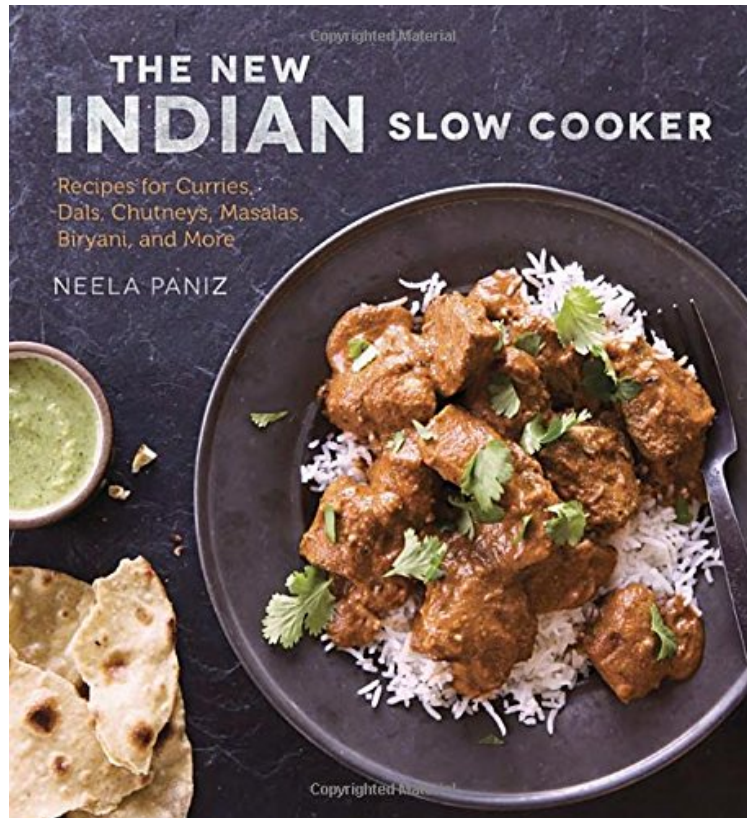


[Free] The New Indian Slow Cooker: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More

The New Indian Slow Cooker: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More

Neela Paniz

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Neela Paniz : The New Indian Slow Cooker: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Indian Slow Cooker: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More:

The newest book in Ten Speed's best-selling slow cooker series, featuring more than 60 fix-it-and-forget-it recipes for Indian favorites. The rich and complex flavors of classic Indian dishes like Lamb Biryani, Palak Paneer, and chicken in a creamy tomato-butter sauce can take hours to develop through such techniques as extended braising and low simmering. In The New Indian Slow Cooker, veteran cooking teacher and chef Neela Paniz revolutionizes the long, slow approach to making Indian cuisine by rethinking its traditional recipes for the slow cooker. She showcases the best regional curries, dals made with lentils and beans, vegetable and rice sides, as well as key accompaniments like chutneys, flatbreads, raita, and fresh Indian cheese. Using this fix-it-and-forget-it approach, you can produce complete and authentic Indian meals that taste like they came from Mumbai, New Delhi, and Bangalore, or your favorite Indian restaurant. Featuring both classic and innovative recipes such as Pork Vindaloo, Kashmiri Potato Curry, Date and

Tamarind Chutney, and Curried Chickpeas, these full-flavor, no-fuss dishes are perfect for busy cooks any day of the week.