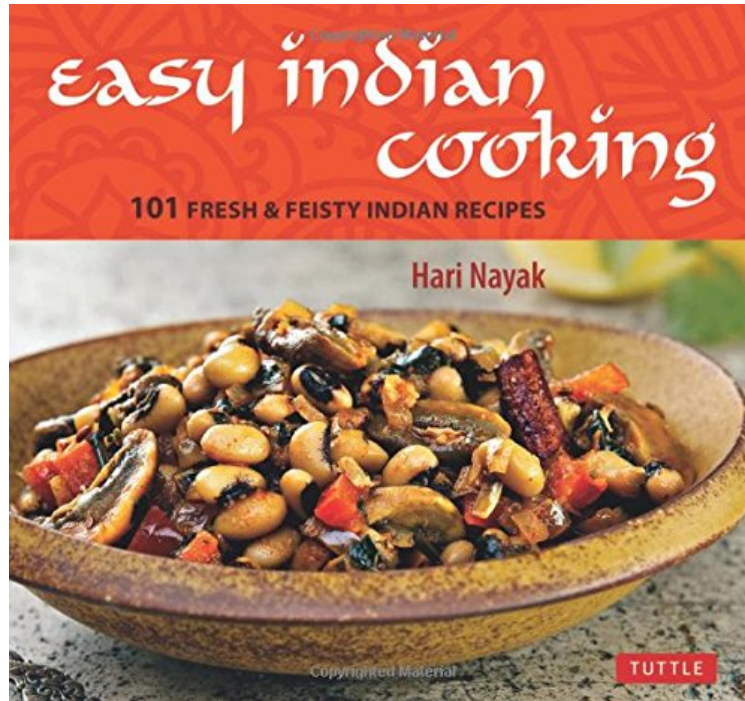


[Download pdf ebook] Easy Indian Cooking: 101 Fresh Feisty Indian Recipes

Easy Indian Cooking: 101 Fresh Feisty Indian Recipes

Hari Nayak

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Hari Nayak : Easy Indian Cooking: 101 Fresh Feisty Indian Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Indian Cooking: 101 Fresh Feisty Indian Recipes:

2 of 2 people found the following review helpful. Nice list of dishes, but at times poor instructionsBy CustomerI want to like this cookbook. It has nice pictures and a good range of recipes. It does a good job of explaining Indian ingredients and cooking methods. But some of the recipes will tell you to do something with a set of ingredients, then never mention the ingredients again. For example, the naan recipe tells you to mix the egg, yogurt, and butter in a separate bowl from the other ingredients. These ingredients are never mentioned again in the recipe. This is something I find inexcusable in a set of directions. If you have enough cooking experience you could make a decent guess at filling in the missing directions, but it would be a serious issue for an inexperienced cook or if you need to do something unusual with the ingredients. Either the editor screwed up or these directions weren't tested enough. While the book itself is well made, the dust cover is really cheap. Just by reading through the book it was getting small tears and bends along the top. Edit: Apparently I commented on the kindle version, but I did in fact get the physical version.4 of 4 people found the following review helpful. Indian Cooking for Idiots Like MeBy SJ ReidheadI hate cooking. I can't popcorn without burning it. Last Christmas my sister and I decided to do Indian cuisine instead of the usual, annoying turkey. Having only cooked a few things that my 'sister' from India taught me, I was concerned that I couldn't pull off a meal. My sister made the curry. I used the Nayak book (which I had purchased for my mother for Christmas), doing five recipes from it. Everything turned out incredible. For me, that is a record. I liked the book so much I bought one for myself. I think I bought one for my sister. The recipes are easy to read. The explanation of spices and how to use them was educational to the point where I can now put together together an "Indian" meal that is

edible.3 of 3 people found the following review helpful. Buy it NOW!By CustomerI own Chef Hari Nayak's "My Indian Kitchen." I thought he was done with all he could write about Indian food in that book. Once I saw this book come out, I bought it as I was curious. I wanted to know what was new in it. My wife was pretty excited too! We were very happy to see a brand new set of recipes here that introduce us to more fresh and flavorful food. The pictures of the food are simply fantastic! We wanted to try all the vegetarian stuff at first. The yellow pear and cherry tomato salad was incredibly easy to make and tasted really very good. I took it for lunch and my colleagues had to help themselves to it. In the evening my wife had made Butternut squash soup for dinner along with mint and potato pilaf. I cannot tell you how delicious this simple and quick meal was. I let my son borrow the book and he said that he wanted to try the Indian style beef burgers. The lad waited for his mother to go to his kitchen and help him make this filling Indianized beef burger that would put any McD's burger to shame. We made cumin crusted sea scallops for visiting friends and needless to say, they were pretty impressed. I really like this chef and his creations. They are extraordinarily good. This book is more suitable for the American palate and the food is more easily assembled as there is no need for extensive shopping. If you own My Indian Kitchen, then I highly recommend that you buy this one too. Both the books are excellent! The vegetarian selection is awesome! The meat dishes are very appealing. You need to control your portion size as this kind of tasty food makes you eat more. But I guess you can eat more vegetarian stuff without any guilt. If you have a skinny kid like my son, then this book will make them love their food and eat more and eat healthy. I am extremely pleased with this purchase and I look forward to more such books from Hari Nayak. Worth every cent invested in it. Enjoy cooking and eating flavorful food with Indian spices that are rich in antioxidants and great for a healthy lifestyle.

Easy Indian Cooking is a wonderful collection of easy and authentic Indian recipes anyone can make at home! The 100 plus recipes found in Easy Indian Cooking have been modified to suit a modern lifestyle, and all of them can be prepared with ingredients available at any local supermarket or health food store. The preparation and cooking techniques have been simplified to save time without sacrificing any of the flavor of authentic Indian food. This Indian cookbook contains 101 recipes for any occasion. Breakfast, lunch, or dinner, this book is sure to be a winner. Chef Hari Nayak brings the diverse flavors of Indian cuisine right to your table. This Indian cooking book is loaded with detailed photographs so you can make the recipes just like Chef Nayak. A Culinary Institute of America-trained chef, Chef Hari's recipes are so popular you can find them in Whole Foods, where the Chicken Tikka Masala on the hot bar is from a recipe created by Chef Hari. In Easy Indian Cooking, Chef Hari has put together an authentic collection of Indian favorites that are so easy to create and so flavorful you'll wonder why you never tried your hand at cooking Indian at home before!Recipes include such favorites as:Curry Corn Chowder with Roasted PoblanosBasil-infused Crispy Pan Fried Shrimp with Tamarind GlazeLemon Sage Tandoori Chicken TikkaCumin Coriander Beef Burger with Plum Tomato Mustard DipFlamed Crispy Pappadam ChipsSparkling Ginger Lime CoolerCardamom Brownies

"I adore spices. Throughout my travel in Asia, I love visiting spice markets. It is no surprise then that I am a great fan of Indian cooking. Its intricate blending of so many spices is absolutely fascinating and delightful. Thanks to Chef Nayak, my understanding of Indian flavors and cooking techniques have broadened, and with that, my appreciation. Chef Nayak's Indian kitchen is now in my kitchen, as it should be in yours too." —Martin Yan, TV Show Host and Cookbook Author, Yan Can CookAbout the AuthorHari Nayak is known for his simple approach to food. He stays true to the core Indian values of the dishes he creates. Since graduating from the Culinary Institute of America, Hari has worked in the food industry for more than 15 years—including stints at renowned New York restaurants like Aquavit and Daniel. His other cookbooks include Modern Indian Cooking and My Indian Kitchen. Hari lives in New Jersey and appreciates everything that cooking has brought to him.Jack Turkel has been a professional photographer for more than thirty-five years. From the space shuttle and mountain tops to the uniqueness of his photographs of the everyday, his creative eye has expertly captured an impressive list of subjects and settings. He is now focusing his experience on the art of food photography and styling.