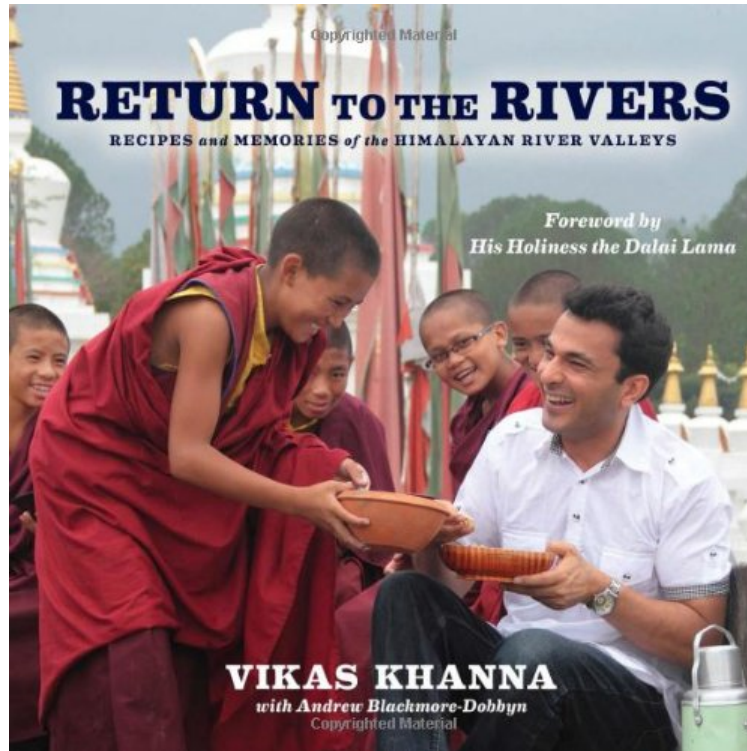


Return to the Rivers

Vikas Khanna

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Vikas Khanna : Return to the Rivers before purchasing it in order to gage whether or not it would be worth my time, and all praised Return to the Rivers:

5 of 6 people found the following review helpful. An amazing gastronomical journey through sacred lands.By AShaNot realizing this book had not yet released, I purchased this just looking for a simple cookbook to try by the noted Chef/Author, wanting to expand my own culinary collection. You will not be disappointed as this is likely his best work yet. Visually stunning with amazing photos, detailed descriptions of his vast journeys through ancient, sacred and oft-forgotten lands, you get an amazing first-hand account of the beautiful history and culture of the Himalayan people and what ties us all together - food. Simple, beautiful dishes that can be followed by anyone. It's not your average cook-book for sure. And with an endorsement by HH the Dalai Lama, you can't go wrong.0 of 0 people found the following review helpful. Five StarsBy Margaret KirkGreat book, arrived very quickly. Excellent. Thank you.1 of 2 people found the following review helpful. Return to the Rivers ReviewBy Elizabeth Esther KellyThis book is visually beautiful, and contains the poignant story of the authorand his personal connection to this region of the Himalaya.

Return to the Rivers is an incredible collection of recipes, photos, and memories as a means to preserve and share the sacred foodways, values, and simple gifts of friendship that the Himalayan people bestowed Khanna. Exploring the regions the great Himalayas directly touch upon ndash; Bhutan, Nepal, Tibet, Northern India, Myanmar, Western

China, Pakistan and India; Khanna was met with immeasurable kindness and hospitality. The dishes are beautifully simple and appealing, such as Eggplant Fritters with Ginger, Spinach and Cheese Momos, Chile-Scallion Buckwheat Noodles, Nepalese Black Lentils and Rice, Burmese Fish Noodle Soup, Pressed Rice with Yogurt and Almonds, and Tibetan Scallion Pancakes. Nominated for both a James Beard Award and the IACP Cookbook Award.

About the Author Vikas Khanna opened his own catering company at the age of seventeen and never looked back. He has worked his way up to be one of New York City's top-rated chefs with his work at Salaam Bombay, The Cafe Acute; at the Rubin Museum, and the Michelin-starred Junoon. He is equally recognized for his work in humanitarian efforts with SAKIV, New York Chefs Cooking for Life, his documentary film series, Holy Kitchens, and as the host of MasterChef India television program. In recent years, he has become recognized for his television appearances on Martha Stewart, Gordon Ramsay's Hell's Kitchen and Kitchen Nightmares, and Throwdown with Bobby Flay. Khanna now resides in New York, NY.