



Spicing lives

When Tara Deshpande Tennebaum's grandmother gifted her a collection of old, tattered, hand written recipes, neither of them imagined that one day these recipes would be the backbone of a best-selling recipe book. The recipes were so fragile, that they could not be scanned. To preserve them, Tara started writing them out by hand. "My mother and grandmother were fabulous cooks. While my husband was at B-school, I was bored. So I decided to teach Indian cooking, I started studying culinary art, and eventually it became something bigger." That something bigger is *A Sense for Spice* – recipes and stories from a Konkani kitchen. While the book is mostly about recipes, Tara spends a considerable amount of time and pages discussing her childhood vacations at her grandparent's house in Belgaum, and how various influences and cultures shaped her grandmother's cooking. The book also deserves kudos for the painstaking glossary that lists each ingredient in English as well as its local name in India. With authentic recipes that cover breakfast, snacks, soups, salads, seafood, egg and poultry, as well as spice mixes and chutneys, this book is a must have for any cooking enthusiast. Meanwhile, Tara already has an offer for a second book but is undecided on whether it will be a novel or another cookbook. •