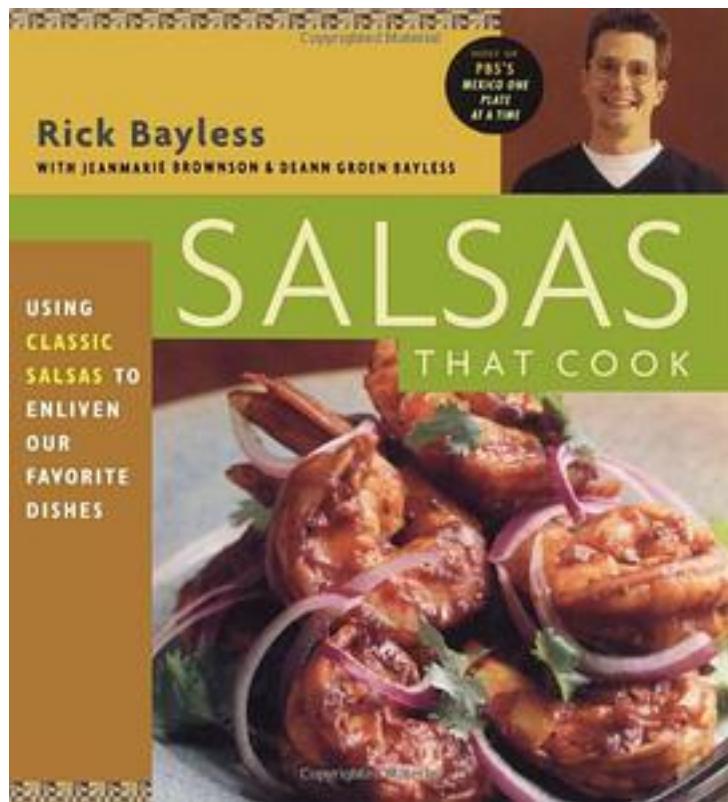


# Salsas That Cook



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FROM AMERICA'S LEADING AUTHORITY ON DEFINITIVE MEXICAN COOKING COMES A BRAND-NEW COLLECTION OF RECIPES BASED ON SIX CLASSIC, VERSATILE SALSAS, EACH FEATURING THE FLAVOR OF A DIFFERENT CHILE. "Salsas That Cook" is a breakthrough in contemporary American cooking. Here, Mexico's classic salsas get put to work in our kitchens in the same way we use a variety of international condiments, from teriyaki sauce to balsamic vinegar, to enliven and redefine the flavor of many American favorites. While most of us have enjoyed salsas as chip dips, salsas show

great versatility when weaving complex flavor into simple dishes, from pasta to potatoes to meats, fish and vegetables. Salsas embody the essence of Mexican flavor: the lusciousness of slow-roasted tomatoes, the full-flavored spice of chiles, the fragrance of cilantro and the mellow sweetness of garlic. Rick Bayless, the country's leading progenitor of real Mexican cooking, writes the six salsa recipes with such detail and personality that even beginning cooks will turn out masterful creations. The uniqueness of this book, though, is in the way these six salsas are used. Here they give their pizzazz to chile-glazed roast chicken, grilled pork tenderloin and seared sea scallops with jalapeno cream. Familiar Mexican favorites have always used salsas for vitality, and many are here, from tangy guacamole to tortilla soup and grilled chicken tacos. In "Salsas That Cook," the magic of Mexico transcends all borders.

作者介绍:

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