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A Taste of India

Madhur Jaffrey

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Madhur Jaffrey : A Taste of India before purchasing it in order to gage whether or not it would be worth my time, and all praised A Taste of India:

1 of 1 people found the following review helpful. Nice Portrait of IndiaBy Susan L. StoneI have not made any of the recipes from this book but I have read it all the way through. One of the things I really like is the picture it gives me of India, through the eyes of someone who loves the country. Another thing I like is that she covers the cooking from each of the states of India. Since there is a wide variety if cuisines in India and since most Indian restaurants in the US serve a one-size-fits-all version of Indian food, this book sets the record straight and gives the reader/user an accurate picture of Indian cuisines. This book will take you on a wonderful culinary and cultural adventure.0 of 0 people found the following review helpful. I LOVE this cookbookBy DevinI am learning to cook indian food the traditional way. I LOVE this cookbook. It was recommended by Savuer. Each state/area has a wonderful intro. I love how it's sectioned off by state's styles of cooking. My Marathi boyfriend is really enjoying my learning process.0 of 0 people found the following review helpful. Good recipesBy Hawaiian silverexcellent recipes, too bad it's out of print.

Since its publication in 1985, Madhur Jaffrey's A Taste of India has become the definitive Indian cookbook and is now reissued in a reduced-format paperback edition. Madhur Jaffrey uses her vast knowledge and descriptive skills, together with a wealth of superb photographs to set the foods of her homeland in their regional context. A Taste of India is a magnificent book, spiced with anecdotes and personal reminiscences, which conveys all the colour and diversity of India's rich culinary heritage. From the mountains of northern Kashmir she has selected a sweet pumpkin

and walnut chutney that is served at wedding banquets; from the dry plains of western Saurashtra a delicious savoury cake made from a batter of rice and split peas. Dishes like these, together with many other sweets, snacks, breads, roasts, skewered kebabs and pilafs, form an exhaustive collection of recipes that will satisfy the most experienced cook and enthusiastic beginner alike.

From Publishers Weekly Hundreds of color photographs and a lovely design make this one of the most beautiful cookbooks in recent memory, and the match of photos and picturesque prose is particularly effective. Jaffrey writes of traditions and lavish meals that are often beyond replication in the United States. Her recipes, which cover the spectrum of Indian cooking styles, are a practical and not over-demanding selection, and with a wealth of pictures of everyday life, market scenes, palaces and shrines, Jaffrey offers an impressive and tantalizing tour of one of the world's great melting pots. First serial to Gourmet; BOMC/Cooking Crafts Club alternate; author tour. Copyright 1986 Reed Business Information, Inc. "The recipes she gathers on her wanderings are thrilling to read-much more so to eat. The sketches of her travels mix straightforward information with personal evocation, and a full-blooded lyricism that borders on the incantatory.' Harpers Queen; 'The packaging is excellent, with wonderful, evocative introductions to the food of each Indian region and excellent location photography.' Observer"From the Back Cover Lavish Praise for A Taste of India "Bidding fair to be the definitive book on Indian cooking, it is rich with [Jaffrey's] personal reminiscences and anecdotes, her culinary heritage and her vast knowledge of the significance of foods in both their religious and historical contexts." Bon Appeteacute;tit "One of the few expensive books I believe is worth every dollar. It might be called the definitive work on India's culinary heritage." Chicago Sun-Times "Jaffrey may be the best stylist of today's cookbook writers." Newsday "Certainly the most ambitious, enlightening cookbook ever to come out of India." New York Post "Not only the best Indian cookbook but a unique book about India." Gourmet "This is the book I would unhesitatingly select if I could take just one on vacation." Chicago Tribune "Probably the most beautiful cookbook in years." Metropolitan Home "An impressive and tantalizing tour of one of the world's great melting pots." Publishers Weekly