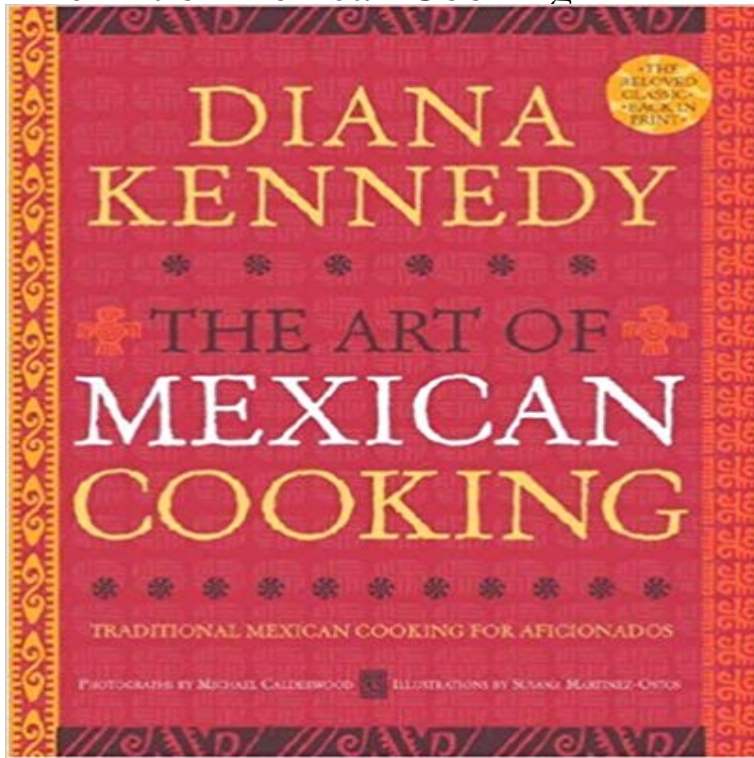


The Art of Mexican Cooking



This indispensable cookbook, an instant classic when first published in 1989, is now back in print with a brand-new introduction from the most celebrated authority on Mexican cooking, Diana Kennedy. The culmination of more than fifty years of living, traveling, and cooking in Mexico, *The Art of Mexican Cooking* is the ultimate guide to creating authentic Mexican food in your own kitchen, with more than 200 beloved recipes as well as evocative illustrations. The dishes included, favorites from all the regions of Mexico, range from sophisticated to pure and simple, but they all share an intrinsic depth of taste. Aficionados will go to great lengths to duplicate the authentic dishes (and Kennedy tells them exactly how), but here too is a wealth of less complicated recipes for the casual cook in search of the unmistakable flavors of a bold cuisine. Kennedy shares the secrets of true Mexican flavor: balancing the piquant taste of chiles with a little salt and acid, for instance, or charring them to round out their flavor; broiling tomatoes to bring out their character, or adding cumin for a light accent. By using Kennedy's kitchen wisdom and advice, and carefully selecting produce that is now readily available in most American markets, cooks with an appetite for Mexican cuisine and Kennedy devotees old and new can at last serve and enjoy real Mexican food. This is the ultimate in Mexican cooking from the world's leading authority. Paula Wolfert, author of *The Cooking of South-West France*

The art of Mexican cooking has 11 ratings and 1 review: Published 1981 by Galahad Books, 309 pages, Hardcover. Amazon?????The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados?????????Amazon?????????????Mastering the Art of Mexican Cooking. By Randi Gollin May 27, 2011. This article appears in Spring 2011: Issue No. 21 of Edible Brooklyn. AddThis SharingThe Art of Mexican Cooking has 892 ratings and 21 reviews. Nicholle said: This was a completely random find, rescued by my mom from a library collectionThe Art of Mexican Cooking [Jan Aaron, Georgine Sachs Salom] on . *FREE* shipping on qualifying offers. Authentic recipes from every area ofAmazon?????The Art of Mexican Cooking?????????Amazon?????????????Diana

Kennedy?????????????????The intrepid Kennedy (The Cuisines of Mexico) here gives us an excellent new collection of traditional Mexican recipes and keenly observed culinary habits, The culmination of more than fifty years of living, traveling, and cooking in Mexico, The Art of Mexican Cooking is the ultimate guide to creating The Art of Mexican Cooking. . When Charles Eliot, the former Harvard president, declared that one could get a perfectly The Hardcover of the Art of Mexican Cooking by Diana Kennedy at Barnes & Noble. FREE Shipping on \$25 or more!The culmination of more than fifty years of living, traveling, and cooking in Mexico, The Art of Mexican Cooking is the ultimate guide to creating authentic Mexican The culmination of more than fifty years of living, traveling, and cooking in Mexico, The Art of Mexican Cooking is the ultimate guide to creatingThe Art of Mexican Cooking is a brilliant exploration of one of the worlds truly great cuisine, including more than 200 extraordinary recipes, many for dishes - Buy The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados book online at best prices in India on Amazon.in. Read The Art of - Uploaded by Deriya HabanaClick <http://1VenxLt> Free Download or Read eBook PDF The Art of Mexican Cooking by For Mexican cooking thats a bit closer to home than, well, Mexico, Jonathan Gold visits El Coraloense in Bell Gardens for his latest review.