

### *Chai Garam Masala*

The Cookbook with a New Twist! There are a lot of Vegetarians all over the world now, as compared to some couple of decades ago, was extremely difficult for a Vegetarian to even buy cookies or bread without eggs, wondering what was in the package! You could never rely on the quality and integrity of the contents within. Years ago, being Vegetarians was looked upon with disdain, frowned upon, and sometimes with very surprised looks, as if we were from another planet! It was unbelievable to them as to how a Vegetarian could even survive without meat. We grew up in five countries, and we were constantly on the move for a good 20 years. My father, Atma Singh, was a Diplomat in the Foreign Service, and we did a lot of entertaining and partying, and needed great food – and lots of varieties, too! With my mom, Kuljit's culinary skills, bless her generous heart, we churned out tons of mouth-watering sweet and savoury snacks and foods. I had a first hand experience with the culinary expert, my mom, who improvised and invented recipes. I was amazed that she had all the recipes in her memory, with precise proportions. She was the darling and life of the party. We were the famous Indian Vegetarian Family! Many recipes in this Book are North Indian, some South Indian as well, with some great contributions from friends and family. We used to make our own fried snacks, homemade Kachoris, Pizzas, sweet and savoury snacks, and even potato chips, crunchies and fried munchies – which is now readily available in many local supermarkets and ethnic food stores. This Book contains wonderful recipes from friends and relatives, adapted to my own special version. It will be of great benefit to both Vegetarians and non-Vegetarians alike, and especially to new Vegetarians. Ofcourse, this book is for anyone, everyone, young and old alike, and especially the new generation.

Discover the rich flavors, unique traditions, and healing powers of chai. This heady mixture of cinnamon, nutmeg, anise, and cloves transforms black tea into a full-bodied elixir that has been enjoyed in India for centuries. Tea expert Diana Rosen explores the fascinating history of chai and offers 22 recipes for a variety of chai spice blends that can be used in both teas and baked goods. You're sure to find exciting and new ways to enjoy chai's spicy and rejuvenating qualities.

Mouth-watering Indo-East African dishes that will become instant classics for home cooks. A Spicy Touch is Noorbanu Nimji's celebration of her North Indian Ismaili Muslim ancestry and the East African cuisine from her homeland in Kenya. Noorbanu collaborates with food writer and food operator Karen Anderson to present more than 200 time-tested family favourites and new recipes. With beautiful photographs, the book guides the home cook step by step through soups and snacks, samosa-wrapping, three chapters of main dishes (including Noorbanu's famous Buttermilk Chicken and Beef Nihari), a dedicated chapter on Indian tandoori grilling, vegetables, daal, Indian breads and rice dishes, chutneys and specialty Indian sweets. Learn how to make: Bhajias – chickpea flour vegetable pakoras Kuka Paka – chicken, eggs and potatoes in a subtly spiced coconut chutney Chana wagharia – chickpeas and eggplant in a spicy tamarind sauce Bharazi and mandazi – pigeon pea curry with East African coconut chutney Badam Pak – a creamy cardamom and almond fudge And many more Many recipes are vegetarian and/or gluten-free and all original recipes have been re-tested and rewritten to reflect the increased availability of ingredients today. With an extended section on pantry items, and tips and techniques that can only come from a master, readers will feel the authors at their side while they prepare the 200+ recipes. Welcome to the kitchen into your kitchen and find out for yourself why she's considered the expert in her field by people all over the world.

The enchanting autobiography of the seven-time James Beard Award-winning cookbook author and acclaimed actress who taught America to cook Indian food. Whether climbing the mango trees in her grandparents' orchard in Delhi or picnicking in the Himalayan foothills on meadows,

stuffed with raisins and mint, tucked into freshly baked spiced pooris, Madhur Jaffrey's life has been marked by food, and today these pleasures evoke for her the tastes and textures of growing up. Following Jaffrey from India to Britain, this memoir is both an enormous appealing account of an unusual childhood and a testament to the power of food to prompt memory, vividly bringing to life a lost time. Also included here are recipes for more than thirty delicious dishes from Jaffrey's childhood.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Stories and Recipes from an Uncommon Life in the Country

The Art and Spirit of Raw Foods

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Unapologetically Luscious and Decadent Dairy-Free Desserts

Indian for Everyone

Home-cooked food brought to you by Darjeeling Express

The Home Cook's Guide to Traditional Favorites

**If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside:**

- More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
- A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
- Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
- A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
- An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
- Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
- Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
- Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-

based options for every recipe

**Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade." – The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.**

**We've taken to the streets to bring you 80 fast, fresh and mouthwatering recipes from the most exciting chefs on four wheels. From sea bass ceviche and Lebanese msakhan to American peach cake, discover how to cook some of the world's most crowd-pleasing dishes, meet the chefs and hear the stories behind their passion projects.**

**The fifth edition of this widely praised and highly esteemed reference guide has been updated with new information to reflect the way we eat in today's world. This latest version is updated to take into account our healthier lifestyles and more diverse palates, including: Over 500 new cultural listings, including Korean, Persian, and South American additions Updated information for hundreds of existing entries A blood alcohol concentration chart for men and women An extensive breakdown of food labels and nutritional facts Department of Agriculture recommendations for a 2,000 calorie per day food plan Among the myriad of foods and culinary subjects defined and explained are cooking tools and techniques, meat cuts, breads, pastas, and literally everything else related to good food and enjoyable dining—a veritable food bible for the novice home-cook, culinary student, or the self-proclaimed foodie. Handy appendices cover many topics including suggestions for substituting recipe ingredients, a microwave oven conversion chart, recommended safe cooking temperatures for meats and fish, and much more. The New Food Lover's Companion is a reference guide—not a cookbook—but it includes hundreds of cooking tips plus an extensive bibliography of recommended cookbooks. More than 7200 entries plus line art are included in this seminal work.**

**Get It Ripe** is a vegan cookbook for the twenty-first century with an emphasis on holistic living and whole food (i.e. unprocessed and unrefined) ingredients. Jae Steele is a registered holistic nutritionist; she has also been a professional vegan baker and has worked on an East Coast organic farm. Her life experiences and her love of vegan whole foods are at the heart of **Get It Ripe**, which not only includes uncomplicated yet delicious animal-free recipes, but advice and information on various aspects of holistic vegan living, including cleansing and detox programs, yoga and meditation, ethical consumerism, and the connections among mind, body, and spirit. The two hundred recipes include Butternut Risotto, Chipotle Black-Eyed Peas with Maple Mashed Sweet Potatoes, Cauliflower Chickpea Curry, Pad Thai, Fettuccini No-Fredo, Cinnamon Pumpkin Soup, Banana Cream Pie, and Cowgrrrrl Cookies. Two-color throughout, the book also includes sixteen full-color recipe photographs. Get healthy and energetic with **Get It Ripe**. In addition to being a registered holistic nutritionist, Jae Steele has authored numerous vegan cookzines and runs the blog **Domestic Affair**. She lives in Montreal.

**Big Flavors, Beautiful Food**

**The Complete Book on Ginger Cultivation and Manufacture of Value Added Ginger Products (Ginger Storage, Ginger Oil, Ginger Powder, Ginger Paste, Ginger Beer, Instant Ginger Powder Drink and Dry Ginger from Green Ginger)**

**The Flavor Equation**

**Season**

**Made in India**

**Asma's Indian Kitchen**

**Family Favourites from Noorbanu Nimji's Kitchen**

**Vij's**

*At Vij's, one of North America's most innovative Indian restaurants, owner Vikram Vij and his wife Meeru use the freshest local ingredients and original ideas to create exciting new takes on the cuisines of India. Though far from traditional, the dishes remain true to one glorious hallmark of Indian cooking: fabulous spicing. Among the luscious offerings included here are yogurt and tamarind marinated grilled chicken, seared venison medallions with fig and roasted pomegranate khoa, and marinated lamb popsicles in fenugreek curry. Vegetarian selections abound, with dishes like portobello mushrooms in porcini cream curry, coconut curried vegetables, and jackfruit with cayenne and black cardamom. Recipes for naan, chapattis, raiti, and other sides, staples, vegetables, and desserts allow readers to prepare an Indian feast from beginning to end. As beautiful and sumptuous as the recipes it contains, Vij's is a delicious manifesto for a new style of Indian cooking.*

*A book that celebrates spices, and the integral ways in which they shape what we eat. Throughout a career spanning thirty years, well-known food critic and writer (and little-known collector of spice-grinders of eclectic origin), Marryam H. Reshii has had a relentless love affair with spices. Such has been her passion that she has travelled across the country and to various corners of the world ? crushing, grinding, frying and tasting ? in a bid to understand every aspect of these magnificent ingredients. The result is *The Flavour of Spice*, a zesty narrative that brings together stories about the origins of spices and how they evolved in the cuisines we know and love; colourful anecdotes gleaned from encounters with plantation owners and spice merchants; and beloved family recipes from chefs and home cooks. From the market yards of Guntur, India's chilli capital, to the foothills of Sri Lanka in search of true? cinnamon, and from the hillsides of Sikkim where black cardamom thrives to the saffron markets in the holy city of Mashhad, Iran - this heady account pulsates with exciting tales of travel and discovery, and an infectious love for the ingredients that add so much punch to our cuisines.*

*Explore exciting new recipes from the streets of India's four biggest cities.*

*An author, baking instructor and vegan offers recipes for chocolate desserts and treats including cakes, brownies, truffles, pudding and ice creams that are dairy-free, organic and fair-trade including Brooklyn Blackout Layer Cake, a Sacher Torte and Moon Pies.*

*The author of New Indian Home Cooking presents a fresh take on Indian recipes for vegans, vegetarians, and anyone who loves Southeast Asian cuisine. Renowned nutritionist and cooking instructor Madhu Gadia delivers a wonderful new recipe collection that is perfect for vegans looking for fresh ideas, as well as anyone who savors healthy, light recipes that don't compromise on authenticity. Unlike most Indian vegetarian cookbooks, this unique collection avoids dairy and eggs, highlighting vegetables, and making use of soy products and other simple substitutions. It also offers nutritional analyses, as well as notes on serving, history, and variations.*

*Go Dairy Free*

*The Indian Vegan Kitchen*

*751 Vegetarian Super Cook Book*

*The Spice Tea of India*

*Chai, Chaat & Chutney*

*Shakahaari*

*The Whole Smiths Real Food Every Day*

*Minimalist Baker's Everyday Cooking*

**Discover the amazing powers of spices and herbs! Spices have long been celebrated for their antioxidant, anti-inflammatory, and curative properties. From increasing energy to boosting metabolism and relieving joint aches, spices can help you improve your body, mind, and spirit. In The Everything Guide to Spices for Health, you'll learn how to tap into these benefits and promote overall wellness with uses for dozens of popular herbs and spices, including oregano, sage, chili pepper, and saffron. Inside, you'll find more than 50 wholesome, health-boosting recipes, such as: Turmeric, Apple, and Carrot Juice Szechuan Pepper Chicken and Noodle Soup Basic Indian-Style Curry with Lamb Spiced Coconut and Date "Bliss" Balls Rose, Elder Flower, and Hawthorn Tea Sumac and Walnut Salad So get ready to spruce up the spice rack and start reaping the incredible benefits of these kitchen staples. With this book, you'll find it easier than ever to incorporate delicious, health-boosting herbs and spices into your diet!**

**This book will help you to excel in the art of cooking and win the hearts of your family members and friends. You can alter the quantity of the ingredients used in the recipes according to the servings you need and to your taste. Although utmost care has been taken to provide you the right information about the recipe, even then the publishers, printer and the writer of this book is not liable for any print related errors. We shall await for your valuable suggestions, feedback and inputs to make this book even better. Man is a social being. In our society visiting each other's house is a very old tradition, welcoming our guests is a culture since generations. If you are a guest to someone, they will serve accordingly with love & care. If the food is tasty and delicious you will carry back memories to cherish, then you'll also do the same to your guests so that they should also carry the same feelings. A successful home maker is always crazy to serve tasty food and get appreciated. Keeping this in mind, we want you to be a perfect homemaker and a wonderful cook. If you are perfect in cooking, then even boiled vegetables can be a tasty meal. We are presenting a number of easy and convenient**

ways to prepare many famous and delicious dishes in this book.

**Named one of bon appetit's 10 America's Best New Restaurants 2016! Smoke savory meats and vegetables at home and cook signature recipes from the chef-driven kitchen of Buxton Hall Barbecue in Asheville, North Carolina. In an age of bulk-bought brisket and set-it-and-forget-it electric smokers, Buxton Hall Barbecue stands apart from the average restaurant. With three pits at the heart of an open kitchen and hogs sourced from local farmers that raise them right, chef Elliott Moss is smoking meat in accordance with time-honored traditions. In Buxton Hall Barbecue's Book of Smoke, believers in slow-smoked, old-fashioned barbecue will learn how to build and master their own pit, right at home. Start small with chicken or pit beef and work your way up to a whole hog. If you're not yet ready for the pit or limited on space, Moss also teaches easy, economical ways to infuse wood-smoke into your food. The recipes include all of the Buxton Hall favorites. Learn how to make their deep-fried smoked catfish, smoky pimento cheese, turnip soup with charred onions, or slow-cooked collards. Other recipes give the inside scoop on how a barbecue restaurant makes use of a whole hog with a waste-nothing approach: Brussels sprouts with crispy cracklin', classic South-Carolina style hash, chicken bog, and much more. Finish the meal with Buxton's take on classic southern desserts like banana pudding pie, grape hull pie, or s'mores with homemade marshmallows.**

**There's nothing better than chomping into a super-fresh sandwich with crusty bread, packed high with all your favorite nutritious fillings. Some say the sandwich is boring and classless - not the case for these sandwiches packed with superfoods. Superfood Sandwiches features recognized superfoods, fresh vegetables, fruits, all-natural meats and cheeses, and quality baked breads, making any sandwich a respectable and versatile meal. Start from scratch or use up some leftovers. Whether you're on a budget or aiming for gourmet, Chef Katie Chudy provides tips and shortcuts for those in a hurry as well as more detailed recipes and options, making some extra effort in the kitchen well worth it. Inside, you'll find easy and healthy recipes, such as: - Buttermilk Whole Wheat Bread - Tomatillo Yogurt Sauce - Beet Green and Pecan Pesto - Turmeric Chickpeas with Cardamon Spiced Apple Sandwich - Spinach and Zucchini Cornmeal Cakes with Spiced Goat Cheese - Argentinian Steak Sandwich with Kale Chimichurri - Sage Roasted Pumpkin and Smoked Gouda Melts - Edamame Fried Rice Veggie "burger" - Quinoa Crusted Eggplant Parmesan Sub - Swiss Chard, Fennel and Walnut Sandwich with Panchetta Chips and Saffron Yogurt Sauce Superfood Sandwiches revitalizes the concept of the everyday sandwich, drawing on global flavors and incorporating healthy superfoods that you want to eat. Celebrate the sandwich - a hearty meal option that is nutritious enough for any time of the day or night - while featuring fun and quirky recipes that will liven up your kitchen. "Bring back the sandwich! The best way to make healthy choices that last is to not even know you are doing it. Eating these scrumptious sandwiches will put you and your family on a path toward health." - Deborah Kennedy, Ph.D., nutrition researcher and consultant, author of The Picky Eating Solution "Packed with useful tips, great recipes, and tasty new ways to enjoy our favorite food vessel, Superfood Sandwiches makes you want to raid the fridge in search of refreshing new combinations--and feel good after eating the results." - Erin Byers Murray, coauthor, The New England Kitchen: Fresh Takes on Seasonal Recipes "Meals just got a whole lot more nourishing! I love the myriad superfoods, textures, and nutrients that Katie presents. I want to try them all, starting with the Miso Carrot**

**Salad Sandwich!" - Kelly Pfeiffer, author, Superfoods at Every Meal "Everyone loves sandwiches and superfoods are the future. Katie Chudy combines them gloriously into a sandwich orgy of a book of epic proportions." - Nookie Postal, chef + owner, Commonwealth restaurant and market, Cambridge, MA**

**Ginger is the common name for Zingiber officinale, which was originally cultivated in China and now equally spread around the world. Ginger is a herb but is often known as a spice, with a strong distinct flavor that can increase the production of saliva. The part that is used as spice on the plant itself is the rhizomes or ginger root. This ginger root is traditionally used with sweet foods in Western cuisine being included in popular recipes such as ginger ale, gingerbread, ginger biscuits and ginger cake. It is also used in many countries as a medicinal ingredient which many believe in. Historically, ginger has a long tradition of being very effective in alleviating symptoms of gastrointestinal distress. In herbal medicine, ginger is regarded as an excellent carminative and intestinal spasmolytic. Modern scientific research has revealed that ginger possesses numerous therapeutic properties including antioxidant effects, an ability to inhibit the formation of inflammatory compounds, and direct anti-inflammatory effects. India is the leading producer of ginger oil and dominates the ginger oil market with almost half shares out of total market. China is also known for ginger production and trade of ginger oil. Asia Pacific mainly exports ginger oil to North America and European markets. Increasing number of health conscious consumers, and their demands for natural oils and extracts based products is the major factor driving growth for essential oils and in turn ginger oil market. Ginger is majorly used in spices and thus ginger oils and oleoresins are preferred to prepared dried spices as flavoring in food industry, because they are more stable, contamination free, cleaner and can be easily standardized by blending. Thus the growth of food industry and spices demand are another factors driving growth of ginger oil market. The growth of natural personal care products industry is another growth driver for ginger oil market. The major content of the book are Ginger Cultivation, Farm and Forestry Production for Ginger, Diseases & Pest Management in Ginger, Medicinal Values of Ginger, Active Ingredients of Ginger, Pharmacological Activity of Ginger, Ginger Storage, Ginger Processing, Ginger Oleoresin, Ginger Oil, Ginger Beer, Ginger Powder, Ginger Paste, Instant Ginger Powder Drink, Ginger Candy, Dry Ginger from Green Ginger, Extraction of Ginger Oleoresin from Ginger-Root Using Co2, Production of Ginger Rhizome by Shoot-Tip Culture, Extraction of Essential Oils from Ginger Rhizome Using Steam Distillation Method, Packaging and Labelling BIS Specifications, Good Manufacturing Practices, Sample Plant Layouts, Photographs of Machinery with Suppliers Contact Details. This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area.**

**Recipes from an Indian Family Kitchen**

**A Spicy Touch**

**Wood-Smoked Meat, Sides, and More**

**More Than 150 Quick and Healthy Homestyle Recipes**

**Big Flavor. Bold Spices. A New Way to Cook the Foods You Love.**

**Mumbai Modern: Vegetarian Recipes Inspired by Indian Roots and California Cuisine**

**The Science of Great Cooking Explained in More Than 100 Essential Recipes**  
**The Everything Guide to Spices for Health**

Eating raw isn't just for naturalists anymore. Today, health-conscious eaters are filling their plates with the foods nature has already prepared. And these foods go well beyond the sprouts, carrots, and celery typically associated with this type of diet. In *Living Cuisine*, celebrated raw chef Renée Underkoffler shows how varied, exciting, and healthy raw-foods cuisine can be. She introduces the many benefits of eating raw and offers guidelines for incorporating this healthier regimen into one's lifestyle. She provides clear, step-by-step instructions for raw-foods processing techniques-juicing, sprouting, culturing and fermenting, dehydrating, and even blanching. At the heart of *Living Cuisine* are the more than 300 tantalizing recipes inspired by a wide range of ethnic and regional foods. These beverages, soups, salads, appetizers, side dishes, sushi, entrees, and desserts are all delicious and simple to prepare. This unique resource includes thorough information necessary for a foray into raw-foods living

The chef behind the popular *Mowgli Street Food* cookbook shares over 100 global rice recipes to spice up your kitchen. Across continents, rice is the dramatic centerpiece of the table and at the heart of life. In *Pimp My Rice*, food writer and chef Nisha Katona shares recipes from her home kitchen and around the globe, from *Pimped Rice Piri Piri* to *Beefed-Up Bibimbap* and even *Black Rice & Coconut Sorbet*. Showcasing a rainbow of types and explaining how to cook them perfectly every time, Nisha takes the fear out of the world's greatest cereal killer. Nisha Katona is a rice evangelist. Why? It does not need peeling, it does not need soaking, it likes to be left to cook without a watchful gaze. It has an eternally long life, waiting long in dark cupboards, bidden to warm musky life when fridges are empty and potatoes are sullenly sprouting. Far from being an understudy, rice is the most virile, muscular weapons of mass construction in the busy working kitchen. Nisha, who runs a fantastically popular *Curry Clinic* on Twitter, is on a mission to demystify rice and to show the enormous breadth of rice recipes that can be created simply and quickly. As a second generation Indian, she shows how to marry different cuisines together, to create vibrant, exciting dishes. In other words, this is a book of pimped-up rice recipes.

*The Indian financial system: Markets, Institutions and Services* is a complex amalgamation of various institutions, markets, regulations and laws, analysts, transactions, claims and liabilities. This book not only thoroughly engages with these impor

The bestselling author of *The Indian Slow Cooker* and *Vegan Indian Cooking* serves up a stunning and comprehensive cookbook that "may be her best yet" (*Publishers Weekly*, starred review). Anupy Singla is America's favorite authority on Indian home cooking, and her expertise with delicious, healthful recipes has endeared her to fans the world over.

This new book opens up the true simplicity and flavor of Indian food for anyone, regardless of dietary restrictions, expertise, or familiarity. Singla has chosen the cuisine's most popular dishes and, unlike other Indian cookbooks, embedded different preparation styles and ingredients into every recipe. Included are quick-and-easy adaptations for making a meal vegetarian, vegan, or gluten-free, as well as alternatives for the slow cooker. Beginners appreciate the book's step-by-step instructions, while veterans find it useful as a reference point for their favorite dishes, including little-known instructions and standard cook times. The book also caters to healthy eaters and folks with allergies and dietary preferences. With deeply personal, detailed stories behind these recipes, readers see how traditional Indian cooking helped connect Singla and her daughters to their cultural heritage. More than the next great Indian cookbook, this is the next great American cookbook—sure to become a staple of every family's collection. "Indian for Everyone has recipes for native Indians, non-Indians, vegetarians, vegans, and meat-lovers; it offers dishes from restaurant menus and simpler ones prepared at home." —The Boston Globe "Only have room for one go-to book for Indian home cooking on your shelf? This is it." —Booklist, Top Ten Food Books of 2015

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

Another Fork in the Trail

A Fresh Take on Vegan Cooking and Living

A Novel

Flavors of India

River of Smoke

100% Vegetarian

## Elegant and Inspired Indian Cuisine Around the World in 80 Food Trucks

*From the Winner of Top Chef Masters* “A fun, fresh, and inspiring collection that deserves room on any self-respecting home cook’s bookshelf.” —*Publishers Weekly*, starred review At his many successful restaurants, including New York City’s famed Tabla, Floyd Cardoz built a name for himself by bringing extraordinary flavors to everyday foods and using spice to turn a dish into something distinct and memorable. In *Floyd Cardoz: Flavorwalla*, readers will learn how Cardoz amplifies the flavors in more than 100 recipes. The simple addition of mustard seed and lemon makes grilled asparagus a revelation; slow-cooking salmon with fennel and coriander takes it to another level. But this husband and dad has the same challenges we do when cooking for our families, for guests, and for special occasions. Here he presents the recipes he cooks at home, where even the humblest of ingredients—such as eggs, steak, and vegetables—benefit from his nuanced use of spice and simple yet impeccable techniques, making this book an indispensable resource for getting weeknight dinners on the table or for cooking a holiday meal. The standout recipes include Grilled Lamb Shanks with Salsa Verde; Shrimp with Spicy Tomato Sauce; Coconut Basmati Pilaf; Roasted Cauliflower with Candied Ginger, Pine Nuts, and Raisins; and Cardoz’s Tamarind Margaritas, of course.

*Minimalist Baker's Everyday Cooking* 101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes Penguin

Discover a world of spice and color in this celebration of Indian cuisine made for the American kitchen. Indian cooks are masters of flavor. Enjoyed and revered worldwide, the best Indian food offers comfort, wonder, and beauty. In *Mumbai Modern*, Amisha Dodhia Gurbani delivers a marriage of traditional Gujarati cuisine, Mumbai street food, and modern innovation inspired by the bountiful fresh ingredients on offer in her adopted home of California. *Mumbai Modern* offers more than 100 vegetarian recipes, complete with Gurbani’s stunning photographs, including breakfasts (Pear and Chai Masala Cinnamon Rolls); appetizers and salads (Dahi Papdi Chaat); mains (Ultimate Mumbai-California Veggie Burger); bread (Wild Mushroom and Green Garlic Kulcha), rice, and snacks (Cornflakes Chevdo); sauces, dips, and jams (Blood Orange and Rosemary Marmalade); desserts (Masala Chai Tiramisu with Rose Mascarpone, Whipped Cream, and Pistachio Sprinkle); and drinks (Nectarine, Star Anise, and Ginger Shrub). Alongside family stories, history, culture and more, this vibrant cookbook is a triumph of Indian-American culinary brilliance.

Award-winning restaurant *Darjeeling Express* began life as a dinner party with friends; Indian food lovingly cooked from family recipes that go back generations. In this book, Asma reveals the secret to her success, telling her immigrant’s story and how food brought her home. The recipes pay homage to her royal Mughlai ancestry and follow the route of the *Darjeeling Express* train from the busy streets of Bengal, through Calcutta, where she grew up, and along the foothills of the Himalayas to Hyderabad. This is more than just a collection of delicious and accessible recipes, it is a celebration of heritage, culture, community and quality. “There’s no need to book a flight to experience Indian home cooking” – Fay Maschler, *Evening Standard* “Asma is a force of nature: bold, funny, talented, philanthropic and unstoppable” – Grace Dent, *Grace & Flavour*

Packed with lightweight, mouthwatering recipes for backcountry adventurers, *Another Fork in the Trail* is focused on delicious, easy-to-prepare recipes for those following vegetarian and vegan diets. It includes more than 120 recipes, all of which survived Laurie Ann March’s rigorous testing, both at home and in the backcountry. Many of the recipes are gluten-free as well and thus suitable for the growing number of those suffering from celiac disease. From flavorful lunches, such as roasted tomato dip, to hearty dinners such as vegetable ratatouille, many of the recipes are prepared and dried at home, saving valuable time at camp. With recipes for desserts and baked goods in addition to the staples, the book covers menu planning and recipe creation and discusses other important considerations for the vegetarian and vegan outdoor adventurers.

*Pimp My Rice*

*New Flavors for 75 Favorite Dishes*

*Vegetarian and Vegan Recipes for the Backcountry*

*Living Cuisine*

*A Memoir of a Childhood in India*

*Buxton Hall Barbecue's Book of Smoke*

*Chai*

*a street food journey through India*

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In *Made In India*, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is everything from hot chapatis to street food (chili paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranate and mint raita; kachumbar salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and saffron kulfi). *Made In India* will change the way you cook, eat, and think about Indian food forever.

*Asian Cooking* features an exotic collection of soups, salads, main courses, side dish specialties, spicy sauces, fruity desserts, condiments and more. All influenced by the diverse cooking styles of China, India, Indonesia, Japan, Korea, Malaysia, Philippines, Thailand and Vietnam. Each recipe identifies which country it originates from, as well, most recipes reflect the popular stove-top cooking style of the Asian culture.

9 yrs+

A Washington Post Notable Fiction Book for 2011 *The Ibis*, loaded to its gunwales with a cargo of indentured servants, is in the grip of a cyclone in the Bay of Bengal; among the dozens flailing for survival are Neel, the pampered raja who has been convicted of embezzlement; Paulette, the French orphan masquerading as a deck-hand; and Deeti, the widowed poppy grower fleeing her homeland with her lover, Kalua. The storm also threatens the clipper ship *Anahita*, groaning with the largest consignment of opium ever to leave India for Canton. And the *Redruth*, a nursery ship, carries Frederick "Fitcher" Penrose, a horticulturist determined to track down the priceless treasures of China that are hidden in plain sight: its plants that have the power to heal, or beautify, or intoxicate. All will converge in Canton's Fanqui-town, or Foreign Enclave: a tumultuous world unto itself where civilizations clash and sometimes fuse. It is a powder keg awaiting a spark to ignite the Opium Wars. Spectacular coincidences, startling reversals of fortune, and tender love stories abound. But this is much more than an irresistible page-turner. The blind quest for money, the primacy of the drug trade, the concealment of base impulses behind the rhetoric of freedom: in *River of Smoke* the nineteenth and twenty-first centuries converge, and the result is a consuming historical novel with powerful contemporary resonance. Critics praised *Sea of Poppies* for its vibrant storytelling,

antic humor, and rich narrative scope; now Amitav Ghosh continues the epic that has charmed and compelled readers all over the globe.

Welcome to Parsi Cuisine When you are invited to a traditional Parsi feast, and your host calls out "Jamva Chaloji"! This means "Come Eat - Food is ready" in Parsi Indian Gujarati. So you can say Jamva Chaloji while serving your creation.

Vegetarian Indian Cuisine

Spice It Up, Dress It Up, Serve It Up

The Indian Financial System: Markets, Institutions and Services

The first ever cookbook from the much-loved Indian restaurant

Vegan Chocolate

Indian Parsi Cuisine

Healthy Gourmet Indian Cooking

The Vegetarian Gourmet Fine, Authentic Indian Vegetarian Cuisine

This book Healthy Gourmet Indian Cooking: A Simple & Healthy Look at Indian Cuisine is an easy to follow cookbook encompassing recipes to create a full course Indian meal. Recipes are simplified and vary from basic to advanced, so even the most modest cook can master the art of Indian cuisine. In this book we take pride in emphasizing healthy and nutritious style of cooking by making recipes lower in fat using wholesome, unprocessed and natural ingredients. Your former impressions that Indian cooking is over spiced, greasy and too laborious to prepare at home will quickly fade, as these recipes will show the real essence of authentic Indian cooking. Recipes reflect the idea that simple home style Indian cooking can be healthy and nutritious. Yet with the use of spices, taste is never compromised! Welcome to the world of Indian cuisine where you can learn the true spirit of Indian hospitality. India having the largest number of vegetarians in the world, offers a vast number of vegetarian dishes. Therefore, Indian cuisine is a great opportunity to explore your vegetarian alternatives. So come and join us on a mystic, exotic and great culinary journey through Indian cuisine and let the cooking begin!

"The follow-up to the best-selling The Whole Smiths Good Food Cookbook with easy recipes for weeknight cooking"--

Along with recipes for beverages, snacks, chutneys, dairy products, vegetable dishes, rice, dal (lentils, peas, and other legumes), breads, and sweets, you will find helpful information on the spices and other ingredients that are essential to authentic Indian cooking. Includes nutritional information on the healthful benefits of Indian vegetarian cuisine.

There are few books that offer home cooks a new way to cook and to think about flavor—and fewer that do it with the clarity and warmth of Nik Sharma's *Season*. *Season* features 100 of the most delicious and intriguing recipes you've ever tasted, plus 125 of the most beautiful photographs ever seen in a cookbook. Here Nik, beloved curator of the award-winning food blog *A Brown Table*, shares a treasury of ingredients, techniques, and flavors that combine in a way that's both familiar and completely unexpected. These are recipes that take a journey all the way from India by way of the American South to California. It's a personal journey that opens new vistas in the kitchen, including new methods and integrated by a marvelous use of spices. Even though these are dishes that will take home cooks and their guests by surprise, rest assured there's nothing intimidating here. *Season*, like Nik, welcomes everyone to the table!

What happens when an Indian chef and consummate city dweller buys a farm in the country and endeavors to raise farm animals and grow vegetables? Delicious food, of course! From acclaimed chef and author Suvir Saran, *Masala Farm* offers a fresh twist on a farm-to-table approach to cooking and welcomes readers into the kitchen. A steady stream of houseguests, the challenges of animal ownership, and the joys of being a part of a small-town community supply the stories woven throughout this volume. Sixty recipes are organized by season. Exquisite photography captures the lusciousness of Saran's food and the beauty of the countryside.

Floyd Cardoz: *Flavorwalla*

*Crafting Nutritious Sandwiches with Superfoods for Every Meal and Occasion*

*The New Food Lover's Companion*

*Healthy Recipes to Keep Your Family Happy Throughout the Week*

*Cooking the Indian Way*

*Get It Ripe*

*World Spice at Home*

*Superfood Sandwiches*

*Fans of Yotam Ottolenghi's Plenty and Jerusalem will be thrilled with the exciting new spice profiles in these 75 recipes. This book brings the world's exotic spices to your home kitchen to breath new life into favorite, familiar, and traditional dishes with wonderful new flavors. Transform a grilled ribeye steak using an Arabic baharat spice blend; add drama to your carrot cake using Kashmiri garam masala.*

## Read Book Chai Garam Masala

*Spices add gratifying dimension to foods, and while the spice blends come from around the world, these recipes are friendly and familiar. From the Trade Paperback edition.*

*The Ultimate Guide and Cookbook for Milk Allergies, Lactose Intolerance, and Casein-Free Living*  
*Dishoom*

*Asian Cooking*

*A Complete Guide to the Natural Health-boosting Benefits of Everyday Spices*

*Masala Farm*

*The Flavour of Spice*

*Climbing the Mango Trees*