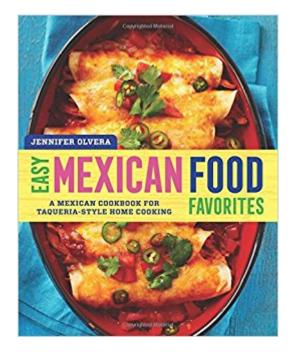


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Easy Mexican Food Favorites: A Mexican Cookbook For Taqueria-Style Home Cooking





Synopsis

Just like great Mexican food, this Mexican cookbook begins at the source: classic recipes, bold flavors, and fresh ingredients. Unless you live in a city known for its Mexican food, finding good Mexican cuisine can be challenging $\hat{A}\phi\hat{a} - \hat{a}\phi$ and finding the right Mexican cookbook might be even more difficult. For food writer and cookbook author Jennifer Olvera, cooking traditional Mexican meals began as a labor of love. As a working mother of 2, she wanted to recreate the traditional recipes she saw flowing freely at family gatherings, but also knew that spending hours in the kitchen wasn碉 ¬â,,¢t practical.In JenniferÁ¢â ¬â,,¢s first Mexican cookbook, Easy Mexican Food Favorites: A Mexican Cookbook for Tagueria-Style Home Cooking, she shares the Mexican cooking secret she finally discovered $\tilde{A}\phi \hat{a} - \hat{a}\phi \hat{c}$ all you need to enjoy delicious Mexican food at home is some simple techniques, time-saving tips, and a gradual, acquired instinct. Easy Mexican Food Favoritesis an all-in-one, easy-to-follow, learn-as-you-go Mexican cookbook offering:115 simple, hassle-free recipes, many of which take less than 45 minutes to prepareStep-by-step instructions that teach a variety of simple, effective, and fast Mexican cooking techniques Helpful cooking tips for what to prep, what to make ahead, and what to swap if you $\hat{A}\phi\hat{a} - \hat{a}_{,,\phi}$ re missing an ingredient Easy Mexican Food Favorites: A Mexican Cookbook for Tagueria-Style Home Cooking brings you all the Mexican food you love without all the fuss. Whether you $\hat{A}\phi\hat{a} - \hat{a}_{,,\phi}\phi$ in the mood for salsas and tamales or enchiladas and horchatas, this Mexican cookbook has everything you need to get started.

Book Information

Paperback: 228 pages Publisher: Rockridge Press (February 14, 2017) Language: English ISBN-10: 1939754062 ISBN-13: 978-1939754066 Product Dimensions: 7.5 x 0.7 x 9.1 inches Shipping Weight: 1.2 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars 55 customer reviews Best Sellers Rank: #135,518 in Books (See Top 100 in Books) #34 inà Â Books > Cookbooks, Food & Wine > Regional & International > Latin American #61 inà Â Books > Cookbooks, Food & Wine > Regional & International > Mexican #78 inà Â Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet

Customer Reviews

JENNIFER OLVERA is a food writer, recipe developer, and author of The Meat Loverââ \neg â,,¢s Slow Cooker Cookbook and the definitive Food Lover's Guide to Chicago. For years she penned the popular ââ \neg Å"Sunday Supperââ \neg • column for Serious Eats and currently contributes features to the Chicago Sun-Times, Los Angeles Times, Frommers.com, and more. This is her fifth book.

Kept me busy and made me thirsty! Not everything I tried to make was easy, but almost everything is now a favourite!

Love this cookbook! Easy to read and understand! Everything I've tried has been excellent and my family lived it! Thanks for the great recipes!

Very readable with a nice selection of recipes. I've never had a Mexican dish I didn't like.

Very good cookbook. I would love to try all the recipes!

*** CAUTIONARY NOTE ***If you read this book just before going shopping you are likely to spend a lot of money on Mexican foods, herbs and spices. Otherwise, you are advised to read this on your device that supports color illustrations, fonts and highlights. The author does a lot of things exceptionally well in $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{A} "Easy Mexican Food Favorites. $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{A} • Well enough that I am rating this at five stars despite a few shortcomings. First shortcoming $\tilde{A}f\hat{A}\phi\tilde{A}$ \hat{a} $\neg\tilde{A}$ \hat{a} ∞ Not one of the recipes has a nutritional statement. For those with health issues, such as me, who love, even crave Mexican food but who are living in the Upper Midwest, it is a matter of life and death.Second shortcoming $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a} \infty$ Despite a few nice color photographs, there are woefully too few to whet the appetite or provide good guidance to the novice. Those pics that are included, though, are beneficial and enticing. Still, as I indicated above, what Ms Olvera has done is to provide a cookbook that is far more than a book of recipes. She provides:1 A little history on various components or the origin of the dish2 $\tilde{A}f\hat{A}c\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{a} ce Tips on how to keep it simple3 $\tilde{A}f\hat{A}\phi\tilde{A}$ â $\neg \tilde{A}$ â ∞ Time-saving tips4 - Prep times5 $\tilde{A}f\hat{A}\phi\tilde{A}$ â $\neg \tilde{A}$ â ∞ Cooking times6 -Illustrations/photos of the various utensils/devices used in producing the components7 $\hat{A}f\hat{A}\phi\hat{A}$ $\hat{a} \neg \hat{A}$ $\hat{a} \infty$ Fundamental background on the flavors of Mexico and the differences in the chiles, herbs and spicesAlthough I have had some good tacos and enchiladas recently, I am so in need of some pork chorizo that it was almost criminal to find her recipe for Chorizo Chilaguiles so

early in the book. This is the sort of breakfast that one chooses to live for. Mmmmm.I like the recipes selected for this cookbook and especially appreciate that it is easy to use and the directions are simple and direct.CAUTIONWhat I do want to caution readers in regards to is the author $\tilde{A}f\hat{A}\phi\tilde{A}$ \hat{a} $\neg\tilde{A}$ $\hat{a}_{,,\phi}$ s decision to use colored highlighting and colored fonts in several areas. On my Mini iPad, and on my Kindle Fire, the effect is great, of course, but on my B&W Paperwhite Kindle, though, not so good. The areas the writer is trying so hard to emphasize become de-emphasized.Bottom LineAside from the relatively minor shortcomings, this is one of my favorite cookbooks. If you $\tilde{A}f\hat{A}\phi\tilde{A}$ \hat{a} $\neg\tilde{A}$ $\hat{a}_{,,\phi}$ re reading on a device that supports color, I rate $\tilde{A}f\hat{A}\phi\tilde{A}$ \hat{a} $\neg\tilde{A}$ \hat{A}^{*} Easy Mexican Food Favorites $\tilde{A}f\hat{A}\phi\tilde{A}$ \hat{a} $\neg\tilde{A}$ \hat{A}^{\bullet} at five stars.Comments regarding your opinion of this book or of my review, whether favorable or unfavorable, are always welcome. If you buy the book based on my review and become disappointed, especially, I do want to know that and I want to understand how I can improve as a book reviewer. Just please be polite.Thank you.

very pleased with this cookbook

I love Mexican dishes and cook them often and well enough that I wouldn't look to add another cookbook to my collection. But...Easy Mexican Food Favorites is really worthwhile.Does Mexican food take time? Yes, and this author gives you shortcuts and time saving tips to cook Mexican NOW and often. Love it. There are 9 awesome food chapters and one devoted to Drinks packed into this enjoyable cookbook. Mexican Cookbook for Taqueria-Style Home Cooking can enable you enjoy more Mexican food faster!Chapter 1 is Mexican Made Easy, and it is a great resource for flavors, staples, equipment, basic techniques, "tips to make easy even easier", and guide to the recipe labels.Chapter 3, Salsas, Quesos & Dips presents to you everything you need to easily entertain Mexican style! Check out, Queso Blanco Dip and Peanut-Arbol Salsa. Both call for 10 common ingredients plus salt and pepper or water! The Mexican Chicken Caesar Salad in "Soups and Salads" was the first recipe I made. It had nice balance and taste.Lamb Barbacoa!!! Yes, in Tacos, Tortas, Tamales and other Street Food chapter. We can open out own Taco Stand. In Weeknight Dinners chapter I found a gem. Camarones al moja de ajo (Shrimp in garlic sauce) and its the best I've made. There is a Weekend Dinners chapter as well. The Jicama Slaw in Sides & Vegetables is a great and healthy addition to any meal, and do make Charro Beans (bacon and long grain rice).Homemade Basic Chapter is my fave, Habanero Hot Sauce, Verde Summer Sauce, Oaxacan Black Mole, oh my Each recipe has a header with info for food guidanceBudget FriendlyCrowd PleasingGluten FreeGreat for LeftoversKid FriendlySpecial OccasionUnder 30

MinutesVegetarian/VeganNo doubt in my mind this is Homemade Mexican taco stand food (made easier and faster). I received this cookbook at no cost to review. This didn't influence my opinion at all. I really am impressed with the ease and authentic tastes of these recipes. Thank you Jennifer Olvera for helping make mex easier. Great flavors and easy to get ingredients.

Enjoyed recipes. Saw a few I will try.

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