



Asian Pickles: India: Recipes for Indian Sweet, Sour, Salty, and Cured Pickles and Chutneys

Karen Solomon

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A DIY guide to making the tangy pickles of India, featuring recipes ranging from traditional chutney and achar to new combinations using innovative ingredients and techniques.

For Asian food aficionados as well as preservers and picklers looking for new frontiers, India's diverse and sometimes spicy array of pickled products and innovative flavor pairings will wow the palate. In *Asian Pickles: India*, respected cookbook author and culinary project maven Karen Solomon introduces readers to the unique ingredients used in Indian pickle-making, and numerous techniques beyond the basic brine. For the novice pickler, Solomon also includes a vast array of quick pickles with easy-to-find ingredients. Featuring 15 of the most sought-after Indian pickle recipes--including Coconut-Mint Chutney, Sour Mango Pickle, Cauliflower Pickle, and more--*Asian Pickles: India* will help you explore a new preserving horizon with fail-proof instructions and a selection of helpful resources.

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