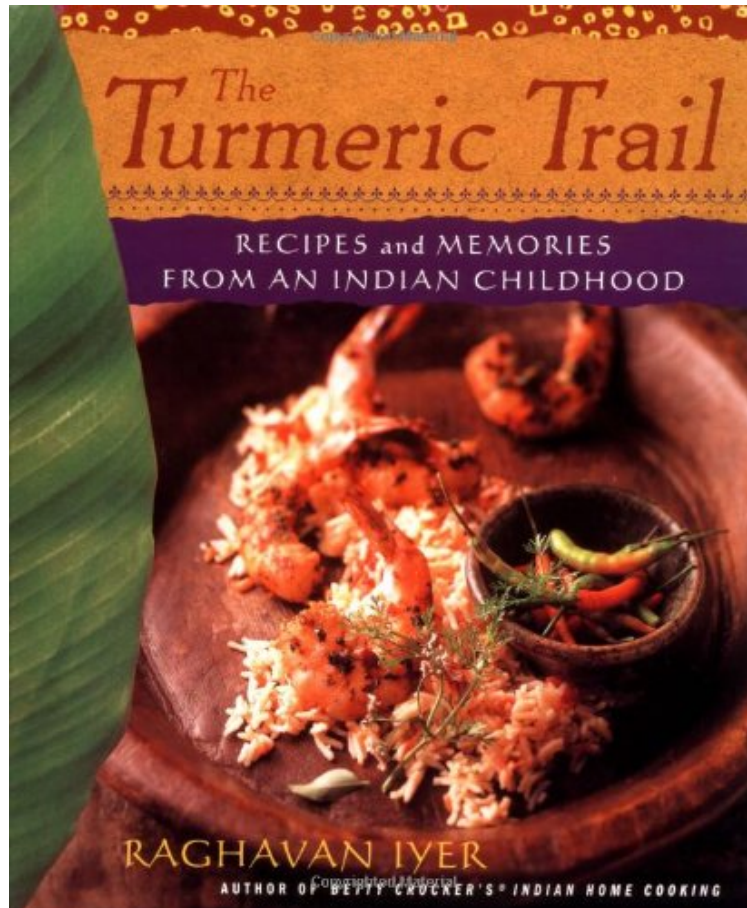


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The Turmeric Trail: Recipes and Memories from an Indian Childhood

Raghavan Iyer

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Raghavan Iyer : The Turmeric Trail: Recipes and Memories from an Indian Childhood before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Turmeric Trail: Recipes and Memories from an Indian Childhood:

1 of 1 people found the following review helpful. Turmeric Trail is a Great Recipe Book By Purchaser Great Book-- Mixture of Raghavan Iyer's stories of his life and his great recipes. The book is in great condition, too. 3 of 3 people found the following review helpful. middle church By A. Chong This was Raghavan's second book, his first being the Betty Crocker Guide to Indian Cooking (low church), and his third being the 5-star 660 Curries book. In this one, he really presents more of a collection of stories (seen through some very soft focus rose colored lenses) of his youth. The recipes are good, but definitely concentrate on Indian street food and family cooking. They're definitely a step above the BC guide, but this is NOT a comprehensive survey of Indian cooking, but merely a glimpse. The book is a lot less educational and more entertaining than 660. Keep in mind that he's vegetarian, and most (but not all) of the recipes are

oriented that way. I have no idea why there are 11 copies, starting at \$57. I managed to luck out and find a hardcover for under \$10.10 of 10 people found the following review helpful. No experience necessary.....By J K Hyrkas I am not Indian (unlike many of the other reviewers it seems) and had very little experience with Indian food (and had never cooked it myself) before I got this book from the local library. So far, every recipe I've tried has come out phenomenally, but of course some of them weren't quite as easy as the recipe made it sound. But they still came out great. I am now in the market for this book because I consider it a MUST HAVE for any home cook. I also love the fact that in the whole book, there are only 5 recipes that include meat (that's not counting the fish/shellfish recipes since my partner and I still eat those). It's very hard to find a good ethnic cookbook of any kind that is at least mostly vegetarian.

Growing up in Bombay, Raghavan Iyer was immersed in a colorful, flavorful world of homemade Southern Indian cooking and irresistible street food (forbidden by his mother and sisters, but too good to pass up). In this touching, vivid, and expert cookbook, Iyer--now a successful caterer and cookbook author--returns to the recipes and memories of his delicious upbringing: rich curries and stews, irresistible rice dishes, spicy chutneys, crispy poori breads, grilled kebabs, savory vegetable samosas, ginger-spiked chai, and sweet fruit desserts. With clear recipes that even a novice can master, this richly woven, deeply personal, and above all authentic cookbook brings Southern India to life. Anyone who likes to cook, loves Indian food, or is fascinated by Indian culture will relish the recipes, anecdotes, and reflections in *The Turmeric Trail*.

.com *The Turmeric Trail's* beguiling author, Raghavan Iyer, arrived in America at the age of 16, steeped in the southern Indian cooking of his youth. In addition to his love for the extraordinary vegetarian Tamilian food that his grandmother and mother prepared, he had enjoyed the tempting street fare of Mumbai (Bombay), where he was born and raised. His book includes 125-plus recipes encompassing curries and stews, rice dishes, chutneys, poori and other breads, grilled kebabs, ginger-laced chai, and sweet fruit desserts. Readers will delight in authentic, approachable formulas for irresistible fare like Corn with Roasted Chilies and Coconut Milk, Chicken in Saffron Almond Sauce, and naan (grilled bread) with fenugreek and garlic--versions they're unlikely to encounter in other Indian cookbooks. But the greatest pleasure of the book is Iyer, who writes with a droll, impish wit and the sure ability to evoke scenes of Indian domestic and public life in all their teeming intimacy. For example, after being slapped by his "otherwise favorite French teacher," Iyer recounts a trip, instigated by his "newly arrived sister-in-law," to eat lentil croquettes sold by a distant vendor. "There's nothing like Mumbai street life to diminish the shock of a slap," he continues. "The piercing horn of the three-wheeled rickshaw, noisy as a pressure cooker's whining, and the angry ringing of a bicyclist's bell jarred me back from my self-pity to the life-risking task at hand--crossing the street." The croquettes, finally, justify all. "After the first mouthfuls, I understood [my sister-in-law's] zealous fervor.... Suddenly, I was a disciple, too, having been blessed by their divine presence that nudged me to open my heart's door to my brother's wife." With an enlightening introduction and comprehensive glossary on ingredients and techniques, good tips, and many more wonderful stories, the book is an entrancing and practical treat. --Arthur Boehm
From *Library Journal*
Born in Bombay, Iyer has lived in the United States since the early 1980s. A cooking teacher and chef, he's also the author of *Betty Crocker's Indian Home Cooking*. Here, he presents his favorite recipes from his southern Indian childhood, along with reminiscences and anecdotes about his beloved grandmother and the rest of his large extended family. The recipes are clear and detailed, with many useful tips on ingredients and techniques, but the prose is often fulsome and cliched. With an ever-increasing number of good Indian cookbooks available, including Smita Chandra's excellent *Cuisines of India*, Mridular Baljekar's *Secrets from an Indian Kitchen*, and Maya Kaimal's *Savoring the Spice Coast of India*, Iyer's contribution is an optional purchase for most libraries. Copyright 2002 Cahners Business Information, Inc. A James Beard Finalist for Best International Cookbook - 2005 --James Beard Foundation