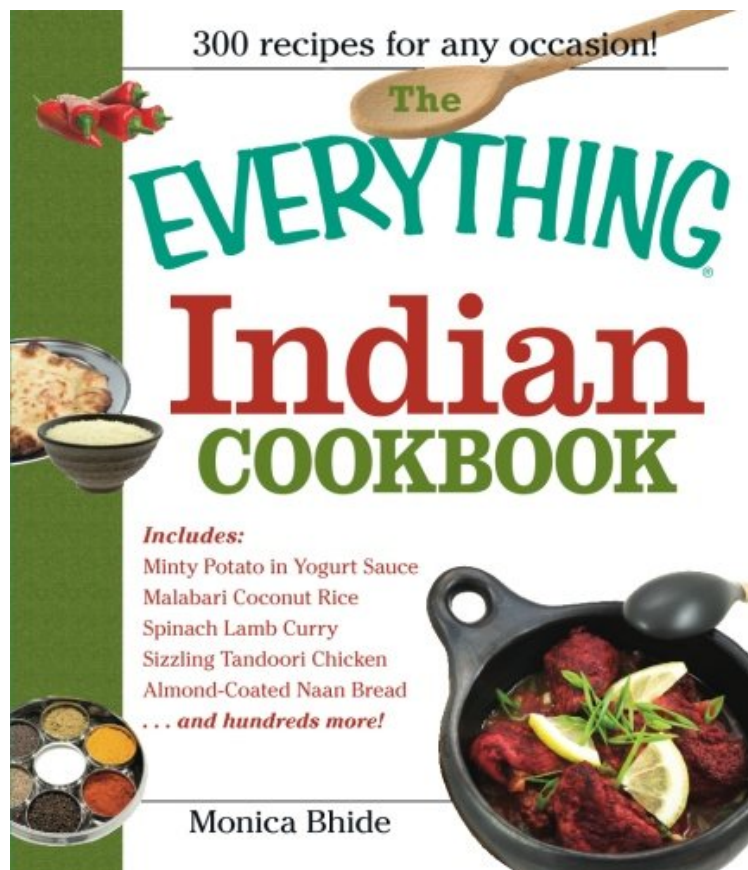


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The Everything Indian Cookbook: 300 Tantalizing Recipes--From Sizzling Tandoori Chicken to Fiery Lamb Vindaloo

Monica Bhide

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Monica Bhide : The Everything Indian Cookbook: 300 Tantalizing Recipes--From Sizzling Tandoori Chicken to Fiery Lamb Vindaloo before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Everything Indian Cookbook: 300 Tantalizing Recipes--From Sizzling Tandoori Chicken to Fiery Lamb Vindaloo:

1 of 1 people found the following review helpful. Surprise Hit! By Law Librarian I definitely judged this book by its cover and was very very pleasantly surprised by how good this cookbook is. Things to be aware of: 1) Indian food uses spices that your standard American fare doesn't often contain, so anticipate that you'll have to build your spice collection a bit, 2) The author uses some different names for the spices than the stores that I shop at use, so make sure to check for alternate names on the internet if you're having trouble finding a particular spice. (for instance, if you're looking for "carom" also look for "ajwain"), 3) there's a fair amount of internal references within the recipes. The first "chapter" of recipes builds up a collection of staples that you'll use in the other recipes (e.g., garlic-ginger paste and

spice blends). This can seem like a hassle, but once it's done, you've got everything you need for a bunch of excellent dishes!9 of 9 people found the following review helpful. Truley a 4.5 star bookBy ChristyMy husband and I love to eat Indian food so I wasn't surprised to find this under the Christmas tree (along with three other cookbooks, Pure and Simple: Homemade Indian Vegetarian Cuisine, From Mom With Love . . . : A Complete Guide to Indian Cooking and Entertaining, and The Spice Box: A Vegetarian Indian Cookbook (Vegetarian Cooking)). I went straight to this book to get the beginner information. I like how it gives the basic Indian Spice Pantry. I live in Japan so I needed to make one order from a store before making any dishes. I was able to make an order quicker because of the list.Recipes I have made:garam masala and tandoori powder- used throughout the cookboook, now I have some ready whenever neededPaneer (Indian Cheese)- I made this for the first time yesterday. Milk and lemons and a bit of patience. Turned out great.Cheese and Spinach Curry-had to use that paneer and this was yummy, but I won't seed the chilies next time. We thought it needed more heat.Red radish salad and shredded carrot salad-these were both good but not worth making two days in a rowPeas and Minced Meat Curry-I really enjoyed this ground lamb dish. It was thick and went really well with the simple NaanTandoori Fish- I've made this two times now, the flavor is excellent!Malabari Coconut Rice- I've made this twice now too. Great combination of flavors. First time I made it it was really not. Second time I didn't crush up the red peppers as much and was a little weak. Third time will be a charm.Simple Naan Bread- great simple recipe and I usually default to this one when I'm making IndianMint Cilantro Chutney-went really well with the tandoori fishThere are so many recipes in this book and I have tons more marked in the book to make in the new future (tomorrow is Split pea and Cheese Curry). If you are looking for a good Indian cookbook to get you going, this is a great one. The only reason I didn't give it a 5 star, not one picture. But, I suppose it's because it's full of recipes instead!5 of 5 people found the following review helpful. Fantastic Indian cookbookBy GabeyI have dozens of Indian cookbooks, but don't use the vast majority of them when I get the urge to mess up the kitchen, spend lots of money, dye my fingers and countertops yellow, then ultimately experience disappointment with the finished product when I decide to cook Indian. This one is pretty darn good, however! With all Indian recipes you have to do some tweaking due to the variation in efficacy of the spices (Thoughts in your head while in the local Indian grocery store: Are these spices fresh or not? Why did I have to wipe off the dust to read the label? Do I have to purchase Bollywood dvd's too?), but this one not as much as most. The recipes are simple and easy to follow (for those of you that are into Indian cooking, you know what an epiphany this is), and it has the basics from the Indian buffets where we all sneak off to to get our Indian flavor fix (then foolishly try to recreate at home). I'm pleased with this cookbook, and would recommend it to any courageous home cook that wants to attempt making Indian food. Indian is my fave rave cuisine, and I'm not going to delude myself into thinking that what I make at home will be as good as my fave rave Indian restaurant, but this cookbook makes it a lot easier to shoot a bit closer for that unattainable goal.

Indian cuisine constitutes the exotic blend of flavors from the Himalayas in the North to the Eastern Bay of Bengal. Featuring hundreds of recipes, such as Indian-Style Coleslaw, Rice Pudding, and Indian Corn Flatbread, The Everything Indian Cookbook guides readers through preparing delicious Indian cuisine right in their own homes. From basic Indian flavors and spices to Indian cooking methods and meals, The Everything Indian Cookbook offers a diverse set of recipes perfect for both vegetarians and meat-eaters.Featuring delicious recipes for:Appetizers, such as Paneer TikkaBreads, such as Simple Naan BreadSalads, such as Spicy Papaya SaladCurry dishes, such as Goat Chicken CurrySeafood dishes, such as Shrimp KoliwadaSpecial vegetarian fare, such as Lentil and Rice KedgeeChutneys, such as Mint Cilantro ChutneyDesserts, such as Mango Mousse Whether cooks want to prepare a meal for one - or a flavorful feast for company - The Everything Indian Cookbook will have them serving up tasty Indian cuisine to tempt anyone!

About the AuthorBorn in India, Monica Bhide moved to the United States in 1991. She has an engineering degree from Bangalore University and two masters in information systems technology from George Washington University. She is the founder of Spice is Right Culinary Consulting. Monica's cookbook, The Everything Indian Cookbook: 300 Tantalizing Recipes - From Sizzling Tandoori Chicken to Fiery Lamb Vindaloo (Everything Series) was published in April 2004. Bhide is also the recipient of the Susan B. Langhorne Scholarship for Food Writers at the Symposium for Professional Food Writers held at the Greenbrier. She currently resides in Washington, DC, with her husband, Sameer, and son, Jai.