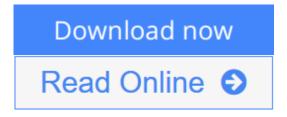
### Mangoes & Curry Leaves



By Jeffrey Alford, Naomi Duguid



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For this companion volume to the award-winning *Hot Sour Salty Sweet*, Jeffrey Alford and Naomi Duguid travel west from Southeast Asia to that vast landmass the colonial British called the Indian Subcontinent. It includes not just India, but extends north to Pakistan, Bangladesh, and Nepal and as far south as Sri Lanka, the island nation so devastated by the recent tsunami. For people who love food and cooking, this vast region is a source of infinite variety and eye-opening flavors.

Home cooks discover the Tibetan-influenced food of Nepal, the Southeast Asian tastes of Sri Lanka, the central Asian grilled meats and clay-oven breads of the northwest frontier, the vegetarian cooking of the Hindus of southern India and of the Jain people of Gujarat. It was just twenty years ago that cooks began to understand the relationships between the multifaceted cuisines of the Mediterranean; now we can begin to do the same with the foods of the Subcontinent.

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#### **Editorial Review**

#### From Publishers Weekly

*Starred Review.* With their most recent cookbook, *Home Baking*, the authors of *Seductions of Rice* and *Hot Sour Salty Sweet* strayed slightly from the kind of pungent Asian food that is their strength, but they're back on track with this paean to the subcontinent, which they've been visiting separately and together since the 1970s. The many dals, like soupy Easy Karnataka Chana with chickpeas and salads like Nepali Green Bean-Sesame Salad are simple and terrific. Entrees are often spicy and always authentic, like Goan Pork Vindaloo, made by rubbing a vinegar-spice paste into the meat. A chapter on street foods is full of promising tidbits, including the suggestion that readers make fried foods such as Mushroom Pakoras with Fresh Herb Chutney for guests (so long as they don't mind spending a whole lot of time in the kitchen). Reading Alford and Duguid's chatty text and headnotes is like receiving envy-inducing postcards from a college friend who never gave up backpacking—if you have the sort of friends who would be disposed to build a tandoor oven out of clay and manure or visit Arugam Bay in Sri Lanka based on a tip from a snake-bitten fellow traveler. This is a comprehensive book filled with compelling writing—a worthy addition to the couple's impressive body of work. Color and b&w photos. (*On sale Nov. 20*)

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#### Review

"Random House Canada continues its impressive cookbook program with another lavish volume from world travelers Jeffrey Alford and Naomi Duguid." –*Quill and Quire* 

"What is left to say about the *astonishing* husband-and-wife team Jeffrey Alford and Naomi Duguid?...This *wonderful* coffee table book is the result of multiple trips over three decades to the Indian subcontinent...Alford and Duguid have gathered a *breathtaking* range of recipes...The book's *gorgeous* design is filled out with the authors' own *luminous* travel photos...**Mangoes and Curry Leaves** is so fascinating it renders one virtually speechless." –*Quill and Quire* 

#### About the Author

Jeffrey Alford is a writer and photographer based primarily in northeast Thailand and Cambodia. He plants and harvests rice each year; helps raise frogs and several varieties of fish; and happily struggles along in three languages: Central Thai, Lao Isaan, and Northern Khmer. His forthcoming book, to be published in 2014, is tentatively titled *How Pea Cooks: Food and Life in a Thai-Khmer Village*. His earlier books, all cowritten with Naomi Duguid, are *Flatbreads and Flavors;HomeBaking; Seductions of Rice; Hot Sour Salty Sweet; Mangoes and Curry Leaves*; and *Beyond the Great Wall*. Jeffrey is currently developing a series of intensive culinary tours through northeastern Thailand and western Cambodia (the Angkor Wat area) under the name of Heritage Food Thailand.

Naomi Duguid is a writer, photographer, teacher, cook, and world traveler. Her most recent cookbook, *Burma*, brought news of a long-forgotten part of the world and was winner of the 2013 IACP Cookbook Award for Culinary Travel and the Taste Canada Food Writing Award. Her previous award-winning titles,

co-authored with Jeffrey Alford, include *Flatbreads & Flavors: A Baker's Atlas*, their first book, which won a James Beard Award for Cookbook of the Year; *Seductions of Rice; Hot Sour Salty Sweet*, also a James Beard Cookbook of the Year; *Mangoes & Curry Leaves*; and *Beyond the Great Wall*.

Duguid's articles and photographs appear regularly in *Lucky Peach, Food & Wine*, and other publications. She is a frequent guest speaker and presenter at food conferences. She is the host of Toronto's Food on Film series and has a strong online presence (Twitter and Facebook). Her stock photo agency, Asia Access, is based in Toronto, where she lives when she is not on the road.

#### **Users Review**

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#### Angela Rodriguez:

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#### Marilyn Washington:

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