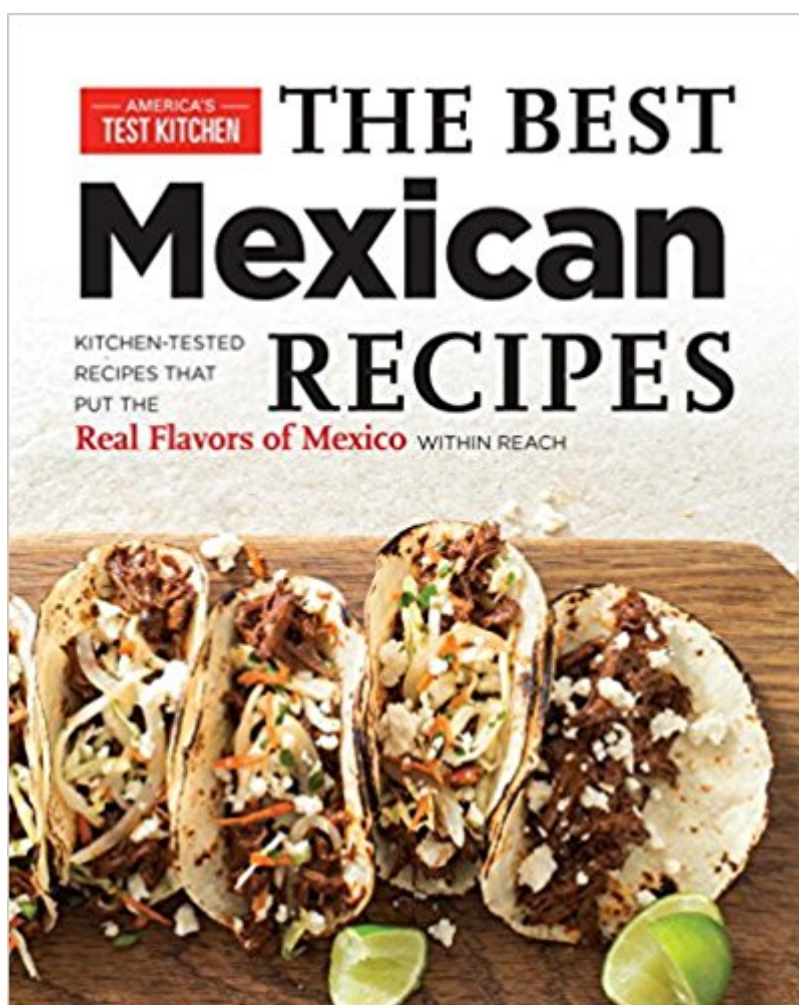


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The Best Mexican Recipes: Kitchen-Tested Recipes Put The Real Flavors Of Mexico Within Reach



Synopsis

Kitchen-tested recipes that bring the real flavors of Mexico home.Â Let Americaâ€™s Test Kitchen be your guide to making deeply flavored Mexican dishes at home. Our first Mexican cookbook features foolproof appetizers, soups and stews, authentic egg dishes, tacos and tamales, burritos and enchiladas, and all manner of meat and seafood dishes. The Best Mexican Recipes includes a primer on Mexican home cooking with information on key ingredients (readily available at your supermarket) and innovative techniques that shave time off traditional preparation methods. Not only will you be able to cook amazingly flavorful Mexican food, but youâ€™ll cook with confidence.Â Recipes include: Familiar favorites: Beef Enchiladas, Tamales, Grilled Fish Tacos, Classic Mexican Rice, Chicken Tortilla Soup, Stuffed Jalapenos, Chunky Guacamole, Fresh Margaritas, and moreÂ Authentic regional dishes: Queso Fundido, Chicken Mole Poblano, Ancho-Orange Pork Burritos, Yucatan-Style Barbecue Pork, Fish Veracruz, Oaxacan-Style Beef Brisket, and more. Popular street foods: Sopas, Gorditas, Panuchos, Mexican Street Corn, Molletes, Huaraches with Poblanos, Red Peppers, and Queso Fresco, and more

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Customer Reviews

Americaâ€™s Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of Americaâ€™s Test Kitchen, Cookâ€™s Illustrated, and Cookâ€™s Country are the work of over 60 passionate chefs based in Boston, Massachusetts,

who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

I can sense there might be some debate in store about America's Test Kitchen's new cookbook, "The Best Mexican Recipes." There are people who pride themselves on their familiarity with authentic ethnic cuisine. Out of their passion for the real thing, they can at times become choosy about anything that isn't 100% genuine. When you consider this cookbook, I think it is for the best if you realize that it is written by America's Test Kitchen, recipe developers whose mission it is to produce consistently delicious recipes that can be replicated by the American (or should I specify estadounidense) home cook. Here is a quote from the Introduction to this cookbook: "So with this book, we set out to tell the story of Mexican cooking in the United States through a collection of foolproof recipes that range from little-known authentic dishes and Tex-Mex favorites to fresh, modern dishes inspired by the flavors of Mexico...We think this book presents the very best of American cooking put through the filter of what makes sense for the American home kitchen. No incredibly exotic local ingredients or complicated techniques best left to chefs." With that mind, I am very excited to have this collection of Mexican(ish) recipes. Here is the breakdown of chapters: 1) Getting Started (intro to ingredients, equipment, and basic methods) 2) Appetizers and Drinks 3) Soups, Stews, and Chilis 4) Tacos, Tostadas, Tamales, and More 5) Burritos, Chimichangas, and Quesadillas 6) Enchiladas and Casseroles 7) Poultry 8) Beef and Pork 9) Seafood 10) Vegetarian Mains 11) Eggs 12) Sides

WHAT I DON'T LIKE ABOUT THIS BOOK***So far, not much I don't like about it. The only thing is when I opened it to the halfway page and attempted to pull it to its "fully opened" book position, the binding made a noise that no binding should ever make, but maybe it was just stiff. I will, of course, update if I have any issues with the durability of the book.

WHAT I LIKE ABOUT THE BOOK***The size of the book--it isn't so heavy that my wrist hurts when I hold it with one hand, the way ATK's "The Best Recipe" hardcover does. It is pretty flexible and easy to page through.***Full-page illustrations of many recipes (I counted about 88), and many other smaller photos and photo sequences such as "Assembling Flautas" and "Shaping Flour Tortillas," which I expect to be tremendously useful***The "Getting Started" section at the beginning includes some helpful information, including a photo glossary of fresh and dried chiles, corn products and common Mexican seasonings/herbs

THE RECIPES***A decent variety of bold and conservative, depending on your mood or company***Some I have tried:--fresh tomato salsa (good, but I still

prefer the soupy looking salsa at the local restaurant)--classic ground beef tacos (my go-to recipe for taco meat, instead of those seasoning packets)--easy chipotle chicken tacos (my husband absolutely RAVES about these tacos!)* **What I am looking forward to trying: recipes for both corn tortillas and flour tortillas, enfrijoladas, queso fundido, chicken burritos mojados, cheese enchiladas (unabashedly Tex-Mex), skillet chicken fajitas, meatballs in chipotle sauce, Mexican breakfast sandwiches, cilantro rice/lime rice/chile rice, mashed spiced pumpkin, mango, jicama, and orange salad! I will update as I try out some of these recipes! To conclude, this is a very user-friendly and tutorial cookbook for those who are looking for something more authentic than Taco Bell but not quite so authentic as to call for...I dunno, tripe or brains. It is a good starting point for those wishing to explore Mexican cuisine and don't want to waste time with recipes that don't turn out. You can always try a purist cookbook later if you feel the inclination, but in the meantime, you will have some solid recipes to try out. I give this an enthusiastic five stars.

This book is a bit unusual as it's about contemporary Mexican-style cuisine. What most people don't understand is that authentic means utilizing a cooking style along with ingredients relative to a culture; it doesn't promise traditional methods of food preparation, use of ingredients, and cooking. The book does cover some traditional Mexican recipes, while some have been modified to make it easier for modern cooks to achieve similar results. The book doesn't shy away at the fact it also focuses on Tex-Mex recipes, modern methods of cooking, and different applications of making the dish that has been proven effective in the test kitchen. A particular worthy note is the book's effort to describe the cooking methods and showing pictures of the ingredients you'll need to procure and substitute when you can't. Even the best traditional Mexican cookbooks lack in well-defined explanations of the ingredients we need; this book gives a simple and concise review to minimize any confusion. There will be those that argue the book's merit over other Mexican cookbooks as they list more traditional dishes, however, traditional isn't always feasible and contemporary does. I would actually hope that the test kitchen would one day tackle most (if not all) of Mexican cuisine with a modern and contemporary approach along with Asian cuisine. I personally thought the book was worth buying.

I'm very pleased with yet another great book put out by America's Test Kitchen. I love America's test kitchen because they've done the testing of dozens of recipes for the exact same dish to figure out what doesn't work and the best recipe for what does work for that particular dish. I don't need to "reinvent the wheel" when cooking. ATK put in the time to tell me WHY their recipe works and what

they tried that did not work. I appreciate that. In So. Calif. we've got tons of Mexican restaurants in my area so I'm exposed to variations between dishes and I've been to different parts of Mexico too. Sure, each state or region in Mexico has their variations on a particular dish just as each family makes things a little differently from the next. We do the same thing here in America. Who cares to bother fighting the "what's authentic" argument? I'd much rather eat and enjoy my company than get into that. The bottom line is: what you like to eat, even perhaps cook yourself, is still good food to you. ATK helps me to cook things at home, at my time and choosing, with good tried and true recipes, I'm all for that. Experiment all you want with variations, that's what cooks do. I'm making my first recipe out of it today, Drunken Beans, pg. 295 to go with the rest of my Mexican meal for dinner. If you want to know how to make your own tortillas, flour and corn, from scratch, this book tells you how. You want to know about Mexican spices and all about chilis, ATK tells you. You want to know about the differences between Mexican cheeses, it's in there. Step by step, with pictures, and each procedure for: empanadas carne asada chicken tortilla soup huevos rancheros carnitas 5+ different enchiladas sopas classic arroz con pollo home made tamales chiles rellenos and much more. Check and check. ATK breaks it down into manageable steps for you and now I feel like I'd make these dishes, whereas before, I was intimidated by what was involved and would only get in a restaurant. If you are interested in cooking Mexican food, with a good variety of recipes to choose from, both classic and innovative, ATK has you covered. Where you take it from there is up to you!! This is a great book for those of us who don't have a native Mom or Grandma to call for help every time we want to make Mexican recipes. You want to take it further, try Rick Bayless.

The recipes are pretty tasty but the Kindle format of the book drives me crazy. No table of contents with a lot of unintentional blank pages. It is hard to get around the book and find what I am looking for. The print version might be a lot better but I am a digital book addict, love having a whole library at my finger tips.

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