

Spice IS NICE

Chile experts try their hands at other
culinary forms of heat in new cookbook



"The Spicy Food Lover's Bible" threatens to out-sell a hot stuff hall-of-famer Dave DeWitt and Nancy Gerlach wrote in 1990. "The Whole Chile Pepper Book" sold more than 100,000 copies.



Using some of his old magic, Dave DeWitt whips up some Louisiana Barbecue Shrimp, which he rates "three flames" on the heat scale.

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Of the Journal

Seven book publishers were hot for Dave DeWitt and Nancy Gerlach's new book — "The Spicy Food Lover's Bible."

Chances are chile lovers will be, too, especially if they're looking for other sources of heat, like ginger, wasabi, horseradish, black pepper and mustard.

Albuquerque's DeWitt and Gerlach haven't had this much interest in a collaborative cookbook project since 1990, when they came out with "The Whole Chile Pepper Book." That hot stuff hall-of-famer eventually sold more than 100,000 copies.

Only the second hardcover in their string of 10 co-written of tomes on fiery foods, "The Spicy Food Lover's Bible" figures to blow away those numbers, DeWitt said.

DeWitt, the publisher of Fiery Foods & BBQ Magazine, and the founder of the Fiery Foods trade show, has written more than 31 cookbooks.

Nancy Gerlach, a registered dietitian and food editor of Fiery Foods & BBQ, was founding editor of Chile Pepper magazine. She's written for Travel and Leisure, Eating Well and the New York Daily News. Gerlach has developed recipes for several of DeWitt's previous books.

DeWitt and Gerlach were looking for another big book project when their agent, Scott Mendel, came up with an idea.

Why not do a book on spicy foods seasoned nippy to biting, with flavors like black pepper, ginger, horseradish and mustard? Chile peppers, of course, are still a hot commodity in the book.

That was the genesis for "The Spicy Food Lover's Bible," a 424-page guide to cooking with alternate heat sources, which includes recipes, food history, horticulture and cooking techniques.

During an interview in his South Valley home, DeWitt said not much has been written

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