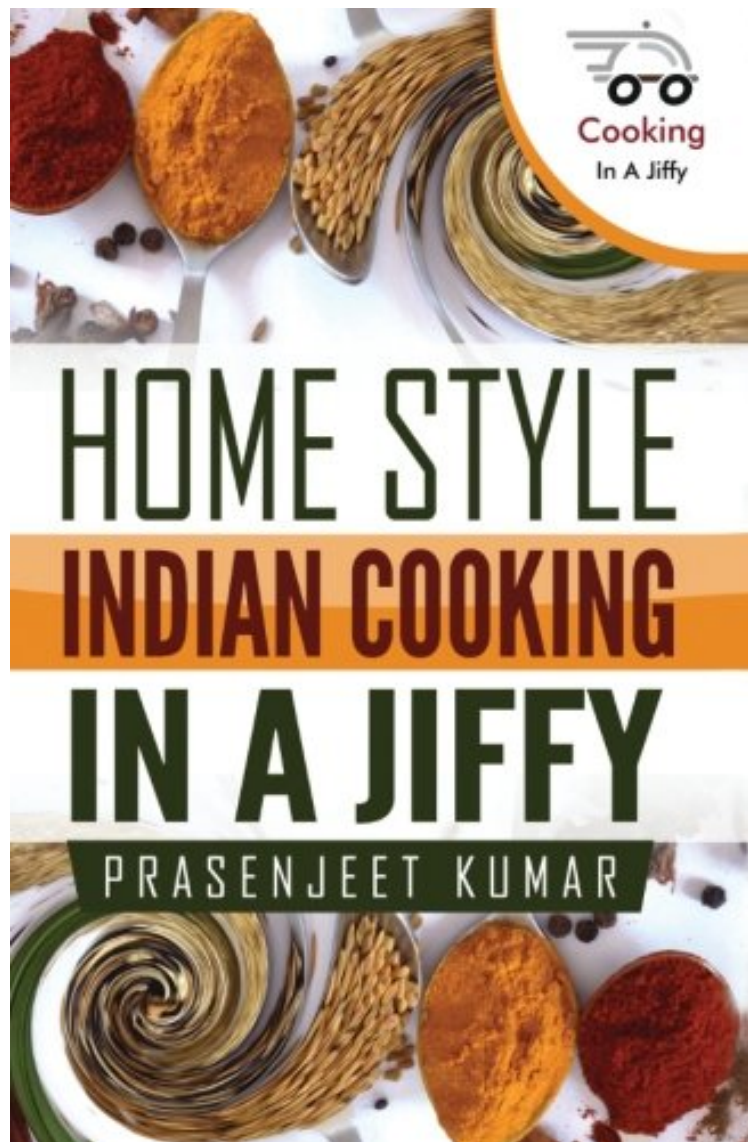


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## Home Style Indian Cooking In A Jiffy (How To Cook Everything In A Jiffy) (Volume 2)

Prasenjeet Kumar

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\_CustomerThere's plenty to like concerning the Home Style Indian Cooking In a Jiffy cookbook by author Prasenjeet Kumar. Kumar has formatted the book so each recipe links back to the interactive table of contents making navigation easy. He's also included color photos illustrating his recipe throughout his cookbook. Best of all Kumar offers information how to set up a basic kitchen, a brief introduction to Indian spices and goes on to offer various chapters covering Indian food. His recipes offer both the standard cooking method or the option to use a pressure cooker (when appropriate) to prepare the recipe. He gives clear directions how to complete the task using either cooking method. The one drawback of his cookbook is the use of metric or English measurements in his cookbook. It would have been nice if he had included cups and spoons measurements as most US cooks use this method to cook with. Most US cooks do not use a kitchen scale during their daily cooking. Some of the recipes you will find in his cookbook include: Sandesh (Cottage Cheese Sweet) Jeera Pulao (Cumin Rice) Chhola (Whole Chick Pea Curry) Beans with Coconut Basic Indian Chicken Curry Tamatar Sarson Machhali (Fish Cooked In a Tangy Tomato and Mustard Sauce) Recommend. Penmouse 2 of 2 people found the following review helpful. Nice introduction to Indian cooking By Customer A great introduction to Indian cooking. My teenage daughter loves to cook (lucky me!) and wanted to try some Indian recipes. These recipes are super because they're not too complicated that they seem intimidating, but they're involved enough to make a satisfying dish. Good stuff here, I'd recommend this to anyone who likes to cook. 3 of 4 people found the following review helpful. Home Style Indian Cooking In A Jiffy (How To Cook Everything In A Jiffy) By Joyce Van Kirk If you are into eating Indian food well this is a book for you. Me well, sorry I am not into this kind of foods. But it was a very good book with a lot of interesting recipes...

### #1 Amazon Best Seller in Indian Cooking

About the Author 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 traveling. He has already covered sixteen countries including Canada, China, Denmark, Dubai, Germany, Hong Kong, Indonesia, Macau, Malaysia, Sharjah, Sweden, Switzerland, Thailand, UK, Uzbekistan, and the USA. Prasenjeet is the self-taught designer, writer, editor and proud owner of the website [cookinginajiffy.com](http://cookinginajiffy.com) which he has dedicated to his mother.