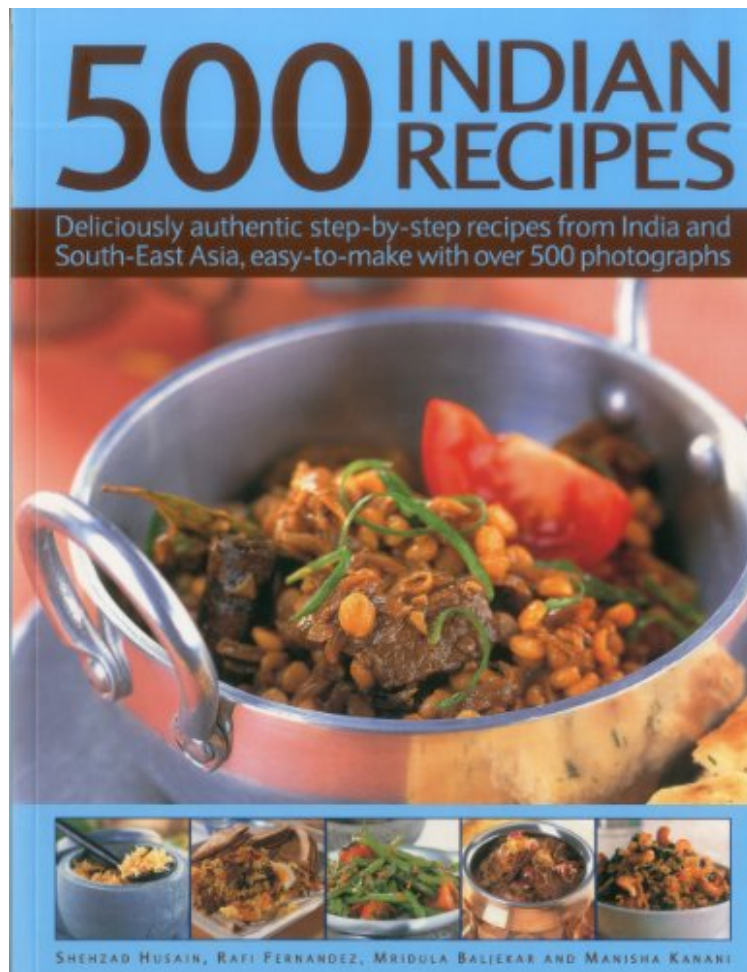


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## 500 Indian Recipes: Deliciously authentic step-by-step recipes from India and South-East Asia, easy to make with over 500 photographs

*Shezhad Husain, Rafi Fernandez, Mridula Baljekar, Manisha Kanani*  
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**Shezhad Husain, Rafi Fernandez, Mridula Baljekar, Manisha Kanani : 500 Indian Recipes: Deliciously authentic step-by-step recipes from India and South-East Asia, easy to make with over 500 photographs** before purchasing it in order to gage whether or not it would be worth my time, and all praised 500 Indian Recipes: Deliciously authentic step-by-step recipes from India and South-East Asia, easy to make with over 500 photographs:

1 of 1 people found the following review helpful. An excellent collection for the novice interested in Indian foodBy Nicole PellegriniI originally gave this book 4 stars but have to up it to 5 stars now. The more I cook from it, the more I love it. And my family agrees!I have wanted to learn more about cooking Indian food for some time, and this cookbook caught my eye at the bookstore recently. I loved that it had such an extensive collection of recipes and the

colorful photos throughout that made me want to try each and every one of them! I have now made at least 20-25 different recipes from this book, and each one of them has been a success, even when I had to substitute a few ingredients I could not find (I've bought a lot of them now thanks to the spices available on that I can't get at my local markets) The chicken dishes in particular have been big hits with my family, even my partner who is normally a little bit adverse to spicy food. But he's loved everything I've prepared from this book to date and I really think it's a great cuisine for getting more vegetables and healthy grains in our regular diet. The rice dishes, salads, and simmered main dishes all have plenty of flavor and are much healthier than I was expecting from mostly eating Indian restaurant food in the past. I really look forward to working my way through this book and perhaps some day making all 500 recipes contained within. I definitely recommend it strongly to anyone who wants a solid, basic introduction to the variety and tastiness of Indian food.

This book brings together 500 authentic recipes, from spicy appetizers and deliciously rich and creamy curries to vegetarian dishes and chutneys. Clear step-by-step instructions and a photograph of every finished dish guarantee perfect results every time. Includes a nutritional analysis for every recipe, plus useful cooking tips and variations throughout the book.

About the Author Shehzad Husain has written several books on Indian cooking and contributes to food magazines. Rafi Fernandez is an accomplished cook and prolific author of books covering recipes from her native India. Mridula Baljekar is a best-selling author of a number of Indian cookbooks, and also writes for magazines and newspapers in the UK, Australia and her native India. Manisha Kanani, who was born in Uganda, is a freelance home economist specializing in Indian food and cooking.