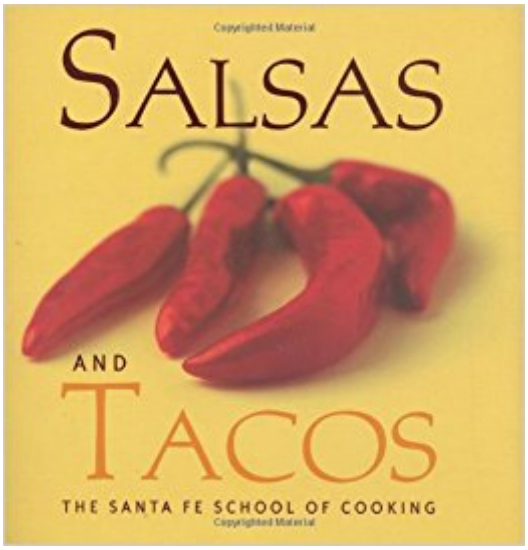
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Salsas And Tacos: Santa Fe School Of Cooking



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Synopsis

Hot and Smoky Shrimp Tacos, Roasted Wild Mushroom Tacos with Queso Fresco, Fire-Roasted Corn and Poblano Chile Tacos-these are a few of the most taste-tempting tacos you'll ever put in your mouth. And what to top them with-of course, it must be the perfect salsa! This book combines mouth-wateringly unique taco recipes with tried-and-true salsa recipes that add an extra kick to any dish, from the definitive experts of southwestern cuisine at the Santa Fe School of Cooking. "Hold onto Your Hat" Habanero Salsa Chicken al Carbon and Avocado Wrap Grilled Pineapple Salsa Apple Pie Tacos Grapefruit-Orange Salsa Baja-Style Fish Tacos with Chipotle Mayonnaise Roasted Pepper Relish with Raisins and Pinon Nuts Tomatillo-Papaya Salsa Plus recipes for fresh tortillas, authentic Mexican sauces, techniques for roasting and toasting, info on chiles, and much more! With inventive flavor combinations, full-color photographs, and resources for ingredients, this hot little book offers endless ideas for tacos and their perfect toppings.

Book Information

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Average Customer Review: 4.4 out of 5 stars 26 customer reviews

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Customer Reviews

This charmer of a cookbook is dedicated to the crowd-pleasing duo of salsa and tacos in all its spicy glory. Starting with a brief tutorial on chiles and other southwestern ingredients, the collection then offers 24 salsas, each a lesson in creativity. Jicama-Watermelon Salsa begs to be paired with fish or shrimp straight from the grill, while earthy Roasted Pepper Rajas work tasty miracles on a chicken sandwich. The author suggests using Bing Cherry-Pistachio Salsa to complement a holiday meal: a fine idea, but why stop there? Atop a scoop of vanilla ice cream, it becomes an unusual and invigorating dessert. The taco selection is brief but well edited; Hot and Smoky Shrimp Tacos are

simple but fiery, and Baja-Style Fish Tacos with Chipotle Mayonnaise taste like they just arrived from Cabo San Lucas. Carne Asada is a bigger production: a sirloin steak marinated in garlic and chiles, served alongside various salsas and tortillas. It’s more involved than a simple taco, but it’s the perfect recipe to show off the complexity and spice of Santa Fe cuisine.Copyright Ã Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Susan Curtis, owner of the school, is a member of the International Association of Culinary Professionals and of Les Dame d’Escoffier.

Some unique and delicious salsas

Great little cookbook. Lots of recipes that are inspiring and not complicated.

Cannot recommend the salsas in this book strongly enough. Follow the directions, and you are essentially guaranteed to produce delicious and beautiful salsas (about which your friends and family will rave).

Going to a favorite chef for Christmas

Excellent book right on topic.

Great mexi stuff.

I usually make up my own salsas. This book had so many great new ideas we bought one for ourselves and many for gifts.

Love

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