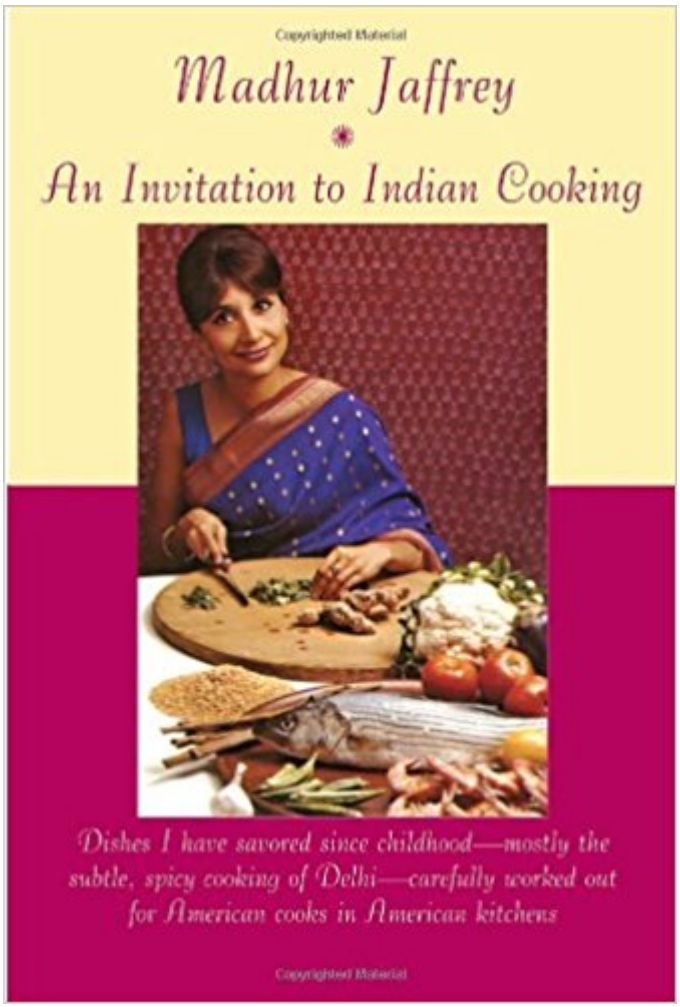
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An Invitation To Indian Cooking



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Synopsis

The classic guide to the foods of IndiaÃ¢â ¬â •and a James Beard Foundation Cookbook Hall of Fame inducteeÃ¢â ¬â •from the Ã¢â ¬Å“godmother of Indian cookingÃ¢â ¬Â• (The Independent on Sunday). The book 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, varied, and delicious the food of the subcontinent can be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, JaffreyÃ¢â ¬â„¢s Ã¢â ¬Å“invitationÃ¢â ¬Â• has proved irresistible for generations of American home cooks.

Book Information

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Customer Reviews

Ã¢â ¬Å“The final word on the subject . . . . Perhaps the best Indian cookbook available in English.Ã¢â ¬Â• Ã¢â ¬â •Craig Claiborne, The New York Times Ã Â Ã¢â ¬Å“A volume that had much to do with so many Indian dinner parties and countless curries being prepared in American and British kitchens. Something about [JaffreyÃ¢â ¬â„¢s] recipes and writing style makes the cuisine seem exotic and enchanting while still entirely doable.Ã¢â ¬Â• Ã¢â ¬â •Serious Eats Ã Â Ã¢â ¬Å“JaffreyÃ¢â ¬â„¢s graceful writing and fascinating content led me to trust her. . . . [An Invitation to Indian Cooking] invited and seduced me.Ã¢â ¬Â• Ã¢â ¬â •Zanne Stewart, Gourmet

Written especially for Americans, this book demonstrates how varied, exciting, and inexpensive Indian cooking can be, and how easily you can produce authentic dishes at home. Over 200

recipes. --This text refers to an out of print or unavailable edition of this title.

I have always loved this book; my original copy (bought ~ 1980), was literally falling apart from extensive use. I am so glad to find this on !!!! Excellent recipes and wonderful stories from the author! Her writing style is both encouraging and engaging, and she breaks things down in a very nonintimidating way. If you love both cooking and Indian food, I would highly recommend this and any other cookbook she's written!

I gave this to my husband as a gift, after a lot of research about Indian cookbooks. This is an older book, but covers the basics of Indian food for an American cook. We've made a few recipes and they have turned out well. Her writing style is engaging. I really appreciate the introduction sections that go over various ingredients and techniques. A few things seem dated (cilantro is no longer an exotic ingredient to find!), but overall the book stands the test of time and provides a great introduction to authentic Indian cooking.

This is a good introductory cookbook for those interested in exploring making Indian food at home. I have been cooking Indian dishes for years and so it felt like going from Indian Cooking III back to the basics.

This guide to the intricacies of Indian cooking held many surprises -- not the least that there is no curry in India. Apparently, an enterprising Englishman coined the term during the British Raj to explain the local cuisine to the folks back home. The name stuck and the rest, as they say, is history. I hope Ms. Jaffrey will forgive me for using it to categorize her recipes. Yes, there are other foods included but it's the curries that make the book. An enthusiastic 5 stars.

An excellent book for American kitchens. Some of the recipes are quite involved and you might need a trip to an Asian grocer (or shop online) for some of the ingredients Recipes are easy to follow and all the recipes I tried were wonderful. No mistakes were noted in the many recipes I tried. I also enjoyed her introductions to some of the recipes; some entertaining always informative.

I have found that I love Indian foods and this book gives not only good recipes for it; but also defines spices and ingredients to be used.I have used Garam Masala and like it very much. This book not only defines what it is but also gives a recipe for making it. I am still a novice but this book will

greatly help

Jaffrey is re-known for a reason...the recipes are delicious and easy to make.

We foodies have worn the original paperback to disintegration. Most useful Madhur Jaffrey cookbook we own: basic, easy & authentic.

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