

Check out the huge variety of Indian dishes

It is just the mental block and nothing else. Many people just take a look at the Indian dishes and think that it is just impossible for them to recreate the same in their kitchen. It is not as tough as one thinks and if one starts with the simple stuff and progress towards the rougher items, then it will not be difficult.

Some of the simplest ones are the items made of rice. As has been stressed many times, India is a huge country with various states and cultures and each one of them have their own specific culinary items.

Even simple stuff like the rice takes on different hues and tastes when one tries it out at different states. If south India is famous for its turmeric rice, the khichuri is famous in West Bengal.

The latter is made up by boiling rice and pulses together while the former is made up of a mixture of rice and turmeric. Before dreaming up any horror tales, it is advisable to sample a spoonful and then only will you be able to know the difference. In some states the rice and bread is a favorite food too.

How about having steaming hot rice mixed with favorite condiments? One whiff of the aroma it gives off will make you go at it. The badshahi pulao is one of them. For those who do not mind going in for something special, chicken fried rice is recommended. There are many foodstuffs that are named after their city of origin and the Lucknow-e khas biryani is one of them. No doubt most Europeans know about biryanis. If you want to become as strong as popeye why not try out some spinach puri?

Even though it looks huge, you need not be worried, since it is full of air and the moment you poke the same with a finger, the entrapped air will escape, leaving just the covering. The matter kachori, which is available in central, northern and western India, is a favorite and can be taken any time.

For those who want to try out south Indian specialties, there is the ever-favorite masala dosa, which is a plain dosa stuffed with vegetables. If you have loved eating these foods and want them at your home, there are several websites, which accept international orders.

Do not worry, sine the foods are specially packed in non-perishable containers so that they retain their original taste and flavor. If you want to prepare the same in the comfort of your home, there are special packages available with detailed instructions on how to prepare these exotic foodstuffs. You can also check out various cookbooks and websites more details. You can check out your local super market and you can be rest assured that they will have quite a few ready-to-cook Indian dishes that you ca prepare within an hour.

About the Author

If you want to cook Indian delicacies like sweet and [vegetarian](#) the [quick and easy](#) way, from the comfort of your [home](#), it is no big deal. You can become a master chef of Indian food in no time at all. To learn more about Indian recipes and [cooking](#), visit their website today.

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