

Spice, Spicer, Spicy, is what one can say about Indian food....

Hot, hot and even hotter is what most people say when asked to describe Indian food. This is true because most of Indian foods are made using a whole lot of spices as well as chillies which they like to take even when they are raw. Indiabuzzing teaches you how to make Indian food as well as how to eat it. We teach you the right spices to use while making your favorite Indian dish or cuisine and the right etiquette you need to have while eating in India or in an Indian restaurant or just to make you feel that the food you have made is more Indian.

Curry is a spicy Indian delicacy which involves the use of hot spices as well as chillies. Curry also means soup or basically stews which are usually thick and spicy. Now known the world over, Indian curries have spread throughout the world and have been adopted by other Asian cultures such as the Thai, Chinese and other South Asian and Southeast Asian countries. Curry and tea are the only really true "Pan-Asian" dishes that still exist and have roots of originality from India. After the British colonized the Indians in the eighteenth Century they took with them all that India had to offer including their fine cuisines, but the kind of curries that the Europeans and Americans consider as curries are not real curries or are not considered that by their native countries unless you eat from an Indian Restaurant. Most people do not know this but the term curry is derived from the term Kari which is a South Indian language usage for the secondary dishes that are eaten with rice. Curry leaves, which are known as karivēpāku in Telugu, karibevu in Kannada, and 'Karuvapillai' in Tamil literally means black/dark leaf, and is used in various kinds of dishes common in South India.

About the Author

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