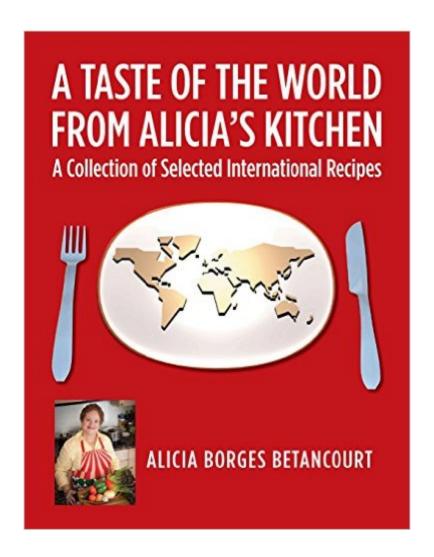
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# A Taste Of The World From Alicia's Kitchen: A Collection Of Selected International Recipes





# Synopsis

In "A Taste of the World from Aliciaâ ™s Kitchen," experienced cook Alicia Betancourt shares the best of her family recipes, as well as meals gathered through years of international travel. With skills developed through long practice, she fuses the tastes and cooking concepts of the Caribbean, Cuba, Latin America, and Europe with techniques and ingredients easily available in the average American kitchen. The results are delectable, easy-to-prepare meals with an international flair. Aliciaâ ™s recipes and their instructions are clear and detailed, containing all the information a beginner needs to cook a delicious, successful meal. She understands the frustration novice cooks often feel when they encounter incomplete recipe instructions or when cookbooks assume a certain level of knowledge. All the recipes in "A Taste of the World from Aliciaâ ™s Kitchen" include simple, step-by-step instructions to ensure success. To help inexperienced cooks choose what to cook, Alicia ranks her recipes into easy, intermediate, and complex categories. While Alicia writes with the novice in mind, more experienced chefs will enjoy the ability to produce international cuisine without hunting for hard-to-find ingredients. She combines simple, fresh produce and unsaturated oils to make her meals as healthy as they are delicious. Alicia also acknowledges how pressed for time many cooks are in todayâ ™s busy world, reducing preparation time by using high-quality conveniences such as canned stock, tomato sauce, and prepared pie crusts. Under Aliciaâ ™s expert guidance, even newcomers to the kitchen can prepare appetizing and hunger-inducing meals. Add recipes from "A Taste of the World from Aliciaâ ™s Kitchen" to your table tonightâ "you wonâ ™t regret it.

### **Book Information**

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### **Customer Reviews**

I have been a close collaborator of Alicia for more than 20 years at the IDB. During our birthdays lunch and holiday celebrations, I had the privilege of having tasted several of her recipes referred on this book. This book contains not only culinary recipes but also Aliciaâ Â<sup>TM</sup>s love and passion to cook and the culinary memories of her loved family and friends. I am so happy that after so many years this book came to life.Thank you Alicia!!!! My family and I will enjoy the cookâ Â<sup>TM</sup>s wisdom contained in this publication.Mirtha Ruiz

We have been waiting forever for Alicia to publish her recipes. She is a wonderful cook and we know that it'll take me several months to cook all these goodies, although my interpretation may end up getting me 3 stars...

Although she is my mother and I grew up eating her delicious food every day of my youth, I can assure you that my recommendation and 5 stars is well merited. I've had 100s of friends eat at my home, as individuals, or at the 30+ parties I would throw for friends, and my mother's cooking never ceased to amaze them. Whether it was Cuban cuisine, European cuisine, or fancy American continental gourmet, my mother's touch for tastiness always came through, and now there is a book for EVERYONE to be able to create these magical dishes. It is not just about the recipes in this book, it is about the "How To?" that makes this book so useful and unique to what is out there.Lastly, in case you want to know why this book is truly unique, here are my reasons:Ā¢Â Â¢ One of the best Cuban cookbooks published  $\tilde{A}\phi\hat{A}$   $\hat{A}$  with recipes adapted for the American & European palete / audience.â Â¢ Great tips, â Âœdoâ Â™s & donâ Â™tâ Â™sâ Â• that are the deal breaker parts of the process of cooking any dish, or using the right ingredients (ie, the secret sauce). For instance, soaking fish in milk for a few hours gets rid of all â Âœfishyâ Â• taste, etcâ Â|â Â¢ Scorecard presentation of the key elements of the process/outcome: level of difficulty, time to make, serving size, duration, complexity,â Â¢ Suggested & â ÂœSample Menuâ Â• Suggestions and pairings of appetizers, main entrees, desserts, and ideal sauces, etc ... â Â¢ Ingredient Insights â Â" key insights as to why use certain ingredients, and where you can get them at your local grocery stores.â Â¢ Other insights & tips around: recipe preparation, seasonings, individual ingredient preparation, kitchen utensils for each dish, procedures, etc.

This is an excellent cookbook for those interested in international cuisine. All my favorite dishes are

included (don't miss the Gazpacho soup!). Easy to find want your looking for and easy to follow. Must have.

Excellent cookbook. For those (like me) not well versed in the art of cooking, the book offers easy to follow directions and a wide repertoire of Cuban cuisine.

I can't wait to try the recipes in this book! Food with international flare and all the ingredients are locally available! Thanks Alicia!!!

I wanted to learn how to cook something different, and here was the best book for that! I've always loved Cuban food, but never thought about preparing it myself till this wonderful book came along.

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