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# Best Mexican Recipes



## Synopsis

Kitchen-tested recipes that bring the real flavors of Mexico home. Let America'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 you'll cook with confidence. Recipes include: Familiar favorites: Beef Enchiladas, Tamales, Grilled Fish Tacos, Classic Mexican Rice, Chicken Tortilla Soup, Stuffed Jalapenos, Chunky Guacamole, Fresh Margaritas, and more 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

## Book Information

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## Customer Reviews

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.

I'm am 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 Mexican spices and all about chilis, ATK tells you. You want to know about the differences between Mexican cheeses, it's in there.

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