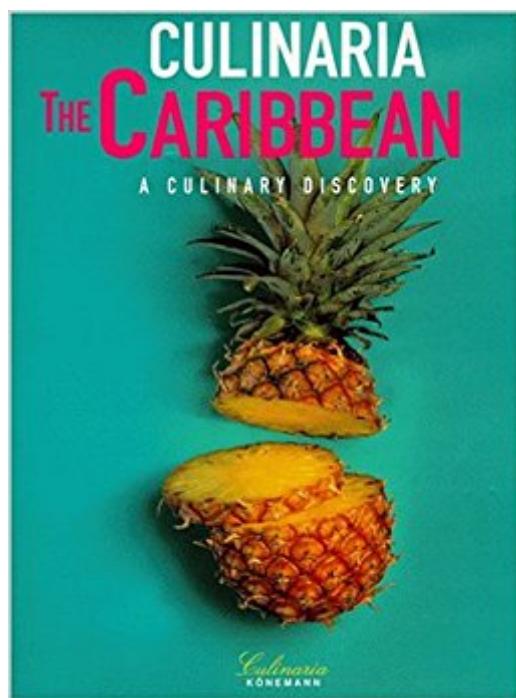


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Culinaria The Caribbean: A Culinary Discovery



Synopsis

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Book Information

Hardcover: 460 pages

Publisher: KÃ¶nemann (October 1999)

Language: English

ISBN-10: 3895089028

ISBN-13: 978-3895089022

Product Dimensions: 11.8 x 10.1 x 1.5 inches

Shipping Weight: 5.7 pounds

Average Customer Review: 4.8 out of 5 stars 24 customer reviews

Best Sellers Rank: #158,805 in Books (See Top 100 in Books) #15 in Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian

Customer Reviews

In 24 vibrant chapters, each visiting a different island or group of islands from the 7000 dotting the waters between North and South America, Parkinson (Shake Dat Cocktail) offers a cookbook laden with recipes, travel tales, cultural histories and 1600 full-color illustrations. Noting that Caribbean cuisine has been largely overlooked, she sets out to remedy the matter with hundreds of dishes, many of which are decidedly exotic, with ingredients difficult for non-Caribbean chefs to find. The cassava flour required for Cassava Pie from Bermuda will be easier to locate than the Jamaican fruit, ackee, that figures in Ackee and Saltfish. Also from Jamaica are the more familiar jerk dishes. Other accessible dishes include Corn Fritters from Haiti and Stuffed Baked Red Snapper from Anguilla. Among recipes easier to read than prepare are How to Roast a Pig on a Spit as they do it in Puerto Rico, Round House Flying Fish Pat? from Barbados, Cascadura Matete, which calls for Trinidad's strange mudfish, and Iguana, a Curacao favorite. Along the way, Parkinson provides a brief history of Jamaica's Rastafarian movement, a nonjudgmental look at cockfighting on Guadeloupe and an illustrated essay on the importance of the spice trade to Grenada, which supplies 40% of the world's nutmeg and mace. Cooks with wanderlust will find the breadth of Parkinson's coverage and the many lush photographs entrancing. (Aug.) Copyright 1999 Reed Business Information, Inc.

A comprehensive travelogue featuring many Caribbean islands culture & food history...long out of

print, it's worth searching out to find an affordable copy; I was lucky to get a hold of one for under \$30.00, in practically new shape...the Culinaria series are excellent books, hopefully they'll reprint this edition to make it available to all soon!

Beautiful photography, intriguing stories. Delicious recipes full of inspiration making me want to create my own themed dinner parties. I highly recommend this. More than just a cookbook, its also an adventure into the Caribbean life.

This book is the best! A friend of mine from the Bahamas introduced me to this book. I have tried a few of the recipes, turned out delicious! So excited to try more and learn about each food and its history. Book was in better condition than I had expected. Great experience all around!

One of the best cookbooks ! Plenty of spice rub combos recipes , stories of the dishes origin etc. would buy again

Fabulous

These books provide a nice history of the cooking techniques but the recipes are hard to reproduce because the ingredients are hard to find. If you read cookbooks like they are novels then this is for you. This book in the series is particularly expensive. I'm not sure the price is consistent with it's value.

I purchased this as a gift and he loved it! I can't wait for him to cook me a lovely dinner

Great cookbook for those who have left the islands, and for those who haven't. Brings back many memories of food from my childhood in the West Indies.

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