

Madhur Jaffreys World Vegetarian More Than 650 Meatless Recipes From Around The Jaffrey

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[The Modern Vegetarian Kitchen](#) Penguin

The enchanting autobiography of the seven-time James Beard Award-winning cookbook author and acclaimed actress who taught America how to cook Indian food. "Wistful, funny and tremendously satisfying.... Jaffrey's taste memories sparkle with enthusiasm, and her talent for conveying them makes the book relentlessly appetizing." —The New York Times Book Review Whether climbing the mango trees in her grandparents' orchard in Delhi or picnicking in the Himalayan foothills on meatballs stuffed with raisins and mint, tucked into freshly baked spiced pooris, Madhur Jaffrey's life has been marked by food, and today these childhood pleasures evoke for her the tastes and textures of growing up.

Following Jaffrey from India to Britain, this memoir is both an enormously appealing account of an unusual childhood and a testament to the power of food to prompt memory, vividly bringing to life a lost time and place. Also included here are recipes for more than thirty delicious dishes from Jaffrey's childhood.

[At Home with Madhur Jaffrey Chronicle Books](#)

Discusses equipment, techniques, ingredients, and courses to prepare recipes including Vietnamese pork and crab soup, Indian chicken biryani, Malaysian bean sprouts with coconut dressing, and Korean candied walnuts.

[The Vegetarian Flavor Bible](#) Knopf

From her own India, from Bali, Japan, China, from Far Eastern and Middle Eastern countries, Madhur Jaffrey brings us tantalizing new dishes, new flavors and new aromas. 400 recipes using nutritious ingredients.

My Kitchen Table: 100 Weeknight Curries Knopf

Travelling across Britain, visiting local Indian and South Asian communities, Madhur reveals how it's possible to sample virtually the whole of Indian cuisine without ever leaving the British Isles.

[Vegetarian India](#) Vintage

As Indians immigrated to different countries, they brought with them ingredients and cooking techniques that resulted in countless delicious hybrids of classic dishes. In this groundbreaking cookbook, bestselling author Madhur Jaffrey illustrates the evolution of curry and its close relative, the kebab, throughout Asia and eastern Africa. Featuring more than 100 enticing recipes, this volume includes not only the finest dishes from India, but a variety of curries from around the world—from Sumatran Lamb Curry from Indonesia to Lobster in Yellow Curry Sauce from Thailand. Twenty easy recipes for delicious spiced kebabs are also included, as well as soups, noodles, breads, chutneys, beans and vegetables to complement every dish. A must-have addition to every curry lover's library, this beautifully illustrated guide will give you a fascinating insight into the art of Indian cooking.

[Vegetarian Cooking for Everyone](#) Random House

For all who love the magical flavors of good Indian cooking and want to reproduce effortlessly some of the delectable dishes from that part of the world, here is a groundbreaking cookbook from the multi-James Beard Award-winning author who is revered as the "queen of Indian cooking" (Saveur). By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping us to understand the nature of each spice and seasoning, she enables us to make Indian dishes part of our everyday cooking. • First, she tantalizes us with bite-size delights to snack on with drinks or tea. • A silky soup is mellowed with coconut milk; a spinach-and-ginger soup is perfumed with cloves. • Fish and seafood are transformed by simple rubs and sauces and new ways of cooking. • A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There's chicken from western Goa cooked in garlic, onion, and a splash of vinegar; from Bombay, it's with apricots; from Delhi, it's stewed with spinach and cardamom; from eastern India, it has yogurt and cinnamon; and from the south, mustard, curry leaves, and coconut. • There is a wide range of dishes for lamb, pork, and beef with important tips on what cuts to use for curries, kebabs, and braises. • There are vegetable dishes, in a tempting array—from everyday carrots and greens in new dress to intriguing ways with eggplant and okra—served center stage for vegetarians or as accompaniments. • At the heart of so many Indian meals are the dals, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures. Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible to us, we can incorporate them confidently into our own kitchen, and enjoy the spice and variety and health-giving properties of this delectable cuisine.

How to Cook Indian Clarkson Potter

More than 100 delicious recipes for using herbs and spices to add vibrant flavors to your food at

breakfast, lunch, dinner, and any time in between. From Spiced Yogurt and Granola Parfaits, to Strawberry Salad with Cinnamon-Balsamic Vinaigrette, Spiced Guacamole, Tarragon Chicken Potpie, Clove Spiced Caramel Corn, and more, this exciting cookbook is full of inventive recipes, information, and tips for using herbs and spices. Best of all, the recipes are easy and fuss free—a must for busy home cooks who want to spend less time in the kitchen and more time at the family table. And with dozens of full-color photographs and illustrations, The Spice Kitchen is as beautiful as it is practical. The Spice Kitchen changes everything, using herbs and spices to add special twists to favorite family recipes, from macaroni and cheese, to burgers, chicken salad, deviled eggs, and much more. It's the only all-purpose cookbook for spicing up everyday meals. Not just exotic extras, spices from around the world make it easier—and much more fun—to turn out delicious and healthy food. The simple but flavorful recipes and ideas in The Spice Kitchen will make old family favorites new again—and bring everyone to the table.

From Curries to Kebabs: Recipes from the Indian Spice Trail Knopf

Recipes to make many vegetarian dishes.

The Madhur Jaffrey Cookbook Knopf

_____ A culinary classic, and one of the all-time great vegetarian cookbooks from a true master of the kitchen. For this book, Madhur Jaffrey, known for her work on Indian cuisine, has gathered together vegetarian recipes from Turkey, Japan, China, India, Korea and the Philippines among others, to create a display of flavours, textures and colours. It includes suggestions for menus and a section of general information.

[The Essential Madhur Jaffrey](#) Ten Speed Press

Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m'smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won't find anywhere else. Featured in some of New York City's best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

[Vegetables Unleashed](#) Random House

The "queen of Indian cooking" (Saveur) and seven-time James Beard Award-winning author shares the delectable, healthful, vegetable- and grain-based foods enjoyed around the Indian subcontinent. "The world's best-known ambassador of Indian cuisine travels the subcontinent to showcase the vast diversity of vegetarian dishes. Best of all: She makes them doable for the Western cook." —The Washington Post Vegetarian cooking is a way of life for more than 300 million Indians. Jaffrey travels from north to south, and from the Arabian Sea to the Bay of Bengal, collecting recipes for the very tastiest dishes along the way. She visits the homes and businesses of shopkeepers, writers, designers, farmers, doctors, weavers, and more, gathering their stories and uncovering the secrets of their most delicious family specialties. From a sweet, sour, hot, salty Kodava Mushroom Curry with Coconut originating in the forested regions of South Karnataka to simple, crisp Okra Fries dusted with chili powder, turmeric, and chickpea flour; and from Stir-Fried Spinach, Andhra Style (with ginger, coriander, and cumin) to the mung bean pancakes she snacks on at a roadside stand, here Jaffrey brings together the very best of vegetable-centric Indian cuisine and explains how home cooks can easily replicate these dishes—and many more for beans, grains, and breads—in their own kitchens. With more than two hundred recipes, beautifully illustrated throughout, and including personal photographs from Jaffrey's own travels, Vegetarian India is a kitchen essential for vegetable enthusiasts and home cooks everywhere.

[Madhur Jaffrey's Ultimate Curry Bible](#) Ecco

A beautiful fiftieth-anniversary edition of the essential Indian cookbook—"the final word on the subject" (The New York Times)—featuring a new introduction by the author and a new foreword by Yotam Ottolenghi An instant classic upon publication, this book teaches home cooks perfect renditions of dishes such as Mulligatawny Soup, Whole Wheat Samosas, and Chicken Biryani, alongside Green Beans with Mustard, Khitcherie Unda (scrambled eggs, Indian style),

and Nargisi Kofta (large meatballs stuffed with hard-boiled eggs). The "queen of Indian cooking" (Saveur), Madhur Jaffrey helped introduce generations of American home cooks to the foods of the subcontinent. In *An Invitation to Indian Cooking*—widely considered one of the best cookbooks of all time and enshrined in the James Beard Foundation's Cookbook Hall of Fame—Jaffrey gives readers a sweeping survey of the rich culinary traditions of her home. Living in London and homesick, she was prompted to re-create the dishes of her Delhi childhood. Jaffrey taught herself the art of Indian cuisine and, in this groundbreaking book, she shares those lessons with us all. Featuring more than 160 recipes, the book covers everything from appetizers, soups, vegetables, and meats to fish, chutneys, breads, desserts, and more. From recipes for formal occasions to the making of everyday staples such as dals, pickles, and relishes, Jaffrey's "invitation" has proved irresistible for generations of American home cooks. Beautifully redesigned—and with a new foreword by the author and a new introduction by superfan, Yotam Ottolenghi—and featuring Jaffrey's own illustrations, this anniversary edition celebrates *An Invitation to Indian Cooking's* half a century as the go-to text on Indian cooking.

[Curry Easy Vegetarian](#) Harper Collins

"This is the most comprehensive book ever published on curries, written by Madhur Jaffrey, the world's bestselling Indian cookery author. The influence of the Indian curry has been far-reaching— Indian immigrants and traders influenced the cooking of many other great cuisines of the world, including those of Sri Lanka, Burma, Thailand, Vietnam, Japan and China. History blends with recipes in this meticulously researched book, which will prove fascinating reading for food lovers everywhere. With over 150 mouthwatering recipes, Madhur starts with the best curry recipes in India today, moves on to Asian curries, and even includes European curry ideas such as French curry sauces. Some recipes have never before appeared in print, such as fish seasoned with tamarind and coconut and lamb braised with oranges. Also included are Madhur's tips for the best accompanying foods - she gives us ideas for rice, bread, chutneys, relishes and sweets - the perfect complement for any curry. Beautifully illustrated throughout, this book is set to become the standard reference book on curries."

[Climbing the Mango Trees](#) Ten Speed Press

Seventy recipes that can be made in thirty minutes or less.

Madhur Jaffrey's World-of-the-East Vegetarian Cooking Abrams

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. *A New Way to Bake* has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, *A New Way to Bake* is the next-generation home-baking bible.

The Nimble Cook Random House

In this James Beard Award-winning cookbook, Madhur Jaffrey draws on more than four decades of culinary adventures, travels, and experimentation to create a diverse collection of more than 650 vegetarian recipes featuring dishes from five continents. Madhur Jaffrey's *World Vegetarian* exemplifies Madhur's unsurpassed ability to create simple, flavorful homecooking that is well within the reach of every cook. Extensive sections on beans, vegetables, grains, and dairy explore the myriad ways these staples are enjoyed worldwide. Madhur balances appealing, uncomplicated dishes such as sumptuous omelets and rich polentas with less familiar ingredients such as green mangoes, pigeon peas, and spelt. She demystifies the latter with clear-cut explanations so that incorporating new combinations and interesting flavors into everyday cooking becomes second nature. She also offers substantial sections on soups, salads, and drinks, as well as sauces and other flavorings, to help round out a meatless meal and add exciting new flavors to even the most easily prepared dishes. Each section opens with a detailed introduction, where Madhur describes methods for preparation and storage, as well as different cooking techniques and their cultural origins. And a complete glossary of ingredients and techniques clarifies some of the little-known elements of the world's cuisines so that even the uninitiated can bring the flavors of Asia, the Middle East, the Caribbean, and more to their tables. Throughout this extensive collection, Madhur includes personal anecdotes and historical contexts that bring her recipes to life, whether she's remembering field of leeks she saw in the mountains of northern Greece or describing how corn-based dishes arrived in Indonesia through colonial trade. Committed vegetarians will rejoice at the wide variety of meatless fare Madhur offers, and nonvegetarians will enjoy experimenting with her global flavorings. This highly readable resource promises to be a valuable addition to any cook's library, helping everyone make healthful ethnic foods a part of everyday cooking.

Curry Easy Alfred A. Knopf

Vegetarian cookery, once associated with the East, is now a firmly established part of our Western culture and eating habits. As meat-free cooking has grown in popularity and sophistication, we have borrowed a whole range of techniques and ideas from various cultures, creating an exciting new tradition of globally influenced vegetarian cuisine. Rather than approaching vegetarianism from a dry, didactic standpoint, this major new book takes as its starting point the principle that vegetarian cooking is one of the most inter-resting, dynamic areas in food today and provides a collection of the very best recipes the world's various cuisines have to

offer. Chapter to chapter the book focuses on different ingredients, from vegetables and grains to pulses and dairy products, providing fascinating information about less familiar ingredients, such as wild rice or the many new kinds of salad leaves available. Over 500 recipes draw on the whole world for their inspiration, from Thailand to Tunisia, from the Mediterranean to Mexico. Throughout Madhur Jaffrey's renowned talent for informing and inspiring her audience is apparent, and her own personal anecdotes and stories set the recipes in context. The *COMPLETE VEGETARIAN COOKBOOK* will be a milestone in modern cuisine and is a book which is set to be on kitchen shelves for many, many years to come

[The Spice Kitchen](#) William Morrow Cookbooks

The 40th-anniversary edition of the beloved classic book on Indian home cooking, with 11 new recipes and gorgeous illustrations. Originally published in 1982, Madhur Jaffrey's *Indian Cookery* was the book that accompanied the TV series that inspired a generation to cook real Indian food, not the watered down version of it that had persisted in Britain for years. Now, this stunning updated edition - featuring 11 new recipes and a foreword celebrating the 40th anniversary - will inspire even more home cooks to make real Indian food at home. Recipes include classic dals, curries, chutneys and breads, as well as countless lesser-known traditional recipes and techniques to master Indian cooking for all occasions. Madhur Jaffrey's *Indian Cookery* is a classic cookbook from a trusted and authoritative voice, ready for the next generation to discover these delicious, authentic, failsafe Indian recipes that have stood the test of time.

[A New Way to Bake](#) Rux Martin/Houghton Mifflin Harcourt

The "queen of Indian cooking" (Saveur) and seven-time James Beard Award-winning author shares the delectable, healthful, vegetable- and grain-based foods enjoyed around the Indian subcontinent. "The world's best-known ambassador of Indian cuisine travels the subcontinent to showcase the vast diversity of vegetarian dishes. Best of all: She makes them doable for the Western cook." —The Washington Post Vegetarian cooking is a way of life for more than 300 million Indians. Jaffrey travels from north to south, and from the Arabian Sea to the Bay of Bengal, collecting recipes for the very tastiest dishes along the way. She visits the homes and businesses of shopkeepers, writers, designers, farmers, doctors, weavers, and more, gathering their stories and uncovering the secrets of their most delicious family specialties. From a sweet, sour, hot, salty Kodava Mushroom Curry with Coconut originating in the forested regions of South Karnataka to simple, crisp Okra Fries dusted with chili powder, turmeric, and chickpea flour; and from Stir-Fried Spinach, Andhra Style (with ginger, coriander, and cumin) to the mung bean pancakes she snacks on at a roadside stand, here Jaffrey brings together the very best of vegetable-centric Indian cuisine and explains how home cooks can easily replicate these dishes—and many more for beans, grains, and breads—in their own kitchens. With more than two hundred recipes, beautifully illustrated throughout, and including personal photographs from Jaffrey's own travels, *Vegetarian India* is a kitchen essential for vegetable enthusiasts and home cooks everywhere.

Vegetarian India Random House

The renowned Indian chef shares a collection of classic recipes with easy-to-find ingredients—including biryanis, samosas, chutneys and more! Sanjeev Kapoor burst onto India's culinary scene with an easy, no-fuss cooking approach. Now he introduces American audiences to his simple-yet-satisfying style with the only Indian cookbook you'll ever need. *How to Cook Indian* 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.