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KEY=KHANNA - HOBBS HODGES

MY GREAT INDIAN COOKBOOK

Penguin UK 'I always believe that every grain and every dish has a memory of comfort, families and celebrations.' CHEF VIKAS KHANNA An authority on eclectic cuisine, and with an experience of over twenty years, Chef Vikas Khanna brings together the most delicious recipes from his travels across India. From Bharwan Murgh to Parada-Nashin Kebabs, Surat Patra to Fanasachi Bhaaji, and from Shirazi Pulao to Bepadiya Rotli, there are recipes to suit every palate and preference. Celebrating the richness and variety of Indian cooking, Vikas shares exclusive recipes for delectable starters, lip-smacking chutneys and achars, and mouth-watering desserts made on special occasions. With more than 130 easy-to-prepare recipes and heart-warming anecdotes from the farthest corners of India, the Michelin Star chef takes you along in his culinary journey from Kashmir to Kanyakumari, from Rajasthan to West Bengal. You are sure to experience the same magic he felt as he put the recipes together, one beautiful region at a time.

THE GREAT INDIAN COOKBOOK

INDIAN HARVEST

CLASSIC AND CONTEMPORARY VEGETARIAN DISHES

Bloomsbury Publishing USA "Vikas Khanna is one such chef whose distinctive combination of ingredients and techniques creates dishes which reflect his passion for purity and a commitment to his roots." - Deepak Chopra A vibrant vegetarian cookbook from New York's hottest-and Michelin-starred-Indian chef. One of Vikas Khanna's favorite places in the world growing up was the garden he and his grandmother planted at their home in Amritsar, India. He would rush home from school to tend to the aromatic basil and cardamom, tomatoes, peas, and squash. His intimate knowledge of spices and produce would guide him on his journey to become the Michelin-starred chef at one of New York's most highly regarded Indian restaurants, Junoon. And this knowledge of nature's bounty and its seasons informs his inspiring and beautiful cookbook, in which vegetables are the star ingredients. Vegetables have always been integral to Indian cuisine, and Khanna's dishes expertly showcase their natural goodness, their flavor and color and hidden nuances. Khanna brings together traditional recipes, handed down over generations, alongside exciting new ones--for soups, salads, and starters; main courses; rice dishes and lentil dishes; breads; condiments; desserts; and drinks. Though the flavors are complex, the recipes are written to be simple and inviting, to encourage seasonal substitutions and experimentation. Vikas Khanna's love of food and culture, his enthusiasm and warm hospitality shines on every page. Bursting with 125 recipes and more than 200 color photographs from Michael Swamy and Khanna himself, Indian Harvest opens a new world of inspiration to vegetarians and omnivores alike.

EVERYONE CAN COOK

Om Books International A simple philosophy inspired by the idea of touching lives through food, Everyone Can Cook is Chef Vikas Khanna's ode to those visionaries who took the first step towards preserving the goodness of nature in a can so that it can reach kitchens and tables across the world, even during emergencies, and nurture appetites and souls. In this book, Vikas Khanna puts together easy-to-cook recipes using a variety of canned ingredients in ways never seen before. From mouth-watering starters, comforting soups, delicious meat preparations, poultry and seafood delicacies, vegetables delights, healthy sandwiches, unusual grains, pastas and breads, decadent desserts, to refreshing beverages on a hectic or leisurely day, Everyone Can Cook is an ideal guide not only for those who wish to quickly put together a sumptuous meal, but also for beginners who wish to experiment bravely in the kitchen. So discover for yourself that you too can cook and very well.

FLAVORS FIRST

AN INDIAN CHEF'S CULINARY JOURNEY

"Some of the recipes in this book are reprinted and adapted from Modern Indian Cooking by Hari Nayak and Vikas Khanna, published by Silverback Books...copyright 2007"--T.p. verso.

MODERN INDIAN COOKING

Silverback Books Incorporated Inventive, modern Indian recipes.

RETURN TO THE RIVERS

RECIPES AND MEMORIES OF THE HIMALAYAN RIVER VALLEYS

Lake Isle Press Return to the Rivers is an incredible collection of recipes, photos, and memories as a means to preserve and share the sacred foodways, values, and simple gifts of friendship that the Himalayan people bestowed Khanna. Exploring the regions the great Himalayas directly touch upon Bhutan, Nepal, Tibet, Northern India, Myanmar, Western China, Pakistan Khanna was met with immeasurable kindness and hospitality. The dishes are beautifully simple and appealing, such as Eggplant Fritters with Ginger, Spinach and Cheese Momos, Chile-Scallion Buckwheat Noodles, Nepalese Black Lentils and Rice, Burmese Fish Noodle Soup, Pressed Rice with Yogurt and Almonds, and Tibetan Scallion Pancakes. Nominated for both a James Beard Award and the IACP Cookbook Award."

UTSAV

A CULINARY EPIC OF INDIAN FESTIVALS

Bloomsbury India India is a land of festivals. Every day is a celebration of life, victory, light, and love, in a country rich with history and tradition. UTSAV is a monumental photographic work of over a thousand pages, featuring delicious recipes throughout, and honoring a country that has embraced everyone, from those who came to conquer her to the ones who needed shelter. In the chef's own words, UTSAV is the tribute of a son to his motherland: "I celebrate her every day as a festival. The festival may belong to any religion, belief . . . but for me it only belongs to you, Mother India."

KHANNA SUTRA

FOOD LESSONS IN LOVE

Om Books International Khanna Sutra: Food Lessons in Love presents a rich collection of recipes guaranteed to make the experience of cooking for your loved ones, an enjoyable one. In each recipe, Chef Vikas Khanna invokes passion through the innovative use of different aphrodisiacs. Classified into sections like Aphrodisiacs, Soups, Salads, Fish & Shellfish, Meat & Poultry, Vegetables, Sides, Desserts and Drinks, each recipe of Khanna Sutra has an international edge. ... --From publisher's website.

BARKAT

THE INSPIRATION AND THE STORY BEHIND ONE OF WORLD'S LARGEST FOOD DRIVES FEED INDIA

Penguin Random House India Private Limited Barkat' means abundance. An abundance of blessings and auspiciousness. Where there is no dearth and there is no scarcity, that's Barkat. It's a much bigger word than can be translated in English. This is the story of one of the most beloved chefs from India, Vikas Khanna. From the small town of Amritsar, he grew to be an international chef and fulfilled his dream of getting a Michelin Star. He narrates how his grandmother infused in him the values of sharing food, while the langars of the Golden Temple showed him that community kitchens are perhaps the only way to ensure no one goes hungry. From these values developed around food, he got the goal and the grit to build one of the world's largest food drives called 'Feed India' during the COVID-19 lockdown. This deeply personal and heart-touching narrative is a testimony of one man's vision to showcase Indian culture and the intrinsic value of sharing food to the world.

MY FIRST KITCHEN

Penguin Random House India 'Whether you are cooking daily meals for yourself and your family or an occasional meal for an evening of entertainment, let cooking be a process of discovery and enjoyment,' say Chef Vikas Khanna. And he means it. It's exciting—A new beginning, the new life, a new house, and a brand new kitchen! However, setting up your pantry, buying utensils and equipment, then cooking and entertaining—all can get pretty daunting. Chef Vikas Khanna understands that. In *My First Kitchen* he expertly guides you set up your own Kitchen, cook marvelous food in quick, easy steps, throw parties, even barbeque like you were a pro! He holds your hand through the journey as you pick the best produce, learn to cut, chop and preserve and puree—all the processes that you thought too intimidating. *My First Kitchen* is the only book you will need to begin your culinary journey!

MASTERCHEF INDIA

COOKBOOK

THE MAGIC ROLLING PIN

Penguin UK Jugnu only feels at home in the kitchen. He has a magic rolling pin that allows him to make perfect, round rotis, and he's the centre of attention at every langar. But one day, he loses his rolling pin. When it's time to go and make rotis in the gurdwara, Jugnu is heartbroken and terrified, because he knows that without the rolling pin he has no magic. But then his Biji tells him a secret: the magic is inside him. So Jugnu believes in himself and he tries again. The rotis come out perfect and round!

HYMNS FROM THE SOIL

A VEGETARIAN SAGA

Bloomsbury India One of Vikas Khanna's favourite places in the world was the garden he and his grandmother planted in their home in Amritsar. It was his very own corner of paradise. Vikas still remembers the thrill of rushing home from school to tend to the aromatic basil, mint, tomatoes and lemons. The garden had a profound effect on the boy who would grow up to become a world-renowned Michelin Star chef. In *Hymns from the Soil: A Vegetarian Saga*, Vikas Khanna writes about the lessons he's learnt from Mother Nature. How the bountiful gifts of changing seasons inspired him to cook; how it taught him to combine flavours and design recipes. Vegetarianism has always been integral to Indian culture and it has become the preferred way of life the world over. In this book, vegetables are the star ingredients. The recipes showcase their natural goodness and hidden complexities. They burst with flavour and colour and retain all their nutritious value. The recipes are flexible, allowing you to substitute the ingredients quite easily, and are guaranteed to put a smile on your face as you prepare these wholesome, comforting meals for all occasions. Vikas brings together traditional time-tested recipes, handed down over generations, and conjures up exciting new ones. There are recipes that will surprise you and those that even children will love. *Hymns of the Soil* will take you back to your roots as you travel down memory lane with Chef Vikas Khanna. It will inspire you and remind you of the joy of cooking-and savouring-the flavours you most cherish.

BLISS OF SPICES

THE ESSENCE OF INDIAN KITCHEN

Collects traditional and contemporary Indian recipes for appetizers, entrées, side dishes, beverages, and desserts.

TASTE

7 MICHELIN STAR AND CELEBRITY CHEFS

Om Books International *Taste: 7 Michelin Star and Celebrity Chefs* takes the reader on an unforgettable gastronomic tour across India, Australia, the UK and the US, under the guidance of Michelin Star and acclaimed masters of the art. The contributors to this eclectic and unique tome include Anjum Anand, Ian Curley, Vineet Bhatia, Vikas Khanna, Frances Atkins, Laurie Gear, Marcello Tully, and volume compiler and editor, Anand Kapoor. The lips macking recipes have a global appeal and are captured here in a series of breathtaking photographs. The chefs share their secret recipes structured as set menus or individual dishes. The aim is not just to add a multitude of recipes to your collection but to bring home a taste of the world.

MANGO MIA

CELEBRATING THE TROPICAL WORLD OF MANGOES

Infinity Publishing

MOCKTAILS, PUNCHES & SHRUBS

OVER 80 NON-ALCOHOLIC DRINKS TO SAVOUR AND ENJOY

Dorling Kindersley Ltd Tired of soft drinks and smoothies? Shake up your tastebuds with Mocktails, Punches, & Shrubs, a truly unique collection of non-alcoholic cocktails that will excite and delight the senses. Enjoy over 80 simple and sophisticated mocktails, bursting with sweetness, spice, fragrance, and fruitiness. Learn how to mix up everything from Mango, Pineapple, and Chia Punch to Grape Coladas and Cinderella's Chocolate. Impress your friends with utterly unexpected flavour combinations using superfoods, exotic fruit, and spices, and eclectic non-alcoholic recipes like teas, juices, slushies, and energisers. Packed with stunning photography and easy instructions, Mocktails, Punches, & Shrubs is the essential guide to what to drink when you're not drinking.

WORLD FEAST

MY FAVOURITE KITCHEN

Om Books International In World Feast: My Favourite Kitchen, Vikas Khanna makes our taste buds travel across the world, and our kitchens a treasury of multicultural flavours. The reader goes from India in Asia, to the Far East and the Middle East, and across the European and American continents, learning about creating the most enticing dishes en route. From all-American favourites to Italian classic recipes, the exotic to the home-grown—every dish is worth trying, and guaranteed to become your new favourite.

SAVOUR MUMBAI

A CULINARY JOURNEY THROUGH INDIA'S MELTING POT

Vikas Khanna's culinary journey started in Amritsar, but the city of Mumbai has also played an important role in his evolution as an arbiter of dining taste. This book is his tribute to Mumbai, which lays on the table a smorgasbord of delicious food options: Maharashtrian, Parsi, Gujarati, Konkan, street food and so much more. Food that is as multi-flavoured as the city itself. In the year that Khanna lived in the city, working at The Leela Kempinski, he explored and experienced all these cuisines. As he says, it was a period that would benefit him in the kitchen in the years to come. In Savour Mumbai, he visits some of his favourite restaurants and eateries, selects their signature dishes, helpfully modifying and adapting their recipes into a form that will be a boon to the home cook.

MOCKTAILS, PUNCHES AND SHRUBS

WHAT TO DRINK WHEN YOU'RE NOT DRINKING

Not drinking has never been so much fun! Shake up your tastebuds with this truly unique collection of non-alcoholic cocktails to excite and refresh the senses. Enjoy over 80 simple and sophisticated mocktails bursting with sweetness, spice, fragrance and fruitiness. Learn how to mix up everything from Elderflower and Mango Shrub, to Blood Orange and Tamarind Agua Fresca, and Caramel Indulgence. Discover fabulously unexpected new flavour combinations, drawing on the everyday and unusual ingredients, including superfoods, and exotic fruits and spices. Choose from a wide range of eclectic non-alcoholic recipes for every occasion, including teas, juices, slushies, and energisers. Packed with gorgeous photography and easy-to-follow recipes devised by Michelin-starred New York chef Vikas Khanna, Mocktails, Punches, & Shrubs is the essential guide for what to drink when you're not drinking.

COME INTO MY KITCHEN

Harper Collins SIGNATURE DISHES FROM INDIA'S FAVOURITE CHEF TANDOORI CHICKEN MOMOS THAI CORN BHEL KOLKATA CHICKEN STEW WITH CHILLI MASKA PAO LUCKNOWI MUTTON BIRYANI MITHAI TIRAMISU BOTTLE GOURD AND CARROT WALNUT CAKE Come into My Kitchen is an invitation from Ranveer to join him on a journey from the serpentine lanes of Lucknow to the streets of Boston to the

sets of MasterChef. No rules or conventions here, just plenty of colour and texture, aroma and flavour, which merge into one beautiful dish after another. Redolent of Ranveer's love for local produce and spices, and enriched by meditations on tastes and cuisines, this book is garnished with his unique, almost playful, approach to cooking, eating and living.

THE SPICE STORY OF INDIA

Reviews Brilliant, young, creative, and refreshingly new. -The New School Vikas Khanna presents a menu that fuses Indian spice with extraordinary imagination and technique. The Spice Story proves that he is a master of his cuisine. -David Waltuck Chanterelle, New York His dedication and passion make him a winner. -Henry Meer City Hall, New York We are proud to have Vikas Khanna in America. -Drew Nieporent Myriad Restaurant Group The Spice Story of India is a book unveiling the deepest flavors of India. -Andrew Chapman August, New York The best blend of modern and traditional Indian cooking. -Tandoori Magazine London Even Vikas Khanna's handwritten recipes are used as a reference at CIA. -Delores Custer Instructor, Culinary Institute of America In any part of the world, I am always craving for Vikas's food. -Aimee Mullins International star The best blend of charm, energy, and talent . . . The Spice Story of India proves it. -Gary A. Goldberg Culinary Arts, New York A heightened sense of taste - The New York Times

A CHEF IN EVERY HOME

THE COMPLETE FAMILY COOKBOOK

Random House India Everyone can cook. You just need to know the easy way to do it. Celebrity chef Kunal Kapur brings you a simple and delectable cookbook with fuss-free techniques, tips, and advice that is sure to glean out the chef in you. From simple bruschettas and delectable humus to warm calzones and dal makhnis, Kunal has a recipe for every mood and moment. Use this book to whip up the perfect Sunday lunch for your family and friends, or to churn out fun party foods for your kids, and watch how you transform into the star of your home. A Chef in Every Home will make cooking an enjoyable and valuable experience.

BURIED SEEDS

A CHEF'S JOURNEY : THE STORY OF VIKAS KHANNA

A young boy in Amritsar learns to cook in his grandmother's kitchen while doing sewa at the legendary kitchens of the Golden Temple. He works as a delivery boy for his father's video cassette library, makes blankets, cooks at weddings and opens a catering business in the back of his house at the age of seventeen. The boy, now a young chef, makes a journey of a lifetime to New York, only to face stiffer challenges--that of being homeless and facing discrimination almost every single day. Buried he may have been, under failure and hopelessness, but nothing could keep him down, for he had the power of passion and perseverance, and the strength of skill and self-belief. He rose and how! This inspirational and page-turning account of the transformational journey of India's most celebrated chef, Vikas Khanna, is a priceless gift--a gift of hope and fulfilling one's dreams--for you and for everyone you love.

DAASTAN-E-DASTARKHAN

STORIES AND RECIPES FROM MUSLIM KITCHENS

Hachette UK 'I am always transported to the golden years when our humble dastarkhān brought us all together...' A delectable trove of stories and recipes, Daastan-e-Dastarkhān unravels the history and traditional cooking techniques of 30 intimate dishes from the culinary heritage of Muslim communities across India. In this evocative journal, MasterChef India contestant and consultant chef Sadaf Hussain invites you to gorge on Bihari kebabs during Eid, discover the influences of the spice trade in vegetarian dishes from the coastal Mappila cuisine and learn about a lost recipe born out of competitions between chefs during the Nizami era. With easy-to-follow recipes adapted for today's kitchens, this book encourages you to recreate mouth-watering delicacies of old, and weaves the story of a community that is as varied as its food.

PILGRIM'S FLAVOURS

Viking 'I always believe that every grain and every dish has a memory of comfort, families and celebrations' An authority on eclectic cuisine, and with over twenty years' experience, chef Vikas Khanna brings together the most delicious recipes from across India. From Bharwan Murgh to Parda-Nashin Kebabs, Surat Patra to Fanasachi Bhaaji, and from Shirazi Pulao to Bepadiya Rotli, there is something for every palate. Celebrating the richness and variety of Indian cooking, Vikas shares exclusive recipes for delectable starters, lip-smacking chutneys and achars, and mouth-watering desserts. With over 130

easy-to-prepare dishes and heart-warming anecdotes from the farthest corners of the country, the star chef takes you on a culinary journey from Kashmir to Kanyakumari, from Rajasthan to West Bengal. With an additional section on drinks, you are sure to experience the same magic that Vikas felt when he put the recipes together, one region at a time.

DEEPA'S SECRETS

SLOW CARB NEW INDIAN CUISINE

*Skyhorse Winner of the 2018 James Beard Foundation Book Awards * Winner of the World Gourmand Cookbook Awards * Finalist for the IACP Awards *Shortlisted for the NCIBA Book Awards, Best Cookbook A journey from old traditions to modern Indian cooking with deliciously simple and gut-healing recipes that leave you feeling fulfilled—rather than full. Upon learning that rice and bread were the culprits for her husband's Type 2 diabetes, Deepa Thomas deconstructed and reinvented her native Indian cuisine. Deepa made anew seventy low carb recipes, incorporating time-saving Western cooking techniques, breaking-news research on gut health and weight loss, and Ayurvedic wisdoms ("When diet is right, medicine is of no need; and when diet is wrong, medicine is of no use."). After six months of cooking and eating "New Indian," Deepa lost twenty pounds and freed her husband from a ten-year routine of insulin shots. Part cookbook and memoir, Deepa's Secrets introduces breakthrough slow carb and gut-healing recipes that are simple and nutrient-packed, without sacrificing its rich South Asian flavors. On a mission to demystify and make healthy an "exotic" cuisine, Deepa shares shortcuts and techniques that will make "New Indian" everyday fare. Bold and intimate, Deepa's Secrets will undoubtedly change your cooking, and quite possibly your life, featuring East-to-West recipes such as: Ralph's Garlicky Spinach a la Dal Ammachi's Claypot Fish Molee General Joseph's Five-Star Chicken Batons New Indian Cacciatore Masala Omelet The author is donating her royalties to FoodCorps, a nonprofit that connects children to healthy food in American schools.*

MOCKTAILS, PUNCHES, AND SHRUBS

OVER 80 NONALCOHOLIC DRINKS TO SAVOR AND ENJOY

Penguin What to drink when you're "not drinking"? Mocktails, Punches, and Shrubs offers 101 unique, delicious non-alcoholic drink options for everyday and any occasion. Michelin-starred celebrity chef Vikas Khanna has created a dazzling collection of non-alcoholic drink recipes, from herbal infusions to new combinations of teas; from tantalizing elixirs, smoothies, and slushies to the trendy drinking vinegars-called shrubs-now taking over the taste buds of foodies worldwide. Mocktails, Punches, and Shrubs includes step-by-step instructions for drinks that showcase innovative blends of not-so-common fruits, vegetables, sauces, and syrups to concoct interesting, healthy drinks. Tips and variations allow you to play with your imagination and create custom concoctions suited to your individual palate. Mocktails, Punches, and Shrubs is a beautiful recipe eBook for conscientious hosts, those who abstain from alcohol for health and wellness or who just love a refreshing, unique, delicious beverage sure to lift the spirits.

THE MILK MOUSTACHE

Penguin UK A delicious tale served up by Vikas Khanna When the children of the village refuse to drink milk one day, it makes Kali the cow very sad indeed. And it is up to Jassi, the local milkman's daughter and Kali's best friend, to find a way to end the milk strike and lift Kali's spirits again. Sumptuously illustrated and simply told, this heart-warming tale of goodwill and friendship is chock-full of Vikas Khanna's trademark charm.

MASTERCHEF: THE ULTIMATE COOKBOOK

Rodale From the chef contestants and judges of the show Masterchef comes another book of delicious recipes.

CAFE SPICE COOKBOOK

84 QUICK AND EASY INDIAN RECIPES FOR EVERYDAY MEALS

Tuttle Publishing This easy-to-follow Indian cookbook allows home chefs to recreate their favorite dishes with delicious results. The Cafe Spice Cookbook presents delicious Indian recipes featuring all-natural ingredients that enable one to create delicious meals in minutes. It is inspired by the Cafe Spice line of "grab n' go" Indian meals found in Whole Foods and Costco, and now on college campuses across the U.S.A. This Indian cooking book provides you with all the instructions you'll need to prepare healthy Indian food anywhere and anytime, using ingredients available at any supermarket or health

food store. Tempting offerings like Chicken Tikka Masala and Shrimp & Mango Curry will thrill your friends and delight your family. Favorite Indian recipes include: Shrimp Stuffed Pappadum Chickpea Curry with Sweet Potato Okra Masala Paneer with Creamed Spinach Lobster Khadai Tandoori Spiced Roasted Chicken Pork Vindaloo Tomato and Curry Leaf Quinoa Naan Bread Milk Dumplings in Saffron Syrup And many more!

BENARES

MICHELIN STARRED COOKING

Bloomsbury Publishing At Benares the superior service and setting are the height of luxury, but it is the sublime food that truly sets the restaurant apart. Atul Kochhar's unique, world-class cuisine is showcased in this beautiful book of recipes from his Michelin-starred kitchen. 80 signature dishes reflect the excellent food ethos that Atul has created using the best of British produce with his modern Indian style. Every aromatic desire is explored on a journey to the heart of Benares, revealing exotic fusions and dazzling flavours. Across starters, mains, desserts, sides and accompaniments, each heavenly taste is a tribute to this master's work. This is not the same Atul as seen on TV - it's the Atul who has conquered the Michelin world with his expert gastronomy. Benares is the epicurean artefact the fine-dining room deserves. This is a benchmark work: a cookbook to treasure and use to conjure the masterly Michelin spirit in your home. With excellent photography by Mike Cooper.

TIMELESS LEGACY

HIS HOLINESS THE DALAI LAMA

Bloomsbury Publishing The Timeless Legacy: His Holiness the Dalai Lama is a celebration, a journey and show of reverence to His Holiness the Dalai Lama who celebrates his 80th birthday on July 6, 2015. The book traces HH the Dalai Lama's journey visually through hundreds of photographs set alongside 80 questions that encapsulate his 80 years. Each exquisite picture tells a million stories, and the questions are an eclectic mix of deep insights, observations, and a tete-e-tete with His Holiness unveiling an endearing and mischievous child hidden behind the spiritual leader. The book traces a journey of trust, belief, friendship, struggle, and compassion through its beautiful visuals and dialogue.

TALES OF THE OPEN ROAD

Penguin Books India Presents a collection of the author's travels over the years. This book takes you from the Himalayas to the small towns and plains of the South.

BEYOND CURRY INDIAN COOKBOOK

A CULINARY JOURNEY THROUGH INDIA

Rockridge Press Explore the Flavors of Indian Cooking with Mouth-Watering Recipes--From Authentic Regional Classics to Mainstream Fusion Favorites Join Mumbai-based food blogger Denise D'silva Sankhé on a culinary adventure of nostalgia and tasty surprises spanning the regions of India. In Beyond Curry, An Indian Cookbook, Denise shares her rich personal story of Indian cooking with profiles of unique regional Indian food. You'll explore Indian cooking with convenient, no-fuss recipes, accessible ingredients, and must-know secrets behind authentic Indian food. Discover delicacies from the North (Tandoori Chicken) to breakfast delights from the South (Dosas) to popular Indian-Chinese dishes, and much more. Whether you long to recreate beloved childhood recipes, are a time-strapped professional, or a home cook new to Indian cooking, Beyond Curry, An Indian Cookbook guides you through a cuisine that is diverse, satisfying--and easy to create in your kitchen. Learn to prepare Indian food at home, with: Simple and convenient recipes using easy-to-find ingredients Low-prep times yielding dishes suitable for 4 to 6 people Pepper icons indicating spice levels (mild, medium, hot) with tips for adjusting the heat Healthy modifications to address dietary needs Bonus Indian slow cooker and pressure cooker tips for easier-than-ever dishes Your journey into regional Indian food with Beyond Curry will open your eyes--and taste buds--to the delights and popular dishes of India.

THE LAST COLOR

Bloomsbury Publishing It's Holi, 2012, the Hindu festival of spring, and back in Varanasi after twenty years, a young advocate is celebrating a nation-wide Supreme Court order against an age-old tradition of social injustice meted out to the destitute widows of India - to whom even the simple joys of color were denied. It was in this city that, twenty years ago, Choti, a sassy, tight-rope walker befriends an old widow, Noor. As a member of the ashram, she lives a life of complete abstinence, but her young friend's innocent exuberance and joy of life fills her with renewed hope. The two form an unlikely bond, with Noor looking out for Choti, inspiring her to 'fly high' by seeking an education and fighting for her rights with dignity. Choti listens enraptured by the memories her friend shares: of playing Holi dressed as

Radha, the consort of Lord Krishna, and flinging great bursts of her favorite pink-colored gulal into the sky. Choti promises her that they will play the next Holi together. But then, one night, another friend of Choti's, Anarkali, is murdered by the heinous police chief and his goons. Being the only witness to her murder, Choti is imprisoned on the eve of Holi. Everything falls apart in the ensuing chaos. Will Choti be able to keep her promise of playing Holi with Noor? Pitting the smoke rising from the funeral pyres of Manikarnika Ghat, against the joyous color-bursts of Holi celebrations, Vikas Khanna's marvellously layered story of the survival of a delicate friendship, is brilliantly told and poignantly life-affirming.

KHAZANA OF HEALTHY TASTY RECIPES

Popular Prakashan This Is A Book That Is Not Only Meant For Health Conscious Individuals Or Those With Dietary Restrictions, But Also Those Who Do Not Give Health A Thought, And Love To Enjoy Good Food.

HOW TO COOK INDIAN

MORE THAN 500 CLASSIC RECIPES FOR THE MODERN KITCHEN

Abrams 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.

YOUNG CHEFS

COOKING SKILLS AND RECIPES FOR KIDS

Front Table Books Hey kids! It's time to take charge in the kitchen. Become a young chef as you make your favorite foods and explore new recipes with everything from Game Day Hot Dogs to Lemon Shark Bars. Each recipe tells your parents when help is needed and also includes stories, jokes, and history about the recipes. You'll be whipping up masterpieces in no time. Let's get cookin'!