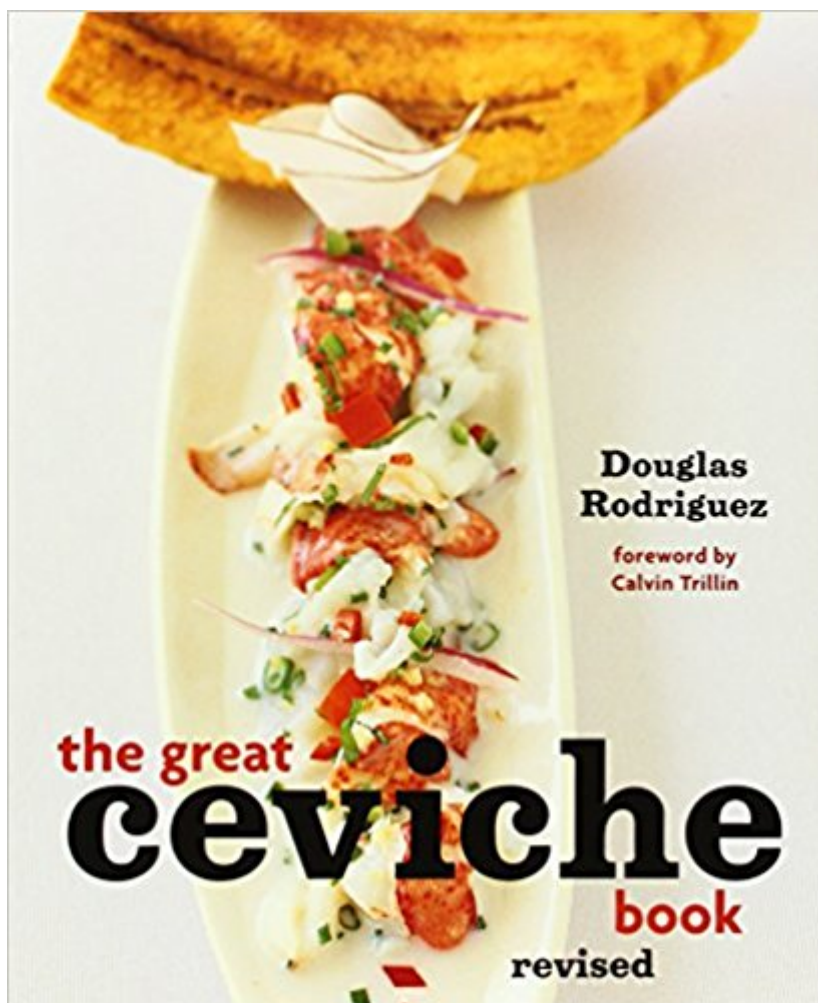


The book was found

The Great Ceviche Book, Revised



Synopsis

The Great Ceviche Book is the definitive, authentic guide to this fresh vibrant cuisine. Ceviche—fresh seafood cured in citrus—boasts lively, bright flavors along with a low-fat, high-protein healthiness. In this revised edition of The Great Ceviche Book, award-winning chef Douglas Rodriguez reminds us why he is the foremost Latin chef in America. You'll find straightforward instructions and confidence-building advice to walk you through all the ceviche fundamentals: its basic formula of six ingredients, the four safety commandments, helpful kitchen equipment to have on hand, and serving suggestions to create beautiful presentations. Rodriguez's passionate take on the subject offers more than forty diverse ceviche recipes, from traditional dishes originating in Central and South America such as Chilean Sea Bass with Lemon Oil and Ecuadorian Shrimp, to recipes that draw on diverse ethnic influences such as Gingered Toro Tuna with Soy and Sesame. Chapters on tasty side dishes and helpful basics round out everything you need to know to make this simple yet sophisticated cuisine in your own kitchen. Rodriguez's streamlined preparations allow home cooks to focus on the virtues of freshness and pure flavors.

Book Information

Paperback: 144 pages

Publisher: Ten Speed Press; Revised edition (June 8, 2010)

Language: English

ISBN-10: 158008107X

ISBN-13: 978-1580081078

Product Dimensions: 7.4 x 0.5 x 9.1 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 35 customer reviews

Best Sellers Rank: #138,721 in Books (See Top 100 in Books) #40 in Books > Cookbooks, Food & Wine > Regional & International > Latin American #48 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

"[Douglas Rodriguez is] the man who . . . brought ceviche into the Manhattan mainstream."—Calvin Trillin, from the foreword

DOUGLAS RODRIGUEZ is regarded as the creator of Nuevo Latino cuisine. Throughout his

extensive professional career as a chef, he has received numerous accolades for his remarkably original cuisine. He won the Chefs of America Award (1991), Culinary Master of North America and New York awards (1994), the James Beard Foundation Rising Chef award (1996), and received a nomination for the James Beard Foundation Best Chef: New York award (1999). In 2009, he was nominated for the James Beard Foundation Best Chef: South award for his restaurant OLA and starred in the first season of Top Chef Masters on Bravo TV. Rodriguez also owns the restaurants D. Rodriguez (Miami), Alma de Cuba (Philadelphia), and Deseo (Scottsdale). He is the author of the groundbreaking cookbook Nuevo Latino, as well as Latin Ladles and Latin Flavors on the Grill. Rodriguez resides in Miami.

LAURA ZIMMERMAN is a freelance food researcher and writer. After several years in strategic consulting, she turned her career toward the food industry, specializing in marketing and research and development. She lives, eats, and writes in Chicago.

LUV IT!! EASY TO READ EASY TO FOLLOW

Decent, but not as helpful as I was hoping. Would be better to have more variations on basic ceviches.

I highly recommend this book to anyone interested in learning about making ceviche at home. It demystifies the process, and it contains some delicious recipes, with very appealing photographs of each item.

I am a chef and love Ceviche. I purchased my first copy of this book in Peru. I purchased my second copy from [Amazon](#) as a gift for a fellow food lover who loves to cook. The purchase from [Amazon](#) was by far a better deal than my original purchase. If you love ceviche as much as I do you will love this book. I highly recommend this book and the best price is from [Amazon](#) !!

This book is a must for those who love fresh seafood cooked in citrus. It is an outstanding book in how to and seafood safety. I love ceviche and this book has so many great recipes.

I live in Mexico and I am a ceviche hard core fan. This book is a jewel because it shows many dishes from different countries what makes it very interesting to me. Good photos.

Good for recipes from starter to expert. Really enjoying in my first ceviche attempts.

Ginger tuna on page 44 is amazing! I made it and my family loved it! It's sort of like the Oriental at Jaguar in Coconut Grove, FL. Yum!

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

The Great Ceviche Book, revised The Ultimate Ceviche Chef: The Art Of Central American Cuisine
Ceviche: Peruvian Kitchen: Authentic Recipes for Lomo Saltado, Anticuchos, Tiraditos, Alfajores,
and Pisco Cocktails Nate the Great Collected Stories: Volume 1: Nate the Great; Nate the Great
Goes Undercover; Nate the Great and the Halloween Hunt; Nate the Great and the Monster Mess
Great Writing 1: Great Sentences for Great Paragraphs (Great Writing, New Edition) Amphibians
and Reptiles of the Great Lakes Region, Revised Ed. (Great Lakes Environment) Mammals of the
Great Lakes Region: Revised Edition (Great Lakes Environment) Great Britain: Where To Go, What
To See - A Great Britain Travel Guide (Great
Britain, London, Birmingham, Glasgow, Liverpool, Bristol, Manchester Book 1) Great Writing 2: Great
Paragraphs (Great Writing, New Edition) Great Writing 4: Great Essays (Great Writing, New Edition)
From Great Paragraphs to Great Essays (Great Writing, New Edition) Great Britain: A
Traveler's Guide to the Must-See Cities in Great Britain (London, Edinburgh, Glasgow,
Birmingham, Liverpool, Bath, Manchester, York, Cardiff, Leeds, Great Britain Travel Guide) Great
Britain: Where To Go, What To See - A Great Britain Travel Guide (Great
Britain, London, Birmingham, Glasgow, Liverpool, Bristol, Manchester) (Volume 1) The New American
Bible (With the Revised Book of Psalms and the Revised New Testament) Ballroom World Dance
Book Revised 4th Revised Edition By Richard Moore - High Blood Pressure Solution Revised
Edition (2nd Revised edition) (3.2.2001) By Kris Malkiewicz - Cinematography: The Classic Guide to
Filmmaking, Revised and Updated for the 21st Century (3rd Revised edition) (6.2.2005) The
Complete Parallel Bible with the Apocryphal/Deuterocanonical Books: New Revised Standard
Version, Revised English Bible, New American Bible, New Jerusalem Bible Solve Your Child's
Sleep Problems: Revised Edition: New, Revised, and Expanded Edition Mosby's Comprehensive
Pediatric Emergency Care (Revised)[MOSBY'S COMPREHENSIVE PEDIATRIC EMERGENCY
CARE (REVISED)] by Aehlert, Barbara (Author) Aug-22-06[Paperback]

[Contact Us](#)

[DMCA](#)

[Privacy](#)

