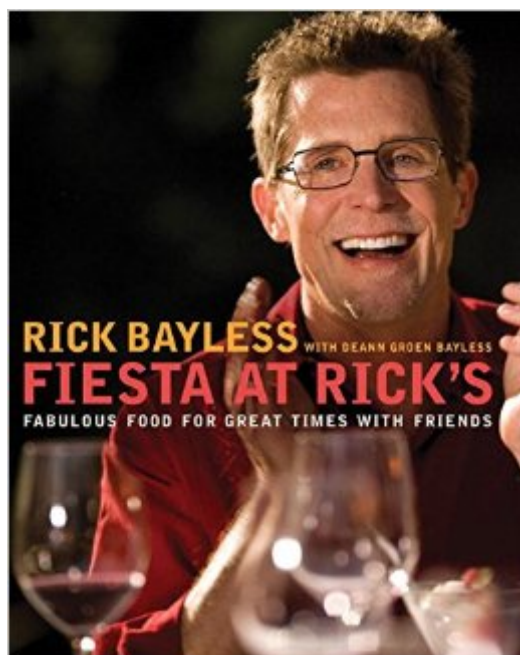


The book was found

Fiesta At Rick's: Fabulous Food For Great Times With Friends



Synopsis

Entertaining made easy, with Mexican-inspired recipes and handy tips from the celebrity chef and winner of Bravo's Top Chef Masters. Whether you're hosting a casual get-together with friends or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. With 150 recipes, Bayless offers you the key to unforgettable parties that will have guests clamoring for repeat invitations. There are recipes for small-dish snacking (Mushroom Ceviche, Devilish Shrimp), dynamic cocktails to get the party started (Champagne Margarita, Sizzling Mojito), and Bayless's signature takes on Mexican street food (Grilled Pork Tacos al Pastor, Roasted Vegetable Enchiladas). Live-fire grilled fish and meat dishes like the Brava • Steak with Lazy • Salsa will draw friends and family to the glow of open flames. And if you're going to throw a truly epic celebration, you'll need a killer finale like Frontera Grill's Chocolate Pecan Pie Bars or Dark Chocolate Chile Ice Cream. Fiesta at Rick's offers 150 diverse preparations organized into easy-to-follow chapters. But it's far more than a collection of recipes. With four complete, can't-miss menus for parties ranging from a Luxury Guacamole Bar Cocktail Party for 12 to a Classic Mexican Mole Fiesta for 24, Bayless has all your friends covered. Each of these parties has a complete game plan, from a thought-out time line with advance shopping and preparation to a fiesta playlist. Whether a first-time entertainer or a seasoned veteran, anyone can learn from the helpful sidebars, which cover topics such as how to shuck oysters, the perfect avocado for guacamole, and the best way to pick out fresh fish for ceviche preparations. Bayless breaks down the timeless building blocks that make up authentic Mexican food, explaining the value of fresh tortillas and providing surprisingly simple instructions for making your own Mexican Fresh Cheese. Bayless's entertaining blueprint eliminates the guesswork, so you can let your inspiration run free. Companion to seasons six and seven of Rick's Public Television series Mexico • One Plate at a Time, Fiesta at Rick's is required reading for everyone who loves opening their home to friends and good times. Four-color photographs throughout

Book Information

Hardcover: 352 pages

Publisher: W. W. Norton & Company; 1 edition (July 5, 2010)

Language: English

ISBN-10: 0393058999

ISBN-13: 978-0393058994

Product Dimensions: 8.4 x 1.1 x 10.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (31 customer reviews)

Best Sellers Rank: #187,460 in Books (See Top 100 in Books) #91 in Books > Cookbooks, Food & Wine > Regional & International > Mexican #688 in Books > Cookbooks, Food & Wine > Entertaining & Holidays #745 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

I view this book as a complement to Bayless's other books: once you are comfortable with Mexican cuisine, this book is a big help when you want to show off your skills for a crowd. He and his wife Deann (co-author of the book) deal with the logistics of centering a party with various Mexican themes, from a "Luxury Guacamole Bar Cocktail Party for 12" to a "Classic Mexican Mole Fiesta for 24." Included are drink recipes, salsas, guacamoles (the roasted garlic and orange guacamole in particular is excellent), as well as many main dishes and desserts. Included are a surprising number of vegetarian options, important so that those guests don't feel left out of the party. The recipes also scale down well, if you aren't feeding 100 guests. Winners are the enfrijoladas, the guacamoles (not your typical guacs, these!), the Cochito Chiapaneco (grilled pork roast), the Tacos de Arrachera al Carbn, and his twist on Enchiladas Suizas. I didn't care for the Queso Fundido al Tequila, but so far most of the recipes have ranged from pretty good to great. If you are looking for an introduction to Mexican cooking from a beginner's standpoint, I'd suggest either "Mexico One Plate At A Time" (by Bayless), or "The Art of Mexican Cooking" by Diana Kennedy. Either of those will provide you with the solid fundamentals that you need before you can get the most out of Fiesta at Rick's.

I own every other Rick Bayless cookbook. The first one I bought in the 80s flops open to several recipes, and the pages are honored by many food stains. Even if you don't watch his PBS TV shows, Bayless is an absolutely reliable cookbook author, with understandable instructions, educational explanations, and yummy recipes. Best of all, he is accurate: If he says something will cook in 12 minutes or so, then you can be pretty sure it'll really be done by then. Fiesta at Rick's is, however, a *party* book, and I wasn't sure if I really needed to add it to my collection. I usually cook for two, occasionally four or six. Some of the recipes in Fiesta are for _25_, such as a posole party. Even though I had a big party coming up (10 people at a holiday pool party, with a menu which we had declared would be Make Your Own Tacos) I wasn't sure I *had* to have this. In such circumstances I turned to my Book Triage, usually relegated to authors of less certain adoration: I

went to the library. (My rule is that if I cook three things from a library book and still want to cook more, I may permit myself to buy the book. This has saved me from several unfortunate purchases.)The bottom line: I'm almost certain to buy a copy of Fiesta.Granted, I've only made a couple of the recipes here. As it turns out, most of the tacos I made came from Mexico One Plate At A Time, doubled up, (and the zucchini tacos, from that cookbook, were the biggest hit). I used Fiesta for the recipe for the roasted tomatillo salsa and for the grilled garlic and orange guacamole, which earned a few Wows.

[Download to continue reading...](#)

Fiesta at Rick's: Fabulous Food for Great Times with Friends Woodcarving with Rick Butz: How to Sharpen Carving Tools (Woodcarving Step by Step with Rick Butz) Ranger Rick: National Parks! (Ranger Rick: Big Books) Jungle Jam and Friends: Wild Times in God's Creation (Audio Cassette) (Jungle Jam and Friends Radio Show) 4 Weeks of Fabulous Paleolithic Breakfasts (4 Weeks of Fabulous Paleo Recipes Book 1) The New York Times Monday Through Friday Easy to Tough Crossword Puzzles: 50 Puzzles from the Pages of The New York Times (New York Times Crossword Puzzles) The New York Times Acrostic Puzzles Volume 9: 50 Challenging Acrostics from the Pages of The New York Times (New York Times Acrostic Crosswords) 100 Exotic Food Recipes (Puerto Rican Food Recipes,Picnic Food RecipesCaribbean Food Recipes,Food Processor Recipes,) 101+ Great Ideas for Libraries and Friends: Marketing, Fundraising, Friends Development, and More ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious And Easy To Cook (organic food, food recipes, nutritious food) Homemade Baby Food: 17 Wholesome Baby Food Recipes for Easy, Nutritious, and Delicious Homemade Baby Food (How to Make Baby Food) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Raw Food: Lazy Man's Guide To Raw Food Success (raw food, raw vegan, raw food diet, raw vegan diet, 801010, 801010 diet,) True and Constant Friends: Love and Inspiration from Our Grandmothers, Mothers, and Friends Friends Forever: How Parents Can Help Their Kids Make and Keep Good Friends How Kids Make Friends: Secrets for Making Lots of Friends No Matter How Shy You Are Eight Great Tragedies: The Complete Texts of the World's Great Tragedies from Ancient Times to the Twentieth Century Rick Steves European Easter Rick Stein's India: In Search of the Perfect Curry: Recipes from My Indian Odyssey Rick Bayless's Mexican Kitchen: Capturing the Vibrant Flavors of a World-Class Cuisine

[Dmca](#)