

## The Everything Cookbook By Monica Bhide

Indian dishes are generally thought to be hard to cook requiring a lot of time to prepare. Not so, if you are to go by Monica Bhide's latest cookbook, which provides a easy guide to Indian cooking with about 300 nice recipes covering most standard Indian dishes, true to its name.

This is her second cookbook and with more than 20 years of cooking Indian food backing her up, this cookbook has the potential to be a winner. The recipes include all relevant details, including ingredients with their English names as well as their Indian names, the cooking time for each dish and so on. You might already be familiar with the Indian names of some of the items like Vindaloo, Pulao etc. but may find English names for many others a useful touch that renders this book readable to anyone interested in Indian cooking, around the globe.

This book comes with a glossary [a hard to find addition in several Indian cookbooks] as well as a list of additional resources that one can use to explore Indian cuisine further. This book tends to cover more than just the food, discussing sports that the food might be a good after-meal to, and the health ramifications of the dishes. The recipes are provided in a easy to read format and include tips on substitutes for some of those hard to find Indian spices.

The one handicap this book has is that there are no pictures, but other than that, this book manages to encapsulate the whole process of Indian cooking and make it seem easy. The cuisine covered here is not region centric and covers all of India, from the North all the way to the South of India. You can find out more about dishes like Mango Yogurt or Shrimp Fritters here. If you are in the market for an easy take on Indian cooking, then this book is a must.