

## Anybody can make Indian recipes with a bit of help:

There are many states in India and each of them has their own special styles of cooking. Not only just cooking, even the ways the finished goods are served are different too. While in many parts of India rice might be served with daal, in south India the same is tamarind water. Coe to think of it, there are many dishes available in South India which have a unique flavor of their own. Ask any person who has eaten masala dosa and he will immediately think of south India.

While masala dosa is now available in almost all the cities, towns and villages of India, it made its humble beginning in south India. Even today there are more than 80 varieties of this specialty available in some hotels. This is a pure vegetarian food and is extremely light. It is also available without stuffing and one can eat several pieces of the latter without feeling any heaviness in the stomach. However, once you go towards northern India, the type of food changes. As mentioned before India is a land with diverse cultures and each culture, caste and region have their own special foods.

There are some foods which can be had only in a certain region, but there are certain foods which are available all over India, the most common one being the masala aloo. This is available all over India and though the taste may be different from region to region or from city to city, the basic ingredients are the same. Potatoes and spices are used to make the same. If you visit any north Indian town, it is most likely that you will be served gobi subzi along with puri.

However, if you want to go in for another variety of puri which is referred to as the kulcha, it tastes best with chhole. Go down to the colorful state of Rajasthan and taste the hot dishes available over there. While you enjoy the gastronomic delights do not forget to sample their famous daal pakora. Eat as many as you want and yet you will be left with a feeling that you might as well do with a few more. Such is the beauty of Indian cooking. Just a bit of rice mixed with daal and some spices to taste will give you the famous Bengali khichuri.

Light on the palate this is a must eat if you visit Bengal. While in Bengal, do not forget to try out the shukto otherwise you will be missing that you will regret for a lifetime. It is impossible to cover all the Indian dishes in even one book but not mentioning some regional favorites like rajma masala, matter paneer and hariyali arhar would be a crime. There are many websites, which contain lots of Indian recipes, and some of them give exact details about how to prepare them. Try them out today and become the talk of the town.

## About the Author

Cooking delicious Indian food has never been so easy. Have the right ingredients, follow a few simple examples and become the talk of the town. If you still have any doubts, do a simple thing. To learn more about Indian recipes and cooking, visit the website today and get more [taste](#) of different dishes like [vegetarian](#), [Gosht Yakhnee Pulao](#) and [Keema Mattar Pullao](#) etc.

Source: <http://www.mmm-ec.org>