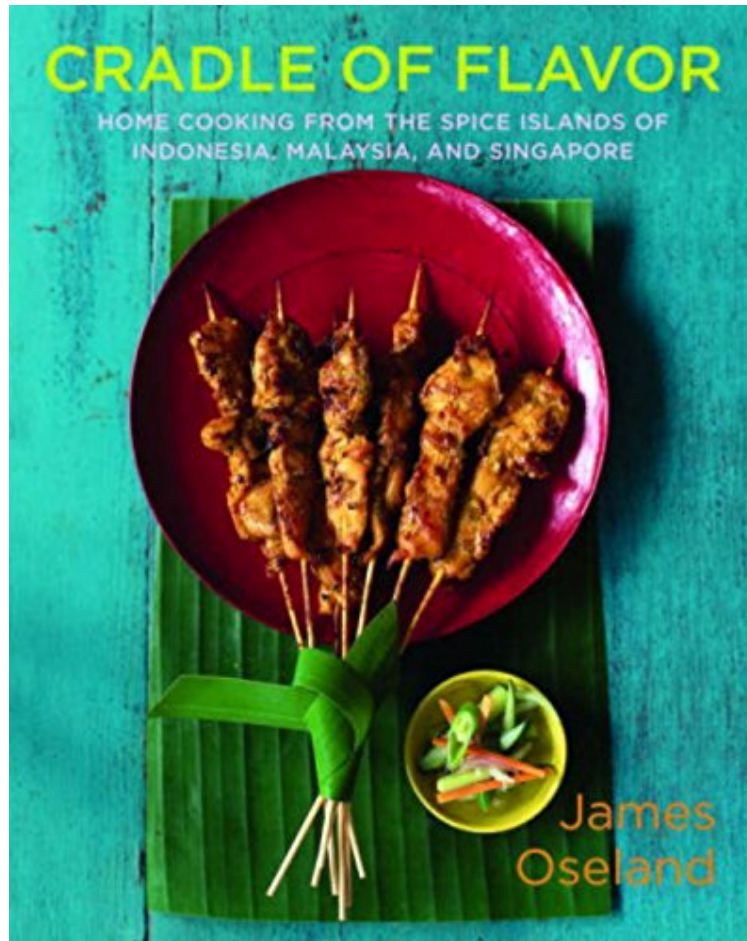


(Download) Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Singapore, and Malaysia

# Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Singapore, and Malaysia

James Oseland

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**James Oseland : Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Singapore, and Malaysia** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Singapore, and Malaysia:

0 of 0 people found the following review helpful. ClassicBy ShadeThis I would call the bible of Spice Island / Indonesian cooking. Great recipes and full of ingredient information. A must for anyone interested in this cuisine.1 of 1 people found the following review helpful. Excellent bookBy K. L. GallaherI have only done a couple of recipes so far, but I can see this is going to be a solid and much used addition to my Asian cookbooks.2 of 3 people found the following review helpful. A Real TreasureBy Eileen WestgateI bought Cradle of Flavor based on the credentials of the author and on the glowing reviews that this book was a definitive work on Indonesian / Malaysian cooking in English.

Granted it is not loaded with photos, which I always enjoy, but the recipes are terrific and what you need to learn about this cooking is in this book. I am very happy I bought it.

The first book to reveal the undiscovered jewels of Southeast Asian cuisine. Just when you thought you knew everything about Asian food, along comes James Oselands *Cradle of Flavor*. Oseland has spent two decades exploring the foods of the Spice Islands. Few can introduce us to the birthplace of spice as he does. He brings us the Nyonya dishes of Singapore and Malaysia, the fiery specialties of West Sumatra, and the spicy-aromatic stews of Java. Oseland culled his recipes from twenty years of intimate contact with home cooks and diverse markets. He presents them here in easily made, accessible recipes, perfect for today's home cook. Included is a helpful glossary (illustrated in color in one of the picture sections) of all the ingredients you need to make the dishes and where and how to buy them. With *Cradle of Flavor*, fans of Javanese Satay, Singaporean Stir-Fried Noodles, and Indonesian curries can finally make them in their own kitchen.

From Publishers Weekly Oseland, who has lived in Singapore for 20 years, hopes to help people who haven't had the benefit of a trip to West Sumatra or Kuala Lumpur to discover those places' scents and tastes. Oseland devotes close to half the book to explaining ingredients, techniques and eating traditions as well as relating anecdotes from 20 years of roaming the islands and picking up the natives' cooking wisdom. Many ingredients will require special trips to ethnic markets, though Oseland allows for some substitution or omission of difficult-to-find items like fresh galangal or daun salam leaves. The first chapter covers sambals, every meal's essential spicy accompaniment, as well as other small dishes like the fiery Sweet-Sour Cucumber and Carrot Pickle with Turmeric; he follows with slightly more familiar street foods and snacks such as satays and gado-gado, then rice and noodles in all their guises, from simple, heavenly steamed rice to the zingy Malaysian Penang-Style Stir-Fried Kuey Teow Noodles. Oseland's instructions are detailed, and he makes a convincing case that with a little time and care, the best of these complex, interrelated cuisines can be enjoyed thousands of miles from their origin. Maps and color photos not seen by PW. (Aug.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author James Oseland's writing has appeared in *Gourmet*, *Saveur*, and *Vogue*. He has been traveling to Indonesia, Singapore, and Malaysia for twenty years. He lives in New York City.