

S P I C E Chemistry

Spices and herbs, also called seasoning, are an important part of cooking, if not the most important. They can transform an ordinary tasting dish into an incredibly delicious dish. All spices originate from plants. Some are used entirely but some plants have specific parts that are used, like the flowers, roots, barks, leaves, stems and seeds. Making spice mixes at home is a lot cheaper than buying them in the store, especially when you buy large quantities of them. Just buy a big bag or container of each individual spice and start mixing them at home. Store them in jars and you won't have to buy any spices for years to come. And with the variety of these spice mixes you'll be able to use them for anything and make everything so much more delicious! Some spices like garlic and cinnamon don't only improve the taste of the dishes but also help in preserving due to their ability to limit bacterial growth. Lots of spices, like turmeric, ginger, garlic, cloves and many more are also very healthy, they contain antioxidants and various other nutrients depending on the spice and herb. They can possess anti-cancer, anti-inflammatory, and immune-boosting properties. All the recipes in this book are dry spice mixes only and have been categorized according to the region where these spice mixes originated. You'll find spice blends from all over the world, including spice mixes for desserts. So go stock up on some spices and get ready to taste an amazing array of new flavors in your home cooking.

In this brilliant, engrossing work, Jack Turner explores an era—from ancient times through the Renaissance—when what we now consider common condiments were valued in gold and blood. Spices made sour medieval wines palatable, camouflaged the smell of corpses, and served as wedding night aphrodisiacs. Indispensable for cooking, medicine, worship, and the arts of love, they were thought to have magical properties and were so valuable that they were often kept under lock and key. For some, spices represented Paradise, for others, the road to perdition, but they were potent symbols of wealth and power, and the wish to possess them drove explorers to circumnavigate the globe—and even to savagery. Following spices across continents and through literature and mythology, Spice is a beguiling narrative about the surprisingly vast influence spices have had on human desire. Includes eight pages of color photographs. One of the Best Books of the Year: Discover Magazine, The Christian Science Monitor, San Francisco Chronicle

Lawrence and Holo continue to head for the Wise Wolf's homeland of Yoitsu. Even their long, long journey begins to approach its end. On their way, they hear of a mercenary band that carries the name of Holo's old friend, Myuri. As they investigate the group's whereabouts in Lesko, they're astonished by the town's prosperity they find. But what could be the secret hidden beneath the veneer of success...?

Cook healthy and delicious dishes with this friendly and easy-to-follow Indian cookbook. Entice with Spice shows Indian food enthusiasts how to prepare delicious meals at home without spending hours in the kitchen. A first-generation Indian-American, author Shubhra Ramineni has developed a no-fuss cooking style that re-creates authentic Indian flavors using easy techniques and fresh and readily available ingredients. The Indian food lover will find nearly 100 recipes—from samosa to naan bread and mouthwatering curries—for easy-to-make versions of favorite dishes from both the North and South of India. Throughout this practical book Shubhra shares tricks and shortcuts she has learned from her mother, who is from Northern India; her mother-in-law, who is from Southern India; family members in India, and professional chefs in the U.S. With a friendly, reassuring voice, Shubhra shows busy home cooks how simple it is to prepare a homemade Indian meal that tastes wonderful quickly. Favorite Indian recipes include: Chicken Kebabs Pepper Shrimp on a Stick Coconut Chutney Whole Wheat Flatbread Chicken Vindaloo Curry Easy Lamb Curry Fish with Tamarind Curry Sweet Rice Pudding And much more...

Buxton Spice
Nathaniel's Nutmeg
The Spice King (Hope and Glory Book #1)
Cinemas of Girlhood
Pumpkin Spice and Everything Nice Coloring Book
Spice Mix Recipes

A richly detailed chronicle of the history of pepper describes its role in bringing Westerners to Asia, tracing the extraordinary voyages, exotic adventures and brutal violence that marked its early trade. 35,000 first printing. A follow-up to the national bestseller An Embarrassment of Mangoes, Ann Vanderhoof and her husband navigate the Caribbean on a sailboat, discovering local culture in each tiny port, and collecting sumptuous original recipes along the way. Spices and herbs are the heart and soul of Caribbean cooking, adding more to the pleasures of the table here than perhaps anywhere else. In The Spice Necklace, award-winning food and travel writer Ann Vanderhoof embarks on a voyage of culinary discovery, as she follows her nose (and her tastebuds) into tiny kitchens and fragrant markets, through rainforest gardens and to family cookups on the beach, linking each food to its traditions, folklore and history. Meandering from island to island by sailboat, Vanderhoof takes readers along as she gathers nutmeg in Grenada, hunts crabs and freshwater crayfish in the mountains of Dominica, and obsesses about oregano-eating goats in the Dominican Republic. Along the way, she is befriended by a collection of unforgettable island characters who share with her their own delicious recipes, making this truly a book to savour. From the Hardcover edition.

Science for the Protection of Indonesian Coastal Ecosystems (SPICE) provides key information on all aspects related to the management of coastal ecosystems. This includes the coastal management involved, the ecology of this area, and the relationship between humans and the environment found here. The book presents guidelines defined by scientific experts, allowing for proper application of science products into ecosystem management. The bio-geo-physical importance of coastal ecosystems of Indonesia makes this a book of global importance and interest. Written by an Indonesian-German author team, giving a unique and global perspective on the coastal ecosystems Presents text boxes with research gaps and policy implications, giving the reader an easy grasp of what needs to be done in terms of research and management Features best practice case-studies that can be applied to coastal ecosystems around the world, offered through the lens of Indonesia, a region of global relevance in terms of climate and environmental change

Der Bestseller "SPICE & WOLF" ist die Manga-Adaption einer der popul ä rsten Light-NOVEL-Serien aller Zeiten in Japan. Der Manga folgt der Handlung des Buchs, erg ä nzt diese aber mit neuen Details, und erz ä hlt dabei wunderbare Geschichten vom Gl ü ck, von Gesch ä ften und von der Freundschaft zwischen der Wolfsgottheit Holo und dem Kaufmann Kraft.

A Spice Odyssey
Sugar and Spice: An L.A. Candy Novel
The Rise and Fall of the Three Great Cities of Spice
Understand Flavour Connections and Revolutionize your Cooking
The Spice Necklace
How We Can Stop Girls' Violence

An A-Z Reference and Cook's Kitchen Bible
In a Mumbai market, twin detectives Ethan and Ella investigate why a spice seller's spices have suddenly gone bad. A true tale of high adventure in the South Seas. The tiny island of Run is an insignificant speck in the Indonesian archipelago. Just two miles long and half a mile wide, it is remote, tranquil, and, these days, largely ignored. Yet 370 years ago, Run's harvest of nutmeg (a pound of which yielded a 3,200 percent profit by the time it arrived in England) turned it into the most lucrative of the Spice Islands, precipitating a battle between the all-powerful Dutch East India Company and the British Crown. The outcome of the fighting was one of the most spectacular deals in history: Britain ceded Run to Holland but in return was given Manhattan. This led not only to the birth of New York but also to the beginning of the British Empire. Such a deal was due to the persistence of one man. Nathaniel Courthope and his small band of adventurers were sent to Run in October 1616, and for four years held off the massive Dutch navy. Nathaniel's Nutmeg centers on the remarkable showdown between Courthope and the Dutch Governor General Jan Coen, and the brutal fate of the mariners racing to Run-and the other corners of the globe-to reap the huge profits of the spice trade. Written with the flair of a historical sea novel but based on rigorous research, Giles Milton's Nathaniel's Nutmeg is a brilliant adventure story by a writer who has been hailed as the "new Bruce Chatwin" (Mail on Sunday).

Born in New Delhi, raised in the Middle East, and living in Washington, D.C., acclaimed food writer Monica Bhide is the perfect representative of the new generation of Indian American cooks who have taken traditional dishes, painstakingly prepared by their Indian mothers and grandmothers, and updated them for modern American lifestyles and tastes. Respectful of the techniques and history of Indian cuisine but eager to experiment, Bhide has written simple but deeply flavorful recipes. Modern Spice takes the vibrant tastes of India into the twenty-first century with a cookbook that is young, fun, sassy, and bold. Dishes like Pomegranate Shrimp, Paneer and Fig Pizza, and Coriander-and-Fennel-Crusted Lamb Chops are contemporary and creative. Bhide pours Guava Bellinis and Tamaritas for her guests, and serves Chile Pea Puffs and Indian Chicken Wings; instead of Chicken Tikka Masala, she serves Chicken with Mint and Ginger Rub. Make-ahead condiments such as Pineapple Lentil Relish and Kumquat and Mango Chutney with Onion Seeds add a piquant accent to the simplest dish. There are plenty of options for everyday meals, including Butternut Squash Stew with Jaggery, Indian-Style Chili in Bread Bowls, and Crabby Vermicelli, along with plentiful recipes for elegant dishes like Tamarind-Glazed Honey Shrimp and Chicken Breasts Stuffed with Paneer. For an original and effortless finish, spoon Raspberry and Fig Jam Topping over tart frozen yogurt or a store-bought pound cake, or if you have more time, tempt guests with exotic sweets such as Saffron-Cardamom Macaroons or Rice Pudding and Mango Parfait. As Mark Bittman says in his foreword, "there is not a cuisine that uses spices with more grace and craft than that of India," and Bhide's recipes do so, but without long and daunting lists of exotic ingredients. In keeping with its local approach to global flavors, Modern Spice includes a guide to the modern Indian pantry and Monica's thoughtful, charming essays on food, culture, and family. Eight pages of gorgeous color photographs showcase the recipes.

Aliza Green provides a fully-illustrated guide to spices, creating 50 spice blends, and 50 recipes using flavor profiles from around the world.
Modern Spice
The SPICE Book
Spice Temple
The Complete Book of Spices
A Guide to the Art, Science, and Lore of Combining Flavors
Top 50 Most Delicious Dry Spice Mixes [A Seasoning Cookbook]
Cultures and Civilizations

A directory of 85 spices and blends, and 100 tempting spicy recipes, with photographs throughout.

Spices are the fastest, easiest way to transform a dish from good to spectacular. In his new book, Lior Lev Sercarz, the country's most sought-after spice expert, shows you how to master flavor in 250 inspiring recipes, each counting on spices to elevate this collection of everyday and new favorites. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW Spices are the magic ingredient in Lior Lev Sercarz's newest book, Mastering Spice, and all it takes is a pinch to bring your meatballs, roast chicken, or brownies to the next level. Owner of New York City spice shop La Boîte, and a professionally trained chef who has cooked at some of the world's most renown restaurants, Lior's simple and straightforward approach showcases how spices and spice blends can take a recipe for chicken soup, meatballs, or brownies into a whole new and exciting direction. Every section begins with a master recipe and technique--then Lior teaches readers how to change the spices or some of the ingredients to get a profoundly different dish than what you began with. By mastering the techniques and playing with the variations, you'll learn how to use spices to become a more creative and intuitive cook, and how spices can endlessly heighten your eating experience.

Spices are universally recognized as a source of flavor and aromatics, but in cultures around the world, these plant parts have a long history as source of medicine. In Spice Apothecary, author Bevin Clare combines her training in herbalism and nutrition to inspire a return to the kitchen spice cabinet for better health and healing. Focusing on 19 common culinary spices that are easy to source and prized for their flavor, this practical guide highlights each spice's role in supporting wellness goals and delivers creative and impactful ways to incorporate key health-boosting spices into everyday life. To bolster the immune system, chili, garlic, ginger, and mustard are best. Celery seed, parsley, and sage support kidney function, while the respiratory system benefits most from ginger, mint, and thyme. Learn the best way to harness each spice's medicinal power, the proper way to store spices, and how to determine your daily dose. Then, prepare customized dried spice blends and use them in delicious dips, soups, sauces, and even sweets that deliver flavor and healing.

The authors offer groundbreaking advice on how to curb violence among teen girls, using stories and case histories to present the problem and the solutions, for parents, teachers, social workers, and policy makers.

Blending and Using Common Spices for Everyday Health
Easy Indian Recipes for Busy People [Indian Cookbook, 95 Recipes]
Sugar and Spice and No Longer Nice
Recipes and Techniques to Transform Your Everyday Cooking: A Cookbook
Understand Flavour Connections and Revolutionize Your Cooking

Emma Sugar and Spice and Everything Nice

The Silk and Spice Routes
An allegory ofthe nine spices mentioned in the Song of Solomon compared with the nine fruits of the Spirit.
Sugar and spice . . . not everyone's nice. Fresh from being betrayed by one of her closest friends, new celebrity Jane Roberts has learned a few lessons. Most important: know who to trust. And in Hollywood, that list is short. Determined to get control of her life, Jane swears off they bring. But when high school sweetheart Caleb and L.A. crush Braden show up, both acting sweeter than ever, Jane has a hard time remembering her no-boys rule. And for the first time Jane's best friend, Scarlett, has only one guy on her mind: her new boyfriend, Liam. But it's not what you show means hanging out with other guys on-camera, and Liam isn't too happy with pretending to play a bit part in her love life. Just when everything feels out of control, Jane makes a discovery that changes everyone's definition of "reality" forever. In television star Lauren Corbett's series, the drama is pure dishy fun.

When Emma's brother Jake gets sick and must have his tonsils taken out, he only wants Emma at his side, but Emma is afraid of hospitals and must overcome her fear to help her brother.

On a trip to Turkey as a young woman, chef Ana Sortun fell in love with the food and learned the traditions of Turkish cooking from local women. Inspired beyond measure, Sortun opened her own restaurant in Cambridge, Massachusetts, the award-winning Oleana, where she created interpretations of dishes incorporating the incredible array of delicious spices and herbs used in eastern regions of the Mediterranean. In this gorgeously photographed book, Sortun shows readers how to use this philosophy of spice to create wonderful dishes in their own homes. The artful use of spices and herbs rather than fat and cream is key to the full, rich flavors of Mediterranean cuisine -- and the way it leaves you feeling satisfied afterward. The book is organized by spice, detailing the ways certain spices complement one another and how they flavor. Sortun is creating in home cooks a kind of sense-memory that allows for a more intuitive use of spice in their own dishes. The more than one hundred tantalizing spice categories and recipes include: Beef Shish Kabobs with Sumac Onions and Parsley Butter Chickpea and Potato Terrine Saffron Chicken Nuts, Spinach, Onion, and Tahini Crispy Lemon Chicken with Za'atar Golden Gazpacho with Condiments Fried Haloumi Cheese with Pear and Spiced Dates Absolutely alive with spices and herbs, Ana Sortun's recipes will intrigue and inspire readers everywhere.

A Food-Lover's Caribbean Adventure
Mastering Spice
The Spice Book
Science for the Protection of Indonesian Coastal Ecosystems (SPICE)
The History of a Temptation
Recipes and Simple Spice Blends for the American Kitchen
Spice and Wolf, Vol. 13 (manga)

Gary Paul Nabhan takes the reader on a vivid and far-ranging journey across time and space in this fascinating look at the relationship between the spice trade and culinary imperialism. Drawing on his own familyŐs history as spice traders, as well as travel narratives, historical accounts, and his expertise as an ethnobotanist, Nabhan describes the critical roles that Semitic peoples and desert floras had in setting the stage for globalized spice trade. Traveling along four prominent trade routesŐthe Silk Road, the Frankincense Trail, the Spice Route, and the Camino Real (for chiles and chocolate)N Nabhan follows the caravans of itinerant spice merchants from the frankincense-gathering grounds and ancient harbors of the Arabian Peninsula to the port of Zayton on the China Sea to Santa Fe in the southwest United States. His stories, recipes, and linguistic analyses of cultural diffusion routes reveal the extent to which aromatics such as cumin, cinnamon, saffron, and peppers became adopted worldwide as signature ingredients of diverse cuisines. Cumin, Camels, and Caravans demonstrates that two particular desert cultures often depicted in constant conflictN Arabs and JewsN have spent much of their history collaborating in the spice trade and suggests how a more virtuous multicultural globalized society may be achieved in the future.  

A revealing look at the history and production of spices, with modern, no-nonsense advice on using them at home. Every home cook has thoughts on the right and wrong ways to use spices. These beliefs are passed down in family recipes and pronounced by television chefs, but where do such ideas come from? Many are little better than superstition, and most serve only to reinforce a cook's sense of superiority or cover for their insecurities. It doesn't have to be this way. These notes On Spice come from three generations of a family in the spice trade, and dozens upon dozens of their collected spice guides and stories. Inside, you'll learn where spices come from: historically, geographically, botanically, and in the modern market. You'll see snapshots of life in a spice shop, how the flavors and stories can infuse not just meals but life and relationships. And you'll get straightforward advice delivered with wry wit. Discover why: Salt grinders are useless Saffron is worth its weight in gold (as long as it's pure) That jar of cinnamon almost certainly isn't Vanilla is far more risqu  than you think Learn to stop worrying and love your spice rack.

With his carthorse as his only companion, the young merchant Kraft Lawrence slowly wends his way through dusty back roads in search of profitable trade. But this monotony screeches to a halt when, one night, he encounters a harvest goddess in the guise of a beautiful young girl . . . with wolf ears and a tail! Longing for the northern lands of her birth, Holo the Wisewolf joins Lawrence as he follows the ebb and flow of trade through the countryside. And when the two come across a compelling but suspicious opportunity for profit, will Lawrence with his mercantile chops and Holo with her ancient instincts be able to separate the truth from the lies - and make some coin while they're at it?! This manga adaptation of Isuna Hasekura's acclaimed Spice and Wolf novel series, also available from Yen Press, is an investment that promises the greatest of entertainment returns!

A photographic catalog of more than forty-five familiar and exotic spices accompanies a wealth of information on culinary, domestic, and medicinal uses and applications of spices

Flavors of the Eastern Mediterranean
Sugar Changed the World
Understand Flavor Connections and Revolutionize Your Cooking
A Story of Magic, Spice, Slavery, Freedom, and Science
Sugar, Spice, and Everything Nice
On Spice
Spice Apothecary

The history of humankind, its cultures and civilizations, is inextricably linked with the development of trade. Cities grew up around the markets it took place in and empires were built on the wealth it created. Across Asia, the paths of the Silk and Spice Routes brought together the many different peoples of these empires and cites. When meeting to trade, they not only exchanged precious goods but also the ideas and beliefs that shaped each of their cultures--ideas expressed in their lifestyles, their arts and even in the goods they had to sell. By these means, cultures slowly changed, amalgated and developed. Splendidly illustrated with dozens of historic visuals, Cultures and Civilizations explores the interrelations of trade and cultures as they developed along the Silk and Spice Routes.

SpiceThe History of a TemptationVintage
At once familiar and exotic, spices are rare things, comforting us in favorite dishes while evoking far-flung countries, Arabian souks, colonial conquests and vast fortunes. John O'Connell introduces us to spices and their unique properties, both medical and magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. A tasty compendium of spices and a fascinating history and wide array of uses of the world's favorite flavors--The Book of Spice: From Anise to Zedoary reveals the amazing history of spices both familiar and esoteric. John O'Connell's erudite chapters combine history with insights into art, religion, medicine, science, and is richly seasoned with anecdotes and recipes. Discover why Cleopatra bathed in saffron and mare's milk, why wormwood-laced absinthe caused eighteenth century drinkers to hallucinate and how cloves harvested in remote Indonesian islands found their way into a kitchen in ancient Syria. Almost every kitchen contains a bottle of cloves or a stick of cinnamon, almost every dish a pinch of something, whether chili or cumin. The Book of Spice is culinary history at its most appetizing.

This new book, written by Andre Vladimirescu, who was instrumental in the development of SPICE at the University of California Berkeley, introduces computer simulation of electrical and electronics circuits based on the SPICE standard. Relying on the functionality first supported in SPICE2 that is now supported in all SPICE programs, this text is addressed to all users of electrical simulation. The approach to learning circuit simulation is to interpret simulation results in relation to electrical engineering fundamentals; the book asks the student to solve most circuit examples by hand before verifying the results with SPICE. Addressed to both the SPICE novice and the experienced user, the first six chapters provide the relevant information on SPICE functionality for the analysis of linear as well as nonlinear circuits. Each of these chapters starts out with a linear example accessible to any new user of SPICE and proceeds with nonlinear transistor circuits. The latter part of the book goes into more detail on such issues as functional and hierarchical models, distortion analysis, basic algorithms in SPICE and related options parameters, and, how to direct SPICE to find a solution when it does not converge to a solution. The approach emphasizes that SPICE is not a substitute for knowledge of circuit operation but a complement. The SPICE Book is different from previously published books in the approach of solving circuit problems with a computer. The solution to most circuit examples is sketched out by hand first and followed by a SPICE verification. For more complex circuits it is not feasible to find the solution by hand but the approach stresses the need for the SPICE user tounderstand the results.

Readers gain a better comprehension of SPICE thanks to the importance placed on the relation between EE fundamentals and computer simulation. The tutorial approach advances from the hand solution of a circuit to SPICE verification and simulation results interpretation. This book teaches the approach to electrical circuit simulation rather than a specific simulation program. Examples are simulated alternatively with SPICE2, SPICE3 or PSPICE. Accurate descriptions, simulation rationale and cogent explanations make this an invaluable reference.

Advice, Wisdom, and History with a Grain of Saltiness

Pepper: A History of the World's Most Influential Spice

The Mystery of the Suspicious Spices

One Spice, Two Spice

The Book of Spice: From Anise to Zedoary

Mountains of Spices

Entice With Spice

A provocative, contemporary anthology examining the construction of girls in modern cinema.

When this award-winning husband-and-wife team discovered that they each had sugar in their family history, they were inspired to trace the globe-spanning story of the sweet substance and to seek out the voices of those who led bitter sugar lives. The trail ran like a bright band from religious ceremonies in India to Europe's Middle Ages, then on to Columbus, who brought the first cane cuttings to the Americas. Sugar was the substance that drove the bloody slave trade and caused the loss of countless lives but it also planted the seeds of revolution that led to freedom in the American colonies, Haiti, and France. With songs, oral histories, maps, and over 80 archival illustrations, here is the story of how one product allows us to see the grand currents of world history in new ways. Time line, source notes, bibliography, index.

A definitive guide to creatively blending and cooking with spices explains how to combine and use spices in both traditional and innovative ways and offers a tantalizing blend of one hundred recipes inspired by Southeast Asian cuisine that includes such dishes as Lemon Pepper Wings, Spicy Beef Salad, and Cardamom Butter Rice with Sultanas. 20,000 first printing.

Ranging from the medieval period to the present day, a history of the international spice trade focuses on the involvement of three important European cities--Venice, Lisbon, and Amsterdam--charting the growth of the spice trade in relation to the successive rise--and fall--of the three urban centers. Reprint. 25,000 first printing.

Spice

Inspired Indian Flavors for the Contemporary Kitchen

The Science of Spice

Spice & Wolf

Spice and Wolf, Vol. 1 (manga)

Cumin, Camels, and Caravans

Skippyjon Jones in Mummy Trouble

Back in print: an extraordinary first novel by a writer to watch and to enjoy.** Told in the voice of a girl as she moves from childhood into adolescence, Buxton Spice is the story the town of Tamarind Grove: its eccentric families, its sweeping joys, and its sudden tragedies. The novel brings to life 1970s Guyana—a world at a cultural and political crossroads—and perfectly captures a child's keen observations, sense of wonder, and the growing complexity of consciousness that marks the passage from innocence to experience.

Gray Delacroix has dedicated his life to building his very successful global spice empire, but it has come at a cost. Resolved to salvage his family before it spirals out of control, he returns to his ancestral home to save his brother and sister before it's too late. As a junior botanist for the Smithsonian, Annabelle Larkin has been charged with the impossible task of gaining access to the notoriously private Delacroix plant collection. If she fails, she will be out of a job and the family farm in Kansas will go under. She has no idea that in gaining entrance to the Delacroix world, she will unwittingly step into a web of dangerous political intrigue far beyond her experience. Unable to deny her attraction to the reclusive business tycoon, Annabelle will be forced to choose between her heart and loyalty to her country. Can Gray and Annabelle find a way through the storm of scandal without destroying the family Gray is fighting to save?

Floyd Cardoz, chef and co-owner of New York City's Tabla restaurant, is one of the most exciting innovators working behind a stove today. And now, for the first time, he shares the extraordinary recipes that have established his reputation. In them Cardoz is able to make the quantum leap between the American palate and his taste memories—the food of his childhood in Bombay and Goa. The collection, One Spice, Two Spice, is an amalgam of two cuisines by a man who has mastered the flavors of each. This volume of more than 140 recipes is a gift to all home cooks who enjoy the flavors of India but are intimidated by the unusual and numerous spices required to prepare these dishes. Here, Cardoz renders those spices user friendly in a down-to-earth primer and glossary. Then, in the recipe notes, he shows you how to easily integrate these new flavors into everyday meals and dinner-party fare. The techniques—sautéing, panfrying, braising, poaching, and roasting—are not new. The results, however, are astonishing. Imagine crisp panfried black pepper shrimp, meaty sea scallops seared and served in a satiny sweet-sour glaze, asparagus and morels sautéed in a spicy blend of shallot, ginger, and chile—all of which can be made in no time flat. Other recipes—steak rubbed with crushed peppercorns and coriander, cumin, and mustard seeds, duck bathed in an aromatic orange curry, lamb meatballs filled with an herbaceous combination of fresh figs, cilantro, and mint and then napped with a lush, lustrous green sauce—may require more marinating or cooking time, but the trade-off is Cardoz's three-star-restaurant cooking at home.

One Spice, Two Spice is more than a cookbook. It is a gateway to a different way of thinking about the food on your plate, and it brings Indian flavors into the modern American repertoire.

EI Skippito is back! Avoiding a lecture from Mama Junebug, the kitty boy slips into his closet . . . and finds himself in ancient Egypt. His doggy pals, Los Chimichangos, want to visit the Under Mundo—the underworld— where mummitos rest in peas. But they need EI Skippito's brains and courage to answer the riddle of theFinx and enter the mummy's tomb. Our hero is up to the task, and he's in for another grand and whirlwind adventure. Full of Judy Schachner's rollicking wordplay and bold, imaginative illustrations, Skippy's latest outside outing will tickle the funny bones and warm the hearts of his many amigos.

The Magic of Spice Blends

or, The True and Incredible Adventures of the Spice Trader Who Changed the Course of History

The Spice Merchant's Daughter

American Food, Indian Flavors

The Taste of Conquest

If you rush to Starbucks at the first hint of cool weather . . . If Pumpkin Spice Latte is your fall drink of choice . . . If you need a way to recover from a busy summer and take a breath before a busy holiday season, this book is for you. Pumpkin Spice and Everything Nice Coloring Book includes gorgeous illustrations featuring your favorite images of autumn. This one-of-a-kind adult coloring book has classic fall quotes, fun sayings, and Bible verses featured alongside detailed coloring pages. Pumpkin Spice and Everything Nice Coloring Book offers hours of enjoyment and reflection and makes the perfect gift for anyone who loves fall. So settle in by a crackling fire for an evening of relaxation, rest, and pumpkin spice!

Break new ground with this spice book like no other, from TV personality, food scientist and bestselling author, Dr Stuart Farrimond. Taking the periodic table of spices as a starting point, explore the science behind the art of making incredible spice blends and how the flavour compounds within spices work together to create exciting layers of flavour and new sensations. This is the perfect cookbook for curious cooks and adventurous foodies. Spice profiles - organised by their dominant flavour compound - showcase the world's top spices, with recipe ideas, information on how to buy, use, and store, and more in-depth science to help you release the flavours and make your own spice connections. There is also a selection of recipes using innovative spice blends, based on the new spice science, designed to brighten your palate and inspire your own culinary adventures. If you've ever wondered what to do with that unloved jar of sumac, why some spices taste stronger than others, or how to make your own personal garam masala, this inspirational guide has all the answers. Explore the world's best spices, be inspired to make your own new spice blends, and take your cooking to new heights. You'll turn to this beautiful and unique book time and again - to explore and to innovate.

Calling all spice fans, adventurers, and curious cooks: explore the world's spices, create your own spice blends, and take your cooking to the next level. Spice is a cookbook like no other—one that will help you better understand the science behind the art of cooking with spices. If you've ever wondered what to do with that unused jar of sumac, why some spices taste stronger than others, how to make your own garam masala, or simply which are the best spices for chicken, this inspirational guide has all the answers. Spice outlines the science behind the flavors and helps you choose, with greater confidence and intuition, how to use spices that perfectly complement each other. A "periodic table" of spices shows the connections between flavor compounds, and explains how spices can be grouped into distinct flavor families. Flavor maps explore the key regions of the spice world, including Southeast Asia, the Middle East, the Americas, and the Indian subcontinent, and show the spice palettes of individual countries and cuisines. Spice profiles—organized by flavor groups such as "pungent," "sweet," or "nutty"—showcase each of the world's spices and suggest food pairings, spice pairings, blend ideas, and how to cook each spice to best release its flavor and aroma. Finally, spicy recipes for blends, butters, rubs, and pastes showcase authentic spice mixes from around the world, and suggest innovative combinations that you might never have considered before. Spice is an indispensable kitchen companion that home cooks will turn to time and time again to learn and innovate.

Adventurous cooks, curious foodies, and fans of spicy recipes. Break new ground with this spice book like no other. Explore the world's best spices, discover why certain spice mixes work, and how to use spices creatively. Be inspired to make your own new spice blends, and take your cooking to new heights. The Science of Spice will help you understand the practical science behind the art of cooking with spices. If you've ever wondered what to do with that unloved jar of sumac, why some spices taste stronger than others, or how to make your own personal garam masala, this inspirational guide has all the answers. Spice sets out the science behind the flavours and helps you choose, with greater confidence and intuition, how to use spices that perfectly complement each other. Spice profiles - organised by their dominant flavour compound - showcase the world's top spices, with recipe ideas, information on how to buy, use, and store, and more in-depth science to help you release the flavours and make your own spice connections, as well as a selection of recipes using innovative spice blends designed to brighten your palate and inspire your own culinary adventures. The Science of Spice is an indispensable kitchen companion that home cooks will turn to time and time again to learn and innovate.