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# Madhur Jaffrey Indian Cooking



## Synopsis

Chef magazine called this book's author "the best-known ambassador of Indian food in the United States" . . . and the Boston Herald referred to her as "the renowned author and actress [who] teaches home cooks about the sophistication and infinite diversity of Indian fare." The New York Times described her simply and succinctly as "the Indian cuisine authority." For many years a best-selling cookbook, Madhur Jaffrey's seminal title on Indian cuisine now has been totally revised, redesigned, enlarged, and enhanced with 70 brand-new full-color photos. With chapters on meat, poultry, fish, and vegetables, as well as pulses, relishes, chutneys, and pickles, the author guides her readers through the delicious and colorful range of Indian food. More than 100 detailed recipes direct home chefs through step-by-step preparation of well-known classics like Tandoori-style Chicken and Naan Bread, as well as more unusual dishes including Salmon Steamed with Mustard Seeds and Tomato and Drunken Orange Slices. Ms. Jaffrey also presents comprehensive background information on spices and seasonings, kitchen equipment, authentic preparation techniques, and suggested menus. Taste-tempting color photos show prepared dishes.

## Book Information

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## Customer Reviews

I decided to jump online and write a review for this book (my first time ever taking the time to write a review) after having another wonderful evening due mainly to the wonderful recipes that come out of this book. Most reviews have people touting food credentials such as "the way my mother made it" and "I had these neighbors who were" which may be good, but I feel a bit bias since because often their judgment is skewed to look for what they knew growing up. Not knowing this food growing up, I

have depended on restaurants, friends, online recipes, and cookbook authors to introduce me to foods that my palate craves long after the last bite. That said, this book has some of the best Indian recipes I've ever eaten, in or out of a restaurant or friends house. I'll try to keep this short and simple. Last night it was the Vindaloo (Goan-style Hot and Sour Pork), pyaz wali basmati chaaval (buttery rice), green lentils with garlic and onion, Gujarati Sem (Gujarati-style green beans) that provoked me to make this entry. I'll have to say that everything in this book that we've tried have been incredible. While the Vindaloo list of steps and ingredients was long, it was by far the best I've ever had. The other three dishes were incredibly easy, with the green beans taking the cake for being the easiest. I actually asked my wife to do these because they appeared so easy and she is easily intimidated in the kitchen with long complicated recipes. I couldn't get enough of them. The chhole (Sour Chickpeas) are by far the best we've ever had. Incredible! The instructions are clear, Madhur Jaffrey provides good narrative, and good recommendations for what to serve together (as the example above).

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