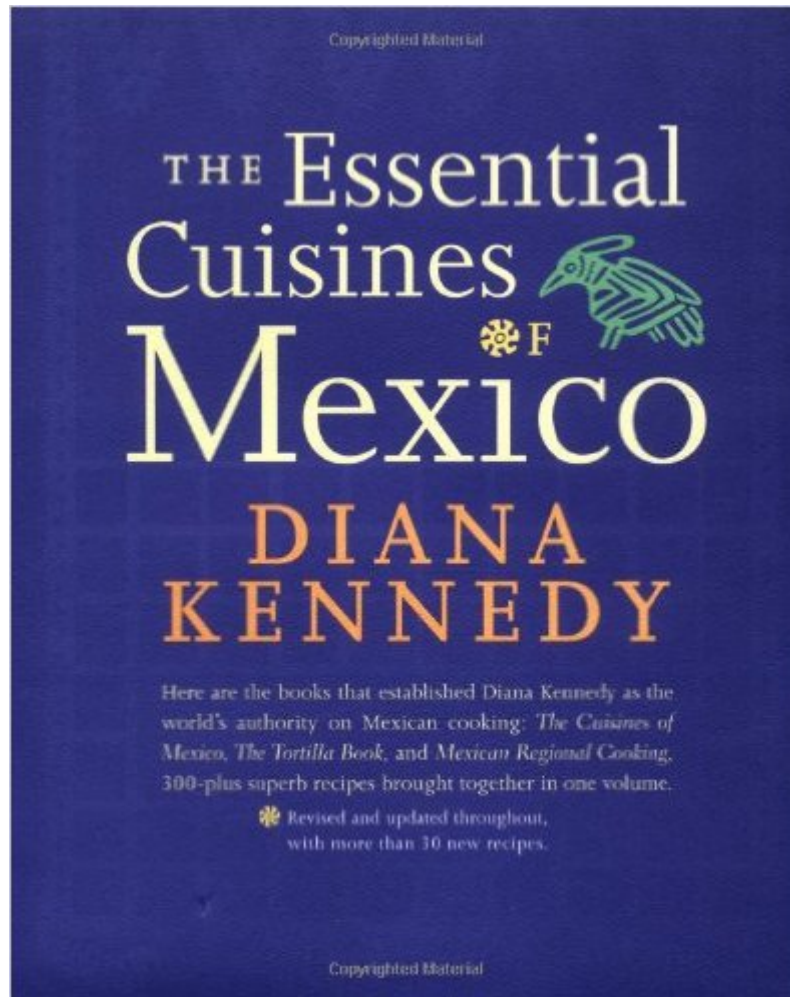


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# The Essential Cuisines Of Mexico: Revised And Updated Throughout, With More Than 30 New Recipes.



## Synopsis

More than twenty-five years ago, when Diana Kennedy published *The Cuisines of Mexico*, knowledge and appreciation of authentic Mexican cooking were in their infancy. But change was in the air. Home cooks were turning to Julia Child for an introduction to French cuisine and to Marcella Hazan for the tastes of Italy. Through Diana Kennedy they discovered a delicious and highly developed culinary tradition they barely knew existed. *The Cuisines of Mexico*, *Mexican Regional Cooking*, and *The Tortilla Book* became best-sellers, and Diana Kennedy was recognized as the authority on Mexican food. Now a new generation has discovered that Mexican food is more than chimichangas, that they can find fresh hierbas de olor (pot herbs, including marjoram and Mexican bayleaf) and chilacas in their markets. The book that will become indispensable in their kitchens is *The Essential Cuisines of Mexico*. Diana has combined her three classic books in one volume, refining recipes when possible, bringing them up to date without losing the spirit of their generation. Old friends will be delighted to revisit these refreshed classics and to find more than thirty new recipes from different regions of Mexico. Among these discoveries are the very popular arroz a la tumbada (rice with seafood) from Veracruz, a pico de gallo with peaches from the state of Mexico, and tasty snacks from the cantinas of Mérida. Newcomers will delight in Diana's "word pictures" -- descriptions of her travels and discoveries -- and in her off-the-cuff comments. Whether they turn to this book for the final word on tamales, recipes for tasty antojitos to serve with drinks, or superb tacos, they will find there is no better teacher of Mexican food. How enviable to attempt for the first time Calzones del Diablo (yes, the Devil's Pants), and what a pleasure to succumb to Diana's passion for Mexican food.

## Book Information

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## Customer Reviews

'The Essential Cuisines of Mexico' is Diana Kennedy's Mexican answer to Julia Child's 'Mastering the Art of French Cooking'. It has a similar style and quality and, like Child's encounter with French cooking, it came about as a result of her marriage to a husband who was posted to Mexico by his newspaper, 'The New York Times' as their Caribbean / Mexican correspondent. This, plus a little help from New York Times colleague and friend, Craig Claiborne lead Ms. Kennedy to start teaching Mexican cooking and prompting her to write a book on the subject. There are two big differences between this book and Ms. Child's 'magnum opus'. The first is that this volume is an amalgam of three earlier books, while '...French Cooking' was a distillation from a manuscript at least twice the size of the final published volume. The second major difference is that while Ms. Child is documenting 'cuisine bourgeois', Ms. Kennedy is looking at Mexico's 'cuisine provincial'. This is highlighted by the fact that the geographical home of all recipes is cited, and the geographic specifics are given for all the major ingredients cited in the appendix. The three earlier books being combined here are 'The Cuisines of Mexico', 'The Tortilla Book', and 'Mexican Regional Cooking'. The author also states that some new material has been added to the recipes from these three books. To my eye, the integration of the three volumes is seamless. The author and her editors have not simply pasted the three volumes together, they have merged all the material to create a single work easily superior to the original three. By the time this book was published, it should be evident to the English speaking world at large that Ms.

This book is the best Mexican cook book on the market. If you seriously love Mexican cooking, this cook book is absolutely essential. I first discovered Diana Kennedy from a friend who was also seriously addicted to good Mexican food in 1973. I immediately bought a copy of her first book, The Cuisines of Mexico, and authentic Mexican food began to appear in my kitchen. Mexican food is the only food I make, other than something that can go directly into the microwave. Believe me, if I can get good results with this cook book, you'll be a regular Julia Child by comparison. In fact, Diana Kennedy is a lot like Julia Child in many ways. Ms. Kennedy is an American who came to live in Mexico after she married a New York Times foreign correspondent. There, she learned Mexican food from the local people. Her book is full of beautiful tales about how people prepare and enjoy each dish. For years, she has offered cooking instruction, so she knows the kinds of things that

people need to learn. For example, the book contains general information about what kind of equipment you need, basic descriptions of the various ingredients (which can get pretty complicated with the various chilies), and how to handle various ingredients for advance preparation (something I always do), storage, and freezing (something that always happens because I make so much). The reason I say that this is the book to have is because this book contains the essential material from her three earlier cook books (The Cuisines of Mexico, The Tortilla Book, and Mexican Regional Cooking) updated and improved.

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