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How To Cook Indian More Than 500 Classic Recipes For The Modern Kitchen Sanjeev Kapoor

Providing easy-to-follow

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techniques and detailed
ingredient descriptions, a

collection of more than 150
regional recipes includes options
from every major tradition and
features such dishes as Punjabi
Kadai Chicken and Spiced

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Basmati Rice Pudding. 20,000
first printing.

Ever wondered why your
grandmother threw a teabag into
the pressure cooker while boiling
chickpeas, or why she measured
using the knuckle of her index

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finger? Why does a counter-intuitive pinch of salt make your kheer more intensely flavourful? What is the Maillard reaction and what does it have to do with fenugreek? What does your high-school chemistry knowledge, or

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what you remember of it, have to do with perfectly browning your onions? Masala Lab by Krish Ashok is a science nerd's exploration of Indian cooking with the ultimate aim of making the reader a better cook and

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turning the kitchen into a joyful, creative playground for culinary experimentation. Just like memorizing an equation might have helped you pass an exam but not become a chemist, following a recipe without

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knowing its rationale can be a sub-optimal way of learning how to cook. Exhaustively tested and researched, and with a curious and engaging approach to food, Krish Ashok puts together the one book the Indian kitchen

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definitely needs, proving along
the way that your grandmother
was right all along.

Julie Sahni's remarkable ability
to make authentic Indian cooking
accessible to American cooks
continues to make her first book,

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Classic Indian Cooking, the definitive work of its kind. This is her long-awaited second book.

To prepare it, Julie Sahni traveled extensively throughout the regions of her native India, to assemble a splendid second

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volume of Indian culinary delights. Whereas her first book explored the riches of Moghul cuisine, this totally new collection systematically reveals the never-before-described treasures of India's vegetarian and grain

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cooking. The book begins with a simple explanation of the ingredients and techniques characteristic of this cuisine. For the first time anywhere, Julie describes every classical blend of curry in the Indian tradition,

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with accompanying recipes on how to use them. From this book alone you will become master both of India's wonderful curries and of the many new varieties you will now know how to create for yourself. In addition to a

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thorough going mastery of
cooking with curry, this book
provides a complete experience
of India's incredibly varied
vegetarian and grain dishes. Try
the heavenly spread of yogurt
cheese flavored, with fresh

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herbs, a favorite of the Gujarati
Jains. Be adventurous: make
Steamed Rice and Bean
Dumplings in Spicy Lentil and
Radish Sauce, traditionally
served as tiffin one of the great
classics of Indian vegetarian

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cooking. Vegetarians, the super health-conscious, and meat eaters who want to vary their menu with exciting new dishes, all will want to sample the vegetarian masterpieces virtual one-dish feasts-that are the very

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heart of this book: Malabar
Coconut and Yogurt-Braised
Vegetables; Hearty Blue
Mountain Cabbage and Tomato
Stew; Baked Zucchini Stuffed
with Vegetarian Keema and
Bulgur; Madras Fiery Eggplant,

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Lentil, and Chili Stew; and so many many others. To accompany these dishes, Julie provides an abundance of chutneys, pickles, breads, rice dishes, dals, vegetable side dishes, yogurt salads, and

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volcanically hot condiments. Any time of the day you can snack or nibble on tasty foods that will contribute to your health but not your waistline: refreshing chats (salads without oil), a succulent array of fritters, kaftas, and

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kababs all ingeniously created from fresh vegetables, and a wide selection of crunchy savories from plantain chips to the irresistible giant papad (lentil wafer). Your sweet tooth is not neglected by India's vegetarian

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and grain cooking. Lotus Seed
Pudding, kulfi (India's delicious
ice cream), coconut dumplings,
and Quick Glazed Carrot Halwa
are only the beginning of the
unbelievable assortment of
desserts and sweets Julie

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Sahni's Classic Indian
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Vegetarian and Grain Cooking
makes available to you. Plus
divine recipes for lassi (yogurt
drink), refreshing teas, and
classic South Indian coffee. This
invaluable and instructive book

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places India's ancient tradition of
delicious vegetarian and grain
dishes directly into your hands.

Crack the Code: Cook Any
Indian Meal With Confidence is a
pioneering workbook styled
cookbook that demystifies the

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seemingly complex processes involved in creating a well-balanced Indian dish. This book translates practical cooking advice from many generations of chefs from within Nandita's family into a simple structured

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approach about how to craft a well seasoned Indian dish. It shares information about the fundamental building blocks of the Indian cuisine, provides sample recipes within its content to illustrate the methods, and

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eliminates any fear associated with cooking Indian food – the single biggest reservation in the true appreciation of a vibrant, flavorful and healthy cuisine. The two dozen simple practice recipes showcase the role of

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spices and ingredients and highlights the patterns of balancing and layering flavors. It includes quick notes on health benefits of using specific spices. Most notably, it shows the reader how to build essential taste

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profiles for an authentic dining experience. Whether it is a comfort meal or feast, a side dish, one-pot-meal or an easy decadent dessert, Crack the Code includes several quintessentially Indian and

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Indian inspired recipes. Recipes are chosen from Nandita's own family kitchen, who keeps family health at the forefront of her cooking as shown in these recipes as well. This expanded edition was made possible,

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thanks to the support of a large and generous Kickstarter community. The edition is greatly enhanced for visual quality and ease of reading.

Fresh Vegetarian Recipes from
Bangalore to Brooklyn [A

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Cookbook]

Nourishing Recipes Rooted in
Tradition

Masala Lab

The Fool-Proof Method for
Delicious Home Cooking

Recipes from an Indian Family

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Kitchen

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Thermomix Recipes

75 Traditional Recipes That Are
Easier, Quicker and Healthier
Jamie Oliver: 'I love Maunika's
cooking. Her food is a joy - she
makes incredible Indian food really

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achievable at home. A fantastic Indian cookbook.' Yotam Ottolenghi: 'Reading Maunika's book feels as though you're actually sitting in an Indian family kitchen, sharing stories and recipes. I've been inspired by her to make my

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own paneer and to play with pickled watermelon rind. Delightful!

Growing up in Mumbai, Maunika Gowardhan learned the secrets of home cooking, Indian-style. Now living in the UK, Maunika is often asked, 'what do Indians cook on a

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day to day basis?' And, 'how is it that you can rustle up a curry for an everyday meal when you're so busy?' The answer is in chapters of this book. Hungry include recipes made from easy-to-find ingredients for when you're starving and short

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of time. And Lazy contains recipes for when you want something a bit slower, a bit comforting, but still straightforward. Indian food is also about feasting, so when you have the luxury of time and want to put some real love into a meal at the weekend,

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you can turn to Indulgent, or when you have friends and family coming over then Celebratory is the chapter for you. Whatever your mood, Indian Kitchen will inspire you to add Indian cooking into your weekly menu.

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Sanjeev Kapoor burst onto the scene in India with an easy, no-fuss cooking approach. More than a decade later, he is a global sensation with an international media empire that is rooted in this philosophy. In *How to Cook Indian*,

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Kapoor introduces American audiences to this simple cooking approach with a definitive book that is the only Indian cookbook you will ever need. His collection covers the depth and diversity of Indian recipes, including such favorites as

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butter chicken, palak paneer, and samosas, along with less-familiar dishes that are sure to become new favorites, including soups and shorbas; kebabs, snacks, and starters; main dishes; pickles and chutneys; breads; and more. The

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ingredients are easy to find, and suggested substitutions make these simple recipes even easier.

At Vij's, one of North America's most innovative Indian restaurants, owner Vikram Vij and his wife Meeru use the freshest local

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ingredients and original ideas to create exciting new takes on the cuisines of India. Though far from traditional, the dishes remain true to one glorious hallmark of Indian cooking: fabulous spicing. Among the luscious offerings included here

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are yogurt and tamarind marinated
grilled chicken, seared venison
medallions with fig and roasted
pomegranate khoa, and marinated
lamb popsicles in fenugreek curry.
Vegetarian selections abound, with
dishes like portobello mushrooms in

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porcini cream curry, coconut
curried vegetables, and jackfruit
with cayenne and black cardamom.
Recipes for naan, chapattis, raiti,
and other sides, staples, vegetables,
and desserts allow readers to
prepare an Indian feast from

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beginning to end. As beautiful and sumptuous as the recipes it contains Vij's is a delicious manifesto for a new style of Indian cooking.

Kapoor burst onto the scene in India with an easy, no-fuss cooking approach. More than a decade later,

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he is a global sensation. Kapoor introduces Americans to this simple cooking approach with the definitive Indian cookbook that covers the depth and diversity of Indian recipes.

Master Indian Cooking with More

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Than 1000 Recipes!

Prep-and-Go Restaurant Favorites
to Make at Home

Vij's

Vibrant India

Authentic Indian Cooking with Your
Instant Pot

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The Easy Indian Slow Cooker
Cookbook

Traditional and Creative Recipes for
the Home Cook

***From delicious dals to rich
curries, flat breads, savory
breakfasts, snacks, and much***

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***more, this vegan cookbook
brings you Richa Hingle's
collection of plant-based***

***Indian recipes inspired by
regional cuisines, Indian
culture, local foods, and***

***proven methods. Whether you
want to enjoy Indian cooking,***

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**try some new spices, or add
more protein to your meals
using legumes and lentils,
this book has got it covered.
You'll explore some well-
known and new Indian flavor
profiles that are easy to make
in your own kitchen. Learn**

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***the secrets of eclectic Indian
taste and textures, and
discover meals in which
pulses and vegetables are the
stars of the dish. And once
you taste Richa's mouth-
watering desserts, they will
likely become your new***

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***favorites. Within these pages
you will find recipes to please
all the senses, including: •***

***Mango Curry Tofu • Whole
Roasted Cauliflower in***

***Makhani Gravy • Baked Lentil
Kachori Pastries • Quick
Tamarind-Date Chutney •***

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***Avocado Naan • Fudgy
Cardamom Squares The
recipes have been designed to
simplify complex vegan
cooking procedures, and
Richa's workflow tips
incorporate modern
appliances and techniques***

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***from other cuisines to reduce
cooking times. Replacement
spices are indicated wherever***

***possible, and Richa also
provides alternatives and***

***variations that allow people to
be playful and creative with***

the Indian spices called for in

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the recipes. The restaurant-quality vegan recipes are ideal to make for yourself, for family, and for entertaining guests.

Fifty authentic, traditional recipes from all the regions of India include Chicken and

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*Cashew Curry from Bombay
and Rogan Josh from*

*Kashmir, and come with
information on the basics of
curry-making. 15,000 first
printing.*

*The “queen of Indian
cooking” (Saveur) and seven-*

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time James Beard

*Award-winning author shares
the delectable, healthful,
vegetable- and grain-based
foods enjoyed around the
Indian subcontinent. "The
world's best-known
ambassador of Indian cuisine*

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***travels the subcontinent to
showcase the vast diversity of
vegetarian dishes. Best of all:
She makes them doable for
the Western cook.” —The
Washington Post Vegetarian
cooking is a way of life for
more than 300 million***

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Indians. Jaffrey travels from north to south, and from the Arabian Sea to the Bay of Bengal, collecting recipes for the very tastiest dishes along the way. She visits the homes and businesses of shopkeepers, writers,

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***designers, farmers, doctors,
weavers, and more, gathering
their stories and uncovering
the secrets of their most
delicious family specialties.***

***From a sweet, sour, hot, salty
Kodava Mushroom Curry with
Coconut originating in the***

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***forested regions of South
Karnataka to simple, crisp
Okra Fries dusted with chili
powder, turmeric, and
chickpea flour; and from Stir-
Fried Spinach, Andhra Style
(with ginger, coriander, and
cumin) to the mung bean***

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*pancakes she snacks on at a
roadside stand, here Jaffrey*

*brings together the very best
of vegetable-centric Indian
cuisine and explains how*

*home cooks can easily
replicate these dishes—and
many more for beans, grains,*

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***and breads—in their own
kitchens. With more than two
hundred recipes, beautifully
illustrated throughout, and
including personal
photographs from Jaffrey's
own travels, Vegetarian India
is a kitchen essential for***

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***vegetable enthusiasts and
home cooks everywhere.***

***The bestselling author of The
Indian Slow Cooker and Vegan
Indian Cooking serves up a
stunning and comprehensive
cookbook that “may be her
best yet” (Publishers Weekly,***

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starred review). ***Anupy Singla***
is America's favorite authority
on Indian home cooking, and
her expertise with delicious,
healthful recipes has
endeared her to fans the
world over. This new book
opens up the true simplicity

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**and flavor of Indian food for
anyone, regardless of dietary
restrictions, expertise, or
familiarity. Singla has chosen
the cuisine's most popular
dishes and, unlike other
Indian cookbooks, embedded
different preparation styles**

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***and ingredients into every
recipe. Included are quick-and-
easy adaptations for making a
meal vegetarian, vegan, or
gluten-free, as well as
alternatives for the slow
cooker. Beginners appreciate
the book's step-by-step***

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**instructions, while veterans
find it useful as a reference
point for their favorite dishes,
including little-known
instructions and standard
cook times. The book also
caters to healthy eaters and
folks with allergies and**

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***dietary preferences. With
deeply personal, detailed
stories behind these recipes,
readers see how traditional
Indian cooking helped
connect Singla and her
daughters to their cultural
heritage. More than the next***

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***great Indian cookbook, this is
the next great American
cookbook—sure to become a
staple of every family's
collection. "Indian for
Everyone has recipes for
native Indians, non-Indians,
vegetarians, vegans, and meat-***

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**lovers; it offers dishes from
restaurant menus and simpler
ones prepared at home.”**

**—The Boston Globe “Only
have room for one go-to book
for Indian home cooking on
your shelf? This is it.”**

—Booklist, Top Ten Food

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A Cookbook

Indian Restaurant Cookbook

Easy Recipes for the Hurry

Home Cook [Vegetarian

Cookbook, Over 80 Recipes]

Vegan Richa's Indian Kitchen

Classic Indian Veget Ck

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***Recipes and Antics from a
Modern American Family
Indian Cooking Unfolded***

"Chef" magazine called this
book's author "the best-known
ambassador of Indian food in the
United States" . . . and the

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"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

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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-

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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.

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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

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Mustard Seeds and Tomato and
Drunken Orange Slices. Ms.

Jaffrey also presents
comprehensive background
information on spices and
seasonings, kitchen equipment,
authentic preparation

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techniques, and suggested
menus. Taste-tempting color
photos show prepared dishes.

In Thali Indian cook and social
media star Maunika Gowardhan
serves up over 80 easy and
accessible recipes that show you

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just how simple it is to create a Thali at home. The word 'Thali' refers to the way meals are eaten in India; where a mixed selection of delicious dishes are served together on one platter. They offer a wonderful way to

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experiment with Indian flavours and dishes and to discover the rich and diverse range of this cuisine. From familiar and classic Indian dishes like Tadka Dal and Matar Paneer alongside less familiar ones such as

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Pomegranate Spiced Chicken
and Konkani Jackfruit Stir-Fry,
these recipes will encourage you
to explore the varied and vibrant
range of food, flavours and
textures across the Indian
subcontinent, and give you the

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confidence and skill to create
your own perfect thali. Featuring
a thali inspiration section at the
end which showcases four
stunning regional thalis to
recreate at home, as well as
menu ideas to help you mix and

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match recipes as you like, Thali is a joyful and creative approach to Indian home-cooking that will excite and inspire.

"It's tempting to reach for the take-out menu when you think about how long it can take to

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make your favorite Indian dishes at home. But you don't have to spend your day in the kitchen to enjoy a home-cooked, traditional curry or masala. The Easy Indian Slow Cooker Cookbook gives you quick prep recipes for your

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slow cooker so that you can
enjoy all of the spices that Indian
food has to offer without wasting
any time. Fire up your taste
buds, not your stove, with the
speedy and spicy recipes in this
Indian cookbook." --

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Amazon.com

Eating fresh, locally-grown
vegetables each day is healthy
for you and the planet—and now,
with this Indian cookbook,
vegetarian meals don't have to
be boring! This new vegetarian

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Indian cookbook by acclaimed author and caterer Shubhra Ramineni proves just how fun cooking with vegetables can be. It includes over 80 recipes showing you how to prepare vegetables and fruits the Indian

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way—with many easy-to-make
vegan and gluten-free
alternatives as well. When
Ramineni became a mother, one
of her top priorities was to
ensure that healthy and delicious
home-cooked vegetarian meals

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would be a central part of her daughter's childhood experience. Her mother is a nutritionist and skilled Indian cook, so with her help, Ramineni set about transforming the seemingly bland vegetarian diet into the fantastic

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array of great-tasting meals and snacks in this vegetarian cookbook. Indian cooks have a centuries-old tradition of crafting fresh vegetables into tempting meals, since India is the home of vegan and gluten-free eating.

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Ancient Indian Vedic practices have also resulted with India claiming the world's most extensive range of natural food flavorings—including many spices like turmeric, ginger, and cumin, which have proven health

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benefits. With a few of these
Indian spices in your pantry,
along with this cookbook, you
can effortlessly whip up flavorful
dishes, like: Split Chickpea and
Zucchini Stew Coconut
Vegetable Curry with Tofu

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Tandoori Tofu Kebabs Vegetable
Pilaf And over 75 more, with
vegan and gluten-free
modifications! Your friends and
family will be amazed at what
you can create using vegetables!
Indian for Everyone

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Modern Kitchen Sanjeev
Kapoor
The Science of Indian Cooking
660 Curries

Cook Any Indian Meal With
Confidence (Second Expanded
Edition)

Spirit of the Harvest

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Cooking at Home

***Master the Recipes that
Nourish and Sustain a
Nation of 1.3 Billion People!
A Taste of India: The
Complete Indian Cookbook
Includes: All the basic***

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***information you will need to
get started with Indian
Cooking Basic Techniques of
the Indian Kitchen with
detailed directions 70
Recipes of Indian Masalas
(Both powders and pastes)***

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65 Indian Vegetarian Curries
60 Indian Dal Recipes: Dried
Beans, Lentils, and Peas 40
Indian Paneer Cheese
Snacks, Curries, and Other
Paneer Dishes 40 Indian
Chicken Curries, and Other

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***Chicken Dishes 50 Indian
Lamb/Mutton Curries, and
Other Meat Dishes 30 Indian
Seafood Curries, and Other
Seafood Dishes 12 Indian
Egg Curries, and Other Egg
Dishes 60 Indian Rice***

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Biryani, and Khichadi 60***

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Breads, Tandoori Breads,
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Vegetable Sides to Enjoy

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Mathiya Recipes 10 Indian
Potato Snack Recipes 7
Indian Croquettes and
Dumplings (Vadae) 3
Steamed Rice Cake***

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***(Idli)Recipes 6 Bean and
Rice Cakes (Dhokla)Recipes
5 Other Indian Street Foods
22 Indian Pickle Recipes 42
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Beverages***

Curry is Salmon with Garlic

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***and Turmeric. Curry is
Grilled Chicken with Cashew-
Tomato Sauce. Curry is
Asparagus with Tomato and
Crumbled Paneer. Curry is
Lamb with Yellow Split Peas,
Chunky Potatoes with***

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***Spinach, Tamarind Shrimp
with Coconut Milk, Baby
Back Ribs with a Sweet-Sour
Glaze and Vinegar Sauce,
Basmati Rice with Fragrant
Curry Leaves. Curry is vivid
flavors, seasonal***

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***ingredients, a kaleidoscope
of spices and unexpected
combinations. And 660
Curries is the gateway to the
world of Indian cooking,
demystifying one of the
world's great cuisines.***

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***Presented by the IACP
award-winning Cooking
Teacher of the Year (2004),
Raghavan Iyer, 660 Curries
is a joyous food-lover's
extravaganza. Mr. Iyer first
grounds us in the building***

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***blocks of Indian flavors—the
interplay of sour (like
tomatoes or yogurt), salty,
sweet, pungent
(peppercorns, chiles), bitter,
and the quality of unami
(seeds, coconuts, and the***

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***like). Then, from this basic
palette, he unveils an
infinite art. There are
appetizers—Spinach Fritters,
Lentil Dumplings in a
Buttermilk Coconut
Sauce—and main***

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***courses—Chicken with
Lemongrass and Kaffir-Lime
Leaves, Lamb Loin Chops
with an Apricot Sauce.***

***Cheese dishes—Pan-Fried
Cheese with Cauliflower and
Cilantro; bean dishes—Lentil***

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***Stew with Cumin and
Cayenne. And hundreds of
vegetable dishes—Sweet
Corn with Cumin and Chiles,
Chunky Potatoes with
Golden Raisins, Baby
Eggplant Stuffed with***

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Cashew Nuts and Spices.

***There are traditional,
regional curries from around
the subcontinent and
contemporary curries. Plus
all the extras: biryanis,
breads, rice dishes, raitas,***

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***spice pastes and blends, and
rubs. curry, n.—any dish that
consists of either meat, fish,
poultry, legumes, vegetables,
or fruits, simmered in or
covered with a sauce, gravy,
or other liquid that is***

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***redolent with any number of
freshly ground and very
fragrant spices and/or herbs.***

***This extraordinary
cookbook, Classic Indian
Cooking, amounts to a
complete course in Indian***

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***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***

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***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***

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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."

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***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-***

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***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***

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***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;***

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***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,***

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***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,***

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***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***

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***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***

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***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***

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***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***

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***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.***

There's never been an easier

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***way to make delicious,
authentic Indian food than
with this foolproof process.
Each recipe is divided into 3
segments: ingredients,
preparation, and method.
The fresh, simply prepared***

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ingredients are organized into numbered bowls. Put them all together, following the numbered steps for cooking. It's amazing that such totally uncomplicated techniques result in such

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mouth-watering Indian dishes as Josht Chashidargh (sweet-and-sour Indian beef) and Kulei (rich, exotic Indian ice cream). Once you've stocked your cupboard with the basic

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***necessities suggested here,
you'll be ready to experiment
with recipes from a range of
Indian classics.***

***Healthy Indian Vegetarian
Cooking***

How to Cook Indian

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***Madhur Jaffrey's Quick &
Easy Indian Cooking
Or, How I Learned to Stop
Worrying About Recipes
(And Love My Microwave): A
Cookbook
Crack The Code***

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Plant-Based India
A Joyful Celebration of
Indian Home Cooking

In a new collection of sixty easy-to-follow recipes, the author of *A Taste of India* shares the secrets of fine Indian cuisine, presenting a variety of delicious rice

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dishes, chutneys and relishes, drinks,
curries, and desserts. Original. IP.

"Indian food like you've never seen it
before-in a healthy vegan cookbook, with
100+ recipes and stunning photos"--
Love Indian food but feel it's too
daunting to recreate at home? Those
complex authentic flavors! Those dozens

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Karnor

of spice blends! The long prep time! Fear not. Award-winning cooking teacher Raghavan Iyer puts the breeze and ease into Indian cooking. Taking a heavily illustrated, step-by-step approach, he introduces cooks to one of the world's most popular cuisines. With his natural charm and enthusiasm, Raghavan begins

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each chapter by explaining the recipe choices, what techniques are included, and a suggested order in which to approach the recipes. The book's 100 authentic recipes use only ingredients readily available at the local supermarket. Taking into account time restraints, each dish can be quickly

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assembled and will give home cooks the confidence to create knockout Tandoori Chicken, Coconut Squash with Chiles, Turmeric Hash Browns, Saffron-Pistachio Ice Cream Bars, and Mango Bread Pudding with Chai Spices. From basic breads to chutneys and savory pickles, from tasty dal to fragrant basmati

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Unfolded is a 21st-century approach to one of the most ancient—and popular—cuisines.

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In Made

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In India, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is

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everything from hot chapatis to street food (chili paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranate and mint raita; kachumbar salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and

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saffron kulfi). Made In India will change
the way you cook, eat, and think about
Indian food forever.

A Journey Through the Best of Indian
Home Cooking: A Cookbook
Indian Kitchen

Fast and Easy Indian Cooking
Salt, Fat, Acid, Heat

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Made in India

Indian Home-Cooking To Nourish Your
Soul

Modern Techniques for
Timeless Indian Flavor Bring
the complex flavors and
alluring aromas that are the

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benchmarks of Indian cooking
into your kitchen with this
diverse collection of
mouthwatering recipes.

Vasanti leverages the
benefits of the Instant Pot®
to elevate your favorite
dishes, imparting layers of

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flavor to beloved masalas
and curries in less time
than the traditional

preparation. These recipes
save you hours of marinating
meats and simmering stews,
making elaborate Indian
dishes accessible for

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heritage and smart

techniques are reflected in

every recipe, whether you're

after an authentic dal or a

fresh spin on popular street

foods. And the wide array of

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Classic Recipes For The Modern Kitchen Savory
flavors is as varied as the country itself, encompassing the rich traditions of different regions. Best of all, many of the dishes include variations that let you tailor them to your diet or preferences, stretching

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the number of recipes to way
beyond what's in the table
of contents. With chapters
on warming soups and stews,
hearty rice and grain
dishes, decadent desserts
and essential spice blends,
this indispensable guide to

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Indian cooking is packed with options for every appetite and occasion. And once you experience how flavorful it is to cook with the Instant Pot[®], you'll wonder how you ever lived without it!

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The classic guide to the
foods of India from the
“queen of Indian cooking”
(Saveur)—a James Beard
Foundation Cookbook Hall of
Fame inductee—and author of
Madhur Jaffrey's Instantly
Indian Cookbook and

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Classic Recipes For The
Vegetarian India. The book
Modern Kitchen Sanjeev
that introduced the rich and
fascinating cuisine of India
to America and a landmark
work of culinary literature,
An Invitation to Indian
Cooking makes clear just how
extraordinarily subtle,

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varied, and delicious the food of the subcontinent can

be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, Jaffrey's "invitation" has proved irresistible for generations

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of American home cooks.

How to Cook Indian More Than
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THE SUNDAY TIMES BESTSELLER

'A love letter to Bombay
told through food and
stories, including their

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legendary black daal' Yotam
Ottolenghi At long last,

Dishoom share the secrets to
their much sought-after
Bombay comfort food: the
Bacon Naan Roll, Black Daal,
Okra Fries, Jackfruit
Biryani, Chicken Ruby and

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Classic Recines For The Modern Kitchen Sanyay
Lamb Raan, along with Masala Chai, coolers and cocktails.

As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll

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Kyani and Co., of dawdling
in Horniman Circle on a lazy
morning, of eating your fill
on Mohammed Ali Road, of
strolling on the sands at
Chowpatty at sunset or

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Kapoor
taking the air at Nariman
Point at night. This
beautiful cookery book and
its equally beautiful
photography will transport
you to Dishoom's most
treasured corners of an
eccentric and charming

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Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've

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never read a book that has
made me look so longingly at
my suitcase' Nigel Slater

The Great Curries of India

Indian Instant Pot

A Taste of India: the

Complete Indian Cookbook

The Indian Cooking Course

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The founder of Momofuku
cooks at home . . . and that
means mostly ignoring
recipes, using tools like*

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the microwave, and taking
inspiration from his mom to
get a great dinner done
fast. NAMED ONE OF THE BEST
COOKBOOKS OF THE YEAR BY
TASTE OF HOME David Chang
came up as a chef in
kitchens where you had to do

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everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous,

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*most delicious, absolutely
imperfect ways to cook. From
figuring out the best ways
to use frozen vegetables to
learning when to ditch
recipes and just taste and
adjust your way to a
terrific meal no matter*

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*what, this is Dave's guide
to substituting, adapting,
shortcutting, and
sandbagging—like parcooking
chicken in a microwave
before blasting it with
flavor in a four-minute stir-
fry or a ten-minute stew.*

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It's all about how to think
like a chef . . . who's
learned to stop thinking
like a chef.

*Presenting authentic Native
American cuisine, award-
winning chef Beverly Cox
presents a delicious array*

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*of wholesome recipes. With
an updated resources
listing, this book is key
for anyone wishing to work
with ingredients native to
the land.*

*This comprehensive guide to
Indian cooking explores the*

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myriad regional varieties of
authentic, healthy and
lesser known Indian recipes.
Monisha covers a varied
range of dishes as well as
providing insights into
ingredients, techniques and
step-by-step masterclasses.

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*With chapters broken down
into: Rice, Breads, Meat,
Fish & Seafood, Poultry,
Eggs, Dairy, Lentils &
Beans, Vegetables, Snack &
Sides, Grills, Salads &
Raitas, Chutneys & Relishes,
Desserts and Drinks, Monisha*

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covers a varied range of dishes as well as providing insights into ingredients, techniques and step-by-step masterclasses to help you recreate classic and popular recipes. Monisha offers a vivid overview of India's

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*from the earthy lentil
dishes of the North to the
coconut-based curries which
are a staple in the South.
Including advice on the
building blocks of Indian*

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*cuisine, such as how to make
a basic curry and how to
cook the perfect rice, plus
tips on the different
varieties of rice and how to
shop for the best type for
each dish. Monisha teaches
you how to make traditional*

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Indian food at home, based on the principles of good health and touching on the values of Ayurveda. The Indian Cookery Course is the ultimate guide to everything you ever wanted to know about Indian food.

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North American Indian
Cooking

Vegetarian Indian Cooking
with Your Instant Pot

A Master Class in Indian
Cooking, with 100 Easy

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*Over 150 Restaurant-style
Recipes for You to Make at
Home*

*An Invitation to Indian
Cooking*

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Kitchen*

**Quick Flavorful Plant-Based Dishes
Made Easy Manali Singh, founder
of the popular blog Cook with
Manali, shares her secrets to
making your favorite traditional**

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**Indian dishes faster and healthier
in your Instant Pot® or other
multifunction cooker. And the
majority of her wonderfully spiced
recipes are also vegan— or can be
easily made vegan—so it's perfect
for specific diets or anyone who
wants to include more plant-based**

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meals in the weekly rotation. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji, a medley of spicy mashed veggies eaten with dinner rolls, and Vegetarian Momos—healthy dumplings steamed to perfection.

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**And don't forget dessert! Indulge in
Chai Creme Brulee or Kalakand,
spiced Indian milk fudge. Whether
you're new to the Instant Pot® or
it's a staple in your kitchen,
Manali's 75 recipes will show you
how to easily prepare and enjoy
authentic favors of Indian cuisine in**

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your own kitchen.

**A young food writer's witty and
irresistible celebration of her
mom's "Indian-ish" cooking--with
accessible and innovative Indian-
American recipes
Taste the real thing and discover
the delights of home-cooked Indian**

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**food Indian food—delicious,
diverse, and not as difficult to cook
as you might think! In Indian
Cooking For Dummies, you'll learn
the fundamentals, plus over 100
make-at-home recipes for your
Indian favorites. Even newbie
cooks will have no trouble making**

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Kopoor

**these easy and delectable dishes
right at home. With this book,
you've got a suite of recipes to suit
every dietary need (vegetarians,
rejoice!), spice tolerance, and skill
level. When you crave a Bengaluru
breakfast, Lucknow lunch, or Delhi
dinner, Indian Cooking For**

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Dummies is for you. Inside, you'll learn the steps and secrets used in all the regions of India, so you can create a perfect, balanced Indian meal in your kitchen. With pro suggestions and tips about key ingredients and dish pairings, you'll be eating healthy, hearty, flavorful

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**food in no time. Imagine your own
stay-at-home buffet of rice, Indian
breads, curried meats, creamy
lentils, aromatic vegetables, raitas,
chutneys, relishes, and more.
Hungry yet? Cook authentic Indian
appetizers, snacks, main courses,
desserts, drinks, and popular**

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**vegetarian dishes Discover
regional Indian cuisine and the
ingredients, techniques, and spices
unique to each Eat healthily and
cook from scratch, without
spending too much time in the
kitchen Enjoy expert advice on how
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**cookbook from Asma Khan,
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of food to restore, and to comfort. It
is a tribute to Ammu, Asma's
mother, to the simple home
cooking from her kitchen in**

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**Calcutta, and an exploration of the
inextricable link between food and
love. These dishes will bring
warmth to your kitchen when you
need a meal or dish to share with
your family and friends - from quick-
and-easy Baghare Aloo and Shahi
Paneer, a vegetarian staple all ages**

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love, to Ammu's Chicken Biriyani
the much-requested Darjeeling

Express favourite. With over 100
recipes, easy-to-follow instructions
and a photograph for every dish
Ammu is an essential book for
anyone wanting to make Indian
comfort food at home. 'This is the

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food I cook for my family every day,
meals to restore and nourish. I give
these recipes to you, with love.' -

Asma

The Indian Vegan Kitchen

Indian Cooking For Dummies

Elegant and Inspired Indian Cuisine

Thali

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**Classic and Innovative Recipes for
the Home Cook**

Madhur Jaffrey's Indian Cookery

The Curry Club Indian

Restaurant Cookbook contains a

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mouthwatering selection of over
150 restaurant-style curry
recipes that can be made at
home. Pat Chapman shows you
how to achieve that special
Indian restaurant flavour in your
own kitchen, with minimum effort

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and maximum enjoyment.

Modern Kitchen Sanjeev
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From the acclaimed chef and
owner of Brooklyn Delhi, a debut
cookbook focused on the
celebrated vegetarian fare of
South India. Lifelong vegetarian
and chef Chitra Agrawal takes

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you on an epicurean journey to
her mother's hometown of
Bangalore and back to Brooklyn,
where she adapts her family's
South Indian recipes for home
cooks. This particular style of
Indian home cooking, often

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called the “yoga diet,” is light and
fresh, yet satisfying and rich in
bold and complex flavors.

Grains, legumes, fresh produce,
coconut, and yogurt—along with
herbs, citrus, chiles, and
spices—form the cornerstone of

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this delectable cuisine, rooted in
vegetarian customs and honed
over centuries for optimum taste
and nutrition. From the classic
savory crepe dosa, filled with
lemony turmeric potatoes and
cilantro coconut chutney, to new

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creations like coconut polenta topped with spring vegetables "upma" and homemade yogurt, the recipes in Vibrant India are simple to prepare and a true celebration of color and flavor on a plate. Chitra weaves together

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the historical context behind the region's cuisine and how she brought some of these age-old traditions to life thousands of miles away in Brooklyn during the city's exciting food renaissance. Relying on her

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experience as a culinary instructor, Chitra introduces the essential Indian cooking techniques, tips, and ingredients you'll need to prepare a full range of recipes from quick vegetable stir fries (corn, basil,

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and leeks flavored with butter,
cumin, and black pepper), salads
(citrus red cabbage and fennel
slaw with black mustard seeds,
curry leaves, and chile), yogurt
raitas (shredded beets and
coconut in yogurt), and chutneys

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and pickles (preserved Meyer
lemon in chile brine) to hearty
stews (aromatic black eyed
peas, lentils, and greens),
coconut curries (summer squash
in an herby coconut yogurt
sauce), and fragrant rice dishes

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(lime dill rice with pistachios).
Rounding out the book is an
array of addictive snacks
(popcorn topped with curry leaf
butter), creative desserts
(banana, coconut, and
cardamom ice cream), and

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refreshing drinks (chile watermelon juice with mint).

Chitra provides numerous substitutions to accommodate produce seasonality, ingredient availability, and personal tastes. The majority of recipes are

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gluten-free and vegan or can be
easily modified to adhere to
those dietary restrictions.

Whether you are a vegetarian or
just looking for ways to
incorporate more vegetarian
recipes into your repertoire,

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Vibrant India is a practical guide for bringing delicious Indian home cooking to your table on a regular basis.

Now a Netflix series New York Times Bestseller and Winner of the 2018 James Beard Award for

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Best General Cookbook and
multiple IACP Cookbook Awards
Named one of the Best Books of
2017 by: NPR, BuzzFeed, The
Atlantic, The Washington Post,
Chicago Tribune, Rachel Ray
Every Day, San Francisco

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Chronicle, Vice Munchies,
Elle.com, Glamour, Eater,
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Newsday, Minneapolis Star
Tribune, The Seattle Times,
Tampa Bay Times, Tasting
Table, Modern Farmer,
Publishers Weekly, and more. A

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visionary new master class in
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cooking that distills decades of
professional experience into just
four simple elements, from the
woman declared "America's next
great cooking teacher" by Alice
Waters. In the tradition of The

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Joy of Cooking and How to Cook
Everything comes Salt, Fat, Acid,
Heat, an ambitious new
approach to cooking by a major
new culinary voice. Chef and
writer Samin Nosrat has taught
everyone from professional chefs

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to middle school kids to author
Michael Pollan to cook using her
revolutionary, yet simple,
philosophy. Master the use of
just four elements--Salt, which
enhances flavor; Fat, which
delivers flavor and generates

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texture; Acid, which balances
flavor; and Heat, which ultimately
determines the texture of
food--and anything you cook will
be delicious. By explaining the
hows and whys of good cooking,
Salt, Fat, Acid, Heat will teach

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and inspire a new generation of
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cooks how to confidently make
better decisions in the kitchen
and cook delicious meals with
any ingredients, anywhere, at
any time. Echoing Samin's own
journey from culinary novice to

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award-winning chef, Salt, Fat

Modern Kitchen Sanjeev

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Acid, Heat immediately bridges

the gap between home and

professional kitchens. With

charming narrative, illustrated

walkthroughs, and a lighthearted

approach to kitchen science,

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Samin demystifies the four elements of good cooking for everyone. Refer to the canon of 100 essential recipes--and dozens of variations--to put the lessons into practice and make bright, balanced vinaigrettes,

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perfectly caramelized roast
vegetables, tender braised
meats, and light, flaky pastry
doughs. Featuring 150
illustrations and infographics that
reveal an atlas to the world of
flavor by renowned illustrator

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Wendy MacNaughton, Salt, Fat, Acid, Heat will be your compass in the kitchen. Destined to be a classic, it just might be the last cookbook you'll ever need. With a foreword by Michael Pollan.

The author of New Indian Home

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Cooking presents a fresh take on
Indian recipes for vegans,
vegetarians, and anyone who
loves Southeast Asian cuisine.
Renowned nutritionist and
cooking instructor Madhu Gadia
delivers a wonderful new recipe

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collection that is perfect for vegans looking for fresh ideas, as well as anyone who savors healthy, light recipes that don't compromise on authenticity. Unlike most Indian vegetarian cookbooks, this unique collection

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avoids dairy and eggs,
highlighting vegetables, and
making use of soy products and
other simple substitutions. It also
offers nutritional analyses, as
well as notes on serving, history,
and variations.

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Techniques - Masterclasses -
Ingredients - 300 Recipes

A Fresh Introduction to Indian
Food, with More Than 150
Recipes

The first ever cookbook from the
much-loved Indian restaurant

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More Than 150 Quick and
Healthy Homestyle Recipes
Mastering the Elements of Good
Cooking
Classic Indian Cooking