

Indian Recipes - How to Make Your Dishes Look Amazing

Curry sauce is one of the most basic and popular ingredients in an Indian kitchen. Basic Indian Curry Sauce, made from onions, garlic, tomatoes, and spices with any choice of herbs. This is also the foundation for many Indian traditional dishes including soups and curries. This red onion tomato paste is very versatile and also freezes well.

If you are making a dish that employs this popular Indian ingredient, "Curry", then you will need to make sure that the curry sauce recipe that you use contains the correct measurements. Curry powder is available at virtually any grocery store or spice store and is usually a powder. If you do not have it, then you can substitute the powdered version for the actual ingredients mentioned in the citation needed to make your dish. You can also substitute the curry sauce powder if you are substituting a store-bought version.

Some curry recipes have varying instructions on the amount of coriander to be used. The 19th century food writer and culinary expert Sir Richard Francis Burton, often referred to as the "Rice King" had this to say about coriander: "For sweet and warm flavor, use half a teaspoonful of ground coriander... let it boil in a large white piece of butter till it becomes a consistency more like pudding than paste... strain off the powder and add it to the cooking of the meat." (From his "The Cookery Institute", Transactions of the Royal Institute of Chemistry, Series I, page 5.) This is perhaps an example of why you should always use whole coriander rather than powdered coriander.

While meat and fish are certainly common staples of Indian cuisine, vegetables are becoming increasingly important. Indian cuisine features extensive use of vegetables, especially tomatoes and onions. A popular choice in India is 'vedja' - a sour, spicy and slightly sweet variant on the Indian chicken tikka. Vindaloo is another favorite ingredient used in Indian cooking. It is spiced chicken that is prepared using Indian spices and then cooked with chicken or beef (sometimes even pork), vinegar and chicken broth.



Curry, which is spiced and made from meat, is one of the most common styles of Indian cuisine. It is usually served along with rice and is considered an accompaniment to any main meal. The main article of the Curry is the red spice, usually red chilli powder. Most curries include some amount of coriander and these should be softened before adding to the main article to enhance their taste. Most hotels and restaurants will be able to provide you with curry recipes that you can try at home.

While there are many famous restaurants in the world who have invented and created delicious dishes, just like the ones mentioned above, you may want to head down to your local Indian subcontinent and experience the real flavor of the cuisine yourself. There is no denying that the local variety is far more tasty than what you get from restaurants across the world. This variety of dishes is generally more mild and is therefore ideally suited for those people who are not used to hot spicy food. homemade curry sauce While the local dishes may take some getting used to, once you do you will fall in love with this truly amazing dish!

In the Marathas, South Indians and Gujaratis, the most popular curry dishes are chicken and beef. There are variations in taste for chicken and beef and one can choose accordingly. In the North, the popular meat used in the dishes is pork. Some other dishes include chicken kebabs, mutton kebabs and even mutton roti. One of the major spices used in Indian cuisine is that of mustard seeds which give the dishes a very special aroma and flavor.

Curry sauce also includes onion and green chili powder, which adds a lot of zing in it. The green chili is mainly used to add heat but onions and green chili powder are also very important in making it a delightful dish. Apart from these, a little bit of salt and some sugar or honey is added to give it the right flavor. When buying these ingredients, be sure to check whether they are whole spices or powder. If you buy them in powder form, then they will not have much flavor.