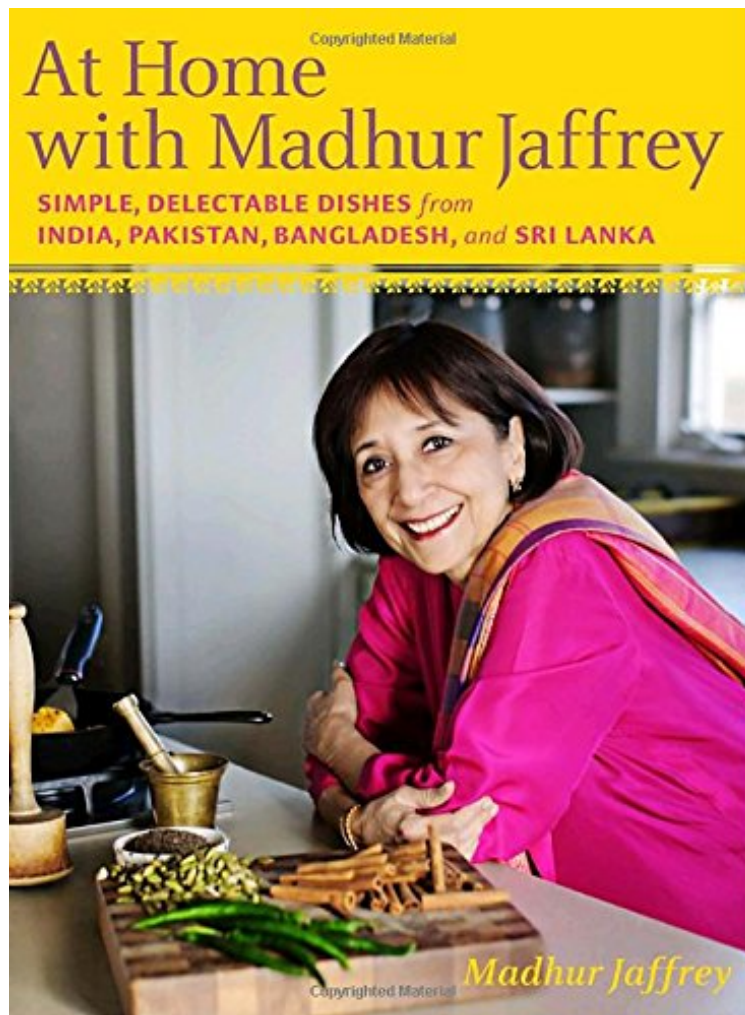


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At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka

Madhur Jaffrey

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#194379 in Books Madhur Jaffrey 2010-10-19 2010-10-19Original language:EnglishPDF # 1 9.37 x 1.07 x 7.13l, 2.18 #File Name: 0307268241320 pagesAt Home with Madhur Jaffrey Simple Delectable Dishes from India Pakistan Bangladesh and Sri Lanka | File size: 53.Mb

Madhur Jaffrey : At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka before purchasing it in order to gage whether or not it would be worth my time, and all praised At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka:

1 of 1 people found the following review helpful. A Perfect Cookbook When You Want Indian Food!By LiteratureLadyWhen we moved from a large city to a small town, we mourned the loss of foreign food restaurants. With this book, however, we don't have to go without any more! These recipes are tasty and very easy, and it made us

feel like we were back in our favorite Indian restaurant again. The best feature of this book is that she uses easy-to-find ingredients in the states, which I appreciate since the closest foreign market is over an hour away from where we live. If you want to try some delicious, easy, and authentic-tasting dishes, I highly recommend this book! 8 of 8 people found the following review helpful. At Home with Madhur Jaffrey By AnneC Madhur Jaffrey is my go to person for Indian cooking. I like the stories she has before each recipe with suggestions for accompaniments to main courses. She also suggests meats to add to vegetarian recipes if you want to add a protein. The ingredients used in the recipes are easy to find and the recipes are easy to understand. Some of the recipes are from other South Asian countries which I find very interesting. Overall, a very good, interesting cookbook. 70 of 75 people found the following review helpful. Great Addition to the Cookbook Library By S. Kessler I bought the Kindle edition of Madhur Jaffrey's new book and am more than pleased with it. I have used Ms. Jaffrey's Indian and Asian cookbooks for many years and love her recipes and techniques. This new one is a nice addition to my library as it contains simplified versions of some great Indian classics as well as regional Indian specialities that are new to me and will help me get a good Indian meal on the table in less time but with as much taste. I'd like to say a few words specifically about the Kindle edition, which is what I purchased. I'm very pleased with amount of thought that the publisher put into making this a very useful e-cookbook. I have had to return two different e-cookbooks recently because they had minimal or no formatting, which made them useless as reference tools. The publisher of Ms. Jaffrey's book, however, went to the trouble of effectively formatting the index and lists of recipes and ensuring that there were internal links within the different recipes for other recipes related to the one I was looking at at the time. This is really important in a e-cookbook -- that one can jump back and forth between index and recipes as well as between recipes themselves for a seamless experience. So, kudos to the publisher for doing much more than just scanning the book and throwing it out there for unsuspecting Kindle owners. Update as of January 5 -- I finally cooked from this cookbook and it has lived up to my expectations. I made her Kerala Fish Curry and with her simplified techniques in this book and use of the the American pantry, the dish was fast, easy, and very fresh and tasty. I was able to get an exotic home-cooked dinner on the table after work tonight in just 30 minutes. My husband was very impressed.

For all who love the magical flavors of good Indian cooking and want to reproduce effortlessly some of the delectable dishes from that part of the world, here is a groundbreaking book from the incomparable Madhur Jaffrey that makes it possible. By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping us to understand the nature of each spice and seasoning, she enables us to make seemingly exotic Indian dishes part of our everyday cooking. • First, she tantalizes us with bite-size delights to snack on with drinks or tea. • A silky soup is mellowed with coconut milk; a spinach-and-ginger soup is perfumed with cloves. • Fish and seafood are transformed by simple rubs and sauces and new ways of cooking. • A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There's chicken from western Goa cooked in garlic, onion, and a splash of vinegar; from Bombay, it's with apricots; from Delhi, it's stewed with spinach and cardamom; from eastern India, it has yogurt and cinnamon; and from the south, mustard, curry leaves, and coconut. • There is a wide range of dishes for lamb, pork, and beef with important tips on what cuts to use for curries, kebabs, and braises. • There are vegetable dishes, in a tempting array—from everyday carrots and greens in new dress to intriguing ways with eggplant and okra—served center stage for vegetarians or as accompaniments. • At the heart of so many Indian meals are the dals, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures. Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible to us, we can incorporate them confidently into our own kitchen, and enjoy the spice and variety and health-giving properties of this delectable cuisine.

From Publishers Weekly Starred . Legendary chef, notable actress, and prolific author Jaffrey demystifies Indian cuisine for the home cook in this appealing and flavorful collection. Jaffrey highlights dishes that are simple, straightforward, and ideal for time-pressed cooks by utilizing simpler methods and fewer steps than traditionally used. Her recipes hail mostly from India but also from southern Asia and reflect the diversity of this large geographical area. From chickpeas for nibbling or chicken mulligatawny soup to eggplant with fennel and cumin, she showcases easy-to-make dishes with readily accessible ingredients. She offers a wide array of fish and seafood dishes including spicy stir-fry shrimp, mussels in a creamy coconut sauce, and squid curry. Jaffrey also includes chapters on eggs and poultry, meat, rice and grains, and desserts. Not surprisingly, sections on vegetables, dal, and chutneys are especially tantalizing, with South Indian-style green beans, potato chaat with variations, green lentils with green beans and cilantro, black-eyed peas with butternut squash, and peanut chutney with sesame seeds. With more than 30 color photos, this book is as attractive as it is appetizing, and Jaffrey's legions of fans will eagerly embrace her newest compilation. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Jaffrey adds to her already considerable output with a very attractive new cookbook of easily prepared,

thoughtful, and unusual dishes from India, Pakistan, Bangladesh, and Sri Lanka. Anyone looking to explore Indian cooking for the first time will find this volume uniquely helpful. Jaffrey limits ingredients in most recipes to fewer than a dozen, and she restrains the range of required spices to a small handful that can generally be bought in any decently stocked supermarket. In addition to the sorts of stewed vegetable dishes typical of Indian cooking, there are meat and seafood offerings less generally recognized. Lamb shanks braise in an aromatic sauce. She even offers pork sausage patties. Cooks who don't ordinarily consider Indian cuisine at home may be intrigued by Jaffrey's inventory of appetizers such as spicy popcorn and perfumed almonds, which present unexpected flavors that will wow as preprandial snacks or between-meal munchies. --Mark Knoblauch "A handsome book, clearly laid out and easy to follow. Classic Jaffrey, and a steal at the price" -- Guy Dimond * Time Out * "A true classic - fresh, intelligent and simply scrumptious. Even in an unusually strong year for cookbooks, Jaffrey's quality shines through." -- Bee Wilson * Sunday Times * "Transforms Indian food into something relatively speedy to prepare at home. This would be a good one for the culinary aware student." -- Carolyn Hart * Telegraph Magazine * "If you have the local curry house menu by your phone, consider replacing it with a copy of this book. Madhur is totally trustworthy and these recipes use readily available ingredients to whip up delicious curries in less time than it takes to deliver." -- Sally Hughes * BBC Good Food * "As readable and useable as it is beautiful." * Delicious Magazine *