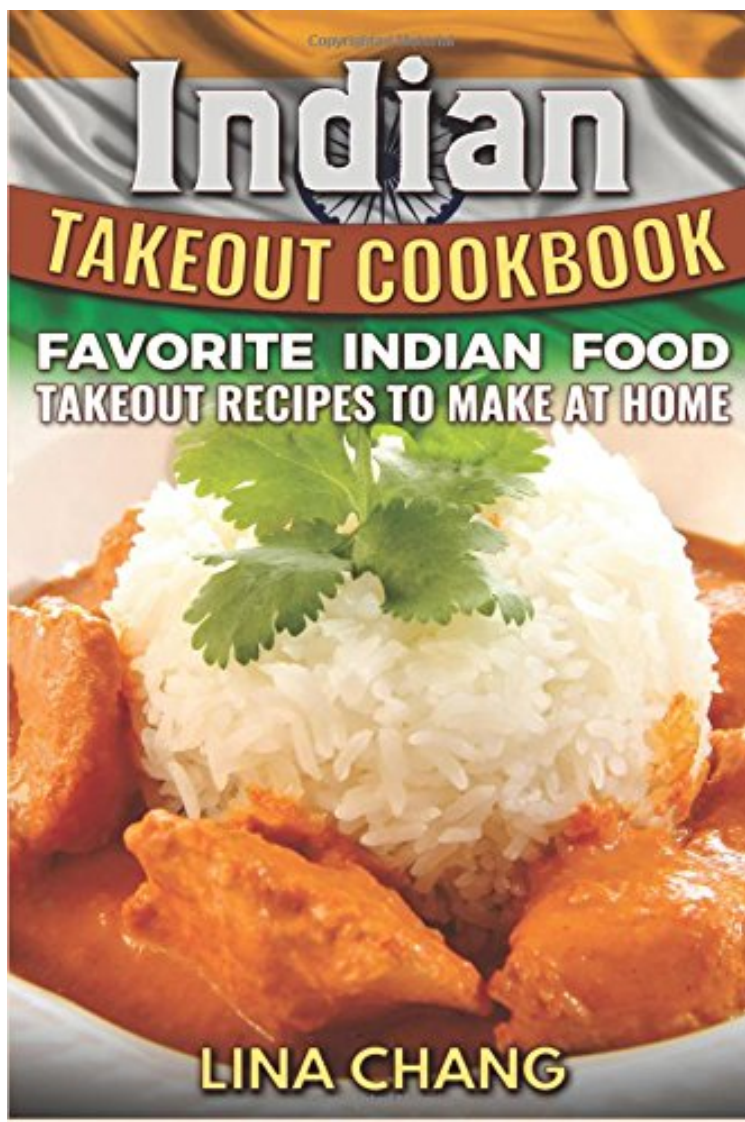


(Download free pdf) Indian Takeout Cookbook: Favorite Indian Food Takeout Recipes to Make at Home

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Lina Chang

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#537734 in Books Chang Lina 2016-07-28Original language:English 9.00 x .32 x 6.00l, .44 #File Name: 153557481X142 pagesIndian Takeout Cookbook Favorite Indian Food Takeout Recipes to Make at Home | File size: 56.Mb

Lina Chang : Indian Takeout Cookbook: Favorite Indian Food Takeout Recipes to Make at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Indian Takeout Cookbook: Favorite Indian Food Takeout Recipes to Make at Home:

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have tried two dishes (lamb and chicken) and my family and I liked them. I will try a veggie recipe next. 2 of 2 people found the following review helpful. Love this book By Bonahow Love this book. I love Indian food and am always looking for new recipes. This book has quick, easy and delicious recipes. Get addition to my recipe collection. 2 of 2 people found the following review helpful. Crazy about Indian food. By I Read Everything! Finally -- now we can make pakoras!

Prepare your favorite Indian takeout recipes at home! BLACK AND WHITE Indian food is exhilarating. It is a mixture of exotic ingredients, scents, spices, and flavors. Some may find this cuisine a bit intimidating but today's adventurous and globally astute generation is now opening up to it. This book contains a collection of recipes for dishes that are well-loved and that we hope you will find time to prepare on your own, not only because it is healthy, but also for the pure enjoyment of it. The recipes you'll find here are designed to make the dishes easy to prepare without sacrificing the authenticity of the flavors and textures. This is just the beginning of your journey towards experiencing and indulging in fascinating Indian cuisine! Inside, find:

- A brief history of Indian cooking
- Ingredients used in Indian cuisine
- Tools and equipment needed for Indian cooking
- 50 delicious classic take-out recipes to make at home including appetizers, breads, main entrees, sides and desserts:

- Vegetable Fritters (Bajji/Pakora/Pakoda)
- Deep fried Pastry Triangles (Samosa)
- Deep fried Cauliflower in Sweet and Spicy Sauce (Kolkata Gobi Manchurian)
- Stir-Fried Dill Greens (Shepuchi Bhaji)
- Paneer in Curds and Mint (Paneer Pudina Tikka)
- Tiger Prawn in Creamy Coconut Curry (Bagda Chingri Malai)
- North Indian Potato Croquettes (Aloo Tikki)
- Dumplings in Yogurt (Dahi Bara)
- Indian Fritters (Pakora) - Basic Recipe
- Spicy Soup (Mulligatawny/Mooloogoo Thani)
- Red Lentil Soup (Masoor Dal)
- Spicy Gram Flour Rollups (Khandvi, Surali Vadi, Suralichi Wadi)
- Deep fried Unleavened Bread (Poori)
- Indian Flatbread (Naan)
- Lamb Vindaloo
- Classic Lamb Curry
- Lamb in Creamy Spicy Sauce (Lamb Masala)
- Festive Lamb in Creamy Sauce (Lamb Korma)
- Chicken Tikka Masala
- Tandoori Chicken - Stovetop Method
- Chicken Biryani
- Quick Chicken Curry
- Chicken Madras
- Butter Chicken (Murgh Makhan)
- Goan Fish Curry
- Fish Skewers (Fish Tandoori Tikka)
- Mixed Seafood Curry
- Fish Biryani
- Malabar Tilapia
- Tamarind Scallops (Ambli Wara)
- Classic Cheese Skewers (Paneer Tikka)
- Creamy Spinach Fenugreek with Indian Cheese (Saag Paneer)
- Lentils in Tempered Ghee Spices (Dal Tadka)
- Cucumber, Mint Tomato Salad (Kachumbar/Kachumber)
- Spicy Vegetable Stew (Vegetable Masala)
- Green Chili Pickle (Achar or Mirchi-Ka-Achar)
- Mango Chutney
- Herbed Yogurt with Cucumber (Raita)
- Indian-Style Vegetable Stir-Fry (Jalfrezi)
- Spicy Pancakes with Potato Filling (Masala Dosa)
- Spiced Cauliflower Potatoes (Aloo Gobi)
- Fresh Winter Greens with Indian Cheese (Palak Paneer)
- Lemon Rice
- Chickpeas in Tomato Sauce (Chana/Chole Masala)
- Deep Fried Milk Dumplings in Rose Syrup (Gulab Jamun)
- Carrot Fudge (Gajar Ka Halwa)
- Traditional Indian Ice Cream (Kulfi)
- Creamy Saffron-Infused Rice Pudding (Kesari Kheer)
- Buttery Fudge Squares (Burfi/Barfi)

Please note that for this edition of Indian Takeout Recipes, all images are BLACK WHITE

Let's get cooking!