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From Chronicle Books

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before purchasing it in order to gauge whether or not it would be worth my time, and all praised Madhur Jaffrey's Quick Easy Indian Cooking by Madhur Jaffrey (July 15 2007):

6 of 6 people found the following review helpful. One of Jaffrey's best!By MargaritaI just got this book in the mail a few days ago and I have already made three of the recipes from this book. As the title says, they were all quick and easy. Since the recipes are so simple to make, this book is perfect for times when there is little time to cook. This would also be a great starter book for someone who is new to Indian cooking because the ingredient lists are not as long as some cookbooks tend to be. With this book, a few spices, a couple of fresh or frozen ingredients, and an hour or so (including washing, chopping, measuring, etc.), you can have a flavorful Indian meal on your table. Your family or guests will be impressed and you will be less stressed out. I almost didn't buy this book because I already have several of Madhur Jaffrey's books. I am sure glad I bought it because the recipes are new and fresh. She does not recycle her old recipes, and I appreciate that.0 of 0 people found the following review helpful. who is already an excellent cook and somewhat familiar with Indian foodBy AnonymousI bought this for my Mom, who is already an excellent cook and somewhat familiar with Indian food. Able to whip together curry without a recipe, she still really enjoyed this book for new ingredient and dish ideas, such as mustard based dishes or cooking with lamb or sea food which are too expensive to "experiment" with the same way one would with chicken or the like. It's got a good spread of flavor profiles, and it looks like you could honestly substitute any of the meats for other meats in the dishes just

fine, though the taste and texture is often distinctly different when you do. This isn't a bad thing; it shows that even spicy Indian sauces bring out, rather than cover, the flavor of the meat or other ingredients included. 6 of 6 people found the following review helpful. One of the best cook books available. Like the title says, it is quick and easy. I think I have made almost every recipe in the book and none of them take more than an hour, which if you have ever made Indian food before is a very short time. One piece of advice, get yourself a quality pressure cooker, any Indian store will have it. The other thing is that you will need Garam Masala, and although the book explains it, just pick a pack up at the Indian store while you are there. All other ingredients are available at any super Walmart. PS. Proportions matter!! so don't guess.