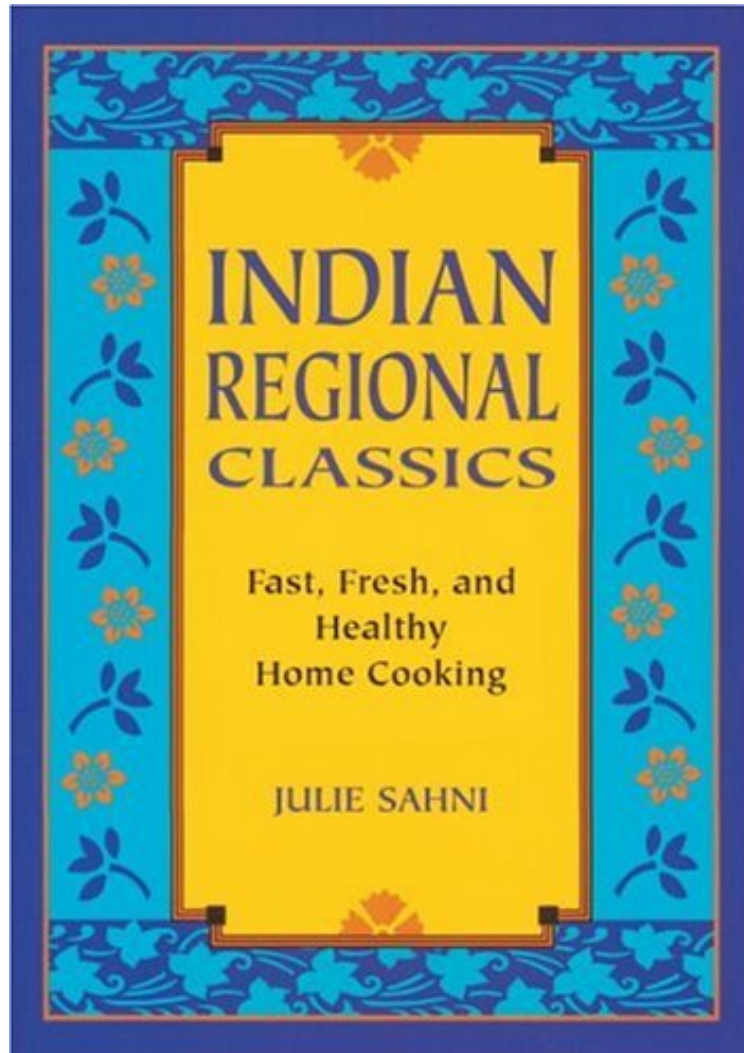


Indian Regional Classics: Fast, Fresh, and Healthy Home Cooking

Julie Sahni

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



+

READ ONLINE

#519337 in Books Ten Speed Press 2001-10-16 2001-10-16 Original language: English PDF # 1 .89 x 6.80 x 9.32l, #File Name: 1580083455208 pages | File size: 21.Mb

Julie Sahni : Indian Regional Classics: Fast, Fresh, and Healthy Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Indian Regional Classics: Fast, Fresh, and Healthy Home Cooking:

14 of 15 people found the following review helpful. A gem, identical recipes for a lot less money than Sahni's Introduction...By CynthiaThis book makes cooking wonderful Indian treasures do-able on weeknights. There are a wide-assortment of dishes to try and so far, the ones I've tried have worked beautifully. For those of you in search of Sahni's Introduction to Indian Cooking, no longer in print and fetching prices in the \$100 category--this book has the identical text and recipes for \$10-\$20. Don't let those used book dealers fool you. Namaste.3 of 6 people found the

following review helpful. Just okBy RARRecipes are good but not better than I have found on the net. I am an American with access to international markets and still can't always find all the spices called for even though I get the feeling this book is dumbed down for the non Indian cook.48 of 48 people found the following review helpful. Not quite identical to Introduction to Indian Cooking...By EdMade curious by another review which mentions that Indian Regional Classics: Fast, Fresh, and Healthy Home Cooking has the same identical text as Julie Sanhi's Introduction to Indian Cooking, I borrowed both books from the library in order to compare them. Here are the results:Copyright info for Indian Regional Classics states: "Copyright 1998, 2001 by Julie Sahni. Previously published as Julie Sahni's Introduction to Indian Cooking."Indian Regional Classics does not include the 16 full-page color photos that appear in Introduction to Indian Cooking. Although I normally appreciate seeing a picture of the finished dish, I did not miss these particular photos at all.The page formatting of Regional Classics places the ingredients in double columns rather than a single column, thus most recipes are on one page rather than two.Indian Regional Classics includes every recipe from Introduction to Indian Cooking (a couple have minor changes).Indian Regional Classics includes these additional recipes, several of which have multiple variations (so the total recipe count is higher than shown):1. Savory Pastries with Coconut, Jaggery, and Chile Filling (Mava Samosa)2. Mung Bean Pilaf (Pongal)3. Lentil Crepes with Ginger and Onion (Parupu Dosa)4. Tandoori Quail with Tamarind-Pepper Glaze (Tandoori Titar)5. Salmon Molee (Meen Molee)6. Karhai Chicken with Peppers and Tomatoes (Karhai Murgh Khasa)7. Royal Braised Cornish Hens (Shahi Korma)8. Royal Cornish Hen Biryani with Raisins and Almonds (Shahi Biryani)9. Spiced Goan Roast Pork with Jaggery Glaze (Lai Thao)10. Green Beans and Carrots with Mustard Seeds (Kottaivaraika Porial)11. Bengali-Style Eggplant with Panch Phoron Spices (Began Sorshe)12. Hyderabad Chiles Braised in Tamarind Sauce (Mirch ka Salan)13. Chettinad Lima Beans (Kurma)14. Fennel, Tomato, and White Bean Stew with Lucknow Fennel Seeds (Koyambo)I hope this is helpful to someone trying to decide which book to purchase.

When it comes to Indian cuisine, few, if any, chefs are as talented, celebrated, and adept as the versatile Ms. Sahni. Now revised and repackaged to focus on the distinctiveness of India's regional cuisines, her INDIAN REGIONAL CLASSICS demystifies the tantalizing world of Indian cuisine, with clearly explained recipes suitable for cooks of all levels. Indian cooking need not be heavy and overly complex. Indeed, in INDIAN REGIONAL CLASSICS, you'll find light, but robustly flavored fare such as Curry-Scented Mushrooms and quick dishes such as Malabar Coconut Shrimp. And throughout the book you'll savor the classic recipes from each of India's diverse regions, from the tandoori chicken of the north to the curried stews of the south. A simple, straightforward cookbook, INDIAN REGIONAL CLASSICS features Julie Sahni at her best.

About the AuthorJULIE SAHNI's New York cooking school is widely acclaimed as one of the nation's best. She has been extensively praised for bringing together traditional Indian flavors with fresh, modern interpretations. She has written several best-selling Indian cookbooks and her articles have appeared in the New York Times, Bon Appetit, Gourmet, and countless other publications. Julie lives in New York, New York.