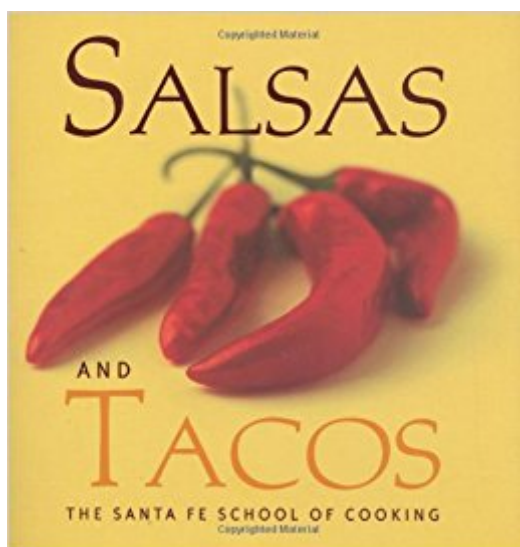


The book was found

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! This book combines mouth-wateringly unique taco recipes with tried-and-true salsa recipes that add an extra kick to any dish, from the definitive experts of southwestern cuisine at the Santa Fe School of Cooking. "Hold onto Your Hat" Habanero Salsa Chicken al Carbon and Avocado Wrap Grilled Pineapple Salsa Apple Pie Tacos Grapefruit-Orange Salsa Baja-Style Fish Tacos with Chipotle Mayonnaise Roasted Pepper Relish with Raisins and Pinon Nuts Tomatillo-Papaya Salsa Plus recipes for fresh tortillas, authentic Mexican sauces, techniques for roasting and toasting, info on chiles, and much more! With inventive flavor combinations, full-color photographs, and resources for ingredients, this hot little book offers endless ideas for tacos and their perfect toppings.

Book Information

Hardcover: 96 pages

Publisher: Gibbs Smith; 1 edition (March 15, 2006)

Language: English

ISBN-10: 1423600150

ISBN-13: 978-1423600152

Product Dimensions: 7 x 0.6 x 7 inches

Shipping Weight: 13.4 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 26 customer reviews

Best Sellers Rank: #389,146 in Books (See Top 100 in Books) #80 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest](#) #82 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#)

Customer Reviews

This charmer of a cookbook is dedicated to the crowd-pleasing duo of salsa and tacos in all its spicy glory. Starting with a brief tutorial on chiles and other southwestern ingredients, the collection then offers 24 salsas, each a lesson in creativity. Jicama-Watermelon Salsa begs to be paired with fish or shrimp straight from the grill, while earthy Roasted Pepper Rajas work tasty miracles on a chicken sandwich. The author suggests using Bing Cherry-Pistachio Salsa to complement a holiday meal: a fine idea, but why stop there? Atop a scoop of vanilla ice cream, it becomes an unusual and invigorating dessert. The taco selection is brief but well edited; Hot and Smoky Shrimp Tacos are

simple but fiery, and Baja-Style Fish Tacos with Chipotle Mayonnaise taste like they just arrived from Cabo San Lucas. Carne Asada is a bigger production: a sirloin steak marinated in garlic and chiles, served alongside various salsas and tortillas. It's more involved than a simple taco, but it's the perfect recipe to show off the complexity and spice of Santa Fe cuisine. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Susan Curtis, owner of the school, is a member of the International Association of Culinary Professionals and of Les Dame d'Escoffier.

Some unique and delicious salsas

Great little cookbook. Lots of recipes that are inspiring and not complicated.

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).

Going to a favorite chef for Christmas

Excellent book right on topic.

Great mexi stuff.

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

Love

[Download to continue reading...](#)

Salsas and Tacos: Santa Fe School of Cooking Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Look Into My Eyes You Want To Buy Me Tacos: Back To School Composition Notebook, 8.5 x 11 Large, 120 Pages College Ruled (Back To School Journal) Heirloom Beans: Great Recipes for Dips and Spreads, Soups and Stews,

Salads and Salsas, and Much More from Rancho Gordo Salsas and Moles: Fresh and Authentic Recipes for Pico de Gallo, Mole Poblano, Chimichurri, Guacamole, and More Williams-Sonoma Mastering: Sauces, Salsas & Relishes Southern Love For Pizza, Burgers & Tacos: 175 Family Dinner Favorites! (Southern Cooking Recipes Book 36) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Do Not Disturb While Watching Hockey (Unless You Have Tacos): Composition Notebook Journal, 8.5 x 11 Large, 120 Pages College Ruled (Back To School Journal) Hidden Picture-Perfect Escapes Santa Barbara: Ojai, Channel Islands, and the Santa Ynez Valley Santa Fe School of Cooking: Celebrating the Foods of New Mexico Santa Fe Trail by Air: A Pilot's Guide to the Santa Fe Trail Rand McNally Albuquerque/Santa Fe, New Mexico Street Guide (Rand McNally Albuquerque & Santa Fe Street Guide: Including Las Vega) Bullying: School and Children Bullying for beginners - Guide for kids and parents - How to deal effectively with bullying at school (Children Bullying - School Bullying - School Harassment Book 1) Wayside School Boxed Set: Wayside School Gets a Little Stranger, Wayside School is Falling Down, Sideway Stories from Wayside School Tacos, Tortas, and Tamales: Flavors from the Griddles, Pots, and Streetside Kitchens of Mexico Kawaii Doodle Class: Sketching Super-Cute Tacos, Sushi, Clouds, Flowers, Monsters, Cosmetics, and More Dragons Love Tacos Book and Toy Set Tacos: Recipes and Provocations

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)