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.

Features:
* Click here to view our Condition Guide and Shipping Prices

My Personal Review:
If you notice the other reviews I think they all know the author personally or have taken her cooking classes at some point. Most of them have only written one review for Amazon and that being this book. A couple of them have written 2 so that leads me to believe that the other reviews while well meaning aren't necessarily unbiased. I would like to offer that review as I do not know the author, have never taken a cooking class nor have been paid by her to review the book.

This is it.

I enjoyed reading the book. While it is a cookbook it is also almost a diary. I enjoyed the first chapter where the author describes her childhood and growing enchantment with spices. I too have a similar memory but in rural Kentucky our smells were fat back and chitlins. Everyone remembers their own sweet smells from childhood. Ms. Arokiasamy does a wonderful job of leading us to hers.

One of my pet peeves is people describing most asian cooking as Thai cooking when in fact it is not. And the author knows that and shows us the differences between broad southeast asian cooking and its traditions. The author suggests introducing these spices slowly so that your family will become accustomed to their taste. I think I've heard you need to expose a child 10 times to a new food before they can truly decide if they like it or not.

She as many recipes for making your own spice blends and suggests adding the spice at the beginning of the cooking process if you want it milder in flavor and at the end if you want it strong. Helpful information to know about any spices.

There are recipes for curry powder, garam masala, fiery curry powder, lemon pepper rub, steak and chop rub. The steak and chop rub was delish. I used it over t-bones and the whole family loved it, even the kids. It was not too harsh and added a different flair. I made mine with Worcestershire but you could use soy as well.

The official review by Amazon included words like luscious photography...that is not so. The book is printed on recycled paper so the pictures look like they've been printed on recycled matte paper. They are
not beautiful and not really appealing. There are only a few pictures anyway so it doesn't really add anything.

I would have liked more white space in the book to add my own notes and my own takes on the different spice combinations. But I can still do that if I want.

I hope this provided an unbiased review of the book if you were considering getting it I would suggest you do so. And if I'm ever in the Pacific Northwest I'll have to make a point of meeting Ms. Arokiasamy and taking one of her cooking classes.

For More 5 Star Customer Reviews and Lowest Price:
The Spice Merchants Daughter: Recipes and Simple Spice Blends for the American Kitchen by Christina Arokiasamy - 5 Star Customer Reviews and Lowest Price!