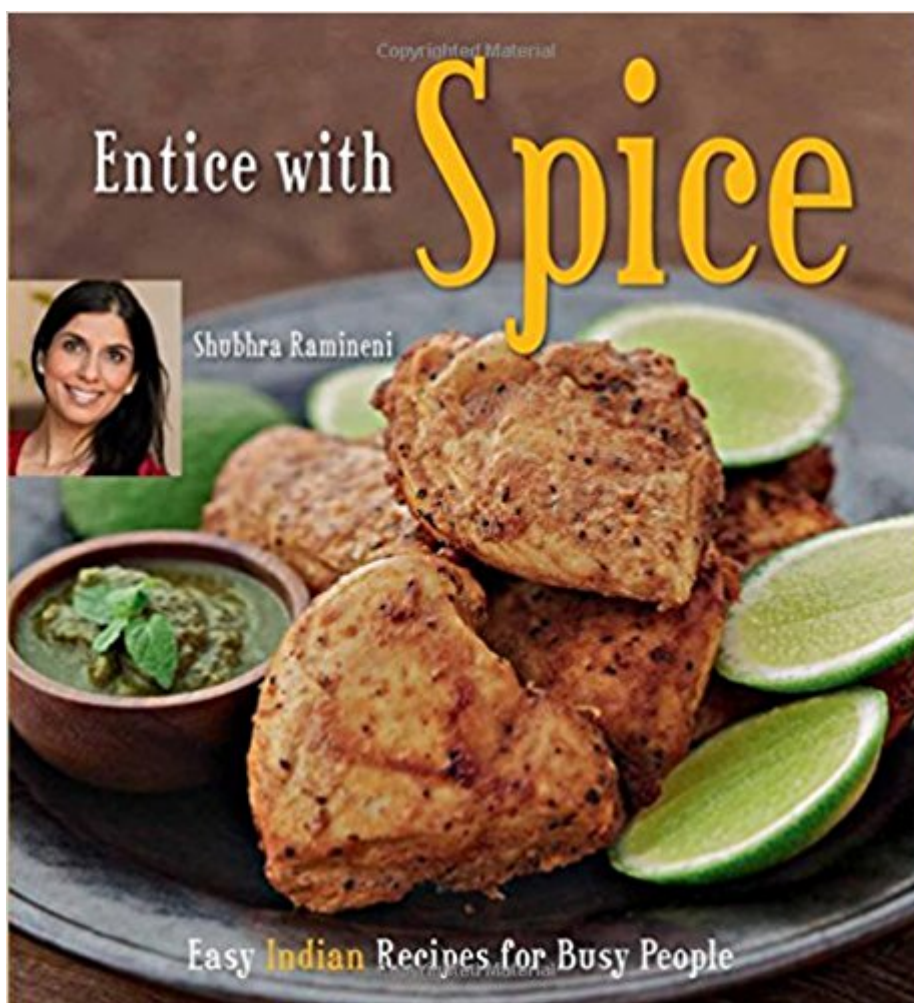


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Entice With Spice: Easy Indian Recipes For Busy People [Indian Cookbook, 95 Recipes]



Synopsis

Cook healthy and delicious dishes with this friendly and easy-to-follow Indian cookbook. Entice with Spice shows Indian food enthusiasts how to prepare delicious meals at home without spending hours in the kitchen. A first generation Indian-American, author Shubhra Ramineni has developed a no-fuss cooking style that re-creates authentic Indian flavors using easy techniques and fresh and readily available ingredients. The Indian food lover will find nearly 100 recipes – from samosa to naan bread and mouthwatering curries – for easy-to-make versions of popular dishes from both the North and South of India. Throughout this practical book Shubhra shares tricks and shortcuts she has learned from her mother, who is from Northern India; her mother-in-law, who is from Southern India; family members in India, and professional chefs in the U.S. With a friendly, reassuring voice, Shubhra shows busy home cooks how simple it is to quickly prepare a homemade Indian meal that tastes wonderful, looks elegant and is also very healthy. Favorite Indian recipes include: Chicken Kebabs Pepper Shrimp on a Stick Coconut Chutney Whole Wheat Flatbread Chicken Vindaloo Curry Easy Lamb Curry Fish with Tamarind Curry Sweet Rice Pudding And many more.

Book Information

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Customer Reviews

Engineer and Indian cooking instructor Ramineni entices readers with a beautiful cookbook full of traditional Indian recipes adapted for busy American kitchens. Beginning with thorough explanations, from terminology to spice mixtures, she provides time-saving suggestions and tips for

preparing ingredients (including some unusual ideas, like using gram flour for a facial mask). Most recipes are accompanied by Masan Kawan's beautiful color photos, and cook-ahead instructions for storing and reheating are provided. From restaurant favorites like Chicken Tikka Masala and Mulligatawny Soup to new creations like Dad's Baked Salmon, the book is filled with mouth-watering recipes. In addition to vegetarian and meat-based entrees, Ramineni also includes beverages, desserts, breads, soups, and salads. Readers will appreciate substitutions for unusual ingredients, like lime juice instead of dried mango powder when making mint chutney. Complicated recipes are often accompanied by step-by step photos, making even stuffed dosas and paneer possible for the home cook. Readers seeking healthier recipes will appreciate that Ramineni has replaced ghee with vegetable oil and wields cream with restraint, though she doesn't sacrifice authenticity; samosas, for instance, are still fried. This may be the Indian cookbook that American foodies have been waiting for. (c) Copyright PWxyz, LLC. All rights reserved.

"This may be the Indian cookbook that American foodies have been waiting for."

— Publishers Weekly "An excellent beginning Indian cookbook; highly recommended."

— Library Journal "A must-have for food enthusiasts who do not have the luxury of time. The book has diverse and generational appeal for anyone who relishes Indian food."

— The Times of India "[A]n excellent beginning Indian cookbook; highly recommended."

— Library Journal "Shubhra is a great cooking instructor. She is teaching food she knows intimately, and yet she is always learning something new and bringing that to the kitchen. Her passion for Indian food and her ability to pass that on to her students is her greatest gift. She removes the mystery from Indian cooking and makes it easy, quick and tasty."

— Jason Cammack, Culinary Coordinator, Sur La Table "Shubhra's approach to Indian cuisine is easy, straightforward, and utterly delicious. I have had the opportunity to work with her on a few Community events and her cooking style, the simplicity of the recipes, and the passion behind her work has made me a fan for life!"

— Nick Fisher, Whole Foods Market

We got this book as a gift for our FIL and he loves it. As he lives abroad he likes that he is still able to purchase the ingredients and that the measurements are also in metric. He loves Indian food and though he isn't a vegetarian, he does appreciate more meat free or fish/poultry dishes, which this books offers as well. He says it has a great variety of recipes and beautiful photos.

My allergist, Dr. Kancharla, recommended this book to me. I love it! I can't have gluten, so it's my

charge to find ingredients my body can manage (no modern grains, blah blah...) I found a fabulous market & love shopping there. I can't wait to try some recipes. I highly recommend Entice With Spice; it's a mouth-watering read!

This is a wonderful cookbook! We use it at least 1-2x/week- love the saag, tikka masala & cardamom chicken! They have a few rice variations which are also very tasty. The food doesn't take long either- can get an Indian dinner on the table usually within 1 hour- all made from scratch!!!

Love the "beginner-oriented" explanations about staples and techniques in the beginning. Some of the recipes are too heavy on the salt (IMHO). Except for the salt, the recipes are very good!

Probably the Indian cookbook I would start with when building an Indian cookbook collection. The recipes work and there are enough to get into the style, without being overwhelming.

I've been successfully cooking Indian food for some time from a few recipes given to me by an Indian friend, and from recipes gathered off line, and I've looked at a lot of cookbooks for Indian foods and find that like this one by far the best as a good general reference. It includes a good explanation of the various spices, and cooking methods. While we cook mostly vegetarian, which disqualifies more than half of these recipes, all of the recipes that I have tried from this book have turned out well. I like this cook book also because of the high quality photographs, and the author's clear and friendly writing style I highly recommend this if you have none, or only a few Indian cookbooks in your kitchen.

As the child of Indian parents, my mother has always cooked Indian food at home. When I tried to cook it myself it would always come out 'eh' cause I couldn't get the spices right mostly because my mom gave me vague measurements and even as I watched her she just did it by memorization. I decided to give this book a shot and it's been absolutely amazing! I love this book! The recipes always come out great. The author gives a lot of details and how to make preliminary ingredients (like paneer and garam masala) but if you can know an Indian grocery store you can just buy those and save time. If you are at all thinking about buying it you should, highly recommend!

The recipes are delicious, but after you've gone through about 20 of them, you're going to start seeing some patterns. There were multiple recipes that read like most of the directions were copied

and pasted from one recipe to the next.

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