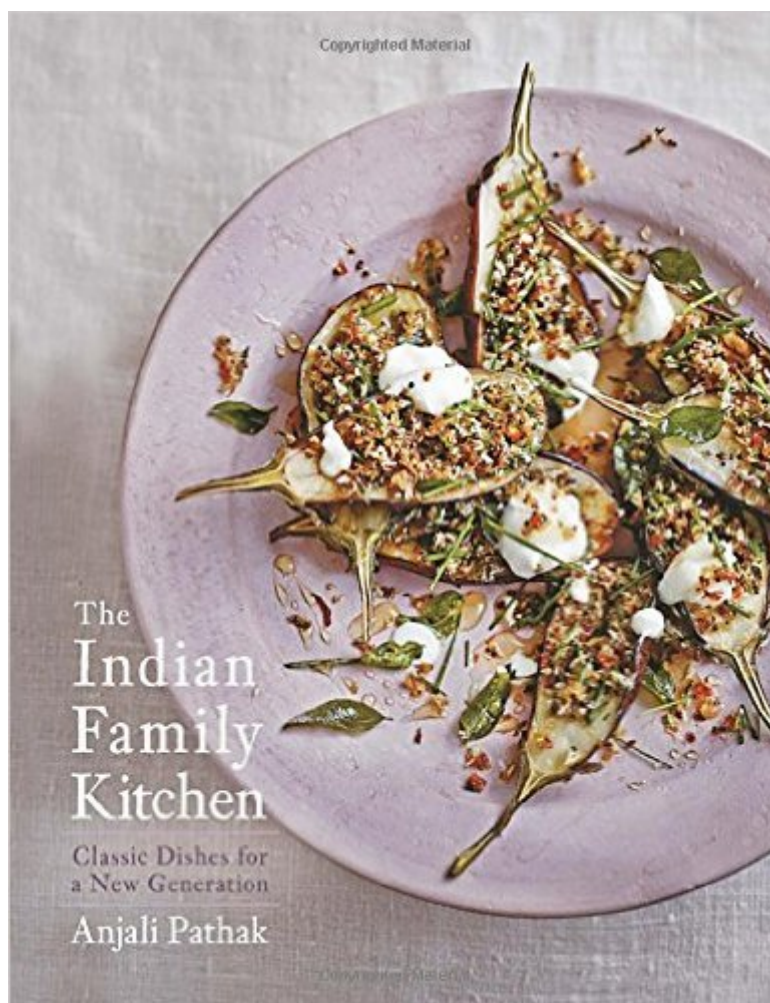


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# The Indian Family Kitchen: Classic Dishes For A New Generation



## Synopsis

A fresh and friendly introduction to South Asian cuisine, *The Indian Family Kitchen* reflects how we cook today with seasonal and vegetable-forward recipes. This striking cookbook shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting with salty feta and sun-dried tomatoes; marinate chicken wings in a punchy tandoori sauce; and brighten up a quinoa salad with ginger and cumin. You'll also find classics refined over the years by the granddaughter of the family that brought Pataki's sauces and chutneys to households around the world. Throughout, *The Indian Family Kitchen* demystifies traditional cooking methods with kitchen shortcuts and the spices you should always have on hand "for delicious family meals that'll be loved by generation upon generation."

## Book Information

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## Customer Reviews

*The Indian Family Kitchen* is such a beautiful book it will probably take an intermittent home on the coffee table when it is not in use in the kitchen. The pages of the book are so colorful and comforting and the food styling is drool-worthy. I love the sections between recipes that make me feel transported to India. This book is perfect for everyone. Really. If you want something light or hearty, quick to prepare or simmers for hours, something traditionally Indian or a delicious burger this book is for you. Pathak has such an encouraging voice in her writing of the recipes that this book could be used by novices but will satisfy the adept home cook, too. I have a handful of purely authentic Indian cookbooks and after researching *The Indian Family Kitchen* by Anjali Pathak I

decided to give it a try because I love Indian flavors and was looking for more of an Indian-fusion cookbook. The author has some serious street cred with Indian cuisine being the granddaughter of the founder of a huge line of Indian grocery products. These recipes are fresh, creative, healthful and most importantly they are incredibly delicious. I have to disagree with another review of this book that questioned the use of the word family in the title of the book. As a mom of three young kids and a husband with a discerning palate I viewed the recipes through a family lens and with every page I turned I found another recipe that we would be able to gather around the table to enjoy. My husband says, "if your kids are picky little snots that is not this book's fault." I would go one further and say even if your kids are picky they would still like these recipes with just a tweak on the spicy ingredients.

The sub-title of the book is Classic Dishes for a New Generation, which is a bit misleading. The entire back blurb is "This stunning cookbook shows how to transform familiar foods in unexpected ways." This back blurb, almost another subtitle "probably geared toward meta data capture by search engines" is more accurate. This is immigrant/multi-generation American of Indian descent cooking. As a minor bit of my own backstory and how it may apply to a review on this cookbook. In an early incarnation of my life I was a cook and a restaurant manager. I won't go into detail. Suffice to say that 60+ hour work weeks convinced me that if I was going to work that hard, I might as get a degree (or four). Still, I have been cooking since I was five and with that ego I warned about in my "about" page, I am damn good. My skills include what is so popular now in shows like "Chopped," where one creates something with some preset ingredients. Regardless, I have pared down my cookbook collection to a mere hundred or so, but I still pick up new ones and eventually they stay on the shelves, or get donated. Layout. Layout for a cookbook is important, especially for those not familiar with the recipe, or the technique(s) used. I have some minor quibbles with the layout and liked others. Modern cookbooks that are not put out by famous chefs, such as the late James Beard, or Julia Child, or even Martha Stewart, tend to have a heavy dose of pretty photographs. This book follows that trend. The photos are well done and carefully crafted. I don't like that the title of the dish is in the center of a page, with the ingredients above the title.

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