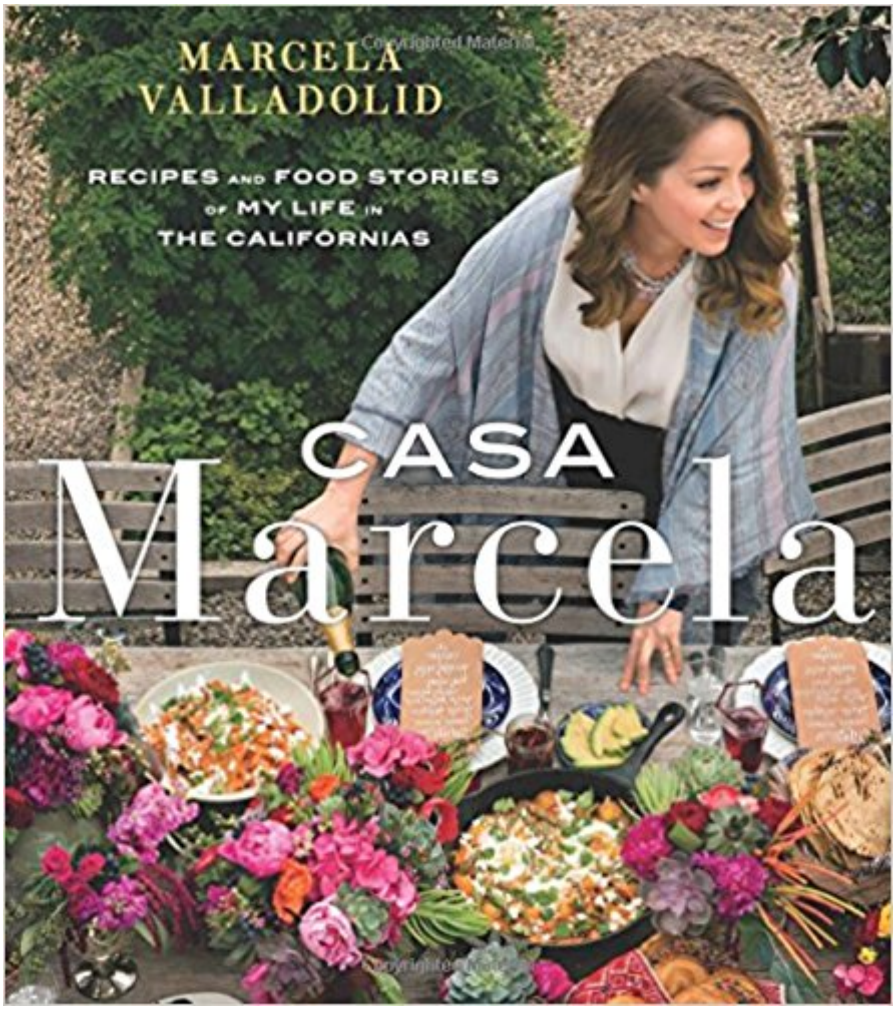
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Casa Marcela: Recipes And Food Stories Of My Life In The Californias



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Synopsis

California-Mexican-style recipes and menus from the beloved Food Network host From the long-time host of Food Network's Mexican Made Easy and now co-host of The Kitchen comes Marcela's most personal collection of recipes yet, a reflection of her experience growing up in Tijuana and traveling back and forth toÃ Â San Diego to see family and friends and for school. This book captures a culture centered around food, loved ones, and gatheringsÃ Â with mouthwateringÃ Â recipes and in vibrant photography, all shot at Valladolid's home. Mexican food really is simple at its core, if you have someÃ Â extra time for slow roasting meats or to prepare a few salsas, and the results are sure to impress. There are small bites like Cod Fritters with Chipotle Tartar Sauce and Grilled Steak and Cheese Tostadas;Ã Â entrees such as Red Chile Lamb Stew and Roasted Tomatillo Salmon; and even drinks and desserts for special occasions, including Strawberry Layered Tres Leches Cake. With mouthwatering recipes and evocative photography, Casa MarcelaÃ Â presentsÃ Â Mexican foodÃ Â in a way never seen before.

Book Information

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Customer Reviews

View larger Creamy Beer ShrimpÃƒÂ¢Ã â ¬Ã â œStuffed Poblano Chiles from Casa Marcela Serves 4 to 6 This is a showstopper right here. If you are lucky enough to travel through Mexico, youÃƒÂ¢Ã â ¬Ã â„¢ll find that there are countless versions of stuffed peppers: with cheese, with meat, with beans, with dried fruit, and here with seafood. This simple, rich, creamy perfection fills the optimal pepper for stuffing: the poblano. Be careful, though, because depending on the crop,

they can range from totally mild to pretty darn spicy. DonÃƒÂ¢Ã â ¬Ã â„¢t be afraid to smell them at the market: if it stings your nose a little, youÃƒÂ¢Ã â ¬Ã â„¢re probably gonna get some fire from the pepper. If spice is what you are looking for, you can certainly use a jalapeÃƒÆ'Ã Â o. They are smaller, so youÃƒÂ¢Ã â ¬Ã â„¢ll have to purchase a few more to use up all the stuffing, but they also come out great. Directions Turn a gas burner to high. Char the poblano chiles directly on the burner, turning with tongs, until blackened all over. (Alternatively, roast in the oven under the broiler.) Place the chiles in a plastic bag and let steam for 10 minutes. Gently rub the chiles with paper towels to remove as much skin as possible. Using a paring knife, make a slit across the top of a chile just below the stem, leaving the stem intact. Starting from the middle of the slit, slice lengthwise down to the tip of the pepper (cut through only one layer). Open the chile like a book and pull out the seeds and inner membranes. You may need to use a paring knife to loosen the top of the seedpod. Repeat with the remaining chiles. Melt the butter in a large, heavy saucepan over medium heat. Add the garlic and chiles de ÃƒÆ'Ã Â¡rbol and cook, stirring, until fragrant, about 2 minutes. Add the shrimp and cook, stirring, until lightly pink, about 1 minute. Season with salt to taste. Stir in the beer and cook until lightly evaporated, about 3 minutes. Stir in the cream and bring the mixture to a simmer. Remove the shrimp from the sauce and cook the sauce until thickened, about 6 minutes more. Return the shrimp to the pan and add 1/2 cup of the cheese, stirring until the cheese is completely melted. Turn off the heat. Preheat the broiler to high. Fill each chile with about 1/4 cup of the creamy shrimp and transfer to a large glass baking dish. Divide the remaining 1/2 cup cheese among the chiles and broil until the cheese is melted and golden brown, about 6 minutes. Ingredients 4 to 6 fresh poblano chiles 1 tablespoon unsalted butter 3 garlic cloves, chopped 3 dried chiles de ÃƒÆ'Ã Â¡rbol 2 pounds medium shrimp, peeled, deveined, tails removed, and quartered Salt 1/2 cup dark lager beer 1/2 cup heavy cream 1 cup shredded Oaxaca cheese, or any other white melting cheese

Ã¢â ¬Å“Marcela and I both come from very close families that place huge value on food. The thing I love most about her recipes is the story behind them. Her new cookbook not only brings you into the heart of her home, but shows you how delicious tradition can be! This new cookbook feels like a memoir of her life told through food. You will enjoy the journey as much as the recipes! A great addition to your collection of Mexican cookbooks!Ã¢â ¬Â•Ã¢â ¬â •Eva Longoria Ã Â Ã¢â ¬Å“Food is life. That is true for Marcela and for me. In this collection, Marcela brings her delicious culture and recipes right to you. So spend time at Casa Marcela, and youÃ¢â ¬â„¢ll never want to leave.Ã¢â ¬Â•Ã¢â ¬â •Rachael Ray Ã Â Ã¢â ¬Å“I have always believed that our homes should

tell our stories, and, no matter who you are, we all want to live beautifully. MarcelaÃ¢â ¬â„¢s bookÃ Â exemplifies that . . . the story of food, design, and what matters most, all wonderfully woven together.Ã¢â ¬Â•Ã¢â ¬â •Nate Berkus, interior designer and author Ã¢â ¬Å“One of the greatest bonuses ofÃ Â The KitchenÃ Â has been getting to know Marcela.Ã Â This is a woman who truly does it all, making it look so easy with style and grace, while having FUN.Ã Â I have learned so much about Mexican cooking from her, and this cookbook is truly phenomenal. Make the sweet potato enchiladas and the jalapeÃƒÂ o roasted chicken ASAP!Ã¢â ¬Â•Ã¢â ¬â •Katie Lee, cookbook author and Food Network host Ã¢â ¬Å“In this collection, Marcela shows us what food truly is: a bridge, not a wall, between cultures. Through each dish she tells a story of her upbringing on the border between Tijuana and San Diego, and she helps you to understand what it means to take pride in where you come from and where you are at this very moment. Marcela will make you appreciate the time, care, history, and love that goes into every Mexican recipe she shares, and will inspire you to want to spend a night, or more if you are lucky, with her and her family at Casa Marcela. Ã¢â ¬â„¢m proud to call her my Mexican sister.Ã¢â ¬Â•Ã¢â ¬â •JosÃƒÂ© AndrÃƒÂ©s, chef/owner, ThinkFoodGroup and minibar by JosÃƒÂ© AndrÃƒÂ©s Ã Â Ã¢â ¬Å“Sharing your culture by cooking at home with your family and friends is so important. Furthermore, having a garden at home is such a great way to have a direct connection with the ingredients you are combining. Taking these homegrown items and manipulating them as little as possible to create fresh, authentic dishes is the best way to honor your heritage and culture. Getting back to the basics and really perfecting those family recipes are so crucial to carrying on tradition.Ã¢â ¬Â•Ã¢â ¬â •AarÃƒÂ n SÃƒÂ¡nchez, chef/owner of Johnny SÃƒÂ¡nchez Ã Â Ã¢â ¬Å“If you have seen Marcela on the Food Network or follow her on social media, you know, like I do, that this is a long-awaited cookbook. You have also probably witnessed the careful making, step by step, of her Casa Marcela, a place full of color, warmth, humor, and love for family, friends, and neighbors. A place with a gorgeous and unique style. A place with ridiculously delicious food, where past and present blend to show how tasty Mexican in America can be.Ã Â With this book, Marcela, without any reservations, has swung the door wide open to her home, and has wholeheartedly invited us in. You canÃ¢â ¬â„¢t miss out!Ã¢â ¬Â•Ã¢â ¬â •Pati Jinich, chef, author, and PBS host of PatiÃ¢â ¬â„¢s Mexican Table "In ValladolidÃ¢â ¬â„¢s latest cookbook, the Food Network host warmly welcomes readers into her southern California home ...Ã Â an inspiring blend of everyday recipes, along with more time-consuming dishes meant for special occasions...Ã Â Some of her most interesting recipes are mash-ups of different cuisines, including huitla-waffles, pork shoulder in morita-hoisin sauce, and Mexican ramen.Ã Â ValladolidÃ¢â ¬â„¢s

fans will enjoy reading this book as much as they enjoy cooking from it."Ã¢â ¬â •Publishers Weekly

MARCELA VALLADOLID grew up in Tijuana and jumped straight into a culinary life with her first job working at her auntÃ¢â ¬â„¢s cooking school in Baja, Mexico. She soon realized she wanted to pursue her growing love for food full time. After cooking school, Marcela eventually parlayed her classical training and skills to become a food editor at Bon AppÃƒÂ©tit magazine. Next she crossed into TV when she landed her own cooking show on Discovery en EspaÃƒÂ ol called Relatos con Sabor and was selected as one of the contenders on The Apprentice: Martha Stewart.Ã Â In 2009, Marcela was given the chance to showcase her family recipes when she released her first cookbook titled Fresh Mexico: 100 Simple Recipes for True Mexican Flavor.Ã Â Soon after her book release, she landed a dream job as the host of her own Food Network show, Mexican Made Easy,Ã Â which aired for five seasons.Ã Â Marcela released a second cookbook called Mexican Made EasyÃ Â inÃ Â 2011, a companion to her Food Network show and an entryway into authentic Mexican cuisine.Ã Â In 2012, Marcela and her family announced the release of an organic tequila line in the United States called Hacienda de la Flor. Currently, Marcela shares hosting duties on The Kitchen,Ã Â the Emmy-nominated talk show on The Food Network. She lives in San Diego, California.

IÃƒÂ¢Ã â ¬Ã â„¢ve checked out MarcelaÃƒÂ¢Ã â ¬Ã â„¢s other books at the library and they were really nice, but I never bought one. This one is a must have. It has wonderfully cozy comfort food, and ultra-fresh, vibrant, healthy dishes, too. The book is beautiful. Highly recommend.The only negative for me is that there are a lot of selfies where there could be pics of finished dishes. SheÃƒÂ¢Ã â ¬Ã â„¢s darling, but IÃƒÂ¢Ã â ¬Ã â„¢d rather see the food. Many of them are very sweet photos of Marcela with her kids, so there might be MotherÃƒÂ¢Ã â ¬Ã â„¢s Day inscription potential thereÃƒÂ¢Ã â ¬Ã Â¦Pictured below:1) Picadillo Stuffed JalapeÃƒÂ o Chiles ÃƒÂ¢Ã â ¬Ã â œ p 21. We loved these. The sweetness of the picadillo with the slightly tamed jalapeÃƒÂ os is just fantastic. The pickled onions on top are a great addition both for flavor and visual contrast.2) Crispy Potato and Poblano Tacos ÃƒÂ¢Ã â ¬Ã â œ p 18. She calls this ÃƒÂ¢Ã â ¬Ã Å“carb on carb perfectionÃƒÂ¢Ã â ¬Ã Â•, and I think that describes it beautifully. IÃƒÂ¢Ã â ¬Ã â„¢d never put roasted chiles in mashed potatoes before, and theyÃƒÂ¢Ã â ¬Ã â„¢re awesome.3) Tacobab al Pastor ÃƒÂ¢Ã â ¬Ã â œ p 17. These are so cute and delicious. Tacos al Pastor are pretty time consuming. I love this speedy shortcut version. The avocado crema is heavenly.4) Watermelon, Queso Fresco, and Mint Salad ÃƒÂ¢Ã â ¬Ã â œ p 58.

Cilantro, basil, chives, scallions, mint, and citrus dressed watermelon and jicama, dotted with queso fresco. This is fabulously refreshing. Such a keeper.5) Creamy Beer Shrimp Stuffed Poblano Chiles p 102. Wow! This is our favorite so far. Shrimp sautÃƒÂ©ed with garlic and arbol chiles, then simmered in dark lager and heavy cream, with some cheese stirred in at the end. SheÃƒÂ¢Ã â ¬Ã â„¢s clearly using a lot more cheese in the photo than mentioned in the recipe, but IÃƒÂ¢Ã â ¬Ã â„¢ll stick with the printed amount next time, too. Absolute perfection.6) Chipotle-Pecan Candied Popcorn ÃƒÂ¢Ã â ¬Ã â œ 245. Addictive spicy sweet goodness.7) Spicy Shredded-Chicken and Chorizo Tostadas ÃƒÂ¢Ã â ¬Ã â œ p 12. These are so flavorful and smoky. The avocadoÃƒÂ¢Ã â ¬Ã â„¢s not supposed to be there, but I canÃƒÂ¢Ã â ¬Ã â„¢t resist the creamy contrast against the chorizo and chipotle. Delicious.8) JalapeÃƒÂ o Roasted Chicken ÃƒÂ¢Ã â ¬Ã â œ p 93. Chicken with thin jalapeÃƒÂ o slices tucked all over underneath the skin and filled with oregano, parsley, garlic, lime and butter to flavor and fragrance the heck out of it, roasted on a bed of baby potatoes that get all crispy, and soak up the divine drippings. Phenomenal. This kicked the shrimp stuffed poblanos out of first place.9) FelipeÃƒÂ¢Ã â ¬Ã â„¢s Brussels Sprouts ÃƒÂ¢Ã â ¬Ã â œ Delicious accompaniment to the jalapeÃƒÂ o roast chicken. Be sure to read the header where she suggests to add a little apple cider vinegar at the table.10) Pomegranate and Chicken Salad Lettuce Cups ÃƒÂ¢Ã â ¬Ã â œ p 49. Chicken, pomegranate, feta, and mint dressed in a citrus vinaigrette. Ultra-fresh and flavorful, and minutes to pull together. The chicken was supposed to be cubed, but I made a double batch of shredded chicken when I made the tostadas..11) Chorizo and egg burritos ÃƒÂ¢Ã â ¬Ã â œ p 167. Delicious and easy peasy. Chorizo comes in a 10 oz block. ThatÃƒÂ¢Ã â ¬Ã â„¢s the exact amount between this and the chicken chorizo tostada.12) Sweet Potato Enchiladas ÃƒÂ¢Ã â ¬Ã â œ p 83 with Morita, Guajillo, and Pasilla Salsa ÃƒÂ¢Ã â ¬Ã â œ p 148. Sweet and smoky heaven! In the instructions, Marcella has you spoon the sauce over at the end, but her photo has the tortillas dipped in the sauce before theyÃƒÂ¢Ã â ¬Ã â„¢re filled and rolled, so I went that route, too.13) The start of the Morita, Guajillo, and Pasilla Salsa. Three different kinds of chiles with garlic, tomato, and tomatillo. My kitchen smells amazing!14-17) Tamales de Pollo en Salsa Verde ÃƒÂ¢Ã â ¬Ã â œ p 191. These are beyond wonderful! I live in Texas, and tamales are the traditional Christmas Eve dinner down here, but IÃƒÂ¢Ã â ¬Ã â„¢ve never made them from scratch before. Marcela said not to be intimidated, so I went for it! ÃƒÂ Ã Â•Ã Å If youÃƒÂ¢Ã â ¬Ã â„¢re new to tamales, too, you can google ÃƒÂ¢Ã â ¬Ã Å“Marcela Valladolid Tamales Queen LatifahÃƒÂ¢Ã â ¬Ã Â•, and watch a quick 2 minute video of Marcela making them (different recipe). In the video, she advises to make sure that you put the masa on the smoother side of the corn husk, so that youÃƒÂ¢Ã â ¬Ã â„¢re

able to get it off. The tamales go into a steamer, and you have to make sure that the water doesnÃƒÂ¢Ã â ¬Ã â„¢t all evaporate. If you toss a penny in the bottom when you start, itÃƒÂ¢Ã â ¬Ã â„¢ll rattle if the water runs out and you need to add more. Mine werenÃƒÂ¢Ã â ¬Ã â„¢t completely encased in the masa, so I think I have to spread it closer to the edge next time and keep the filling closer to the middle. Quite happy to have an excuse for a do-over. Note to self, I need a deeper steamer basket so they can stand upright!Some others I have flagged to try: Roasted Salmon and Pesto Stuffed Anaheim Chiles, Mexican Turkey Club Sandwich, Ensenada Style Fish Tacos, Massaged Kale Cilantro Salad, Peppercorn Crusted Flank Steak with Mushroom Cream, Crown Roast Pork with Apple and Chorizo Stuffing, Kale Potato Enchiladas Verdes, Hibiscus Mimosas, Mexican Chocolate Cinnamon Rolls with Cream Cheese Orange Glaze, and Cinnamon Ice Cream.

An amazing cookbook. Loved all the recipes and the photos. Enjoyed flipping through the pages and admiring the family fotos. All the recipes are delicious. A must have cookbook by far.

There’s no words. This book is a masterpiece! I am Mexican and I’m amazed on how true to tradition these recipients are while having a fresh and original take on them! I’m not intimidated by any of these amazing dishes and I’m sure I’ll impress even the toughest guest!!! Also. The book is like a work of art. The pictures and the quality is just breathtaking. So proud of this beautiful Chef. Go Chef MARCELA!!!!
ÃƒÂ Ã Å¸Ã â„¢Ã Å’ÃƒÂ Ã Å¸Ã â ˆÃ Â•ÃƒÂ Ã Å¸Ã â ™Ã Âª ÃƒÂ¢Ã Â•Ã Â¤ÃƒÂ Ã Å¸Ã Â•
Everyone has to have this book in their kitchen NOW!!!

Have been waiting for this book to come out for months and it did not disappoint, woo hoo!!! Love the recipes, yummy and accessible things I can cook for my family and friends....the pictures are so so beautiful and love seeing all her home and cute family pics. So excited to finally have this book!!

A beautiful book with mouth watering recipes!!! Excited to make all of them! Thank you Chef Marcela

This book has everything you need to know about making a traditional Mexican meal. This book has so much color and happy pages of a beautiful happy family makes me want to cook every day with Marcela.Can’t wait to make my favorite dessert Conchas.

I simply love this beautiful cookbook! I haven't had this book for that long but have made several recipes from it. Every single recipe has been excellent. The JalapeÃƒÂ o Roasted Chicken is perfection; chicken is just right with a hint of spice and the potatoes placed underneath the chicken were a welcomed addition! I think I have made this 3 or 4 times since receiving this book about 2 months ago! I just made the Kale Potato Enchiladas and was very happy with its taste! Nice to have a vegetarian dish. She has some lamb dishes that are very flavorful and I recommend them. The salmon with tomatillos was also yummy. This is a gorgeous book and fun to read. Many stylists were used to help make this book so pretty and their efforts came though. This is the first book I have bought from this chef, but I may have to consider others as I am very happy with it!

I love all color in the pictures. The recipes are amazing and traditional Mexican cuisine. They remind me of my childhood in Mexico and family gatherings enjoying grandma's cooking. Chef Marcela you are amazing!

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