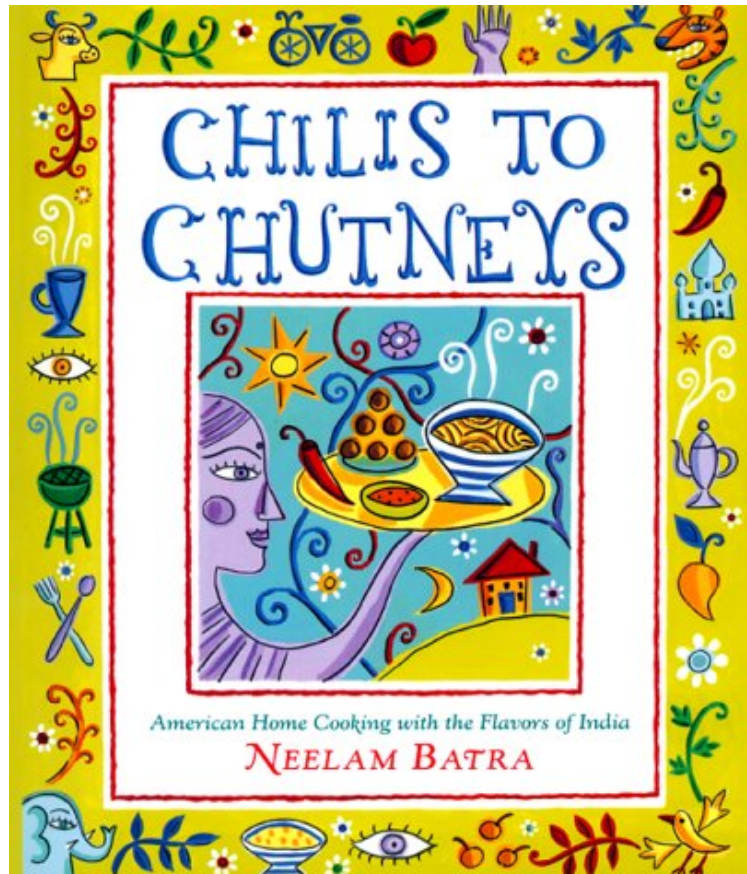


Chilis to Chutneys: American Home Cooking With The Flavors Of India

Neelam Batra

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Neelam Batra : Chilis to Chutneys: American Home Cooking With The Flavors Of India before purchasing it in order to gage whether or not it would be worth my time, and all praised Chilis to Chutneys: American Home Cooking With The Flavors Of India:

12 of 12 people found the following review helpful. I LOVE the cookbook "Chilis to Chutneys"!By BelindaSo far I have made the Chicken Curry with Biryani Rice -- excellent, and the cardamom biscotti -- out of this world fantastic. Probably the most tasty and exciting biscotti I have ever tasted. It is true that this cookbook likes to mix Indian flavors with other cuisines in some of the recipes, but the results are no accident. I have tried other Indian cookbooks, but only this one seems to turn out first rate results. The Chicken Curry with Biryani Rice seems Indian enough to me. I brought it to work and an Indian co-worker said it seemed authentically Indian to her. So I feel I can vouch that some of the recipes must be true to Indian cooking, while others (biscotti) are creative adventures with Indian flavors!2 of 2 people found the following review helpful. I LOVE the cookbook "Chilis to Chutneys"!By A CustomerSo far I have made the Chicken Curry with Biryani Rice -- excellent, and the cardamom biscotti -- out of this world fantastic.

Probably the most tasty and exciting biscotti I have ever tasted. It is true that this cookbook likes to mix Indian flavors with other cuisines in some of the recipes, but the results are no accident. I have tried other Indian cookbooks, but only this one seems to turn out first rate results. The Chicken Curry with Biryani Rice seems Indian enough to me. I brought it to work and an Indian co-worker said it seemed authentically Indian to her. So I feel I can vouch that some of the recipes must be true to Indian cooking, while others (biscotti) are creative adventures with Indian flavors! 0 of 0 people found the following review helpful. haven't found a recipe I haven't liked By Sara R I've had this cookbook for around 10 years and usually cook the more traditional food in the book, like chicken curry and sag paneer. I've found myself going back to her recipes again and again. I find that she tries to eliminate fatty ingredients so there is a lot of vegetable oil instead of ghee and nonfat yogurt. One of the things I do differently than the author is using canned tomatoes instead of fresh. Also, I use frozen spinach for sag paneer. I love that it has a recipe for making your own paneer.

A ginger-scented hamburger on the grill. Steaming pasta redolent of eggplant and fenugreek. Stir-fried garlic with the pungent aroma of chopped cilantro. In *Chilis to Chutneys* author Neelam Batra takes familiar American fare and reinterprets it using her Indian spice cupboard and cooking know-how. Try French Fries with Chaat Masala, Pizza Naan with Green cilantro Chutney and Grilled Seekh Kebab Rolls, or Basmati "Risotto" with Wild Mushrooms for new taste-tingling twists on old favorites. She also shows how traditional Indian preparations can make the transition to the American table. Think of curry as nothing more than a kind of stew. Use piquant chutneys as you would salsas to serve on the side with fish or chicken. And introduce the taste of the tandoor oven to your next barbecue with Grilled Ginger and Lemon Chicken Drumsticks and Flame Roasted Corn on the Cob. Two hundred recipes in all, *Chilis to Chutneys* will add a welcoming zing to your everyday cooking.

.com When Neelam Batra moved to the United States from India in 1973, she hardly knew how to cook a frozen pizza, let alone the many wonderful delicacies her mother had prepared for her back home. But though she didn't know much about preparing great food, she knew what she liked and set about educating herself. Several years and many culinary experiments later, Batra began to teach cooking in Los Angeles and eventually wrote her first cookbook, *The Indian Vegetarian*. In her second effort, *Chilis to Chutneys*, Batra brings an Indian sensibility--and palate--to typically American foods. In Batra's kitchen, hamburgers are served with scallions and garam masala; pasta is topped with garden-fresh tomatoes, ginger, and mint; and pizza is topped with green cilantro chutney in place of the usual pepperoni or sausage. But Batra doesn't stop here; having imported Indian spices and seasonings to American dishes, she's equally happy to introduce something new to her own cuisine, thus you'll find such varied ingredients as wonton wrappers, tortillas, and premade pizza crusts figuring prominently in Batra's Indian recipes. In addition to these innovative, tasty, and--for the most part--low-fat dishes, Neelam Batra offers advice about where to find ingredients, suggestions for preparing all types of foods (from meat to grains), and insight into traditional Indian cooking techniques and procedures. From Basmati Risotto to French Fries with Chaat Masala, these 200 recipes will imbue even everyday cooking with the spice of adventure. From Booklist With the exception of the mild curry powder frequently spicing chicken salad, the ingredients of Indian cooking have not crossed over into the realm of "fusion" cuisine the same way that the elements of Chinese and Southeast Asian cuisine have. Batra may single-handedly change that with her unique approach to Indian cooking, which combines American ingredients with the expansive palette of Indian herbs and spices. Her pastry-topped lamb casserole marries shepherd's pie with lamb curry and has the added advantage of quick preparation through use of a pressure cooker to tenderize the lamb stewing meat. Her fast pizza combines turmeric, fenugreek, and ginger, and then adds mozzarella and Parmesan cheeses for an unequivocally cross-cultural experience. If cooks survive the bewilderment occasioned by Batra's pioneering flavor juxtapositions, her extraordinary recipes are bound to set off yet another revolution in taste for America's quickly jaded palate. Mark Knoblauch [Batra] writes in a relaxed, unpretentious way.... Readers may find it frustrating, however, when they try to locate the more exotic spices like carom seeds, mango powder or dried fenugreek seeds. -- *The New York Times Book*, William Grimes