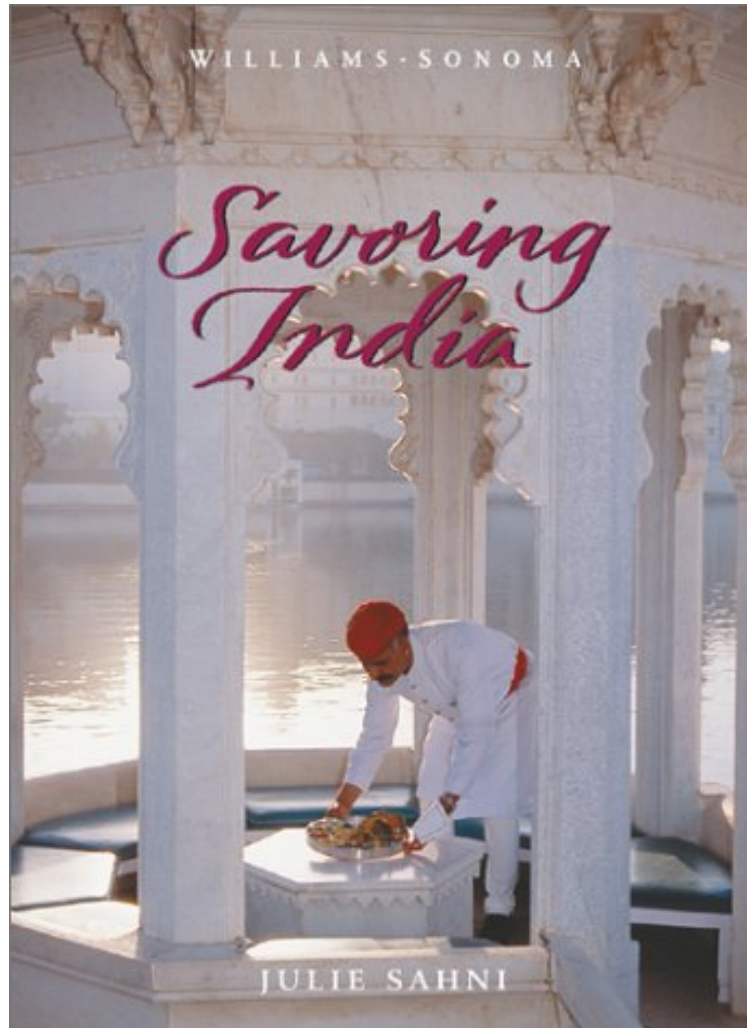


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Savoring India: Recipes and Reflections on Indian Cooking

Julie Sahni

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Julie Sahni : Savoring India: Recipes and Reflections on Indian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Savoring India: Recipes and Reflections on Indian Cooking:

1 of 1 people found the following review helpful. A book to drool throughBy C. J. ThompsonFor real food lovers, it is pretty hard to go wrong with Williams-Sonoma publications. The photography in this book is absolutely gorgeous; great pictures of the food and also of India and its people. My only quibble with this otherwise delightful book is that a couple of recipes show the food, give clear,concise instructions for preparing it, then leave the reader wondering how the dish might be eaten, either as a stand alone snack type dish, or else integrated, in some fashion, into a larger meal. Still, that occurred only in a few places and I would not let such a tiny criticism stand in the way of my enjoyment of this great publication. It is the sort of book that would make a terrific gift for anyone who loves food.0 of 0 people

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It's one of the world's oldest and most delectable cuisines, found in one of the world's most mysterious and enchanting countries. Savoring India takes readers on a remarkable culinary adventure, from the foothills of the Himalayas to the dusty plains of Rajasthan, to the sultry forests and palm-lined coasts of Goa and Kerala. Included are 140 scrumptious, authentic recipes for some of India's most-loved dishes, as well as fascinating sidebars on local festivals, ingredients, customs, and religions.

About the AuthorJulie Sahni is the author of Classic Indian Cooking and Introduction to Indian Cooking. She has a nationally renowned cooking school in New York City, Julie Sahni's School of India, and leads culinary tours of India.