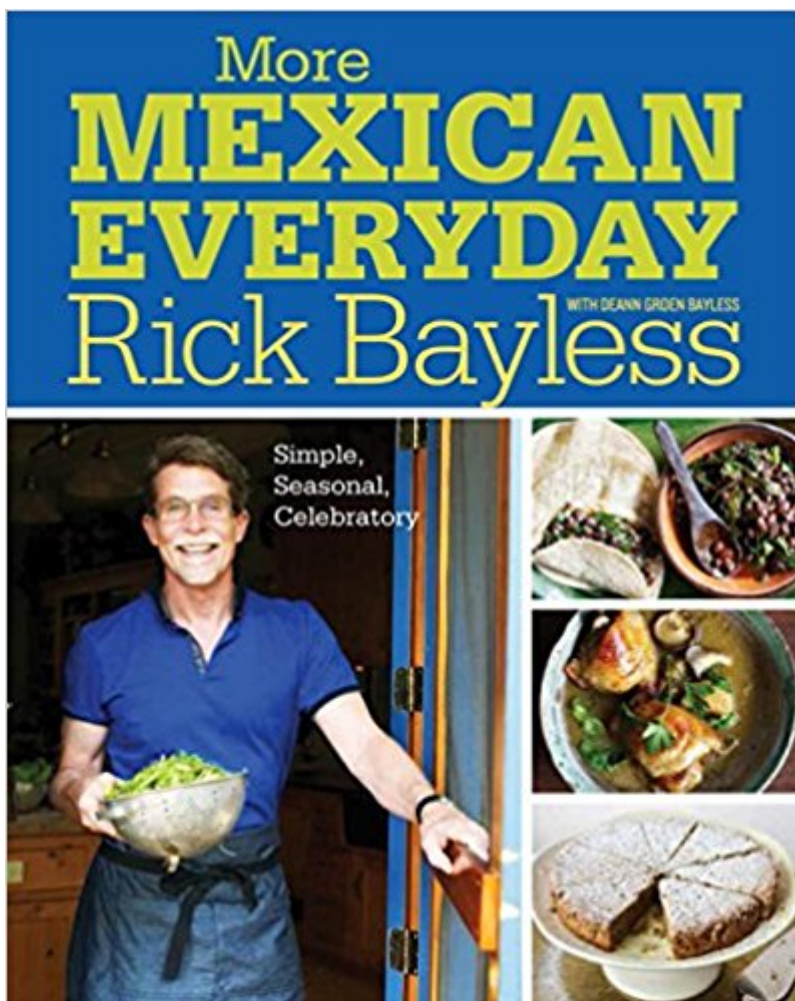




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More Mexican Everyday: Simple, Seasonal, Celebratory



Synopsis

The follow-up to Rick Bayless's best-selling *Mexican Everyday* features a dozen "master-class" recipes you'll want to learn by heart, more than 30 innovative vegetable dishes, Rick's secret weapon flavorings to weave into your favorite dishes, and many other brand-new creations from his kitchen. Rick Bayless transformed America's understanding of Mexican cuisine with his *Mexican Everyday*. Now, ten years later, Rick returns with an all-new collection of uniquely flavorful recipes, each one the product of his evolution as a chef and champion of local, seasonal ingredients. *More Mexican Everyday* teaches home cooks how to build tasty meals with a few ingredients in a short amount of time. Cooking Mexican couldn't be easier, or more delicious. Rick generously reveals the secrets of his dishes—the salsas and seasonings, mojos and adobos he employs again and again to impart soul-satisfying flavor. He explains fully the classic techniques that create so many much-beloved Mexican meals, from tacos and enchiladas to pozole and mole. Home cooks under his guidance will be led confidently to making these their go-to recipes night after night. "Everyday" Mexican also means simplicity, so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker. Also included are a special variation of the classic chicken-and-rice pairing, Arroz con Pollo, with an herby green seasoning, and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush Grilled Red-Chile Ribs. Rick loves to highlight the use of seasonal, diverse vegetables. The heart of this cookbook is devoted to modern creations that range from a Jicama-Beet Salad inspired by Mexico's classic Christmas Eve salad to a sweet-and-tangy butternut braise. Rick's flexible imagination also transforms breakfast into a meal for any hour. His Open-Face Red Chile Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch. Not to be forgotten is Rick's array of show-stopping desserts, among them Mexican Chocolate Pumpkin Seed Cake and Fresh Fruit with 24-Hour Cajeta and Bitter Chocolate. In all his recipes, Rick carefully guides you through every step, suggesting ways to invent, adapt, and simplify without sacrificing flavor. *More Mexican Everyday* invites you into Rick's creative kitchen to enliven the way you cook and eat with friends and family. 180 color photographs

Book Information

Hardcover: 384 pages

Publisher: W. W. Norton & Company; First Edition edition (April 27, 2015)

Language: English

ISBN-10: 0393081141

ISBN-13: 978-0393081145

Product Dimensions: 7.8 x 1.2 x 9.5 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (64 customer reviews)

Best Sellers Rank: #31,918 in Books (See Top 100 in Books) #17 in Â Books > Cookbooks, Food &

Wine > Regional & International > Mexican #42 in Â Books > Cookbooks, Food & Wine >

Entertaining & Holidays > Seasonal

Customer Reviews

With the word "more" in the title, readers may assume this is a cook stretching the topic into crazier versions of recipes that somewhat resemble Mexican. But I found this to be excellent even without the taco and burrito variations you'd expect. So, although there is a Mexican Everyday predecessor, this is a worthy sequel and you won't miss anything by not having the first book as well. The focus is on ease, with three distinct principles: 1) you don't need to make everything by reading a recipe and can learn to go by taste and impulse (recipes can be varied depending on what is in your kitchen); 2) you'll have knowledge of what to keep on hand to always have the ability to quickly and easily make great meals; and 3) you'll have knowledge of what kitchen instruments are needed so you can whip up those fast meals. Although some recipes do call for specific ingredients or tools that are rarer, the author always gives alternatives and what those alternatives mean for the recipe (e.g., if you use canned instead of fresh tomatoes or if you use a blender instead of mortar and pestle). The dishes are surprising and interesting. Three basic sauce recipes are given in the beginning and then the book breaks down as follows: Part One: Simple Ways to Create Dynamic Flavor (How to win a top chef quick fire challenge, go-to-meals to know by heart); Part Two: Vegetables at the Heart of the Mexican Kitchen (cooking greens, traditional Mexican vegetables, new ideas, winter squash, summer squash, blossoms, and a relative, unexpected vegetables in the Mexican kitchen); Part Three: Daily Inspirations for Busy Cooks (Breakfast anytime, rice cooker simplicity, slow cooker satisfaction, the grill, stove, and oven, a dozen deserts: Mexican chocolate and farmer's market fruit).

In *More Mexican Everyday* Bayless begins by presenting a list of "dishes you should commit to memory." These are the classic flavors of Mexican cuisine that we're already familiar with. From there he branches out to a much broader range of dishes, however, and in this new book he doesn't shy away from many of the Mexican ingredients that once might have been deemed "too exotic."

For example, he includes epazote as a common ingredient in many dishes, with cilantro as a backup if you can't find it. There is even a recipe that has hoja santa as an optional embellishment. These dishes all feature a Mexican flavor profile, but are not all "classic Mexican". Many are new takes on old themes, giving a modern flair to the recipes. The book includes two particularly interesting chapters for the home cook in a hurry, one focused on using a rice cooker and the other on using a slow cooker. He also provides workarounds for those without the necessary appliance. The book features extensive photography, not just of the finished dishes, but of the process along the way. This is particularly helpful for those who are new to Mexican cuisine, so you can see what each stage should look like. The writing is quite personal, with many of the recipes written in the first person. I could imagine this bothering some, but I didn't mind it. Overall, I think that even if you already own a shelf full of Mexican cookbooks, there is room for this on your shelf. His interesting takes on the flavors of Mexico have proven to be successful both in his restaurants and at home, and this book provides a very wide range of recipes and suggestions for incorporating these flavors into your own cooking.

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