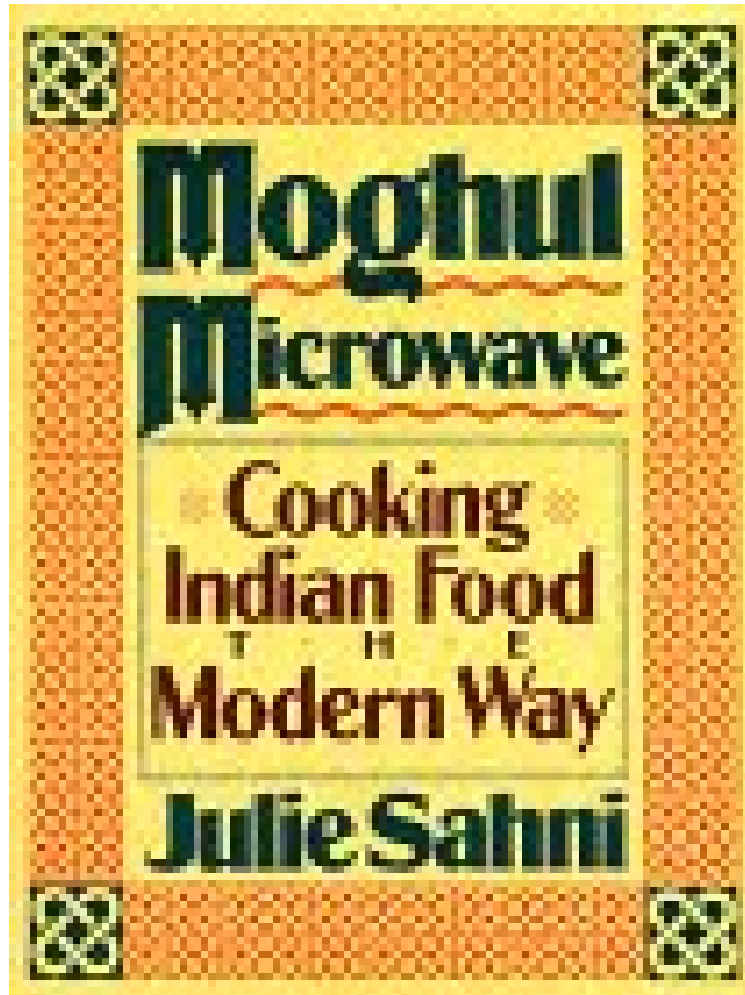


[Free] Moghul Microwave: Cooking Indian Food the Modern Way

Moghul Microwave: Cooking Indian Food the Modern Way

Julie Sahni

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Julie Sahni : Moghul Microwave: Cooking Indian Food the Modern Way before purchasing it in order to gage whether or not it would be worth my time, and all praised Moghul Microwave: Cooking Indian Food the Modern Way:

0 of 1 people found the following review helpful. Five Stars By Robert Mcdougall My daughter loves it after trying it out! just to please me 5 of 5 people found the following review helpful. Much Better Than Expected! By L. L. Mills I figured this book would come with just a few recipes that could be made in the microwave. Uh, no. There are tons of recipes, in many different categories, and the author even provides recipes for basic sauces, spices, etc.--there are even chutneys--to keep you busy not only trying her recipes, but adapting them to come up with your own. Lots of explanation on techniques, the area the recipes come from, the recipes themselves, flavors to expect--but not enough to overwhelm you. In fact, it's pretty succinctly laid out. The more I looked at this book, the more thrilled I was. It's one of those books that delivers far above expectations, allowing you to try new cuisines, flavors, techniques, while providing

enough basic and general info to let it serve as a jumping off point if you like to experiment with your own take on things. This author SERIOUSLY knows what she is doing. And you won't believe the stuff you can cook in the 'wave. Even meat and seafood! Definitely well worth its price, and definitely a book that will be a keeper on my kitchen shelf. 2 of 2 people found the following review helpful. Unbelievable
By reba mae I have to say that I was a skeptic, but now, am a true believer! I have cooked from Sahni's classic cookbook for years, and loved it. However, the recipes often took more time than I had. This microwave addition to my Indian repertoire is absolutely marvelous. I never, EVER thought I'd "resort" to cooking in my microwave, but I have now come to - pun intended - eat my words. I have now tried about ten of the recipes, and every one has been a real winner. I recommend this cookboook to anyone who loves Indian food, but doesn't always have the time to prepare it by convential methods. Thanks, Julie S., for this gem!

Does East Indian cuisine prepared in a microwave oven offer authentic taste? Julie Sahni, the foremost creator and teacher of Indian cooking outside India, shows how the microwave can be used to create Indian food easily--without compromising quality or taste. Features more than 200 recipes. 2-color illustrations throughout.

From Publishers Weekly
If pairing cookery of the Moghuls--Muslims of Mongolian, Turkish and Persian origin who wielded power in India from the 16th to 19th centuries--with the modern microwave oven seems incongruous, Sahni (*Indian Cooking*) makes the partnership work. She instructs readers in microwave techniques and speeds the preparation of exotically flavorful Indian food. "Microwave Indian cooking is much the same as stove-top Indian cooking, only faster, neater, and healthier," the author argues, showing us how the microwave can conjure up some snack foods--puppadam, or toasted lentil wafers--and classics such as Bombay sweetish-soursic garlic lentils, scallops with cucumber in coconut sauce, tomato basmati pilaf and pistachio fudge, all of which can, without undue strain, become habit-forming. Included are a section devoted to the preparation of nonalcoholic beverages (e.g., monsoon cooler), as well as a few startling cocktails, and information on where and how to purchase spices, herbs and other specialized ingredients in the U.S. Illustrations not seen by PW. Author tour. Copyright 1990 Reed Business Information, Inc.