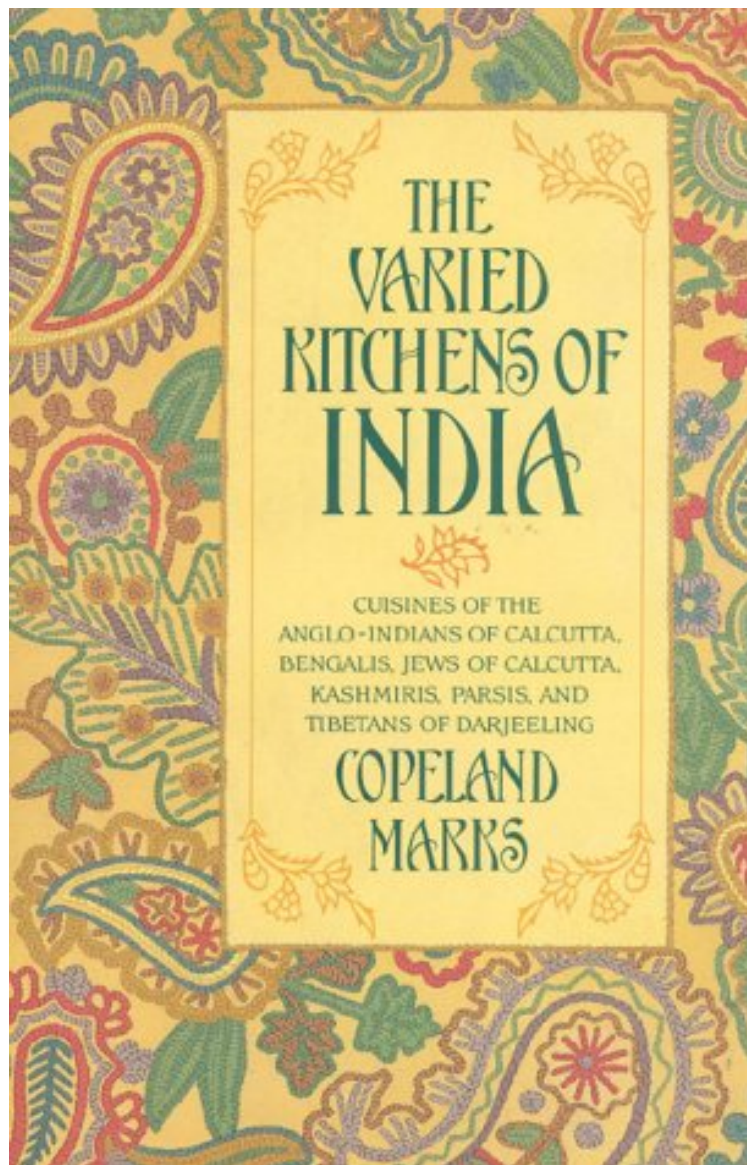


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## The Varied Kitchens of India : Cuisines of the Anglo-Indians of Calcutta, Kashmiris, Parsis, and Tibetans of Darjeeling

*Copeland Marks*

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**Copeland Marks : The Varied Kitchens of India : Cuisines of the Anglo-Indians of Calcutta, Kashmiris, Parsis, and Tibetans of Darjeeling** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Varied Kitchens of India : Cuisines of the Anglo-Indians of Calcutta, Kashmiris, Parsis, and Tibetans of Darjeeling:

1 of 1 people found the following review helpful. Five Stars  
By Hayley Gilreath  
A great introduction to some of the intricacies and possibilities of Indian cuisine.  
1 of 1 people found the following review helpful. One of my two favorite Indian cookbooks  
By JULIE RUNYAN  
This is One of my very favorite cook books! I really love the spices of India. My other favorite is "Indian cooking " by Madura Joffre  
10 of 10 people found the following review helpful. One of a kind!  
By A Customer  
It is simply a great book. I had been looking for books with Bengali and Tibetan recipes. Most Indian cookbooks make the recipes so elaborate. The recipes in this book tastes like what my mother and grandmother cook! I was so happy to find that my momos tasted like momos from Darjeeling! He writes about everyday food with some special occasion recipes thrown in. And that is what sets it apart from the elaborate cookbooks, a sense of the everyday life. I have many of his books and have enjoyed all of them

This Indian cookbook is an introduction to accessible food in unfamiliar kitchens. It offers 200 dishes which represent the varied cuisine of India's regional groups: the Anglo-Indians of Calcutta, whose food is hearty and spicy; the Bengalis, celebrated for fish, seafood and vegetarian dishes; the Jews of Calcutta, whose cuisine combines Middle Eastern and Eurasian elements, and follows dietary laws; the Kashmiris, whose traditions are a mixture of Hindu and Muslim, with creative use of vegetables, fruits and nuts; the Parsis, descendants of the Persians who settled in India around AD 700; and the Tibetans of Darjeeling, whose principal cooking technique is stir-frying, and combines Indian and Chinese elements, with stuffed breads being a particular favourite.

From Publishers Weekly  
Those who know Marks's previous cookbooks on Guatemalan, Mayan and Indonesian cuisines won't be surprised by his consuming passion to seek out and understand culinary origins. In a departure from the trodden paths of what the West thinks of as Indian delicacies, he probes for the marginal ethnic fare in and near Calcutta generally ignored by Indian restaurants and cookbooks, such unexpected departures as Parsi, Anglo-Indian, Bengali, Tibetan, Kashmiri and the cookery of the dwindling community of Calcutta Jews. Here is a cook who seems ready to go to the ends of the earth for a really splendid brain curry, stretched dough soup, stuffed squash in coconut milk, fish pancake or Jewish plaited cheese, to mention just a few of the rich profusion of dishes with which the book is bursting. Copyright 1986 Reed Business Information, Inc.