



Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen

Monica Bhide

Download now

Click here if your download doesn"t start automatically

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen

Monica Bhide

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen Monica Bhide

Born in New Delhi, raised in the Middle East, and living in Washington, D.C., acclaimed food writer Monica Bhide is the perfect representative of the new generation of Indian American cooks who have taken traditional dishes, painstakingly prepared by their Indian mothers and grandmothers, and updated them for modern American lifestyles and tastes. Respectful of the techniques and history of Indian cuisine but eager to experiment, Bhide has written simple but deeply flavorful recipes. *Modern Spice* takes the vibrant tastes of India into the twenty-first century with a cookbook that is young, fun, sassy, and bold.

Dishes like Pomegranate Shrimp, Paneer and Fig Pizza, and Coriander-and-Fennel-Crusted Lamb Chops are contemporary and creative. Bhide pours Guava Bellinis and Tamaritas for her guests, and serves Chile Pea Puffs and Indian Chicken Wings; instead of Chicken Tikka Masala, she serves Chicken with Mint and Ginger Rub. Make-ahead condiments such as Pineapple Lentil Relish and Kumquat and Mango Chutney with Onion Seeds add a piquant accent to the simplest dish. There are plenty of options for everyday meals, including Butternut Squash Stew with Jaggery, Indian-Style Chili in Bread Bowls, and Crabby Vermicelli, along with plentiful recipes for elegant dishes like Tamarind-Glazed Honey Shrimp and Chicken Breasts Stuffed with Paneer. For an original and effortless finish, spoon Raspberry and Fig Jam Topping over tart frozen yogurt or a store-bought pound cake, or if you have more time, tempt guests with exotic sweets such as Saffron-Cardamom Macaroons or Rice Pudding and Mango Parfait.

As Mark Bittman says in his foreword, "there is not a cuisine that uses spices with more grace and craft than that of India," and Bhide's recipes do so, but without long and daunting lists of exotic ingredients. In keeping with its local approach to global flavors, *Modern Spice* includes a guide to the modern Indian pantry and Monica's thoughtful, charming essays on food, culture, and family. Eight pages of gorgeous color photographs showcase the recipes.



Read Online Modern Spice: Inspired Indian Flavors for the Co ...pdf

Download and Read Free Online Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen Monica Bhide

From reader reviews:

Barbara Jones:

Now a day individuals who Living in the era just where everything reachable by connect to the internet and the resources inside can be true or not need people to be aware of each info they get. How a lot more to be smart in acquiring any information nowadays? Of course the correct answer is reading a book. Examining a book can help men and women out of this uncertainty Information especially this Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen book as this book offers you rich information and knowledge. Of course the details in this book hundred per-cent guarantees there is no doubt in it you know.

Lisa King:

Are you kind of hectic person, only have 10 or even 15 minute in your moment to upgrading your mind skill or thinking skill also analytical thinking? Then you are experiencing problem with the book in comparison with can satisfy your short period of time to read it because this time you only find guide that need more time to be go through. Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen can be your answer given it can be read by an individual who have those short free time problems.

Denise Zimmerman:

In this particular era which is the greater individual or who has ability in doing something more are more valuable than other. Do you want to become among it? It is just simple way to have that. What you should do is just spending your time little but quite enough to enjoy a look at some books. One of the books in the top checklist in your reading list is definitely Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen. This book that is qualified as The Hungry Slopes can get you closer in getting precious person. By looking way up and review this e-book you can get many advantages.

Gail Nugent:

Reading a guide make you to get more knowledge from the jawhorse. You can take knowledge and information from the book. Book is written or printed or created from each source which filled update of news. In this particular modern era like today, many ways to get information are available for a person. From media social like newspaper, magazines, science reserve, encyclopedia, reference book, new and comic. You can add your understanding by that book. Do you want to spend your spare time to spread out your book? Or just seeking the Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen when you necessary it?

Download and Read Online Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen Monica Bhide #WGLEDFAZ5M2

Read Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide for online ebook

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide books to read online.

Online Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide ebook PDF download

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide Doc

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide Mobipocket

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen by Monica Bhide EPub