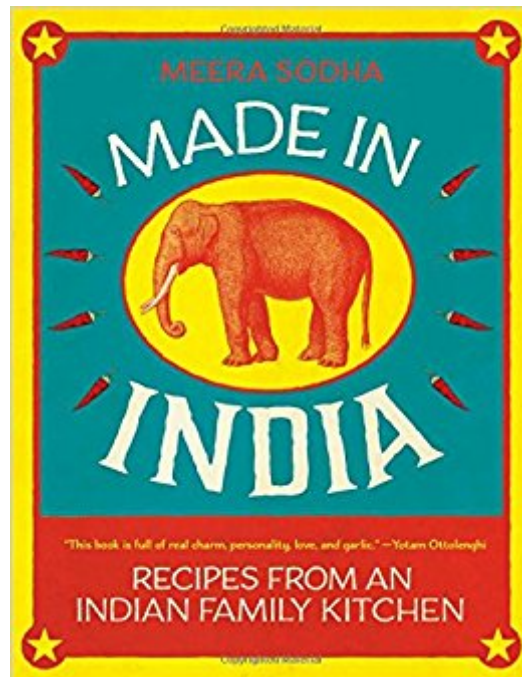




The book was found

Made In India: Recipes From An Indian Family Kitchen



Synopsis

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.

Book Information

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Customer Reviews

"The recipes are unpretentious and were immediately promoted by my family of critics into must-makes for the monthly dinner rotation, new staples for a season of chill and damp."

— Sam Sifton, *The New York Times* "This book is full of real charm, personality, love, and garlic. Bring on the 100 clove curry! Not to mention fire-smoked eggplant, chicken livers in cumin butter masala, and beet and feta samosas. There's so much to be inspired by."

— Yotam Ottolenghi "I want to cook everything in this book." — Nigella Lawson "This cookbook is the story of Sodha, her family and their journey over three generations from India to Africa to England. 'An Indian kitchen can be anywhere in the world,' the London-based home cook and 'occasional' chef writes in her introduction. Sodha shows you how to do it with

enticing recipes, colorful photographs, travel memories and a healthy dose of humor. Particularly useful are the detailed glossary of ingredients and spices, proposed menus and ideas for leftovers."

—Bill Daley, Chicago Tribune

When not traveling around India, collecting recipes, MEERA SODHA chefs, writes, and lives in London. Made in India is her first cookbook.

This is exactly what I was hoping for in an Indian cookbook. The recipes are not only easy and, on the whole, healthy, but they all sound wonderful as well. I've made a few already and they're spot on. It's nice to have recipes for things besides chicken tikka masala, korma, etc.

There are so many good reviews here, so I won't repeat the kudos except to say that I bought the book for us at Christmas and lent it to my 90-year-old Italian mother-in-law and she won't give it back. She makes something from it almost every week. I've made the eggplant-cherrytomato curry and followed it to the letter (except for the tsp of sugar!) and it is fantastic--you don't have to precook the eggplant as you do with so many recipes, but be sure to cut it thin, as Meera says. And the curried cauliflower is incredibly delicious, you could eat a panful. Again, do blanch the cauliflower ahead of time. I used the lesser amount of salt and found that to be plenty of salt, btw. I roast cauliflower all the time, but this is the best. Sometimes I cheat and use ground spices instead of grinding the whole ones, but that only means the next time I cook cauliflower I'll do the grinding and it will taste even better. Also make her mama's curried chicken--delicious. Once I get the cookbook back, I'll make more recipes. Actually, I think I'll buy another copy and let her keep it.

The first recipe we made was Cilantro Chutney Chicken. Once the chutney was made, we decided all that was necessary to make it a perfect meal, was a straw. Unbelievable flavor. I'm surprised we had enough left to put on the chicken.

This is our new family favorite cookbook. We had no experience with cooking Indian food, but love eating it. Now we are working our way through the cookbook, and enjoying every recipe. These are clear recipes that are well suited to home cooking. I have recommended this cookbook to all my friends. The recipes are clear and easy to follow. The spices, etc, that are required have been easy to find at our small town's Meijer store.

I bought this book after eating one meal cooked from it at a friend's party and I have no regrets. After the book arrived, I ate almost exclusively from its recipes for four months. The only negative thing that I can say in this review is that unfortunately it will only be read by people who already like Indian food. I wish that everyone out there who hasn't appreciated the food they've ordered at restaurants would give this book a try as well. All of the recipes are super easy and accessible, without loads of exotic and expensive ingredients (except for the saffron, which doesn't feature very heavily).

We both love this cookbook not only for the great recipes but for the personal stories and anecdotes. It's a gem and very usable even for the occasional cook like me. Both my husband and I are using the book although he is the cook in the house about 80% of the time. He's Cajun and loves food with spice, heat and flavor. Funny thing is he now likes Indian dishes better than the Cajun dishes he has made and eaten for 30 years. I enjoy using this book because it's well written and the food is fresh, as well as, seasoned. The instructions are clear and easy to follow. Ingredients can be found at some of our rural grocery stores and the big Indian market in the city. These are not hard to cook dishes and you won't be spending endless hours in the kitchen prepping and cooking. To my delight there is an excellent recipe for chicken livers in this book. Everything we have prepared has been tasty. So far we haven't found any incomplete recipes or recipes with obvious errors. It looks like Meera has a 2nd book so that needs to go on the wish list.

I recently purchased this book, and am so glad I did. I enjoyed the pictures and the stories about the author's family. The writing style for the book is friendly, the recipes are straightforward and easy to follow. Most importantly, the food is delicious! I've been making my way through the book, and I think I might wind up making all the recipes. There are lots of vegetarian options in here, too. So far, family favorites are the oven-roasted chicken tikka and the worker's curry.

this book is definitely worth the price if you really want to know how to make Indian food! I have tried out several recipes and so far they have turned out delicious, especially the potato cakes and the little buns filled with spiced peas.

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