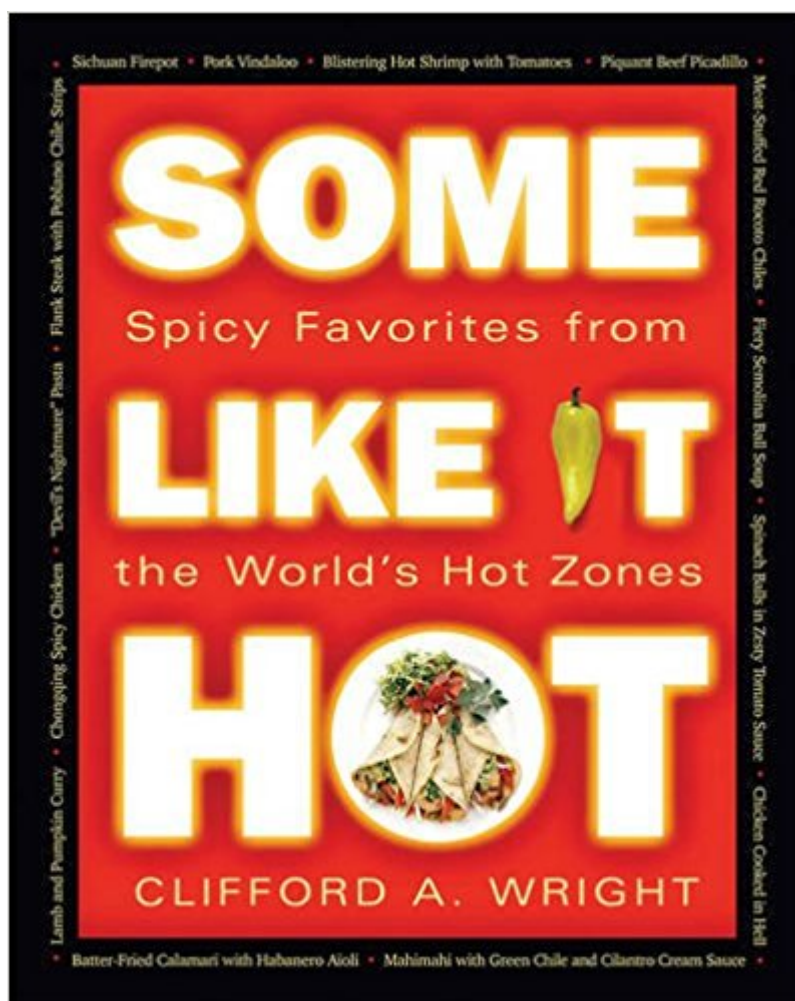


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# Some Like It Hot: Spicy Favorites From The World's Hot Zones



## Synopsis

300 spicy recipes from some of the most flavorful and piquant cuisines.

## Book Information

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## Customer Reviews

Americans' newfound passion for chili peppers knows no bounds. Whether this obsession originated with the Cajuns, Mexican immigrants, or the advent of Szechuan restaurants is a moot point. Kitchens that used to have nothing hotter than a decades-old tiny bottle of Tabasco now overflow with bird peppers from Thailand, Scotch bonnets from Jamaica, and the ubiquitous jalapeno. Wright's assembly of recipes calling for hot peppers originates from tropical countries, but there are some exceptions to that rule. He inventories Oaxacan mole, Korean kimchi, Thai curries, Louisiana gumbo, Jamaican jerk, Texan chili con carne, African piri-piri, and Bengali fish stew. In addition to familiar dishes such as enchiladas, he offers such classics as Chinese Ants Climbing a Tree. Wright moderates all these searing specialties with neutral dishes such as peas and rice, lentil dal, green rice, chutney, and cabbage salad, all calculated to foil peppers' numbing heat. He also addresses the best beverages to accompany chili-infused cooking. Devotees of spicy cooking will enjoy every fiery mouthful. Mark KnoblauchCopyright © American Library Association. All rights reserved --This text refers to an out of print or unavailable edition of this title.

A wonderful collection of hot and spicy dishes from . . . around the world . . . A must-have book. --  
Gourmet RetailerWright is as multiculturally-minded as ever . . . Globe-trotting recipes that will sear

your palate. -- Boston Globe --This text refers to an out of print or unavailable edition of this title.

Simply put this book is our house Bible. We're Anglos with a hunger for hot & spicy food. We have our local library to thank for showing us this tremendous guide. Originally borrowed, it soon became apparent that we must own the book to truly benefit from it. It's both a pleasure to read about the history and science behind these spicy foods and to learn how to prepare them. Once you get the ingredients from your supermarket's ethnic section, local ethnic markets, or online most dishes can be made in about 1/2 - 1 hour. Some are even easier than that and all pack a colossal flavor. One of the book's best features is the 1 - 5 spice rating scale, cleverly noted above each recipe. Don't be afraid to try a recipe rated 5. This is usually given because it calls for some ridiculous amount of peppers, which can be halved or quartered. If you find you like the dish and can handle more spice, you can up the ante the next time you make it. There are a few recipes that I find daunting (i.e. Dora Wat). I want to make them but am turned off by the fact that I have to make specialty spice combinations (i.e. niter kebbeh or berbere) in advance. While the author gives suggestions for substitutions I'd prefer the real thing or nothing at all. One of these days, I'll get around to doing the pre-work and have a reserve of the stuff on hand. Note: Fans of Sichuan must have this book. It makes Sichuan cooking easy and the creative cook can make it healthy by minimizing the amount of oil used. **WARNING!** If you are new to cooking with chilies, take extra CARE. I always wear gloves when handling chilies. Perhaps a real chef with chew me out for this but there's nothing worse than discovering you have pepper juice on your finger and rub your eye. Finally, I just can't say enough great things about this book. It's a jewel for cooks the world over!

I'm far from tabloid or Google-search notoriety, but my friends know that I have a scandalous reputation for a tough love of chiles. I've studied them, grown them, and cook up a storm with them. I have a warning sign posted on my door, and the folks who are brave enough to cross my shameful threshold are guaranteed a unique and delicious meal. I prided myself in being a hot food expert ... until I found "Some Like It Hot", by Clifford A. Wright. How can one man, who is apparently also an authority on many other subjects (James Beard Cookbook of the Year Award winner for his *A Mediterranean Feast* and author of 11 other cookbooks) find the time to become a better chile expert than I? Well, I don't know the answer to how ... but he has. You tap into the spicy vein of the world with this book. Mr. Wright's charming and informative introductions to each recipe are vivid travel logs ... including history and serving suggestions. I found the whimsical HOTNESS Scale to be very helpful in choosing my dinner guests (Piquant, Incendiary, Blistering, Molten, and

Thermonuclear). A few of Clifford's recipes include authentic ingredients, and could be challenging for the average American palate, and although I can't say I loved them all, I enjoyed the experience ... similar to how I felt about my first (and last) bungee jump. Stimulating and exhilarating! The recipes I DO love include: a very satisfying Pumpkin Stew with Chiles and Cheese (Incendiary), the tangy Mango Rice (Blistering), rich and luscious Chicken in Green Coconut Sauce (Thermonuclear), and the feisty Spicy Shrimp with Aji Sauce (Molten). Some Like It Hot includes a good selection of vegetarian dishes, as well as a section filled with Cool Accompaniments. I strongly recommend this book, certainly for my fellow chile heads out there, but also for meat-and-potato sector. Mr. Wright guides the "tender mouths" very gently. He notes that you "... can no more plunge into chile-hot food than you can a swimming pool without knowing how to swim. You must start slowly and build up your tolerance for hot foods." Of course ... I didn't bother with that advice. I jumped right in, and so glad I did ... but, I'm an expert, remember?

Great book. I gave it as a gift and the recipient simply loved it. Much bigger and nicer than I expected.

I checked this out of the library and liked it so much I had to buy a copy. I like to grow hot peppers and then try different recipes with them. Made the Stoba Kabritu (Goat stew). Awesome!

I am a lover of hot and spicy foods but my one rule is the food has to taste good. If it tastes good I don't care how hot it is I will want to keep eating, the converse of course does not work. All heat and no flavor is terrible. The book accomplishes half the equation. It has some incredibly tasty recipes but they are not hot. My girlfriend and I began with a mid level (according to the book's own rankings) recipe to see how the scale compared and it had no piquant aspects at all. Inspired by the taste but looking for heat we immediately went up to what was supposed to be one of the hottest recipes in the book only to be disappointed again. We have cooked a few other recipes but we either go in not expecting heat or intentionally adding many more peppers or radish or whatever is appropriate for the recipe. Additionally some of these recipes are very exotic and require rare/expensive ingredients.

Got this for my husband for Valentine's Day! He loves it! He'd gotten it out of the library first so he knew he liked it.

I purchased this book as a part of a spicy foods gift basket for a couple that loves all things spicy. This book seemed really interesting, because it divides stories and recipes by regions of the world and gives you a global perspective on spicy foods.

We ordered the book thinking it would show some wear and tear. It came in excellent condition. In fact you couldn't tell that it was a used book.

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