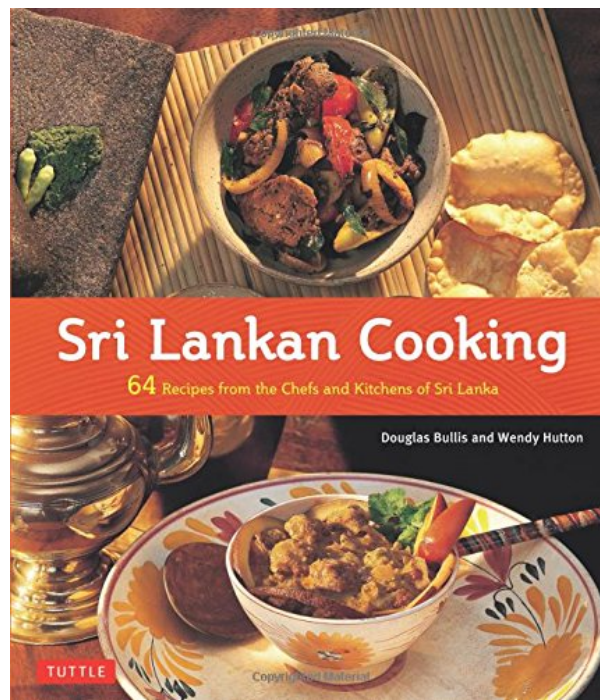
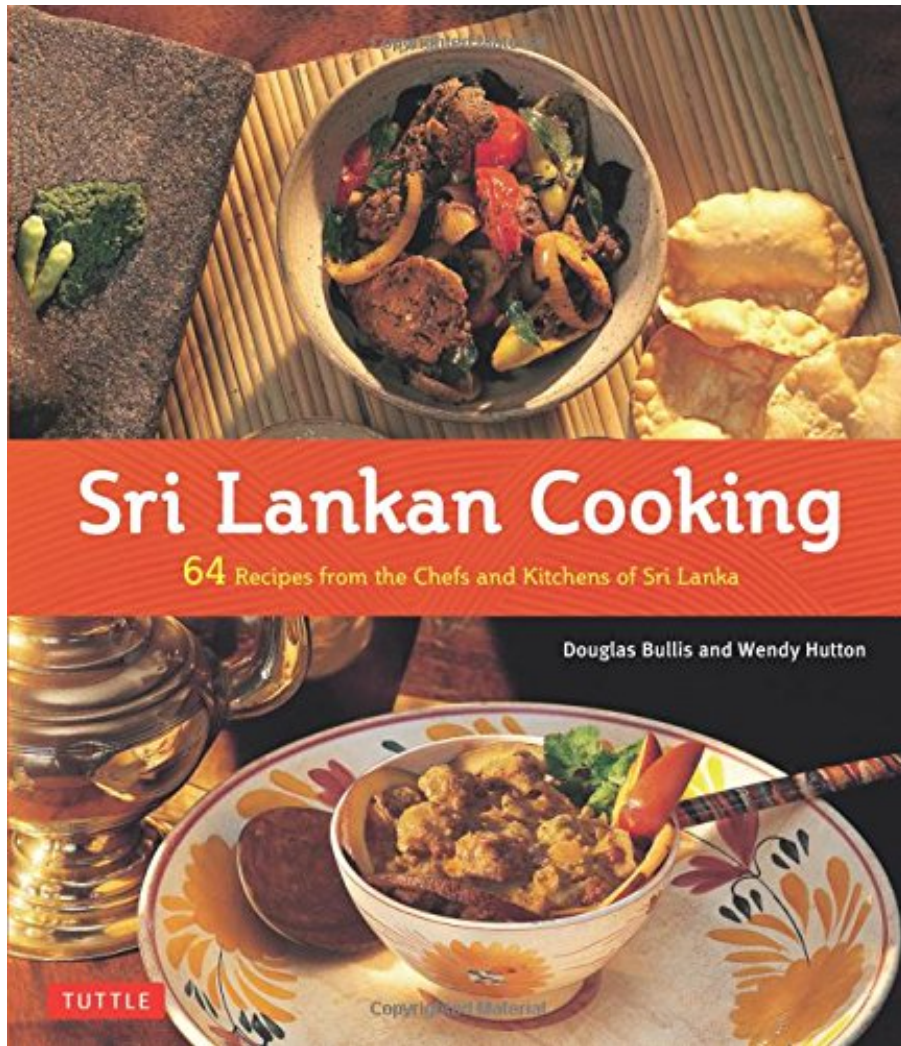


# **SRI LANKAN COOKING: 64 RECIPES FROM THE CHEFS AND KITCHENS OF SRI LANKA BY DOUGLAS BULLIS, WENDY HUTTON**



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## Review

"Few people know Sri Lankan foods, as restaurants featuring foods of that small nation are not common. Yet foods of that small island are fabulous and nicely demonstrated by Douglas Bullis and Wendy Hutton in Sri Lankan Cooking...The recipe writing is very good as well as the recipe layout. An average home cook can reproduce most of the recipes." —Manhattan Book Review

## About the Author

Douglas Bullis is a writer with wide interests in modern Asian life. He has produced numerous books on Buddhist history and culture in Sri Lanka, as well as on Asian business. Bullis currently resides in India where he is writing about contemporary Indian artists and their culture.

Wendy Hutton has worked in Asia as a writer and editor for many years, specializing in travel and cuisine. She is particularly interested in the cuisines of South and South-East Asia and has published books on the food of Singapore, Thailand, and Bali. Wendy is based in Sabah, Malaysian Borneo.

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Learn to cook all your favorite Sri Lankan foods with this beautifully illustrated and easy-to-follow Sri Lankan cookbook.

Sri Lanka , the fabled island of sapphires and rubies, is home to one of the most intriguing of Asian cuisines. Rarely found in restaurants outside the island itself, Sri Lankan fare is often mistaken for yet another Indian cuisine. To the culinary explorer, however, Sri Lankan food is as intriguing and unique as the many other customs of this island paradise.

Sri Lankan Cooking introduces 64 sumptuous recipes to the curious cook, originating from the four corners of the island, including many classic dishes. Clear, step-by-step directions make this ostensibly complicated cuisine accessible for the home cook. Stunning location photography, a detailed glossary of ingredients, and a comprehensive introduction to the culinary history of the island, make Sri Lankan Cooking the perfect companion for your adventure into the delicious world of Sri Lankan cooking.

Authentic Sri Lankan recipes include:

- Rice Flour Hoppers
  - Aromatic Basmati Rice
  - Coconut Milk Rice
  - Sour Claypot Fish
  - Okra Curry
  - And many more
- 
- Sales Rank: #65992 in Books
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Features

- Sri Lankan Cooking 64 Recipes from the Chefs and Kitchens of Sri Lanka

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17 of 18 people found the following review helpful.

A badly revised reprint of a previous version

By Free-Think

The description of this book doesn't disclose it, and the "search inside" preview pages doesn't make it apparent, but this is a (badly) revised reprint of *The Food of Sri Lanka* ISBN 9625937609.[...] So if you have the latter like I do, don't waste your money on this "new" book.

Both books have the exact same recipes and exact same pictures. The difference is, they appear in a completely different order in this new book. This was a major overhaul in that the order of recipes got a major shakeup, and not just a few recipes being moved here and there. It's almost like change just for the sake of change. I can't see any special benefit or improvement from the new order except to make it "look like" a new book.

The old version had both the actual Sri Lankan name of each recipe and an English description of the dish as a sub-title. This book however completely did away with the Sri Lankan names. What idiocy! Now the recipes have weird non-identifying generic names such as, Sweet Coconut Slices, Coconut Spice Cake, Coconut Cinnamon Cashew Slices, Young Jackfruit Pickles... I can go on and on. If you just want an English description of a recipe, this book is for you. But to me, the disadvantages of this are two-fold: First, if you talk to a Sri Lankan and mention for example, Sweet Coconut Slices or Coconut Spice cake, they will have no clue what you are talking about. What's more, these names could fit several different dishes, so rather than talk about the food you wanted to talk about, you'll end up in a conversation of deciphering which dish you are referring to. Second, knowing the true name of a dish allows you to research further into any dishes that you like. For example, one can look for other versions of the same dish on the internet to see if you find something that you like even better. As is common, pretty much all traditional dishes of any country have several different versions of it, the most popular ones usually having as many recipes as there are cooks in that country. This is natural because traditional recipes are passed down through generations and not learned from a standard cookbook. But you cannot find any further information on most recipes you like with this book, because the actual names of recipes have been left out. So you'll end up searching for generic terms like "sweet coconut slices," which could not only describe several different Sri Lankan dishes, but also many dishes of other nations.

I haven't bought the other 'new' books of this series, but I can only guess they have the same "improvements" done to them. This is why I think this book was badly revised and this is a case of not leaving what is already good, alone.

My copy is going back to Amazon. I hope they cover return shipping as the description failed to disclose that this is a rehashing of a previous version of the book. If they don't, at least I hope this review will prevent another person from being misled into thinking this is a new book on Sri Lankan cuisine that they do not own.

If the publisher just re-printed the books of the old series, most of which are now out of print, they would have done a much better, and cheaper job of it.

1 of 1 people found the following review helpful.

A cooks book

By Book Court

A fantastic simple guide to recreating some of the great food we enjoyed when travelling all over the beautiful country. A chefs book really as you have to improvise and add ingredients to cover for the simplistic list and cooking instruction but a go-to book for inspiration.

0 of 0 people found the following review helpful.

hope you also published all vegetarian Sri Lankan cooking?

By Radha Kilambi

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