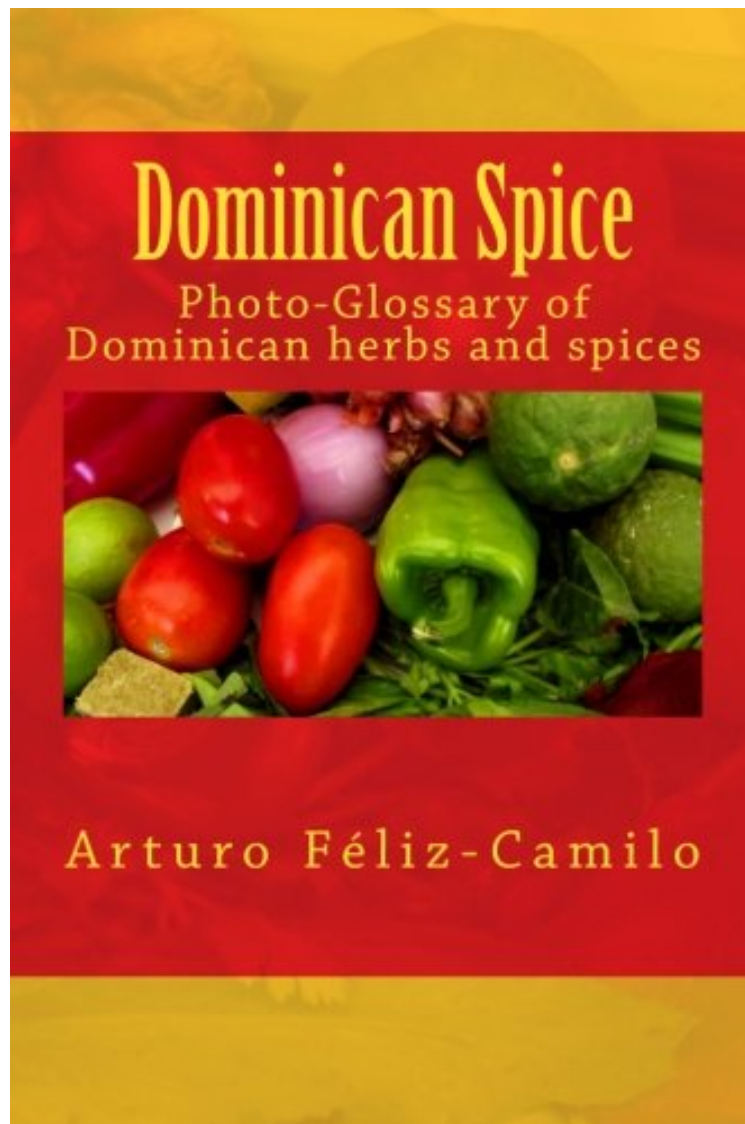


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Dominican Spice: Photographic glossary of Dominican herbs and spices

Arturo Fliz-Camilo

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1 of 1 people found the following review helpful. Pretty goodBy Melissa Liceal gave it give stars because I feel it is

thorough. I learned a lot of things I didn't know, and I'm Dominican. For example, I learned about an herb named Canelina that I've never heard of. It's a good read if you are interested in learning the basics of basics of Dominican cooking, as well as learning different ways to combine these ingredients.

Dominican traditional food is a food of balances and counter-balances. Food that although artisanal and many times rudimentary, surprisingly reaches what professionals see as perfection: its harmonious food. Heavily relying on natural herbs and spices it reaches levels of impressive culinary pureness. In Dominican spice we find an easy guide, with high definition pictures and scientific names, to help in the way of learning, defining and cutting through the mystery of the traditional cooking in one of the most exciting and gastronomy-rich islands in the Caribbean: The Dominican Republic.

From the Author A good companion to the "Dominican Cooking Lexicon". In this book, you'll see many of the herbs and spices mentioned in the "Dominican Cooking Lexicon". A good tool for those studying Dominican cookery. From the Back Cover Traditional Dominican cookery reminds us of our roots. It's a sort of oral history, kept alive for generations, in words and in tricks, in measures that can't be measured, but learned. Our cuisine shows who we are and we're going as a culture. That's why, when thinking of dedications, I can't help it but to think of Ana Camila, Maria Alexandra and David Arturo. As the ones called to receive from me what I received from my elders, this humble work is, first of all, dedicated to you. For years I have had the opportunity of sharing with Dominican brothers and sisters, drawn away from our loved land for a variety of reasons. May this help you in your quest and rediscovery of your roots and may God bless you. To the person who has inspired this quest, who inspires me every day. You always be alive in my heart: Mama Pura.