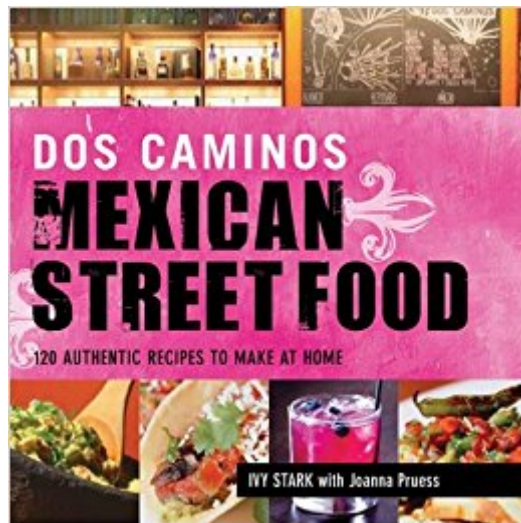


The book was found

Dos Caminos Mexican Street Food: 120 Authentic Recipes To Make At Home



Synopsis

After twenty years of traveling throughout Mexico, Chef Ivy Stark became enchanted by the colorful, tasty native foods and was determined to bring them to America. From stylish couples enjoying beef tacos at a cafe to day laborers standing at a counter over a paper plate filled with carnitas, everyone loves this delicious, accessible cuisine. While the bright, robust flavors of Mexican cooking have tempted taste buds north of the border for decades, only recently has the country's lesser-known street food made its way onto the American table via California and the Southwest. Versatile and simple, these dishes can be enjoyed as a quick nibble or as part of an elegant meal. Stark introduces both beginners and skilled cooks to such traditional foods as Mexico City corn, smoked fish tostadas, plantain croquettes, and much more. Stark offers time-saving techniques and make-ahead suggestions, as well as tips for working with Mexican seasonings and produce like chilies and plantains.

Book Information

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Customer Reviews

Ivy Stark is the executive chef at Dos Caminos. There she offers diners a wealth of experience gained at some of the country's top restaurants, as well as such acclaimed dining destinations as Sign of the Dove and Cena. A graduate of Peter Kump's (now the Institute of Culinary Education), she worked in various top restaurants including the award-winning Border Grill, Ciudad, Match Uptown, Zocalo, Rosa Mexicano, and Amalia. She is ranked among New York's top chefs and has made numerous television appearances. Joanna Pruess is an award-winning author, whose cooking articles and recipes have appeared in the New York Times Sunday Magazine, the Washington Post, Food Arts, Saveur, Food & Wine, and the Associated

Press syndicate. Her cookbooks include *Mod Mex* and *Seduced by Bacon*. She and her husband, restaurant critic Bob Lape, live in the Bronx, New York.

While this isn't quite what I expected, I do love this cookbook. The recipes are authentic, and often complex. The beverage section is great- we made the Tapeche (Pineapple Beer) and enjoyed both making it and drinking it. There's a nice section on Mole recipes that I might have to try sometime as I gain confidence. There's tons of pictures and each recipe is well organized with nice instructions and explanations. This is more advanced than what I was expecting. There's a recipe for roasted corn that is AMAZING. I'm slowly working my way through it- a few items are a bit challenging to me but they all look SO GOOD & everything so far has tasted fresh and authentic and just wonderful. I will look for other cookbooks from this author for sure.

My son was geeked about receiving this book. He loves Mexican food period and is excited to try new recipes!

Thank you!

good read

Some fantastic recipes, you will get hungry just browsing through it.

Bought as a gift for a friend who loves Mexican food and she totally loved it!

its a great informative book, alot of tasty looking recipies, i saw tasty looking because when i made the carnitas recipie it was pretty bland. tasteless, and the salsa was so bad. the pictures and recipies are great though. also i noticed that the recipie for the adobada is EXACTLY word for word the recipie for adobada or Al Pastor pork found in the book TACOS by Mark Miller. strange

i am wanting to learn* good book to learn from

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