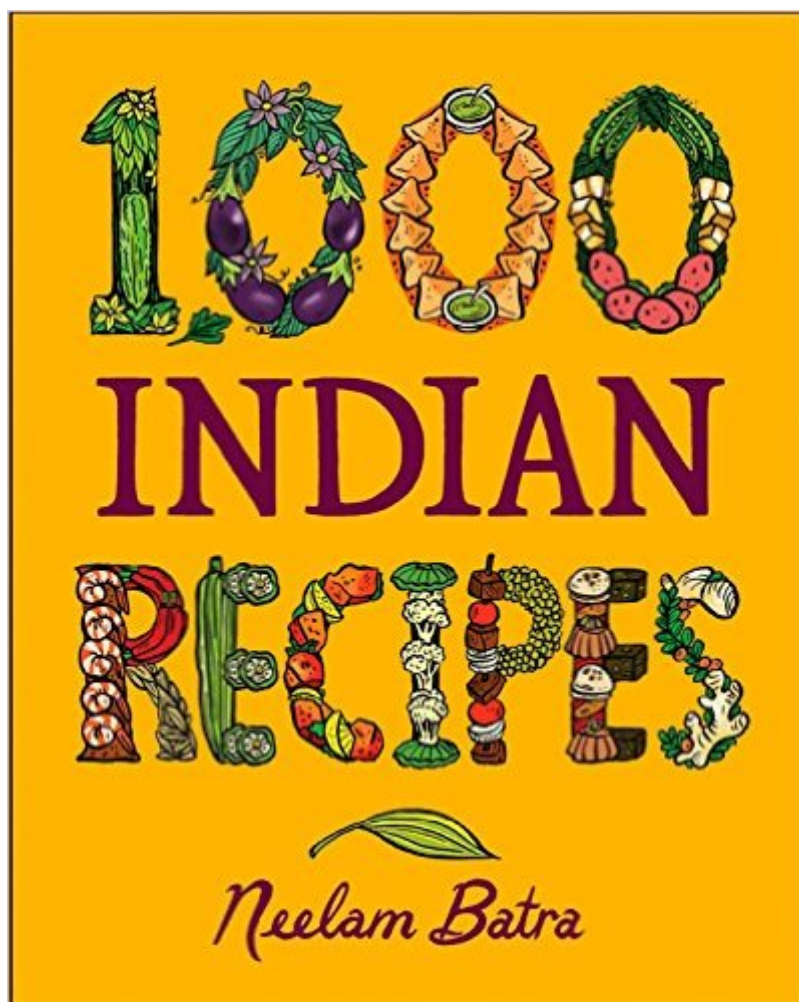


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# 1,000 Indian Recipes (1,000 Recipes)



## Synopsis

Delve into the fascinating flavors and variety of Indian cuisine with this unrivaled recipe collection. You'll discover delicious choices for dishes that make Indian food unforgettable: crispy fritters; tangy pickles; chaat snacks and salads; refreshing yogurt raitas; richly flavored curries; comforting legume (dal) dishes; creative vegetable and meat main courses and side dishes; decadent desserts; and exotic drinks. To guide your cooking, Neelam Batra provides time- and labor-saving methods, ingredient substitutions, and menu suggestions, and addresses modern health concerns without sacrificing flavor. This is a book Indian food lovers and health-conscious eaters and vegetarians, too, can turn to for everyday meals and special occasions for years to come!

## Book Information

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## Customer Reviews

this is a very, very good cookbook. i have more indian cookbooks than i will admit to, and this one is among the very best. it is not a coffee table book, there are no photos, it is a cookbook for the serious cook who wants great recipes. it is also a great bargain compared to many other indian cookbooks, most of which do not come close to having this number of recipes. there is an abundance of masala recipes that will simplify cooking for those of us who cook indian frequently. there are many of batra's own recipes, such as the savory apple recipes, that are wonderful. there is a remarkable list of ingredients at the beginning, which maybe the best list i have in all my many, many indian cookbooks, including those by jaffrey and sahani. there is a glossary of indian cooking

terms in the back that is very convenient and extensive. the recipes in each section are nicely organized by type of main ingredient (all the cauliflower recipes are together, all the chickpea dals are together, etc.). i also like the color of the ink--as in her first book, it is a very pleasant and easy to read mid-magenta.the recipes are wonderful. along with a good number of familiar recipes, there are recipes unlike any others in my other cookbooks, such as the hyderabadi chicken and cracked wheat and several recipes from goa that are not vindaloo. the instructions are quite good.criticisms: i have her first cookbook, the vegetarian one, and a brief comparison showed that many of the vegetable recipes in this book are only slightly changed from that one. this is not a bad thing, since batra's recipes are good, but it is a bit disappointing.

I am a white American twenty-something who married a man from India. As a new bride, I was faced with the concern of what to cook for our meals. I wanted the dishes to be what we both liked, but more importantly, I wanted my husband to feel at home. Several times I heard my husband comment on how he likes his food. "No spice. No life," he would always joke. Knowing that Indian food was spicy, I had my answer.However, I wanted the food to taste authentic. I wanted the combinations of the dishes to mix well. You wouldn't serve friends and family Steak and pizza with a side of cream cheese, would you? Nah, I didn't think so. I was unsure of what books to purchase, and who the 'good' Indian cooks were, but I thought, "How could you go wrong with 1,000 Indian recipes?"Every meal that I have cooked from this book has been splendid. My first attempt at Indian cooking was the Basic Chicken Curry recipe. As my husband took his first bite, I eagerly awaited his reaction. "How is it?" He replied with, "This is exactly how an Indian would make it!" Relief fell upon my heart and I knew this book was a winner.This book is not for a beginner. However, an expert would consider the recipes child's play. They take anywhere from 30 minutes and much longer for the one's that need to marinate in special sauces for at least 8 hours. To be able to cook all of the recipes, you should live near an Indian/Arabic/or Ethnic food store, or at least be willing to purchase hard to find ingredients online. Required utensils would be your basic cooking ones, a blender, a coffee grinder, and a food processor. They will definitely make time go by quickly with this book. You will find your most basic recipes, some originals of Ms.

This is an awfully difficult book to rate. Another review title might have been "Highly recommended, with strong reservations."The top priority, of course, is the recipes. I've been using this book for three years, and with great success. It's particularly refreshing to see so many different aspects of Indian cooking, rather than just the North Indian curries that we know from restaurants.Batra offers

helpful guidance on the characteristics of regional cuisines, which are as different from each other as the cuisines of different European countries. The introductory chapters outline the basic philosophy of Indian dining, and provide information on spices and ingredients that may not be familiar to the average reader. There is also information -- probably not applicable for most, but certainly interesting -- on the uses of different spices according to Ayurveda, the ancient Indian medicinal system. In deference to the eating habits of many Indians (and many Westerners who might buy an Indian cookbook), vegan recipes are marked with a distinctive icon. So are recipes to be made in pressure cookers, which can dramatically decrease the cooking time for larger beans and certain tough vegetables. The difficulties arise when one seeks out structure. Sadly, this book does not seem to have received as much editorial attention as was necessary. The index is badly disorganized, eschewing the subheader model used in other reference cookbooks in favor of a much more open, harder to navigate style. (There are 18 separate entries beginning with the words "griddle fried.") In the body of the text, some of the recipe titles do not match the recipes themselves. ("Garlicky Dried Green Peas Curry" [p.

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