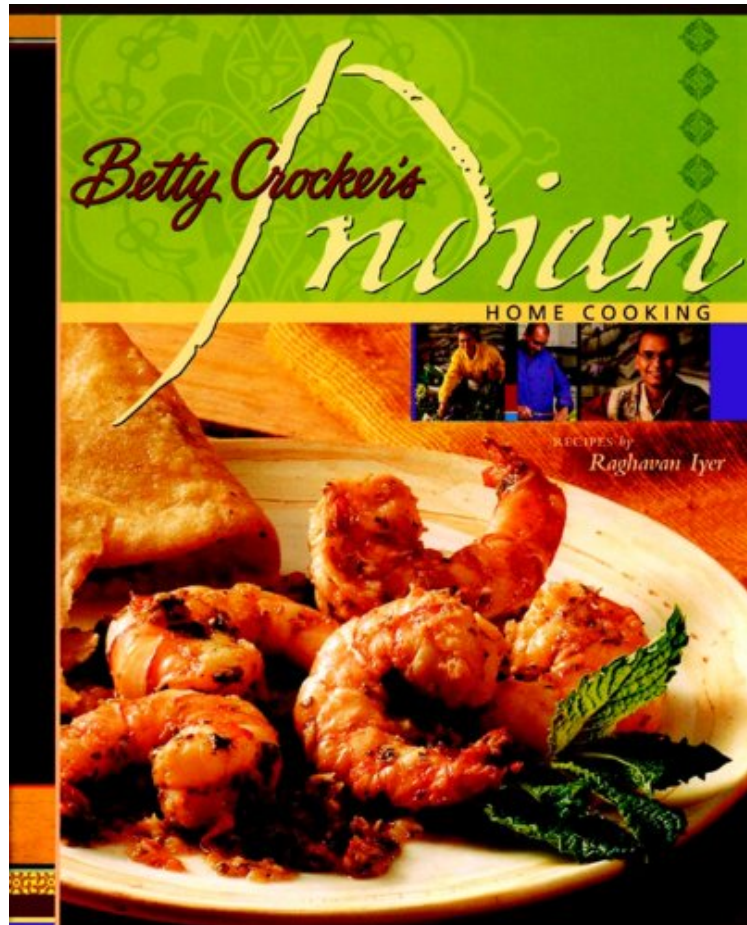


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Betty Crocker's Indian Home Cooking

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Betty Crocker Editors : Betty Crocker's Indian Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Betty Crocker's Indian Home Cooking:

0 of 0 people found the following review helpful. Easiest Indian Cookbook Ever! By MelS
Fantastic Indian recipes. Most ingredients can be found at your local grocery stores. A few items are a little tougher to find, but those are more rare. Every recipe I have tried has turned out really well. Of the 100+ cookbooks I own, this is one with the dirtiest pages (from food splashes and hand-written notes), and the most recipes tried. One story to back-up the authenticity of the recipes: On one occasion, I had a large group of friends over for a potluck dinner. One of the dishes I had made was a favorite, easy yogurt rice pilaf from this book. One of the families was from India, and they brought their parents to the party. Half of their family arrived at one time, half a bit later - with the husband arriving separately from his wife and in-laws. When he tried the yogurt rice, he asked his wife if his mother-in-law had made it. As a non-Indian, I felt like this was a great testament to these recipes -- that the results could be so similar to those achieved by people who have been making recipes like these for their entire lives. I have stuck with the book ever since and would

recommend it to absolutely anyone. Pictures are beautiful, instructions are clear. You can't go wrong with this book. 1 of 1 people found the following review helpful. Finally The Indian Food I've Craved By Homeschooling Educator Since moving to Vermont 5 years ago, I have longed for the Indian dishes I frequented prior to my move. I've tried many cookbooks and Internet recipes with limited success -- until now. The author, Raghavan Iyer, is to be commended for translating his native delicacies into recipes that can be made relatively easy in the American home. For instance his recipe for Naan bread shows how to make it without the use of a tandoor oven while still retaining that tandoor-baked flavor. Recipes containing ingredients that may be difficult to find often include potential substitutes that will provide good flavor as well. My favorite recipe to date has been the Rogan Gosh; it has the complex, rich flavors I so enjoy. If you are a new comer to Indian cooking be sure to locate an ethnic grocer that you can purchase your spices from. This is a critical step to making authentic tasting Indian dishes. I've purchased mine from Indian, Middle Eastern and Asian grocers and they are far better quality (and less expensive) than our American counter parts. Many of the spices you'll buy are whole and will be roasted and ground in your cooking. I grind my spices using a Braun coffee grinder. At this point you're just one-click away from your start to outstanding Indian dishes in your own home. 1 of 1 people found the following review helpful. Authentic or not authentic, that is the question. By William Wills I am not from India, but I love Indian food. My enjoyment from eating Indian food comes from going to Indian different restaurants and cooking it. I also took an Indian cooking class years ago. I have about 10 Indian cookbooks. Indian cuisine, like the cuisines from other countries, varies by region. I couldn't tell you if a dish is from northern India or southern India, Goa or Madras. The author of the book is from Bombay. What does that mean? I don't know. I eat Indian food, I like it and that is about it. I work with some people who are from India and I have shown them the book. The comments I have received were, "I don't cook" and "I never had some of these dishes because where I come from they don't cook them." and "Most Indian cookbooks are made for Americans and are not authentic." Based on that, the recipes in this book are interesting. A good number I have never seen in Indian cookbooks. I have made about six of the recipes and they were good. Like all other Indian recipes most dishes have a large number of ingredients and it takes time to cook. I would buy the book again.

This unique cookbook takes you on a culinary journey of India -- the land of fragrant spices and savory dishes. Working in collaboration with Raghavan Iyer, a noted Indian culinary expert, Betty Crocker takes the mystery out of Indian cooking while keeping every dish authentic and truly satisfying. The book includes delicious regional recipes from every area of India -- from hearty breads to spicy sauces, succulent main courses to sumptuous desserts -- all served up in Betty Crocker's signature style. It clearly explains the staples of the Indian kitchen, and offers buying tips as well as substitutions for hard-to-find ingredients. But this is more than just a cookbook. Fascinating photos and information about Indian traditions, as well as Chef Iyer's own memories of life in India, immerse you in the richness of India's land and culture -- and make this a book to savor.

From the Inside Flap Betty Crocker's Indian Home Cooking Namaste! Vannakam! With this welcome in two of India's many languages, Betty Crocker and culinary expert Raghavan Iyer invite you to join them in exploring the wonders of Indian food. If you enjoy a good food adventure, you'll love Indian cooking! With Betty and Raghavan as your guides, you'll savor the seductive aromas and flavors of Indian food in your own kitchen. Your tour of India's foods begins with a "pantry" guide to the ingredients that can get you started with a quick visit to the supermarket. The "magic" of Indian cooking is awakening your senses to all the wonderful spices that transform everyday ingredients into the truly exceptional. You can experience all the exotic flavors of India with eleven basic spices and a few choice lentils and beans that are widely available. You'll find that many staples of the Indian kitchen -- spinach, potatoes, shrimp, yogurt and rice -- are your favorites too. Turn to complete glossaries on spices and seasonings; fresh produce; and lentils and grains for in-depth explanations and photographs. Raghavan's lyrical memories, amusing stories and insightful descriptions of India, which accompany the recipes, give each one a context in the culture of this vast land. Now you're ready to cook! With over 180 recipes to choose from, there are dishes for every occasion -- from an easy side to add pizzazz to weeknight dinners, like Spicy Potato Fry, to a great center-piece for a party, like Seafood Pilaf with Saffron. Find classic favorites that you've probably enjoyed at Indian restaurants, like crispy potato samosas, grilled chicken tandoori and home-baked naan breads. Always wanted to make Chai, the spiced tea that's so popular in coffee bars? The authentic and easy recipe that everyone drinks in India is here. Whatever you're in the mood for, you'll find it here. If you like to cook meatless meals once in awhile, you'll get lots of ideas and inspiration. Turn to the chapter on lentils for warming options like North Indian Chili. Crazy for breads? Serve Spiced Puffed Breads or Onion-filled Tandoori Breads to make any meal extra-special. Check out the desserts chapter for irresistible sweets like Banana-Coffee Ice Cream and Fresh Fruit with Cooling Spices. Or when you want an unforgettable dinner party or a fun picnic, just glance at the Indian menus section for great suggestions. Filled with beautiful food photography as well as gorgeous photographs of the people of India, her monuments and places of natural beauty, this book will transport you to a far-off land of enticing flavors. Visit Hungry Minds on-line at www.hungryminds.com From the Back Cover Betty Crocker's Indian Home Cooking Betty Crocker and Raghavan Iyer unlock the magic of Indian food

with more than 180 authentic recipes. The Flavors of Indian Food are so alluring—fragrant and fluffy rice, tender morsels of meat and chicken, creamy and aromatic sauces, hot baked breads studded with spices, mouth-tingling chutneys and pickles. These authentic flavors are yours to be discovered and enjoyed. Betty Crocker's Indian Home Cooking takes you on a tour of India's food and landscape with captivating photos. And the savory recipes allow you to capture the aromas of India in your own kitchen. Traditional Indian Favorites: Pastry Shells with Spiced Potatoes Punjabi Samosas; Almond-Lamb Curry Roghan Josh Marinated Grilled Chicken Tandoori Murghi; Darjeeling Tea with Cardamom Chai Authentic Regional Specialties: Grilled Fish with Garlic and Cream Malai Maach; Pork in Cashew-Pepper Curry Sorpotel Mixed Vegetable Stew with Coconut Avial; Rice-Lentil Pancakes Uttapam Versatile Vegetarian Options: Homemade Cheese with Spinach Saag Paneer; Grilled Eggplant; Baingan Bhurta North Indian Chili Rajmah; Layered Rice-Potato Pilaf Aloo Biryani For more great ideas visit www.bettycrocker.com and Hungry Minds on-line at www.hungryminds.com

About the Author RAGHAVAN IYER was born in Bombay, India, and has lived in the United States for nearly twenty years. He is the owner of Essence of Thyme, a food consulting business with numerous national and international corporate clients. A cofounder of the Asian Culinary Arts Institutes, Ltd., Iyer is also an accomplished culinary instructor, teaching in Minneapolis/St. Paul cooking schools and at events across the United States. Iyer has degrees in Chemistry and Hotel and Restaurant Management. A Certified Culinary Professional (CCP), Iyer is a member of the International Association of Culinary Professionals. He lives in Minneapolis, Minnesota.