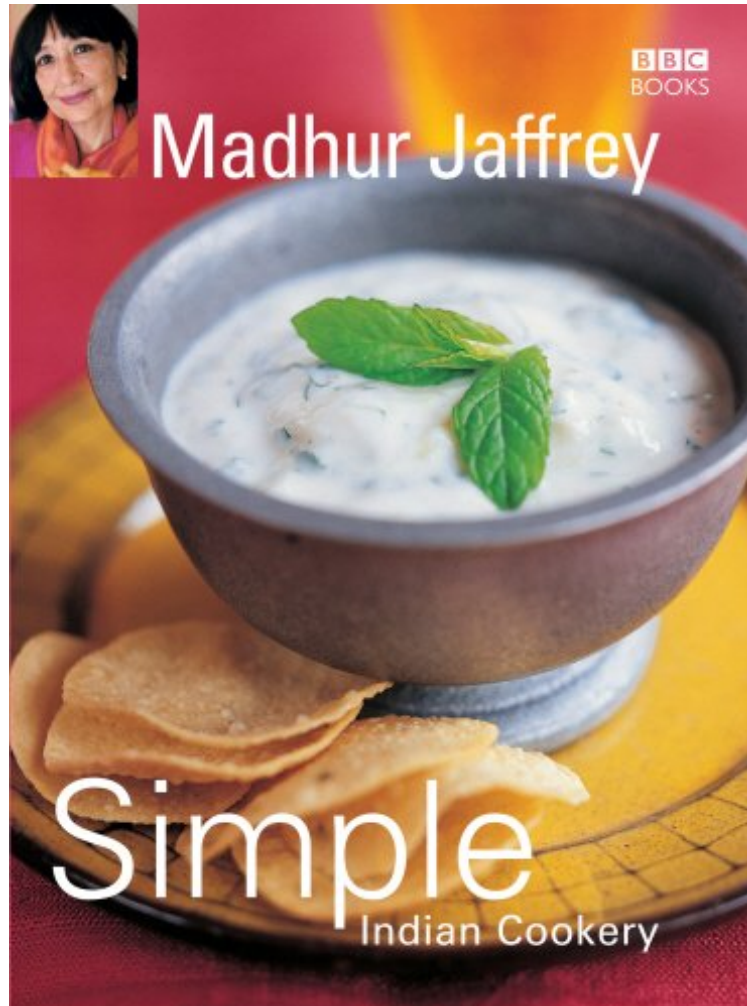


## Simple Indian Cookery

Madhur Jaffrey

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**Madhur Jaffrey : Simple Indian Cookery** before purchasing it in order to gage whether or not it would be worth my time, and all praised Simple Indian Cookery:

0 of 0 people found the following review helpful. Excellent Introduction to Indian Cooking By Elaine This book is an excellent introduction to authentic Indian cooking. It recipes are simple, clear, varied and delicious. 0 of 0 people found the following review helpful. This one has a better format than her other book By StelChe This one has a better format than her other book: 100 weeknight curries covering similar dishes because that latter one is too small to put by the stove when you are trying to follow all the steps. 0 of 0 people found the following review helpful. simple, cheap and easy. By Sara Mata This book is really good to get you started cooking indian food. all recipies have illustrations. the recipes are simple yet deliciuos. I have tried several so far and all haveturned really good. this book is greqt for beginner's level.

In *Simple Indian Cookery*, Madhur Jaffrey reveals how easy it is to bring the flavors of India into your home. With 40 recipes, featuring step-by-step instructions and clear color photos, even novices can cook a wide range of authentic Indian fare. Add spice to your life with Goan Prawn Curry or Tarka Dal, or try popular favorites like Chicken Tikka Masala, Rogan Josh, or Lamb Madras. There are also more elaborate dishes, like Creamy Chicken Korma with Almonds, Prawns in a Butter and Tomato Sauce, and Moghlai Spinach with Shallots. These tried-and-tested recipes include savory soups and starters, classic curries with fish, meat, poultry, and eggs, and tasty vegetables and accompaniments. With an inspiring range of menu suggestions and a guide to essential Indian ingredients, Madhur Jaffrey's *Simple Indian Cookery* guarantees excellent results every time.

From Publishers Weekly James Beard Award-winner Jaffrey (*Madhur Jaffrey's World Vegetarian*), one of the subcontinent's foremost culinary ambassadors, offers relatively simple recipes for classic Indian dishes, as well as some that may be less familiar to American readers. She includes Easy Mulligatawny Soup and Chicken Tikka with Tomato in the first-courses, but also Potato Bhajias, which are less common in Indian restaurants in the U.S., yet simple to make and certain to please French fry aficionados. Seafood, poultry and meat recipes are mostly standards like Creamy Chicken Korma with Almonds and Rogan Josh (lamb stew), all made with a long list of spices, but the well-illustrated, step-by-step presentation, combined with Jaffrey's insightful commentary, makes them accessible. Madras Fish Curry, for example, uses an intimidating number of seasonings for an end result that doesn't look like much, but it is both easy to make and flavorful. The final section is a catch-all of accompaniments, including Green Lentils with Lemon Slices, classic Vegetable Pullao and Yoghurt Raita with Cucumber and Mint. Cooks who didn't grow up in an Indian kitchen may trip over some of recipes—the Flaky Flatbread with Cumin Seeds, for instance, is far trickier than Jaffrey's instructions suggest—but, in general, readers will feel her comforting presence at their side as they cook, convincing them that they, too, can produce top-notch Indian food. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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