

Modified uppercase style with fully quoted recipe titles, letter-by-letter sorting, conflated numbers

A

amchoor (mango powder), 14
ancho chiles
 about, 9–10
 Bean Bars with Ancho Salsa and Herb Chutney, 156–57
appetizers and snacks, 21–42
 Bite-size Vegetables and Salsa, 23
 Chutney-topped Rice Cakes, 24
 Crostini with Chutney, 29
 Curry Gyozas, 38–40
 Easy Baked Potato Chips, 34–35
 Five-spice Nuts, 25
 Fresh and Dried Fruits with Garnishes, 23
 Garlic Toast, 41–42
 Indian-style Roasted Potatoes, 32–33
 Papads (or Pappadums), 24
 Pecan-Mushroom Pâté, 30–31
 Roasted Chestnuts, 24
 Roasted Eggplant Relish, 26–27
 Slow-roasted Tomatoes, 36–37
 Spicy Roasted Chick-peas, 24
apricots, in Plum-glazed Squash Rings, 89–90
arugula (rocket), 8
asafetida, 8
Asian pears, 8
Asparagus and Orzo Salad, 83

B

balsamic vinegar, 20
banchan
 about, 76
 Wilted Spinach Banchan, 87–88
Barbari Bread, 92
Barley and Roasted Garlic Soup, 62
beans
 about, 147
 Bean and Broccoli Soup, 60–61
 Bean Bars with Ancho Salsa and Herb Chutney, 156–57
 Bean Loaf, 134
 Beans with Fancy Toppings, 146–48
 Corn, Potato, and Lima Bean Chowder, 56–57
 Green Beans and Dried Tofu Foogath, 123–25
 Green Beans and Red Pepper Gratin, 142–43
 Leeks, Leafy Greens, and Navy Bean Soup, 70–71
 in Split Pea and Sweet Potato Sambhar, 148–50
 Spuds and Black Bean Casserole, 160–62
 Super-tomatoey Green Beans, 154–55
 Two-bean Shorba, 58–59
beets
 Beet and Lentil Salad in Pepper Cups, 81–82
 Beets and Feta Cheese in a Spinach Nest, 86–87

Exact quote style with initial caps and fully quoted recipe titles, letter-by-letter sorting

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