



# At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka

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## **At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka** Madhur Jaffrey

For all who love the magical flavors of good Indian cooking and want to reproduce effortlessly some of the delectable dishes from that part of the world, here is a groundbreaking book from the incomparable Madhur Jaffrey that makes it possible. By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping us to understand the nature of each spice and seasoning, she enables us to make seemingly exotic Indian dishes part of our everyday cooking.

- First, she tantalizes us with bite-size delights to snack on with drinks or tea.
- A silky soup is mellowed with coconut milk; a spinach-and-ginger soup is perfumed with cloves.
- Fish and seafood are transformed by simple rubs and sauces and new ways of cooking.
- A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There's chicken from western Goa cooked in garlic, onion, and a splash of vinegar; from Bombay, it's with apricots; from Delhi, it's stewed with spinach and cardamom; from eastern India, it has yogurt and cinnamon; and from the south, mustard, curry leaves, and coconut.
- There is a wide range of dishes for lamb, pork, and beef with important tips on what cuts to use for curries, kebabs, and braises.
- There are vegetable dishes, in a tempting array—from everyday carrots and greens in new dress to intriguing ways with eggplant and okra—served center stage for vegetarians or as accompaniments.
- At the heart of so many Indian meals are the *dals*, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures.

Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible to us, we can incorporate them confidently into our own kitchen, and enjoy the spice and variety and health-giving properties of this delectable cuisine.

## **At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka Details**

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## **From Reader Review At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka for online ebook**

### **Bookfanatic says**

A great cookbook filled with recipes from South Asia. These aren't complicated recipes. I think even a novice cook can tackle the majority of these recipes. I can find all these ingredients easily in my state and in Asian stores, but depending on where you live you may have to order some of the ingredients online. Everyone from vegetarians to carnivores will find something here to suit their palates. There are glossy color photos of some of the dishes. She doesn't have photos for all of the dishes. I wish she had included a recipe for gulab jamun, which is my all-time favorite Indian dessert, but other than that minor complaint, I thoroughly recommend the book for anyone interested in South Asian cuisine.

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### **Ashani Hettige says**

This is a below average (FOR WHO REALLY DON'T KNOW ABOUT THESE CUISINES) read about Indian cooking. My hopes were very bothered after reading this. Madhur does not state what type of cheese to be used in page 12 in a Indian cheese toast.

The Sri Lankan fish curry on page 60 seems very wrong about Sri Lankans cuisine too. We don't use bay leaves. (stating as a Sri Lankan myself). Beef smore (another Sri Lankan recipe) also seems wrong, she does not insist on frying meat after cooking. Missing the most important step.

On page 175, she uses Basil leaves on a Sri Lankan style Zucchini curry. Originally its for bitter gourd curry. But its also utterly wrong. We don't use Basil leaves on our curries. And on page 246 she ruins the traditional coconut sambol by grinding it in a blender. Its the way of Sri Lankan Tamils do when they want to serve it along with Dosa and Idli. Sinhalese Sri Lankans use a wooden mortar and pestle to make coconut sambol and stone grinder. And she misses most important spices of making coconut sambol: garlic and black peppers. What a disappointing read.

And also starting from page 280 (a little guide like how to use spices and some methods), she does not say anything about any Bay leaves or Basil leaves ?.

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### **Rabya says**

Easy recipes with delectable results. Includes vegetarian, fish and meat recipes from virtually every province and country in South Asia- so fairly diverse. I made the okra and loved it! Check out the lassi and dessert recipes too. And, true to Auntie form, Auntie shares personal anecdotes and sound advice on ingredients and cooking utensils. Cooking with this book is like having Auntie Madhur with you in the kitchen- in a positive and non-intrusive way!

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### **Jennifer says**

Madhur Jaffrey's "At Home" is the cookbook I have been looking for, while I have enjoyed cuisine from India, Pakistan, Bangladesh, and Sri Lanka the idea of cooking it has been daunting but this lovely book makes it accessible and most of all the recipes are delicious. The recipes are straight forward and thankfully have not been simplified to the point of ridiculousness that they no longer resemble the original authentic recipes.

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### **Jodi says**

Love you, Madhur!

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### **Jen Shapiro says**

Read this cookbook cover to cover. Jaffrey's first cookbook, An Invitation to Indian Cooking, is a favorite, but I like that Jaffrey has evolved her cooking style and recipes over time. The recipes in At Home With Madhur Jaffrey are very accessible to the average home cook and very tasty.

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### **Forest Tong says**

Delightful. The recipes I've tried are simple and delicious. Occasionally I've found the recipes need some adjusting, as some are too watery or too salty for my taste, but the core flavors are divine.

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### **Joy says**

Warm, accessible food writing that makes me want to try lots and lots of recipes. I wish that there were more vegetarian dishes here, but I appreciate the emphasis on simple, homey dishes. I have limited patience for recipes requiring strict adherence to amounts and complicated techniques.

Side note: read this as an ebook, and while I generally enjoy reading things on my phone, the format does not lend itself to the sort of casual browsing and flipping back and forth one wants to do with a cookbook.

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### **malrubius says**

I love Indian food and I cook it often. But most of the time when I am cooking I am already half-drunk and my cooking ain't too great. Nonetheless, I have made about eight recipes from this book and they have all been fantastic. My favorite cookbook.

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### **Kari says**

My husband and I have made about 20 recipes from this book and most of them have been delicious. Our

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favorite is the Green Lamb Curry, which we have made 4 times now, but with chicken rather than lamb. I liked how Jaffrey would often give suggestions for other dishes to serve on the same menu. The book is a good basic primer on Indian cooking techniques and spices and building those signature Indian flavors that we already loved but didn't always know how to achieve. However, I must say I am miffed that recipes for naan bread and raita are not included, for to me those are basics of Indian home cooking that would have been logical in regards to the other recipes.

So while the content is very good, my biggest criticism of the book is that from a design point of view it is not very appealing. The typography/page design is very boring and inaccessible and the book needs considerably more photos than it has. There are some nice photos but they are quite stingy about them. The design made this book hard for me to get into at first, and while I am glad I kept at it because the food was worth it, I wish the design would have better reflected the dynamic content of the book.

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### **Bonnie DaRienzo says**

Simple dishes, easy to make with common spices (and she offers substitutes in consideration of folks who may not normally stock some of the ingredients). Definitely trying some of the chickpea curries!

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### **Laura says**

enjoyed the pictures and the dishes from the many unique regions/traditions

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### **Elisabeth says**

I've just started cooking Indian food and these recipes are divine! Accessible ingredients, reasonable mix and cook times. Perfect for busy people who still want to explore new menus.

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### **lauren says**

This book has been really fun to cook from and everything i've made from it has been great. In the future though I'm going to go a little heavier on the spices than she suggests.

I've made several more of the recipes recently, and they've been wonderful! 9-13-11

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### **Jackie B. - Death by Tsundoku says**

Madhur Jaffrey is an Indian born actress turned chef turned travel writer turned celebrity chef. She is recognized for bringing Indian home cooking to the Western world. In fact, her debut cookbook An Invitation to Indian Cooking (which I cannot find anywhere for the life of me) was included into the James Beard Foundation's Cookbook Hall of Fame in 2006 (a cookbook hall of fame?! My TBR just got overwhelming). Since the publication of her debut cookbook in 1976, Madhur Jaffrey has continued her

passion in sharing Indian recipes and cooking techniques.

In 320 pages, Jaffrey covers quite the gamut of recipes. Including recipes from India, Pakistan, Bangladesh, and Sri Lanka I knew there would be a lot to take in. The table of contents covers appetizers, snacks, seafood, eggs, poultry, lamb, beef, vegetables and more. Honestly, I expected to be in over my head, but I quickly discovered I was not.

In the Introduction, Jaffrey says:

"My purpose in writing this book is to vanquish that fear, to make Indian dishes as simple and straight forward to prepare as, say, beef stew, and to hold your hand through the entire process with clear instructions and detailed explanations."

Sounds like my kind of introduction to Indian cooking.

This book is simple. There are very few pictures. Most recipes are one page in length or shorter. They call for simple ingredients, and always have a substitute for a non-standard Western grocery store option. For example, hot green chilies can be replaced with jalapeno, but use only 1/2 of the allotted amount. Or, Italian basil can be used instead of Thai basil, but with a slightly different flavor. I quickly found that Indian food is often easier to make than many of the recipes which are my standards. And favorite recipes are quickly becoming staples in my household.

If you are remotely interested in Indian cooking, seek this cookbook out immediately. Unlike other cookbooks everything is laid out simply. The last chapter of this cookbook contains information about the ingredients and special techniques used in Indian cooking, but you don't have to read them to cook these recipes. This is a wonderful cookbook.

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