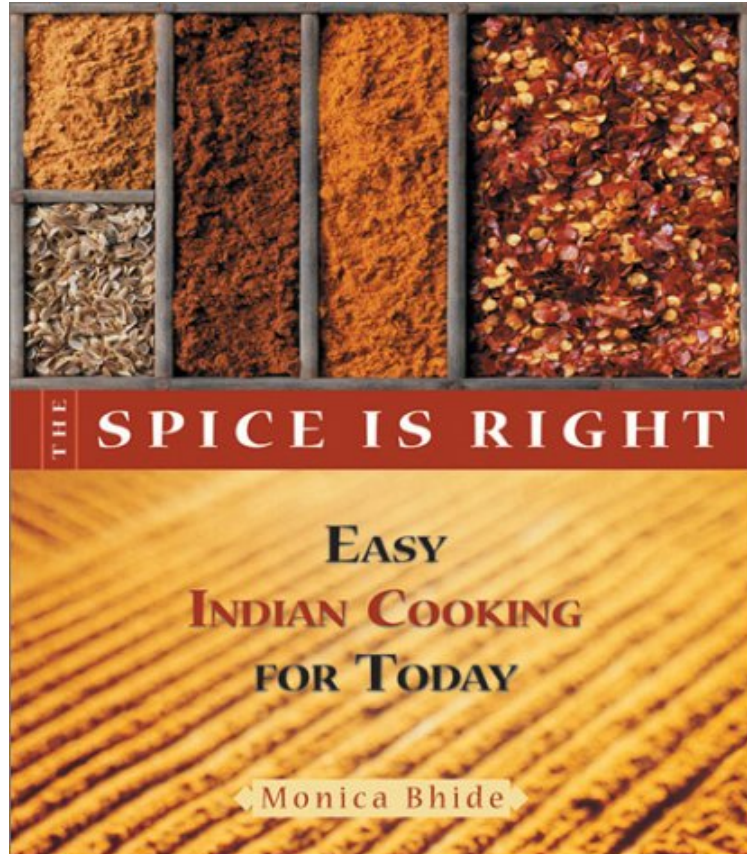


[Get free] The Spice Is Right: Easy Indian Cooking for Today

The Spice Is Right: Easy Indian Cooking for Today

Monica Bhide

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#351313 in Books Callawind Publications 2002-02-15Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.80 x .45 x 7.80l, #File Name: 1896511171144 pages | File size: 61.Mb

Monica Bhide : The Spice Is Right: Easy Indian Cooking for Today before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spice Is Right: Easy Indian Cooking for Today:

3 of 4 people found the following review helpful. Fresh, fast, flavorful recipesBy T DonI checked this out of the library, and after one read went out and bought a copy. I have enjoyed this cookbook immensely. I like Indian food but have found that many Indian cookbooks are sticklers for authenticity to the point of hours of work, or all the recipes begin to taste the same. These recipes are full of flavor, and many can be prepared with ingredients available at the local supermarket. Many of the recipes are quick - Ms. Bhide has even added recipes for using leftovers. These are a boon when I come home at the end of the day and want to throw something together.The recipes in this book are organized into menus, so a novice can try one or two from a section, and perhaps add more later on. I have mixed and matched from different menus as well with success.Some recommended recipes; Chicken with Fenugreek, Whisky Fish, Turnip Treats, and Coriander Layered Potatoes.0 of 0 people found the following review helpful. no illustrationsBy Sara MataThis book has great recipes but no if you're looking for illustrations you will be disappointed. the great side is that this book is arranged by full menus and it has many different kind of foods from beverages to desserts.1 of 4 people found the following review helpful. Great workBy A CustomerMonica's book is absolutely

great. This book not only has great Indian recipes but also organized in a menu manner based on events...Love the "The Boss is coming" menuHer writing style is superb..very easy to read with a lot of facts...Webites idea is great...In the end, the book is a definite must for people who like Indian food or want to try Indian food but just don't know where to get started ...A great gift idea for the coming Holiday season...

The Spice Is Right is a down-to-earth Indian cookbook for the time-squeezed, health-conscious home cook. The book highlights more than 150 simple, healthful versions of traditional Indian dishes as well as Western dishes with an Indian twist. The book is organized into menus, with takes the guesswork out of planning an Indian meal. If you're a fan of the cyber-food world, The Spice Is Right has all the right links to interesting food sites and markets on the Internet.

"In the competitive cookbook market, this captivating book stands out. Bhide succeeds in crafting easy-to-follow recipes using readily available ingredients." -- The Toronto Star"Light, chatty, and very informative and includes a lot of classic favorites from all over the Indian subcontinent reworked." -- Menu Magazine (UK)"Recipes range from traditional Indian favorites to Indian versions of contemporary fare for occasions like Thanksgiving and Super Bowl parties." -- Associated Press"This snappy book features traditional foods, but with an eye toward the tastes, lifestyles and health-consciousness of Bhidersquo;s generation." -- The Washington PostA refreshing change from the oft-repetitive gamut of Indian cookbooks in the market. Typically Indian recipes plus innovative dishes. -- New Asia Cuisine and Wine SceneBhidersquo;s recipes mdash; authentic, simple, delicious, and easy on both the waistline and wallet mdash; couldnrquo;t be easier to prepare. -- The Boston HeraldIf you have an interest in creatively replacing high levels of sodium or fats, this book is of enormous help. -- Graham Kerr (The Galloping Gourmet), cookbook author and TV cooking show hostIn the competitive cookbook market, this captivating book stands out. Bhide succeeds in crafting easy-to-follow recipes using readily available ingredients. -- The Toronto StarTo keep the pizza-delivery boy at bay, we consulted with Bhide to determine which staple ingredients to stock for Indian. -- Real Simple magazineldquo;Bhidersquo;s book provides an excellent way to enjoy the savory flavors of Indian cooking without the possible health risks.rdqquo; -- Rita Yadava, M.D., Chicago, IllinoisFrom the PublisherTHE SPICE IS RIGHT: Easy Indian Cooking for Today is a cookbook whose time has come. ldquo;Indian cuisine latest hot trend,rdqquo; screams a recent food article headline. Yet, the Indian cookbook market remains saturated with intimidating books by older generational cooks, with complicated recipes, football-field-long ingredient lists, and an emphasis on rich sauces and deep-frying. THE SPICE IS RIGHT simplifies Indian cooking. With warmth, passion, and a good dollop of spunk, author Monica Bhide presents more than 150 of her favorite recipes. Monica has been cooking Indian food for more than 22 years, and is a graduate of several cooking courses in her native India.About the AuthorA new young voice in Indian cooking, Monica Bhide was probably born with a mixing spoon in her mouth! Since the age of ten, cooking has been a lifelong passion for this accomplished caterer and home chef. Monica specializes in Indian cuisine and has prepared everything from an intimate dinner for two to large parties of forty. A graduate of several cooking courses in India, she is also a voracious cookbook reader and counts several hundred cookbooks in her collection. Frustrated by the lack of straightforward Indian cookbooks, Monica became inspired several years ago to develop simplified and healthful versions of her favorite Indian dishes. The result is THE SPICE IS RIGHT, a collection of mouthwatering Indian recipes where Monica, in her down-to-earth and lively writing style, guides Indian food lovers on a non-intimidating and flavorful foray into home-style Indian cooking. Born in India, thirty-two-year-old Monica has been living in the United States since 1991. She has an engineering degree from Bangalore University and two masters in information systems technology from George Washington University. She currently resides in Boston.