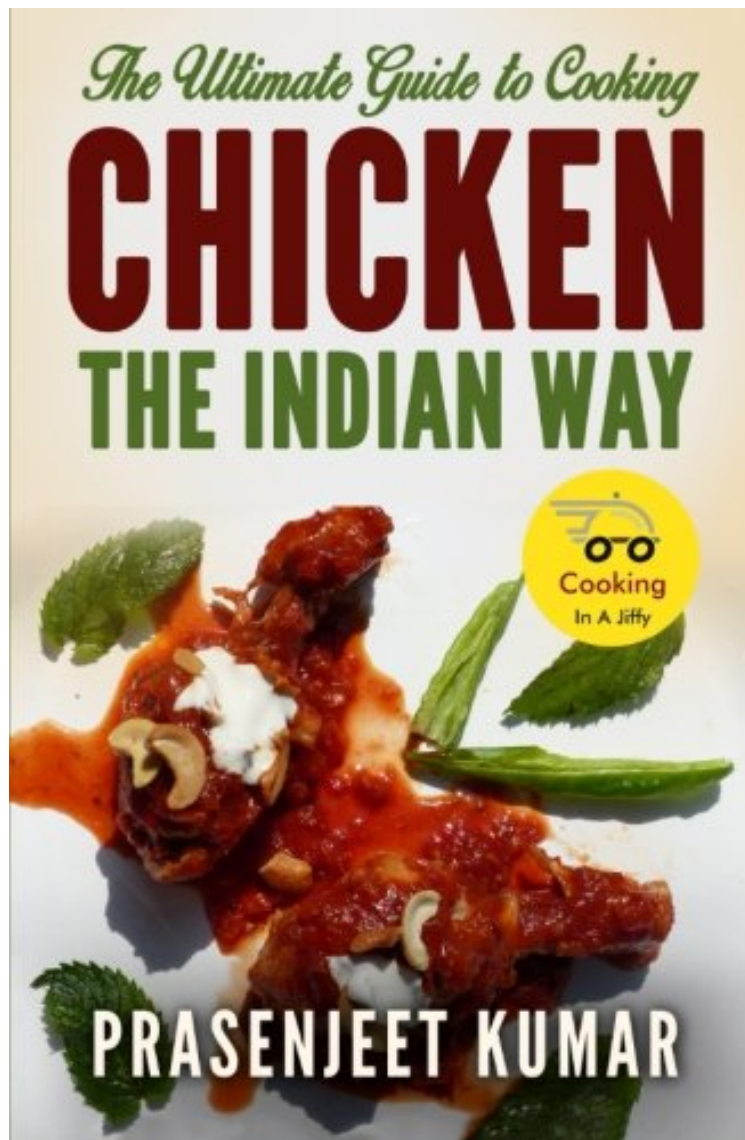


(Library ebook) The Ultimate Guide to Cooking Chicken the Indian Way (How To Cook Everything In A Jiffy) (Volume 9)

The Ultimate Guide to Cooking Chicken the Indian Way (How To Cook Everything In A Jiffy) (Volume 9)

Prasenjeet Kumar

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Prasenjeet Kumar : The Ultimate Guide to Cooking Chicken the Indian Way (How To Cook Everything In A Jiffy) (Volume 9) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Guide to Cooking Chicken the Indian Way (How To Cook Everything In A Jiffy) (Volume 9):

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chicken the Indian way by Kumar is filled with recipes. My favourite is chicken in coconut milk. I can use garam masala now which I found at my local supermarket recently in the spice rack. It's quality is unknown. There was only black cardamon so I would not have been able to follow his recipe. Nearly every recipe Kumar gives the recipe for garam masala. My household always has a cooked and flavoured chook for tea so they're reluctant to let me try. One day. At least I am gathering all the spices. Kumar gives the cooking times for a pressure cooker or a wok/frypan. And most recipes are for 3-4 people. In chapter 4 he goes into the Raj effect with chicken shops. In chap 5 we learn how to cook eggs the Indian way - 8 recipes. In chap 6 chicken is cooked with rice. And for those not liking chilies, there's chicken pilaf in a yoghurt sauce. He gives a hint on keeping rice aromatic. Chap 7 is called on the side and we learn about cooking rice and roti. Finally, there's an appendix which covers some basic Indian spices. A well rounded recipe book for anyone's shelf.

51 mouth-watering "Home-Style" ways to cooking chicken in a JIFFY as only Indians Can From Prasenjeet Kumar, the #1 best-selling author of the "Cooking In A Jiffy" series of cookbooks, comes the absolutely Ultimate Guide to Cooking Chicken with such exotic spices and taste that you will be left asking for more. You will learn to cook chicken with yoghurt and coconut milk, mustard and turmeric, curry leaves and garam masala (literally hot spices) and so on. So forget your somewhat similar tasting chicken nuggets, wings, wraps, and sandwiches. Also say bye to the boring boiled and broiled and baked ways to make chicken and egg dishes and let this new book open your eyes to the wonderful possibilities of cooking chicken the way northern, southern, eastern and western Indians do. There are 7 starter (or snack) dishes, 8 dry recipes, 15 chicken curries, 5 recipes for cooking chicken with rice, and 8 ways to cook eggs THE INDIAN WAY. For the spice-challenged or nostalgia ridden folks, there are 8 dishes from the days of the British Raj that do use cheese and involve baking, if you were missing that! And the bottom line is that you master these and you can handle any Indian non-vegetarian dish, the author promises. So if you were till now wondering how to incorporate this superb, low-calorie, high quality protein rich white meat in your daily diet in the tastiest manner possible, just grab this book with both your hands.

About the Author Prasenjeet Kumar is the author of over 14 books in three genres: cookbooks (Cooking In A Jiffy series), motivational books for introverts (the Quiet Phoenix series) and books on self-publishing (Self-Publishing Without Spending a Dime series). 8 out of these have also been translated into Spanish, Portuguese, Italian, and German. Prasenjeet Kumar is a Law graduate from the University College London (2005-2008), London University and a Philosophy Honours graduate from St. Stephen's College (2002-2005), Delhi University. In addition, he holds a Legal Practice Course (LPC) Diploma from College of Law, Bloomsbury, London. Prasenjeet loves gourmet food, music, films, golf and travelling. He has already covered seventeen countries including Canada, China, Denmark, Dubai, Germany, Hong Kong, Indonesia, Macau, Malaysia, Sharjah, Sweden, Switzerland, Thailand, Turkey, UK, Uzbekistan, and the USA. Prasenjeet is the self-taught designer, writer, editor and proud owner of the website cookinginajiffy.com which he has dedicated to his mother. He is also running another website publishwithprasen.com where he shares tips about writing and self-publishing.