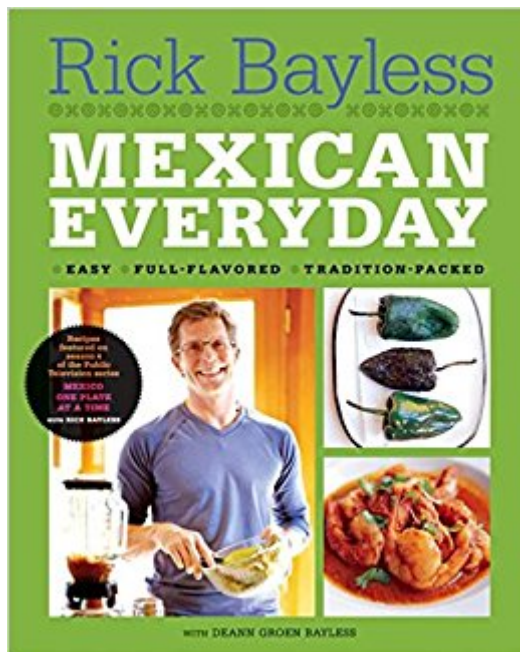


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Mexican Everyday



Synopsis

At last, a cookbook that brings Mexican food within easy reach: named to Food & Wine Magazine's Year's 25 Best Cookbooks as part of its annual Best of the Best cookbook. In his previous books, Rick Bayless transformed America's understanding of Mexican cuisine, introducing authentic dishes and cooking methods as he walked readers through Mexican markets and street stalls. As much as Rick loves the bold flavors of Mexican foods, he understands that preparing many Mexican specialties requires more time than most of us have. Mexican Everyday is written with the time sensitivities of modern life in mind. It is a collection of 90 full-flavored recipes like Green Chile Chicken Tacos, Shrimp Ceviche Salad, Chipotle Steak with Black Beans that meet three criteria for "everyday" food: 1) most need less than 30 minutes' involvement; 2) they have the fresh, clean taste of simple, authentic preparations; and 3) they are nutritionally balanced, full-featured meals no elaborate side dishes required. Companion to a thirteen-part public television series, this book provides dishes you can eat with family and friends, day in and day out.

Book Information

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Customer Reviews

Bayless, popular Chicago chef and author (Rick Bayless's Mexican Kitchen, etc.), jumps on the "everyday food" wagon with this lively collection of recipes designed to take no more than 30 minutes to prepare. Known for his painstaking approach to recreating the classics of Mexican cuisine, Bayless moves in a new direction here, substituting easy-to-find ingredients for exotic ones, streamlining complex sauces into a few steps and emphasizing nutrition. Purists may balk when

they encounter more boneless chicken breasts than lard—•not to mention a cheerful reliance on canned beans and peppers and, in a pinch, prepared salsas—•but any time-pressed home cook will welcome this pragmatic approach to the complexities of Mexican food. Bayless's confident, step-by-step recipes lead even the novice through a variety of twists on tacos and enchiladas, staples like tortilla soup and guacamole, and more ambitious dishes such as Grilled Red Chile Steak with Sweet Plantains, Red Onion and Chipotle Salsa. Even the notoriously complex mole tradition is reinvented with the foolproof Chicken in Oaxacan Yellow Mole. This companion volume to the fourth season of Bayless's PBS series *Mexican One Plate at a Time* will rescue any Mexican food fan who's ever been daunted by the prospect of serving more than chips and salsa. Photos. (Nov. 7) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

His base of operations may be far north of the border, but Chicago's Rick Bayless has earned his title as the country's number-one apostle of Mexican cuisine. His newest book seeks to offer the home cook practical advice in serving authentic Mexican dishes quickly without having them delivered from a restaurant. The dishes Bayless presents generally use standard ingredients available in stores that serve Hispanic populations, now nearly universal in the U.S. A potato salad substitutes sweet potatoes and watercress for novel taste and texture. A large number of main-dish salads offer lighter alternatives to traditional entrees. Simple tacos, enchiladas, and tostadas bring familiar tastes to the table. Bayless offers one recipe for a torta, a Mexican sandwich. Desserts use fresh fruit as a base. Befitting the Mexican origins of these dishes, Bayless uses a wide variety of chiles, especially the deeply flavorful poblano. With virtually every recipe in the book, Bayless adds "riffs" that offer imaginative variations on the main recipe's techniques. Mark KnoblauchCopyright © American Library Association. All rights reserved

My husband and I decided to focus on Mexican cooking this month, instead of trying to cook ALL the cuisines. And thanks to this cookbook, we started off with a bang!The Mexican red rice is SO easy and straightforward, and makes lots- enough for several tasty meals. We used brown rice instead of white, and corrected for cooking times and increased liquids, and it turned out perfectly.The roasted fresh chili salsa is delicious, but very, very hot, using the peppers we had! (a mix of jalapenos and Fresno red chilis) next time I'll make it with all jalapenos.And these went with Grilled Chicken Legs with Tangy Yucatan Spices and Seasonal Veg. We did take some liberties here- we made the marinade and tossed the drumsticks and thighs in it (3 of each), then sealed

them and sous-vided them at 165F for 3 hours before grilling. We made the sauce as specified, and added the juices from the sous vide to it. Since it's spring and we could get really great asparagus, we served it with that. Delicious! Our anniversary is in a couple of days and we'll be making Chipotle Shrimp for that- hopefully, with some scallops thrown into the mix! Very recommended! I look forward to trying yet more recipes from this cookbook!

I have 2 of his cookbooks, this one and Fiesta at Ricks. They are both excellent. Fiesta gives some great party ideas, tho I don't know if I'd buy it as a first time book to learn Mexican cooking.. But Mexican Everyday is perfect for someone who is beginning to venture into Mexican food OR for those of us who have made it for years. My grandparents were from Mexico, so I have a fair idea of Mexican home cooking vs what is served in many restaurants. Rick's recipes are really tasty, he cuts the prep time down to the bare minimum and the grilling of meats, with veggies...citrus sauces....just plain delicious and fairly healthy! Buy this one if you're starting out, or if you've been cooking for years, as he definitely adds his knowledge to your repertoire.

I have tried 3 recipes so far. 2 were great, 1 was fine. The "Tomato-and -Jalapeno-sauced enchiladas" were so good I have made them 4+ times in the last month. Love this recipe. I have tried the "riff" of adding goat cheese and another time feta. I think adding feta is nice. I use homemade flour tortillas- so good and easy. Another thing to make the recipe faster is I buy roasted chicken from the grocery store which makes it very quick to make. It works well as left-overs as well. The Tomatillo-sauced enchiladas with spinach and mushroom were also very good. The Seared Salmon with Spinach and creamy roasted peppers was fine, but not as superb as the other 2 recipes I have tried. It was not bad, but I probably won't make it again. Overall, great recipe book. I am excited to make more of the recipes. They truly are fast and delicious.

Such a good book, so far we love all of the recipes we have tried out of here.

My daughter-in-law loves Rick Bayless show. She loves the recipe book. Thank you.

Got this cookbook after an amazing trip to Frontera Grill in Chicago. I've already made several recipes from this and I love it. The easy after-work style of the recipes in the book is something that is definitely needed in our house. It also got me to add more produce into my diet. It has mostly been peppers, but it is a start!

I admire Rick Bayless' Mexican recipes this is a very good book.

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