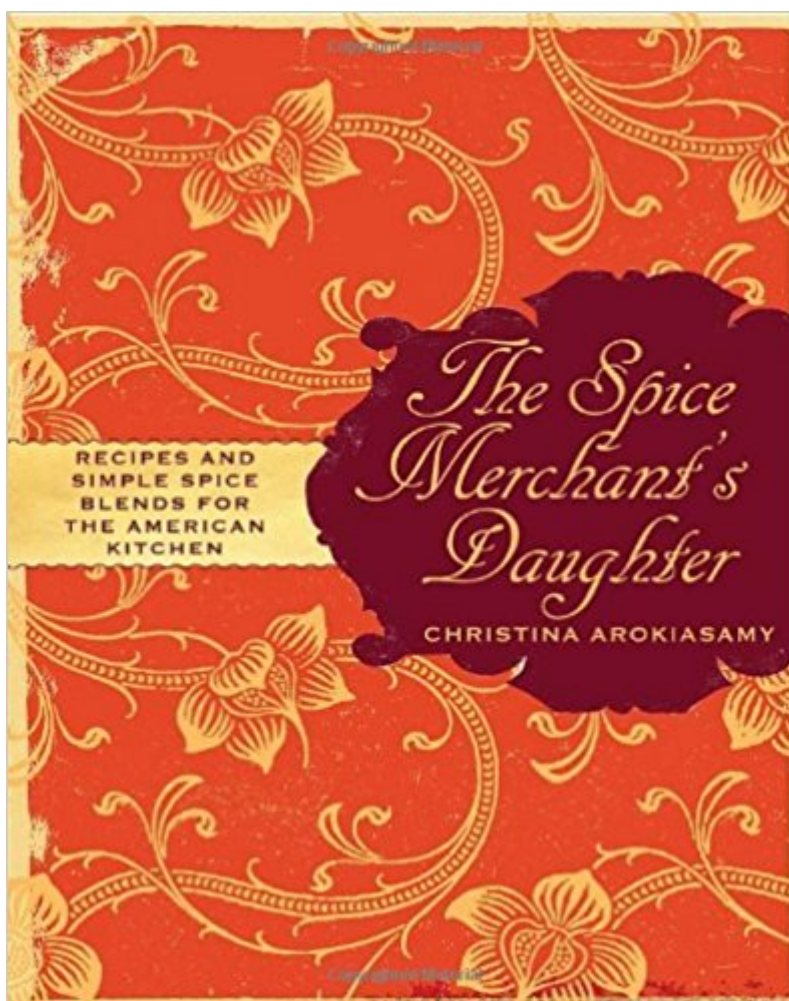


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The Spice Merchant's Daughter: Recipes And Simple Spice Blends For The American Kitchen



Synopsis

It was the aroma. The exotic scent of spices: rich, alluring, and almost magical. A scent that would sometimes overpower the freshness in the air and sometimes subtly mingle with it to create a tantalizing bouquet. A scent that would always bring me back to my childhood. Growing up enveloped in the aromas of her mother's spice stall in Kuala Lumpur, Christina Arokiasamy developed an artist's sense of how to combine and use spices in traditional and innovative ways. In *The Spice Merchant's Daughter*, she shares her family's spice secrets, expertly guiding and enticing home cooks to enliven their repertoires. Christina weaves evocative stories of cooking at her mother's side with real-world practical advice gleaned not only from working in professional kitchens but also from tackling the nightly task of getting a home-cooked dinner on the table for her family of four using American ingredients. She shows how easy it is to build layers of complex flavor to create 100 tempting Southeast Asian-inspired recipes, including Lemon Pepper Wings, Spicy Beef Salad, Steamed Snapper with Tamarind-Ginger Sauce, Cardamom Butter Rice with Sultanas, and Coconut Flan Infused with Star Anise. She unlocks the transformative power of homemade spice rubs, curry pastes, and sauces, as well as chutneys and pickles, enabling home cooks to bring new depth and dimension to their favorite dishes. With lush photography and a chapter identifying and defining key pantry ingredients and aromatics, *The Spice Merchant's Daughter* both inspires and empowers, awakening the senses and unlocking the alluring world of spices.

Book Information

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Customer Reviews

Starred Review. The perfumes of Malaysia practically float off the pages of this beautifully composed cookbook. With a Proustian nostalgia, cooking instructor Arokiasamy follows her nose back to Kuala Lumpur, where her mother ran a spice stall (and her great-great-grandfather transported spices for the English East India Company), mangoes were delivered to their home by bicycle and baths were enhanced with ginger-scented water. Her aim is to introduce turmeric, star anise and saffron to readers in a country where the term spice blend usually refers to Colonel Sanders's secret recipe. Here, spices are the very foundation of cooking; Arokiasamy demonstrates how concentrated sambal made from shrimp paste or a garam masala can be prepared in advance to simplify dishes in a time-strapped kitchen. Recipes circle her native Malaysia, Indonesia and Thailand. Though Braised Pork in Caramelized Soy Sauce and Rice Noodles with Seafood and Basil, for example, are densely flavorful, they are also relatively easy to make. Arokiasamy is a natural teacher, offering useful cook's tips with how-tos for making rice powder and peeling shallots. Suggested spice pairings, a list of shopping resources and a chapter defining the components of a spice pantry give cooks the tools for improvising on their own. Illuminating her techniques with vivid personal anecdotes, Arokiasamy offers a tantalizing glimpse of a rich, vibrant culture and all its scents and flavors. (Aug.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

CHRISTINA AROKIASAMY, of Indian descent, was raised in Kuala Lumpur, Malaysia. She began her culinary career working in her family's kitchen and spice stall before cooking in various Four Seasons resorts throughout Southeast Asia. Arokiasamy opened the Spice Merchant's Cooking School in the Pacific Northwest, where she lives with her family.

Excellent book, great flavors. Malaysian cooking is underexposed here in the US, so this book is a Godsend if you'd like to experience some different flavors and spice blends. So far I've made the roast chicken with tamarind sauce, halibut in sambal sauce and one of the salmon recipes. All of them were outstanding. Congrats to Ms Arokiasamy for producing a such an educational and practical book for the home cook. Highly recommended.

Beautiful book. I love the way the author writes, you can smell the spice bazaar. Recipes are easy to follow, and lead you through complicated steps that don't seem complicated the way she takes them down to steps. We have absolutely loved every recipe we've tried, and been successful at

making them!

This is a small but fantastic cookbook. I have done some recipes several times in the first two weeks and they are sure to be repeated. It is nice to have a small cookbook where every recipe is a gem (if you like curries and Thai food). I have not tried any dessert recipes but they sound interesting. A few of the spices may be difficult to get if you don't live near a good Indian or Asian market. I don't think this book is in print any more but I first got it at my library and then bought it used online (an old library copy).

This is the second time I've purchased this book. The first one got stained with food from overuse! A wonderful entry in SE Asian cooking.

This wonderful book brings the knowledge, wisdom, and passion for cooking to the world at large, that until now has been known to those of us fortunate enough to have taken part in Ms. Arokiasamy's cooking classes, at her Spice Merchants Cooking School, here in the Pacific Northwest. I received my (three!) copies today, and am delighted by the beauty and overall quality of the book. Christina is a very gifted teacher and story teller, and in this book her passion for cooking and life comes through, almost as well as if she were in the kitchen with you, the reader, cutting up veggies, grinding spices, stirring sauces, and swapping stories. This book is unlike any "cookbook" you may have ever read. It teaches you about spices, what they are, where they come from, and how to use them in your own cooking. There is a world of difference between the small, ridiculously expensive jars of "spices" found in most stores, to the real thing, which are surprisingly affordable, and available here in North America, if one knows where to find them, and how to use them. Once you have tasted the dishes in this book, you will know that there is a lot more to Southeast Asian cuisine than what we have commonly seen in the West. When you try these recipes on your guests, they will demand that you tell them where you learned to cook this way. It's all in this fantastic book, which I wholeheartedly recommend to one and all.

The Spice Merchant's Daughter is an interesting and educational read. Besides being a cookbook it gives you a bit of little known history. Life in colonial Malaysia is of course history. However the colors and fragrances of a far off place are vividly described and easily imagined as you read. The recipes are for the most part easily prepared and the ones I have tasted are delicious. The one drawback is that unless you live in a large metropolitan area, some of the spices and herbs used might be

difficult to obtain. I read this as a travel book as well as a cookbook and enjoyed every page.

Fabulous background stories and spice descriptions. First time I have ever turned out perfect Jasmine rice. I am purchasing more of these for family gifts.

The recipes are great and delicious. But it's the notes on spice usage, care and spice mixtures that make this book worth having for any cook who wants to have good Southeast Asian food,

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