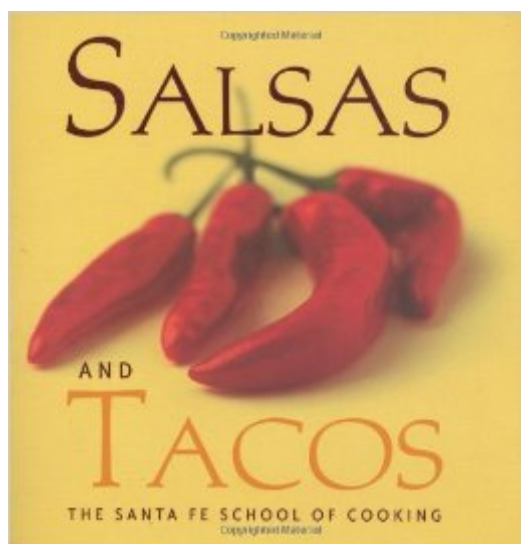


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# Salsas And Tacos: Santa Fe School Of Cooking



## Synopsis

Hot and Smoky Shrimp Tacos, Roasted Wild Mushroom Tacos with Queso Fresco, Fire-Roasted Corn and Poblano Chile Tacos-these are a few of the most taste-tempting tacos you'll ever put in your mouth. And what to top them with-of course, it must be the perfect salsa!

## Book Information

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (22 customer reviews)

Best Sellers Rank: #572,495 in Books (See Top 100 in Books) #106 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #138 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest](#)

## Customer Reviews

Many people are surprised to find out that we don't just cook Cuban. Yes, we actually enjoy dishes from many countries. Of course, we do have a natural affinity to Spanish and Latin-American cuisines. The Santa Fe style of cooking, an amalgam of Spanish, Native American, Mexican, Southwest, and New Age cuisine has always intrigued us. When we want to "kick it up a notch" on the hot and spicy meter, we like to cook Mexican food. And we love tacos and freshly prepared salsas. A new book from the Santa Fe School of Cooking has re-energized our taco skills and given us a new appreciation for the flavors of the Southwest. We especially enjoy the variety of inspired salsas -- everything from roasted corn and Anasazi bean to cherry pistachio. For our Cuban audience, the grilled pineapple and grapefruit-orange salsas are right up your alley, offering flavors and a heat level that isn't far removed from Cuban cuisine. Two taco recipes really knocked our socks off: Hot and Smoky Shrimp Tacos and Roasted Wild Mushroom Tacos with Queso Fresco. Not classically Mexican, these fusion dishes really deliver some unique flavors. We were also delighted to find a recipe in the book for apple pie tacos -- again, we never saw this one in Mexico, but what a great idea for dessert! Salsas and Tacos is a nice little book in a beautiful package with enticing photographs and easy-to-follow instructions. A perfect gift for the food lover and at this

price, why not buy several and make several people happy? Also recommended: "Three Guys From Miami Cook Cuban" and "Three Guys From Miami Celebrate Cuban."

Salsas And Tacos from the Santa Fe School of Cooking is an outstanding collection of beautifully illustrated, flavorful, fulfilling, and easy-to-prepare recipes. Providing kitchen cooks with easy-to-follow guidelines and unique information on a specialized regional cooking style, Salsas And Tacos showcases recipes ranging from Chargrilled Fish Tacos With Caribbean Seasonings; Adabo Pork Tacos With Grilled Pineapple; and Tropical Fruit Salsa; to Creamy Chicken And Almond Tacos; Roasted Pepper Relish With Raisins And Pinon Nuts; and Steak And Mushroom Tacos With Green Chiles. Salsas And Tacos is very highly recommended for all fans of the Mexican style cookery and for those aspiring gourmet cooks who are searching for an inspired compendium of dining ideas with a bit more spice and a lot more taste.

Cannot recommend the salsas in this book strongly enough. Follow the directions, and you are essentially guaranteed to produce delicious and beautiful salsas (about which your friends and family will rave).

great little book. simple and right to the point. A good basic Salsas and Tacos cooking guide. I found it quite useful.

I usually make up my own salsas. This book had so many great new ideas we bought one for ourselves and many for gifts.

Recipes are good but the kindle book is just terrible. All is in black and white but in a very bad old xerox photocopies style. The pictures look awful and barely distinguishable. The description in does not warn about this important fact and they give the impression that it is in color. What is this, a book from 1980?

It is rather disappointing that all the pictures are in black and white, would have given a higher review if they were. Otherwise it is a good buy

Excellent book on sauces. I am having fun trying each recipe.

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