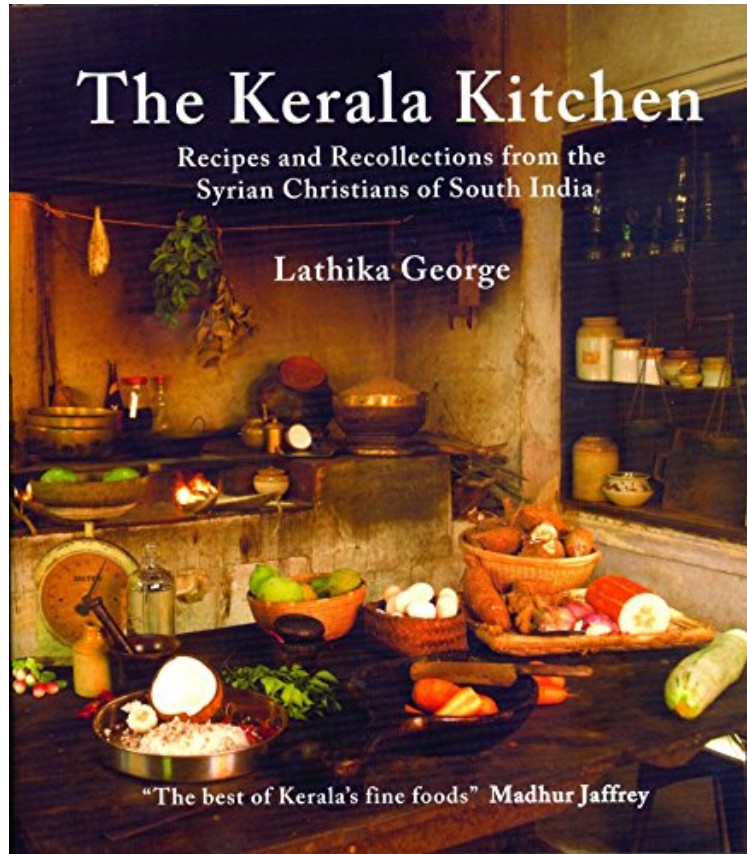


[Read ebook] The Kerala Kitchen (Hippocrene Cookbook Library)

The Kerala Kitchen (Hippocrene Cookbook Library)

Lathika George

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



+

READ ONLINE

#501622 in Books George Lathika 2015-03-01Original language:EnglishPDF # 1 8.90 x .70 x 7.90l, 1.32

#File Name: 0781813441240 pagesThe Kerala Kitchen Recipes and Recollections from the Syrian Christians of South India | File size: 38.Mb

Lathika George : The Kerala Kitchen (Hippocrene Cookbook Library) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Kerala Kitchen (Hippocrene Cookbook Library):

13 of 14 people found the following review helpful. disappointedBy CustomerAfter attending a wedding in interiors of Kerala i fell in love with traditional syrian christian fare. Finally I got this book as a valentine's day gift . Like many food blogs today ,this is certainly a good read. It gives a very beautiful glimpse of the kerala.But when it came down to practical cooking i was a little disappointed .I did read in a food blog that the measurements of the spices in some recipes in this book are not so correct , and found that to be true after trying a couple of recipes.If it is meant for someone who is not familiar with the cuisine ,the absence of pictures/color photographs of the dishes can make it very difficult to imagine what the end product must look like. The easy way to find the pics is to google the original name of the dish(not the elaborate translation of the original names) .The pictures can be found on the numerous food blogs , but so can the recipes!!The author has also made some basic mistakes in the names of the dishes like writing kappalandi (peanut) where she has meant kashuvandi(cashewnut).Agreed that the author is brought up outside Kerala, but the research of the right names of the food item should at least be done when writing a cookbook.You will not get

the right image if you search for kappalandi chertha kozhi(chicken with peanuts) instead of kashuvandi (cashewnut).The traditional names are written in a much tinier size under their english description.Its like searching for "pizza" in an italian cookbook and finally finding it written inconspicuously under something like "oven-baked, flat, round bread typically topped with a tomato sauce, cheese and various toppings." I dont know if it is just me -But i find it very annoying to search for "pineapple with yogurt and mustard sauce"; instead of "pineapple pachadi"; or "Flaky kerala flatbread" instead of "parotta".Altogether a good read but not a very good cookbook.0 of 0 people found the following review helpful. Five StarsBy FredExcellent10 of 11 people found the following review helpful. A pleasure for the mind and stomach!By House ProudThe Kerala Kitchen: Recipes and Recollections from the Syrian Christians of South India (Hippocrene Cookbook Library)Any self proclaimed Indian cooking expert should and MUST have this cookbook on his/her shelf. Chock full of traditional mouth watering recipes, this slim volume of delectable Kerala SYRIAN CHRISTIAN (and there is a difference!) dishes will leave you salivating and ravenous.As a second generation displaced Keralite growing up in Africa and Europe, I never appreciated such meals as Fish Roasted in Banana Leaves (see page 80) or Toddy Pancakes (see page 43). My siblings and I preferred canned sausages and mashed potatoes over Yesterday's Fish Curry (Page 86) or Fried Bitter Gourd (page 150). Indifferent to our finicky palates, my parents insisted (force fed, I should say!) on a daily diet of rice accompanied by a meat or fish dish and some form of coconut based vegetable. We groaned and moaned, but nevertheless ate what was put in front of us.My mother, known for her superb culinary skills, had tried to impart her knowledge of making a scrumptious Chicken Stew (page 127) or lip smacking Duck Roast (page 135) but I resolutely stuck to my versions of insipid shepherd pies and tomatoey spaghetti bolognaise.It was only after going away to University that I began to develop a liking for our regional food. Baked Beans on Toast was fast losing its bland appeal!Moving to the United States and discovering an incompetent cook in my husband left me longing for my mother's (once deplored!) cooking and a desire to mimic her. I would spend ages on the phone with her, writing down detailed recipes on scraps of paper and attempting to make them later.Lathika George's "The Kerala Kitchen" came as a complete joy to me. I love to read and I love to eat!The cuisine of Kerala (a state located on the Southwestern part of India) is very unique and for Indians from other parts of India, just as unfamiliar as Roast Turkey and Candied Yams! Most dishes are rice and coconut based, seafood is preferred over meat or poultry and sour/spicy wins over sweet/mild.Lathika George has managed to capture all of the popular dishes eaten by a typical Malayalee (native of Kerala) with a big nod to the state's Christian heritage.This cookbook is an absolute delight to read and the recipes are authentic and user friendly. I highly recommend it to anyone wishing to try a different kind of Indian cuisine!Happy Reading and Happy Eating!

Since ancient times, seafarers and traders have been drawn by the lure of spices to Kerala, a verdant, tropical state on the Malabar Coast of South India. Saint Thomas also traveled this spice route, converting several local clans who later intermarried with Syrian traders who had settled here; thus was born the vibrant Syrian Christian community of Kerala. Today, ayurvedic massage resorts and backwater cruises make this scenic land a top tourist destination, and spices still draw both travelers and gourmands to its rich culinary heritage. It is this legacy that The Kerala Kitchen brings us, through 150 delectable recipes and the unforgettable stories that accompany them. Authentic and easy to prepare, these recipes are adapted for the North American kitchen, and accompanied by a guide to spices, herbs, and equipment, as well as a glossary of food terms.

"Here you will find clear recipes for the best of Kerala's fine foods, written with great love by someone who has been a part of that culinary tradition since birth." --Madhur JaffreyA delightful, evocative, sumptuous menu, redolent of fresh green paddy fields, coconut palms swaying in the breeze, and the pungent spices of the Malabar coasthellip;mouth-watering and heart-warming! --Shashi TharoorI have never read a cookbook from cover to cover in one sitting, but then The Kerala Kitchen is so much more than a cookbook: It is a travelogue, memoir, and food diary. What better way to understand the community of Syrian Christians of Kerala my community than through our appetites. THE KERALA KITCHEN is a must...the easy and elegantly described recipes, the primer on spices and their uses, make these dishes accessible to all. Enjoy! --Abraham VergheseAbout the AuthorLathika George is a Bombay-born Syrian Christian who moved to Kerala during her teens. A culinary enthusiast, she has studied home science and creative writing. She and her husband reside in Kodaikanal in South India, where she runs a landscape design firm which specializes in hill station gardens.