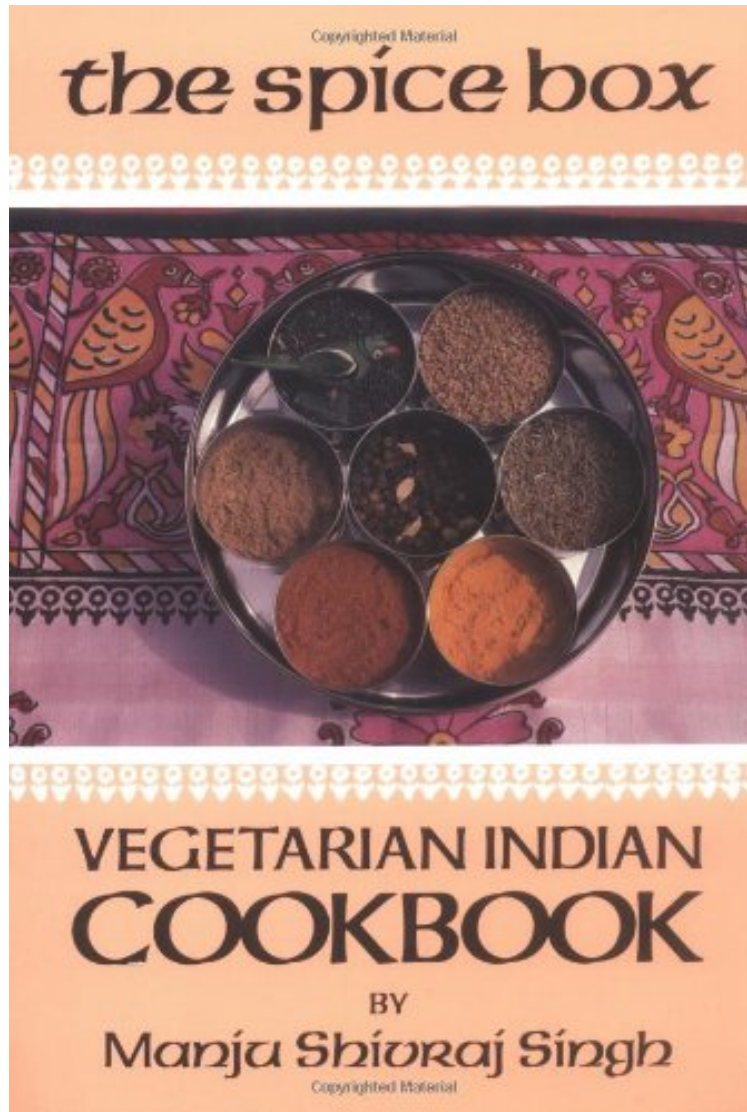


[Mobile library] The Spice Box: A Vegetarian Indian Cookbook (Vegetarian Cooking)

The Spice Box: A Vegetarian Indian Cookbook (Vegetarian Cooking)

Manju S. Singh

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#1227332 in Books Crossing Press 1981-06-01 1981-06-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .48 x 5.98 x 8.89l, #File Name: 0895940531222 pages | File size: 71.Mb

Manju S. Singh : The Spice Box: A Vegetarian Indian Cookbook (Vegetarian Cooking) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spice Box: A Vegetarian Indian Cookbook (Vegetarian Cooking):

5 of 5 people found the following review helpful. Yummy Indian Food!By ChristyHere are the recipes I've made so far, my thoughts on them as well as the book as a whole.Deep Fried Fritters (Pakorras or Bhajyas)- I took her

suggestion and dipped veggies into them before frying and they were delicious. My husband and I didn't talk much through dinner that night (even though it's an appetizer we had it for dinner). Cabbage Rolls- I had a hard time getting the cabbage leaves cooperating so I had to blanch them first. It made tons so I ended up freezing a good portion of it. They had a nice kick and good flavor. Mashed Curried Eggplant II (Baigan Bhutra)- we love this dish at a far away Indian restaurant so I was hoping to find a similar recipe. This was wonderful! The only difference is I use Japanese eggplant since that's all I can get here. I will continue using this recipe whenever eggplant is in season. Turnip Koftas Curry (shalgam de Koftas)- turnips are really cheap here in Japan (when in season) and I wanted to find a good recipe. I tried this one. I found it odd to put chopped ginger, chilies, raisins, and cilantro inside the center of the balls but oddly enough it came out tasty. What a surprise. Split Mung Beans Cooked in Yogurt (dahi ki dal)- so far my favorite dal I've cooked from any of my Indian cookbooks. Pink Lentil Curry- If it wasn't for the fried onions this wouldn't have much flavor, but I find a lot of the dal dishes (not just from this book) are similar. Rice with green peas (matar pullao)- a strange combination of cinnamon, raisins, cloves, and peas. Again, it worked and my husband and I enjoyed it. potato filled bread (aloo paranthas)- this was a mess to make and I thought the instructions were a little unclear on keeping the filling inside, but we improvised and they turned out yummy. Naan- this takes awhile to make but it's relatively simple and tasty. I know I've used this book more times than I've listed above but these are the ones I specifically remember. If you are a novice at Indian food I wouldn't recommend this because there are no pictures and doesn't introduce you to certain ingredients that you may not be familiar with. Also, sometimes the directions are vague. For example, I've come across several recipes without times listed. Instead it says to cook until tender (I was unfamiliar with dals at the beginning and had no idea the time range.) But, you see I gave this book five stars and that's because everything I cook out of this book is wonderful. I am always guaranteed to produce a good dish from this book. If you are looking for a more instructional book I would recommend The Everything Indian Cookbook: 300 Tantalizing Recipes--From Sizzling Tandoori Chicken to Fiery Lamb Vindaloo (Everything: Cooking) or Pure and Simple: Homemade Indian Vegetarian Cuisine. However, I like the food more from The Spice Box than Pure and Simple. 0 of 0 people found the following review helpful. Five Stars By Customer great read 0 of 0 people found the following review helpful. Simple yet excellent cookbook. By John Smith Easy to make recipes. Excellent tasting food. I really enjoy this book and most of these recipes are easy enough to make on a weeknight. Once you buy the initial ingredients for Indian cooking, this book will have you well on your way to a Far East gastronomic delight.

Book by Singh, Manju S.