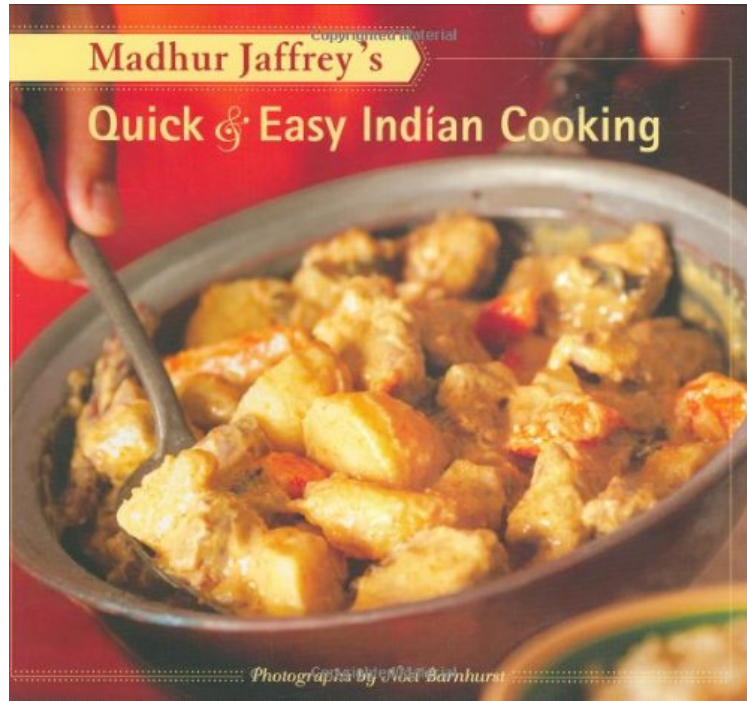


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## Madhur Jaffrey's Quick Easy Indian Cooking

*Madhur Jaffrey*

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**Madhur Jaffrey : Madhur Jaffrey's Quick Easy Indian Cooking** 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 Cooking:

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 availableBy shotgun rajulI must say that this book is

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.

With more than ten reprints, it's clear cookbook author Madhur Jaffrey wins the popular vote for delicious Indian recipes that can be prepared in 30 minutes or less. Now with a beautiful new design and all-new photographs, Madhur Jaffrey's *Quick Easy Indian Cooking* is ready to wow another generation of home cooks. Written by the world's foremost authority on Indian cooking, this terrific volume boasts a tantalizing array of appetizers, entrees, beverages, and desserts for every occasion. From Silken Chicken and Pork Vindaloo to Fresh Red Chutney with Almonds and Sweet, Pale Orange, Mango Lassi, *Quick Easy Indian Cooking* makes this exotic cuisine accessible and enjoyable as perfect for entertaining as it is for everyday cooking. This title was selected in the New York Times list of "most-stained" favorite cookbooks from a miscellany of chefs, authors, shop and restaurant owners, stylists and bloggers.

Ever get a midnight hankering for onion fritters, or for a plate of lamb stewed in coconut milk? The recipes for these Indian delicacies are widely considered to be on the forbidding side. Yet Madhur Jaffrey, an international authority on Indian food and the host of several tandoori-driven TV shows, makes it all seem relatively easy. The kicker: more than 70 of the dishes can be prepared in a half-hour or less. "The title of Madhur Jaffrey's *Quick Easy Indian Cooking* (Chronicle, \$19.95), an invitation to fast, flavor-filled food from the subcontinent, is not an oxymoron. Most of the more than 70 recipes, from soups to sweets, can be made in 30 minutes or less and the luscious, full-page, full-color photos add to the appeal." —Bookpage, January, 2008

About the Author Madhur Jaffrey is a cookbook author, TV chef, illustrator, and award-winning actress originally from Delhi, India. She's won the Burt Greene Award for Food Journalism and lives in New York City.