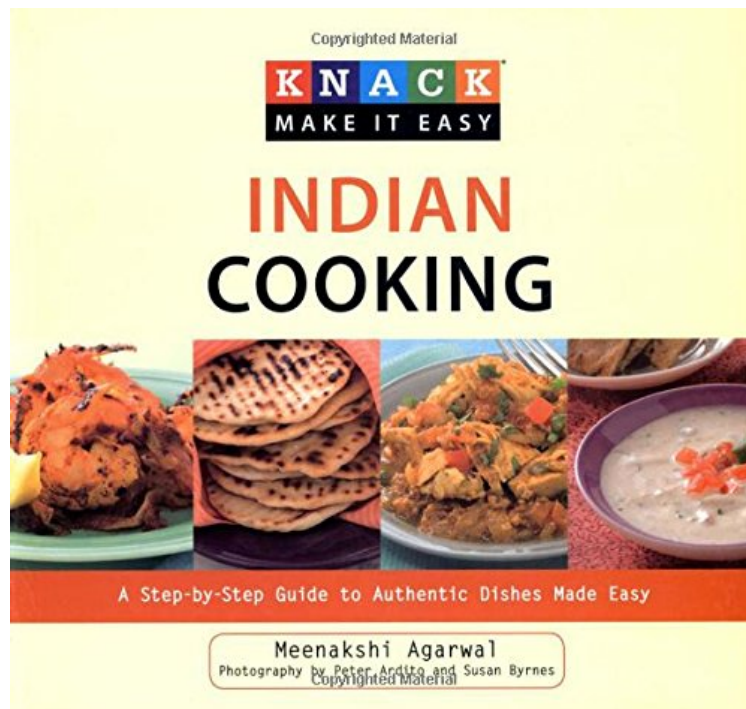


[Mobile pdf] Knack Indian Cooking: A Step-By-Step Guide To Authentic Dishes Made Easy (Knack: Make It Easy)

## Knack Indian Cooking: A Step-By-Step Guide To Authentic Dishes Made Easy (Knack: Make It Easy)

Meenakshi Agarwal

\*Download PDF | ePub | DOC | audiobook | ebooks



 Download

 Read Online

#1519140 in Books Knack 2010-01-26Original language:EnglishPDF # 1 7.90 x .80 x 8.40l, 1.60 #File Name: 1599216183256 pages | File size: 59.Mb

**Meenakshi Agarwal : Knack Indian Cooking: A Step-By-Step Guide To Authentic Dishes Made Easy (Knack: Make It Easy)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Knack Indian Cooking: A Step-By-Step Guide To Authentic Dishes Made Easy (Knack: Make It Easy):

0 of 0 people found the following review helpful. Five StarsBy MERCYGREAT BOOK!!!!!!2 of 2 people found the following review helpful. Love this cookbookBy Chelsey RevelsAfter many attempts of finding a cookbook on indian cuisine without all those complicated steps, I finally found this one, which is perfect for me as I hate anything cooking related that has so many steps to follow. Have to say so far the Potato Curry is a hit with mom and dad, and mom and I both enjoy the Mushroom Curry :, so what if the food isn't authentic? The writer clearly made it known in the book that it's dishes made here with an indian influence, as well as simplified versions of the classics like chicken curry, and everyday dal. If you don't like indian food,or hate how this cookbook has both American and indian dishes, then don't buy it, read before you decide1 of 1 people found the following review helpful. Great recipes with an authentic tasteBy Heather ObergThe Knack Make It Easy series is a great starting point for trying different recipes from around the world with an easy to understand approach. While I'm sure the recipes in this book are not traditional or authentic (nor do they claim to be) they are flavorful and taste as good or better as the food I've gotten at my local Indian restaurant.The pictures and special tips give great suggestions and insight to make the recipes your own. I would recommend this book to anyone interested in a beginning Indian cook book.

Indian food is cherished well beyond the subcontinent, but the dizzying array of spices, and the regional variations, are enough to deter many aspiring palates from making its secrets their own. Enter *Knack Indian Cooking*. With 350 full-color photographs, 100 main recipes, and more than 250 variations organized by ingredient and with chapters devoted to favorite dishes, it offers the most easy-to-follow, visually focused, step-by-step approach available to preparing delicious, authentic Indian meals in Western kitchens, using characteristic spices and cooking methods.

**About the Author** Meenakshi (Meena) Agarwal is a Toronto-based freelance food writer, book reviewer, and cooking instructor. She writes a monthly column in *Nosh*, the food section of *The Mississauga News*, called 'The Home Cook', based on simple everyday home cooking. Her work has appeared in various online and print publications including the *Christian Science Monitor*, *Alive* magazine and *Toronto Star's DesiLife* magazine. She gives Modern Asian cooking demonstrations and taped a food segment for *Slice TV's 'The Mom Show'*, which aired in the Fall. Meena's food blog, 'Hooked on Heat' (<http://www.hookedonheat.com>), currently receives over 3000 page views daily, more than half of them are new visitors each day. It has been listed in *Food and Wine BlogWatch*, finalist in the 2006 *IndiBlog Awards* and awarded *Best New IndiBlog* in 2005 by the *IndiBloggies*. Meena's mother is Malaysian, her father is Indian, and she grew up in the Middle East. She is now based in Canada. Peter Ardito and Susan Byrnes, whose photography studio *Ardito + Byrnes* is in downtown Manhattan, produce food-related imagery for leading magazines and book publishers. Visit them at [arditobyernes.com](http://arditobyernes.com).