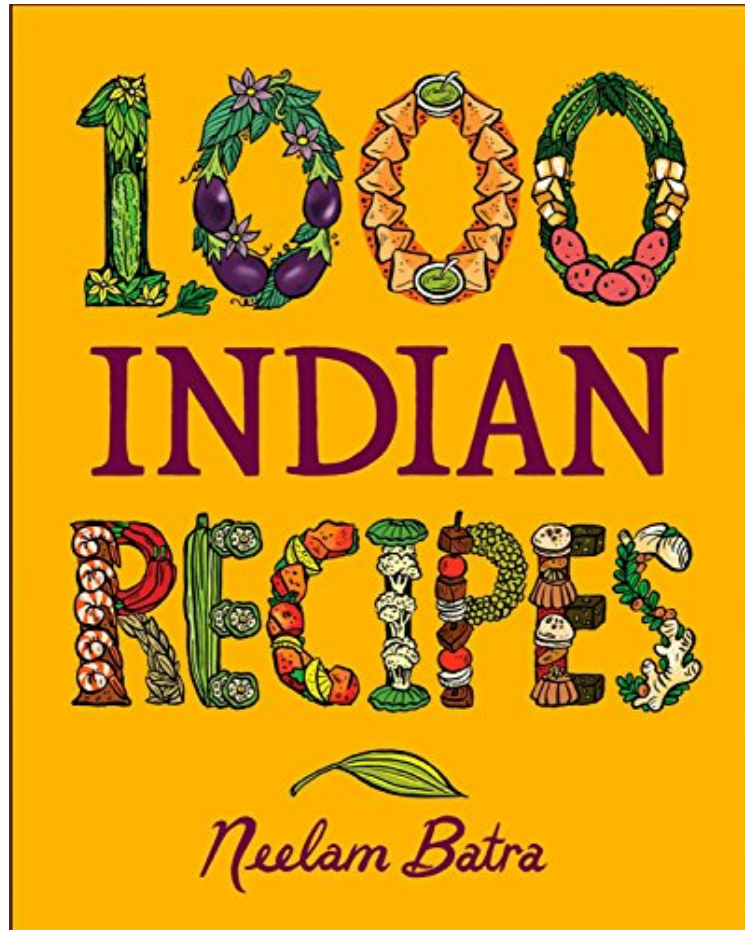


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## 1,000 Indian Recipes (1,000 Recipes)

*Neelam Batra*

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**Neelam Batra : 1,000 Indian Recipes (1,000 Recipes)** before purchasing it in order to gage whether or not it would be worth my time, and all praised 1,000 Indian Recipes (1,000 Recipes):

17 of 17 people found the following review helpful. Awesome Cookbook!By AnonymousThis is my favorite Indian cookbook. It has a lot of recipes as you can tell from the name, and they're authentic and delicious. For people who aren't used to cooking Indian food, I would recommend you try Madhur Jaffrey's Indian Cooking and Julie Sahni's Classic Indian Cooking first. Those books are easier to follow, they use more common, easy to find spices and they also give meal plan suggestions (i.e what main entree to eat with what side dish), while this book doesn't. The recipes in this book are more complex, but worth the work. For taste and variety, this book is a must have. I didn't give it 5 stars because you have to flip back and forth a lot because a lot of the recipes require other recipes from the book like pastes. The recipe within a recipe gets annoying.If you're experienced with Indian cooking, I definitely recommend this book. If you're not, I suggest getting the hang of it first, but definitely purchasing this book later on. A lot of spices

or ingredients like heeng (asafetida), kari leaves, methi (fenugreek), and kala jeera are difficult to find outside the Indo-Pak communities, but Batra helpfully offers a list of websites from which you can purchase them.<sup>2</sup> of 2 people found the following review helpful. NOT a Large Print Cookbook By Cherie Jameison In my search on for Large Print cookbooks, I saw this: "1,000 Indian Recipes (1,000 Recipes) by Neelam Batra (Oct 10, 2002) - Large Print" and I ordered it. However, the book I received has tiny print. Even with my magnifying glass, viewing the print is hard on my eyes. I would not be able to cook from it, unless I photocopy an enlargement of the page. Certainly I would not be able to cook directly from the book by putting it on a book-stand. Nevertheless, I did look at the book with my magnifying glass. The recipes are comprehensive and well described, and the instructions are clear. The recipes look delicious, and altogether they encompass a broad spectrum of dishes. As a cookbook I rate it as Excellent. I'm fond of India cuisine, and wish I could cook from this book. So I recommend the book to others, and encourage others to buy it. But if someone (like myself) needs a Large Print book, do not buy this book. Despite the description on that it is a Large Print book, in fact the font size is tiny (not just "regular"). I don't consider this the seller's "fault," as the book's "Large Print" description on shows a list of sellers. I'm sure that my experience of receiving this book with tiny print would be the same with any other seller. It is the description by of this book that is at "fault," in my opinion. I haven't yet decided whether to return the book or to give it to someone. Yet, as a cookbook, I consider this book Excellent. My Lesson Learned: Unless a book listed on has "Large Print" in the title or the publisher indicates that it is Large Print, do not depend upon the "Large Print" designation to be accurate.<sup>7</sup> of 7 people found the following review helpful. The title should be : The Bible of Indian Cooking By Lady Katline I purchased this cookbook after becoming engaged to a gentleman from northern India, when I wanted to learn to cook some of my favourite dishes, and learn new ones in order to provide him with home cooking. Thus far the book has had clearly written instructions for every dish I have wanted to make, and the few I have tried that were completely new to me were a big hit with the kids, Rajeshwar and myself. For dishes such as Khoa which traditionally are made with ingredients unobtainable in the States, the recipes include commonly available substitutes that work incredibly well. Rajeshwar and I even sat down together and poured over the entire book--it was delightful to see him getting more and more excited as we made our way through the book. My only real complaint is not with the text itself, but with the index, as dishes are indexed by English equivalent names instead of the traditional names. The traditional names are listed for each recipe under the english translation, with this nicety is not carried through to the index, and has made it difficult to easily locate recipes at times. For example, Gulab Jamun are listed in the index as brown milk balls in syrup--given that I ONLY know them as gulab jamun, it made it very hard to locate the recipe. As an aside, once I finally located the recipe, the gulab jamun came out restaurant perfect! I cannot recommend this book highly enough--it is truly a bible for Indian cooking, and is in use almost daily in our home.

Delve into the fascinating flavors and variety of Indian cuisine with this unrivaled recipe collection You'll discover delicious choices for dishes that make Indian food unforgettable: crispy fritters; tangy pickles; chaat snacks and salads; refreshing yogurt raitas; richly flavored curries; comforting legume (dal) dishes; creative vegetable and meat main courses and side dishes; decadent desserts; and exotic drinks. To guide your cooking, Neelam Batra provides time- and labor-saving methods, ingredient substitutions, and menu suggestions, and addresses modern health concerns without sacrificing flavor. This is a book Indian food lovers and health-conscious eaters and vegetarians, too, can turn to for everyday meals and special occasions for years to come!

From the Back Cover 1,000 INDIAN Recipes It's Like Getting 5 Cookbooks for the Price of 1 Spice Blends Starters, Snacks, Soups, and Salads Curries and Entrees Chutneys and Sides And Much More! DELVE INTO THE FASCINATING FLAVORS and variety of Indian cuisine with this unrivaled recipe collection. You'll discover delicious choices for dishes that make Indian food unforgettable: crispy fritters; tangy pickles; chaat snacks and salads; refreshing yogurt raitas; richly flavored curries; comforting legume (dal) dishes; creative vegetable and meat main courses and side dishes; decadent desserts; and exotic drinks. To guide your cooking, Neelam Batra provides time- and labor-saving methods, ingredient substitutions, and menu suggestions, and addresses modern health concerns without sacrificing flavor. This is a book Indian food lovers and health-conscious eaters and vegetarians, too, can turn to for everyday meals and special occasions for years to come! Praise for 1,000 Indian Recipes "Neelam's passions and knowledge of her homeland's cuisine and history shine through on every page. Both experts and novices alike will find this encyclopedic compendium of Indian dishes refreshing and insightful." —NANCY SILVERTON, PASTRY CHEF AND CO-OWNER OF CAMPANILE RESTAURANT AND BAKER AND OWNER OF A BREA BAKERY (LOS ANGELES) "I can't wait to sample her recipes for paneer, her salads and flatbreads, and of course, the chutneys and curries. Make room for Neelam Batra's book on your kitchen bookshelf!" —DEBORAH MADISON, AUTHOR OF LOCAL FLAVORS, COOKING AND EATING FROM AMERICA'S FARMERS' MARKETS AND VEGETARIAN COOKING FOR EVERYONE "To Savor a proper curry is to feel your palate awakened to an explosion of flavor. Neelam's recipes simmer with the fire of life." —MICHAEL JACKSON, AWARD-WINNING ENTERTAINER AND INDIAN FOOD LOVER About the Author NEELAM BATRA was born in New

Delhi, India, and moved to Los Angeles with her husband, Pradeep, in 1973. She has taught at local cooking schools in Santa Monica for 18 years, and is the author of two cookbooks, *The Indian Vegetarian* and *Chilis to Chutneys*. She has also been a guest and on-air instructor for national TV cooking shows in the United States and India. She lives in Santa Monica, California, with her husband, Pradeep.