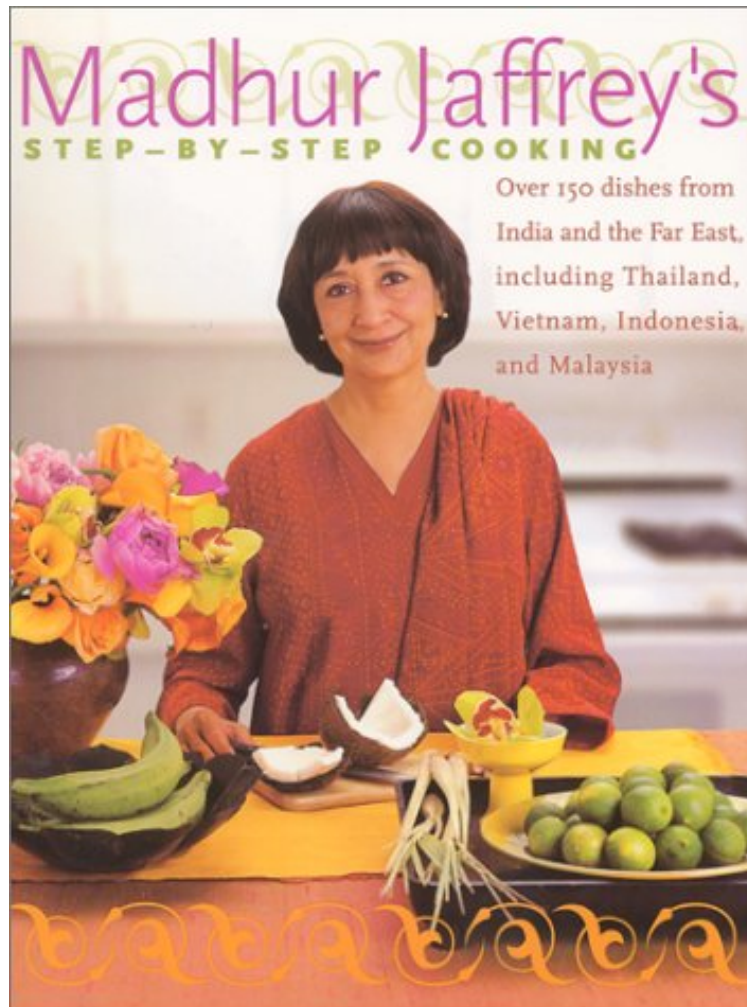


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Madhur Jaffrey : Madhur Jaffrey's Step-by-Step Cooking: Over 150 Dishes from India and the Far East, Including Thailand, Vietnam, Indonesia, and Malaysia before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Step-by-Step Cooking: Over 150 Dishes from India and the Far East, Including Thailand, Vietnam, Indonesia, and Malaysia:

0 of 0 people found the following review helpful. Wonderfully written!By S. HamiltonMadhur Jaffrey does it again!

Wonderful step-by-step cooking making "exotic cuisine" intelligible as well as "doable" in the standard American kitchen without buying endless specific use equipment or tons of ingredients you will only use once and then have littering your cupboards forever! I love cooking in 40 years I've collected enough cookbooks, worked my way through "The Joy of Cooking", Julia Child Simone Beck's books back in the late 1960's and bought enough other cookbooks to finally figure ENOUGH already I'm in my 60's and have done it...at least with the Internet if I heard of something I could just print out what I needed so that should be an indication of how great I think this cookbook. There are very few cookbooks so well written and illustrated that after all these years I think of them more of "classic textbooks of cooking, ingredients and techniques" but Madhur Jaffrey's book definitely qualifies. 0 of 0 people found the following review helpful. Simple, easy to follow Asian recipes By M. Segur This cookbook is ideal for novices in Asian cooking. The photos are beautiful and instructive. The directions are in American measures and are easy to follow. The results are truly delicious. I tried four different recipes so far, and each one was excellent. 7 of 7 people found the following review helpful. Unlocking Great Asian Secrets By A Customer I'm a huge Madhur Jaffrey fan and I must admit this is one her better ones (even though it may be quite similar to Far Eastern Cookery). With tempting pictures and easy to follow recipes you can easily recreate some of Asia's best dishes. I've rarely suffered mishaps with her recipes. I think you will find many of her recipes to be guaranteed successes. I live in Korea and I've tried most of her Korean dishes in restaurants and homes. Her recipes are authentic and, dare I say, better than most of the ones I've tried here. My Korean friends would also agree. However, never substitute Korean gochujang - there's no alternative as she suggests. Try the recipe for bulgogi. It's one of the best I've ever had!

You might have sampled Thai, Japanese, or Vietnamese dishes in your local restaurants but were reluctant to try cooking them at home. Now Madhur Jaffrey's Step-by-Step Cooking brings the freshness and intensity of Asian cuisine into your own kitchen. With carefully selected recipes from Korea, Japan, Hong Kong, the Philippines, Vietnam, Thailand, Malaysia, Indonesia, and India, Madhur Jaffrey, in an easy-to-follow, inviting format, offers a broad range of these distinctive individual cuisines united by many common ingredients and cooking techniques. One ingredient -- shrimp -- may be stir-fried with asparagus in Hong Kong, dipped in batter and fried in Tokyo, or stirred into a coconut sauce in Malaysia. A combination of cooking techniques (grilling, steaming, stir-frying, and marinating) and seasonings (chilies, garlic, ginger, and lemongrass) will enable you to produce highly nutritious and delicious food with ease and exciting variety. A basic dish of blanched vegetables becomes unforgettable when tossed with a delectable, instant dressing of grated coconut, red chilies, lime juice, sugar, and chili powder. The bursting, contrasting flavors of hot and sweet, sour and salty can be captured in Thailand's popular Tom Yam Kung (Hot and Sour Prawn Soup); herbs verdant as a summer garden combine with extraordinary results in Thit Bo Kho (Aromatic and Spicy Beef Stew) of Vietnam; and the delectable lightness of India's Kulfi (Ice Cream with Cardamom and Pistachios) is the perfect dessert for any meal. Tantalizing recipes for more than 150 dishes fill these pages -- soups and first courses; fish and seafood; poultry and eggs; meat; vegetables and salads; rice, pancakes, and noodles; dips, sauces, and garnishes; desserts and drinks -- and represent the extensive palate of Asian culinary treasures. Madhur Jaffrey also outlines key ingredients and equipment you'll need and demonstrates essential techniques with easy-to-follow step-by-step photographs. Peppered with invaluable tips, personal anecdotes, and suggestions for complete meals, each page of this cookbook conveys Madhur's lifelong passion for the different regions of Asia and their food.

.com Madhur Jaffrey's Step-by-Step Cooking fearlessly brings the intense flavors of Hong Kong, Korea, Japan, Thailand, the Philippines, Vietnam, Indonesia, Malaysia, and India to American home kitchens. Madhur Jaffrey's World Vegetarian made Jaffrey a household name, and her Indian cookbooks have garnered her wide recognition as a doyenne of Indian cooking. Here she extends that authority to take readers on a culinary tour of the Far East, and offers more than 150 easy-to-follow recipes that bring the extensive palate of Asian culinary treasures home. The tantalizing recipes represent the broad spectrum of flavors and cooking techniques found throughout Asia. Hot, sweet, salty, and sour burst in popular dishes like Thai Hot and Sour Prawn Soup, and the intense flavors of fresh herbs shine in dishes like Vietnamese Aromatic and Spicy Beef Stew. Chicken may be poached, shredded, and tossed with a spicy sesame sauce for Bon Bon Chicken in Hong Kong; sauteed with bamboo shoots, mushrooms, and black beans in Malaysia; or smothered with a heady spice paste of chilies, shallots, and turmeric, and roasted whole wrapped in banana leaves in Indonesia. An informative introduction includes helpful guidance on equipment and the various cooking techniques used. Invaluable tips, charming personal anecdotes, helpful menu suggestions, and gorgeous color photographs sprinkled throughout convey Jaffrey's deep passion for the foods and traditions of this stunning and vibrant corner of the world. --Robin Donovan From Library Journal Originally published in French in 1993, this attractive volume is a celebration of the seasons by one of France's top chefs. Robuchon provides thoughtful mini-essays one for each week of the year on ingredients from spring's asparagus to winter's chestnuts, along with 52 recipes that show them at their best. The essays are illustrated with botanic and other antique prints and engravings, and there are color photographs, many of them full page, of all the recipes. Robuchon's prose, like his food, is elegant and refined, and his thoughtful tributes to the seasons' bounty are informative and thoroughly readable. For most

collections. Copyright 2001 Reed Business Information, Inc. About the Author Madhur Jaffrey is one of the most respected authorities on Indian and far Eastern cuisine. She was born in Delhi, India, and began her career as an actress. She published her first cookbook, *An invitation to Indian Cooking*, in 1973, and it made her a household name. Since then she has written several others, including *Madhur Jaffrey's Indian Cooking*, *Madhur Jaffrey's World-of-the-East Vegetarian Cookbook*, *Madhur Jaffrey's Quick-and-Easy Indian Cooking*, and *Madhur Jaffrey's World Vegetarian*. She has traveled extensively throughout the Far East and lives in New York.