

# Curries Without Worries: An Introduction to Indian Cuisine

*Sudha Koul*

*\*Download PDF / ePub / DOC / audiobook / ebooks*

 Download

 Read Online

#1474348 in Books 1993-01PDF # 1 7.75 x 5.50 x .75l, Binding: Perfect Paperback141 pages | File size: 39.Mb

**Sudha Koul : Curries Without Worries: An Introduction to Indian Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Curries Without Worries: An Introduction to Indian Cuisine:

2 of 2 people found the following review helpful. Not just curry..!!!By TolkienFanFirst let me say that I have been cooking for a long time. All of my adult life certainly, and even before that as I was growing up. So, how long is that.?? Well, lets just say more that 40 years.... Now even with that experience behind me, I am constantly finding myself looking forward to something new or different. Lately it has been foods from India or the Malaysian sub-continent. I have experimented at different restaurants and bistros and hole-in-the-wall cafes. Everything I have eaten has been enlightening. It wasn't all a "perfect" fit to my palate, but I learned a lot... And that has led me to my home discovery of Indian cuisine and to this book.I LOVE Indian food and the STYLE of cooking and the INGREDIENTS. So much so that I have embarked on a pursuit to better understand the intricacies of, and to be able to properly prepare the regional cuisines of India. It is not a terribly daunting task, but it DOES require some specific knowledge. That is where good quality books become indispensable.I have recently purchased five (5) different books, all recommended to me, to further my exploration. This book is one of them. Judging by the title, you would assume this book was all about curry. Well, it's not. It's about 140 pages long (5x7) and full of "stuff". You get ideas and recipes. You get basic instruction. You get a primer on ingredients. You learn technique. You learn about some substitutions. You get a reasonable spice and equipment list. And most importantly, you get the encouragement and knowledge boost necessary for you to "jump in" with both feet without worrying about failing.The book is divided into eleven (11) main topics. The "Introduction" includes basic information on techniques, descriptions, utensils, ingredients and pointers for

success. This is one of the most important parts of the book. The rest of the book contains various methods and styles along with recipes that will allow a beginner to become reasonably proficient with the cuisine. In addition to the Introduction, there are sections on RICE, BREADS, VEGETARIAN, NON-VEGETARIAN, SALADS, DESSERTS, RAITA (yogurt dishes..), SNACKS, and two sections dealing with MENUS, and BASIC RECIPES...In going back over the book and the recipes that I have attempted, I find that the section on "breads" is particularly interesting to me. I also really enjoyed the Paneer and the chutneys... and of course the varied curries, both vegetarian and non...So, I give this book five (5) stars. It is truly a beginners bible for the basics. The ingredient and spice information alone is enough to recommend the book.!! Try it out. I think you will agree.0 of 0 people found the following review helpful. not useful if you want to cook curries from various parts ...By FrankI needed a second copy for my winter home in Southern California. I am well versed in the recipes contained. It is a simple book, not useful if you want to cook curries from various parts of India/Pakistan with all the useful nuances and flavors.0 of 0 people found the following review helpful. Delicious curriesBy L. V.Clear, easy to understand recipes that come out delicious. Really like this cookbook.

This beautifully designed yet simple book provides readers with all the information necessary to cook sumptuous meals quickly and easily. With guides to spices and seasonings, sample menus and basic recipes for chicken, fish, vegetarian favorites, curries, meat-based kebabs, salads, snacks and desserts, this cookbook assumes no prior knowledge of Indian cuisine.