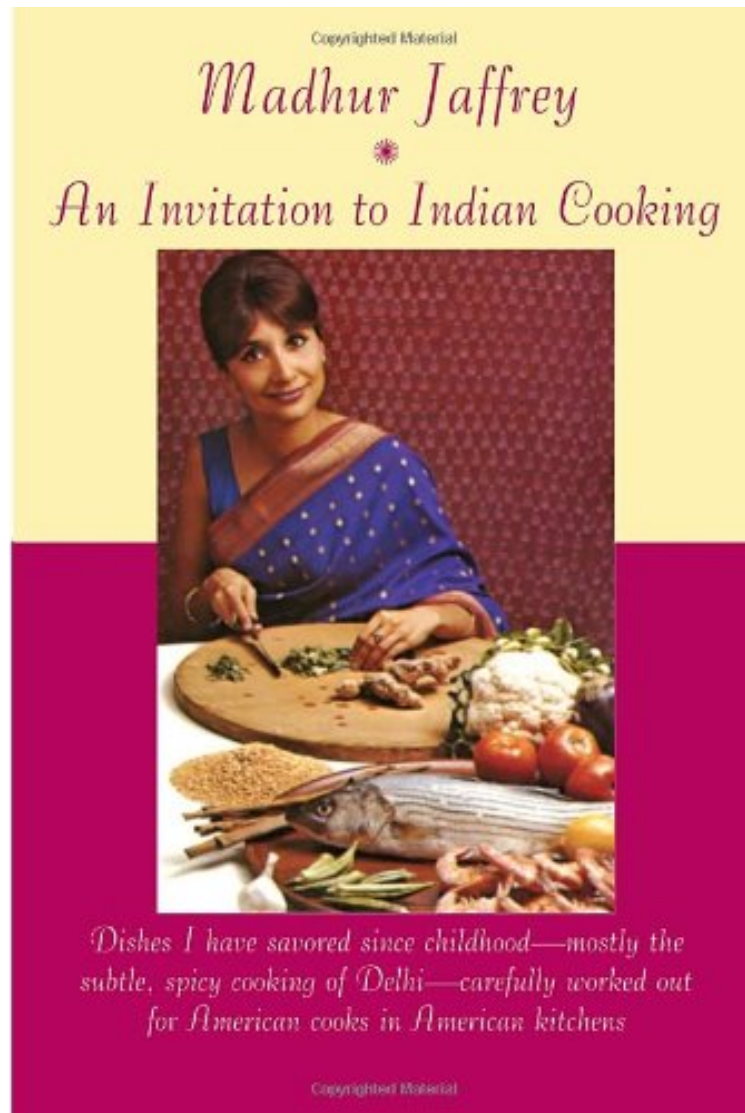


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An Invitation to Indian Cooking

Madhur Jaffrey

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#59098 in Books Madhur Jaffrey 2011-04-19 2011-04-19Original language:EnglishPDF # 1 9.07 x .93 x 6.07l, 1.15 #File Name: 0375712119320 pagesAn Invitation to Indian Cooking | File size: 15.Mb

Madhur Jaffrey : An Invitation to Indian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised An Invitation to Indian Cooking:

1 of 1 people found the following review helpful. Wonderful introduction to Indian cooking!By B to the GI have always loved this book; my original copy (bought ~ 1980), was literally falling apart from extensive use. I am so glad to find this on !!!! Excellent recipes and wonderful stories from the author! Her writing style is both encouraging and engaging, and she breaks things down in a very nonintimidating way. If you love both cooking and Indian food, I would highly recommend this and any other cookbook she's written!3 of 3 people found the following review helpful.

Authentic Indian cooking! By Betsy Turner I gave this to my husband as a gift, after a lot of research about Indian cookbooks. This is an older book, but covers the basics of Indian food for an American cook. We've made a few recipes and they have turned out well. Her writing style is engaging. I really appreciate the introduction sections that go over various ingredients and techniques. A few things seem dated (cilantro is no longer an exotic ingredient to find!), but overall the book stands the test of time and provides a great introduction to authentic Indian cooking. 0 of 0 people found the following review helpful. Good for beginning cooks. By Paul A. Lane This is a good introductory cookbook for those interested in exploring making Indian food at home. I have been cooking Indian dishes for years and so it felt like going from Indian Cooking III back to the basics.

The classic guide to the foods of India—and a James Beard Foundation Cookbook Hall of Fame inductee—from the “godmother of Indian cooking” (The Independent on Sunday). The book that introduced the rich and fascinating cuisine of India to America and a landmark work of culinary literature, *An Invitation to Indian Cooking* makes clear just how extraordinarily subtle, varied, and delicious the food of the subcontinent can be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, Jaffrey’s “invitation” has proved irresistible for generations of American home cooks.

“The final word on the subject . . . Perhaps the best Indian cookbook available in English.” —Craig Claiborne, *The New York Times* “A volume that had much to do with so many Indian dinner parties and countless curries being prepared in American and British kitchens. Something about [Jaffrey’s] recipes and writing style makes the cuisine seem exotic and enchanting while still entirely doable.” —*Serious Eats* “Jaffrey’s graceful writing and fascinating content led me to trust her. . . [An Invitation to Indian Cooking] invited and seduced me.” —Zanne Stewart, *Gourmet* From the Inside Flap Written especially for Americans, this book demonstrates how varied, exciting, and inexpensive Indian cooking can be, and how easily you can produce authentic dishes at home. Over 200 recipes. About the Author Madhur Jaffrey is the author of many previous cookbooks—seven of which have won James Beard Awards—and was named to the Who’s Who of Food and Beverage in America by the James Beard Foundation. She is the recipient of an honorary CBE from Queen Elizabeth II for her services to drama and promoting the appreciation of Indian food and culture. She is also an award-winning actress, having won the Silver Bear for Best Actress at the Berlin Film Festival, with numerous major motion pictures to her credit. She lives in New York City.