Mysteries and Spices RECIPES

Resources to be shared in the chat and follow-up email

 Grocery stores in the Howard County where we can find Parsi Ingredients and Niloufer's Book

Guru Groceries and Chaat House

7817 Old Georgetown Road, Bethesda MD 20814

Store: 301.251.4400. Cell: 301.318.5600 Instagram:@gurugrocerieschaathouse

Facebook: https://www.facebook.com/gurugroceries

Banana leaves can be found at Asian / Korean food stores. Or parchment can be used.

- The Fish Recipe prepared today https://thecookscook.com/recipes/patra-ni-machi-fish-banana-leaves/
- The Chutney recipe is included in the above fish recipe.
- Link to buy Sujata's Books https://sujatamassey.com/
- Link to buy Niloufer's book
 https://www.amazon.com/World-Parsi-Cooking-Across-Borders/dp/1999009908

The World of Parsi Cooking: Food Across Borders is available from Amazon in the USA. Please note that **the last 126 books** are now left in their system which will not be refilled. While amazon has several reviews on this book and has a short video of the pages of the book, here are some more links to look into the cookbook before purchase.

A sneak peek into The World of Parsi Cooking: Food Across Borders.

Cookbooks are created and written for various reasons. Here is <u>why The World of Parsi</u> Cooking: Food Across Borders has been put together.

Reviews are always welcome. Here is a page on how my passionate mission of #revivinganancientcuisineone recipe at a time has picked up momentum Niloufer's Kitchen is always involved with communities across the world. Here is the update page on what we have done so far.

Yesterday we prepared Patra ni Machi - the <u>coconut chutney</u> is such a useful recipe. This chutney can be used in many ways.

Chutney Sandwiches
Eggplant stuffed with Chutney
Parsi Scotch Eggs
Fish in puff pastry

<u>Spicy lentils</u> - this recipe is for a crowd you can halve or quarter it for a family of 6.

I hope that all of you are planning to try out a Parsi food recipe soon. Feel free to connect, ask questions, book a cooking demonstration or simply reach out for a community event. You may follow Niloufer on instagram, facebook and linked in to keep updated. Niloufer has shared her email for questions: niloufer.mavalvala@gmail.com

Thank you so much for joining us!

We love hearing from you! Please fill out our survey and share your thoughts:

https://bit.ly/surveyhcls
Good night.