

The book was found

Bal's Spice Kitchen



Synopsis

Featuring all-new recipes, Bal's Spice Kitchen works on two simple principles: spice is the key to delicious cooking and making flavourful crowd-pleasing meals doesn't have to take a lot of time. Inspired by the traditional Indian recipes of her childhood, Bal has become a leader in fresh and fast Indian food. Now in Bal's Spice Kitchen she honours that tradition of flavour by showing home chefs how to complement their favourite recipes with new spice combinations. With a guide to creating your own spice mixtures and a spice glossary, Bal's Spice Kitchen moves beyond delectable recipes and arms you with the knowledge to create your own spice kitchen.

Book Information

Paperback: 208 pages

Publisher: Whitecap Books Ltd.; 1 edition (March 3, 2014)

Language: English

ISBN-10: 1770501959

ISBN-13: 978-1770501959

Product Dimensions: 8 x 0.5 x 10 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (14 customer reviews)

Best Sellers Rank: #569,601 in Books (See Top 100 in Books) #148 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Indian #373 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #1509 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

I love Bal's recipes and the book is nicely laid out but it's sparse on pictures and I would really like to know what the finished product looks like so I know if I nailed it or not. Was really disappointed with that aspect. Otherwise, worth grabbing a copy.

Indian food. I love it, but I don't get it often and I'm far from an expert at making it. It doesn't help that all the specialty ingredients aren't the easiest to find around here, but I was looking forward to cooking from this book. Many of the recipes were beyond me as I simply couldn't find the ingredients around here (I'm still finding all the specialty shops in this area), but I was over the moon to find a recipe for Gulab Jamun. About 20 years ago I attended a Festival of India in Texas. Among the dishes I tried was these delectable, syrup-soaked Indian donuts. I fell in love, but every Indian

cookbook I tried didn't have the recipe. I couldn't wait to get make them myself. Warning!! These are highly addictive!! They were relatively easy to make (once I sourced the ingredients. I had no idea how hard it would be to find green cardamom, and I never did find ground anise seeds. I finally had to grind my own.), and just as delicious as I remembered. The syrup recipe makes way more than you need for the donuts, but it is awesome on pancakes!! haven't made a huge amount out of this book so far, but the book is filled with so many delightful recipes. To be honest, it is worth it just for the Gulab Jamun! Give it a try tonight. You won't be sorry!! I received a copy of this book from Whitecap Books for my honest review. All thoughts and opinions are my own.

I won this book in the Goodreads First Reads Giveaway. I must admit that the moment I saw this book I was really hoping I would win it; and I couldn't be happier that I did! I love this book. It's exactly as it sounds: some basic recipes with an Indian twist to them, which doesn't mean it's always spicy (as some would expect). The mix of flavour is wonderful and it was hard not to try things as they were being made. I'm also a huge fan of the quick recipes and these are mostly under 30 minutes (40 or so if you add prep-time)!! definitely recommend this book to anyone who wants to add flavour to their dishes, and spice up their lives without necessarily adding the heat. The Indian style Thanksgiving is one I can't wait to try, and you should too!

I watch Bal's show on the Cooking Channel and thought this would be a good cookbook. I wasn't disappointed with the different take on common recipes with her special flair. Waiting to see more from her in the future.

Good book and yummy recipes I just wish there were more pictures

Bal has taken some of our favorite recipes and put a fresh spin on them. You must try the Mac & Cheese!

Love Bal. Her book is interesting but it needs a more everyday meal plan.

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

Bal's Spice Kitchen Bal's Quick and Healthy Indian Vasco Da Gama: Quest for the Spice Trade (In the Footsteps of Explorers) Spice I Am: Home Style Thai Recipes The New Sugar & Spice: A Recipe for Bolder Baking Spice: The History of a Temptation The Pumpkin Pie Spice Cookbook: Delicious Recipes for Sweets, Treats, and Other Autumnal Delights The Everything Gluten-Free

Slow Cooker Cookbook: Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb ... Pumpkin Spice Lattes...and hundreds more! Complete Vitamix Blender Cookbook:: Over 350 All-Natural Recipes For Total Health Rejuvenation, Weight Loss, Detox, Superfood Smoothies, Spice Blends, ... More (Vitamix Blender Recipes) (Volume 1) Smoke and Spice: Recipes for seasonings, rubs, marinades, brines, glazes & butters Smoke & Spice, Updated and Expanded 3rd Edition: Cooking With Smoke, the Real Way to Barbecue The Everything Tex-Mex Cookbook: 300 Flavorful Recipes to Spice Up Your Mealtimes! Spice and Wolf, Vol. 1 - light novel Sugar and Spice (L.A. Candy) Sugar and Spice: An L.A. Candy Novel The Scents of Eden: A Narrative of the Spice Trade How to Talk Dirty : Dirty Talk Examples, Secrets for Women and Men, Straight, Gay and Bi, Spice Up Your Sex Life and Have Mindblowing Sex: Great Sex Book, Series 1 Unconference: 10 Powerful Ways to Spice-up Meetings & Events Nathaniel's Nutmeg: Or the True and Incredible Adventures of the Spice Trader Who Changed the Course of History The Hell's Kitchen Cookbook: Recipes from the Kitchen

[Dmca](#)