

Access Free Hot Sour Salty Sweet A Culinary Journey Through Southeast Asia Jeffrey Alford

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### Hot Sour Salty Sweet A

Hot Sour Salty Sweet, which takes its name from the principal taste sensations of the region's cooking, provides an unparalleled culinary journey through this fertile land. Though the book contains a wealth of anecdotal material, its great strength lies in its 175 recipes, explicit formulas

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for the likes of Shrimp in Hot Lime Leaf Broth, Lao Yellow Rice and Duck, and Hui Beef Stew with Chick Peas and Anise.

### **Amazon.com: Hot Sour Salty Sweet: A Culinary Journey ...**

But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In *Hot, Sour, Salty, Sweet*, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

### **Hot Sour Salty Sweet: A Culinary Journey Through Southeast ...**

In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In *Hot, Sour, Salty, Sweet*, at last this great culinary region is celebrated with all the passion, color, and life that it deserves. ...more.

### **Hot Sour Salty Sweet: A Culinary Journey Through Southeast ...**

*Hot, Sour, Salty, Sweet* features a biracial main character, whose family is Chinese and African American, while her crush is Japanese. So “Asian” isn’t a thing here, people’s specific cultural background is. And that adds levels of both interest and complexity.

### **Hot, Sour, Salty, Sweet by Sherri L. Smith**

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### **Hot Sour Salty Sweet, Jeffrey Alford & Naomi Duguid's ...**

*HOT, SOUR, SALTY, SWEET* is a YA novel that will resonate with both older and YA readers, alike. This is a book I'd have loved to have read as a young adult. I found myself reminiscing on my own

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junior-high/high school graduations, and that time in my life. I think HOT, SOUR, SALTY, SWEET will evoke pleasant memories for other readers as well.

### **Amazon.com: Hot, Sour, Salty, Sweet: Smith, Sherri L.: Books**

Recipes from this book recipe Coconut Milk Sticky Rice with Mangoes. Khao Neeo Mamuang — Thailand Editor's note: The recipe and introductory text below are excerpted from Hot Sour Salty Sweet by ...

### **Hot Sour Salty Sweet | Epicurious.com**

Hot Sour Salty Sweet: A Culinary Journey Through Southeast Asia by Jeffrey Alford and Naomi Duguid. Bookshelf; Buy book; Recipes (155) Notes (50) Reviews (1) Bookshelves (1374) More Detail; Search this book for Recipes » ...

### **Hot Sour Salty Sweet: A Culinary Journey Through Southeast ...**

Line a heatproof tray with baking paper and lightly oil it. Place the glucose, sugar, honey and 75ml water in a saucepan over medium heat. Stir until the sugar has dissolved, then cook until the mixture turns a deep caramel colour. Remove from the heat and leave to stand for 2 minutes before whisking in the carb soda.

### **Hot Sour Salty Sweet - Rants and musings on food, books ...**

Ana is tired of feeling caught between her grandparents and wishes she knew whose side she was supposed to be on. But when they all sit down for their hot, sour, salty, and sweet meal, Ana comes to understand how each of these different flavors, like family, fit perfectly together.

### **Hot, Sour, Salty, Sweet by Sherri L. Smith | NOOK Book ...**

Jeffrey Alford and Naomi Duguid join Sara to share recipes from their new book, Hot Sour Salty

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Sweet. Recipes: Dai Mint and Tomato Salad; Basic Sticky Rice; Buddhist Sour Soup; Yunnan Greens ...

## **Food Rx: Hot Sour Salty Sweet | Cooking Live | Food Network**

If you love flavour, you have to have this book. Thai food introduced many of us to that culinary balance of hot, sour, salty and sweet, which gives this book its name. Alford and Duguid reveal the similarities and differences in the cuisines of neighbouring worlds along the Mekong.

## **Hot Sour Salty Sweet: A Culinary Journey... book by ...**

Hot, Sour, Salty, Sweet was my first real introduction to the cuisines of Southeast Asia. I mean, I'd eaten at Thai and Vietnamese restaurants growing up, but it was only after reading this gorgeous book that I thought, Oh, I get it now. That's because the book is far more than a simple recipe book. Rather than focusing on the cuisine of a ...

## **The Food Lab's Reading List, Day 17: Hot, Sour, Salty, Sweet**

Hot Sour Salty Sweet is the glorious result of their travels in the region extending south from China, down through Cambodia to Vietnam and including parts of Laos, Burma and Thailand. Dishes like Spicy Grilled Beef Salad and Vietnamese Chicken Salad with Fresh Herbs appear side by side with exotic treats like Jungle Curry from North Thailand and Pomelo Salad from Cambodia.

## **Hot Sour Salty Sweet: A Culinary Journey Through Southeast ...**

Award-winning authors/photographers Jeffrey Alford and Naomi Duguid (Seductions of Rice, Flatbread & Flavors) continue their utterly unique blend of culinary travelogue, photojournalism, and cookbook in the deliciously beautiful voyage along the Mekong river that is captured in Hot, Sour, Salty, Sweet. The book arrives at the ideal time for an American audience that ranks Asian food as the hottest trend of the moment and Southeast Asia as the most attractive travel

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destination.

## **Hot Sour Salty Sweet - FoodWine**

PRAISE FOR HOT, SOUR, SALTY, SWEET. "...Smith serves up a funny, entertaining gumbo of cultural collisions and discoveries.". -Kirkus Review. Publisher: Delacorte Press Books for Young Readers/Laurel Leaf. Publication Date: February 12, 2008. Genre: Young Adult, Contemporary. Hardcover: 178 pages. Paperback: 176 pages. Shop Indie Bookstores.

## **Hot, Sour, Salty, Sweet — Sherri L. Smith**

Hot, Sour, Salty, Sweet : A Culinary Journey Through Southeast Asia by Naomi Duguid and Jeffrey Alford (2000, Hardcover) 4 product ratings. 4.8 average based on 4 product ratings. 5. 3 users rated this 5 out of 5 stars 3. 4. 1 users rated this 4 out of 5 stars 1. 3.

## **Hot, Sour, Salty, Sweet : A Culinary Journey Through ...**

"Thailand is condiment heaven, with a gazillion sauces. This northern Thai-style one is extra-sour, because it uses both tamarind and lime," says Naomi Duguid. Slideshow: More Healthy Thai ...

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