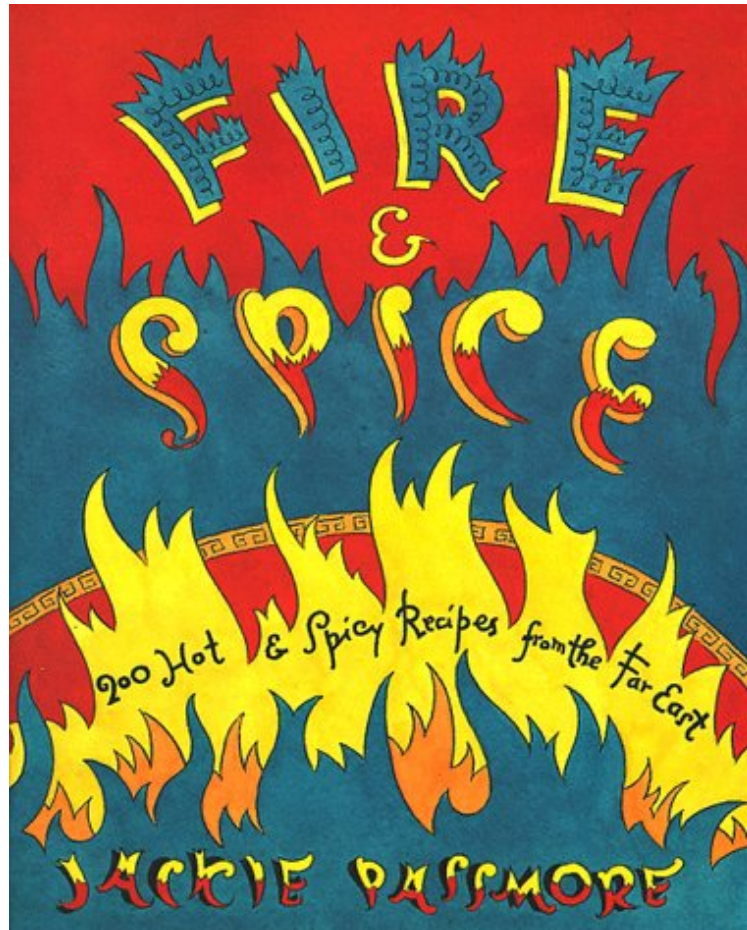


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Fire Spice

Jacki Passmore

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Jacki Passmore : Fire Spice before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fire Spice:

7 of 8 people found the following review helpful. Fire and spice: Cooking for fun By G. Ritter Fire and spice has a great variety of things to make and try and most all of them are very very good. Of course you have to like Thai, Chinese, and other rather spice (and/or hot) foods. Most recipes are easy to put together and are in general highly modifiable according to taste. Try the Twice Cooked Pork, Beef w/ Orange Rind and Szechuan Peppercorns, and Chengtu Chicken. Try them all! Well worth the price, which was a bargain anyway.

Singapore Chili Crab, Szechuan Piquant Chicken, and Stir-Fried Hot Diced Pork -- these are just a few of the 200 chile-fueled recipes in Fire and Spice. Award-winning cookbook author Jacki Passmore has collected these recipes from years of travel throughout the Far East, including Thailand, Indonesia, Malaysia, central China, and India, in search of the best hot and spicy dishes. Following an introduction to Asian ingredients, spices and seasonings, chapters

on seafood, poultry, beef, pork, rice and noodle dishes, chutneys, vegetarian dishes, and a few desserts for cooling down the heat will satisfy even the most seasoned palate. If you love the flavors of the Far East and you've ever asked your waiter to make it "extra hot", then *Fire Spice* is sure to satisfy.

.com There's hot food, and then there's hotter still. Lovers of the latter should find Jackie Passmore's *Fire Spice* a chile-fueled windfall. Passmore, an award-winning cookbook author, has traveled widely in Thailand, Malaysia, China, and India, tasting, cooking, and collecting recipes. More than 200 of these appear in this aptly titled book that celebrates Asian culinary exuberance. Following a chile guide and an ingredient glossary listing everything from aamchur (ground dried green mango), to wasabi (the pungent Japanese root), Passmore divides the recipes among chapters such as "Soups and Salads," "Greens and Grains," and "Main Flavors: Beef and Lamb." Recipes for savory dishes, which include Singapore Chili Crab, Szechwan Piquant Chicken, and Thai Pork and Long Beans in Hot Chili Sauce, are followed by those for sweets, some chile-spiked but nonetheless cooling. The heat quotient of most of the recipes is indicated, as is their preparation time, and all are accessible. Small essays, like "Balinese Beginnings," are scattered throughout the text; they recount Passmore's evolving love affair with hot, while providing a cook's-eye-view of the countries where the incendiary is home. --Arthur Boehm