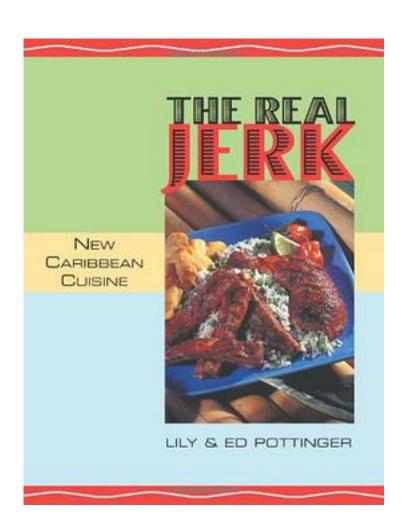
The Real Jerk



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There's a Jamaican phrase, "Out of many, one people," that is reflected in the style of cooking from the Carib-bean: distinct, bold flavors coming together to create an electric experience. Such is the case with The Real Jerk. This is new Caribbean cuisine,

cooking borne out of tradition, steeped in history, and brought into a new world where styles and tastes fuse to become something entirely different. The Real Jerk: New Caribbean Cuisine includes such favorite recipes as jerk chicken, curry goat, oxtail, shrimp creole, and ackee and codfish (Jamaica's national dish). There are also vegetarian dishes, a chapter with kids' favorites, desserts, soups and salads, and all things Caribbean. Alongside the recipes and menu suggestions are stories about the tales behind the traditions, the history of the hearth, and anecdotes about Caribbean living, whether in the islands, or on the mainland, all surrounded by black-and-white photographs and illustrations, and full-color images of the best Caribbean cooking to be had this side of the islands. Let The Real Jerk transport you to new Caribbean cuisine: a blend of tastes and cultures unlike any you've visited before. Lily and Ed Pottinger are the proprietors of The Real Jerk, Toronto's premier Caribbean restaurant. They first opened the restaurant in 1984 and have since consistently topped "favorite" and "best of" lists

and "best of" lists.	<i>y</i> 1
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目录:	
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评论	
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