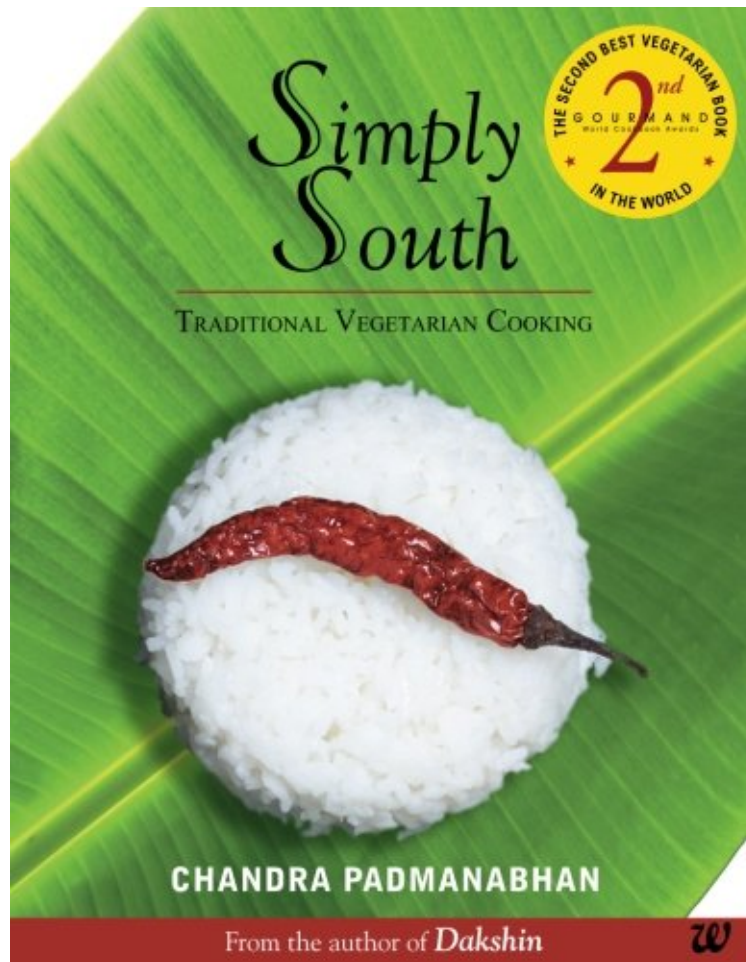


[Ebook free] Simply South: Traditional Vegetarian Cooking

## Simply South: Traditional Vegetarian Cooking

Chandra Padmanabhan

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**Chandra Padmanabhan : Simply South: Traditional Vegetarian Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply South: Traditional Vegetarian Cooking:

3 of 3 people found the following review helpful. Unique BookBy AnyaThis book is a rare find- vegetarian south Indian recipes that go beyond the typical dosai and idli. I have tried the potato samosi which tasted great. I appreciate that the book includes instructions for pressure cookers (which save time) and is fairly easy to navigate through. I look forward to making some other dishes from the book such as the potato curry from Andra Pradesh.16 of 23 people found the following review helpful. Nowhere close to DakshinBy S. MadhavapeddiI am a big fan of Chandra's other book - Dakshin (the recipes work and production of the book is perfect in every way).I decided to get her latest book - Simply South. A huge disappointment.\* Pictures of the dishes are totally out of sync with the recipes. There are very few pictures in the first place. If I am going to use a recipe, I want to know how the end result is going to look.\* No index in the back. This is a purely moronic decision. If I have carrots and broccoli in the fridge, I need to look at every

page of this book before deciding which recipes are applicable to my situation.\* The recipes are not tagged or sorted together according to region. For example, I cant just find all the Andhra recipes in one shot. All of these are easy things to do. But they are lacking in this book. I blame it on bad production. Now, the recipes might actually be authentic, but its too much of a pain to use this book effectively. My advice would be to buy a copy of "Dakshin" by the same author instead. I have probably purchased more than 10 copies for various friends, co-workers and family. And they all love it. The production of Dakshin is OUTSTANDING and this book is the exact opposite of Dakshin. I dont understand why an author would go backward in the quality of one's book. 1 of 1 people found the following review helpful. A gem of a book if you want to really ...By LinusA gem of a book if you want to really cook very nutritious South Indian food that is simply tasty. The sambar and kozhambu recipes are simple divine.

In her third cookbook, the author of Dakshin and Southern Spice offers a new and exciting range of traditional vegetarian cooking from the kitchens of South India. This book covers rare, unusual but easy to follow recipes from Kongunad, North Arcot in Tamil Nadu, Rajahmundry in Andhra Pradesh and the cuisine of the Hebbar Iyengar community of Karnataka. Chandra Padmanabhan takes the novice and the expert cook alike on a journey through different cooking styles in this authoritative and warm tour of very special household recipes. The arrangement of the chapters – Sambar Kuzhambu, Rasam, Poriyal Kootu, Rice, Snacks, Sweets and Accompaniments – makes it easy for the busy cook to find recipes. Dishes range from the familiar – lemon sambar, lentil rasam, stir fried potatoes with coconut – the unusual, such as margosa flower rasam. Suggested menus take the hard work out of meal planning. This book will be welcomed by food historians as well as keen cooks looking to expand their knowledge of vegetarian cuisine.

About the Author Chandra Padmanabhan, a graduate from Calcutta University, did her post-graduation in education at Delhi University. She is currently working in a book publishing and distribution organisation in Chennai. Cooking has been the author's special hobby for over thirty-five years. She is the author of two best-selling titles, Dakshin (Harper Collins) and Southern Spice (Penguin). Dakshin's International edition published by Harper Collins, Australia in 1994 is still selling in Australia, New Zealand, USA, Canada, Singapore and Malaysia.