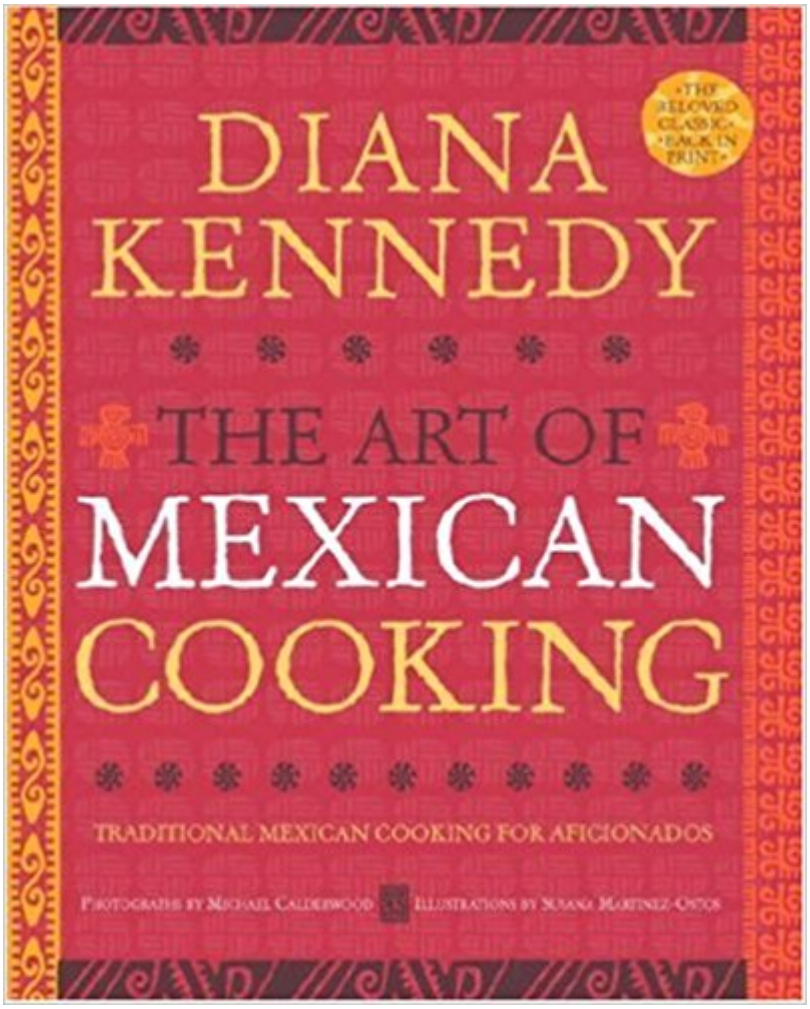
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The Art Of Mexican Cooking: Traditional Mexican Cooking For Aficionados



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Synopsis

This indispensable cookbook, an instant classic when first published in 1989, is now back in print with a brand-new introduction from the most celebrated authority on Mexican cooking, Diana Kennedy. The culmination of more than fifty years of living, traveling, and cooking in Mexico, The Art of Mexican Cooking is the ultimate guide to creating authentic Mexican food in your own kitchen, with more than 200 beloved recipes as well as evocative illustrations.The dishes included, favorites from all the regions of Mexico, range from sophisticated to pure and simple, but they all share an intrinsic depth of taste. Aficionados will go to great lengths to duplicate the authentic dishes (and Kennedy tells them exactly how), but here too is a wealth of less complicated recipes for the casual cook in search of the unmistakable flavors of a bold cuisine.Kennedy shares the secrets of true Mexican flavor: balancing the piquant taste of chiles with a little salt and acid, for instance, or charring them to round out their flavor; broiling tomatoes to bring out their character, or adding cumin for a light accent. By using KennedyÃ¢â ¬â„¢s kitchen wisdom and advice, and carefully selecting produce that is now readily available in most American markets, cooks with an appetite for Mexican cuisineÃ¢â ¬â œand Kennedy devotees old and newÃ¢â ¬â œcan at last serve and enjoy real Mexican food.Ã¢â ¬Å“This is the ultimate in Mexican cooking from the worldÃ¢â ¬â„¢s leading authority.Ã¢â ¬Â• Ã¢â ¬â •Paula Wolfert, author of The Cooking of South-West France

Book Information

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Customer Reviews

The intrepid Kennedy (The Cuisines of Mexico) here gives us an excellent new collection of traditional Mexican recipes and keenly observed culinary habits, crisscrossing her adopted country

with the zeal of Sir Francis Drake. From a Yucatan fisherman she gathers regional secrets for preparing an octopus dish, and a recipe for steamed cactus is surrendered by a bus driver. Celebrating the increasing availability of Mexican ingredients in North America, and aiming "to perfect things," Kennedy has modified recipes from previous books for partisans of "honest, authentic food," urging us to process tamale dough from dried corn and grind it at home. Plucking a chicken or stuffing blood sausage may be too much for the faint-hearted, but accessible dishes are presented in abundance (e.g., Mexican masa ball soup). Kennedy’s labor of love and scholarship belongs in the home library as a chronicle of culinary culture, regardless of whether or not cooks decide to turn their kitchens into cantinas. Photos not seen by PW. Copyright 1989 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Kennedy, a widely respected authority on Mexican cooking, devotes her latest book to the country’s traditional popular foods. She presents unquestionably authentic recipes for these regional specialties, supplying background material and careful preparation notes for each; there are whole chapters devoted to corn and "the pig," as well as invaluable descriptions of chiles and unfamiliar ingredients. Inexperienced cooks may find some of the recipes daunting, but anyone with an interest in Mexican cuisine will be fascinated.Copyright 1989 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

I was blessed to have been raised by a family of extraordinary Mexican cooks that had a broad knowledge of the best regional foods of Mexico, Yucatan, Oaxaca, Michoacan and now that I reside in the USA I miss not having access of such amazing food. Whenever I get the ’blues’ for Mexican food I always grab this awesome book.For anyone from beginners to savvy connoisseurs of Mexican food, this book will provide an excellent reference of staple Mexican dishes. Diana Kennedy is the Julia Child of the Mexican Food scene and has many books. However, whenever I think of giving or recommending a book of Mexican food to someone, I always recommend this particular one. Happy Cooking!

Diana Kennedy is THE expert to follow if you want to cook authentic mexican recipes. My extended family has used her cookbooks for years and this was a gift for a new family member.

Amazing and authentic! The tastes were just like my Mexican grandmother would make. I feel like I was able to recapture my own history being able to reproduce these wonderful dishes. Having the

ability to prepare these restaurant quality dishes is priceless. Anyone who loves Mexican food should get this cookbook.

Love how She cooks and use of tools. Great book!

Great book.

As expected.

This is a nice cookbook, although I feel it doesnt offer a wide range of options, maybe because I have my own recipes for everyday things and the others have almost unattainable ingredients. Also, seems like there are multiple recipes for the same thing, examples 3 versions of enchiladas, 3 of chilaquiles. Some recipes really need more of planning ahead to make something special, such as chicozapote fruit, shark (yes shark) or squash blossoms. Things I don't see at the market. The other more " everyday" recipes such as pozole, I have my own recipes for those things already. After reading the book, I plan to make my own masa and I appreciate that equipment needed is described. (although i could easily find instructions online) On a personal note, it slightly annoys me she calls tomatillos " green tomatoes" because they are not green tomatoes. Also, watch the chili amounts, she includes the seeds and absurd amounts in some recipes even if you like spicy, her amounts would make things inedible. I would say this book is more dedicated to the Culinary Anthropologist of Mexican cooking, not the everyday cook but maybe I will have a chance to find and use odd ingredients when I visit the in-laws in Mexico.

I purchased this book when it was first published. I was told i should have this book for my collection by a very famous chef while working on her TV show. She told me if i wanted to learn Mexican cooking, get this book. No truer words have ever been spoken. When selling my Florida home someone who was viewing my home stole this book. This is my and many who love Authentic Mexican foods, go to book. i re-purchased this book because my collection of cookbooks would not be as complete.

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