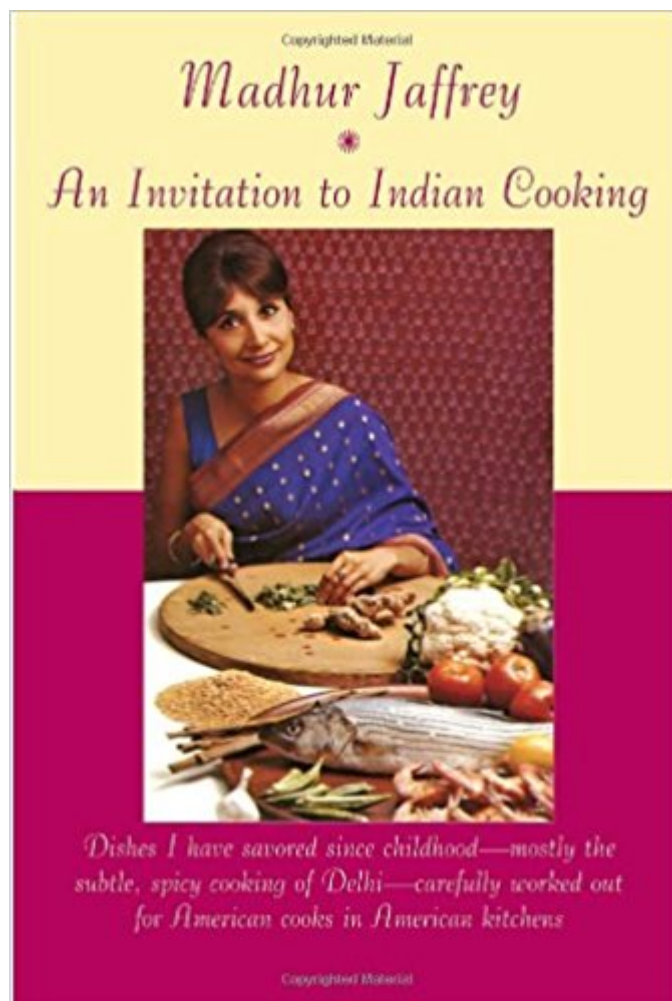


The book was found

An Invitation To Indian Cooking



Synopsis

The classic guide to the foods of India and a James Beard Foundation Cookbook Hall of Fame inductee from the “godmother of Indian cooking” (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, Jaffrey’s “invitation” has proved irresistible for generations of American home cooks.

Book Information

Paperback: 320 pages

Publisher: Knopf; unknown edition (April 19, 2011)

Language: English

ISBN-10: 0375712119

ISBN-13: 978-0375712111

Product Dimensions: 6.1 x 0.9 x 9.1 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 83 customer reviews

Best Sellers Rank: #151,222 in Books (See Top 100 in Books) #52 in [Books > Cookbooks, Food & Wine > Asian Cooking > Indian](#) #90 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#) #113 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#)

Customer Reviews

“The final word on the subject . . . Perhaps the best Indian cookbook available in English.” —Craig Claiborne, *The New York Times*
“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 [Jaffrey’s] recipes and writing style makes the cuisine seem exotic and enchanting while still entirely doable.” —*Serious Eats*
“Jaffrey’s graceful writing and fascinating content led me to trust her. . . . [An Invitation to Indian Cooking] invited and seduced me.” —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.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Easy Jamaican Cookbook: 50 Unique and Authentic Jamaican Recipes (Jamaican Cookbook, Jamaican Recipes, Jamaican Cooking, West Indian Cookbook, West Indian Recipes, West Indian Cooking Book 1) An Invitation to Indian Cooking Invitation to Biblical Interpretation: Exploring the Hermeneutical Triad of History, Literature, and Theology (Invitation to Theological Studies Series) Invitation to Biblical Hebrew: A Beginning Grammar (Invitation to Theological Studies Series) Invitation to Biblical Preaching: Proclaiming Truth with Clarity and Relevance (Invitation to Theological Studies Series) Mudhouse Sabbath: An Invitation to a Life of Spiritual Discipline: An Invitation to a Life of Spiritual Disciplines (Pocket Classics) The Book of Indian Crafts and Indian Lore: The Perfect Guide to Creating Your Own Indian-Style Artifacts Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Most Popular Caribbean Recipes Quick & Easy!: Essential West Indian Food Recipes from the Caribbean Islands (Caribbean recipes, Caribbean recipes old ... recipes cookbook, West Indian cooking) Indian Cookbook: Top 25 Real Home Cooking Indian Recipes Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for ... Diet, Antioxidants & Phytochemical (Volume 5) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet, Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet, Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods

Diet,Antioxidants & Phytochemical Over a Fire: Cooking with a Stick & Cooking Hobo Style -
Campfire Cooking Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy
Cooking for One, Easy Cooking for One, One Pot, One Pan) Ketogenic Diet Cooking For One: Easy
Recipes For One, That Makes Cooking Healthy For Yourself Simple (Healthy Cooking for One,
Ketogenic Diet Recipes) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian
Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical
Cookbook Book 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)