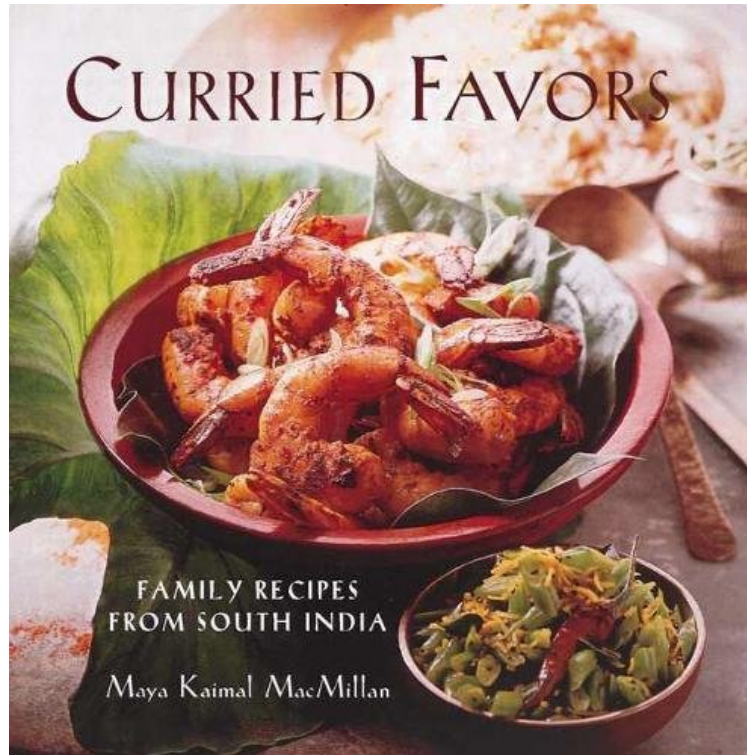


(Ebook pdf) Curried Favors: Family Recipes from South India

Curried Favors: Family Recipes from South India

Maya Kaimal Macmillan

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#383236 in Books 2000-03-01 Original language: English PDF # 1 8.51 x .83 x 8.531, 1.56 #File Name: 0789206285160 pages Delicious north to south indian curries | File size: 43.Mb

Maya Kaimal Macmillan : Curried Favors: Family Recipes from South India before purchasing it in order to gauge whether or not it would be worth my time, and all praised Curried Favors: Family Recipes from South India:

46 of 47 people found the following review helpful. Amazing Indian Food, Easy to Follow Recipes By drdebs My recipe for success: After you receive this book, make a list of all the spices and cooking stuff (like Tamarind Paste) that you don't have. Go shopping. Come home and start making the best Indian food you have ever tasted. Begin inviting your friends over for the best Indian food they have ever tasted. Enjoy. This wonderful cookbook is a treat in many ways. There are beautiful pictures, clear explanations of techniques, detailed descriptions of products you need (and substitutions if you can't find curry leaves, like me!), and accurate estimates of time needed for preparation and cooking. And that doesn't even take into account the marvelous food that you will rather effortlessly produce! Indian food is really starting to become popular in the US, and in Europe South Indian food (the kind featured in this book) is the trendiest wave of Indian cuisine. I find the cuisine of South India less heavy and "brighter" than many Mughal dishes, and I think that even those of you who haven't particularly liked Indian food in the past will gobble up the food in this book. Some of my favorites include Shrimp Thiyal (yummy coconut-shrimp curry), Lamb Korma (admittedly a Mughal dish, and you can easily substitute chicken), and the spinach Dhal (green split peas with spinach and flakes of coconut). 6 of 6 people found the following review helpful. Great South Indian Cookbook for Beginners By MWDCThis is a really great cookbook. My husband's family is from Kerala, so I wanted a cookbook to help me learn how to cook like his mother. This is it. I bought this and a couple of other South Indian cookbooks, but I never even

use the others because this has everything I need in it. I come back to it again and again and never go wrong. Everything is delicious. The cookbook includes a great variety of meat and seafood dishes in addition to the usual vegetarian South Indian suspects. The recipes are dependably very good, and generally quite easy. Importantly, the recipes are very well written and easy to follow (unlike my mother-in-law's instructions when I ask her for recipes ...). Finally, the recipes appear to be authentic: when my mother-in-law looked through this book, she has commented that the recipes are all very similar to the recipes she uses. I would not hesitate to cook something out of this cookbook for my in-laws, the ultimate critics. 2 of 2 people found the following review helpful. Absolutely wonderful By Mel WI've made many of the recipes in this cookbook and they are all delicious. The flavors are outstanding, and the recipes are easy to follow and typically quite simple. This is a staple in our home -- I make at least one meal a week from it. (My favorite: the spinach pachadi. I never used to like cooked spinach but I could eat this all day!) The only complaint I have is that the proteins do not always end up tender. Leaving the lamb and spinach curry on simmer for an extra 40 minutes, for instance, leaves you with much more tender lamb. But otherwise I would not change a thing.

This engaging cookbook, the first to feature the tropical dishes of South India, demystifies the cuisine and offers more than 100 recipes with light, tropical flavors and simple preparations, along with sumptuous photographs of the food and the region. Challenging the stereotypes that Indian curries are rich and heavy, difficult to prepare, and made with hard-to-find ingredients, this book introduces the light, tropical tastes of south India with accessible ingredients and simple methods. Adapting these south Indian recipes for the average kitchen, the author familiarizes the home cook with this lesser-known cuisine. An abundance of coconut and seafood, along with a host of exotic fruits and vegetables, including fresh hot chilies, distinguishes the curries of south India from those of north India. The focus is the traditional southern fare--dishes such as Rava Masala Dosa (wheat crepes stuffed with potato curry), Sambar (spicy stew of legumes and vegetables), and fish Aviyal (chunks of fish in an aromatic sauce of coconut and tamarind)--which is harder to find in restaurants outside of India. North Indian classics, also family favorites, like Lamb Korma, Tandoori Chicken, and Spinach Paneer are included. With everything from appetizers to desserts, this is an excellent introduction to Indian cooking. The author has an extraordinary talent for explaining unfamiliar cooking techniques, and specially commissioned full-color photographs provide helpful visual cues for preparing a wide variety of dishes. The inspired recipes, purposeful photographs, extensive notes on ingredients, practical menu ideas, and useful source list make it a primer on Indian cooking as well as a significant exploration of regional specialties.

.com Few cooks know their subject as personally as Maya Kaimal MacMillan who in *Curried Favors* focuses on the less familiar cooking of Southern India, particularly the province of Kerala, her family's original home. "Curry," she informs us, correctly refers to a range of dishes calling for differing blends of spices known as "masalas." Coconut, curry leaves, and mustard seeds are particularly key in the wet masalas often used by her aunt and others in Southern India. MacMillan offers intelligent substitutions, where necessary. *Curried Favors* provides detailed directions so you can comfortably try dishes such as Idli, Yogurt, Aviyals, Kichadis, and Pachadis as well as more familiar northern favorites such as Khormas and Biryanis. Something of a mini-coffee table book, *Curried Favors* would be a good gift, thanks to its handsome presentation and MacMillan's conversational commentary. Praise for *Curried Favors: Family Recipes from South India* "An artful and intimate cookbook." mdash; The New York Times "hellip;fabuloushellip;" The clearly written directions make everything so easy! This is an excellent introduction to Indian cooking with everything from appetizers to dessert. Highly recommended." mdash; Kliatt mdash; WINNER of the Julia Child First Book Award, 1997