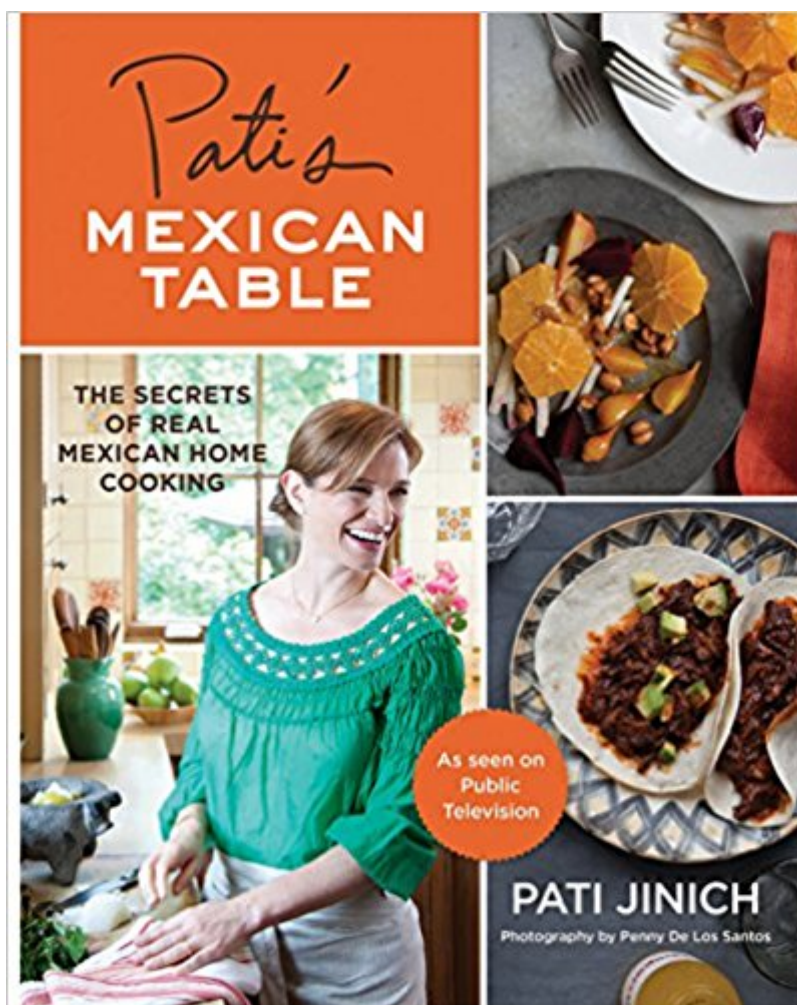


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Pati's Mexican Table: The Secrets Of Real Mexican Home Cooking



Synopsis

The host of a highly popular PBS series, Pati's Mexican Table, and a self-described "overloaded soccer mom with three kids and a powerful blender," Pati Jinich has a mission. She's out to prove that Mexican home cooking is quicker and far easier than most Americans think. Her dishes are not blanketed with cheese, or heavy and fried, or based on complex sauces. Nor are they necessarily highly spicy. Surprising in their simplicity and freshness, they incorporate produce and grains. Most important, they fit perfectly into an everyday family cooking schedule and use just a handful of ingredients, most of which are already in your pantry. Many are home specialties that Pati learned from her mother and grandmother, some are creative spins on classics, while others are not well known outside of Mexico. Dishes like Chicken *Á la Trash* (it's delicious!), a one-pot meal that Pati gleaned from a Mexican restaurant cook; Mexican Meatballs with Mint and Chipotle; Sweet and Salty Salmon; and Mexican-Style Pasta can revitalize your daily repertoire. You'll find plenty of vegetarian fare, from Classic Avocado Soup, to Divorced Eggs (with red and green salsa), to Oaxaca-Style Mushroom and Cheese Quesadillas. Your friends and family will enjoy Tomato and Mozzarella Salad with Pickled Ancho Chile Vinaigrette; Crab Cakes with Jalapeño Aioli; and Chicken Tinga (you can use rotisserie chicken), which makes a tasty filling for tortas and tostadas. Pati also shares exciting dishes for the holidays and other special occasions, including Mexican Thanksgiving Turkey with Chorizo, Pecan, Apple, and Corn Bread Stuffing; Spiral-Cut Beef Tenderloin; and Red Pozole (a Mexican party in a bowl), which she served on her wedding day. Desserts like Triple Orange Mexican Wedding Cookies, Scribble Cookies (sandwich cookies filled with chocolate), and little Apricot-Lime Glazed Mini Pound Cakes are sophisticated yet simple to make.

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Customer Reviews

"The book is filled with bright, fresh flavors and dishes that are wonderful in their simplicity."

â "Publishers Weekly" "Pati Jinich is a breath of fresh air in the food world. She's warm, beyond smart, she's funny and a generous and gifted cook. She knows Mexican food as her heritage and as a scholar, but knows, too, the realities of being a working mother. She never gave up on the tastes she grew up with, but she's got an uncanny way of streamlining how she recreates them.

This is one of those books you'll be cooking and learning from for a long time." â "Lynne Rossetto Kasper, Splendid Table host" "Pati Jinich has created the most delicious guidebook to the magnificent market-driven home cooking of Mexico that I've ever seen. This book makes it simple to create fresh and tasty Mexican food and inspires me to make soft fresh tortillas, pickle my own jalapeños, and delight in Chicken Tinga with my family. This book will become a family heirloom at my house forever." â "Mario Batali

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day. Desserts like Triple Orange Mexican Wedding Cookies, Scribble Cookies (sandwich cookies filled with chocolate), and little Apricot-Lime Glazed Mini Pound Cakes are sophisticated yet simple to make."

I preordered this book the day offered it, expecting a collection of recipes from Pati's PBS programs. When I started reading it, the recipes were the third thing I admired -- right after the numerous Mexican Cook's Tricks and the extensive descriptions of Mexican ingredients. This is my third Mexican cookbook (after Diana Kennedy and Roberto Santibanez), but it should be everyone's introduction to Mexican flavors, techniques, and gusto because it works so well on four levels, each of which is worth the price of the book:

1. Mexican Cook's Tricks -- There is a "trick" at the end of most of the recipes. They are short and most apply more broadly than just the subject recipe: how to cook an egg, prepare enchiladas, marinate meats, prepare chiles. These are as addicting as nachos (or Margaritas): You can't eat just one. After you finish one, you poke around to find more.
2. Mexican Ingredients -- What stops you from reading the "cook's tricks?" There are about 60 green-highlighted sidebars, most of which describe a Mexican ingredient and how it is prepared and enjoyed: tamarind, corn versus flour tortillas, several varieties of chiles, hibiscus flowers, cinnamon, and buying avocados. A few succinctly describe cooking processes for rice and beans. By the time you've read eight or ten of these sidebars you want to cook.
3. Recipes -- The recipes are for home cooking. This is the food that Pati, a busier-than-we-are soccer mom, serves her family. They are not the traditional servant-prepared recipes that Diana Kennedy features. They are contemporary flavors that use ingredients you can find in a large supermarket with a broad selection of Latin products or, better still, one of the small stores that serve Mexican/Central American immigrants you can find even in small towns. I've made several recipes (and others on her website) and have always had good results. The recipes are flexible and you can substitute pork for beef or adjust the chiles and other flavors to taste. One tip: It's efficient to prepare meals from the book over consecutive nights so you can re-purpose the food as Pati does -- salsas, beans, meats, tortillas.
4. Gusto -- What draws these three elements together is Pati herself. Her culinary philosophy and approach to cooking are lively, fresh, and magnetic. The introductions to each recipe are informative and personal and her advice and judgements are level-headed. You can benefit from adapting her style, regardless of what you cook -- Mexican, Chinese, or American. If you want to cook Mexican for your family, order this book and buy an avocado and a few chiles. But read the book first to learn how to buy the avocado and handle the chiles.

This book made my grandma so happy. She is always complaining about not having the right recipes or how none of the food she cooks taste authentic, but after this book she has been enjoying the past few days cooking authentic Mexican cuisine. Plus there are some very interesting new taco recipes that I find absolutely delicious.

Love this cookbook. Patti is an excellent cook as evidenced by the mouth watering recipes in this book. Lots of good information and her great personality comes out just like in her show!

I love watching her PBS cooking show and so I was disappointed when I received this cookbook and discovered many recipes from the show not in the book. The book has many full page pictures of the wonderful recipes but I wish the book had more recipes. Her directions are very good and she offers substitutes for ingredients. It is a beautiful cookbook.

Love this book!

perfect

Good book

This is the real deal. None better than Pati Jinich. I, thinking of giving copies for Christmas.

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