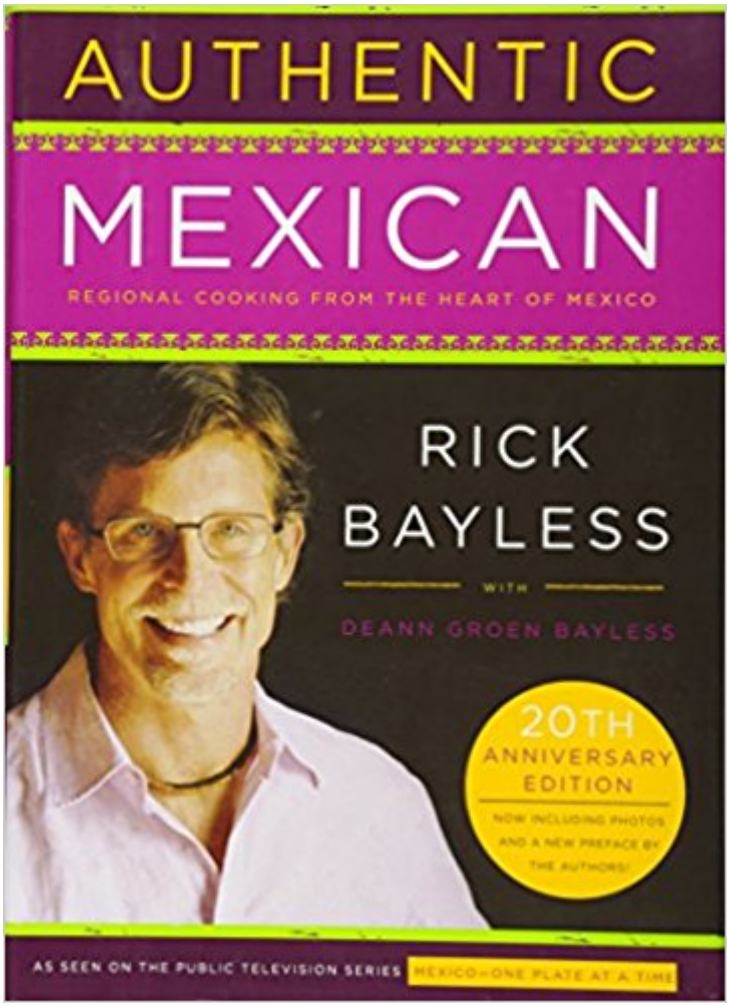
Ebook Directory
the best source of ebook

The book was found

Authentic Mexican 20th Anniversary Ed: Regional Cooking From The Heart Of Mexico



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Americans have at last discovered Mexico's passion for exciting food. We've fallen in love with the great Mexican combination of rich, earthy flavors and casual, festive dining. But we don't begin to imagine how sumptuous and varied the cooking of Mexico really is.After ten years of loving exploration, Rick Bayless, together with his wife, Deann, gave us Authentic Mexican, this now classic, easy-to-use compendium of our southern neighbor's cooking.This all-embracing cookbook offers the full range of dishes, from poultry, meat, fish, rice, beans, and vegetables to eggs, snacks made of corn masa, tacos, turnovers, enchiladas and their relatives, tamales, and moles, ending with desserts, sweets, and beverages. There are irresistible finger foods such as Yucatecan marinated shrimp tacos and crispy cheese-filled masa turnovers; spicy corn chowder and chorizo sausage with melted cheese will start off a special dinner; you will find mole poblano, charcoal-grilled pork in red-chile adobo, and marinated fish steamed in banana leaves for those times when you want to celebrate; and exotic ice creams, caramel custards, and pies to top off any meal. There's even a section devoted to refreshing coolers, rich chocolate drinks, and a variety of tequila-laced cocktails.The master recipes feature all the pointers you'll need for re-creating genuine Mexican textures and flavors in a North American kitchen. Menu suggestions and timing and advance-preparation tips make these dishes perfectly convenient for today's working families. And traditional and contemporary variations accompany each recipe, allowing the cook to substitute and be creative.Rick and Deann Bayless traveled more than thirty-five thousand miles investigating the six distinct regions of Mexico and learning to prepare what they found. From town to town, recipe by recipe, they personally introduce you to Mexico's cooks, their kitchens, their markets, and their feasts.If, like the rest of us, you have a growing love for Mexican food, the reliable recipes in this book and the caring, personal presentation by Rick and Deann Bayless will provide meal after meal of pure pleasure for your family and friends.

Book Information

Hardcover: 384 pages
Publisher: William Morrow Cookbooks; 20 Anv edition (April 3, 2007)
Language: English
ISBN-10: 0061373265
ISBN-13: 978-0061373268
Product Dimensions: 7 x 1.2 x 10 inches
Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 221 customer reviews

Best Sellers Rank: #37,032 in Books (See Top 100 in Books) #12 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > Latin American #17 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > Mexican #5922 inÃ Â Books > Reference

Customer Reviews

Rick Bayless (host of the PBS-TV series Cooking Mexican extensively explores Mexican cookery, analyzing particular national characteristics as well as regional variations of the complex cuisine. He traces the history of Mexican food from the humble squash and beans of thousands of years ago to a cuisine that came to include chiles, corn and the orchard bounties (coconut, pineapple, avocados) of the conquering Spanish. Mexican dishes familiar to Americansthe enchiladas, tamales and tacos that are more properly classified with North American Southwestern cookingare included, but the most interesting recipes are the more exotic: Native American-influenced, spice-sweetened food from the Oaxaca region and simple, European-influenced seafood and vegetable dishes of the Gulf states. The author explains how common flavors (tomatoes, chiles, coriander, lime, onion, garlic) are transformed by proportion and cooking method to produce the regional differences. The book is extremely thorough, with over 650 pages, 19 recipe chapters, a glossary, bibliography and ingredients source list (although most are commonplace). The recipes, which are frequently complicated and challenging, are made less intimidating by especially clear and well-organized instructions, and comprehensive, highly readable notes on techniques, ingredients, timing, advance preparation and variations. Illustrations not seen by PW. Copyright 1986 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Americans have at last discovered Mexico’s passion for exciting food. We’ve fallen in love with the great Mexican combination of rich, earthy flavors and casual, festive dining. But we don’t begin to imagine how sumptuous and varied the cooking of Mexico really is.After ten years of loving exploration, Rick Bayless, together with his wife, Deann, gave us Authentic Mexican, this now classic, easy-to-use compendium of our southern neighbor’s cooking.This all-embracing cookbook offers the full range of dishes, from poultry, meat, fish, rice, beans, and vegetables to eggs, snacks made of corn masa, tacos, turnovers, enchiladas and their relatives, tamales, and moles, ending with desserts, sweets, and beverages. There are irresistible finger foods such as Yucatecan marinated shrimp tacos and crispy cheese-filled masa turnovers; spicy corn chowder and chorizo sausage with melted cheese will start off a special dinner; you will find mole poblano,

charcoal-grilled pork in red-chile adobo, and marinated fish steamed in banana leaves for those times when you want to celebrate; and exotic ice creams, caramel custards, and pies to top off any meal. There’s even a section devoted to refreshing coolers, rich chocolate drinks, and a variety of tequila-laced cocktails.The master recipes feature all the pointers you’ll need for re-creating genuine Mexican textures and flavors in a North American kitchen. Menu suggestions and timing and advance-preparation tips make these dishes perfectly convenient for today’s working families. And traditional and contemporary variations accompany each recipe, allowing the cook to substitute and be creative.Rick and Deann Bayless traveled more than thirty-five thousand miles investigating the six distinct regions of Mexico and learning to prepare what they found. From town to town, recipe by recipe, they personally introduce you to Mexico’s cooks, their kitchens, their markets, and their feasts.If, like the rest of us, you have a growing love for Mexican food, the reliable recipes in this book and the caring, personal presentation by Rick and Deann Bayless will provide meal after meal of pure pleasure for your family and friends.

I love Rick Bayless and how he gives us access to authenticate recipes. Unfortunately the Kindle version needs improvement to easily access the contents. Only the Contents page is linked properly. The Searchable Terms page includes recipes and the page number but the "Go To" function only uses location references, not page number. Very frustrating. I’m still trying to get to the chilaquile recipe.

I gave this two stars because it’;s well written and just a fun read.As far as being a cookbook, it sucks. The conversion from analog book to e-book is not complete. Where the recipes would reference a page number, and a proper e-book would have a link, there is nothing. I mean NOTHING. A recipe might say something like "prepare tortillas as " and that’s it. Look in the index, find the proper recipe for the ingredient, then try to find your way back to the recipe you’re preparing. Repeat.I’m getting really fed up e-books that are horribly proofed, or just not finished like this one. In fact, I think I’ll change my rating to 2 stars.

I am a lover of good food. Mexican dishes are fun to prepare and my family enjoys them. I like the recipes provided in this book and will be using it to make my dishes the best they can be.

A few things out of the way first: Yes, Rick Bayless’s TV persona is obnoxious; yes, it’s annoying that the most prominent Mexican restaurateur/cookbook author isn’t latino; yes, other authors

(Diana Kennedy, esp.) are more rigorously authentic.That said, this book is, without question, the best place to start an inquiry into traditional (or authentic, whatever that means) Mexican cooking.The book is especially useful because, in addition to great recipes, it focuses on *technique*. In the same way that, say, Jacques Pepin or Julia Child teach you not just how to prepare coq au vin but rather the way one braises poultry in general, Bayless's cookbook teaches you not just, say, how to prepare a mole, but how a mole is prepared by toasting, then grinding, then frying spices and other ingredients, the sauce from which one then uses as a base to braise meat. Once it provides a technique, it typically provides a variety of both traditional and non-traditional variations so you can understand what is essential to a dish and what can be altered to suit one's taste. It also provides consistently provides in-depth timing advice (sometimes spread across several days) and good alternatives for substituting items if you don't have access to a latin market.In short this book provides not just a vocabulary, but a grammar for Mexican cooking.Also, the recipes are great. Really, really great.

This is one of the very best Mexican cookbooks available in my opinion, written by a master cook who has focused on Mexican cuisine for many decades. Easy to use with great recipes.

This is a lovely book! I defy anyone to start reading it and not want to head into the kitchen and cook!I really appreciate the thoroughness- it's got very thoughtful info on pretty much everything one can possibly do with masa, for instance... and I want to try ALL of them!I grew up in the Midwest, when and where taco "kits" were about as Mexican as we got- and this has opened my eyes so much! Highly recommended!

Well, I expected more from Mr. Bayless. There is too much verbiage and too little recipes. Most of the recipes are unuseable unless you're cooking for a crowd.

We've made 6-7 recipes from the book and they have turned out really well. I like the pointers and alternatives he gives in the notes next to the recipes. Difficulty ranges from quick and easy to multi-day preparations.

Download to continue reading...

Authentic Mexican 20th Anniversary Ed: Regional Cooking from the Heart of Mexico Easy Mexican Cookbook (Mexican Cookbook, Mexican Recipes, Mexican Cooking 1) Authentic Mexican: Regional Cooking from the Heart of Mexico Southern Cooking: Southern Cooking Cookbook - Southern

Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Mexico: Mexico Travel Guide: The 30 Best Tips For Your Trip To Mexico - The Places You Have To See (Mexico Travel, Cancun, Mexico City, Los Cabos, Oaxaca Book 1) Truly Mexican: Essential Recipes and Techniques for Authentic Mexican Cooking Mexican Cooking: A Cookbook of Authentic Mexican Food Recipes Mexican Craving: 9 Easy Steps to Cooking Authentic Mexican at Home The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados Mexico: Mexico Travel Guide: 101 Coolest Things to Do in Mexico (Mexico City, Yucatan, Los Cabos, Oaxaca, Cancun, Guanajuato, Guadalajara, Puebla) Easy Mexican Food Favorites: A Mexican Cookbook for Taqueria-Style Home Cooking Pati's Mexican Table: The Secrets of Real Mexican Home Cooking Top Mexican Cooking Recipes: Delicious, Healthy & Easy Mexican Recipes cookbook that you will love Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Guest Book 50th Wedding Anniversary: Beautiful Ivory Guest Book for 50th Wedding Anniversary, Golden Anniversary Gift for Couples Mexico The Beautiful Cookbook: Authentic Recipes from the Regions of Mexico Mexican Regional Cooking When Things Fall Apart: Heart Advice for Difficult Times (20th Anniversary Edition) The Mexico Expat Retirement and Escape Guide: The Tell-It-Like-It-Is Guide to Start Over in Mexico: Mexico Retirement Guide FREE GUATEMALA GUIDE Retire in Antigua Guatemala Ceramica de Teotihuacan (Teotihuacan Ceramic), Artes de Mexico # 88 (Bilingual edition: Spanish/English) (Coleccion Artes De Mexico/ Collection Art of Mexico) (Spanish Edition)

Contact Us

DMCA

Privacy

FAQ & Help