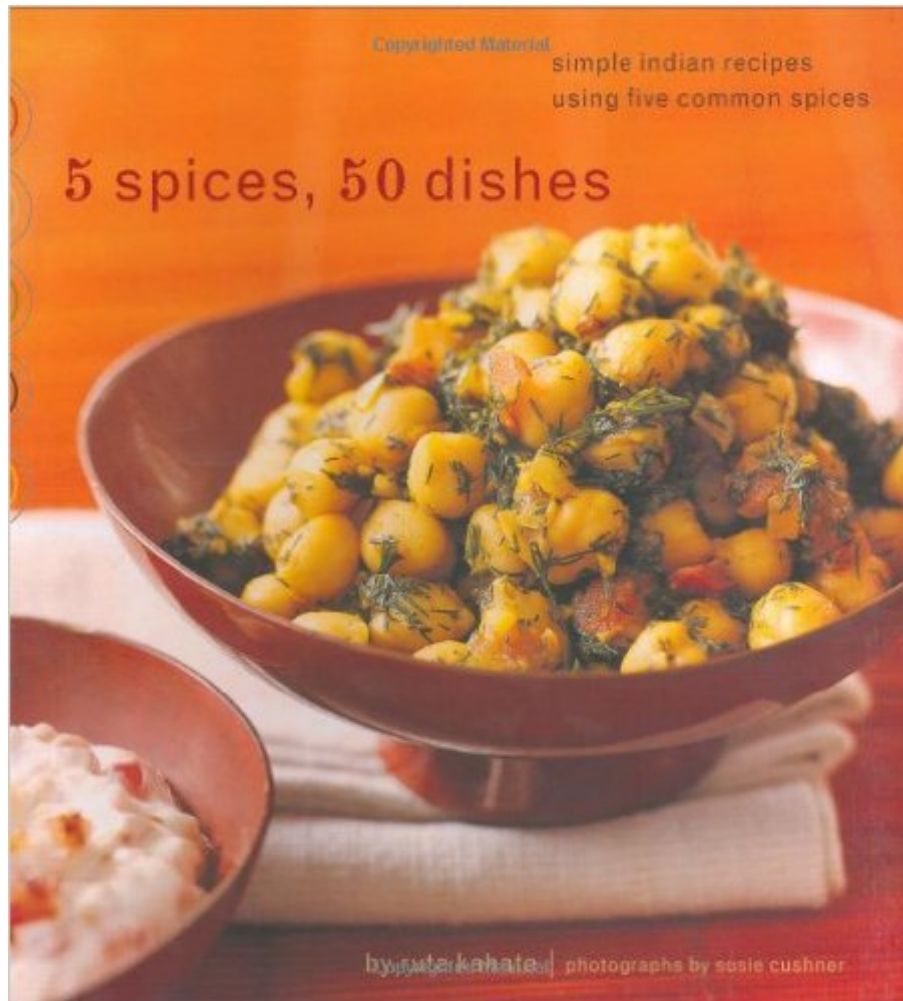


The book was found

# 5 Spices, 50 Dishes: Simple Indian Recipes Using Five Common Spices



## Synopsis

The premise is simple: with five common spices and a few basic ingredients, home cooks can create fifty mouthwatering Indian dishes, as diverse as they are delicious. Cooking teacher Ruta Kahate has chosen easy-to-find spices: coriander, cumin, mustard, cayenne pepper, and turmeric to create authentic, accessible Indian dishes everyone will love. Roasted Lamb with Burnt Onions uses just two spices and three steps resulting in a meltingly tender roast. Steamed Cauliflower with a Spicy Tomato Sauce and Curried Mushrooms and Peas share the same three spices, but each tastes completely different. Suggested menus offer inspiration for entire Indian dinners. For quick and easy Indian meals, keep it simple with 5 Spices, 50 Dishes.

## Book Information

Paperback: 132 pages

Publisher: Chronicle Books; 6/30/07 edition (May 31, 2007)

Language: English

ISBN-10: 081185342X

ISBN-13: 978-0811853422

Product Dimensions: 8.1 x 0.5 x 8.8 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (141 customer reviews)

Best Sellers Rank: #206,582 in Books (See Top 100 in Books) #73 in [Books > Cookbooks, Food & Wine > Asian Cooking > Indian](#) #174 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#) #2488 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

I love Indian food and I often have it for lunch at a nearby restaurant. My wife has been disappointed in the dishes she ordered in restaurants over the years. I bought this book based on the reviews and I haven't been disappointed. I found the book very clear in its description of the recipes. The photographs were helpful in selecting the next dish to make. I'm extremely grateful to the author for demystifying the spices and techniques used in Indian cooking. Tonight I made "new bride chicken curry" and it was a great success. My wife and I both loved it. The house still smells of the wonderful aroma. And she's taking leftovers for lunch tomorrow. It may be helpful for others to know that I was able to find an outfit on the web that sells the spices mentioned in the book: "The Spice House." I was happy with the quality of the spices and the professional transaction. Update: I've now been using

this book for a while and have a bit more experience with the recipes in it. I can say that this is my favorite cook book so far. Today I made the "Everyday Yellow Dal" and it was just heavenly. I suppose you have to appreciate Indian food and its spices to enjoy this dish fully. But I was tickled as much as one can be. I also made "baked fish in a spice broth" with halibut and was extremely pleased. A couple of comments regarding the "Indian brown beef stew" recipe. If you make it in a pressure cooker, cooking time should take altitude into consideration (ie. increase cooking time by 5 percent for every 1000 feet in altitude). I live near Denver and I need to follow this rule.

[Download to continue reading...](#)

5 Spices, 50 Dishes: Simple Indian Recipes Using Five Common Spices Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners) Cook With Seasonings and Spices: The Essential Recipe Collection & Guide to Cooking Delicious Meals with Amazing Spices, Herbs, & Seasonings (Essential Kitchen Series Book 21) Spice Mixes: Mix Your Own Essential Dry Spices From Around the World to Add Flavor to Your Meals (Dry Herbs & Mixing Spices) Everyday Rice Cookbook: 200 Recipes for Main Dishes, Casseroles & Side Dishes! (Southern Cooking Recipes Book 32) Thai Cooking: Easy Thai Recipes for Beginners - Simple Asian Recipes for Starters (Thai Food for Dummies - Simple Thai Dishes at Home Book 1) Indian Vegetarian Feast: Fresh, Simple, Healthy Dishes for Today's Family Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less The Book of Indian Crafts and Indian Lore: The Perfect Guide to Creating Your Own Indian-Style Artifacts Best Ever Indian Cookbook: 325 Famous Step-by-Step Recipes for the Greatest Spicy and Aromatic Dishes Asian Food and Homemade Sauces and Dressings Box Set (5 in 1): Amazing Korean Recipes, Wok Cooking Tips, Salad Dressings, Sauces, Rubs and Marinades (Asian Recipes & Homemade Spices) Entice With Spice: Easy Indian Recipes for Busy People [Indian Cookbook, 95 Recipes] Gluten Free Recipes: 39 Gluten Free Recipes With Rice, Polenta, Beans And Quinoa Plus Delicious Vegetable Side Dishes To Complete Your Gluten Free Meal-Discover ... Gluten Free Recipes On a Budget Book 6) The Indian Family Kitchen: Classic Dishes for a New Generation Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Recipes Free) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick

Meal Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Indian Takeout Cookbook: Favorite Indian Food Takeout Recipes to Make at Home Indian Home Cooking: A Fresh Introduction to Indian Food, with More Than 150 Recipes Breakfast Meals Made Simple Cookbooks: 100 Sensation Breakfast Recipes - Healthy food (Breakfast,Meals Made Simple, Breakfast cookbooks,Breakfast recipes,Breakfast ... : 100 Sensation Breakfast Recipes)

[Dmca](#)