

Indian Appetizers The Top 50 Most Delicious Indian Appetizer Recipes Recipe Top 50s Book 36

Presents recipes that feature cannabis as an ingredient, along with an introduction that covers topics such as the difference between hemp and cannabis, the plant's potency when eaten, different strains, and its fat content. Spices and herbs, also called seasoning, are an important part of cooking, if not the most important. They can transform an ordinary tasting dish into an incredibly delicious dish. All spices originate from plants. Some are used entirely but some plants have specific parts that are used, like the flowers, roots, barks, leaves, stems and seeds. Making spice mixes at home is a lot cheaper than buying them in the store, especially when you buy large quantities of them. Just buy a big bag or container of each individual spice and start mixing them at home. Store them in jars and you won't have to buy any spices for years to come. And with the variety of these spice mixes you'll be able to use them for anything and make everything so much more delicious! Some spices like garlic and cinnamon don't only improve the taste of the dishes but also help in preserving due to their ability to limit bacterial growth. Lots of spices, like turmeric, ginger, garlic, cloves and many more are also very healthy, they contain antioxidants and various other nutrients depending on the spice and herb. They can possess anti-cancer, anti-inflammatory, and immune-boosting properties. All the recipes in this book are dry spice mixes only and have been categorized according to the region where these spice mixes originated. You'll find spice blends from all over the world, including spice mixes for desserts. So go stock up on some spices and get ready to taste an amazing array of new flavors in your home cooking.

This unique guide to preparing Indian food using classic slow-cooker techniques features more than 50 recipes, beautifully illustrated with full-color photography throughout. These great recipes take advantage of the slow cooker's ability to keep food moist through its long cooking cycle, letting readers create dishes with far less oil and saturated fat than in traditional recipes. Anupy Singla shows the busy, harried family that cooking healthy is simple and that cooking Indian is just a matter of understanding a few key spices. Her "Indian Spices 101" chapter introduces readers to the mainstay spices of an Indian kitchen, as well as how to store, prepare, and combine them in different ways. Among her 50 recipes are all the classics — specialties like dal, palak paneer, and gobi aloo — and also dishes like butter chicken, keema, and much more. The result is a terrific introduction to making healthful, flavorful Indian food using the simplicity and convenience of the slow cooker.

Boys' Life is the official youth magazine for the Boy Scouts of America. Published since 1911, it contains a proven mix of news, nature, sports, history, fiction, science, comics, and Scouting.

The Rough Guide to South India

Healthy Indian Vegetarian Cooking

All Time Best Appetizers

America's Test Kitchen Menu Cookbook

Over 50 Traditional South Indian 'Pacchadis' Handed over Generations, Sprinkled with Some Food Memoirs.

Mumbai Modern

An empanada is also called 'paste'l' in Brazil and 'pate' in Haiti. You can find empanadas throughout Central- and South-America from Jamaica to Argentina. Even though the shapes and names aren't always the same and the ingredients vary, they always taste delicious! Fried, baked, and vegetarian empanadas, even empanada recipes for dessert are included. Such variety! And every one of them tastes so good! Explore the amazing world of empanadas and discover the deliciousness hidden within the pastry.

The Rough Guide to India Make the most of your time on Earth with the ultimate travel guides. World-renowned 'tell it like it is' travel guide, now with free eBook. Discover India with this comprehensive and entertaining travel guide, packed with practical information and honest recommendations by our independent experts. Whether you plan to look for leopards in Kanha National Park, visit the world's greatest building, the Taj Mahal, or explore the immaculately preserved temples of Khajuraho, The Rough Guide to India will help you discover the best places to explore, eat, drink, shop and sleep along the way. Features of this travel guide to India: - Detailed regional coverage: provides practical information for every kind of trip, from off-the-beaten-track adventures to chilled-out breaks in popular tourist areas - Honest and independent reviews: written with Rough Guides' trademark blend of humour, honesty and expertise, our writers will help you make the most from your trip to India - Meticulous mapping: practical full-colour maps, with clearly numbered, colour-coded keys. Find your way around Delhi, Mumbai and many more locations without needing to get online - Fabulous full-colour photography: features inspirational colour photography, including the phenomenal Lotus Temple and the vibrant Pichola Lake - Time-saving itineraries: carefully planned routes will help inspire and inform you on-the-road experiences - Things not to miss: Rough Guides' rundown of Gokarna, Udaipur and Madurai's best sights and top experiences - Travel tips and info: packed with essential pre-departure information including getting around, accommodation, food and drink, health, the media, festivals, sports and outdoor activities, culture and etiquette, shopping and more - Background information: comprehensive 'Contexts' chapter provides fascinating insights into India, with coverage of history, religion, ethnic groups, environment, wildlife and books, plus a handy language section and glossary - The ultimate travel tool: download the free eBook to access all this from your phone or tablet - Covers: Delhi; Rajasthan; Uttar Pradesh; Uttarakhand; Madhya Pradesh and Chhattisgarh; Himachal Pradesh; Jammu and Kashmir; Punjab and Haryana; Gujarat; Mumbai; Maharashtra; Goa; Kolkata and West Bengal; Bihar and Jharkhand; Sikkim; The Northeast; Odisha; Andhra Pradesh and Telangana; The Andaman Islands; Tamil Nadu; Kerala; Kamataka You may also be interested in: The Rough Guide to Nepal, The Rough Guide to Sri Lanka, The Rough Guide to Myanmar (Burma) About Rough Guides: Rough Guides have been inspiring travellers for over 35 years, with over 30 million copies sold globally. Synonymous with practical travel tips, quality writing and a trustworthy 'tell it like it is' ethos, the Rough Guides list includes more than 260 travel guides to 120+ destinations, gift-books and phrasebooks.

In this book, I bring to you some family recipes made and perfected over three decades by my mother and aunt. This is a collection of snacks, preserves (loosely used to include pickles and accompaniments) and sweets. My mother, Mrs. Renu Rajesh and aunt Mrs. Kshama Chandra were the first generation of women in their family to have graduated from high school. They learned and evolved these recipes over time when there was not much information or classes available in Patna, the city where they spent some years of their youth together. Over the years, they traveled around the country and lived in different towns, picking and curating recipes from friends and neighbors, tweaking and innovating them over time. Festivals and auspicious occasions being the theme of the book, I have included some exclusive recipes that my mother and aunt ritually made at home during such times. All across the country, festivals and auspicious events (like marriages, childbirth, house-warming, etc.) in families are times to indulge in exquisite dishes with our families and friends as part of sharing nature's abundant blessings. We are presenting an assortment for the Indian version of a High Tea Table.

The Rough Guide to Rajasthan, Delhi & Agra will guide you through India's most colourful and fascinating region, with reliable practical information and clearly explained cultural background. Whether you're looking for great places to eat and drink, inspiring accommodation or the most exciting things to see and do, this guide will provide your solution. Plus you'll find extensive coverage of attractions in the region, from the breathtaking palaces of Jaipur and Udaipur to the imposing forts of Jodhpur and Jaisalmer, and the ever-astounding beauty of the Taj Mahal to the fascinating treasures hidden in Old Delhi's backstreets. With clear maps, comprehensive listings and sections on arts and crafts, and forts and palaces, The Rough Guide to Rajasthan, Delhi & Agra is your ultimate companion on a visit to this captivating region. Make the most of your time on earth with The Rough Guide to Rajasthan, Delhi & Agra.

The Complete Pakora & Samosa Cookbook

A Travel Survival Kit

On-the-Go Vegan Dishes with a Global Flair (A Cookbook)

The 50 Best Indian Recipes

The Curry Club Book of Indian Cuisine

120 Vegan and Vegetarian Recipes from Bangalore to Beijing [American Measurements]

Provides information for travelers on lodging, restaurants, transportation, currency, history, and culture.

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 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 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 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 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. 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 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 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!

The guide to India is a useful handbook to an extraordinary country. The introductory colour section includes photography of the country's many highlights in the 42 Things Not To Miss section, from boating on the backwaters of Kerala to taking in a cricket match at the Oval Maiden in Mumbai. It provides comprehensive accounts of every attraction from the vibrant cities and elaborate temples to Himalayan peaks and palm-fringed beaches. There is also practical advice on activities as diverse as camel trekking in the Rajasthan desert, rafting on the Indus and hiking through the lunar landscapes of Ladakh. The listings sections provide hundreds of insider reviews of the best hotels, hostels, restaurants, bars, shops and museums in every city and village. The authors also give an informed insight into India's history, politics, religion, music and cinema, providing a valuable context to the reader's trip.

This award-winning series is packed with up to 1,700 pages of up-to-date, in-depth travel information and fascinating background details, including highlights of every town and site, money-saving tips, health precautions, and anecdotes on local history, culture, and customs. -- Written by experts who have lived or worked in the countries they write about, these books will inspire readers to enjoy those places as much as they do -- Features travel-tough paperback covers, color pages, and a more relaxed, user-friendly style for the traveler of the 21st century -- Footprint Handbooks have been essential reading for travelers for 77 years, making these the world's longest-running travel series.

India

The 50 Greatest Indian Snacks - Complete with Recipes

an Ayurvedic approach to sips & nosh

Seven Pots of Tea

50 Indian Meal Plans: School Snack & Bus Snack Included

More Than 50 Handmade Snacks

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Meet your new companion: Your handy helper in the kitchen for the next 50 weeks. For every mom, nothing is more important than ensuring your child is eating right. The KSP 50 Indian Meal Plans Book contains 1. 50 kid-friendly Meal Plans i.e. one year of plans 2. 250 School Snack Box ideas 3. 250 Evening Snack ideas 4. Seasonal meal ideas 5. 50 Recipes that anyone can cook 6. Recipe Resource Lists 7. Allergy Notes section 8. Meal plan printables that you can tear All this is now available in a book so you can raise kids who love food!

The guide opens with a colour section introducing the region's highlights with some photography and essential information on the region's diverse attractions, from enjoying an Ayurvedic massage to exploring the ruins at Hampi. It offers comprehensive and practical advice on everything from finding the best places to stay and the most comfortable means of transport, to spotting elephants in the Cardamon Hills and negotiating Mumbai. It also provides an informative insight into South India's history, religions, architecture, music and dance. There are also maps and plans for every region and town.

*This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * “Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?).” —Yotam Ottolenghi “Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best.” —Melissa Clark, The New York Times “With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you’ll want to cook up!” —Andrea Nguyen, author of Vietnamese Food Any Day and The Pho Cookbook Modern, vibrant, fuss-free food made from easy-to-find ingredients, East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, East will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.*

Travel & Leisure

The Rough Guide to India (Travel Guide eBook)

The Washingtonian

The Official High Times Cannabis Cookbook

The Indian Slow Cooker

Himachal Pradesh Rough Guides Snapshot India (includes Shimla, Dharamsala, the Kullu and Parvati valleys, Manali, Spiti and the Manali-Leh Highway)

Hosting a party is overwhelming enough; let the experts at Cook's Illustrated reduce some of the strain with this perfectly curated selection of "only the best": the 75 best appetizer recipes ever to come out of the test kitchen. An innovative organization makes it simple to put together a well-balanced spread that hits all the high points, from something dipable to snacks to munch by the handful to elegant two-bite treats. Chapters mix cocktail party classics and modern finger foods and satisfy a variety of menus, abilities, and styles. Invite Cook's Illustrated to your next soiree to guarantee the all-time best party for you and your guests.

Now complete with a brand new cover, this must-have entertaining cookbook takes all the guesswork out of putting together flavorful and practical menus. When you're entertaining, there's no room for failure—you want your food to deliver on taste and presentation—yet you want the recipes to be approachable enough so that you can enjoy the party, too. Menu planning is hard even for very experienced cooks, but with The America's Test Kitchen Menu Cookbook, we have taken the guesswork out of entertaining. The recipes are built and tested so that they complement each other, and all the logistics have been sorted out. You don't need to worry about oven space or temperature issues—we've done all that for you. And to keep the process stress-free, make-ahead instructions are built into individual recipes as well as each menu's game plan. Want to host a fall dinner party but don't want to get up at the crack of dawn? Try our Rustic Fall Pork Dinner. Simple ham and cheese palmiers made with puff pastry are a sure-to-impress starter, while the main course is an easy but elegant entree and side combo you can make on a sheet pan: roast pork loin with sweet potatoes and cilantro sauce. Tired of stressing out over Thanksgiving? Follow our timelines from start to finish and you'll be sipping a glass of wine along with your guests while the bird roasts. Want to bring the party outdoors? Try our Beat-the-Heat Grilled Shrimp Dinner or Dinner from the Garden. And themed menus like our Tapas Party, Pizza Night, Mexican Fiesta, and more are both fun and manageable. Stumped by appetizers but tired of serving crackers and cheese? You'll find plenty of options here, like our Simple Caramelized Onion Tart with Fig Jam, Blue Cheese, and Prosciutto (store bought pizza dough makes this a snap). Or try our contemporary take on smoked salmon canapes that features an easy creme fraiche dip, potato chips, and sliced smoked salmon. Organized around the seasons with menus that serve eight, plus a special holiday and for-a-crowd chapter, this volume is packed with tips that will help you shop and budget your time, this book is a must-have for anyone who likes to entertain.

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.

Tradition meets innovation in this celebration of Indian cuisine made for the American kitchen.

Indian-Ish

The Great Curries of India

More Than 50 Irresistible Recipes That Will Get You High

Vegetarian Recipes Inspired by Indian Roots and California Cuisine

RGT to Rajasthan, Delhi & Agra

The Rough Guide to India

Tired of the same old bland taste? You're in the right place. Spice things up with Pakora and Samosa: Spicy Indian Fritters. Chutney and Spice Blend recipes also included!This Book Includes: All the basic information you will need to get started with Indian Cooking Basic Techniques of the Indian Kitchen with detailed directions 70 Recipes of Vegan Indian Masalas (Both powders and pastes) 26 Indian Pakora Recipes 10 Indian Samosa Recipes 7 Spicy Indian Relish Mixes 10 Indian Samosa Recipes 8 Indian Mathiya Recipes 40+ Indian Chutney Recipes 20+ Indian Pickle Recipes

“Happy Hour—brunch, snacks and picnics—will never be the same. Ivy Manning has given us a new reason to head to the kitchen and a new treat to love.” —Dorie Greenspan, James Beard Award-winning, New York Times bestselling author This is the DIY guide to making homemade crackers, with fifty-two formulas for crisp snacks and the luscious dips to eat them with, all celebrated with twenty-five playful photographs. Portland, Oregon-based food writer and baker Ivy Manning capitalizes on the pure flavors of whole grains, real butter, cheese, fresh spices, and no preservatives in her formulas for crunchy, sweet, and savory treats, all made to pair with a chapter's worth of creamy, gooey dips, and schmears. Recipes and tips are for bakers of all skill levels and tastes, with formulas for vegan, gluten-free, and whole-grain crisps. This adorable book is timed perfectly for the cracker-making trend and makes the ideal gift for the baker or entertainer who takes pride in making everything from scratch. “If you’ve never been a fan of crackers, this book will change your mind. Full of crisp mouth-watering treats, salty and sweet, some with whole-grain flours—you will want to try them all.” —Maria Speck, award-winning author of Simply Ancient Grains “Whether the aim is a healthy afternoon snack or a fancy cracker appetizer for our next dinner party, Ivy Manning shows us how to make crackers for each and every occasion.” —Kitchn

Meetha lassi and bhel puri; paneer tikka and masalas, chutneys, and samosas. All visitors to India are greeted by an astonishing display of roadside snacks throughout the country: from the teeming lanes of Old Delhi to the hot, dusty streets in the remote countryside. It is painfully hard to resist the smells and sights and tastes of this roadside food, prepared in front of customers’ eyes with the freshest ingredients and a good helping of panache and showmanship. The acclaimed photographer Sephi Bergerson has been tracking down the very best street food in the country, which has been his home for the past seven years. This book is a celebration of this splendid everyday cuisine and a virtual feast in itself. With authentic and detailed recipes for the simplest and tastiest dishes in the repertoire, using ingredients easily found in the West, this serving will inspire and intoxicate in

equal measure.

The Rough Guide to India is the essential travel guide to this fascinating country. It covers all the major areas, from Delhi's Paharganj to Havelock Island in the Andamans, with reviews of the best resorts, hotels, restaurants and nightlife for every taste and budget. The guide includes practical advice on exploring all the attractions, like the stunning temples, mosques and museums, and details all you need to know about the country's history, religions, wildlife and predominant language, Hindi. The Rough Guide to India has dozens of easy-to-use maps, covering all the states, major cities and other areas of interest to travellers. Plus, superb photography across sections show India's highlights and a basics section covers essentials such as social and etiquette tips. Make the most of your trip with The Rough Guide to India. Now available in epub format.

Recipes and Antics from a Modern American Family

The Modern Tiffin

Goa

Crackers & Dips

India Handbook

Authentic Indian Vegetarian recipes

The Resource for the Independent Traveler For over forty years Let's Go Travel Guides have brought budget-savvy travelers closer to the world and its diverse cultures by providing the most up-to-date information. Includes: · Entries at all price levels for lodging, food, attractions, and more · Must-have tips for planning your trip, getting around, and staying safe · Expanded coverage of trekking with day-to-day trail descriptions · In-depth cultural information that offers an insider's look at life in the region · The scoop on India's swankest nightlife · Detailed maps of cities, towns, and the outdoors Featuring not-to-be-missed Experiences Cultural Connections: Master the art of Nepali cooking near Kathmandu Inside Scoops & Hidden Deals: Gather your own chai in the fields of Darjeeling Off the Beaten Path: Traverse the Himalayas on Karnali's white water Get advice, read up, and book tickets at www.letsgo.com

A young food writer's witty and irresistible celebration of her mom's "Indian-ish" cooking--with accessible and innovative Indian-American recipes

Want to spice up your gastronomic life? Chutneys come to your rescue! Besides being easy to prepare, these healthy accompaniments perk up the simplest of meals! Defiantly spicy - chutneys are a specialty of South Indian cuisine.

These age-old condiments originated in India, thousands of years ago. Chutneys – Adding Spice to Your Life! is a compilation of over 50 family recipes of chutneys, a legacy passed across generations. An endeavor to preserve the rich culinary legacy which is sure to pique your interest in wholesome and healthy food. This delectable book will transport you to a traditional Andhra kitchen, through tangy recipes and food memoirs. Delve deeper to find out how to prepare the iconic 'Kobbari pacchadi', to make a tasty treat with karela/bitter gourd, whip up spicy dips with ordinary ingredients and make some powdered chutneys. You will find varied recipes that will inspire and motivate you to rush to the kitchen and try them out. Who can resist piquant pacchadis?

Street Food of India is a stunning visual documentation of the mind-boggling array of roadside snacks available in even the remotest corner of the country. From masala chai to vada pao, from parathas to chole-bhature, this book will take you on a journey that no true-blue foodie can forget. The local flavour is palpable as you turn the pages, and what s more, you can actually reproduce these mouth-watering eatables with the help of the 46 detailed, authentic recipes provided..

The Rough Guide

Real Science, Great Hacks, and Good Food

Cooking for Geeks

East

Spice Mix Recipes

Classic Indian Cooking

They're fast. They're flavorful. And they're right at your fingertips. The 50 Best Healthy College Recipes is an appetizing selection of delicious dishes that'll make any study break great. From Classic Mac and Cheese to California French Bread Pizza, there's plenty included so you can whip up

satisfying and tasty snacks and meals. Enjoy! They're fast. They're flavorful. And they're right at your fingertips. The 50 Best Healthy College Recipes is an appetizing selection of delicious dishes that'll make any study break great. From Classic Mac and Cheese to California French Bread Pizza,

there's plenty included so you can whip up satisfying and tasty snacks and meals. Enjoy!

The 50 plant-based boards and platters in Vegan Boards are incredibly beautiful to the eye and deliciously tempting to the palate.

The founder of the 10,000-member Curry Club--an international organization of curry fans--has uncovered the best Indian recipes available for everything from pre-dinner nibbles to traditional desserts, in this fabulous introduction to Indian cuisine. Color photos. Index.

The Rough Guide Snapshot to Himachal Pradesh is the ultimate travel guide to this beautiful part of India. It guides you through the state with reliable information and comprehensive coverage of all the sights and attractions, from the Raj-era hill town of Shimla to Dharamsala, home of the Dalai Lama; plus high-altitude treks through the stunning Dhauladhar forest and Spiti Valley. Detailed maps and up-to-date listings pinpoint the best restaurants, hotels and hostels ensuring you have the best trip possible, whether passing through, staying for the weekend or longer. Also included is the Basics section from The Rough Guide to India, with all the practical information you need for travelling in and around Himachal Pradesh, including transport, food, drink, costs, health, activities and tips for travelling with children. Also published as part of The Rough Guide to India. Full coverage: Shimla, Kalka-Shimla railway (toy train line), Dharamsala, Rewalsar, Naggar, Manali, Spiti Valley, Dhauladhar treks, Kinnaur treks, Mandi, McLeon Ganj, Dalhousie, Kullu Valley (Valley of the Gods), Parvati Valley, Lahaul, Manali-Leh Highway (Equivalent printed page extent 125 pages).

50 Healthy, Easy, Authentic Recipes

50 Gorgeous Plant-Based Snack, Meal, and Dessert Boards for All Occasions

Chutneys – Adding Spice to Your Life!

Boys' Life

Tasty, fresh, and easy to make!

Top 50 Most Delicious Dry Spice Mixes [A Seasoning Cookbook]

Rethink Tea... Rethink Chai. Tea is the second most consumed beverage in the world, after water. Ayurveda, derived from ancient Indian texts, offers many guidelines for a holistic, health-centered lifestyle – including food and beverages. Seven Pots of Tea is the first cookbook of its kind that allows readers to explore Ayurveda through tea, and vice-versa through dozens of simple recipes. Seven Pots of Tea combines holistic wisdom and health goals an easy, accessible format to improve readers' perspectives on their favorite beverage. It highlights many easy to make herbal teas, tisanes and brews that can integrate into existing routines of self-care to promote overall wellness. Designed as an informative reference book with practical tips, Seven Pots of Tea is just as much for beginners who want to make subtle changes to just one part of their daily routine, as it is for those who are looking for a substantive collection of Ayurvedic teas, brews, tisanes, and healthy snacks to pair with their beloved brews. The first half of the cookbook offers context: India's historical relationship to medicinal beverages and its relationship to tea and chai; a primer on the principles of Ayurveda; and detailed notes on the Ayurvedic considerations of the cooking tool and attributes of nearly a hundred fruits, herbs, and spices featured in the cookbook. This section also elaborates on the concept of Rasa, the six essential flavors (sweet, sour, spicy, salty, bitter, and astringent) and then encourages readers to explore the recipes through this renewed lens of flavor. Enjoy recipes for several dozen brews and tisanes in Seven Pots of Tea as well as many kinds of chai from India, as well as several dozen nosh recipes. As a cookbook, it is designed to broaden a tea-enthusiasts' appreciation beyond the varieties of tea-leaves. To close, Nandita includes a tabulated reference on Ayurvedic guide on herbs and spices that are used in this book. Readers who enjoy simple recipes, love herbal teas and brews, and are looking for ways to improve their lifestyle, will wholeheartedly embrace Seven Pots of Tea: an ayurvedic approach to sips & nosh. It is designed to dovetail into holiday self-care routines and make for a thoughtful and considerate holiday gift. ~~~~

Includes foreword by chef and author Suvir Saran. Foreword: "Seven Pots of Tea is a groundbreaking, one of a kind collection of classical wisdom carefully re-imagined for the modern kitchen.....Through her visually striking photographs, detalled Ayurvedic spice notes, and easy recipes, Nandita reclaims and preserves classic Indian beverages and brews to begin our journey into mindful eating with a simple cup of 'chai.'" ~ Suvir Saran, Chef & Author of Instamatic and others. Peer Review: "Tea is so intrinsically intertwined with India, especially meals. I'm guilty of downing cup after cup of breakfast tea or chai without thinking of its origins or ayurvedic uses. Nandita is an excellent teacher, about the history of tea, how to make it and what to serve with it. This is the perfect guide for any tea lover." - Chandra Ram, author of 'The Complete Indian Instant Pot Cookbook: 130 Traditional and Modern Recipes' "Tea lovers everywhere can rejoice! This comprehensive book not only focuses on Ayurveda and tea culture but also provides a refreshing course in history in addition to the delicious tea recipes to delight your palate." Chef K.N.Vinod, Restaurateur/Co-founder Indique Hospitality Group

Thoroughly revised and revamped with expanded coverage for its tenth edition, The Rough Guide to India is the ultimate travel guide to one of the world's great travel destinations. From the majestic landscapes of the Himalayas to the tropical backwaters of Kerala, the Rough Guide covers this endlessly fascinating country in unparalleled depth, with crystal-clear mapping and stunning photography throughout. Rough Guides' team of experts bring you all the major headline sights, from the "Golden Triangle" of Delhi, Agra and Rajasthan to the beaches of Goa, and insider knowledge on new and off-the-beaten-track destinations, such as up-and-coming beach resorts and newly created wildlife reserves, with the most reliable background coverage available. You'll also find practical tips on the latest developments in this fast-changing destination, from the new e-Tourist visa programme (making it easier and cheaper to visit than ever before) to the explosion in B&Bs, home stays and hostels, the rise in adventure travel and even the incipient craft beer scene. Whether you're planning the holiday of a lifetime or a six-month backpacking adventure, The Rough Guide to India will ensure you don't miss a thing.

Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making. 15,000 first printing.

Travel the world in a tiffin with 55 delicious recipes showcasing the global vegan experience. Italy, Mexico, Thailand, India... Self-taught Indian American chef Priyanka Naik loves to travel just as much as she loves cooking! So when she set out to write a cookbook, she knew it couldn't be just one cuisine—it had to feature a world of plant-based flavors. Drawing on her heritage and her travels, Chef Priyanka introduces you to a world of mouthwatering vegan dishes in The Modern Tiffin. With vegetables as the star of the show, Priyanka takes you to a different part of the world in each chapter, adding her own Indian-inspired twist to each dish. The recipes in the book are made to be put into a tiffin, an Indian-style lunch box, so that each meal can be perfectly packaged to take on your own adventures, near and far. You'll learn recipes like: -Bucatini à la Pumpkin with Pink Peppercorn & Pistachio -Green Chutney Quesadillas -Chili-Maple Skillet Corn Bread -Indian Home Fries with Peanuts -Bondi Blue Tea Cakes -Cardamom Sweet Tea Spritzer -and so many more! Get ready for an international trip from the comfort of your own kitchen: The Modern Tiffin will take you on a delicious vegan voyage around the world!

Indian Snacks, Preserves and Sweets

Vegan Boards

Add Spice to Your Life with Indian Fritter Recipes!

Top 50 Most Delicious Empanada Recipes

The Best 250 Recipes

More than 250 Recipes and 50 Menus That Guarantee Foolproof Entertaining