



Mangoes & Curry Leaves

By Jeffrey Alford, Naomi Duguid

Download now

Read Online →

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid

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.

 [Download Mangoes & Curry Leaves ...pdf](#)

 [Read Online Mangoes & Curry Leaves ...pdf](#)

Mangoes & Curry Leaves

By Jeffrey Alford, Naomi Duguid

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid

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.

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid Bibliography

- Sales Rank: #780936 in Books
- Brand: Brand: Artisan
- Published on: 2005-11-01
- Original language: English
- Number of items: 1
- Dimensions: 11.44" h x 1.27" w x 10.13" l, 4.62 pounds
- Binding: Hardcover
- 416 pages

 [Download Mangoes & Curry Leaves ...pdf](#)

 [Read Online Mangoes & Curry Leaves ...pdf](#)

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*)

Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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 *astounding* 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 *breathhtaking* 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 co-written 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

From reader reviews:

Angela Rodriguez:

As people who live in typically the modest era should be revise about what going on or information even knowledge to make these keep up with the era that is always change and move ahead. Some of you maybe may update themselves by reading books. It is a good choice for yourself but the problems coming to anyone is you don't know what kind you should start with. This *Mangoes & Curry Leaves* is our recommendation so you keep up with the world. Why, because this book serves what you want and want in this era.

Marilyn Washington:

The feeling that you get from *Mangoes & Curry Leaves* is a more deep you digging the information that hide within the words the more you get serious about reading it. It doesn't mean that this book is hard to be aware of but *Mangoes & Curry Leaves* giving you excitement feeling of reading. The author conveys their point in particular way that can be understood through anyone who read the item because the author of this e-book is well-known enough. This specific book also makes your personal vocabulary increase well. It is therefore easy to understand then can go along with you, both in printed or e-book style are available. We advise you for having this specific *Mangoes & Curry Leaves* instantly.

Mark Blanding:

Information is provisions for anyone to get better life, information currently can get by anyone from everywhere. The information can be a information or any news even a concern. What people must be consider whenever those information which is from the former life are hard to be find than now could be taking seriously which one is acceptable to believe or which one typically the resource are convinced. If you get the unstable resource then you understand it as your main information it will have huge disadvantage for you. All of those possibilities will not happen inside you if you take *Mangoes & Curry Leaves* as the daily resource information.

Olive Griffin:

Typically the book *Mangoes & Curry Leaves* will bring that you the new experience of reading the book. The author style to spell out the idea is very unique. Should you try to find new book to read, this book very

appropriate to you. The book *Mangoes & Curry Leaves* is much recommended to you to read. You can also get the e-book from official web site, so you can more readily to read the book.

Download and Read Online *Mangoes & Curry Leaves* By Jeffrey Alford, Naomi Duguid #EDI7819PN0J

Read Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid for online ebook

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid books to read online.

Online Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid ebook PDF download

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid Doc

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid Mobipocket

Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid EPub

EDI7819PN0J: Mangoes & Curry Leaves By Jeffrey Alford, Naomi Duguid