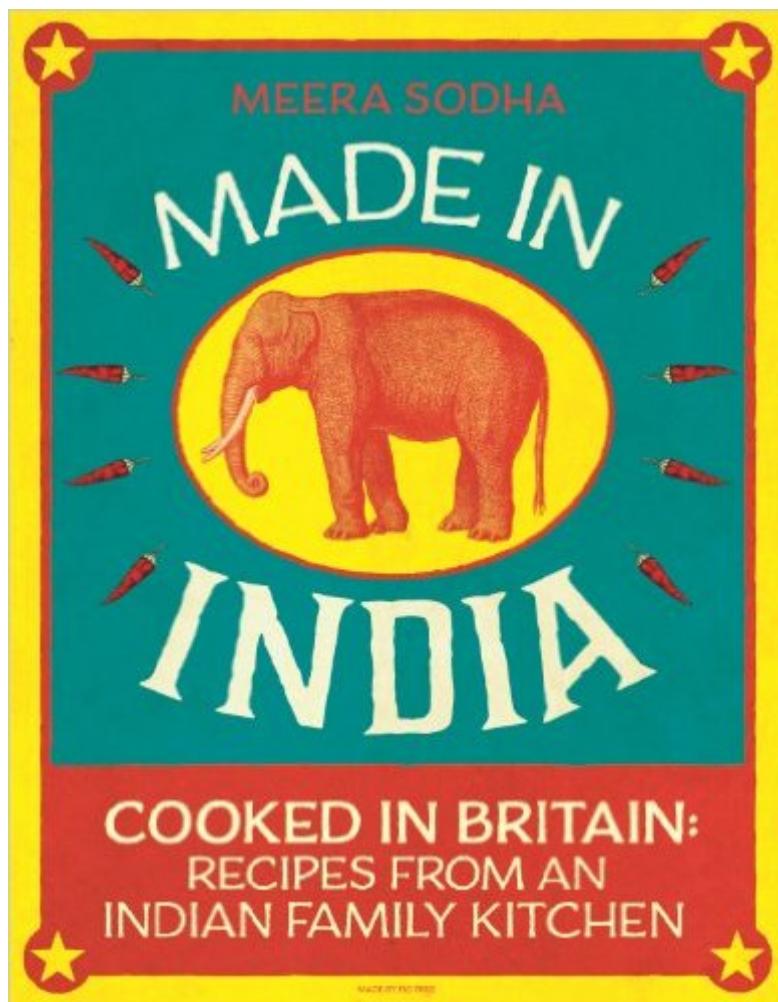


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Made In India: Cooked In Britain Recipes From An Indian Family Kitchen



Synopsis

MADE IN INDIA: the top ten bestselling Indian cookbook that will change the way you cook, eat, and think about Indian food, forever. **Look out for FRESH INDIA, Meera Sodha's new cookbook, coming summer 2016** Real Indian food is fresh, simple and packed with flavour and in MADE IN INDIA, Meera Sodha introduces Britain to the food she grew up eating here every day. Unlike the stuff you get at your local curry house, her food is fresh, vibrant and surprisingly quick and easy to make. In this collection, Meera serves up a feast of over 130 delicious recipes collected from three generations of her family: there's everything from hot chappatis to street food (chilli paneer and beetroot and feta samosas), fragrant curries (spinach and salmon or perfect cinnamon lamb curry), to colourful side dishes (pomegranate and mint raita, kachumbar salad), and mouth-watering puddings (mango, lime and passion fruit jelly and pistachio and saffron kulfi). 'This book is full of real charm, personality, love and garlic. The best Indian food is cooked (and eaten) at home' Yotam Ottolenghi 'Wonderful, vibrant...deeply personal food, alive and authentic - the best sort - and, frankly, I want to cook everything in this book' Nigella Lawson

Book Information

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Customer Reviews

Overall: Well-organized, excellent table of contents/index/ingredients sources/illustrations. Recipes: easy to follow. We love the ones we've tried and have several others on our make-soon list. Why I bought this book: My husband read the NY Times Food article about this book and the author. He told me that the chicken curry (from the author's mother) featured in the article was very similar to a chicken curry recipe given to him decades ago by a fellow VISTA volunteer and that we make

regularly. This similarity piqued my interest. A lot of Ms. Sodha's recipes are simple enough to make on a weeknight but flavorful enough to be interesting. And she writes with wit and charm. Bona fides: we regularly use recipes from cookbooks by Ismail Merchant and Madhur Jaffrey.

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.

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.

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.

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 bought this book as a gift for my daughter. Indian cuisine is a favorite for both of us. It was an immediate hit. She began using it the next day. The photos are fantastic and the recipes easy to replicate. Now all that is needed is my very own copy!

I can't rave about this cookbook enough. Where to start? I'd eaten Indian food very few times before cooking from this book--always chicken tikka masala and the occasional samosa. But I'm an avid home cook and heard so many great things about how easy, accessible and fresh these recipes are that I knew I had to try it out. I'm so happy I bought a copy for myself. About 4 months into owning this book, it's already taken a beating and I'm finding new recipes to catch my eye all the time. The rice recipe alone is worth the price of the book--I finally understand how to cook a perfect batch of rice! If you follow Sodha's instructions, you'll never make bad rice again. The Worker's Curry is stunningly comforting, and a cheap vegan dinner to boot. The Chaat salad is mind-blowingly delicious and fresh. The Chili Paneer tastes like the ultimate state fair food I have always dreamed of, except I made it in my own kitchen. My boyfriend and I ate the whole batch in one sitting, shamelessly. The Cilantro Chicken is so quick, easy, and flavorful that I've already made it three times. AND HER ICE CREAMS! Folks, the ice cream recipes are also totally worth the cost of the book. I don't own an ice cream maker, and I don't need to, because Sodha's ice cream recipes are still perfectly rich, creamy and delicious without one. She walks you through how to churn the ice cream by hand, with luscious results. I have a batch of the Fennel Seed Ice Cream in my freezer right now and am already thinking of so many ways her basic ice cream recipe could be customized. All that to say, I truly cannot recommend this cookbook enough. Sodha truly knows how to write for the home cook--there is no pretension or extra, confusing steps here. None of these recipes are difficult and most are quick enough to make on a weeknight. In fact, I'm trying out her Pav Bhaji tonight and I can't wait, because I already know it will be delicious. I'm anxiously awaiting the US release of Fresh India, Sodha's second cookbook, but until then I'm thrilled to work my way through the rest of this lovely book.

Already tried about 10 of these recipes. If you love Indian you will love this. Keen 'cook'? This is for you. Already changing some of the recipes ie chicken for beef/lamb. Already sent copies to friends and family as gifts. You do not even need to be gung-ho!!!!

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