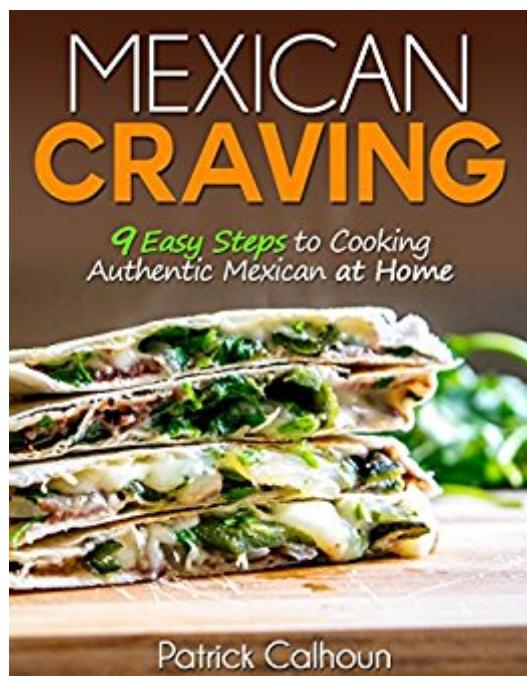


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Mexican Craving: 9 Easy Steps To Cooking Authentic Mexican At Home



Synopsis

People are going to look at you differently after you read this book. They're going to wonder what your secret is. And they're going to ask for your Mexican food again, and again, and again. Why? Because this book is different. Most cookbooks throw dozens of recipes at the reader and hope a few stick. But authentic Mexican cooking has time-honored techniques that have direct impact on the final flavor of the dishes. These techniques are glossed over in other Mexican cookbooks, leaving the reader with dozens of ingredient lists that lack know-how. Mexican Craving tackles this trend by using 9 Easy Steps to ensure you have everything you need to make truly authentic Mexican dishes. Author Patrick Calhoun lived in Mexico for two years, soaking up all the bits and pieces of the world's most distinct cuisine. This knowledge has been distilled into a friendly, step-by-step primer that's loaded with hundreds of color photographs to help accelerate the learning curve. And the best part? It can be easy when it's done right. Your dishes will not only taste better than the fare at your local Mexican restaurants, they'll also be healthier. Spend 2-3 hours reading this book and your standard for measuring Mexican food in your area (and even in Mexico) will soon be based on a simple question you can ask yourself: does it taste as good as my own? You can start your journey to the heart of Mexico today by scrolling up to purchase Mexican Craving.

Book Information

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Customer Reviews

I've reviewed many cookbooks, and I tend to be highly critical of them, for there are many BAD cookbooks. This one is delightfully different. The bulk of the book isn't a collection of recipes, but a cooking school. Most everything in Mexican cooking relies on seven sauces, he says, and if you learn the *techniques* to make these sauces, you'll make food that others will rave about. Good cooks don't cook from recipes, measuring things to the microgram, they are using agricultural products that vary according to the weather and soil when they were grown, and Mr. Calhoun teaches you to cook by guess and by golly to adjust to these natural ingredients and to your family's tastes. Not only is this the way to cook *any* cuisine, Mr Calhoun is so enthusiastic about these foods that the book is worth reading even if you have no intention of ever cooking anything, and no intention of ever eating Mexican food. Paramount ought to option this book and turn it into a movie! What about the sauces and the foods Mr Calhoun's book produces? Well, I don't eat out often, but there IS a taqueria one block away that makes fantastic tripe tacos. If I learn to make better ones and become dissatisfied with their offerings, I won't have a convenient place to hide away to when cabin fever hits. I recently bought a Victorio cast iron tortilla press and a 5-pouned bag of masa harina, bought them before I got this cookbook, and the press is sitting on my table, staring at me, challenging me. This is a terrible book, torturing me this way! If your favorite Mexican joint is less convenient in nasty winter weather, I recommend this book highly.

I'm from Michoacan Mexico one of the states that has some of the best Mexican dishes and where the Carnitas are originated. Each state has it's own ways to cook certain foods and some put more or less ingredients on certain Mexican dishes than others, but ultimately each state become together to have the best Mexican dishes there are in Mexico. I like how this book starts by a simple story, I was reading it and in my mind I could see Mimi(the girl he talks about) cooking her best dishes in a huge kitchen. If a book transports you and makes you think about the place, things or food you are reading about be sure that is a book worth reading. Each recipe on this book is very well written and well explained. There are no hidden ingredients or the super complicated ones that you can't even find in the stores. This book starts from the basics salsas, soups, tortillas and some main dishes. Although there are some dishes that I personally do them differently but that doesn't

take any deliciousness of any Mexican dish.I highly recommend this book if you truly want to cook or taste some good Mexican food.I received this book free in exchange for my truthful review based on my own opinion and experience.

As a retired chef, living in Mexico I do enjoy great Mexican Food. I have found that friends expect me to do my chef thing when they visit. If anyone is looking to get a handle on great tasting Mexican Food then this book is a must have. It is very well written, and gets right to the point so that you can start cooking meals as if you were born in Mexico and had been cooking them all your life. Read the book, follow the easy instructions and amaze your friends and family.

I am not a dedicated cook but when it comes to Mexican food I never pass up an opportunity for better ways to prepare our favorite food. Mr. Calhoun did a remarkable job of making me feel I could do the job and not apologize for the food not being like you would have if you were in Mexico or entertaining people of Spanish origin.I have served a couple of the dishes and had as much fun preparing them as I did receiving the compliments on a job well done.Thanks Mr. Calhoun, without you I couldn't have done it up so brown.Five stars to you.

First, if you like Mexican Food, then you should read this book. The author has confidence and probably the experience to with it. I started to read the first chapter, and then I started thinking, who can I buy this book for. I like Mexican food, but I have learned that I can make it better and healthier than any Restaurant! 99% of your Tex Mex restaurants cook with aluminum pots and pans.... That aint healthy!My favorite about this book, is that you get recipes, theory, facts, history and humor and you can't wait to hit the kitchen. Great ebook , great cost, and recommended

Great book. Beautiful photos. It's exactly what we love so I already have most of the recipes. One suggestion: To make the best beans ever, use a pressure cooker! You can make start to finish beans in an afternoon, including soaking. No lard needed to make refried beans. Just mash them with a potato masher. And make sure to put lots of seasonings in the pressure cooker with the pinto beans. This is the best Mexican cookbook I've seen for a long time. Only thing that could make it better is more recipes!

Loved this; I learned a lot but it is a simple little book that doesn't have loads and loads of recipes you will never touch. He teaches sauces and about pepper capsaicin content, and some basic

meals--even some cool pics like how to fold a burrito, the shape of peppers, filling tacos. I grew up on amazing Mexican food in Southern California but haven't cooked it that much myself. Really looking forward to making some warm salsa. Gracias!

This is the best cookbook I have. And I have many on my Kindle. The directions are easy to follow and everything is more than clear. I like that the ingredients are included with every recipe. No going back and searching here. Patrick also does not make it necessary to buy pots and pans, etc. just to make a recipe. He gives us alternatives. Now to go to the store for some ingredients I do not have. Enjoy!

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