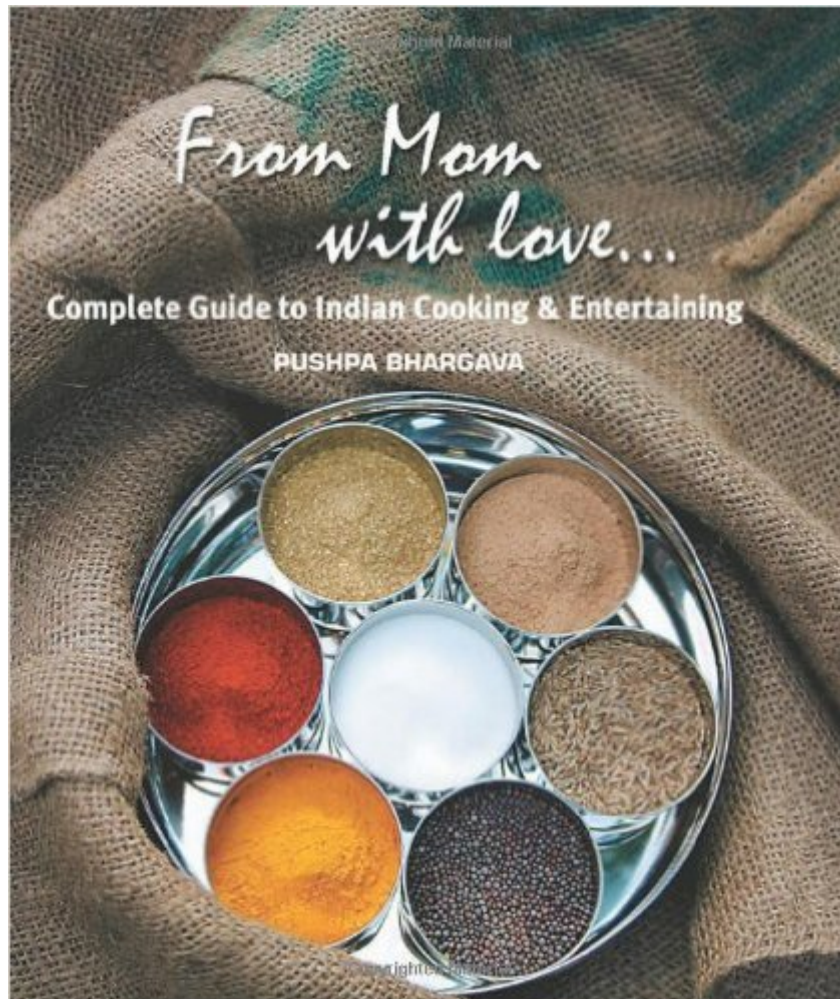


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# From Mom With Love: Complete Guide To Indian Cooking And Entertaining



## Synopsis

The author has received extensive heartwarming feedback from users around the world since the first publication of the book over three years ago. There have also been some very good suggestions for improvement. The third printing - available since December 2010 - has the following improvements incorporated:

- \* All the ingredients now appear in the order of use
- \* The Contents now lists both Indian and English names of the dishes
- \* An Index has been added (English and Indian names)
- \* 70 Vegan recipes have been clearly marked in the Contents
- \* New recipes on popular request and suggestions pertaining to specific dishes

As before, *From Mom with Love . . .* originally written by a loving mother for her own children, is perhaps the only cookbook that contains:

- \* 139 recipes for everyday meals that she grew up with in India, including fancy ones such as Goan Shrimp Curry and Palak Paneer
- \* Super high protein low fat healthy recipes such as Mung Beans Dal, Sprouted Mung, Mung Beans Cheele, Scrambled Tofu, and Khichdi
- \* Full-color mouthwatering pictures for almost every recipe
- \* A complete list of spices, legumes, beans, and pots and pans you need to start cooking
- \* A pantry list for beginners and another one for more committed and experienced cooks in a format that you can take right to the store with you
- \* Ideas about foods you can cook and freeze ahead of time for when you need to produce a meal in a hurry or are too tired to cook
- \* A complete list of menu combinations for different occasions, both special and everyday
- \* Suggestions on how to deal with cooking crises such as a sauce that has become too thin
- \* Tips for storing and preparing precooked masalas and efficient ways to freeze chutneys
- \* Details on the pots and pans you need and serving suggestions including the suggested accompaniments for the recipe
- \* Safety tips such as how to quickly put out a minor fire on your stove
- \* Guidelines for cleaning and odor removal
- \* Home remedies for minor ailments such as cough and colds, upset stomachs

The most special and unique feature of this book is the TLC tips. These are little shortcuts and secrets that will make your cooking easier, yet delicious. It is an invaluable gift to give to anyone who loves to cook or would like to try. Ergonomically designed to open flat when lying on counter. Find more information at [MomsIndianCooking.com](http://MomsIndianCooking.com).

## Book Information

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## Customer Reviews

I purchased this cookbook about 8 months ago. I wanted to really give it a workout before writing a review. I'm a born and raised American who married a born and raised East Indian. My husband is a doll, but having been one of the fortunate few to have grown up in a wealthy Indian home, he was provided only the best meals and is extremely picky with food. So much so that his mother even warned me about it. I have quite a few Indian cookbooks, my favorites being this one, "Quick and Easy Indian Cooking" by Mahur Jaffrey and "5 Spices, 50 Dishes" by Ruhta Kahate. Madhur Jaffrey and Ruhta Kahate are both fabulous cooks and have some great recipes, but my husband's biggest complaints about both of their cookbooks is that many of the recipes are too mild or are "Americanized" Indian dishes. (The spice issue is easy to work with, I just double the chili powder or add additional green chilies.) So while the meals in both of those cookbooks are really great tasting food, my Gujarati husband was looking for the EXACT SAME taste he would get at home in every recipe of the book. (EEEK!) I read the great reviews on this book and decided to purchase it even though it didn't have anything about "simple" or "easy" in the title. I really think Mahur Jaffrey and Ruhta Kahate both introduced me to Indian style cooking and helped me get past that initial fear of all the spices, taking me from beginner to intermediate. Both are really great books and I highly recommend them for beginners. Well, this is THE BOOK!! From meal one, this cookbook was a huge hit with my husband! I don't consider myself a naturally good cook, but this book is absolutely fabulous at guiding you every step of the way. Each recipe has a full color photo and they are non-intimidating.

I purchased this cookbook as a present for my husband who loves Indian food but never learned to cook it. We've now made several recipes (mostly our favorites from Indian restaurants, but also some we were unfamiliar with) and all of them have been delicious. Some recipes are complicated, others less so, but nothing has been beyond our skill. Standout aspects of this excellent book:- glossary explaining ingredients- list of ingredients to have on hand- list of special equipment

needed- menu suggestions for entertainment- lassi and homemade paneer recipes- suggestions for meals that freeze or keep well- suggestions for recipes

**Problem and suggestions:-** The list of ingredients preceding a recipe is not organized in the order of use. She might tell you to heat oil in a pan and then add two or three spices, but those spices will not be the first items on the ingredients list, they might be the 3rd, 4th, and 10th items in the list. To overcome this confusion we've developed two techniques:

- 1) Read the recipe thoroughly at least twice before starting to cook. If you are accustomed to scanning a recipe and then diving in, don't be tempted to do that with this cookbook.
- 2) Measure out all the spices ahead of time. We use small dishes and organize the spices as they are used in the recipe. If 3 bay leaves, a stick of cinnamon and a tablespoon of turmeric all go into the pan together, we put those three spices into one bowl and set it aside, and so on for all the spices in the recipe. That way as you are cooking you can grab one bowl that contains all the relevant spices for that area of the recipe. This means you spend less time being confused by the disorganized list of ingredients.

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