

Cooking With Spices For Dummies By Holst Jenna 2001 Paperback

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Cooking With Spices For Dummies

Cooking with spices can actually be fun, interesting, enjoyable and, most of all, delicious. Using spices will vastly improve your cooking and make you feel, finally, in command of your kitchen. Cooking with Spices For Dummies is for anyone who's ever wondered how the great chefs whip up their fabulous-tasting dishes—but wasn't sure how.

Cooking with Spices For Dummies - dummies

Cooking with Spices For Dummies is for anyone who's ever wondered how the great chefs whip up their fabulous-tasting dishes—but wasn't sure how. And if you're something of a veteran in the

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kitchen, you'll get new, crowd-pleasing tips on how to add sparkle and zip to tried-and-true dishes, like hamburgers and spareribs or sweet potatoes and green beans.

Cooking with Spices For Dummies: Holst, Jenna ...

A Few Spices You Should Know; Spice Description; Allspice: Spice berries of the evergreen pimiento tree with tastes of cinnamon, nutmeg, and cloves — hence the name. Sold as whole, dried berries or ground. Caraway: Has a nutty, faint anise flavor. Sold as dried seeds. Cardamom: Pungent, spicy-sweet flavor. Sold as whole dried seeds and ground. Cayenne or red pepper

Getting to Know Spices - dummies

A 5 Step Guide To Cooking With Spices For Dummies. Step 1 - Get to know your spices. There are seemingly hundreds of spices all over the world. Few are integral to Indian cuisine such as cumin ... Step 2 - Anticipate the change in form. Step 3 - Consider combinations during the cooking process. Step ...

Beginners Guide To Cooking With Spices - Spiceitupp

Mace, coriander, mustard seed, fennel, saffron, and paprika don't have to be those scary, untouchables on the supermarket shelf. Cooking with spices can actually be fun, interesting, enjoyable and, most of all, delicious.

Cooking with Spices For Dummies by Jenna Holst, Rich ...

Jenna Holst is the author of *Stews*, (Hungry Minds, 1998) and *Cooking Soups for Dummies*, (Hungry Minds, 2001). Her work has been featured in many national magazines, including *Food & Wine*, *Weight Watchers*, and *Reedbook*. She has worked for many years as a food writer, culinary instructor, and consultant.

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Wiley: Cooking with Spices For Dummies - Jenna Holst

If your idea of kicking up a dish is using salt and pepper, there's a rich and fabulously varied world of spices waiting to be discovered. Mace, coriander, mustard seed, fennel, saffron, and paprika don't have to be those scary, untouchables on the supermarket shelf. Cooking with spices can actually be fun, interesting, enjoyable and, most of all, delicious. Using spices will vastly ...

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Paprika, commonly used as a garnish and to spice up foods, is a powder made by finely grinding different types of red pepper pods. Color and flavor vary from mild to hot and orange to red.

Guide to Spices : Recipes and Cooking : Food Network ...

In this overview of spices and herbs, I teach you how to buy, store, use, and preserve them and present some mythology, medicinal properties, and flavor combinations. 2 Spices and Herbs at Home 19 Here you'll learn how to grow your own spices and herbs, and how to preserve their flavor in vinegar or oil. Some nonedible recipes help

The Complete Idiot's Guide to Spices and Herbs

Spicy Roast Pork Recipe. Related Book. Cooking with Spices For Dummies. By Jenna Holst . In this recipe, the roast is marinated with fragrant spices. It's an unusual but delicious way to prepare pork. Baste every 10 minutes during the last 30 minutes of roasting with the orange currant glaze.

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Spicy Roast Pork Recipe - dummies

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Cooking with Spices for Dummies by Jenna Holst

People in the Mediterranean use an abundance of fresh herbs and spices in their cooking. Besides providing taste, color, and aroma, herbs and spices also add health benefits to your meals. Think about your own diet. Do you tend to use a lot of herbs and spices in your cooking, or do you mostly depend [...]

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How to Cook with Mediterranean Herbs and Spices - dummies

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For Dummies: Cooking with Spices for Dummies (Paperback ...

Add the onion and green bell pepper and cook, stirring occasionally, until the onion is translucent and the peppers are softened, about 5 minutes. Add the garlic and cook, stirring, for 1 minute. Add the chili powder, cumin, and cayenne and cook, stirring often, for 1 to 2 minutes. Return the beef to the pot and stir, coating the meat with the ...

Recipe for Beef and Bean Chili - dummies

Get this from a library! Cooking with spices for dummies. [Jenna Holst] -- If your idea of kicking up a dish is using salt and pepper, there's a rich and fabulously varied world of spices waiting to be discovered. Mace, coriander, mustard seed, fennel, saffron, and paprika ...

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