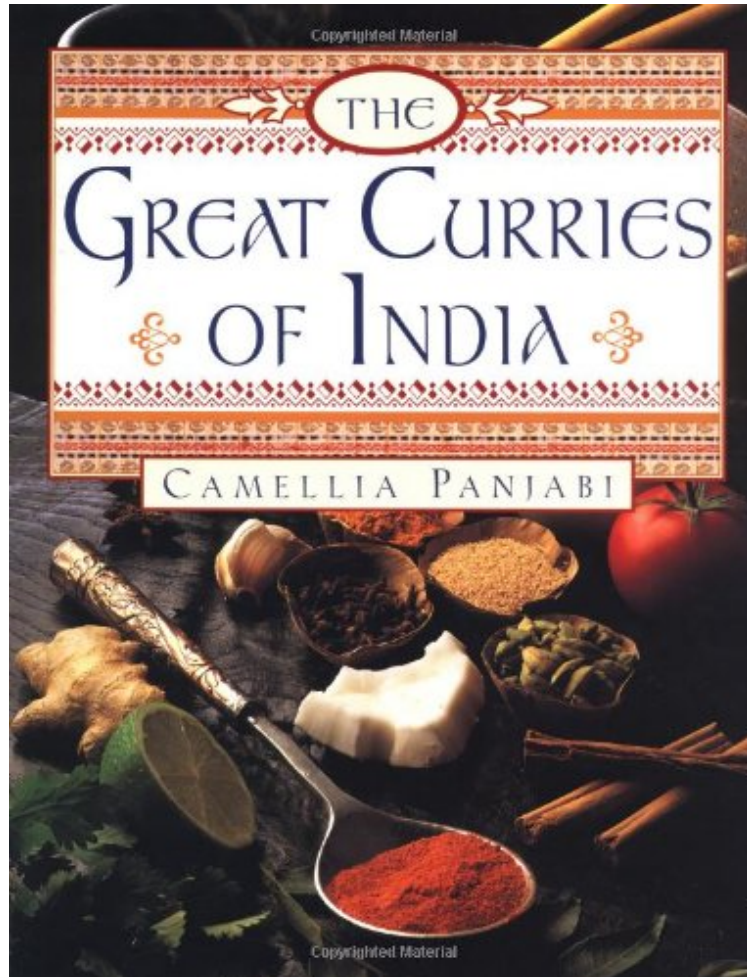


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## The Great Curries of India

Camellia Panjabi

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#File Name: 0684803836192 pages | File size: 57.Mb

**Camellia Panjabi : The Great Curries of India** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great Curries of India:

1 of 1 people found the following review helpful. Awesome Curry Fun Time ! !By xelavelobosEvery recipe in this book is wonderful. I have been cooking from it for about three weeks now and have yet to be disappointed. The recipes require you to expand your spice collection dramatically from the average american selection, but this is for the best. Fortunately, the book also goes into great detail trying to teach the reader how to appropriately use all of those new spices, as well as trying to explain the significance of each dish in Indian culture. In the end this has taught me how to make all of my personal recipes better through the intelligent use of spices. A gift that is worth many times the monetary value of this publication. I recommend to book to anyone and everyone who loves making and eating delicious food.-contented chefP.S. Every recipe in the book can be easily converted into a vegetarian dish, which is great for people like me who do not eat meat.0 of 0 people found the following review helpful. Useful spice guide at

beginning of bookBy From the sidelinesThis book has some marvelous recipes and the pictures are crisp and well-taken. I particularly like the spice guide at the beginning of the book, which tells you how each spice works - whether it sweetens, thickens, colors, or some other similar trait. The descriptions are excellent, and the guide makes it easy to figure out what you can substitute if one of the suggested spices isn't available.3 of 3 people found the following review helpful. Absolutely beautifulBy joelsephThis book is worth buying just to look at! Reading the first 50 or so pages, you are provided with background information on the author's culinary experience, cultural influences, and most of all an in-depth look at the spices involved in cooking all Indian meals. Once one reaches the curry recipe portion of the book, one is treated to full page after full page of gorgeously arranged dishes of what looks to be delicious food. The only dilemma I foresee is having the book close enough to the cooking action - yet not so close as to risk splashing something on the pristine pages.

Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making. 15,000 first printing.

From Library JournalIndian food is becoming more popular in this country, and several good recent cookbooks have revealed just how diverse this cuisine is. Panjabi, who lives in Bombay and has traveled extensively throughout India, has written a remarkable book. She is obviously knowledgeable about food, and her excellent introduction blends history, geography, and the philosophy of Indian cuisine with a lovingly detailed, illustrated guide to ingredients and techniques. The curries themselves, each accompanied by a full-page color photograph, show how different these dishes can be, and the author's headnotes provide excellent background on the various regional cuisines. The one serious drawback of this beautiful book is that it was originally published in England; although it has been Americanized, a three-line note on the acknowledgments page indicates that all cup measures refer to a seven-ounce cup?cooks beware! [HomeStyle Bks. alternate.]Copyright 1995 Reed Business Information, Inc.From BooklistIndian cuisine is more popular than ever in major urban areas, albeit less familiar in towns of the heartland. Panjabi's guide is as beautiful to look at as it is a delight to read, from illuminating explanations of the philosophy behind the food to descriptions of exotic spices and the intricacies of cooking a curry. Just how ingredients are combined to achieve the complex, savory tastes associated with fine curries is explained here in detail, with dishes from many regions given equal attention. Highlighted are recipes for dishes not found on most restaurant menus. This superior introduction for cooks unfamiliar with Indian food is also a definitive guide for connoisseurs on a quest to produce flavorful curries in their own kitchens. Alice Joyce