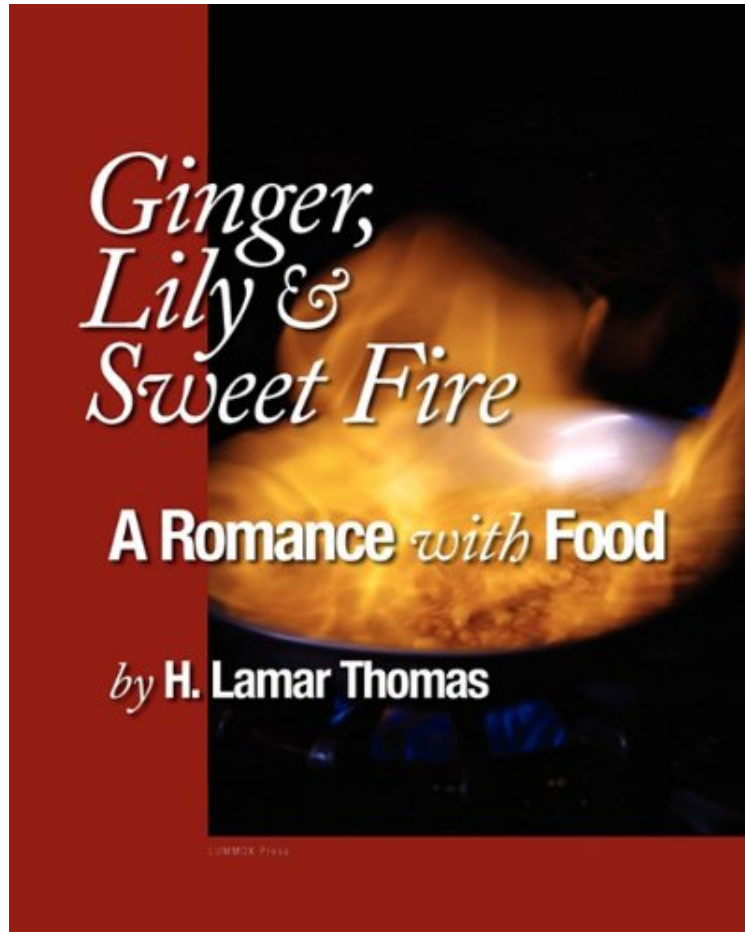


(Ebook free) Ginger, Lily and Sweet Fire - A Romance with Food

Ginger, Lily and Sweet Fire - A Romance with Food

H. Lamar Thomas

*DOC | *audiobook | ebooks | Download PDF | ePub*



 Download

 Read Online

#4086509 in Books LummoX Press 2010-11-18 Original language: English PDF # 1 7.99 x .54 x 10.001, 1.14
#File Name: 1929878281258 pages | File size: 26.Mb

H. Lamar Thomas : Ginger, Lily and Sweet Fire - A Romance with Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ginger, Lily and Sweet Fire - A Romance with Food:

2 of 2 people found the following review helpful. Inspiring and a pleasure to read. By Mystery Jen This cookbook is a joy to read for anyone interested in unique, yet somehow simple recipes. I say simple only because the Author goes to great lengths to explain everything, very poetically I might add. It is a true pleasure to read, dream, and then prepare these wonderful menus. The book is a tour of world cultures all fused together into wonderful dishes! The book has some detailed shopping lists including what exactly to look for (even down to the shape and size of a Serrano pepper). Following the directions to prepare these amazing dishes is like having a world class chef talking you through every move! One of my favorite dishes is Sesame and Dijon Crusted Strips of Chicken Breast Sauteed with Mixed Vegetables, Apricot and Soy over Fettuccine with Bananas and Coconut Cream for dessert. Yum! I can't wait to make my way through the world with this wonderful cookbook!

Ginger, Lily and Sweet Fire - A Romance with Food is a unique cookbook which combines poetry (by the author) as well as four different styles of fusion cooking. Each section is broken into seven different menus that contain recipes for an appetizer, an entree, a side dish and a dessert...twenty-eight menus in all. The four sections are 1) Ginger, Lily and Sweet Fire (Thai fusion); 2) Mediterranean Hillsides and Beaches; 3) Island and Oasis; and 4) Flowering of America. There is also a wealth of information concerning spices, fish and herbs. The author, H. Lamar Thomas has traveled the world exploring different styles of food culture. He was the Executive Chef at the East/West Bistro in Athens, GA, and has written extensively on food in Southern Distinction Magazine and Atlanta Cuisine. He is a member in good standing with Sea Web and Seafood Choices Alliance (two organizations focused on the eco-friendly harvesting of seafood). "You can always count on Chef Lamar Thomas when it comes to assembling recipes using fresh sustainable seafood. His passion and respect for the sea shines through every dish he prepares, making him an integral part in the fight to protect our oceans from depletion." - James O. Fraioli, award-winning culinary author