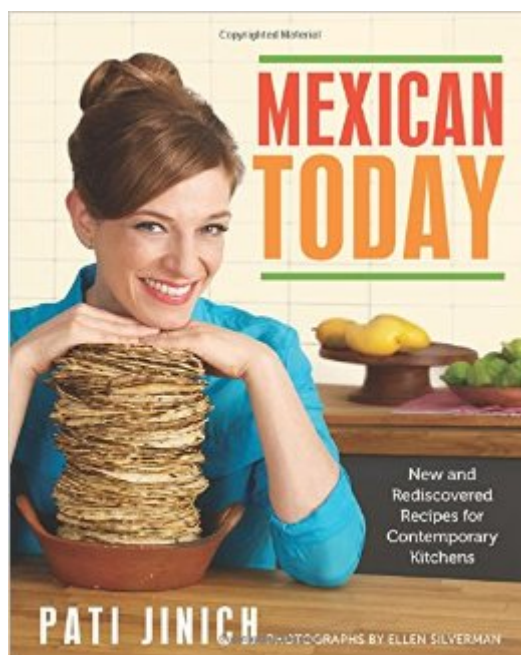


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Mexican Today: New And Rediscovered Recipes For Contemporary Kitchens



Synopsis

Intriguing recipes for everyday meals from the host of the PBS series *Pati's Mexican Table* On her PBS TV series, now in its fifth season, as well as in frequent appearances on shows like *The Chew*, Pati Jinich, a busy mother of three, has shown a flair for making Mexican cooking irresistibly accessible. In *Mexican Today*, she shares easy, generous dishes, both traditional ones and her own new spins. Some are regional recipes she has recovered from the past and updated, like *Miners' Enchiladas* with fresh vegetables and cheese or *Drunken Rice* with Chicken and Chorizo, a specialty of the Yucatán. • *Sweaty Tacos* with ripe tomatoes and cheese are so convenient they're sold on Mexican streets by bicyclists. Her grandmother's *Cornflake Cookies* feel just as contemporary now as they did then. • Pati has • *Mexed up* • other recipes in such family favorites as *Mexican Pizza* with Grilled Skirt Steak and Onions. Still other dishes show the evolution of Mexican food north and south of the border, including *Mexican Dreamboat Hotdogs* and *Cal-Mex Fish Tacos* with Creamy Slaw. This food will draw everyone together • a family at the end of a working day, a book club, or a neighborhood potluck. • Throughout, Pati is an infectious cheerleader, sharing stories of the food, people, and places behind the recipes.

Book Information

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Customer Reviews

Chipotle Salmon, Bacon, and Avocado Sandwiches from *Mexican Today* Makes 6 sandwiches | Prep time: 20 minutes | Cook time: 20 minutes I have three kids with very different tastes, so when I make something that all three devour and ask me to make again, I know that I have a winning recipe. This is one, a dinner sandwich with salmon marinated in a not too spicy chipotle sauce,

quickly baked until tender and moist, and topped with wilted greens and crisp onion dressed in a flavorful agave syrup, lime, and Dijon vinaigrette. There's also bacon (no wonder my kids like it so much!), crisp and smoky, and creamy, ripe avocado slices that balance out all the strong flavors. **Directions** Preheat the oven to 400°F. To make the vinaigrette: In a medium bowl, whisk together 2 tablespoons of the lime juice, 3 tablespoons of the oil, the mustard, maple syrup or honey, ½ teaspoon salt, and ½ teaspoon pepper. Add the onion, toss together, and let sit for at least 5 minutes. (You can do this a couple days ahead, cover, and refrigerate.) To make the marinade: In a medium bowl, whisk together the remaining 2 tablespoons lime juice, the remaining 2 tablespoons oil, the adobo sauce, garlic, cumin, ½ teaspoon salt, and ½ teaspoon pepper. Brush a baking dish with oil. Place the salmon skin side down in the dish and pour the marinade over it, spreading it evenly over the fish. Bake for 12 to 15 minutes, depending on the thickness of the fish, until the salmon is cooked through yet still very moist. Remove from the oven and cut each fillet into 2 equal pieces. Heat a large skillet or grill pan over medium heat. Add the bacon and cook for 3 to 4 minutes per side, until crisp and browned. Transfer to a plate lined with a paper towel. When cool enough to handle, break each slice in half. When ready to make the sandwiches, add the red onion to the vinaigrette and whisk or stir until well mixed and emulsified. Add the baby greens and toss well. Taste for salt and add more if desired. Toast the bread. Place a piece of salmon on 6 of the slices, breaking the fish up a little, and top with 2 pieces of bacon, some baby greens, and 2 or 3 avocado slices. Top with the other slices of bread and serve. **Make Ahead Tips** Make ahead: The salmon can be marinated for up to 12 hours, covered and refrigerated. The vinaigrette can be made up to 2 days ahead, mixed with the red onion but not the baby lettuces, covered, and refrigerated. **Ingredients** 1/4 cup freshly squeezed lime juice 1/4 cup plus 1 tablespoon extra-virgin olive oil, plus more for the baking dish 1/4 teaspoon Dijon mustard 1/2 teaspoon agave syrup, maple syrup, or honey Kosher or sea salt and freshly ground black pepper 1/4 cup slivered or thinly sliced red onion 3 tablespoons sauce from canned chipotles in adobo 3 garlic cloves, minced or pressed 1/2 teaspoon ground cumin 3 (8-ounce) salmon fillets 12 bacon slices 3 cups baby greens 12 slices multigrain or whole wheat sandwich bread, or bread of your choice 2 ripe Hass avocados, halved, pitted, flesh scooped out and sliced

Pati Jinich's first book sits on my counter and I refer to it often and was very excited for her second to be released. I have not been disappointed. The recipes are fresh and exciting, truly mixing past and present with both ingredients, historical perspectives and a true sensibility of the way people eat today. I love the format of the recipes. They are clearly written with the prep time,

cook time and make ahead option listed up front, which makes for easy planning. I read another reviewer who said the ingredients were hard to find, and while some might be depending on where you live, there are alternatives listed. I live in a city and have not had any trouble locating ingredients for the recipes I've tried. The frequent sections of "Cook's Tips" are filled with useful tidbits of advice. I cook often, but rarely go out on a limb and away from what I'm comfortable with. Pati Jinich makes me want to try different recipes and ingredients I never thought of. Her voice when telling the short stories that top each recipe are entertaining and fun to read, often including family anecdotes and entertaining moments. The large colorful blocks of information scattered throughout the book that discuss ingredients, methods, techniques and background information are visually exciting, educational, and often, a little bit sassy! I love the photography, the color choices and the idea that Mexican food can join any other type of food we make and enhance it. A true fusion of foods across our cultural kitchens. I love it.

Pati Jinich has once again brought Mexican food into my house in such a pleasing way! This cookbook is beautifully laid out, with gorgeous photos and recipes that look mouth-watering (I haven't tried them yet, but have ear-marked many pages). I'm already a fan because I have her first cookbook that is stained and beaten up by over-use, and am excited to try some of her new recipes such as the drunken rice with chicken and chorizo or the tuna tataki tostadas. What I like about her cookbooks is that the recipes are creative, but don't require a million ingredients that can only be found at specialty stores. Also, the taco section in this new book is thorough. Pati has put her mark on the traditional recipes and has also come up with some new combinations. I can't wait to try the plantain tacos with walnut, pepita and sunflower seed crunch. If you want to cook authentic Mexican cuisine, I urge you to try some of Pati's recipes, you will do your taste buds a favor.

Simple and authentic Mexican recipes. As good, if not better than her first book; with easy to find ingredients. Cilantro can replace epazote for example. Most chiles and chile pastes can now be bought in Mexican stores in your area; unless there aren't any Mexican communities near you. Then order online; they are available. And, did I say delicious ! ? Try her simple black beans and use cilantro if epazote is not available. That's what I did and they came out perfect and with an indescribable flavor. When I reheated them the next day, the perfume of the cilantro lessened so I added a whole jalapeño to the pot and slowly brought the beans up to slow boil. Not hot, just a delicious extra flavor added to the pot of black beans. Buen provecho!

I am in love with Pati Jinich and her show, she is delightful. Her energy, personality, stories and cooking always make me smile and want to eat Mexican food. I read that that this is for the modern kitchen and do find a wide assortment of practical recipes that can be easily made. I am a serious cook and I will search out any ingredients I need to have. Patti suggests some items that can now be found in a lot of major food stores, but also let's you know that you can work around not having something on hand. I don't know if you have looked up this woman's background, she comes from the business world and her credential are quite impressive. I have a hundred cookbooks, and use many of them beside e-books. This book has been my return to real print on paper pages cookbook. What a relief. If you watch her shows you will not be disappointed. If you haven't you haven't, you might want to check her out on public television. I have found out that she will be giving a talk and cooking demo in my area and will bring this book in for her autograph. I feel like a kid again. What can I say, I like Mexican food, and as I mentioned, I am in love with this woman, because she is practical, down to earth and has great simple recipes. Hope this helps you.

I am the proud owner of Pati's Mexican Kitchen, I use her recipes frequently. So when I learned the second book was to be released, I immediately ordered pre publication. I was not disappointed when Mexican Today arrived. My friend ordered one as well and we are currently cooking our way through the book. We live in Mexico and find the pride and enthusiasm that Patti exhibits in her stories and recipes is so indicative of the Mexican people. If you love Mexican food, then you need both of Patti's books.

I LOVE everything about this book, from the presentation, the pictures, the colors, the design but mostly the way the recipes are written. It's very easy to follow and includes great stories, tips and variations. Every recipe I've done has come out great! As a Mexican living in the US, this book allows me to feel close to my roots and at the same time be able to take a contemporary approach to the traditional cuisine that I grew up with. This book is so authentic and innovative that makes it a MUST have in every kitchen. I highly recommend it!!!!

Love, love, LOVE this book! I bought it because I knew the Chiles Rellanos were in it (and those are my favorite), and was just as pleased that the rest of the recipes are often familiar to me, yet with a Pati twist. I have never been disappointed by any of her recipes and her books are my swear by for Mexican cooking! So much flavor and love goes into her dishes!

Her second cook book and it's a little different, but still it speaks to those of us who have a hunger for Mexican cuisine that goes beyond what we're used to here in the US - I luv Patis recipes - give it a try - you'll be pleasantly surprised.

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