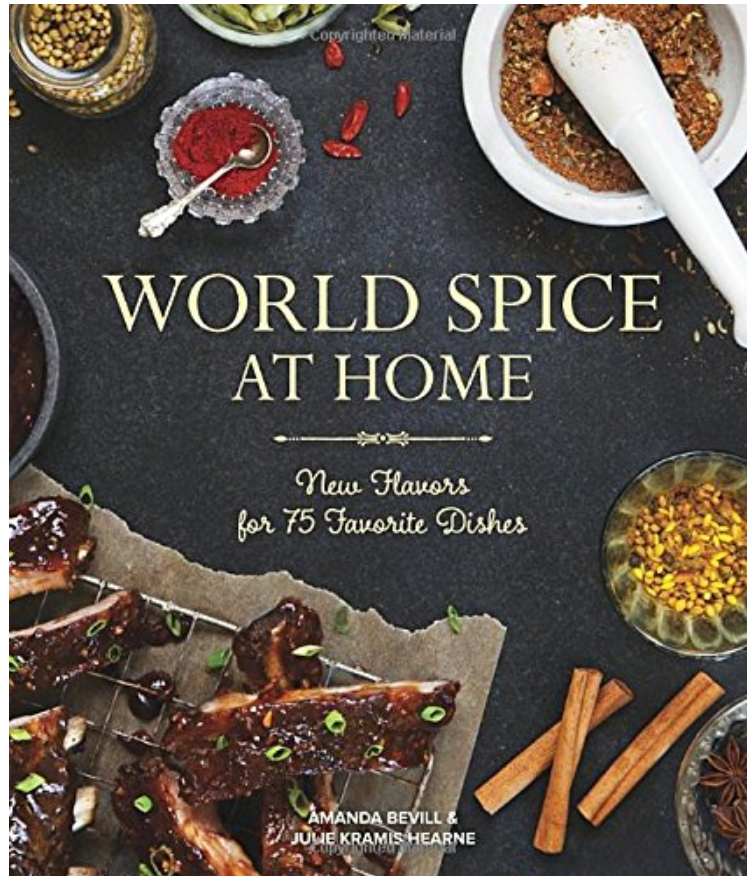


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## World Spice at Home: New Flavors for 75 Favorite Dishes

*Amanda Bevill, Julie Kramis Hearne*  
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**Amanda Bevill, Julie Kramis Hearne : World Spice at Home: New Flavors for 75 Favorite Dishes** before purchasing it in order to gage whether or not it would be worth my time, and all praised World Spice at Home: New Flavors for 75 Favorite Dishes:

0 of 0 people found the following review helpful. Wonderful Book on How to use Sweet and Savory SpicesBy Budding BloggerThis is a great recipe book for anyone who wants to learn how perk up recipes with spices. Most of the spices I am familiar with, but the recipes lay a lot of new ways to make use of these sweet and savory spices. I bought this book used and it looks like new. Will definitely use this vendor again!!1 of 1 people found the following review helpful. Offers some basics that are safe starts to build onBy shirleyFamily from the Middle East are good cooks, so was hoping World Spice would come close to their home cooked meals, but didn't. For anyone who has never tasted good home cooked meals from the middle east, this book will begin their journey, by providing many basics from which they can build to suit their individual tastes. It's hard to find home cooking in a recipe book.2 of 2 people found the following review helpful. Add more spice to your lifeBy Sandra BurroughsThis is a superb cookbook. The recipes for the various spice blends have glorious photos of ingredients. There are easy to follow recipes from appetizers through desserts featuring the various blends. For anyone who loves flavor varieties and foods

made from whole ingredients this is the cookbook to own or give as a gift.

Fans of Yotam Ottolenghi's *Plenty* and *Jerusalem* will be thrilled with the exciting new spice profiles in these 75 recipes. This book brings the world's exotic spices to your home kitchen to breath new life into favorite, familiar, and traditional dishes with wonderful new flavors. Transform a grilled ribeye steak using an Arabic baharat spice blend; add drama to your carrot cake using Kashmiri garam masala. Spices add gratifying dimension to foods, and while the spice blends come from around the world, these recipes are friendly and familiar.

After explaining how to select, store, and blend whole fresh spices, spice shop owner Bevill ([worldspice.com](http://worldspice.com)) and cookbook author Kramis Hearne (*The Dutch Oven Cookbook*) share 75 recipes designed to help readers add global flavors to their everyday cooking. Some recipes, such as Chinese five-spice shortbread cookies and crispy jicama and watermelon salad with sumac, offer just a hint of exotic spice, while others, like grilled salmon with zaatar and herb-caper sauce, are assertively seasoned. Using the table of contents and additional recipe lists, readers can easily browse recipes by course (e.g., small bites, soups and stews, sweets and breads) or by spice blend (e.g., curry, berbere, dukkah). **VERDICT:** Bevill and Kramis Hearness spice blends, which contain 714 spices (compared to 40-plus in some ethnic cookbooks), taste superior to many premade and shelf-weary equivalents. Their approachable recipes offer home cooks a gentle introduction to new flavorings. *Library Journal*. . . a fresh, surprising collection of recipes that's more than just a pretty scent. Bevill and Hearness thoughtfulness is obvious in the 50 pages of front matter, a glossary not just of spices, but of blends and how and where they can be found and used. Although many of the basic ingredient combinations here are not new, the seasoning is rich and insightful. *The Boston Globe* If you have ever explored Pike Place Market in depth you probably know about World Spice tucked down on Western Avenue directly behind the market. The rich smell of spices that waft from the storefront invite you in for another whiff. But deciding what to do with the spices is another story. *EnterWorld Spice at Home: New Flavors for 75 Favorite Dishes*, by World Spice owner Amanda Bevill and cookbook author Julie Gramis Hearne. The duo has paired up to bring exotic spices into your home kitchen for use in everyday dishes including soups, stews, brisket, vegetables and even sweets and breads . . . One of the most interesting sections of the book was the Sweets Breads section that incorporated spices into cakes, truffles, cookies and even cornbread. *TableTalk Northwest* The 43 Most Anticipated Cookbooks of Fall 2014 *Eater.com* The recipes from *World Spice at Home* remind me of finding wonderful meals while traveling far away from home, food you instantly fall in love with but know you'll never be able to have again after you leave. This is why we have international cookbooks such as *World Spice*, so we can sometimes bring these favored dishes home with us. *Powell's Books* blog Authors Amanda Bevill, owner of *World Spice Merchants* by Seattle's Pike Place Market, and Julie Kramis Hearne, a chef, writer and cooking instructor, have a world of redolent, palate-tempting ingredients to work from, as their introductory descriptions of spices from ajwain seed to vanilla bean prove. And it's a joy just to flip through the book soaking up the considerable knowledge about spices and spice mixes, as well as their uses, that Bevill and Hearne impart. *The Seattle Times* About the Author **AMANDA BEVILL**, owner of World Spice in Seattle's Pike Place Market, is a maven of the big and beautiful world of spices and blends. **JULIE KRAMIS HEARNE** received her training at the Culinary Institute of America and worked as a chef at The Herbfarm Restaurant. She is co-author of three cookbooks. Both authors live in Seattle, WA.