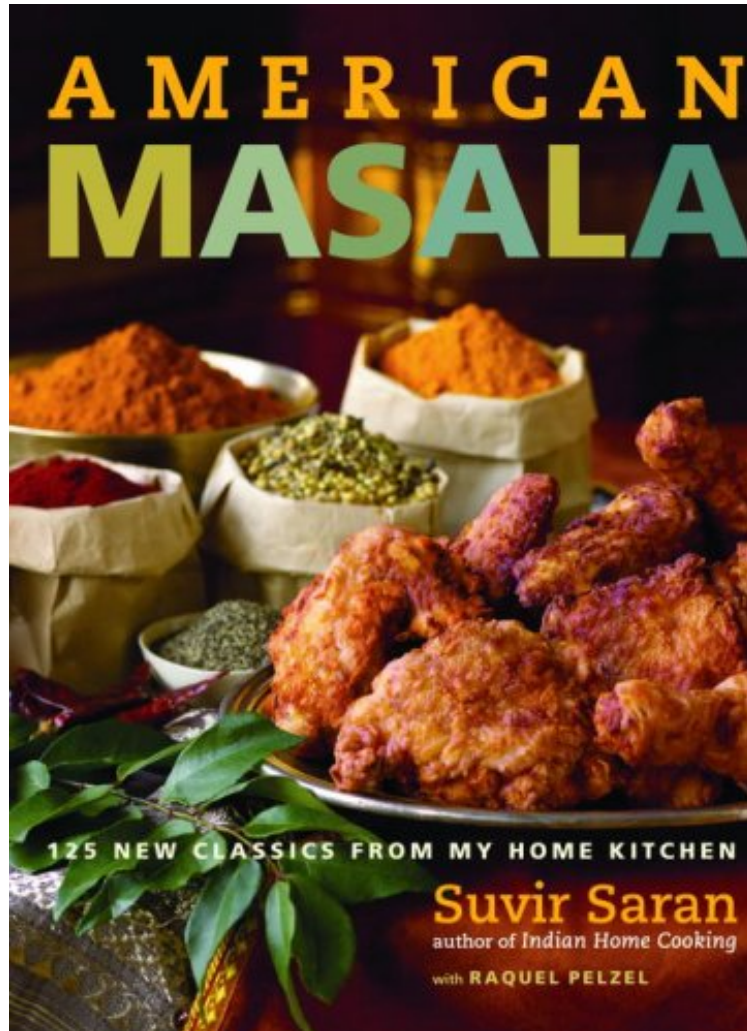


[Download pdf] American Masala: 125 New Classics from My Home Kitchen

American Masala: 125 New Classics from My Home Kitchen

Suvir Saran, Raquel Pelzel
audiobook / *ebooks / Download PDF / ePub / DOC



#663441 in Books 2007-10-02 2007-10-02Ingredients: Example IngredientsOriginal language:EnglishPDF #1 10.10 x .89 x 7.60l, 2.53 #File Name: 030734150X272 pages | File size: 53.Mb

Suvir Saran, Raquel Pelzel : American Masala: 125 New Classics from My Home Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised American Masala: 125 New Classics from My Home Kitchen:

1 of 1 people found the following review helpful. Something for everyoneBy TNeal/EllenAmerican Masala is the second book in Suvir Saran's trilogy of excellent cookbooks. It dovetails wonderfully as the bridge between his first book, Indian Home Cooking, which highlights the flavors of real Indian cooking from the author's childhood and teen years, to his brand-new masterpiece, Masala Farm, which celebrates the seasons of life and the kitchen on his upstate New York farm. There's something for everyone in this cookbook! If you're tired of the same old meatloaf, chicken, and fish, wake up your taste buds with Tamarind-Glazed Meatloaf, Parmesan-Spiced Chicken Cutlets, or Coconut-

Braised Salmon. Not a veggie-lover? You'll be shocked (I was) when you are taking seconds of the Brussels Sprouts with Apples and Almonds, the Cardamom-Roasted Cauliflower, and the Asparagus Salad with Lemon Vinaigrette. If you're looking for adventure with ingredients and names you've never heard of, try the Potato and Pea Poha or Imm Jaddara. Need a stunning dessert to impress at an office party or potluck? How about a Pistachio-and-Cardamom Pound Cake with Lemon Icing or a Toffee Cake that's out-of-this-world rich and delicious? And my absolute favorite of all is a twist on French Toast, using raw sugar that melts into its own crunchy, irresistible syrup. That recipe alone is worth the price of the book! American Masala looks like a coffee-table showpiece, complete with beautiful pictures and enlightening narratives, but it's so much more. This book belongs in the kitchen, with the pages getting splashed and stained, the spine broken at favorite and oft-used recipes. I highly recommend it! Ellen3 of 3 people found the following review helpful. American Masala enriches my family's masala! By S. Longo American Masala has enriched the masala of my family in wonderful ways. My sister, Gail, who is a good cook but never takes the time, was given American Masala by my niece. Gail was so inspired by the photos in the cookbook, that she came early to my house on Easter to prepare the corn bread and the red potatoes. The three of us had a memorable time preparing those dishes - it was the first I had ever seen my niece cook! I was their sous chef and loved every minute of it. Then, and perhaps best of all, the fussy eaters in the family would not stay out of the potatoes until dinner! Even my mother, who hates richly flavored foods, loved both dishes. My heart sang, as the reason I ever took up a wooden spoon was total boredom with my mother's WASPy efforts in the kitchen. All this totally reinforces a point I always talk about on my cooking show - that food and the kitchen are where many special family memories are cooked up. Memories that last a lifetime and beyond. I have thoroughly enjoyed using American Masala, too! The recipes are well written and easy to follow. The meatloaf recipe alone is worth the purchase price. It's moist and delicious enough for company. And I've never been one to get excited about meatloaf! Also loved the Shrimp Poha Paella - it's different, easy and absolutely scrumptious. Even the fussy teenagers in my family loved it. I've been a caterer for 20 years, but this cookbook is teaching me new things about how to enhance the flavor of food with spices. I have tried eight different recipes so far, and loved them all. You can't go wrong with this book. 3 of 3 people found the following review helpful. Very Good Fusion Food By Tamim Arif This book made for some great twists on American food (or, twists on Indian food, if you would rather!). I made some recipes as suggested, but ended up using variations of a lot of them. The book served as a means of broadening my repertoire of Indian food - the spicy/sweet chicken wings recipe from the book has now become a staple appetizer for any party food. Another recipe that has also drawn acclaim from everyone I have made it for is the Salmon with Tomato Chutney. It works just as well for fish other than Salmon, too! I use the book as a reference when cooking, but also, if I just want to read about cooking techniques. I have learned some tricks from this author. I recommend this book to anybody looking to try to add spice to classic American fare, or just to read about interesting combination of food and spices.

In Indian Home Cooking, Suvir Saran introduced our taste buds, and our kitchens, to the wonders of cumin, coriander, cardamom, and curry leaves. American Masala takes the next step, marrying Indian flavors with American favorites to create dishes that are exotic, yet familiar; full of complex tastes, yet easy enough for weeknight suppers. Masala—the Hindi word for a blend of spices—is at the heart of Indian cooking. Whether toasted, ground, fried, infused in oil, or fresh, spices are used to layer flavors in simple but profound ways. Bring the same techniques to American classics such as meatloaf, macaroni and cheese, or roasted turkey, and the result is something truly special. Masala also refers to the excitement and vibrancy that come from a house full of friends and family. Simple recipes prepared with staples found in every supermarket mean less time laboring in the kitchen and more time spent enjoying the spice of life. From snacks and starters and on to the evening meal, the Indian influence brightens the flavors in dishes like:- Goat Cheese Pesto—Stuffed Chicken Breasts- Tamarind-Glazed Turkey with Corn Bread—Jalapeño Stuffing - Crab-and-Salmon Cakes with Spicy Cilantro Aioli- Crispy Okra Salad- Bombay-Style Whole Snapper- Honey-Glazed Double-Thick Pork Chops- Pistachio-and-Cardamom Pound Cake with Lemon Icing- Fried Eggs with Asparagus and Prosciutto American Masala isn't about traditional Indian food—it's about adding new flavors to the great American melting pot, using spices to liven up the old standbys, and enjoying dishes that are as exciting and diverse as life in the big city, and yet as familiar and comforting as your mother's cooking.

.com Suvir Saran's first book, Indian Home Cooking, offered a you-can-make-it take on one of the world's great cuisines, whose many spice blends, or masalas, can daunt Western cooks. In American Masala, Suvir offers 125 similarly approachable recipes that bring the many-layered flavors of Indian cooking to more familiar dishes, yielding, for example, Crab and Salmon Cakes with Spicy Cilantro Aioli, Indian-Spiced Meatballs with Tomato-Chile Sauce, and Tamarind Roast Turkey with Corn Bread-Jalapeño Stuffing. More traditional Indian dishes, like Sweet Potato Chaat and Lamb Seekh Kebabs, are also included, as are sweets, such as Pistachio-and-Cardamom Pound Cake with Lemon Icing and Pavlova with Spiced Berries and Cointreau Cream. Saran, a warm, food-loving presence, also offers autobiographical notes that further domesticate his recipes. With color photos and good info on ingredients and techniques, American Masala can help cooks add excitement to everyday and party-giving menus alike. --Arthur

BoehmFrom Publishers WeeklyAlthough the recipes in Saran's aptly titled second cookbook share no unifying principle apart from their deliciousness—whoever heard of Macaroni and Cheese keeping company with Mushroom and Rice Biryani Casserole?—they complement one another in a mysterious way. Such eclecticism reflects how Saran, chef and co-owner of Dévi in New York City, cooks for his family and enormous circle of Tupperware-toting friends. Unlike many other chefs' signature dishes, which originate in a restaurant kitchen, Saran's most inspired creations begin at home. When this cooking-without-borders approach succeeds, as it mostly does, the results taste like wild siblings of the original: bolder, stronger, deeper. Seasonings for a delicious variation on harira, a traditional Moroccan soup, include Aleppo pepper and garam masala; a buttermilk brine for fried chicken is flavored with ginger, coriander and cayenne. Indian dishes like Mashed Potatoes with Mustard Oil, Cilantro and Onions and Bombay-Style Whole Snapper, in which the fish is rubbed with a spice paste before roasting, particularly stand out for their elegance and ease of preparation. 60 color photos not seen by PW. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "This book is a warm, personal invitation to make fabulous food at home, all inspired by American and Indian favorites. How could anyone say no to vegetables so gorgeous and so easy to make. Nothing could be healthier. These dishes promise no fuss or drama and I love the descriptions that come with them. I'm convinced. I can't wait to try them all."- Marion Nestle, NYU Professor and author of Food Politics and What to Eat"I actually hear the voice of Suvir Saran on every page, especially in the intimate recipe footnotes as he reimagines everyday favorite dishes of the American melting pot in his own kitchen, intensifying flavors with the fragrant spices of India. Buy this book for the secret of his rich-as Croesus macaroni and cheese, the crispy okra salad and, yes, the irresistible skillet cornbread borrowed from an America grandma. "- Gael Greene , New York Magazine Critic and author of Insatiable: Tales from a Life of Delicious Excess "Suvir Saran's American Masala is an exciting addition to American cooking. These recipes are simple without being simplistic and bring the vibrant traditions of Indian seasoning and spice to the increasingly diverse American repertoire. Perhaps most important, this book is filled with Saran's huge and generous spirit."- Michael Ruhlman, Author, The Soul of a Chef"I have cooked Suvir's recipes probably fifty times, never without delightful, fresh, inspiring results. When it comes to contemporary and traditional food, I trust him implicitly. American Masala is a gem."- Mark Bittman, Author, How to Cook Everything and The Best Recipes in the World"Suvir Saran's American Masala is an exhilarating culinary journey. From Cardamom Roasted Cauliflower to sumptuous Crab and Salmon Cakes with a Spicy Cilantro Aioli, Suvir's love affair with amazing flavors is evident in every recipe. My own personal favorites will always be his Spiced Pear and Better-than-Ketchup Tomato Chutneys, but I adore his pickles, too!"- Sheila Lukins, Co-author, the Silver Palate Cookbook