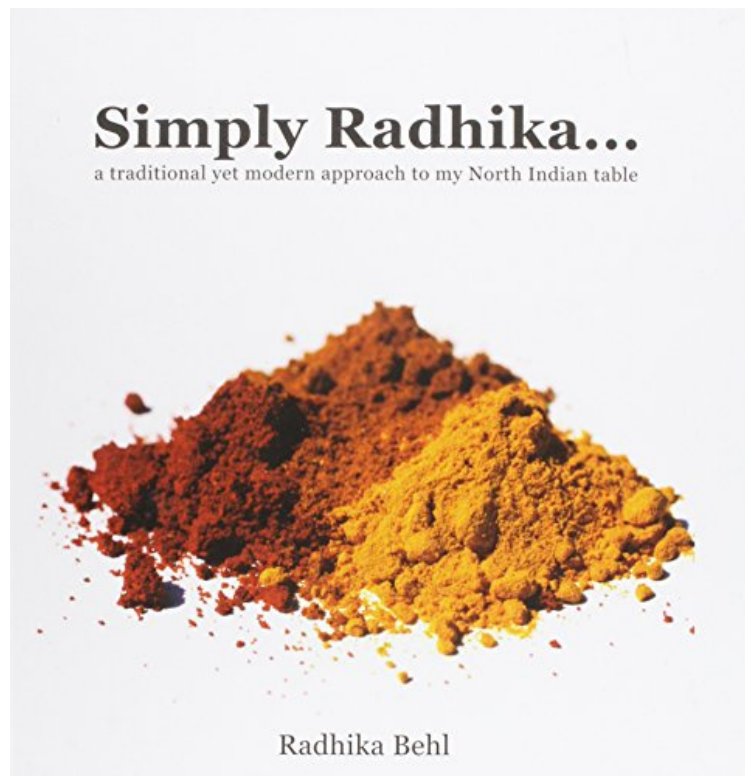


Simply Radhika...: A Traditional Yet Modern Approach to My North Indian Table

Radhika Behl

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Radhika Behl : Simply Radhika...: A Traditional Yet Modern Approach to My North Indian Table before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply Radhika...: A Traditional Yet Modern Approach to My North Indian Table:

0 of 0 people found the following review helpful. Easy India cookbookBy PEOPretty and easy to use.2 of 2 people found the following review helpful. Great cookbook.By ezequiel cassinelliGreat cookbook and coffee table book. I loved the personal stories and touches throughout the book. My husband and I enjoy Indian cuisine, but I have always been intimidated to try it at home. I was pleasantly surprised when I made Radika's Palaak Chicken. It was a quick and easy weeknight dinner. Prep time truly was 20 minutes just like she said. The chicken was delicious-and ben better then next day for left overs.I was thrilled to find that I was able to purchase ALL ingredients at TARGET. Yes, Target (even the fresh ginger!!) Can't wait to try more recipes from this great new addition to my cookbook collection. An easy way to make a fabulous creative meal.0 of 0 people found the following review helpful. All you can wish for in an Indian cookbook!By always looking for a good readIt's obvious the recipes were thoroughly tested because they have been easy to follow. I've already found a few recipes my husband and I absolutely love. I'm looking forward to trying more. The recipes were simple to follow, the step-by-step photos helped me to see the progression of cooking the dishes. The pictures are in full color which is a requirement for all cookbooks I buy. Some spices are only found in

Indian grocery stores. But the advantage is you get 4-5 times more and so much cheaper. The author, Radhika Behl, explains why she wrote this cookbook and why cook Indian food, which I never considered before looking through its contents. The book also includes a glossary and full descriptions of the spices, herbs and other ingredients that us Americans are not used to cooking. The recipes are sorted by types of food like nibbles, vegetables, rice, and so makes it easy to find what you want/need when planning to cook for guests in your home. I hope she writes another cookbook in the future.

"I will show you how to easily transport authentic Indian flavors into the American kitchen; traditional yet modern, that's me--'Simply Radhika...' My collection of tried and true family recipes will offer you a place to start. Discover the ease with which you, too, can master and serve incredible Indian food in your very own home. A simple exploration and explanation of commonly used spices and ingredients will outline exactly what you need to know. (It is all that I and many other Indian home cooks know too!) Whether you are a beginner or an expert, step-by-step instructions and photographs will ensure that achieving fabulous Punjabi fare is within your reach. From appetizers to desserts--a warming nibble or the complete meal that you are picturing--it is all at the tips of your fingers. I hasten to add that my stories and suggestions will smooth the road for you when you choose to take it--I also hope that they will make you smile along your way..."