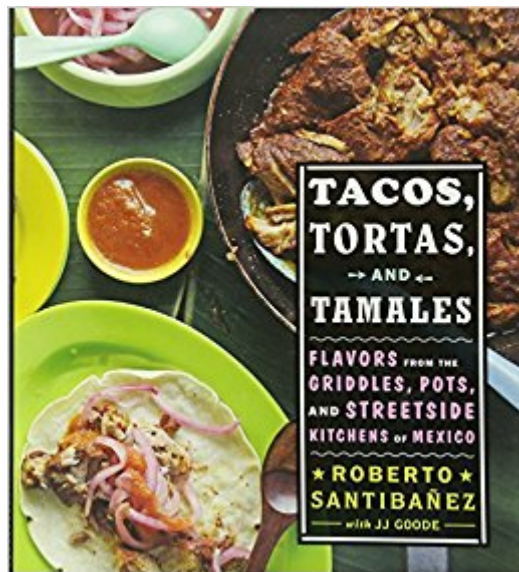


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Tacos, Tortas, And Tamales: Flavors From The Griddles, Pots, And Streetside Kitchens Of Mexico



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 version— that hard yellow shell filled with ground beef and mysterious yellow cheese— 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 Santibañez 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 Santibañez 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 Manhattan. Santibañez's *Truly Mexican* was chosen as a New York Times Notable Cookbook of 2011. Using easy-to-find ingredients and simple techniques, this is the perfect introduction to real Mexican cooking for enthusiastic beginners and experienced cooks alike. While 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.

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Americans are having a love affair with the taco. What began as an affection for the fast-food version, that hard yellow shell filled with ground beef and mysterious yellow cheese, has blossomed into an all-out obsession for the real thing, with upscale taquerías and food trucks popping up from coast to coast. Yet even today, few people are familiar with the incredible variety available on the streets of Mexico, from fish tacos of Baja to slow-cooked pork tacos of the Yucatán to cream-spiked strips of poblano peppers tucked into tortillas from the markets of Mexico City. In *Tacos, Tortas, and Tamales*, chef Roberto Santibañez shows you how to recreate these thrilling flavors in your home kitchen. And real tacos aren't the only revelation in store. Santibañez also explores the equally exciting Mexican sandwiches called tortas and hearty tamales, which are so much easier to make than you might think. There are plenty of salsas and condiments to enliven every bite. He also shares recipes for fresh juices called aguas, alcoholic treats like margaritas, and a handful of everyday desserts. While the flavors are exciting and complex, the cooking itself is anything but complicated. All you'll need are fresh ingredients and a few basic rules of thumb. Whether you decide to make each component from scratch or cut a few corners, this is the only cookbook you need to prepare fantastically simple and amazingly tasty Mexican food at home. With *Tacos, Tortas, and Tamales* in your kitchen, your dinners will never be dull again.

I'm SO satisfied and happy with my book. First off, I'm a visual person. I like pictures to go with recipes. I'd say about 85% of these recipes have pictures to go with them, so that was a delight for me. I've already made the flour tortillas. Easy! Delicious!! I have also made pork carnitas to go with our homemade tortillas. They were just wonderful. The contents of this book is Tacos, Tortas, Tamales, Salsas and Condiments, Drinks and Desserts. I'm most excited about the Tamales recipes. This author is very thorough with his directions and instructions, I've noticed. Would recommend this book to anyone wanting to try some south-of-the-border recipes :) I have to add that thanks to this book, I feel much more confident in my tortilla-making abilities. I don't have a tortilla press or anything (but the recipe helped me through that) but after making tortillas by the book twice, I decided I wanted to make a tortilla that was about 70% flour and 30% masa harina. I made them and they were SO heavenly. But I can't tell you how this cookbook has helped me gain more confidence to DO that. Anyway, just wanted to add that. Again, extremely satisfied with this hard-back book.

GREATEST BOOK "ever" on Mexican cooking. Not only does it have GREAT recipes, but also explanations of why. Explained different kinds of cooking for different foods, and WHY. Showed

different kinds of chile's and explained each as to their color, taste and what kinds of foods they would be good in. AND SO MUCH MORE ! This is a "MUST" have for a new cook, but for a seasoned cook also.

I got this as a gift for someone and after receiving it I quickly decided I would be purchasing a copy for myself as well. One of the things I love most is that there are pictures of what the finished product looks like!!!

I have only used a couple of the recipes so far, but I like what is see. I made the Carnitas and suggest using less salt by probably half. Dish was a little too salty.

I'm giving this a four star even with the glaring problem throughout the entire book. The salt content is enough to kill a moose!! Use common sense and don't throw tablespoons full of salt into your dishes and they'll turn out fine, albeit I did have to Dr a few things here and there. But that's also the nature of a cookbook. Its a guideline, an idea.. Not an absolute rule. So I do recommend this book, there's some pretty great recipe ideas in it, just... Use common sense.

Nice photos, good size. Clean. The recipes saved my marriage.

This cookbook is excellent. The recipes are straight forward and tasty. The pecan chipotle salsa alone is worth the cost of the book. Everytime I make it for friends they ask where I got the recipe. Highly recommend.

Great dishes. Easy to follow instruction. A little like taking a quick jaunt south of the border! Several great vegetarian options -especially like the salsa section. Perfect gift sized cookbook

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