Article Side

Taste the Unique Regional Tastes of India with Andhra, Hyderabadi and Goan Recipes by Preeti

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India, a vast country known for its culture, heritage and food! Spicy food couldnâ€™t get tastier. Diverse India has got diversity in all forms dance, language and food! Every food has got a charm of its own. South India is known for its spices and spicy food. Starting with Andhra, you will discover so many different tastes.

Andhra foods are rich in chilies and curries of all sorts and tastes. Rice is the most essential ingredient of Andhra recipes. In Andhra, you can find all sorts of rice foods. A taste one can never forget. Letâ€™s start with curries known in Andhra as koora.

Different varieties of koora are:

- Vepudu: fried vegetables, usually including okra, potato etc.

- Kaaram Petti Koora: The vegetables sautÃ©ed & filled with curry paste, generally wholly cooked.

- Pulusu Koora / Aava petti Koora: vegetables boiled and cooked in tamarind sauce

- Pappu Koora: vegetable boiled and fried with pulses.

A popular variety of Andhra daal is pappu in which spices are not added and still is finger licking. Pickles of Andhra are quite famous, and are made out of vegetables. Easy to prepare and tasty to eat! A typical Andhra dish is Pulusu which is a stew made out of mangoes or tomatoes. How can the food be complete without sweets? In Andhra, you can find no. of laddus right from coconut to rice and truly spectacular to taste.

Hyderabad, a place known for its ethnic and royal culture! Food is rich as much as the culture in Hyderabad. A food lover must try Hyderabadi recipes, he is sure to go bananas! One thing that comes to everybodyâ€™s mouth when talking about Hyderabad is the famous â€œHyderabadi biryaniâ€•. from the kitchen of Mughals cooked by Nizams here is the pride of Hyderabadi kitchen, famous for its aroma, usually served with dahi ki chutney or mirchi ka salan. â€œPathar ka Goshtâ€• is another dish worth trying! Meat chunks cooked on hot stoneâ€¦ yummy! â€œPayaâ€• is a dish one should never miss! Going in the month of Ramzan one must taste â€œhaleemâ€• a perfect blend of nutrition and flavour. Hyderabad recipes are quite mouth-watering. One can do anything but not share Hyderabadi recipes with anybody.

Goa, Indiaâ€™s own little foreign country, located along the west coast of Arabian Sea, and is famous for its sea food. Not particularly spicy but extremely healthy and tasty. Jaggery sweetens while kokum sours the food. Goa has vegetarian cuisine also. Christian cuisine of Goa is influenced by Portugal. Fish curry of Goa, including fish of all kinds is mouth watering and finger licking. Few onions, garlic and oil but more nutrition is Goaâ€™s specialty. Loud music, sea beach and Goan recipesâ€¦ perfectly! Cannot get better! Goan recipes are one of their kind and a must try!

Write so much as you can about Indian food and still it wonâ€™t be sufficient. One has to try it to understand it. Once tasted is relished forever!

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