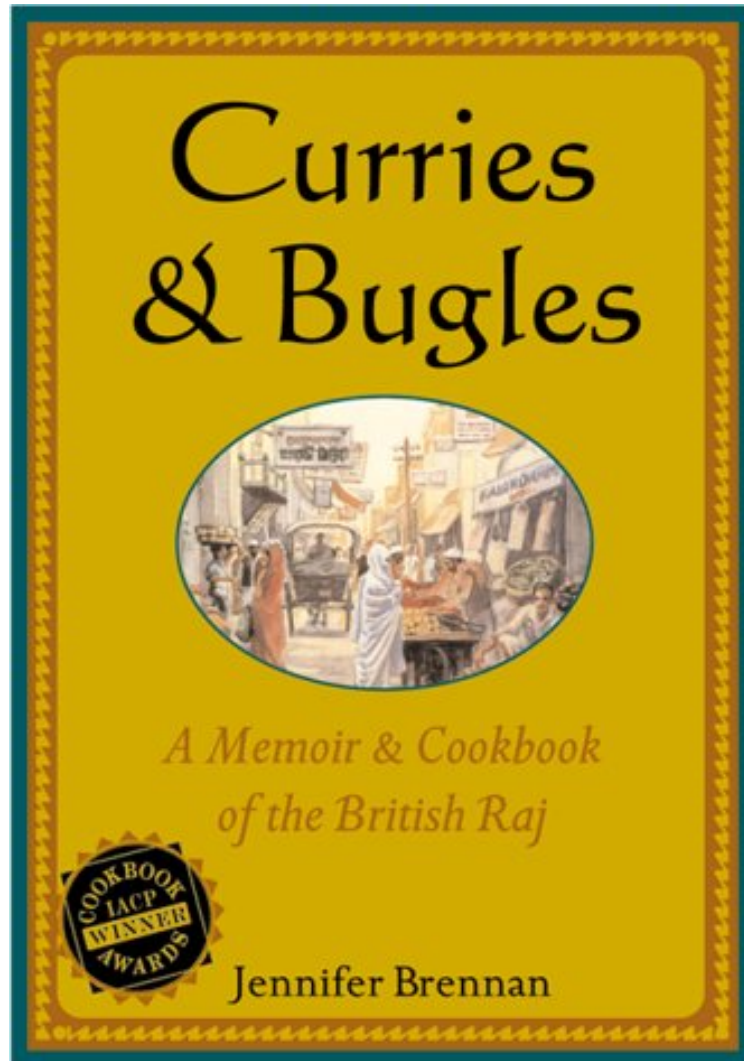


[Library ebook] Curries and Bugles: A Memoir Cookbook of the British Raj

Curries and Bugles: A Memoir Cookbook of the British Raj

Jennifer Brennan

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An irresistible collection of Anglo-Indian recipes and memoris make your mouth water and heart leap - much more than just a cookbook! - Winner of the coveted Best Book, Literary Food Writing Award from the International Association of Culinary Professionals - Offers hundreds of recipes for breakfasts, lunches, snacks and teas, and provides recipes from Mulligatawny Soup to savoury Chicken Stuffed with Apricots - Includes recipes for sumptuous deserts like Kulfi Malai (Indian ice cream) and pungent teas rich with aromatic Raj history and culture

About the AuthorJennifer Brennan taught Indian and Southeast Asian cooking at her California cooking school, The Asian Experience. For five years, she wrote a weekly column on Asian food and cooking for The Los Angeles Herald Examiner and has contributed to cooking magazines such as Bon Appetit and Food and Wine. She is the author/illustrator of The Cuisines of Asia, The Original Thai Cookbook, One-Dish Meals of Asia, and Food of India. She is also co-owner of Curries and Bugles, a new Raj cuisine restaurant in San Diego.