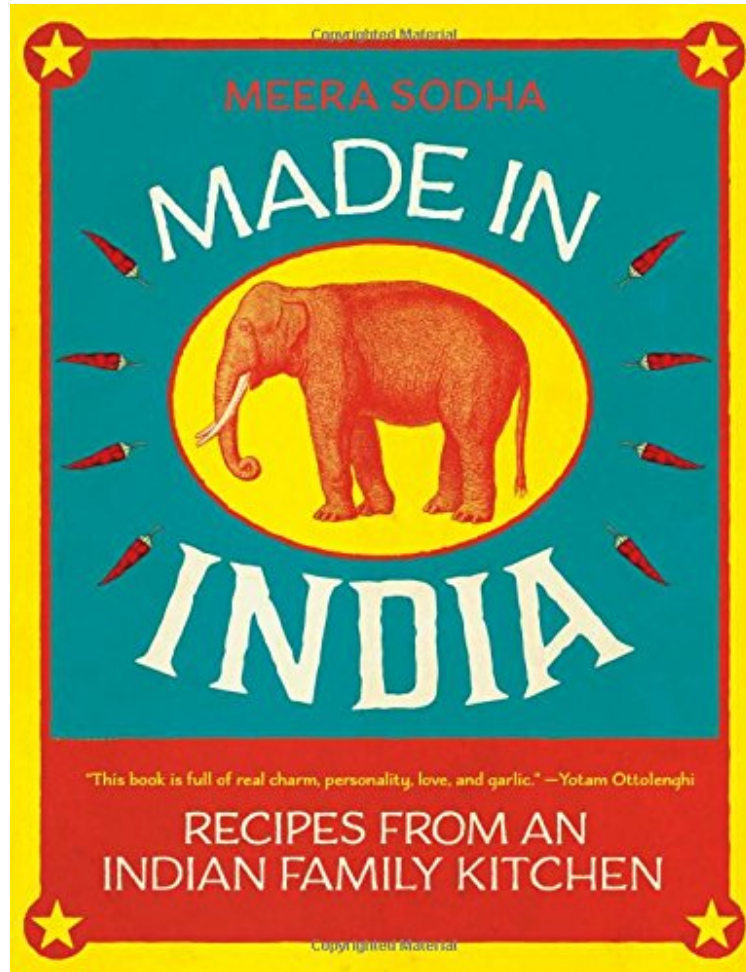


(Download free ebook) Made in India: Recipes from an Indian Family Kitchen

## Made in India: Recipes from an Indian Family Kitchen

Meera Sodha

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#5466 in Books Sodha Meera 2015-09-15 2015-09-15 Original language: English PDF # 1 257.05 x 1.10 x 7.711, #File Name: 1250071011320 pages Made in India Recipes from an Indian Family Kitchen | File size: 54.Mb

**Meera Sodha : Made in India: Recipes from an Indian Family Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Made in India: Recipes from an Indian Family Kitchen:

51 of 52 people found the following review helpful. There are so many good reviews here By Joanne K. Bouknight There are so many good reviews here, so I won't repeat the kudos except to say that I bought the book for us at Christmas and lent it to my 90-year-old Italian mother-in-law and she won't give it back. She makes something from it almost every week. I've made the eggplant-cherry tomato curry and followed it to the letter (except for the tsp of sugar!) and it is fantastic--you don't have to precook the eggplant as you do with so many recipes, but be sure to cut it thin, as Meera says. And the curried cauliflower is incredibly delicious, you could eat a panful. Again, do blanch the cauliflower ahead of time. I used the lesser amount of salt and found that to be plenty of salt, btw. I roast cauliflower all the time, but this is the best. Sometimes I cheat and use ground spices instead of grinding the whole ones, but that

only means the next time I cook cauliflower I'll do the grinding and it will taste even better. Also make her mama's curried chicken--delicious. Once I get the cookbook back, I'll make more recipes. Actually, I think I'll buy another copy and let her keep it. 1 of 1 people found the following review helpful. Good eats! By donnacooks Great cookbook. Everything I've made from it and that's quite a few recipes have been wonderful. I'm a retired chef and I give this book excellent! 1 of 1 people found the following review helpful. excellent cookbook, informative and fun to read By James Igoe excellent cookbook, informative and fun to read, i have made three of the recipes so far, and was very happy with them

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In *Made In India*, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is everything from hot chapatis to street food (chili paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranate and mint raita; kachumbar salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and saffron kulfi). *Made In India* will change the way you cook, eat, and think about Indian food forever.

"The recipes are unpretentious and were immediately promoted by my family of critics into must-makes for the monthly dinner rotation, new staples for a season of chill and damp." ?Sam Sifton, *The New York Times* "This book is full of real charm, personality, love, and garlic. Bring on the 100 clove curry! Not to mention fire-smoked eggplant, chicken livers in cumin butter masala, and beet and feta samosas. There's so much to be inspired by." ?Yotam Ottolenghi "I want to cook everything in this book." ?Nigella Lawson "This cookbook is the story of Sodha, her family and their journey over three generations from India to Africa to England. 'An Indian kitchen can be anywhere in the world,' the London-based home cook and 'occasional' chef writes in her introduction. Sodha shows you how to do it with enticing recipes, colorful photographs, travel memories and a healthy dose of humor. Particularly useful are the detailed glossary of ingredients and spices, proposed menus and ideas for leftovers." ?Bill Daley, *Chicago Tribune* About the Author When not traveling around India, collecting recipes, MEERA SODHA chefs, writes, and lives in London. *Made in India* is her first cookbook.