

SHEBA'S Recipes

Volume 1 – August 2009

Almost one year back I started posting videos on the web. The main goal was to share some of my recipes and method of cooking. I was really surprised at the response that I got and soon there were requests pouring in for more recipes and posting. I am really honored by these responses and some of your comments. I want to thank you all for taking some time out of your precious time schedule and spending it to watch my videos.

This is my first news letter, I will be adding more information on the website and will also be letting you know about my upcoming recipes but at this time I only want to thank you all for watching.

Here are some of your comments – I appreciate all comments and, as you may know, I have the ability to delete a comment from the youtube website, but I do not do that except for the ones that start using words which are in-appropriate. So please continue to post your comments. I do read all of them. Here are a few:

*Hey Sheba, I am Pallavi from Delhi and I wanted to say a big thank you to u because honestly I did not know how to cook good food because I am just 18 yrs of age n a pampered single daughter. All thanks to u that I now know how to cook some delicious food. I always wanted to surprise my dad by cooking some good food and never really ended up that way. But now my dad loves the way I cook food. May god bless u. Regards,
Pallavi Chattopadhyay – Delhi India. (with minor edits)*

Hi you've got a special talent thanks for all of those nice videos.....my husband is Kuwaiti and he really loves Indian food but I don't know how to do it. Thx for ur videos it really help me so far.....god bless u (with minor edits)

I infact, tried your mutton curry for the first time it was delicious. My hubby loved it "for the first time". THANKS.

i love your videos! I made mango lassi...mmmmm, delicious! Thanks

hi thx for sharing ur recipes... my mom finally eats the food i make. hehehhee
thx :)

*The recipe is a very nice one, but I wouldn't call it traditional biryani. For all South Asian rice dishes, you need to put it on "Dum" not just mix the ingrediants. For the flavor to truly mix it needs to stand for atleast 10 minutes. That is why the Indo-Pak cooking is so time intensive. A mere mix will not give you the biryani that most people are fond of. I would see this as chicken curry over rice more than Biryani. –
(Comment posted on Biryani Recipe)*

Again a big Thank You to all who have taken the time to post a comment.

I will soon see you with another recipe.

Please do send me your comments on the new website. If there are things that you would like to see on this website please do let me know.

Thanks

Sheba Fehmi