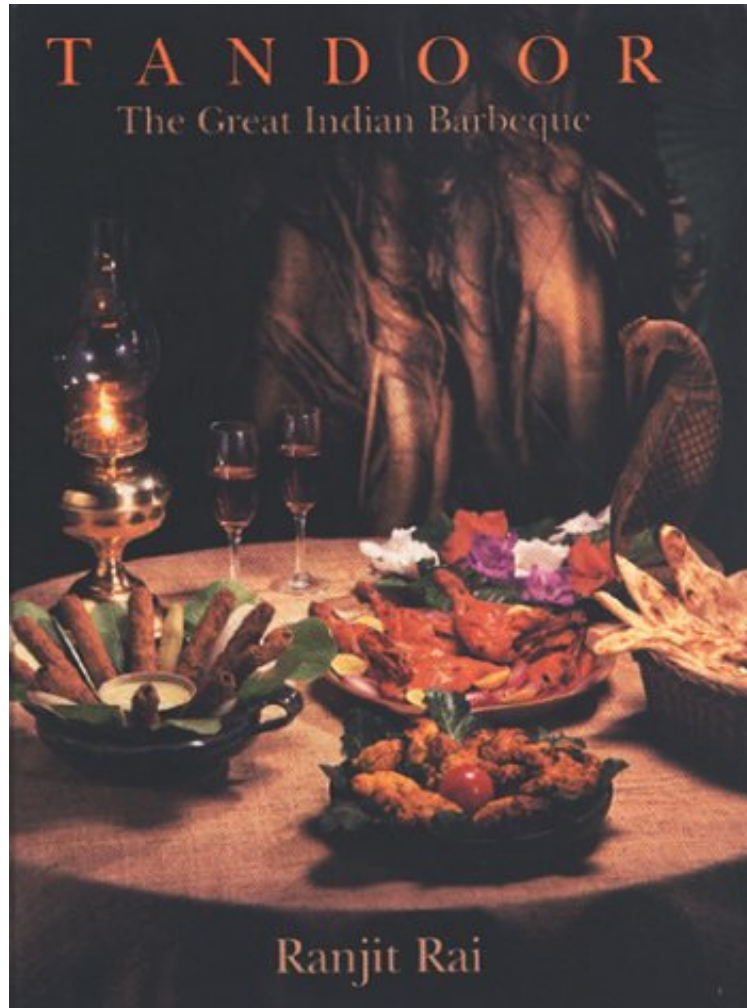


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Tandoor: The Great Indian Barbecue

Ranjit Rai

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Cooking in baked-clay ovens dates back to images found on wall paintings in ancient Egypt and Mesopotamia, and the Indian version-tandoor-can rightly claim to be one of the world's oldest methods of cooking. In this definitive work on the subject, expert Ranjit Rai presents over 70 recipes covering virtually every lamb, fish, poultry and kebab dish prepared in this ancient style. It has a section on breads, and also includes a number of vegetarian dishes, as well as comprehensive listings of marinades and tenderizers, chutneys and relishes. Prefacing each recipe is a detailed background on its history and provenance (as well as some generous sampling from various ancient cooking sutras).Tandoor is above all designed for easy use, and all recipes are presented clearly and many are accompanied by beautiful full color photographs. This is the last word on this wonderful and very popular cuisine.

About the Author
Ranjit Rai was a successful businessman and philanthropist in New Dehli, as famous for his passion for the cuisine of his homeland as for his philanthropy. An excellent cook, Tandoor is the culmination of his love of this ancient cooking tradition. He died in 1993.