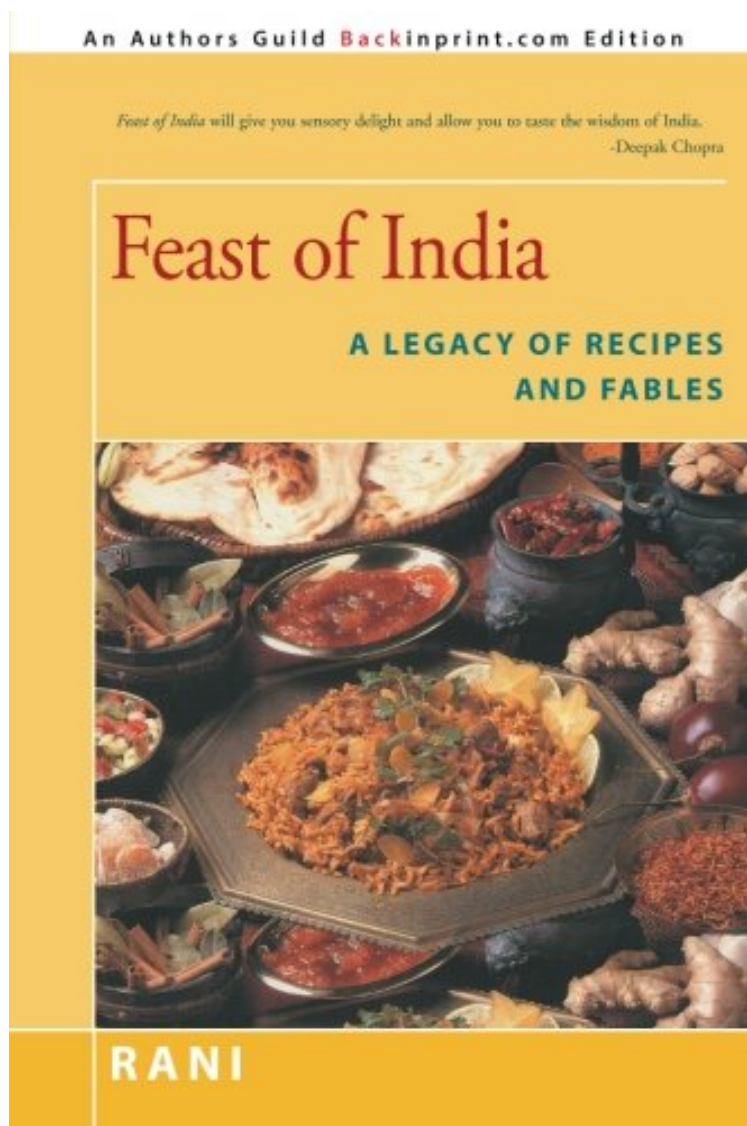


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## Feast of India: A Legacy Of Recipes And Fables

Rani

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**Rani : Feast of India: A Legacy Of Recipes And Fables** before purchasing it in order to gage whether or not it would be worth my time, and all praised Feast of India: A Legacy Of Recipes And Fables:

Feast of India: A Legacy of Recipes and Fables by Rani is a simple 'How Tordquo; guide for preparing authentic Indian cuisine and contains the best selection of more than 150 delicious, easy-to-follow recipes. The mouth-watering

legendary main-course recipes are embellished with lavish tales of the history, traditions, and lore that embrace the sensuous cuisine of India such as the legend of one famous ruler Jahangir, who told his empress that she could rule his empire if she allowed him wine and meat. Masterfully adapted for use in American kitchens, this comprehensive cookbook includes recipes for appetizers, chutneys, and relishes, traditional non-vegetarian and vegetarian curries, kebabs and sumptuous pilao and rice dishes, healthful dals and wholesome Indian breads (chapati), seductive desserts and traditional beverages like 'chai.' Feast of India is more than just a cookbook. The fame of Indian curry spices is older than recorded history - anise, bay leaf, black pepper, cardamom, chili pepper, cinnamon, clove, coriander, cumin, nutmeg, turmeric possess medicinal properties that have a profound impact on human health. "Rani's splendid table. . . she produced an amazing number of dishes, far more than one would plan for an ordinary meal. . . And she does a marvelous, super-fast Indian hamburger, a blend of ground lamb, onion, garlic, ginger root and other tingly seasonings. . ."

-Los Angeles Times "The Incomparable Rani. . . I have been using Indian recipes for years, and this is quite simply the most Usable collection of Indian recipes, I have encountered. Every recipe works, and works the first time. . . A wonderful book and one of my most-used. . ."

- Steve Murdock

About the Author Rani was born in the beautiful beach town of Vizagapatnam in the south Indian state of Andhra Pradesh. She received a Master of Arts degree in Western History from the University of Lucknow before she came to live in the United States with her American husband. Rani taught Cuisine of India at the University of California Los Angeles (UCLA), University Extension, Department of the Arts. She also gave private cooking lessons, cooking demonstrations at the UCLA Campus in Westwood and at The Epicure Shop in Neiman Marcus, Beverly Hills to promote their products. She recalls fondly being told by several customers, "We followed the irresistible aroma of your delicious mouth-watering Mughal-Style Chicken Curry and Basmati Rice all the way from Rodeo Drive into this store!" Rani lives in Maryland with her family.