

Prashad-Cooking with the Masters is a great book that covers a wide swath of Indian cooking, but it was published without an index! Since it is arranged geographically, it is almost impossible for a non-Indian to find a recipe. Since I wanted to use the book, I created an index for it. This index is much longer than a published version would be, as it has main entries for many of the spices, to facilitate my use of them. Plus, most recipe titles were not in English, and I wanted to include both versions. In this way, the index also acts as a glossary of Indian dishes.

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