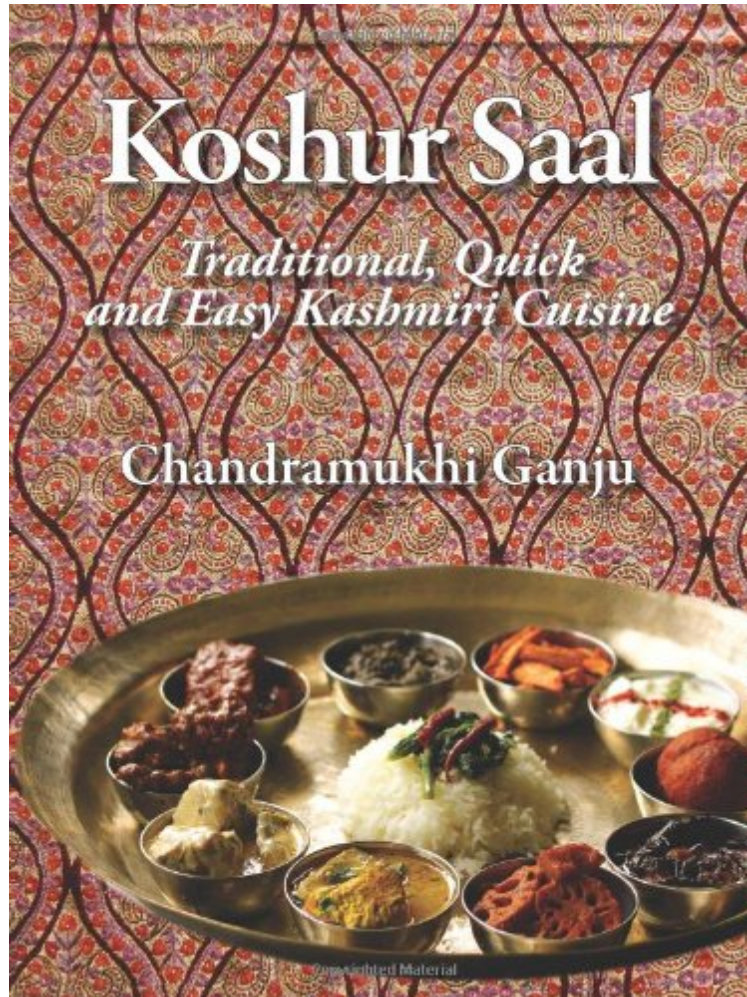


(Read now) Koshur Saal: Traditional, Quick and Easy Kashmiri Cuisine

## Koshur Saal: Traditional, Quick and Easy Kashmiri Cuisine

Chandramukhi Ganju

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



[Download](#)

[Read Online](#)

#2589951 in Books 2009-01-26 11.00 x .68 x 8.25l, #File Name: 1596636629288 pages | File size: 79.Mb

**Chandramukhi Ganju : Koshur Saal: Traditional, Quick and Easy Kashmiri Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Koshur Saal: Traditional, Quick and Easy Kashmiri Cuisine:

0 of 0 people found the following review helpful. Very well written, easy to follow for non-KashmirisBy Ohio123I am very pleased with this purchase. I looked at a few recipes for dishes that I am already good at and the recipes here made total sense, this gives me confidence to try some new recipes. It is easy to see the effort that has gone into writing this book and why it is so popular. More than half the food I cook is already Kashmiri but I am looking forward to surprising my husband with (new to me) dishes that he should remember from his childhood in Srinagar. Our daughters already love Kashmiri food. I hope to use this book to get them to try cooking a few easy things on their own.3 of 3 people found the following review helpful. Easy and tasty Kashmiri Pandit cookingBy Sheetal KaulI am a Kashmiri Pandit that has lived in the US for a decade and never cooked our ethnic food as I thought it was tedious and

required more than the basic training my parents gave me. This book made the difference. I now try a recipe every now and then. Simple, authentic and delicious. Particularly easy to get ingredients since she gives American/international names. 3 of 3 people found the following review helpful. A must buy !!! By VKZ If Kashmiri cuisine were a subject, this book deserves to be the required text! It arrived yesterday and I am speechless after reading it. To call it a book is an understatement. Going through the first few pages itself shows the pains that the author has gone through, to make the reader well versed with everything associated with Kashmiri cuisine. From the Kashmiri, Hindi and English names of vegetables, utensils, spices to the detailed description on peeling and washing certain items (with pictures!) this book is a dummy's guide to Kashmiri cooking. While one may find many books with Kashmiri cuisine this book's USP lies in the way it connects you to the Kashmiri culture. There are details of the occasions on which particular dishes are prepared and even recommendations on where to buy certain vegetables (outside India). I didn't know I could actually find sotchal at a Korean store! My cousin is getting married this year and is going to move to UK. Needless to say this book goes with her. I am sure she would thank me more than her own mother! Thank you Mrs Ganju for this wonderful book. Although I feel that the exteriors of the book (cover, pictures, paper/font etc) could have been much better... I am sure its unmatched when it comes to the content!!

Living as we do in a multi-cultural world, nowhere are the pleasures that it brings more obvious than at the table, when we enjoy a feast of complex flavors and simple preparations. The book in your hands exactly does that. It tells you about the tasty and aromatic cuisines of Kashmir, the northern-most State of India, famous for its incredible range of culinary delights, guaranteeing a veritable experience to the gourmet. It also gives alternatives to deep frying of some of the recipes. The preparation of Kashmiri food in an efficient, healthy way can be just fun. It would hardly take you 10 to 25 minutes to cook a delicious meal, whose tempting, hot, spicy taste lends it a peculiar quality of its own and distinguishes it from the culinary arts of rest of India and the world at large. In addition, the book delineates not only the health benefits of foods we eat everyday but also provides the religious and cultural significance associated with the traditional Kashmiri food.