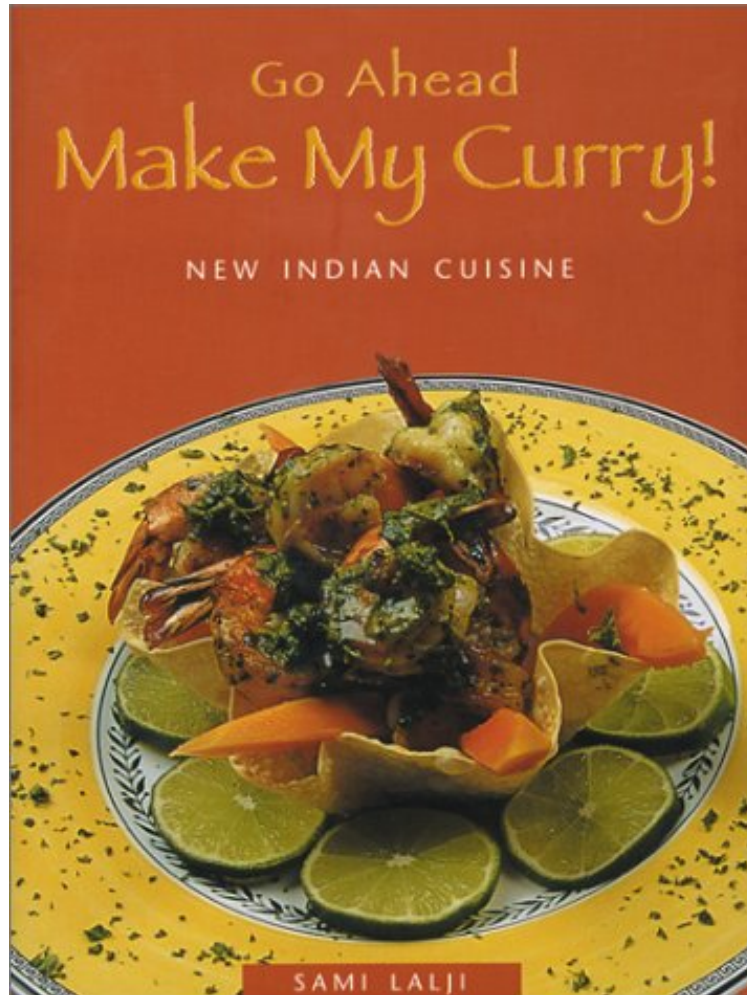


(Mobile pdf) Go Ahead -- Make My Curry!

Go Ahead -- Make My Curry!

Sami Lalji

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Sami Lalji : Go Ahead -- Make My Curry! before purchasing it in order to gage whether or not it would be worth my time, and all praised Go Ahead -- Make My Curry!:

3 of 4 people found the following review helpful. New Indian Cuisine By A Customer For those who are afraid of Indian Cuisine this is a great book. Sam has a wonderful restaurant in Vancouver, BC that puts a different spin on Indian Cuisine that would appeal to everyone. This book gives you a chance to make it yourself. Impress your friends and family by making them something from this book and you're bound to get rave reviews. I've made many of the recipes and they are fabulous. There are some flaws as there are times the ingredient listed could require clarification. For example one recipe calls for 6 star anise but doesn't mention fresh or dried) An experienced cook would know that it's dried but still I had to think it over for a minute.

A cookbook that will feed your stomach and nourish your soul, *Go Ahead --Make My Curry* offers the best Indo-American cuisine this side of the ocean. Featuring the recipes of Sami Lalji's eponymous restaurant, such as Pappadum Crusted Salmon, Chilled Minted Mango and Fresh Ginger Soup, and Madagascar Butter Chicken, each dish is accompanied by beverage suggestions and personal reflections from one of Vancouver's most inspiring chefs. Colour photographs highlight these delicious recipes in their mouth-watering glory. Best of all, each dish in this collection is designed to feed thousands of people -- the sale of this cookbook will benefit the Greater Vancouver Food Bank Society, an organization committed to helping people by providing one of the basic needs for survival: food.

About the Author Sami Lalji has been passionate about feeding people all his life. As a child in Uganda, he would watch as his grandmother cooked for dignitaries, eventually becoming an integral part of the action in her kitchen. With such early training, it's no wonder he turned to the food industry when he immigrated to Canada in 1972. In April 1993 Sami opened his own restaurant, Star Anise, which was named Restaurant of the Year by Vancouver Magazine for three years. In 1996, Gourmet Magazine rated Star Anise the number one restaurant in Canada. Encouraged by such positive response, Sami opened another Star Anise in San Antonio, Texas, which quickly became as popular as the Vancouver location. In the summer of 1996, Sami travelled to India to learn about his ancestors and their traditions. Inspired by India's curries and spices, he returned to Vancouver and launched the first Sami's restaurant. Sami's was an instant success, serving over 2000 meals in its first month. There are now three Sami's restaurants in Vancouver.