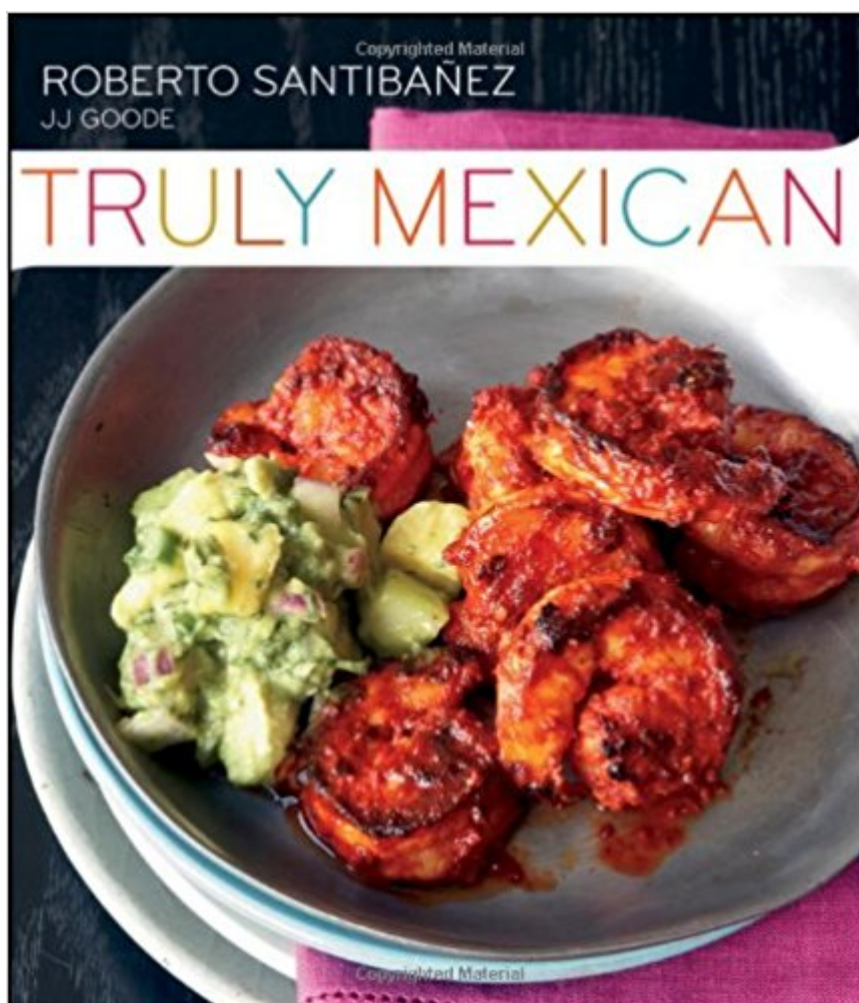


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# Truly Mexican: Essential Recipes And Techniques For Authentic Mexican Cooking



## Synopsis

Amazing, authentic Mexican cooking for the home kitchen Mexican cuisine is an American favorite from coast to coast, but many people are too intimidated to try cooking real Mexican meals in their own kitchens. In *Truly Mexican*, Roberto Santibañez shows you that it's the flavors that are complex, not the cooking. With effortless preparations and fresh, flavorful ingredients, Mexican home cooking can be simple and simply delicious. An introduction to Mexican cooking covers the main ingredients as well as how they're best prepared—from toasting tortillas to roasting tomatoes—and offers a few simple kitchen commandments that make great results a given. Recipes cover main dishes, sides, salsas, guacamoles, moles, adobos, and more. Features 128 recipes for authentic Mexican favorites—from classic tacos and tamales to stunning dishes like Braised Short Ribs Adobo and Red Snapper Papillotes in Green Mole. Includes a useful Sources section to help readers track down authentic Mexican ingredients. Provides straightforward instructions on essential techniques like roasting chiles, making fresh tortillas, and filling enchiladas. Illustrated throughout with dramatic photos that evoke bold Mexican flavors, *Truly Mexican* puts the real tastes of Mexico within easy reach.

**Sample Recipes**

- Simple Pumpkin Seed Sauce Pipián Verde ([Click for recipe](#))
- Lamb Adobo Enchiladas with Cooked Green Salsa
- Enchiladas de Borrego Adobado con Salsa Verde Cocida ([Click for recipe](#))
- Blue Cheese Guacamole
- Guacamole Con Queso Azul ([Click for recipe](#))

## Book Information

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## Customer Reviews

*TRULY MEXICAN* by Roberto Santibañez with J. J. Goode and Shelley Wiseman focuses on sauces, with chapters on salsas, guacamoles, adobos and moles. So rather than create composed

dishes, you can use his unusual red peanut sauce or deep, rich adobo D. F., made with chiles and Mexican chocolate, to dress rotisserie chicken. Try a few more recipes from Mr. Santibañez â Rosa Mexicano's culinary director before he opened Fonda in Brooklyn â and anchos, pasillas and guajillos could become regulars in your cupboard. (New York Times Dining Section, November 2011) Santibañez, a Le Cordon Bleu âtrained chef and owner of the Brooklyn eatery, Fonda, born and raised in Mexico City, didn't set out to pen a "comprehensive" guide to Mexican cooking or the rich history of the country's food, but instead focuses solely on sauces--from salsas to adobos to moles--emphasizing techniques that home cooks can master and use in various dishes. With the goal "to convert as many readers as I could from people who would love to cook Mexican food to people who cook Mexican food they love," the author lays a solid foundation with a chapter on ingredients, technique, and equipment. The 140 recipes include a selection of guacamoles including departures from the classic such as a blue cheese guacamole, an apple-tequila guacamole, and a seafood guacamole. Recipes for adobos lead readers to main courses featuring various proteins such as adobo-braised lamb or a grilled skirt steak marinated in adobo. While one won't find desserts or suggested menus, the author's expertise is conveyed in a straightforward and inspiring tone that will instill confidence in cooks eager to prepare Mexican meals at home, regardless of previous experience or skill level. (Apr.) (Publishers Weekly, March 2011)

Praise for Truly Mexican"Roberto Santibañez is that rare bird âa great chef and a great teacherâand it's the combination of these talents that makes this book so wonderful. It's an excellent tutorial on Mexican sauces: the ingredients, the techniques, the multiple dishes you can make from each of them, as well as the lip-smacking side dishes that go with them. If you want to cook Mexican food at home more oftenâand who doesn't?âthis is the book for you."âSara Moulton, author of Sara Moulton's Everyday Family Dinners"Truly Mexican breathes the soul and spirit of Mexican cuisine. It is an exceptional book that discloses the essence of Mexican cuisine, from simple street foods like tacos to complex masterpieces like moles. An essential work for anyone who is passionate about this amazing cuisine."âMark Miller, author of The Great Chile Book, Tamales, Tacos, and other books"With this text, Chef Santibañez has moved the understanding of Mexican cuisine forward in a significant way. Although the recipes in this book are, by themselves, a wonderful collection, Roberto delivers them in a format that leaves the reader with true knowledge of the Mexican kitchen."âMark Erickson, Certified Master Chef and Vice PresidentâDean of Culinary Education at The Culinary Institute of America"Roberto Santibañez's excellent Truly Mexican is a book that should be on the shelves of home cooks who really want to

know what Mexican food is all about."â "Zarela Martinez, [www.zarela.com](http://www.zarela.com)

I love the way this book is organized. It gives you a breakdown of basic techniques - how to buy, store and roast chillies, veggies, fruit. What to use as a substitute - if you don't have Mexican chocolate handy, for instance. Then it tells you how to use these ingredients - combinations and techniques to make sauces, adobos and salsas, with a whole section devoted to nut and seed-based sauces. Once you get the hang of it, it's easy to devise your own means to use things you have on hand, rather than assiduously sticking to the recipe (though they themselves are quite detailed and can be made even by novices). The devil is in the details. For the best guacamole, for instance, the onion, chillies and cilantro need to be mashed to- not chopped - fine with salt before adding the chunked avocado. It makes all the difference. Then you apply this technique to variations you may want to try. After roasting peppers, soak them and then discard the soaking water. Blending them with fresh water gives a cleaner flavour. Supposedly simple things that make a world of difference. No chipotle morita peppers? Try anchos instead. Replace the almonds in a sauce with pecans if you wish. Or the vinegar with a dash of tamarind (I do that all the time). I'm from India with almost zero knowledge of traditional Mexican cuisine. I've made several recipes from this book and these far surpass the Mexican food I've eaten in restaurants so far. I have hundreds of cookbooks, but this one has already seen heavy use since I purchased it last month. The hardcover version is worth it. I didn't realise how nuanced and varied Mexican cuisine really is until I got this book. And there are those cascabel peppers I first learnt about from this book. I got the pound bag from . How ever did I cook without them before? Now that I have them, I want to add them to everything.

Salsas, pipianes, moles and adobos are the spirit of authentic Mexican cuisine. They are the essential elements used to bring the food alive. In Truly Mexican renown master Chef Roberto Santibanez presents and teaches how to both prepare and use them to create authentic Mexican cuisine, both traditional and contemporary. The recipes are exceptional, the teachings are invaluable. Beyond presenting just another collection of recipes, many of which are available from other well established chefs such as Kennedy and Bayless, Santibanez teaches the ingredients, how to select, prepare and store them, and how to use them to properly create the essential components that elevate Mexican food to a superb world-class cuisine. Through his recipes and instructions he skillfully teaches both the why and how to master the basics, and how those basics can be adapted in any number of ways to a multitude of different finished dishes. Santibanez's approach is much like that used by Careme and Escoffier in developing their approach to French

cuisine, the ensuing development of the five "mother sauces", and the endless number of spinoffs that ensue. Not only does he provide the techniques and methods for each representative he chose (and there are many), he also provides recipes and guidance for their uses in finished presentations. If you want to master contemporary, true Mexican food, while respecting the rich history and tradition of its roots and origins, I highly recommend this book. If you add this book to your culinary library I also recommend that you not just race into the recipes, but rather you take the time to read and understand the first section (41 pages) titled "Basics" - it sets the stage for what Chef Santibanez provides in the rest of the book.

Great cookbook! I really enjoy having this. It is very informative and explains everything very well. The pictures are beautiful. I love to read cookbooks like regular books and this one is truly wonderful. I love how the chapters are broken down and how he explains each subject and has recipes and several ways to use what you make. If you like to learn about cooking and not just get a book of recipes only, this is a great cookbook for you.

This has got to be my absolute favorite cookbook in my reasonably sized collection. I've made about 30 recipes so far and there are so many more that I want to make. Most of the recipes have been winners and are things that I've made numerous times and crave often. Some highlights include the Mexican White Rice, Green Rice with Poblano Chiles, Green Peanut Sauce, Simple Pumpkin Seed Sauce, Adobo-Marinaded Chicken, Roasted Pineapple Salsa, Classic Guacamole, Apple-Tequila Guacamole, among many others. There have been a couple that weren't to my liking. They were mostly the modern twists on salsa, such as the cucumber salsa and roasted tomato one. Though I wouldn't discourage from trying out the modern recipes in this book -- some have been amazing, like the Apple-Tequila Guac I mentioned! Some of the recipes are time consuming but others are doable for a week night, especially if you make some elements ahead. This is where the information on how long each of the recipes can be refrigerated or frozen comes in handy. It seems that most of the people who didn't like the book were not a fan of its format, but I think that the layout is one of its assets. As Mr. Santibañez states in the beginning of his book, he is trying to break down Mexican cooking into classes of sauces so that you can see the similarity amongst them, as well as the versatility of them. Which is very similar to the way that one would master a cuisine in culinary school. As opposed to mastering a whole bunch of seemingly disparate dishes you master the building blocks which fosters greater confidence and creativity. If you are looking for a solid Mexican cookbook with a mix of traditional and modern recipes, give this one a shot!

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