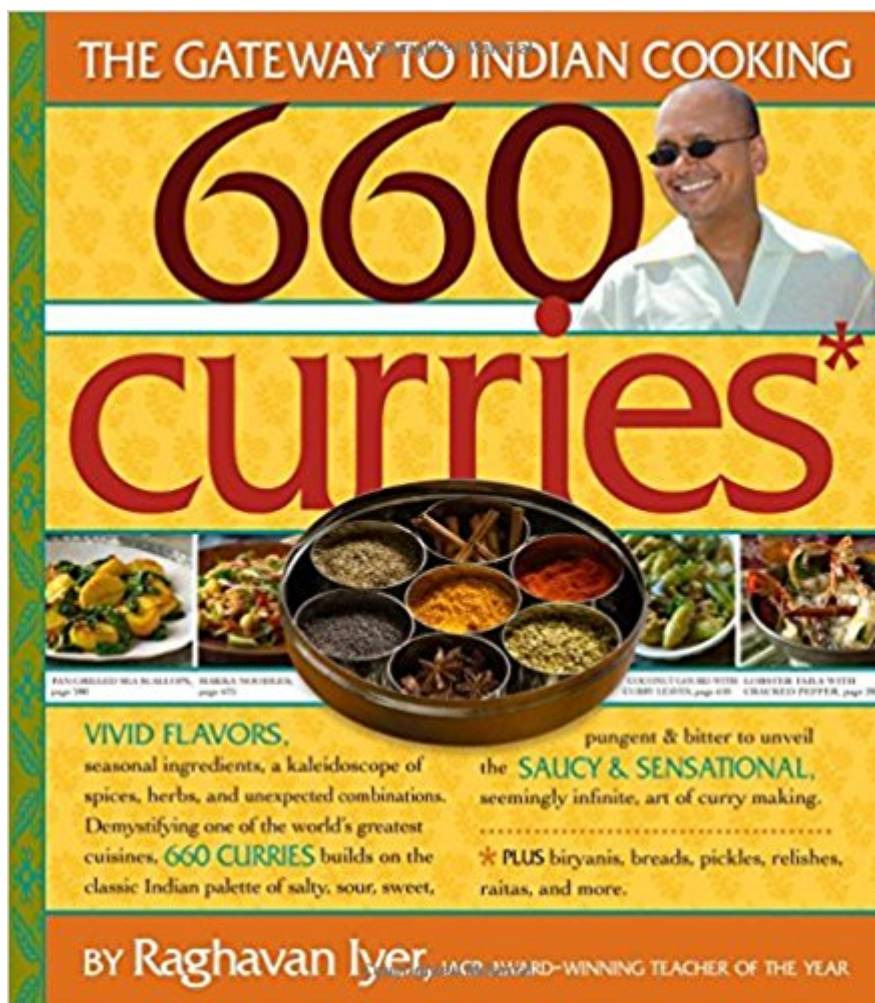




The book was found

660 Curries



Synopsis

Curry is Salmon with Garlic and Turmeric. Curry is Grilled Chicken with Cashew-Tomato Sauce. Curry is Asparagus with Tomato and Crumbled Paneer. Curry is Lamb with Yellow Split Peas, Chunky Potatoes with Spinach, Tamarind Shrimp with Coconut Milk, Baby Back Ribs with a Sweet-Sour Glaze and Vinegar Sauce, Basmati Rice with Fragrant Curry Leaves. Curry is vivid flavors, seasonal ingredients, a kaleidoscope of spices and unexpected combinations. And 660 Curries is the gateway to the world of Indian cooking, demystifying one of the world's great cuisines. Presented by the IACP award-winning Cooking Teacher of the Year (2004), Raghavan Iyer, 660 Curries is a joyous food-lover's extravaganza. Mr. Iyer first grounds us in the building blocks of Indian flavors—the interplay of sour (like tomatoes or yogurt), salty, sweet, pungent (peppercorns, chiles), bitter, and the quality of umami (seeds, coconuts, and the like). Then, from this basic palette, he unveils an infinite art. There are appetizers—Spinach Fritters, Lentil Dumplings in a Buttermilk Coconut Sauce—and main courses—Chicken with Lemongrass and Kaffir-Lime Leaves, Lamb Loin Chops with an Apricot Sauce. Cheese dishes—Pan-Fried Cheese with Cauliflower and Cilantro; bean dishes—Lentil Stew with Cumin and Cayenne. And hundreds of vegetable dishes—Sweet Corn with Cumin and Chiles, Chunky Potatoes with Golden Raisins, Baby Eggplant Stuffed with Cashew Nuts and Spices. There are traditional, regional curries from around the subcontinent and contemporary curries. Plus all the extras: biryanis, breads, rice dishes, raitas, spice pastes and blends, and rubs. **Curry, n.** any dish that consists of either meat, fish, poultry, legumes, vegetables, or fruits, simmered in or covered with a sauce, gravy, or other liquid that is redolent with any number of freshly ground and very fragrant spices and/or herbs.

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Customer Reviews

Iyer (The Turmeric Trail) makes the enormous spectrum of Indian curry dishes enticing and accessible in this hefty tome, bound to be a must-have for lovers of Indian cuisine. Cooks already familiar with this food will be inspired as they cook through its pages. The term curry encompasses a vast range of dishes, and Iyer has uncovered the best from the subcontinent's many regions and cultures, working his way from Goa (chicken in coconut milk sauce) to Kashmir (hearty braised lamb shanks in broth), Calcutta (tilapia in yogurt sauce), Kerala (spinach in pigeon pea-coconut sauce), and everywhere between. The largest chapter features an extraordinary selection of curries using India's rainbow of legumes, but Iyer includes meat, cheese, fish and vegetable curries, plus appetizers and snacks, biryanis and elegant rice variations and breads. Access to a well-stocked Indian grocery is vital, but past that hurdle Iyer makes the recipes quite approachable thanks to his chatty introductions, many thoughtful preparation tips and helpful ingredient glossary. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"What a wonderful book! I would shovel my way through a blizzard for Raghavan Iyer's cooking and 660 of his recipes will hold me for a while." --Lynne Rossetto Kasper, Host of public radio's national food show The Splendid Table, from American Public Media --This text refers to an out of print or unavailable edition of this title.

I have made about a dozen recipes so far and every one of them has earned my own and my friend's and family's rave reviews. Yes, the recipes are exacting and particular and require an entirely new array of spices and much time spent preparing pastes, spice blends. They also demand lots of marinating, infusing, blending, chopping, and braising but what a payoff. The complex and subtle flavor and texture cannot be had any other way. If you enjoy the pleasures of working in a fragrant kitchen and adore Indian cuisine this is the only Indian cookbook you will ever need to purchase. I came across this book when I took Mr Iyer's Craftsby online class and tried his rice dish. When the platter of fragrant vegetarian rice disappeared within minutes of cooling from oven heat, I tried the next and the next recipes, ones I would not usually find interesting - and not a single flop among them. Fabulous vegetarian recipes as well as meat and any & all side dishes.A

nice bonus is that Iyer often includes a short description of the history or some other anecdote about the dish - truly a labor of delicious love.

This is an intimidating cookbook just because of the sheer size. Once you determine what you want and pick a recipe, the book becomes a lot less mystifying. Iyer has dozens of hints and shortcuts designed for people who don't have unlimited time and access to Indian markets. I made the saag paneer. I made my own paneer and it was so easy it's shocking. The bad part is that I've made it 3 times and can't stop eating the stuff. The recipe used two different types of garam masala and tells you how to make both. Very nicely written and easy to understand.

At first I was intimidated by the size of the book and the enormous variety. I finally took it off the shelf and selected a chicken curry to try and then picked a recipe for a cauliflower curry as well since I had some on hand. Wow. Probably two of the best things I've ever made at home. I had the two dishes with a nan from the local Indian grocery and was very satisfied. I like the way he is precise about identifying the result you want... "until the edges of the onions are brown and the pepper is starting to turn black" or ... "until it starts to stick then add water" ... practical points I can watch for in the cooking of it. Recommended.

Fantastic in-depth cookbook featuring not only a ton of recipes but also many tips and tidbits to help you get the most out of them. There's recipes for many, many garam masalas and for yogurt, a good overview of spices, and of course delicious curry recipes! This is a suitable book for anyone comfortable in a kitchen, even if they haven't made Indian food before. I've been cooking Indian for a while and wanted a book that wouldn't simplify things or use easier-to-find replacement ingredients, and this book is just what I wanted--I won't outgrow it for a long time. I even find the recipes more complexly spiced than those from the Madhur Jaffrey book I've been cooking from.

A very detailed and well-written book about curries. Each chapter deserves to be a book by itself, so this book is very good value. Despite the size, Iyer goes through step-by-step in the prep, ingredients and method thus ensuring a fairly fail-safe cooking process. And his fine humor shines through. One would imagine he is a brilliant instructor. What I really like about the books is the suggestion of substitutions, not all the ingredients are readily available and hence Iyer does a great job of suggesting alternatives which means there aren't many show-stoppers. What I would really like in future editions of the book would be more detailed introductions for each recipe because those are

really good stories and information but I guess they had to be trimmed down because of the size of the book.

I made 3 dal recipes exactly as written. Disappointing. I live in NY and have access to every ingredient. I am an experienced cook and I love the Indian food in NY. The 3 recipes I made just were, dare I say, almost bland. However, the book contains a lot of informative and entertaining reading, and a nice design about it.

I love this book! It has lots of reference material in the front and back so that you can figure out what each kind of Indian spice or ingredient is and how to use it. The English and Hindi names are given as well which is very useful. There are lots of detailed explanations of technique as well. India is a large country with different cooking styles in different parts of the country. This is explained as well. There are some color photos at the beginning of the book but none with the recipes. Since I have no idea what the finished item is supposed to look like, that is a weak point. But, the cooking steps are explained in order and clearly in detail, which is very helpful. I have many Indian cookbooks written by some very famous writers, but I have found this book to be the most useful and detailed for a beginner like me. Many techniques are used to cook the spices correctly. I was not aware of the importance of cooking the spices correctly or the different ways of cooking the spices. I have much more confidence that I can actually make what approaches real Indian cooking. I would recommend this wonderful cookbook to anyone interested in trying to make a real Indian food.

Love, love, love this book. I have a huge arsenal of family recipes for Indian food, and am a pretty good cook myself, but ever since I got this book, I've been using it every time I want to cook Indian food. It has a great selection of regional cuisine so that even those new to Indian food can move beyond the tikka masala. The fresh masala recipes are very handy and I find myself grinding up fresh batches every time I cook. I would give this book 6 stars if I could. While all recipes are curries, a seasoned cook will be able to easily adapt the flavor profiles for stir fries or for grilling marinades.

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