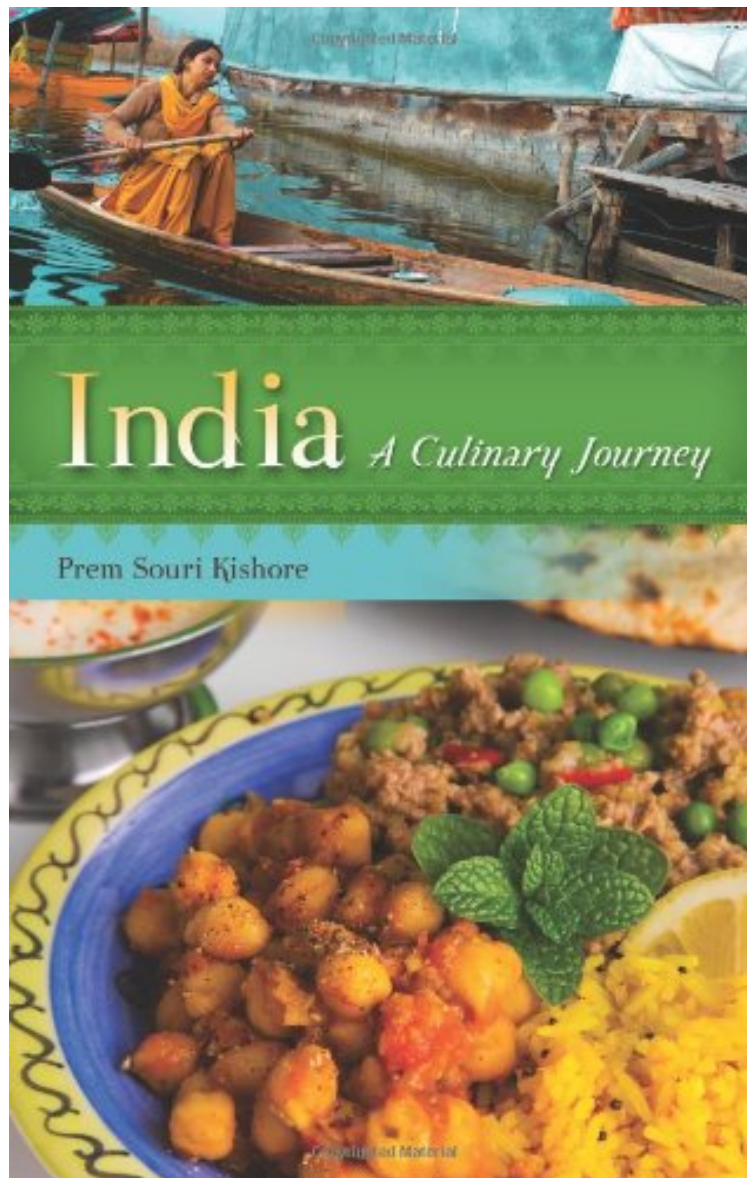


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India: A Culinary Journey (The Hippocrene Cookbook Library)

Prem Kishore

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Prem Kishore : India: A Culinary Journey (The Hippocrene Cookbook Library) before purchasing it in order to gauge whether or not it would be worth my time, and all praised India: A Culinary Journey (The Hippocrene Cookbook Library):

6 of 6 people found the following review helpful. Times remembered and tastes unforgotten By Vijay Mohan Cookery books, the first resort of the casual cook, let alone one who picks up pan and spoon only under duress, generally

occupy a twilight zone between high school chemistry lab tutorials and treatises of alchemy. Practically no writer, till now, has tried to convey in words the unique flavor that place and time add to a recipe. It is in this context that Prem Souri Kishore's book comes through as a welcome change and pleasant surprise- unique, if one may say so. She has introduced the various recipes in her book with evocative descriptions of 'where and when' and the reader who may have never been to India, or even be of Indian origin, is made to feel at home in her kitchen. The background she has provided to regional specialties, and the short introductions to individual dishes mentioning friends and family, make this book serve its (higher?) purpose of being a gourmet's bedside reference book, if one takes its being a tome of Cultural Anthropology as a bonus. You grow along with the author from being a child on a swing, accompanying an elder to the market, or visiting an aged relative in a far off town, to being a mature person who now chooses what she wants and when, all the while noting down recipes of staples and exotics. In short, a book that emboldens one to try and experiment. A treat of a book. Open at random, read of, and visualize, the distant Ind and its varied tastes, stride into the kitchen and all will be well. 1 of 1 people found the following review helpful. a sensual journey By gloria whelan Prem Souri Kishore has written something much more than a cookbook. This is a love letter to India, full of loving descriptions of food, and fond memories of the kitchens of her mother and grandmother where she was first initiated into the world of food. Food is truly seen as a gift from the gods, and her description of the eating of a mango with the juices dripping down her naked body is pure sensual poetry. Traditions and customs are described, as are spices and exotic ingredients. Different parts of India are given their own story. The Indian kitchen is explored. There are many unique as well as traditional recipes. It would be a great mistake to venture into the world of Indian cooking without taking Kishore by the hand as your guide. 0 of 0 people found the following review helpful. Wonderful book. By Rebekah B. Such a fantastic book, and the recipes are excellent. The narrative is very personal and adds a great deal. For the reader, cooking from this book is, in essence, a learning experience, no matter how well versed in Indian cuisine. I would love to see more from this author!

From festival foods to street fare, Prem Kishore takes readers on a culinary journey across the subcontinent, exploring the diversity of Indian cuisine. This title features more than 100 easy-to-follow recipes all adapted for the North American kitchen, plus culinary facts, history, myths, and personal stories.

In addition to Kishore's book being a great insight into Indian food culture, it also has heart and wonderful tales of personal experiences. At first glance the recipes might seem overwhelming because of the unusual ingredients and unfamiliar cooking techniques, but readers will find there are tips and explanations of both ingredients and cooking methods. Even novice cooks can work their way through the book, and at the end they will feel that they have a better understanding and appreciation for Indian food. washingtontimes.com/communities MARY MORAN
HAIL MARY FOOD OF GRACE