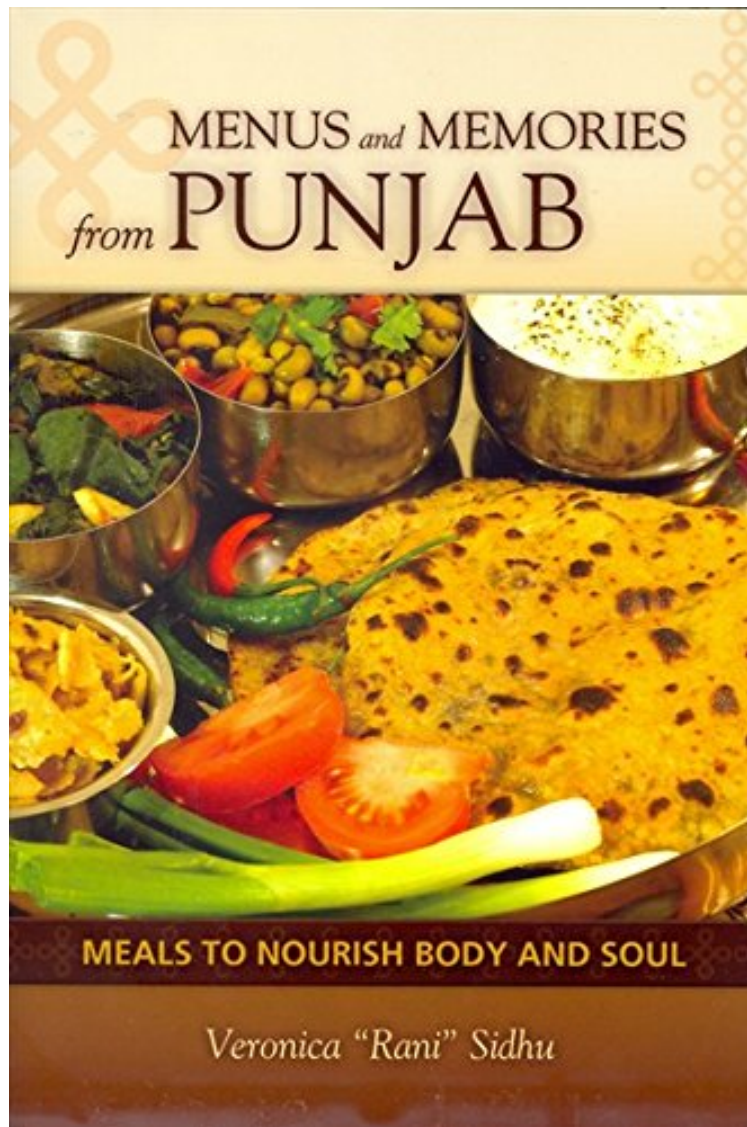


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Menus Memories from Punjab (Hippocrene Cookbooks)

Veronica Sidhu

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Veronica Sidhu : Menus Memories from Punjab (Hippocrene Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Menus Memories from Punjab (Hippocrene Cookbooks):

1 of 1 people found the following review helpful. Love, Love, Love This Book By maria eng This is the only modern Punjabi cookbook I own and the only one anybody really needs for hearty, honest, "down-home" Punjabi food. A perfect beginner's book as well as a book full of heartfelt family reminiscences and culturally significant detail, anybody can cook from this book and end up with a dish that tastes as if they had a Punjabi "Auntie" hiding in their pantry who did it for them. Incidentally, I am also perennially fascinated by the ways foods become instruments of

cultural cohesion or cultural exclusion. My love for Punjabi food began many years ago when, as a young girl, my friends and I were able to draw simple lines of connection between Punjab and its foodways and some Syrian and Lebanese foods I'd eaten growing up. As a result, so many years later, one particular story having to do with Chicken Paprikash really struck a chord in me! Thanks, Mrs. Sidhu for a really great read!

8 of 8 people found the following review helpful. DEFINITION OF SUBLIME: CHOCOLATE BURFEE By Judith Newman Podlesny Definition of SUBLIME! : VERONICA'S CHOCOLATE BURFEE Right before a cooking class in Rani's kitchen, I reached across the table and picked up a square of what looked like chocolate fudge....As I put it into my mouth, the chocolate touched my tongue and melted into almonds and cherries and this wonderful mass of sweetness. Ah, heaven! It was my introduction to the Indian sweet Burfee! But how did Veronica come up with this amazing candy? I reached out to take another piece and discovered that half the plate was gone.....did I do that? And she made it in only 12 minutes? Impossible! Now how do I take the rest of the plate with me? Veronica seeing the look on my face promised she would make some more for me to take another time. Well, true to her word, one day after a lunch filled with more amazing recipes she had prepared for my welcome, she produced a box of chocolate burfee and told me it would last up to 6 months in my freezer! Hah! Little did she know! It was so delicious that first one piece then another slipped out of the box into my hands and mouth! In less than a week I had promptly eaten everyone in every way possible! I have made fudge in my lifetime but never did it taste "sublime" before. Yes, that recipe is in Rani's cookbook. (My copy is here at last!) Her mango rice pudding!? I usually hate rice pudding, but after 3 bowlfuls, I promptly and unabashedly asked to take all the leftovers home! Do you get the idea these recipes are amazing!? Yes, this is a cookbook unlike any other....and here I am a simple American girl in love with Rani's Indian cooking. Now all my friends will love these recipes as well. They are simply extraordinary! I urge you to buy this cookbook and I guarantee you will be licking your fingers as you read!

9 of 9 people found the following review helpful. Kudos for Rani's Punjabi Cookbook By Neva Sachar Just received my copy of "Menus" and couldn't put it down. Read right through Rani's entire memoir as told in conjunction with tempting new-to-me recipes. But this is more than a cookbook. It is the gripping lifestory of a beautiful, innocent American/Irish/Hungarian girl who goes off with her baby son to live with the family of her Sikh husband in rural Punjab, India in the mid-1960s. Learning to cope with the clash of cultures and deeply immersed in the forefront of the Easternization of the Western world movement (still so relevant today), Rani shares her wisdom garnered through a lifetime of travails. In dealing with devastating loss, she shows how to stay in the present, the here and now, that comes from nourishing meals for the heart and tummy. As she says, "A healthy body is integral to a balanced spiritual life," and vice versa. Now, I'm off with my shopping list of new ingredients needed to satisfy my much anticipated new taste delights, like Kewrda flavor, fenugreek leaves, rose syrup and the wonderful cardamom spices and lots of other goodies. signed -- [...]

Arranged in a unique menu format, this cookbook takes the reader on a nostalgic culinary journey through Punjab. It features signature village recipes like Buttermilk Stew with Vegetable Pakoras and the famous Saag and Mukke Di Roti (Stewed Mixed Greens with Corn Flatbread), as well as recipes from a Maharajah's table such as a stunning Roast Leg of Lamb and Royal Bread Pudding. A colorful historical vignette or family anecdote introduces each menu, bringing the culture and cuisine of Punjab alive for readers.

"Sidhu has dipped into-- and helped preserve--a rich culinary tradition that extends back hundreds of years." -- Andrew F. Smith, Editor in Chief "The Oxford Encyclopedia of Food and Drink in America"