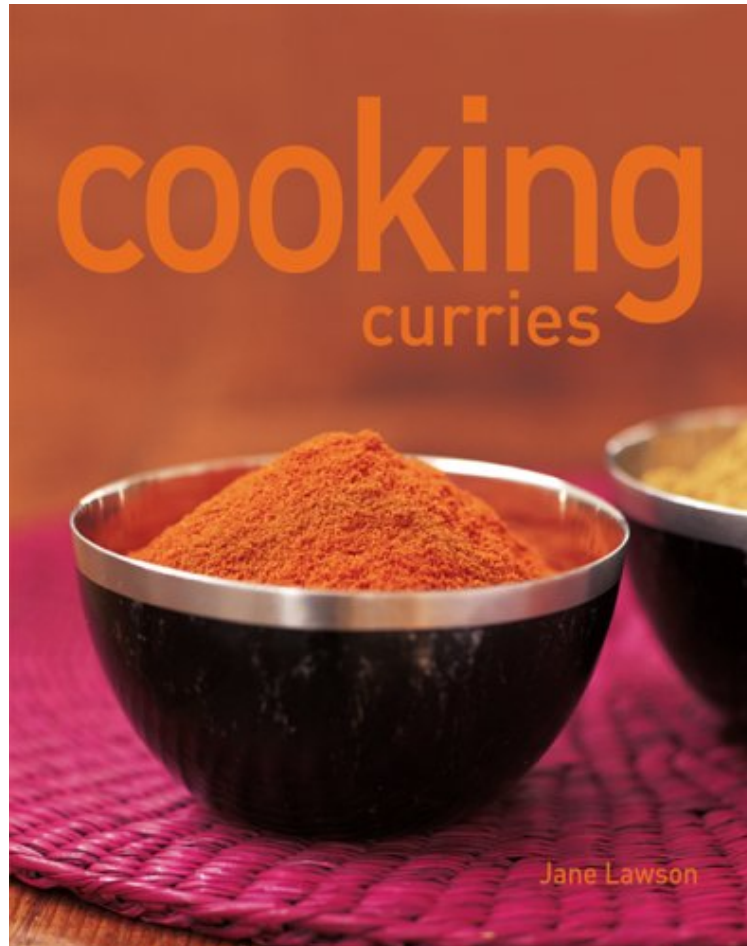


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Cooking Curries

Jane Lawson

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Jane Lawson : Cooking Curries before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cooking Curries:

0 of 1 people found the following review helpful. Cookbook Lover! By C Hubbard Great book and great service! 2 of 2 people found the following review helpful. Mediocre Food, Rare Ingredients, Sloppy Writing By Amy Button-Denby Having made two recipes from this book now, I find that while it has lots of big pretty pictures, the actual writing isn't great, and the average outcome of the two recipes I'd give a 3.5 out of 5 stars for taste. The ingredients list is separated into sections (i.e., meat, sauce), but only with spaces, not labels, and the separation placements don't always make sense to me. The separation also means that some things show up in the list multiple times, so shopping lists must be prepared carefully. The recipe itself is written out not as steps, but in paragraph form (and they're long paragraphs). The combination of these things last night meant that when they said "use half the oil", I wasn't sure how much to use. I saw 2 Tbsp at the beginning of the list. But then I saw 1 Tbsp further down the list, and then 1 Tbsp half didn't seem enough for the first task, and I couldn't find in the long paragraphs where I was using second half of it,

though I did then find it half an hour further into the recipe (and half definitely wasn't enough for the second-half task). Some ingredients don't show up in the list at all, appearing only in the paragraph text (for the lamb it was water, for the chicken it was salt), or only becoming apparent in taste-testing (mostly salt and pepper). They also didn't even attempt to optimize the steps for efficiency and not having to repeat the same task multiple times (e.g., chop an onion and crush some garlic at the beginning, then do it again half an hour later). The fact that a large number of the recipes in this book contain ingredients that can't be found in a regular grocery store, even in a major metro area like Houston, doesn't help its cause. Ultimately, I'm on the fence about keeping this one.

6 of 9 people found the following review helpful. Sour, sweet spicy innovations
By D. Donovan, Editor/Sr. Reviewer
There are so many curry cookbooks already on the market today - most from India - that one might wonder at the need for yet another primer on the subject, but **COOKING CURRIES** offers a different focus which shows curry can be more than a hot or spicy dish, providing recipes for sweet and sour dishes alike, creating variations on traditional curry flavors, and adding new ingredients to encourage cooks to experiment. Author Lawson has over twenty years experience as a professional chef: **COOKING CURRIES** reflects this background well, adding historical and cultural notes to the recipes and discussing how different international influences have altered curry dishes.

Cooking Curries focuses on flavor by categorizing a wide range of curries according to the dominant taste: sweet, aromatic, hot and sour, earthy or rich. From vegetarian hot and sour dishes to earthy lamb curries, and from all corners of the globe, Cooking Curries contains favorite curries and new, inspired twists on the classics. Alongside the recipes, this book also highlights and explores vital curry ingredients, such as curry leaves, turmeric and coconut milk. Special three-way spreads focus on accompaniments to curries, such as chutneys, breads, and rices.

About the Author Murdoch Books is an international book publishing company, based in Australia, that typically publishes high quality, illustrated non-fiction in Leisure and Lifestyle categories. Their food titles, such as the Cooking series, are renowned for their accessibility and reliability. They also produce books on gardening, craft, do it yourself, and, most recently, health.