

Mughlai Dishes

Mughlai MagicHappy Herbivore AbroadThe Mughal FeastThe Rough Guide to South IndiaShantaramThe Rough Guide to Rajasthan, Delhi and AgraGlimpses of Pakistan EconomyDelhi, Agra and JaipurMughlai Cook BookSimple IndianThird World InternationalThe India Magazine of Her People and CultureSocial Life in Nepal, 1885-1950Essential KenyaThe Parsees of CalcuttaFodor's IndiaCooking The U.P. WayIzzat Ka KhanaIndia TodayThe India Travel PlannerGuide to DelhiTHE INDIAN CUISINEIndiaPakistan PictorialRGT to Rajasthan, Delhi & AgraFodor's IndiaIndiaIndian HimalayaPopular Restaurant GraviesEast AfricaKenyaDelhi - Jaipur - AgraThe Best of IndiaOh CalcuttaFodor's India Including NepalAfrica on a ShoestringIndia on Twenty-Five Dollars a DayRajasthanIsmaili MirrorDishes & Desserts

Mughlai Magic

Happy Herbivore Abroad

* The Mughal Feast is a delightful transcreation of the original handwritten Persian recipe book Nuskha-e-Shahjahani from the Mughal emperor Shah Jahan's time* Go

on a culinary journey into the Mughal imperial kitchen of one of India's greatest empires in this informative and practical guide. The Mughal Feast is a delightful transcreation of the original handwritten Persian recipe book Nuskha-e-Shahjahani from the Mughal emperor Shah Jahan's time. A culinary journey into the Mughal imperial kitchen, where food was cooked with just the right amount of spices to enhance the base flavors of the dishes, this book is divided into seven sections and includes a plethora of recipes, ranging from the familiar shami kabab and baqlawa to the more exotic amba pulao (tangy mango lamb rice) and indersa (sweet, deep-fried rice-flour balls). The book also provides helpful tips for cooking, including methods to clean fish and soften bones, throwing light on the creativity of the Mughal cooks. An informative introduction offers an intriguing glimpse into the royal lifestyle of one of India's greatest empires. This book effortlessly recaptures the nostalgia of Mughal times while remaining a practical guide for the modern reader.

The Mughal Feast

The Rough Guide to South India

Shantaram

The Rough Guide to Rajasthan, Delhi and Agra

Glimpses of Pakistan Economy

Delhi, Agra and Jaipur

Mughlai Cook Book

Covering the Himalayan regions from Jammu and Kashmir to West Bengal Hills and Sikkim, Indian Himalaya contains travel information unavailable from any other source. Not only will travellers find comprehensive listings of sights, activities, and places to stay and eat, but there is information on mountaineering, details about the religious sites, and even tips for visitors interested in ashrams. The guide contains detailed maps and language sections for Hindi and Lakahi.

Simple Indian

Third World International

The India Magazine of Her People and Culture

The ultimate handbook to this extraordinary region. With comprehensive accounts of all the sights, from shrines and temples to awesome ruins. Also includes practical advice on trekking in the Nilgiri Hills and discovering the stunning beaches of Goa, Kerala and Karnataka. Plus informed background on South India's sacred architecture, art, religion, music and dance.

Social Life in Nepal, 1885-1950

No longer idli and dosa are purely southern preserves, or rasogulla exclusively Bengali, nor tandoori chicken restrictively Punjabi! Tanushree Podder has compiled in this book the recipes of these choicest dishes and much more, from all over the country. These mouth-watering delicacies, in fact, have transcended geographical boundaries, and are popular all over the world. the book aims to introduce the

Indian culinary art to anyone who wants to become an excellent chef or an outstanding homemaker. The simple language and elaborate instructions make them easy-to-follow recipes. So now prepare finger-licking dishes at home, without having to worry about hefty restaurant bills.

Essential Kenya

Variety is the spice of life, and knowing to prepare the different cuisines of the states, enhances the taste buds. This book contains many mouthwatering Indian dishes, their detailed recipes and their predominant role in Indian culture. The simple language and guidelines provide excellent introduction to theory and practices of the regional cooking procedures in Indian states. The book serves a platter of history of spices, their origin, the religious and medicinal impact of these spices, different cooking utensils and their usage, various methods of cooking and many finger-licking recipes. The text discusses the traditional and special delights of the four broad regions—East, West, North and South. The staple food and their occasion-oriented backdrop dominate all the descriptions. The recipes are simple, tested and standardized so that they can be easily adaptable by the students and professionals of college and food service organizations. Intended for undergraduate and postgraduate students of hotel management, this textbook will also be useful for the hoteliers and budding professional chefs. **KEY FEATURES :** The book covers : Staple diet of the people of different religions, cultures and

customs Varied usage of spices and composite masalas Different types of gravies used Innumerable dishes and their preparations Various domestic tips for kitchen management Guidelines on keeping the kitchen fresh and free of odours Complete Indian cuisine integrated in one compendium

The Parsees of Calcutta

Fodor's India

Cooking The U.P. Way

Up to 1982.

Izzat Ka Khana

India Today

The India Travel Planner

The Rough Guide to Rajasthan, Delhi & Agra will guide you through India's most colourful and fascinating region, with reliable practical information and clearly explained cultural background. Whether you're looking for great places to eat and drink, inspiring accommodation or the most exciting things to see and do, this guide will provide your solution. Plus you'll find extensive coverage of attractions in the region, from the breathtaking palaces of Jaipur and Udaipur to the imposing forts of Jodhpur and Jaisalmer, and the ever-astonishing beauty of the Taj Mahal to the fascinating treasures hidden in Old Delhi's backstreets. With clear maps, comprehensive listings and sections on arts and crafts, and forts and palaces, The Rough Guide to Rajasthan, Delhi & Agra is your ultimate companion on a visit to this captivating region. Make the most of your time on earth with The Rough Guide to Rajasthan, Delhi & Agra.

Guide to Delhi

THE INDIAN CUISINE

India

Pakistan Pictorial

RGT to Rajasthan, Delhi & Agra

Fodor's India

This cookbook introduces the reader to the culinary delights of Uttar Pradesh (U.P.) both vegetarian and non-vegetarian. The latter evolved mainly during the times of the Lucknavi nawabs, reflecting their epicurean lifestyle. The book is well-written and even the most exotic recipe seems easy enough for beginners. There are personal glimpses about the recipes and anecdotes which liven up the book.

India

"It took me a long time and most of the world to learn what I know about love and fate and the choices we make, but the heart of it came to me in an instant, while I

was chained to a wall and being tortured." So begins this epic, mesmerizing first novel by Gregory David Roberts, set in the underworld of contemporary Bombay. Shantaram is narrated by Lin, an escaped convict with a false passport who flees maximum security prison in Australia for the teeming streets of a city where he can disappear. Accompanied by his guide and faithful friend, Prabaker, the two enter Bombay's hidden society of beggars and gangsters, prostitutes and holy men, soldiers and actors, and Indians and exiles from other countries, who seek in this remarkable place what they cannot find elsewhere. As a hunted man without a home, family, or identity, Lin searches for love and meaning while running a clinic in one of the city's poorest slums, and serving his apprenticeship in the dark arts of the Bombay mafia. The search leads him to war, prison torture, murder, and a series of enigmatic and bloody betrayals. The keys to unlock the mysteries and intrigues that bind Lin are held by two people. The first is Khader Khan: mafia godfather, criminal-philosopher-saint, and mentor to Lin in the underworld of the Golden City. The second is Karla: elusive, dangerous, and beautiful, whose passions are driven by secrets that torment her and yet give her a terrible power. Burning slums and five-star hotels, romantic love and prison agonies, criminal wars and Bollywood films, spiritual gurus and mujaheddin guerrillas---this huge novel has the world of human experience in its reach, and a passionate love for India at its heart. Based on the life of the author, it is by any measure the debut of an extraordinary voice in literature.

Indian Himalaya

Omfatter Kenya, Uganda, Rwanda, Burundi, østlige Zaire og Tanzania

Popular Restaurant Gravies

Experienced and first-time travelers alike rely on Fodor's Gold Guides for rich, reliable coverage the world over. Smart travel tips and important contact info make planning your trip a breeze and detailed coverage of sights, accommodations, and restaurants give you the info you need to make your experience enriching and hassle-free. If you only have room for one guide, this is the one for you. The best guide to India, packed with essentials City sights, from Agra's Taj Mahal to Mysore's palace Himalayan treks, wildlife safaris, camel and Jeep trips Temples, mosques, forts, colorful festivals, ageless art Bazaars and shops with silks, rugs, handcrafted jewelry Where to stay and eat, no matter what your budget Palace hotels, havelis, urbane high-rises, beach resorts, bungalows, mountain lodges, safari tents Posh hotel restaurants, seaside fish shacks, and garden cafes serving the best tandooris, biryanis, and kebabs Fresh, thorough, practical--off and on the beaten path Costs, hours, descriptions, and tips by the thousands Reviews based on visits by the most knowledgeable writers The top special-interest tours and tour operators 34 pages of maps, 60 vacation itineraries,

and more Important contacts, smart travel tips (from cutting costs to staying healthy) What's Where Pleasures & Pastimes Festivals Vocabulary and dining glossary

East Africa

Kenya

This book is a composition of recipes which is beneficial for the human body, as food is a source of energy. According to me, food is essential for one's well-being and cooking is a culmination of science and arts, which maintains the overall balance of our health. My dishes are prepared with the utmost care and effects in making my food healthy, digestible and satisfying to your taste buds. My dishes are just not simple meals; it is a healing medicine, energy making tonic booster, mood elevator and a delicious, pleasurable eating experience. These recipes include medicinal preparations of selected herbal and beneficial spices, including fruits and vegetables which are used in Unani and herbal practices, to enhance the daily consumption of a healthy balanced diet, which improves our digestive mechanisms, absorption and assimilation of food, building up the immune system against common colds and respiratory infections, it improves memory, purifies the

blood, eliminates toxin, improves skin complexion, and enhances proteins required by the body. Food must be: • Appealing • Aromatic • Digestive • Tasty This is my first recipe cookbook. God willing every person who buys this book will have a new cooking experience, hassle-free and enjoy healthy meals. My humble gratitude goes out to you for buying my book, and this will also encourage me to write another recipe book.

Delhi - Jaipur - Agra

Plant-based recipes that let you “travel to France, Mexico, India, Vietnam, Lebanon, and more without leaving your kitchen” (Neal Barnard, MD, president, Physicians Committee for Responsible Medicine). In the span of a decade, Happy Herbivore chef Lindsay S. Nixon lived in eight states, visited forty-six, spent a year as an expat on a Caribbean island, and traveled to more than thirty-five places abroad. As a celebration of Nixon’s jet-setter lifestyle, Happy Herbivore Abroad combines traditional comfort foods from home with international inspiration and stories of her adventures. A little of everything—basics, comfort food, international cuisine, and travelogue—Happy Herbivore Abroad provides your palate with more than 135 of Nixon’s crowd-pleasing vegan recipes low in fat, high on health, and made with everyday ingredients. True to the Happy Herbivore creed, these vegan dishes are easy to make, easy on your wallet, and completely plant-based. As they say in France, bon appétit!

The Best of India

Oh Calcutta

Fodor's India Including Nepal

Africa on a Shoestring

India on Twenty-Five Dollars a Day

THE ROUGH GUIDE TO INDIA is the complete handbook to this vast country, with more practical and cultural information than any other guide. Features include:

Rajasthan

Award-winning Indian chef, Atul Kochhar, shares his passion for Indian food with a wonderful collection of recipes based in the rich culinary tradition of the sub-

continent. Atul's style of cooking is contemporary and his enticing recipes reflect the diversity of modern Indian food with its vibrant colours and intriguing blends of flavours. All the recipes are drawn from all parts of India, from the rich, meat-based Moghul food of the North to the vegetarian curries of Goa and Kerala and the aromatic fish dishes of Bengal and Assam. Atul provides a hands-on guide to cooking superb authentic Indian food at home. Cooking techniques are clearly explained in the recipes; a good home cook will find most of the dishes in the book easy to prepare and even a beginner could attempt many of them successfully. There are also menu suggestions and general guidelines for choosing dishes that complement each other for the perfect Indian dining experience.

Ismaili Mirror

Dishes & Desserts

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