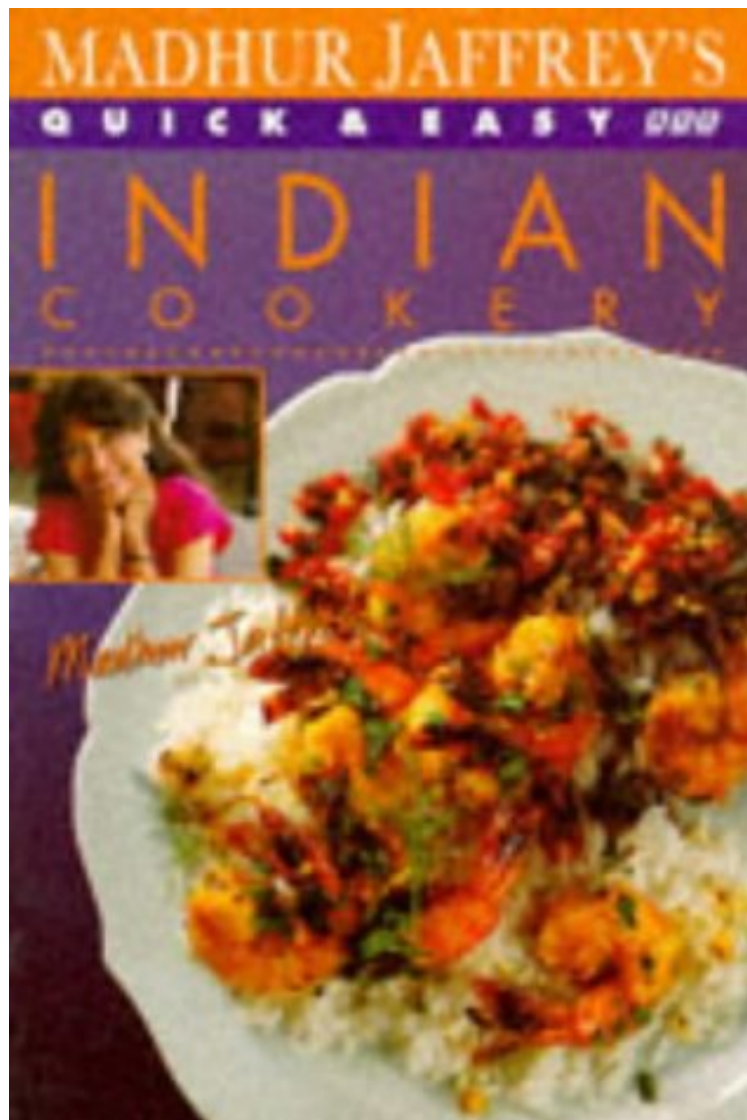


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Madhur Jaffrey's Quick Easy Indian Cookery (BBC Books Quick and Easy Cookery Series)

Madhur Jaffrey

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Madhur Jaffrey : Madhur Jaffrey's Quick Easy Indian Cookery (BBC Books Quick and Easy Cookery Series)
before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Quick Easy Indian Cookery (BBC Books Quick and Easy Cookery Series):

3 of 3 people found the following review helpful. My most used cookbook!By Teacher DebThis cookbook was

recommended to me by my friend from graduate school. I make something from this cookbook at least once a month, often more. I am not from India. We are generally meat and potatoes people from the midwest United States. However, the intense flavors and new spice combos are just what we need to add to the mix. My kids like the recipes and there are many that work well for busy weeknights. Our family favorites are: minced turkey with peas, spicy grilled chicken, chicken in spicy red sauce, delicious chicken bits and chicken breasts baked with green chilis and onions for special occasions. We like to pair some of these recipes with a spicy chickpea recipe from Sandeep Chatterjy's *Quick Easy Indian Vegetarian Cookery*. It is so strange that you can get such wildly different flavors with almost the same ingredients. 7 of 7 people found the following review helpful. Good, Easy and Fun Intro to Indian Cooking By A Customer The recipes are simple to understand and great tasting. Suggesting dishes to serve with each recipe help the uninitiated to get started. This is a great cookbook. My favorite - the samosas. Serve it with Tamarind Sauce, Mango Sauce (often found as a pulp in a can) and yoghurt.

Madhur Jaffrey presents over 70 Indian recipes for starters, breads and rice dishes, meat, fish and vegetables. The average preparation time is about 30 minutes, and the recipes include salads, relishes, chutneys, pickles, drinks and desserts.

From Library Journal A number of good Indian cookbooks have appeared recently, including Chandra Padmanabhan's *Dakshin* (LJ 4/15/94) and Neelam Batra's *The Indian Vegetarian* (LJ 6/15/94), and Jaffrey's quick and easy recipes are a nice addition to these more ambitious titles. Well known both as an authority on Indian cuisine and as an actress, Jaffrey offers dishes that are authentic-no skimping on the all-important Indian spices-but have been streamlined or are simple enough to be made, on the whole, in fewer than 30 minutes: Delicious Chicken Bits, Spicy Grilled Fish, Chicken in a Green Coriander Sauce. She writes with charm and sophistication, and her mouth-watering recipes are very tempting. For most collections. Copyright 1995 Reed Business Information, Inc.