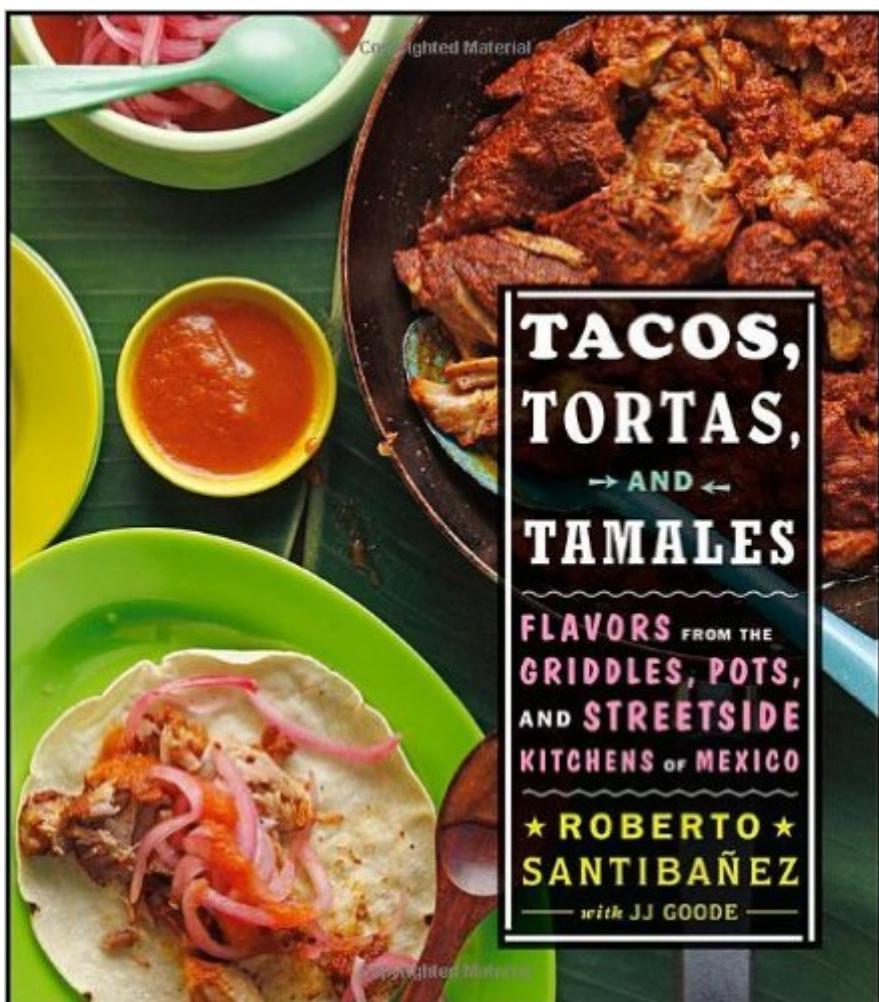


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Tacos, Tortas, And Tamales: Flavors From The Griddles, Pots, And Streetside Kitchens Of Mexico



Synopsis

Discover the flavors of Mexican street food in your own kitchen Americans are having a love affair with the taco. What began as affection for the fast-food versionâ "that hard yellow shell filled with ground beef and mysterious yellow cheeseâ "has blossomed into an all-out obsession for the real thing, with upscale renditions and taco trucks popping up from coast to coast. Now, with Tacos, Tortas, and Tamales, chef Roberto SantibÃ ez shows you how to recreate the thrilling, authentic flavors of the taquerias of Mexico in your own home. In addition to tacos, the book also explores the equally exciting Mexican sandwiches called tortas and hearty tamales, as well as salsas, condiments, fresh juices, and even desserts and refreshing margaritas. Author Roberto SantibÃ ez is also the author of Rosa's New Mexican Table and Truly Mexican, as well as the chef and owner of Fonda restaurants in Brooklyn and ManhattanSantibÃ ez's Truly Mexican was chosen as a New York Times Notable Cookbook of 2011Using easy-to-find ingredients and simple techniques, this is the perfect introduction to real Mexican cooking for enthusiastic beginners and experienced cooks alikeWhile the flavors you'll find here are exciting and complex, the cooking itself is anything but complicated. With Tacos, Tortas, and Tamales on your kitchen shelf, dinner will never be dull again.

Book Information

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Customer Reviews

This is a very personable and information-loaded cook book. I picked it up from my library and it's got so much good information in it, I've decided to order my own copy. Hey, I even got up the courage to make tamales for the first time this Christmas! It would not have happened without the

coaching and teaching I got from this author's approach to Mexican cooking. Not only does this cook book go into depth on tacos, tortas (Mexican sandwiches) and tamales, it also does a great job covering salsas, sauces, and beverages. It pairs the Mexican names with their English translations, so this is also a great handbook to cart with you to your Mexican market. These are not "quick and easy" recipes, but on the other hand, they are not recipes with long cooking times and longer ingredient lists. (Okay, the tamales will take some time.) For instance, you will be using smaller cuts of boneless pork shoulder, instead of big bone-in pork roasts. You won't find any recipes for beef cheeks or whole pig or cauldron-size stews. They are just very nice manageable recipes. And, if you want to learn to make tamales, you will come away from this book with the knowledge and confidence to make them. UPDATE 3/3/13: I finally received my own copy from , (I guess there was a batch of books with the cover put on upside down that needed to be replaced.), and I made the recipe for carnitas from this book. It intrigued me because it is made with Coke. Fair warning: It calls for 5 teaspoons of salt. I used half that and it still came out saltier than we like it. Also, it cooks in a 450 degree oven, so make sure the handles and knobs on your dutch oven can take the heat. Recipes calling for dutch ovens don't normally call for such high heat.

I first began my love affair with Roberto Santibañez' cookbooks five years ago (click here for my 2010 cookbook review) when I was looking for Mexican food that I remembered from Los Angeles, and was unable to find it here in Brooklyn. Roberto's previous cookbook, Truly Mexican, concentrates on sauces, the key to Mexican cooking, whereas Taco's Torta's and Tamales covers the everyday delicious foods of Mexico. From those signature dishes you would find in the puestos of the street vendors, tacos suados, quesadillas, and atole's, to those you would find in your Abuela's kitchen such as Tamales from Chiapas, Roberto patiently walks the reader through the recipes, and the stories behind them. As an allergic family, if there is only one cuisine that we can all agree on, and eat with few substitutions, it is Mexican cuisine. We all agree that the array of foods available to use, from the cactus, to potatoes, to the mushrooms, are always flavorful and all the ingredients are available at the bodegas in our neighborhood. Additionally my vegan friends find Roberto's recipes to be full of flavor and very satiating. Which is why for a recent dinner party I chose to make the Tamales from Chiapas as well as Spinach & Mushroom Enchiladas (from Truly Mexican). I had been looking for a good tamale recipe for the past twelve years, but had not come upon it until now. Of this recipe Roberto says in his book, "Lucero Macal, whose family is from the state of Chiapas...prepares these unusual wonderful tamales for friends as gifts and was kind enough to share her recipe with me...with a Middle Eastern influence on Mexican cuisine on full

display" And it did not disappoint. The tamales are steamed in banana leaves which are toasted over the open flame of my gas stove.

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