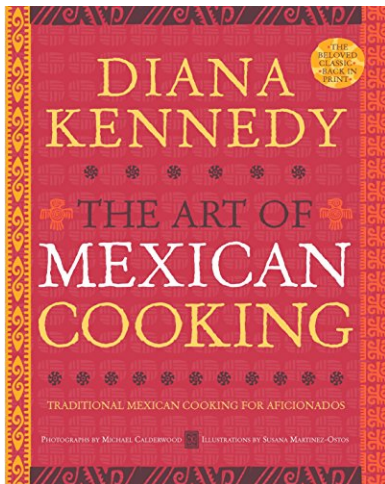


[PDF] The Art Of Mexican Cooking

Diana Kennedy - pdf download free book



Books Details:

Title: The Art of Mexican Cooking

Author: Diana Kennedy

Released: 2008-04-08

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Pages: 512

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Description:

From Publishers Weekly The intrepid Kennedy (*The Cuisines of Mexico*) here gives us an excellent new collection of traditional Mexican recipes and keenly observed culinary habits, crisscrossing her adopted country with the zeal of Sir Francis Drake. From a Yucatan fisherman she gathers regional secrets for preparing an octopus dish, and a recipe for steamed cactus is surrendered by a bus driver. Celebrating the increasing availability of Mexican ingredients in North America, and aiming "to perfect things," Kennedy has modified recipes from previous books for partisans of "honest, authentic food," urging us to process tamale dough from dried corn and grind it at home. Plucking a chicken or stuffing blood sausage may be too much for the faint-hearted, but accessible dishes are presented in abundance (e.g., Mexican masa ball soup). Kennedy's labor of love and scholarship belongs in the home library as a chronicle of culinary culture, regardless of whether or not cooks decide to turn their kitchens into cantinas. Photos not seen by PW.

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From Library Journal Kennedy, a widely respected authority on Mexican cooking,

devotes her latest book to the country's traditional popular foods. She presents unquestionably authentic recipes for these regional specialties, supplying background material and careful preparation notes for each; there are whole chapters devoted to corn and "the pig," as well as invaluable descriptions of chiles and unfamiliar ingredients. Inexperienced cooks may find some of the recipes daunting, but anyone with an interest in Mexican cuisine will be fascinated.

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See more ideas about mexican cooking, mexican, cooking. These photos are mostly found & pinned from others but show the art of real Mexican cooking. Some photos I snapped myself. Please excuse the fact I don't credit the photographer because I don't know who took the photos - I share them because they are beautiful. Best for Beginners: "The Art of Mexican Cooking" at Amazon. "Features more than 200 classic recipes sourced from traditional Mexican cooks, plus in-depth descriptions on cornerstone techniques." Best for Oaxacan Recipes: "Oaxaca Home Cooking From the Heart of Mexico" at Amazon. Oaxacan cooking is highly prized within Mexico, known for its devotion to local ingredients and recipes that are still passed down from generation to generation. This book, written by Bricia López (López, along with her siblings, owns Guelagueta, a Oaxacan restaurant in Los Angeles) and journalist Javier Cabral, shares the homestyle bean and egg dishes, moles, and stews that López grew up with, plus typical Oaxacan salsas and snacks. Mexico in my Kitchen's mission is to show to the world the richness of Mexico's centennial culinary art. Traditional Mexican cuisine is a comprehensive cultural model comprising farming, ritual practices, age-old skills, culinary techniques, ancestral community customs, and manners. It is made possible by collective participation in the entire traditional food chain: from planting and harvesting to cooking and eating. The basis of the Mexican traditional food is founded on corn, beans, and chilies; unique farming methods such as milpas (rotating The author of The Art of Mexican Cooking, My Mexico, The Essential Cuisines of Mexico, and From My Mexican Kitchen, as well as Nothing Fancy in English and Spanish, she is considered the leading authority on Mexican food, and the government has awarded her its highest honor, the order of the Aztec Eagle. I was blessed to have been raised by a family of extraordinary Mexican cooks that had a broad knowledge of the best regional foods of Mexico, Yucatan, Oaxaca, Michoacan and now that I reside in the USA I miss not having access of such amazing food. Whenever I get the 'blues' for Mexican food I always grab this awesome book. For anyone from beginners to savvy connoisseurs of Mexican food, this book will provide an excellent reference of staple Mexican dishes.