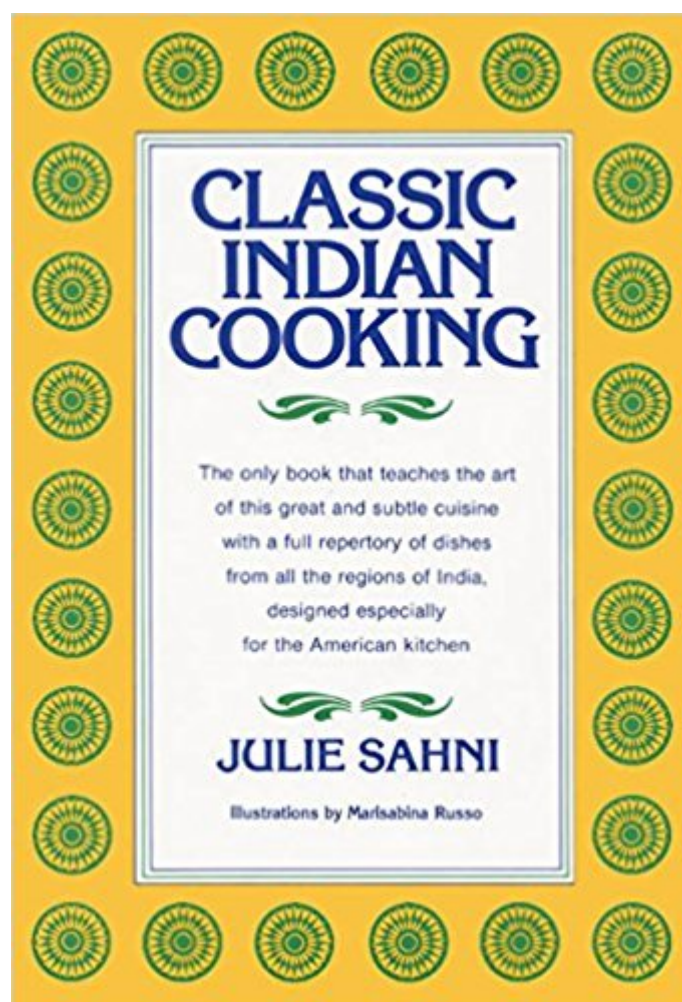


The book was found

# Classic Indian Cooking



## Synopsis

This extraordinary cookbook, *Classic Indian Cooking*, amounts to a complete course in Indian cuisine. Elucidated by over 100 line drawings, it systematically introduces the properties of all the basic spices and special ingredients of Indian food, then explains the techniques employed in using them, always with the help of comparisons to familiar Western methods. It is immediately obvious that Indian food is rich and varied, yet not difficult to prepare. The cooking principles are basic and wellknown. The utensils needed are few and simple. As Julie Sahni says, "If you know how to fry, there are few tricks to Indian food." Every recipe has been especially designed for the American kitchen -- practically all the ingredients can be found in any American supermarket and there are scores of time-saving shortcuts with the food processor and handy directions for ahead-of-time preparation. Following a lively and absorbing introduction to the history of India's classic Moghul cuisine, Julie guides the cook through the individual components that make up an Indian meal. She begins with delicious appetizers like Crab Malabar and Hyderabad lime soup; continues through main courses, both nonvegetarian and vegetarian (this book is a treasure trove for the non-meat eater); goes on to all the side dishes and traditional accompaniments, from spinach raita and lentils with garlic butter to saffron pilaf and whole wheat flaky bread; and ends with the glorious desserts, like Ras Malai, sweetmeats, and beverages. Clear, illustrated, step-by-step instructions accompany the cook through every stage, even for making the many wondrous Indian breads, both by hand and with the food processor. And at the end of each recipe are balanced serving suggestions for every kind of meal. Among the many special features are ideas for appropriate wines, a useful spice chart, a complete glossary (which might also come in handy when ordering in Indian restaurants), and a mailorder shopping guide that will make Indian spices accessible anywhere. Most important, Julie Sahni imparts the secrets to mastering the art of Indian cooking. Even the beginner will quickly learn to move within the classic tradition and improvise with sureness and ease. Julie Sahni has written a masterpiece of culinary instruction, as readable as it is usable, a joy to cook from, a fascination to read.

## Book Information

Hardcover: 560 pages

Publisher: William Morrow Cookbooks; 1 edition (October 1, 1980)

Language: English

ISBN-10: 0688037216

ISBN-13: 978-0688037215

Product Dimensions: 6.5 x 1.6 x 9.2 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â Â See all reviewsÂ (122 customer reviews)

Best Sellers Rank: #132,116 in Books (See Top 100 in Books) #33 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Indian #87 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #1330 inÂ Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

Some eight years ago or so, I decided to try to impress both my vegetarian and non-vegetarian friends by making them some authentic Indian dishes. The only thing was, I had no real idea of what I was getting into, as almost all of the Indian food I had eaten had been in restaurants in London and the East Village in Manhattan. Somehow I found my way to purchasing "Classic Indian Cooking." Slowly and methodically, I then made my way through the very helpful discussions about such things as roasting and crushing spices and herbs and techniques for preparing onions, garlic and ginger root as bases for various curry dishes. I've since learned that this cookbook was ranked last year as one of six all-time cooking "bibles" by the New York Times. I can see why. It's not a picture text (although there are some helpful illustrations); it's a text for teaching yourself a wholly different cuisine whose fundamental cooking techniques may be completely foreign to many home chefs in the United States, although that seems to be changing. There are some simply astonishing recipes in this book. You will need to take your time though, because they can be complex and may require preparation of recipe components a day ahead of the time you plan to serve your meal. You should take Julie Sahni's words to heart that cooking should be a "relaxing" enterprise. If pressed to choose a favorite recipe, it would have to be "Keema Bhare Bandh Gobhi" (meat-stuffed cabbage rolls with ginger lemon sauce), which has a vegetarian counterpart in "Aloo Bhare Bandh Gobhi" (same cabbage rolls, but a vegetarian version stuffed with a spicy potato filling).

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Classic Indian Cooking Our Indian Summer in the Far West: An Autumn Tour of Fifteen Thousand Miles in Kansas, Texas, New Mexico, Colorado, and the Indian Territory (The ... on Art and Photography of the American West) Reef Fishes of the Indian Ocean: A Pictorial Guide to the Common Reef Fishes of the Indian Ocean (Pacific Marine Fishes) Indian Handcrafts: How To

Craft Dozens Of Practical Objects Using Traditional Indian Techniques (Illustrated Living History Series) The White Indian Boy: and its sequel The Return of the White Indian Boy Mail Order Bride: Captured & Turned Into an Indian Bride (Indian Mail Order Brides) Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Vegetarian India: A Journey Through the Best of Indian Home Cooking Vegan Indian Cooking: 140 Simple and Healthy Vegan Recipes Native American Cooking An Indian Cookbook With Legends, And Folklore (Walking With Spirits) American Indian Cooking and Herb Lore Native Indian Wild Game, Fish, and Wild Foods Cookbook: New Revised and Expanded Edition (Cooking) The Classic Indian Motorcycle: A history of the marque 1901 to 1953 The Upanishads: A Classic of Indian Spirituality The Complete Kama Sutra: The First Unabridged Modern Translation of the Classic Indian Text The Indian 1901-1978: The history of a classic American motorcycle The Indian: The History of a Classic American Motorcycle Tamalitos: Un poema para cocinar/A Cooking Poem (Bilingual Cooking Poems)

[Dmca](#)