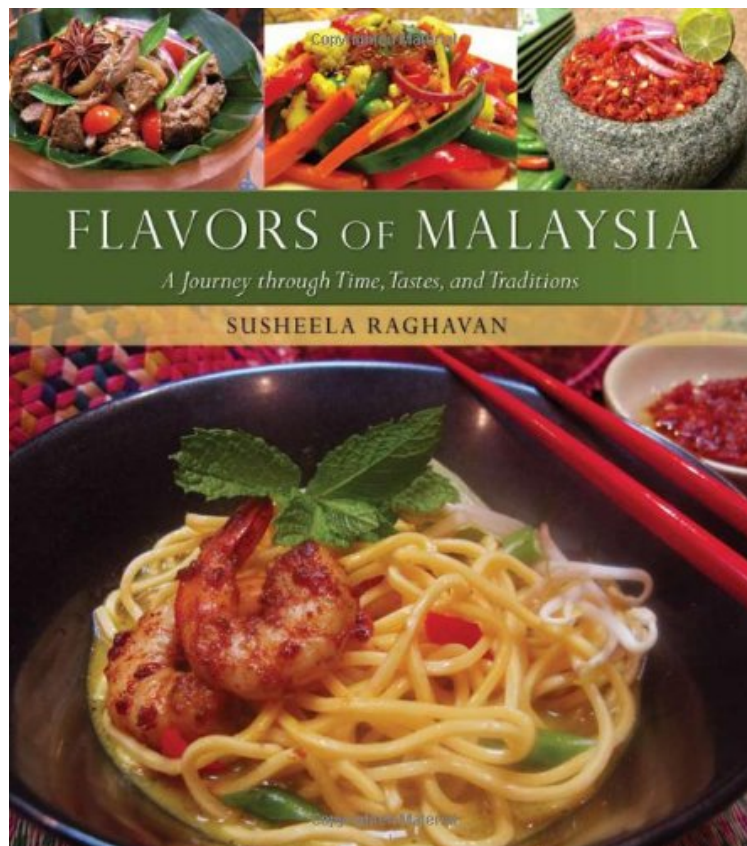


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## Flavors of Malaysia: A Journey Through Time, Tastes, and Traditions (Hippocrene Cookbook Library)

*Susheela Raghavan*

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**Susheela Raghavan : Flavors of Malaysia: A Journey Through Time, Tastes, and Traditions (Hippocrene Cookbook Library)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Flavors of Malaysia: A Journey Through Time, Tastes, and Traditions (Hippocrene Cookbook Library):

6 of 6 people found the following review helpful. Flavors of MalaysiaBy Suzanne TranGood recipes, but most recipes contained ingredients listed from top to bottom of the page (not kidding). Not your everyday quick cooking. The book is expensive but contained many authentic and very, very long list of ingredient. All ingredients can be found at your Indian store. This would be my weekend cook book. Overall, happy with my purchase.2 of 2 people found the following review helpful. Malaysian Food at HomeBy David P Cahill IIIAfter choosing to cook Vietnamese and Thai food for many years I visited a Malaysian restaurant, and loved the food. I had hoped this book would let me recapture the flavors, and it did. Most recipes are excellent, ingredients require an Asian supermarket, which luckily I have access to.0 of 1 people found the following review helpful. Five StarsBy masterja very great book to see and cook from john

A land of colorful temples, bustling markets, golden beaches, and glorious sunsets, Malaysia's exquisite natural beauty is surpassed only by its luscious cuisine. This book celebrates the best of the Malaysian table: sizzling satays, flavorful stir-fries, fragrant rice and noodle dishes, aromatic curries, and Malaysia's signature hot and spicy condiments, the delectable sambals. For centuries Malaysia was a major centre of the spice trade in Southeast Asia. As seafarers, traders, and immigrant workers from many countries intermarried with locals, new culinary traditions emerged. Over time, Malay, Chinese, Indian, Thai, Indonesian and Arab, as well as Dutch, Portuguese, and British influences blended beautifully to create the melange of cultures and intensely vibrant flavours that is Malaysian cuisine today. Susheela Raghavan serves up treasured recipes, touching family stories, and fascinating notes about the origins of Malaysian food in this lovingly compiled collection. It features: over 150 authentic, easy-to-follow recipes; 16-page color photo insert; detailed introduction to Malaysian history and its culinary origins; and, a guide to Malaysian ingredients and cooking techniques.

FLAVORS OF MALAYSIA is a masterpiece, a gorgeous introduction to the food and culture of a country as multiethnic as they come. Malaysia's food traditions reflect its waves of immigration, settlement, and conquest, each bringing uniquely delicious flavors. The resulting blend is glorious food, beautifully described by Susheela, who appreciates the cultural history of each dish as well as its taste, and makes us want to cook every one of them. --MARION NESTLE, Professor of Nutrition, Food Studies, and Public Health at NYU, Author of What to Eat  
Susheela's book is full of nostalgia and passion for the food and culture of Malaysia. It piques the curiosity of the Malaysian food lover and serves as a great introduction to the cuisine for the uninitiated. FLAVORS OF MALAYSIA has found a permanent place in my Southeast Asian cookbook collection. --ZAKARY PELACCIO, Chef Fatty Crab, Fatty 'Cue, and Cabrito (NYC)  
You will smell the scents and feel the textures of the marketplaces that enrich the cookery of Malaysia as you read along, and discover the rich histories of street side pantries that have for centuries been the muse to thousands of professional chefs, home cooks, and wanderers. Susheela has gifted to the world of food lovers and food history the ultimate guide to Malaysian cookery, and the culture, people and history that shaped it. --SUVIR SARAN, Owner/Chef Devi (NYC), Author of Indian Home Cooking and American Masala  
About the Author  
Susheela Raghavan was born in Klang, near the capital of Malaysia, and received an MS in Food Science from the University of Reading. After years of working in food product development, giving cooking demonstrations, and teaching at New York University, she launched her own brand of spice blends, Taste of Malacca. She resides in Westchester, NY.