

International Relations By Pushpesh Pant In File

The Civil Services are the most prestigious and responsible services in India. It is a major attraction for the educated youth. Every youth desires to become a Civil Servant. In a population of over 125 crores, merely 1,000 Civil Servants are selected every year from amongst several lakhs of candidates who apply. From these figures, one can easily understand the superiority and importance of the services. The candidates who apply for the services have to undergo a three-phase selection process. The candidates who manage to qualify the fiery examinations are selected and pledge to serve the nation with their unmatched radiance. This book is a humble attempt to guide candidates on the road to preparing for the Civil Services Examination. This book tells you how to prepare for the examination and the points to remember while studying for it. Most of the difficulties and doubts which the candidates face have been addressed by this book. The author of the book is himself an IAS officer and was a topper in the Civil Services Examination. This book is based on his deep and vast experience which he has presented before the aspiring candidates. This is a very useful book for all the candidates appearing for competitive examinations and also for those who want to succeed in their career.

The definitive guide to Thai cuisine, with 500 authentic recipes from every region brought together in one comprehensive and beautifully produced volume. Author and photographer Jean‐Pierre Gabriel traveled throughout Thailand for years to research the unique flavors and culinary history that make up the country's food culture. Here, he presents an array of dishes ranging from street vendor snacks to home‐cooked meals to restaurant tasting menus and everything in between. Learn to recreate classics such as Massaman Curry and Green Papaya Salad using authentic methods, or discover a new favorite, such as a Dragon Fruit Frappe. Recipes include advice on essential techniques, while a glossary helps introduce home cooks to less familiar ingredients. Gabriel's breathtaking images of the natural landscape, people, and food bring to life the history behind this storied cuisine.

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

India: The Cookbook is the first comprehensive guide to Indian cooking, with over 1,000 recipes covering every aspect of India's rich and colourful culinary heritage. Unlike many other Indian cookbooks, it is written by an Indian culinary academic and cookbook author who lives and works in Delhi, and the recipes are a true reflection of how traditional dishes are really cooked all over India. They have been carefully edited to ensure that they are simple to follow and achievable in western kitchens, with detailed information about authentic cooking utensils and ingredients. Indian food has been hugely popular in the UK for many years, and the appetite for Indian food shows no sign of diminishing. Now, for the first time, a definitive, wide-ranging and authoritative book on authentic Indian food is available, making it simple to prepare your favourite Indian dishes at home, alongside less well-known dishes such as bataer masalydaar (marinated quails cooked with almonds, chillies and green cardamom), or sambharachi kodi (Goan prawn curry with coconut and tamarind). The comprehensive chapters on breads, pickles, spice pastes and chutneys contain a wide variety of recipes rarely seen in Indian cookbooks, such as bagarkhani roti (a rich sweet bread with raisins, cardamom and poppy seeds) and tamatar ka achar (tomato and mustard-seed pickle). India: The Cookbook is the only book on Indian food you'll ever need.

100 Best of Jiggs Kalra

Democracy

Gourmet Journeys in India

Film and History in the Postcolony

How To Succeed In Civil Services

English Literature

The election of Kamala Devi Harris, born of an immigrant Indian mother, cancer specialist Shyamala Gopalan, originally from Chennai, has put the global spotlight like never before on the small but high-achieving Indian-American diaspora. The community happens to be the most educated with the highest median income in the US, and has excelled in almost every area it has touched--from politics to administration, entrepreneurship to technology, medicine to hospitality, science to academia, business to entertainment, philanthropy to social activism. This evocative collection--of the kind perhaps not attempted before--captures the rise of Indian-Americans across domains, by exceptional achievers themselves, like Shashi Tharoor, the ones who have been and continue to be a part of the "rise", like MR Rangaswami and Deepak Raj, top Indian diplomats like TP Sreenivasan and Arun K Singh, scholars like Pradeep K Khosla and Maina Chawla Singh, and others who were part of, associated with, or keenly followed their stories. A collector's item, this eye-opening saga of a diaspora, which is possibly amongst the most successful and enterprising globally, would not only prove to be highly readable and insightful for a wide readership, but also immensely substantive for scholars and people in governance.

Contains biographical information about the author's journey as a cooking expert.

Buddha and his teachings are combined with a rich review of Buddhist art through the ages.

A delicious collection of accessible and tasty Greek recipes - perfectly matched to the current trend for meat-free eating Fresh vegetables are an integral part of Greek cuisine, and The Greek Vegetarian Cookbook showcases an array of delicious meatless breakfasts, soups, salads, vegetables, grains, and desserts. Drawing inspiration from all over Greece, the book simplifies this hugely popular cuisine with easily achievable, nourishing recipes so satisfying and tasty that they appeal to vegetarians and meat-eaters alike. Introductions to each recipe often provide additional information on ingredients and serving suggestions and many suggest variations to the dish itself.

Kautilya's Arthashastra

Classic Cooking of Punjab

The Art of Study

Love Potion Number 10

India and the World of the Twenty-first Century

Meet the man who will go to any length in search of a good meal. Popular food blogger and Kalyan Karmakar has spent a lifetime being obsessed with food. In The Travelling Belly, he takes you on a delectable journey through the crowded lanes of India's food havens, guiding you towards the good, and veering you away from the bad and the ugly of India's multifarious urban foodscapes. Join him as he traces the many intricacies of the true-blue Bengali mahabhoj in Kolkata; dives deep into the kebab-laden alleys of Old Delhi; quests for the original Tunday in Lucknow; tracks down the crispiest kulchas in Amritsar and digs out the perfect Bohri meal in Mumbai. From sampling the biryani in Hyderabad to falling in love with the dosa in Chennai; from uncovering the best breakfast in Bangalore to getting to the heart of the home-cooked Goan meal, Kalyan's food journeys will take you on a sensory experience that is as delicious as it is revelatory. Flavoured with the characteristic candour that his blog, Finely Chopped, is famous for, The Travelling Belly comes with recommendations from master chefs and food writers across India, providing a fascinating taste of the smorgasbord that is India's cuisine and reaffirming how in India, more than anywhere else in the world, we are what we eat.

Different than other usual time management books available, this book details 30 strategies and tactics proven methods to get more done in the 24 hours that every single human being on earth has been granted.

Discover how to maximize your time by setting priorities, create useful schedules and learn to overcome procrastination, how to boost your energy level and productivity with good habits, proper food habits, exercise and sleep. Learn how to use the latest technology etc. can enable you to manage information and communicate more effectively and efficiently.

The International Conference on Emerging Socio-cultural and Political Issues: India and Europe is organised by Amity Institute of Social Sciences, Amity University, Noida, Uttar Pradesh in collaboration with Jean Monnet Module and Centre for European Studies, Jawaharlal Nehru University on May 24-25, 2021.The aim of the conference is to develop an understanding of the dynamics of social change and Development taking place in European and Indian society. Both India and Europe are taking firm strides towards cooperation and development specially in the post- pandemic era. In this context the conference aims in developing on working new path for structuring and building new vision and ideas for strong partnership between the two. The main objective of the Conference is to deliver new understanding of various issues ranging from society, culture, politics and environment. It shall look into these issues from a different prism in the post pandemic era.

Drawing together the traditional recipes from different Indian cuisines, Sameen Rushdie's invitation to share in the pleasures of Indian cookery is irresistible. In Hindustani a good cook is one that 'has special taste in their hands', and the author demonstrates her skill, knowledge and love of the food that is prepared and eaten in homes, bazaars and eating houses of the subcontinent. Bearing the needs of the modern cook firmly in mind, she explains her recipes in full, where the dishes originate, how to use spices, how to balance flavor, color and texture and offers suggestions for menus. Sameen offers a marvelous array of meat, poultry and fish dishes, together with vegetable creations which will give heart to cooks at the end of their vegetarian repertoire. She explains where to find fresh ingredients and how to store, prepare and use them, and makes it clear which recipes are most suitable for the end of a busy day. She takes up the cause of the potato with some sumptuous suggestions, describes the intrinsic part daals play in an Indian meal, gives tips for cooking chawal (rice) in pullao and biryani dishes and provides recipes for chapattis, parathas and pooris. There is an excellent introduction to spices; which explains their traditional groupings as well as their medicinal value, and a section on relishes, raitas and chutneys. Meethay—or sweet things—hold a special place in Indian cuisine and recipes for these from the elaborate to the simple are included. There is also a discussion of hot and cold drinks. Whatever your degree of experience in the kitchen, Sameen Rushdie offers not only clearly laid-out recipes, but a grasp of the actual thinking behind different cooking methods. Her menu plans and ideas about color, textures and flavors are a delight, and a meal prepared under engaging instruction will be a revelation to all who enjoy Indian cookery. Covering meat, poultry, and fish, as well as vegetables, chutneys, relishes and sweet dishes, Sameen Rushdie's book will be a revelation to all those who enjoy Indian cookery.

The Lebanese Cookbook

Challenge and Strategy

International Relations, 5th Edition

Rethinking India's Foreign Policy

The Globalization of World Politics

India: The Cookbook

The fifth edition of International Relations covers the subject from the historical perspective—from the eve of the First World War to the end of the Cold War and beyond. This book is divided into two sections—the first deals with the theoretical perspectives, while the second provides an historical overview of events. These include the two World Wars, problems faced in peace-making, system of alliances, search for security, Nazism and Fascism, rise of communism, the arms race and disarmament, the Cold War and its end, Non-Aligned Movement, and the emergence of regional organizations. The book is a useful resource for teachers and students of history and political science, those appearing for civil services examinations, as well as those interested in international relations. KEY FEATURES • Thoroughly revised and updated to cover the latest developments • Enlarged to cover theoretical aspects— realism, neo-realism, liberalism and neo-liberalism, dependency, and feminist approaches • Covers recent historical developments such as the Gulf War and the new international economic order

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage's new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian, mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

International Politics is designed as a core textbook of International Politics at the undergraduate level in Indian universities. It provides a roadmap that can orient the student to the main concepts, theories and issues in world politics today. The highlights of the book include discussions on the following: - new concepts and vocabulary of power in International Politics and their application in contemporary International Relations. - critical overview of the major theories of International Politics that are being taught in new or revised syllabi of core courses on the subject. - debates and discourses on contemporary issues like terrorism, human rights, development, security, environment and the role and relevance of international organizations. - change and continuity in India's foreign policy and bilateral relations in the contemporary era. Each chapter provides an analytical overview of the issues addressed, identifies the central actors and perspectives, and outlines past progress and future prospects. Model questions and suggestions for further reading additionally enrich the text. This multi-authored volume has contributions from professionals and experts from different fields of international relations which will help students understand and present the concepts of International Politics more competently, with the addition of unique perspectives.

This book examines in detail the strategic relevance of the Arthashastra. Attributed to the fourth century B.C., this classical treatise on state and statecraft rests at the intersection of political theory and international relations. Adopting a hermeneutic approach, the book discusses certain homologies related to concepts such as power, order, and morality. Underlining the conceptual value of the Arthashastra and classical texts such as Hitopdesha and Pancatantra, this volume highlights the non-western perspectives related to diplomacy and statecraft. It shows how a comparative analysis of these texts reveals a continuity rather than a change in the styles, tactics, and political strategies. The book also showcases the value these ancient texts can bring to the study of contemporary international relations and political theory. This volume will be of interest to students, scholars and teachers of political studies, Indian political thought, and philosophy, South Asian studies, political theory and international relations.

Art Cinema and India's Forgotten Futures

Thailand: The Cookbook

How to Cook Indian

International Politics

Handbook of India's International Relations

Vegetarian India

The Calcutta Cookbook Is Much More Than A Cookery Book&Mdash;It Is A Culinary Chronicle Of Travellers And Traders Who Built The City That Job Charnock Founded. Calcutta 'S Chronicle Began On A Hot, Wet August Afternoon In 1690 When A Hungry Charnock Climbed Off His Ship On To The Steps Of A Muddy Ghat. The River Was Hooghly And The Place Sutanati&Hellip; The Story Of Calcutta Is Told By Three Food Lovers&Mdash;The Late Gourmet Chef And Author Of Bangla Ranna, Minakshi Das Gupta, And Feature Writers Bunny Gupta And Jaya Chaliah&Mdash;Who Have Collected Recipes From All Over The World. Many Of These Are Family Secrets Of Calcuttans Who Have Recreated Armenian, Jewish, Arabian, European, Chinese And Tibetan Dishes With Distinct Calcutta Flavour. Through Over Two Hundred Tried And Tested Recipes Ranging From The Delicious Bengali Chingri Maacher Malai Curry To The Biryani And Kebabs Of Kabul, And The Temperado, Vindaloo And Sorpotel Of Goa, Calcutta Unfolds As A Gourmet&Rsquo;S Paradise

These three books provide a firm foundation to those students, who aspire to embark upon a successful and rewarding career. The books are complementary to each other. Reading and imbibing the techniques suggested, guarantee curricular and professional success. A worthwhile investment that would go a long way in developing careers.

The book explores in depth the culinary and cultural heritage of India which echoes the harmonious blending of diverse influences over the centuries. Written by one of the leading food connoisseurs, this book portrays the ebb and flow of the tides of history that governed the variety of tastes prevalent in Indian cuisine today.

"The Indian Nigella Lawson" –Vogue

Zaike Ka Safar

Time Management

Jnu

The Travelling Belly

Contemporary Indian Foreign Policy

Does the Elephant Dance?

The complex and multi-dimensional nature of democracy. A solid theoretical background for discussion of key issues such as the meaning of democracy, the principle of majority rule and the general interest, as well as abuses committed by democratically elected governments.

Publie egalement en franais: Precis de la democracie Publicado tambien en espannol: Breviario de la democracia

The Globalization of World Politics, the bestselling introduction to international relations, offers the most comprehensive coverage of the key theories and global issues in world politics. The eighth edition engages with contemporary global challenges, featuring a brand new chapter on Refugees and Forced Migration and updated coverage of decolonization to ensure the book continues to cover those topics that will define the key issues in IR into the future. Tailored pedagogical features help readers to evaluate key IR debates and apply theory and concepts to real world events. A fully updated Opposing Opinions feature facilitates critical and reflective debate on contemporary policy challenges, from decolonising universities to debates over migration and the state. Leading scholars in the field introduce readers to the history, theory, structures and key issues in IR, providing students with an ideal introduction and a constant guide throughout their studies. Students and lecturers are further supported by extensive online resources to encourage deeper engagement with content: Student resources: International relations simulations encourage students to develop negotiation and problem solving skills by engaging with topical events and processes IR theory in practice case studies encourage students to apply theories to current and evolving global events

Video podcasts from contributors help students to engage with key issues and cases in IR Guidance on how to evaluate the Opposing Opinions feature, supporting students to engage in nuanced debate over key policy challenges Interactive library of links to journal articles, blogs and video content to deepen students' understanding of key topics and explore their research interests Flashcard glossary to reinforce understanding of key terms Multiple choice questions for self-study help students to reinforce their understanding of the key points of each chapter Revision guide to consolidate understanding and revise key terms and themes Instructor Resources: Case studies help to contextualise and deepen theoretical understanding Test bank - fully customisable assessment questions to test and reinforce students' understanding of key concepts Question bank - a bank of short answer and essay questions to promote students' critical reflection on core issues and themes within each chapter Customisable PowerPoint slides help to support effective teaching preparation Figures and tables from the book allow clear presentation of key data and support students' data analysis

Cuisines

The book examines India's current and looming foreign policy challenges from a strategic and policy-oriented perspective. It analyzes the long-term factors and trends that should determine the country's foreign policy formulation. The author urges a reappraisal of India's approach if it is to become a major player in the complex and rapidly evolving 21st century world. Challenge and Strategy: Rethinking India's Foreign Policy focuses on India's immediate and strategic neighbourhood. It also looks at important issues like energy security, economic diplomacy, the interaction between defence and diplomacy, and foreign policy institutions. A unique feature of the book is that it combines the perspectives of a historian, a diplomat and a scholar. With many new out-of-the-box ideas and policy suggestions, it makes a valuable contribution to the ongoing debate on foreign policy within India's strategic community. This lucid and succinct book is a must-read for policy-makers, diplomats and foreign policy analysts. The corporate and business community too will find it professionally relevant. It is also an important knowledge resource for students of Indian politics, international relations, and defence and strategic studies, and others who are interested in India's foreign policy.

Eating Through India's By-Lanes

An Analytical Survey

Pax Indica

Cuba: The Cookbook

The Irish Cookbook

Cuisines

This book traces the development of judiciary in india from ancient times to the present day and examines the different courts, commissions and tribunals in detail.A handy reference tool for the klayman interested in the judicial system and processes of the law.

Present book has been specially published for the aspirants of Entrance Exam for admission to M.A. (International Relations and Area Studies) course conducted by the Jawaharlal Nehru University, Delhi.

Salient Features of the Book: - The book comprises, along with the Specialised Study Material, Solved Previous Year Paper to make you well-conversant with the exam pattern, the type of questions asked and their appropriate answers for Better Understanding. - The book contains ample Study and Practice Material with numerous Multiple Choice Question-Answers on all the relevant chapters & topics. - Both the Study and Practice Material have been prepared by Learned Subject-expert. The book will serve both as Study Material and a True Test of your preparation for the exam. - It is believed, the book will prove very useful for study, practice and during precious moments before the exam for reference and revision. It is highly recommended to Sharpen your Problem Solving Skills with thorough practice of numerous questions provided in the book, and prepare yourself to face the exam with Confidence, Successfully. While the specialised study and practice material of this book is aimed to professionally guide you for the exam, your own intelligent study and practice in harmony with this will Ensure you a definite Success in your endeavour and a seat in the Prestigious Course.

This book, which presents the whole splendid history of English literature from Anglo-Saxon times to the close of the Victorian Era, has three specific aims. It is an useful and interesting guide for the students as well as teachers of English literature, specially European and American.

A unique compilation of authentic home-cooking recipes from Cuba, reflecting the island's remarkable culinary diversity Cuban food is known worldwide for its blend of bright colours and intense flavors, and Cuba: The Cookbook is the first book to celebrate and document comprehensively its cuisine and contemporary food culture. Collected by those who best know the entire Cuban culinary landscape, the 350 home-cooking recipes in this compendium explore the country's myriad traditions and influences - from Spanish to Soviet to Chinese - through recipes for appetizers, rice dishes, fish, meat, vegetables, egg dishes, desserts, and more.

Sameen Rushdie's Indian Cookery

Conference Proceedings

More Than 500 Classic Recipes for the Modern Kitchen

The Greek Vegetarian Cookbook

300 Classic Recipes from the Great Regions of India

30 Principles for the Best Utilization of Your Time

The project of Indian art cinema began in the years following independence in 1947, at once evoking the global reach of the term "art film" and speaking to the aspirations of the new nation-state. In this pioneering book, Rochona Majumdar examines key works of Indian art cinema to demonstrate how film emerged as a mode of doing history and that, in so doing, it anticipated some of the most influential insights of postcolonial thought. Majumdar details how filmmakers as well as a host of film societies and publications sought to foster a new cinematic culture for the new nation, fueled by enthusiasm for a future of progress and development. Good films would help make good citizens: art cinema would not only earn global prestige but also shape discerning individuals capable of exercising aesthetic and political judgment. During the 1960s, however, Satyajit Ray, Mrinal Sen, and Ritwik Ghatak—the leading figures of Indian art cinema—became disillusioned with the belief that film was integral to national development. Instead, Majumdar contends, their works captured the unresolvable contradictions of the postcolonial present, which pointed toward possible, yet unrealized futures. Analyzing the films of Ray, Sen, and Ghatak, and working through previously unexplored archives of film society publications, Majumdar offers a radical reinterpretation of Indian film history. Art Cinema and India's Forgotten Futures offers sweeping new insights into film's relationship with the postcolonial condition and its role in decolonial imaginations of the future.

In this lively, informative and insightful book, Shashi Tharoor brilliantly demonstrates how Indian diplomacy has come of age and forecasts where it will need to focus in the new millennium. He surveys India's major international relationships in detail, evokes the country's soft power and offers his thoughts on a new 'grand strategy' for the nation, arguing that India must move beyond non-alignment to multi-alignment. Stimulating, reflective, elegantly written and passionately engaged, Pax Indica is another substantial achievement from one of the finest Indian authors of our times.

This Handbook gives an overview of India's international relations, given the development of India as a major economic power in the world, and the growing interest in the impact of Asia on the international system in the future. Edited by David Scott of Brunel University, and with chapters written by a variety of experts, the Handbook of India's International Relations offers an up-to-date, unbiased and comprehensive resource to academics, students of international relations, business people, media professionals and the general reader. There is a pre-publication price on this title, the price rises to £150 three months after publication.

Surveys the main features of contemporary Indian foreign policy.

Calcutta Cookbook

Philosophy of Strategy

Kamala Harris and the Rise of Indian Americans

A Journey Through the Best of Indian Home Cooking

The Middle Eastern Vegetarian Cookbook

China: The Cookbook

In the newest Jana Bibi adventure from Betsy Woodman, Jana, Mr. Ganguly, and the gang are back as their small town in India is rocked by an espionage scandal and a homemade remedy that has love on everyone's mind The Jolly Grant House still welcomes all its visitors with the sign Jana Bibi's Excellent Fortunes hanging proudly outside its front door. Jana's fortune-telling has brought a lot of attention to the small town of Hamara Nagar, and now that the dust has settled and the town is safe from the threat of being flooded by a government dam, all eyes are on the Scottish-born card-reader Jana and her feisty, loose-beaked parrot, Mr. Ganguly. Some people, though, are not to be trusted, and Mr. Ganguly finds himself the target of a potential kidnapping that puts Jana and her household on edge. Meanwhile, love is in the air and, thanks to Abenath's Apothecary, it's also in a bottle. Abenath has created an intoxicating brew that he calls Love Potion Number 10, which seems to have Jana in a tizzy. While she explores her newest hobby, dream interpretation, her head is swimming with questions: Is a new love possible at age fifty-nine? If so, would she ever marry again? All around her she sees different kinds of love and connection—family, arranged marriages, chemical attractions, even intercontinental romance between people who have only met through letters—so when an old flame arrives and rekindles long-gone feelings, Jana begins to think that Love Potion Number 10 just might be the magic elixir its inventor thinks it is.

Provides Recipes With Necessary Details Relating To Classic Punjabi Food-Appetite, Vegetarian Starters, Non-Vegetarian Starters, Vegetarian Entre, Non-Vegetarian Entre, Rice, Breads, Dahi, Chutney, Pappad, Snacks, Desserts, Masalas. Being Well Illustrated.

Back in print - the definitive book on Lebanese home cooking, featuring 500 authentic and delicious easy-to-make recipes On the shores of the eastern Mediterranean and a gateway to the Middle East, Lebanon has long been regarded as having one of the most refined cuisines in the region, blending textures, and ingredients from a myriad sources. First published as The Lebanese Kitchen and now back in print under its new title, The Lebanese Cookbook, this is the definitive guide, bringing together hundreds of diverse dishes, from light, tempting mezzes and salads, to hearty main courses, grilled meats, sumptuous sweets, and refreshing drinks.

The definitive cookbook bible of the world's most popular and oldest cuisine In the tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions. China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world.

Our Judiciary

America: The Cookbook

Buddhism

A Treasury of Recipes From Pavement to Place

A Jana Bibi Adventure

An Introduction to International Relations

From Punjabi tandoori dishes to Goan coconut fish curries, updated edition of the award-winning book.

With 800 home-cooking recipes, America: The Cookbook is a celebration of the remarkable diversity of American food and food culture state by state. Features 50 essays and menus from a 'who's who' of 100 foremost food experts and chefs. America: The Cookbook is the first book to document comprehensively - and celebrate - the remarkable diversity of American cuisine and food culture. A thoroughly researched compendium of 800 home-cooking recipes for delicious and authentic American dishes, America: The Cookbook explores the country's myriad traditions and influences, regional favorites and melting-pot fusion - the culinary heritage of a nation, from appetizers to desserts and beyond. A unique state-by-state section features essays and menus from a 'who's who' of 100 foremost food experts and chefs.

Presents a collection of Indian vegetarian recipes from the award-winning chef, with options for soups, dals, grains, eggs and dairy, chutneys, and desserts, and a separate section on ingredients. --Publisher's description.

The Irish Cookbook showcases the true depth of Irish cuisine, its ingredients, and its fascinating history, as never before Ireland's remarkably rich food heritage dates back millenia and, in The Irish Cookbook, acclaimed chef Jp McMahon captures its unique culinary origins and varied influences. Irish food is the summation of what the land and sea gives; the book's 480 home-cooking recipes celebrate the range and quality of Ireland's bounty, from oysters and seaweed on its west coast to beef and lamb from its lush green pastures, to produce and forage from throughout the island. Presenting best-loved traditional dishes together with many lesser-known gems, this book vividly evokes the warmth, hospitality, and culinary spirit of the Emerald Isle.

MA (International Relations and Area Studies) Entrance Exam Guide

Concepts, Theories and Issues

The Complete Indian Regional Cookbook

Anjum's New Indian