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Herbs & Spices: The Cook's Reference



Synopsis

Herbs & Spices is the essential cook's companion, now redesigned and updated with all new recipes. A classic reference, the best-selling Herbs & Spices is a trusted resource in the kitchen, with more than 200 unique herbs and spices from around the world showcased alongside gorgeous, full-color photography, flavor notes, and pairings. This new, updated edition includes the newest herbs, spices, and flavorings influencing global cuisine today, plus more than 180 recipes for main dishes, marinades, pastas, pickles, and sauces. Part spice cookbook, part kitchen encyclopedia, Herbs & Spices offers handy seasoning how-tos: How to identify and choose the best herbs, spices, and other flavorings. How to prepare and cook with them to ensure you are making the most of their flavors. How to make your own blends, spice rubs, sauces, and more – then customize them for your family's palate. Herbs & Spices is perfect for beginning cooks just setting up a kitchen, foodies exploring the deliciously exotic mash-ups of today's modern cooking, and experts looking for ways to experiment with new flavor combinations. This practical illustrated reference book gives you all the guidance you need to become a master of seasonings and to make tantalizing food from around the world.

Book Information

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Customer Reviews

More and more herbs and spices appear in American kitchens daily, encouraged by television chefs and promoted through new ethnic cuisines entering the mainstream. Jill Norman's Herbs & Spices comes at exactly the right moment to guide readers through the tangle of leaves, seeds, and berries. Norman thoughtfully organizes herbs into major classifications by their predominant

bouquets. This approach immediately assists the cook looking for substitutions. Norman's tasting notes, borrowing a vocabulary identical to that used for wine, establish a standard language for characterizing each item's salient aromas and flavors. Full-color, close-up pictures aid in identification. Text outlines culinary uses and purchasing and storing data and gives information on growing one's own herbs. A short recipe section offers examples of how specific herbs and spices are used in cooking. A directory of mail-order sources further assists those who lack local access. Norman has made a vital contribution to reference collections for quick identification of species and for the use of herbs and spices in cooking. Mark Knoblauch Copyright © American Library Association. All rights reserved --This text refers to an out of print or unavailable edition of this title.

"Jill Norman's Herbs & Spices comes at exactly the right moment to guide readers through the tangle of leaves, seeds, and berries." *Booklist* "Both novice and expert cooks will find much to savor here." *Booklist* "Readers who want to experiment with something different will enjoy flipping through the various flavor sections with their favorite cookbook in the other hand." *Library Journal* "If you've stopped reading cookbooks because the truly inspirational have become few and far between, make space on your bookshelf for this one." *Foodies West Magazine*

For anyone who is thinking of planting and/or using herbs or spices in their cooking I would highly recommend purchasing a copy! This book is wonderfully photographed and speaking as a chef I have enjoyed all the food pairings the author has included. Farm to table is the buzz word these days and to get started or expand the garden this year follow the advice in this book and enjoy years of enjoyment!

There might be more information presented in there than the average person would like to know, but I love it. There are many pictures of herbs and different varieties are listed along with culinary uses, what they go good with, and combine well with. It also tells you what parts are used, how to buy and store and how to grow your own. This is a very complete book that even mentions how the herbs taste. This is a very good book to have for the newcomer to using herbs in the kitchen. there are lots of recipes for mixing your own spice blends as well as using herbs in dishes. What a great book to have.

It is good especially if you are just learning to combine & use herbs and spices

Bought this as I'm trying to cook without salt and some of the spices I now use to try and replace salt. Some have worked, some I can not find in stores in my area. But the ones that I have tried have worked. It has all sorts of herbs & spices. It's a good book to have if you are really into cooking. Which I was just a beginning until I was put on a no salt diet.

Bought this as a gift for my difficult to please father-in-law. He started reading it right away and seemed quite excited with it. He loves all the information it gives about the different herbs and spices.

This book needs to be in your reference library if you are a cook or a gardener. The author, Jill Norman, divides the book into herbs and spices using a more European classification or structure. I found it worked well, because it did a very good job of putting herbs and spices that could fall into several classifications easy to find. It did a very good job of giving you information on how to grow individual herbs and how to harvest them. For spices while not telling you how to grow them, it tells you about harvesting them. The recipes included at the end of the book, give you a plethora mixtures herb, spice, marinade recipes from around the world. Additionally, you will find soup, light dishes, fish, meats, veggies and then some desserts and drinks. While it's not a cookbook, the recipes it gives you on how to use herbs and spices and the information it provides on individual plants and in many cases, varieties of a given herb or spice will, if used, make you a better cook or gardener. Simply, it's a five star book that belongs with your cookbooks or gardening books.

I just received this book and I'm impressed beyond my expectations. This is not only a beautifully photographed book, but it's well organized, thoughtfully put together and extremely well researched. I can't imagine ever needing to buy another book on herbs and spices. I don't write very many reviews, but I had to on this one because I was sooooo happy to have purchased it for my small cookbook library. Buy this book!!!! You won't be sorry. Congratulations to the author on this wonderful book and thank you for writing it!

This is a very nice book of international spices, their uses and recipes for all kinds of seasoning blends. Definitely a useful kitchen book.

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