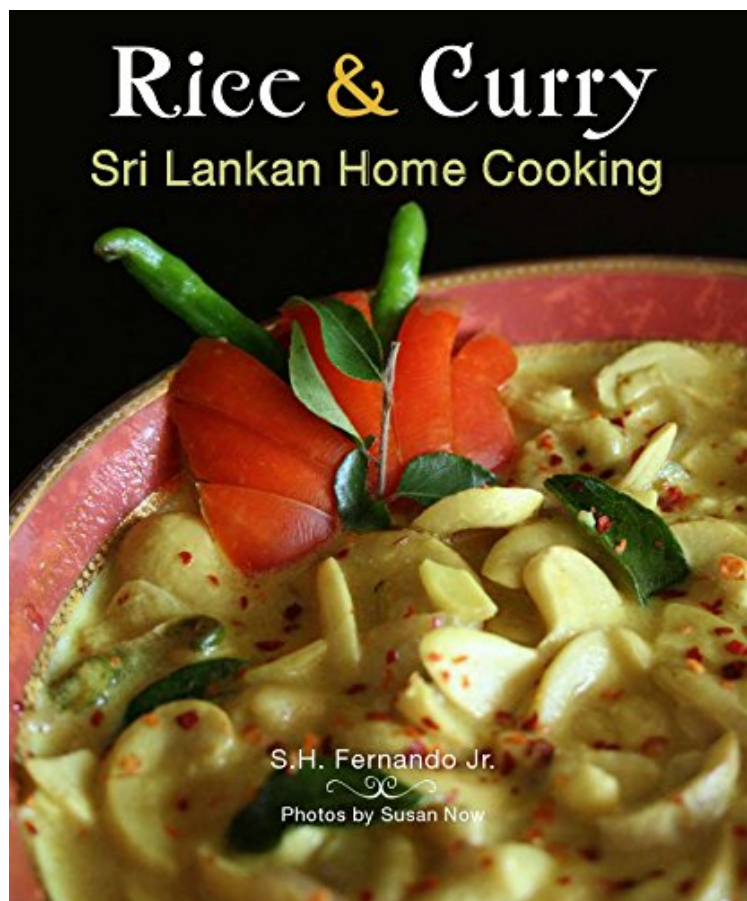


(Mobile library) Rice Curry: Sri Lankan Home Cooking (The Hippocrene International Cookbook Library)

Rice Curry: Sri Lankan Home Cooking (The Hippocrene International Cookbook Library)

S.H. Fernando

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S.H. Fernando : Rice Curry: Sri Lankan Home Cooking (The Hippocrene International Cookbook Library)

before purchasing it in order to gauge whether or not it would be worth my time, and all praised Rice Curry: Sri Lankan Home Cooking (The Hippocrene International Cookbook Library):

2 of 2 people found the following review helpful. Finally can get close to authentic Sri Lankan flavor at home! By Kindle Customer After living in Sri Lanka many years ago and falling in love with the flavors, I tried over the years without success to reproduce some of the island curries at home. Now that so many ingredients are available locally (my local supermarket stocks lemon grass regularly!) I decided to try again. This book makes the cuisine accessible - the recipes are straightforward, tasty, and quite achievable at home. I highly recommend both the book and the author's spice blends [...]. The blends are quite authentic and simplify the cooking even more. Now, if I could only figure out how to make get good fresh coconuts so I can make homemade pol sambol in Colorado....p.s. I have the Kindle version which some other users complained about not working right. Mine is functioning just fine! 0 of 0 people found the following review helpful. Excellent Introduction to Sri Lankan Cooking By Kevin Horecka My fiancée is Sri

Lankan, and I've been using this to expand my repertoire of recipes I know. The recipes (I've tried ~10 so far) all really smell authentic (I base this on my knowledge of her parents' cooking and my 3 week trip to Sri Lanka to visit her extended family). The taste is variable and perhaps I need a bit more practice, but some recipes in particular really let me nail the flavor I remember from her family's cooking. It's a great little book that really helps you understand the common factors across all of these recipes. 3 of 3 people found the following review helpful. Easy and Full of Flavor
By Passion for food
I learned a great deal about the this fascinating country and cuisine. It is a home style cooking filled with family stories, memories as well as a travel chapter if you intend to visit this island. The recipes are easy to follow and the outcome is successful. I read the book and marked the recipes to cook. The first recipe I cooked was Leela's Legendary Milk Toffee which came out perfect! I cooked the eggplant curry, and the hard boiled eggs curry using the curry blend recipe in this book, and was very pleased with the flavor using coconut milk. There are meat, poultry, vegetarian a variety of Sambol, bread and dessert recipes that satisfy every palate. If you like to add some spice to your kitchen, then this book is a perfect addition to your collection. Make sure to watch the author on YouTube too.

"A terrific introduction to a great culinary tradition about which egregiously little is known. Well researched, authentic, and easy-to-follow recipes."
--Anthony Bourdain
Author of Kitchen Confidential and TV host of No Reservations with Anthony Bourdain
More than 100 easy-to-follow Sri Lankan recipes with stunning color photos throughout.

"A terrific introduction to a great culinary tradition about which egregiously little is known. Well-researched, authentic, and easy-to-follow recipes." --Anthony Bourdain, Author of KITCHEN CONFIDENTIAL and TV host of NO RESERVATIONS WITH ANTHONY BOURDAIN "...a cultural and culinary tribute to a sublimely delicious style of cooking that is simple and full flavored. You want this book. If you are suffering from flavor fatigue, consider yourself cured. Honest, authentic and dependable, the recipes are superb and the curry geeks in your house will be sated for years eating their way through this tome." --Andrew Zimmern, TV host of BIZARRE FOODS WITH ANDREW ZIMMERN
"A wonderful tour of a lesser-known cuisine. If you dined out and ordered Leela's Chilaw crab curry you'd make a spectacle of yourself, coating your wrists in gravy rich with coconut, curry leaves, chile, garlic and cumin, flecking your face with bits of crab shell. At home, only your family will stare, and they'll be a mess, too." --NICK FOX, New York Times
--Publicity Dept., Hippocrene Books
"Thirsting for coconut water and a South Asian adventure? Satisfy that wanderlust in your own kitchen with Rice and Curry: Sri Lankan Home Cooking, the new book from globe-trotting gastronome S.H. Fernando Jr. Little known to all but the most intrepid eaters, Sri Lankan cuisine will introduce new, exotic pleasures to your table." --Zester Daily, zesterdaily.com
About the Author
S.H. (Skiz) Fernando Jr. is a second generation Sri Lankan-American and graduate of Harvard University and the Columbia University School of Journalism. He has written for the New York Times, Rolling Stone, Vibe, and Spin. He has produced several albums on his WordSound label, and is also writer/director of several films. In 2006, he moved to Sri Lanka for a year to learn about its cuisine and research this cookbook. In March 2009, he was featured on Travel Channel's No Reservations with Anthony Bourdain, where he led the crew to Sri Lanka's hot spots. He resides in Baltimore, MD.