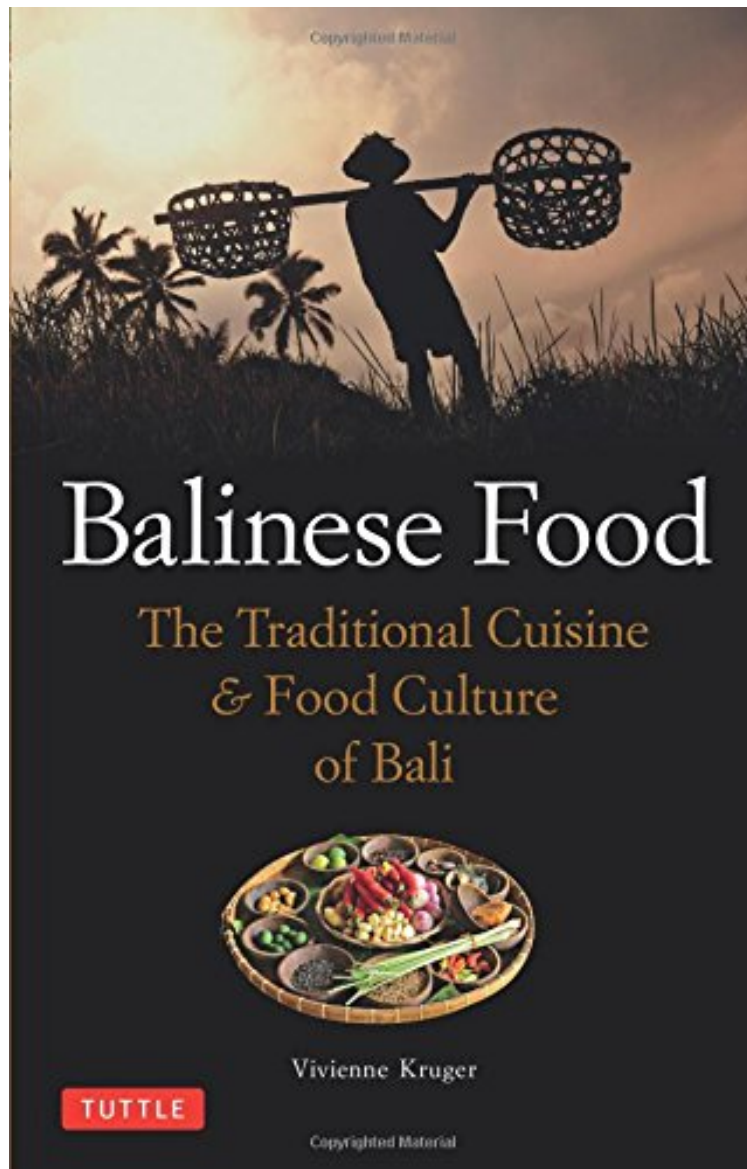


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Balinese Food: The Traditional Cuisine Food Culture of Bali

Vivienne Kruger

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Vivienne Kruger : Balinese Food: The Traditional Cuisine Food Culture of Bali before purchasing it in order to gage whether or not it would be worth my time, and all praised Balinese Food: The Traditional Cuisine Food Culture of Bali:

2 of 4 people found the following review helpful. ... into the culinary arts of Bali into a rather boring mess. Having lived in BaliBy Donna JeanThe author writes in convoluted repetitions making what could be a truly fascinating

journey into the culinary arts of Bali into a rather boring mess. Having lived in Bali, in the villages, in a family home for two years, I found her book lacking in many respects. She forgets that the chicken and meat she buys in the store in a package has to be slaughtered before it makes it to her table. In Bali, the modern luxury of picking up a package in the supermarket does not exist and people do kill the chickens and meat by themselves. At least they always perform this with honor and prayers in a loving manner. I was really sadly disappointed in this book. 0 of 1 people found the following review helpful. Five Stars By Robert L. interesting 2 of 2 people found the following review helpful. Interesting book By Sandra's Kitchen Nook I don't know if I'd necessarily call this a cookbook. It's as much a book on the history and culture of Bali as it is about cooking. There is not a huge number of recipes in this book and, let's be frank, some are more about the culture than what a lot of us would consider cooking--Fried Dragonflies or "Holy Water" anyone? Other recipes are quite delightful such as Mixed Rice, or Grilled Ground Chicken in Balinese Spicy Sauce with Fresh Shredded Coconut and even Banana Fritters. This is a fascinating read on Balinese culture and I would highly recommend it to anyone interested in or planning on traveling to Bali. If you're just looking for Balinese food, it may or may not be right for you. There are almost no photos of the dishes, and that is very important to me when I'm trying to cook a totally unfamiliar cuisine. I like to be able to see what it's supposed to look like when I'm finished. Some of the recipes aren't as clear as I'd like, either. One recipe says to grill then young coconut for 5 minutes and then chop into cube sized pieces. Young coconut isn't something I typically cook with so I'm a little stumped. Do you grill it whole? Do you cut it in half and grill it? It's not very clear. There are multiple unfamiliar and hard to find ingredients as well, though there is a resource guide in the back of the book for places to buy Indonesian ingredients. Overall, while this is a fascinating book, it's probably not one I'll be going back to very often. I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

Explore the exotic world of Balinese cooking; a cuisine dedicated to the gods and fueled by an aromatic array of fresh tropical island spices and ingredients! In *Balinese Food: The Traditional Cuisine Food Culture of Bali*, Dr. Vivienne Kruger brings to life Bali's time-honored and authentic village cooking traditions. In over 20 detailed chapters, Dr. Kruger explores how the island's intricate culinary art is an inextricable part of Bali's Hindu religion, its culture and its community life. This book provides a detailed roadmap for those who wish to make an exciting exploration into the exotic world of Balinese cooking, with chapters on: The traditional Balinese kitchen Snacking at a roadside warung food stall Visiting a traditional Balinese market Preparing delicious satays with a Balinese twist Brewing heavenly kopi Bali coffee Containing interviews with Balinese master cooks and over 40 of their favorite recipes, *Balinese Food* presents the full range of food experiences you will find in Bali. Sections devoted to ingredients, equipment, and resources make *Balinese Food* a delightful social and cultural guide to the food of this fascinating island. "Balinese Food is an important contribution to the rapidly expanding scholarly study of foodways in various parts of the world; an important new subset of social and cultural history." —Alden T. Vaughan, Professor emeritus of History, Columbia University

"In an interview with Phi Beta Kappa member Vivienne Kruger, I was privileged to glimpse inside the fragrant, nuanced world of Balinese cuisine and food culture as brought to life in Kruger's new book *Balinese Food: The Traditional Cuisine Food Culture of Bali*." —The Key Reporter, Phi Beta Kappa's Publication for News and Alumni Relations "This is a fascinating read on Balinese culture and I would highly recommend it to anyone interested in or planning on traveling to Bali." —Sandra's Kitchen Nook "Just when you thought you knew a lot about Bali, along comes this in-depth look at the cuisine and how it fits into everyday culture. In *Balinese Food* the author brings to life Bali's time-honored and authentic village cooking traditions." —Living in Indonesia, a site for expatriates, Expat.or.id "Vivienne Kruger's long connection to Bali, her love of Balinese food and academic eye for detail has resulted in a book that breaks new ground in its study of Balinese culture, the Island's delicious food, and the accompanying ancient traditional cooking methods." —Bali Update, BaliDiscovery.com "We meet the culture through its cuisine and have the opportunity to experience it first hand through an array of delicious recipes." —American Herb Association "Overall, I thoroughly enjoyed *Balinese Food: The Traditional Cuisine Food Culture of Bali* and learning more about the cuisine of this island. I really hope I get the chance to visit someday and try the food firsthand." —Tara's Multicultural Table "Dr Vivienne Kruger has written a book that is as satisfying as the food that she describes." —Jonathan Copeland, author of *Secrets of Bali, Fresh Light on the Morning of the World* "I've known a lot about Bali over my 37 years of going there; but I didn't always know WHY those things were that way culturally, so [*Balinese Food*] is a fun read!" —Danielle Surkatty, Member of the Organizing Committee, Living in Indonesia About the Author Dr. Vivienne Kruger is a social and cultural historian with a doctorate from Columbia University. Famous cookbook author, culinary columnist, and Bali expert, Dr. Vivienne Kruger, is now leading fabulous new, fully escorted group tours to Bali (Bali Paradise Deluxe Tours). For more information, please visit: www.balinesefoodtraditionalcuisine.blogspot.com www.balinesefoodculturaltourstobali.blogspot.com www.baliparadisedeluxetours.blogspot.com