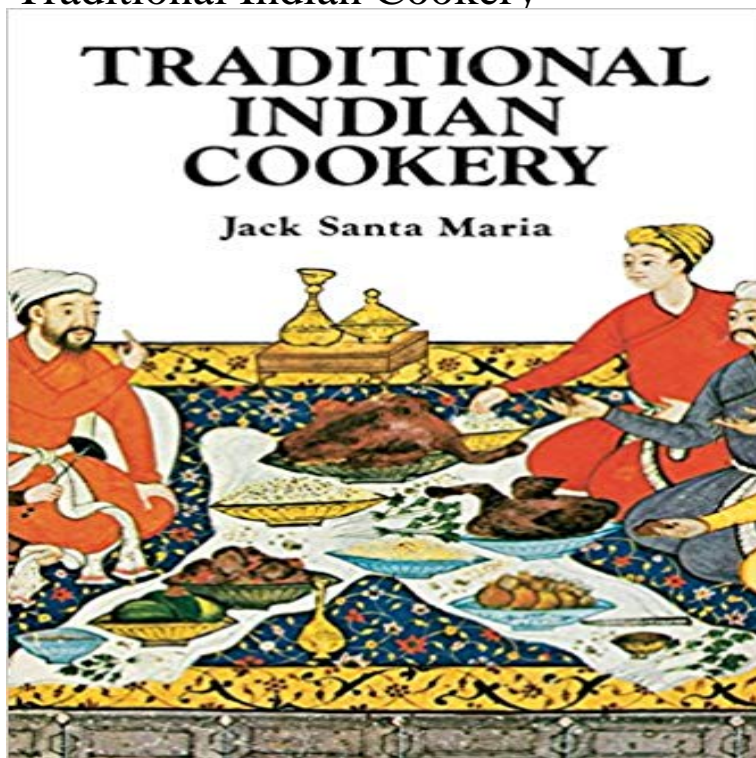


Traditional Indian Cookery



Here is a superb collection of recipes from across the Indian sub-continent. There are sections on beef, pork, lamb, poultry, and fish, with mouth-watering curries and such delicacies as Tandoori Chicken and Beef Vindaloo. Each step in preparing Indian food is explained, in a simple manner that will produce delicious results. Recipes from many regions of India are presented. The author also provides a brief history of Indian culture.

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