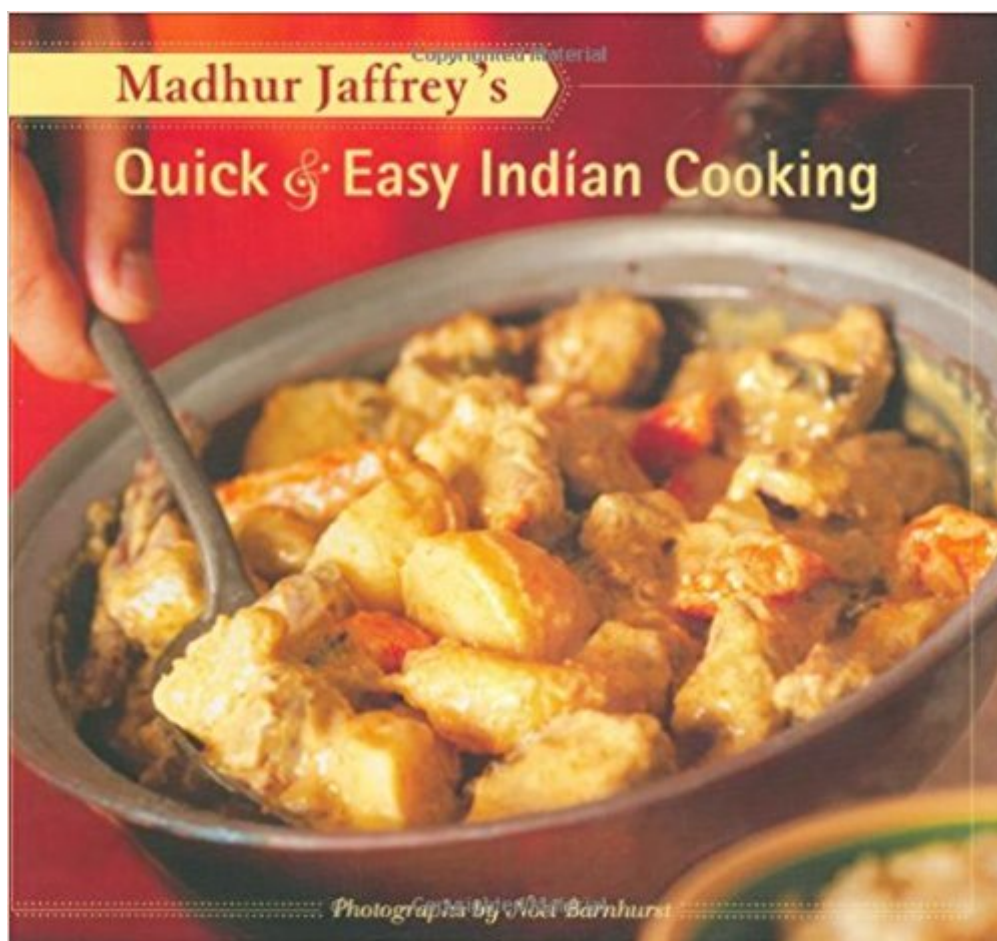


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Madhur Jaffrey's Quick & Easy Indian Cooking



Synopsis

With more than ten reprints, it's clear cookbook author Madhur Jaffrey wins the popular vote for delicious Indian recipes that can be prepared in 30 minutes or less. Now with a beautiful new design and all-new photographs, Madhur Jaffrey's Quick & Easy Indian Cooking is ready to wow another generation of home cooks. Written by the world's foremost authority on Indian cooking, this terrific volume boasts a tantalizing array of appetizers, entrees, beverages, and desserts for every occasion. From Silken Chicken and Pork Vindaloo to Fresh Red Chutney with Almonds and Sweet, Pale Orange, Mango Lassi, Quick & Easy Indian Cooking makes this exotic cuisine accessible and enjoyable as perfect for entertaining as it is for everyday cooking. This title was selected in the New York Times list of "most-loved" favorite cookbooks from a miscellany of chefs, authors, shop and restaurant owners, stylists and bloggers.

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Customer Reviews

Ever get a midnight hankering for onion fritters, or for a plate of lamb stewed in coconut milk? The recipes for these Indian delicacies are widely considered to be on the forbidding side. Yet Madhur Jaffrey, an international authority on Indian food and the host of several tandoori-driven TV shows, makes it all seem relatively easy. The kicker: more than 70 of the dishes can be prepared in a half-hour or less. --This text refers to an out of print or unavailable edition of this title.

"The title of Madhur Jaffrey's Quick & Easy Indian Cooking (Chronicle, \$19.95), an invitation to fast, flavor-filled food from the subcontinent, is not an oxymoron. Most of the more than 70 recipes, from

soups to sweets, can be made in 30 minutes or less and the luscious, full-page, full-color photos add to the appeal." —Bookpage, January, 2008

This cookbook has been our go-to guide for Indian cooking ever since the Indian restaurant in our town closed. The recipes are easy and delicious. The "30 minute" part is only 30 minutes if you have a pressure cooker. If you don't, allow 1.5 hour average simmering time to simmer off the liquid for most recipes. We sometimes prefer to do it that way if we have time because the meat gets so tender, but for a weeknight plan to use a pressure cooker. You also need an Indian or specialty grocer for certain things, like cardamom pods and asafetida.

Have only tried a few of the recipes, but they have all come out delicious and they are easier (fewer ingredients and time) compared to Jaffrey's other cookbook "Madhur Jaffrey Indian Cooking," which I also love. It's a great assortment of recipes -- some vegetarian but plenty of meat dishes too, as well as breads, appetizers and rice dishes. On balance, I would like a few more vegetarian recipes, but it's still a great cook book all around.

I consider myself to be an accomplished home cook. My husband is from Pakistan, and I learned how to cook that food over the years by watching, tasting, googling and YouTubing. However, now that I'm really into the groove of Indian cooking, I wanted some ideas that would be quick, and expand my existing repertoire. In the past, I found Indian cookbooks difficult to follow, and hard to understand. Enter Mrs. Madhur Jaffrey. I don't know why it took me so long to buy my first cookbook by her, but it won't be the last. I got it two days ago, and so far, I've made the chicken with daal and the stir fried cabbage. As advertised, it's quick and easy. My chicken and daal didn't look like hers, but it was delicious. The stir fried cabbage was to die for. I like the way she incorporates both whole and ground spices into her recipes. We like spicy food, and so far, I've increased the amount of red chili powder; I also use small green Indian chilis, as that's our habit at home. You can change the amount as per your taste. You don't have to make it spicy at all. We live in a small city and our local Indian grocery store is more than adequate to supply everything in the recipes. I imagine that you could get most, although not all of the stuff at Walmart or other grocery chain. You might have to go a little farther afield for some of it, but it will be well worth the effort, and Mrs. Jaffrey's simple and clear instructions are perfect for those who have always wanted to try to cook Indian food, but didn't know where to start. Can't wait to buy more of her cookbooks, but I'll cook my way through this one first, from front to back!

I just got this book in the mail a few days ago and I have already made three of the recipes from this book. As the title says, they were all quick and easy. Since the recipes are so simple to make, this book is perfect for times when there is little time to cook. This would also be a great starter book for someone who is new to Indian cooking because the ingredient lists are not as long as some cookbooks tend to be. With this book, a few spices, a couple of fresh or frozen ingredients, and an hour or so (including washing, chopping, measuring, etc.), you can have a flavorful Indian meal on your table. Your family or guests will be impressed and you will be less stressed out. I almost didn't buy this book because I already have several of Madhur Jaffrey's books. I am sure glad I bought it because the recipes are new and fresh. She does not recycle her old recipes, and I appreciate that.

I bought this for my Mom, who is already an excellent cook and somewhat familiar with Indian food. Able to whip together curry without a recipe, she still really enjoyed this book for new ingredient and dish ideas, such as mustard based dishes or cooking with lamb or sea food which are too expensive to "experiment" with the same way one would with chicken or the like. It's got a good spread of flavor profiles, and it looks like you could honestly substitute any of the meats for other meats in the dishes just fine, though the taste and texture is often distinctly different when you do. This isn't a bad thing; it shows that even spicy Indian sauces bring out, rather than cover, the flavor of the meat or other ingredients included.

I must say that this book is one of the best cook books available. Like the title says, it is quick and easy. I think I have made almost every recipe in the book and none of them take more than an hour, which if you have ever made Indian food before is a very short time. One piece of advice, get yourself a quality pressure cooker, any Indian store will have it. The other thing is that you will need Garam Masala, and although the book explains it, just pick a pack up at the Indian store while you are there. All other ingredients are available at any super Walmart. PS. Proportions matter!! so don't guess.

I've tried a few of these recipes and they do seem to be easier and quicker than some other cookbooks I've used for Indian food. I only have a couple qualms. One of the main reasons I got into Indian food is for health reasons, but there is no nutritional information for the recipes. That would be nice to have. As far as layout and organization are concerned I would appreciate larger page numbers and a more complete table of contents in the beginning. You have to look for your

category, then go to that section to find your options.

As a fan of Indian food I wanted to try an easy cookbook and I heard madhur Jaffrey is the best author. So far I haven't made anything but the pictures are inspiring and I want to make the green beans and mushrooms as soon as I find a place that sells garam masala. Recipes look fairly simple thank goodness. I just wish the binding was in a spiral so I can leave it on a page while I cook.

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