Taco USA

By Gustavo Arellano
Genre : Regional & Ethnic

Release Date : 2012-04-10

Taco USA by Gustavo Arellano is Regional & Ethnic Nationally syndicated columnist and bestselling author of ¡Ask a Mexican! Gustavo Arellano presents an entertaining, tasty trip through the history and culture of Mexican food in this country, uncovering great stories and charting the cuisine’s tremendous popularity in el Norte. In the tradition of Bill Buford’s Heat and Calvin Trillin’s The Tummy Trilogy, Arellano’s fascinating narrative combines history, cultural criticism, personal anecdotes, and Jesus on a tortilla. When salsa overtook ketchup as this country’s favorite condiment in the 1990s, America’s century-long love affair with Mexican food reached yet another milestone. In seemingly every decade since the 1880s, America has tried new food trends from south of the border—chili, tamales, tacos, enchiladas, tequila, bacon-wrapped hot dogs, and so many more—loved them, and demanded the next great thing. As a result, Mexican food dominates American palates to the tune of billions of dollars in sales per year, from canned refried beans to frozen margaritas and ballpark nachos. It’s a little-known history, one that’s crept up on this country like your Mexican neighbors—and left us better for it. Now, Taco USA addresses the all-important questions: What exactly constitutes “Mexican” food in the United States? How did it get here? What’s “authentic” and what’s “Taco Bell,” and does it matter? What’s so cosmic about a burrito? And why do Americans love Mexican food so darn much? Tacos, alas, sold separately.

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Китайская кухня. Салаты и закуски. Супы

В наши дни китайский салат - пример благотворного соединения восточных и западных кулинарных традиций. Вкус привычных европейских салатов изменяется и очень часто улучшается при помощи китайских приправ. К майонезному или французскому соусу добавляется китайский соевый соус, стимулирующий аппетит. Салаты приобретают интернациональный характер, и теперь в китайской кулинарии, помимо исконно китайских рецептов, часто встретишь приспособленные к традициям страны рецепты из разных стран - от Индонезии до Англии. Суп - непременная составляющая всякого китайского обеда. В основном рецепты рассчитаны на домашние супы, которые варятся достаточно просто и содержат различные овощи - для хрустящей фактуры и свежего вкуса. Но если захотите приготовить суп из плавников акулы, то в книге найдется и этот рецепт - для самых храбрых. В книгу включены рецепты супов, салатов и закусок.
30 Minute Curries

By : Atul Kochhar
Curry is the nation's favourite dish, but too often it can seem daunting to attempt at home. In this beautiful new book Michelin-starred chef Atul Kochhar shows readers how to create simple curries in their own homes in just 30 minutes, transforming boring weeknight dinners. Complementing the curries, Atul provides an introduction to spice mixes and the best way to store these ready for use in the quick and easy recipes, as well as a range of accompaniments – such as chutneys, rice and breads – to help you create a feast. Dishes included showcase Atul's trademark mix of using the best and freshest British produce and his modern Indian style, and ensure that this book is one you will cook from time and time again. This is a book for curry lovers everywhere, with each of the 80 curries featured accompanied by stunning photography by Mike Cooper.

Provisions

By : Michelle Rousseau & Suzanne Rousseau
A lush, modern vegetarian cookbook celebrating the bold flavors and unique ingredients of the Caribbean In Provisions, Michelle and Suzanne Rousseau share 150 recipes that pay homage to the meals and market produce that have been farmed, sold, and prepared by Caribbean people--particularly the women--for centuries. Caribbean food is often thought of as rustic and unrefined, but these vibrant vegetarian dishes will change the way we think about this diverse, exciting, and nourishing cuisine. The pages are spiced with the sisters' fond food memories and fascinating glimpses of the islands' histories, bringing the region's culinary past together with creative recipes that represent the best of Caribbean food today. With a modern twist on traditional island ingredients and flavors, Provisions reinvents classic dishes and presents innovative new favorites, like Ripe Plantain Gratin, Ackee Tacos with Island Guacamole, Haitian Riz Djon Djon Risotto, Oven-Roasted Pumpkin Flatbread, and Caramelized Fennel and Grilled Green Guava with Mint. Stunning full-color photographs showcase the variety of these dishes: hearty stews, easy one-pot meals, crunchy salads, flavorful pickles, preserves, and hot sauces, sumptuous desserts, cocktails, and more. At once elegant, authoritative, and accessible, Suzanne and Michelle's recipes and stories invite you to bring fresh Caribbean flavors to your table.

Dos Caminos Mexican Street Food

By : Ivy Stark
After twenty years of traveling throughout Mexico, Chef Ivy Stark became enchanted by the colorful, tasty native foods and was determined to bring them to America. From stylish couples enjoying beef tacos at a café to day laborers standing at a counter over a paper plate filled with carnitas, everyone loves this delicious, accessible cuisine. While the bright, robust flavors of Mexican cooking have tempted taste buds north of the border for decades, only recently has the country's lesser-known street food made its way onto the American table via California and the Southwest. Versatile and simple, these dishes can be enjoyed as a quick nibble or as part of an elegant meal. Stark introduces both beginners and skilled cooks to such traditional foods as Mexico City corn, smoked fish tostadas, plantain croquettes, and much more. Stark offers time-saving techniques and make-ahead suggestions, as well as tips for working with Mexican seasonings and produce like chilies and plantains.

Start the Fire

By : Jeremiah Tower
AS SEEN IN THE NEW DOCUMENTARY JEREMIAH TOWER: THE LAST MAGNIFICENT Newly revised and reissued to coincide with The Last Magnificent, a documentary feature produced by
Anthony Bourdain, the indelible and entertaining memoir from Jeremiah Tower which chronicles life at the front lines of redefining modern American cuisine. Widely recognized as the godfather of modern American cooking, Jeremiah Tower is one of the most influential cooks of the last forty years. In 2004, he rocked the culinary world with a tell-all story of his lifelong love affair with food, and the restaurants and people along the way. In this newly revised edition of his memoir, retitled Start the Fire, Tower shares with wit and honesty his insights into cooking, chefs, celebrities, and what really goes on in the kitchen. Above all, Tower rhapsodizes about food—the meals choreographed like great ballets, the menus scored like concertos. No other book reveals more about the seeds sown in the seventies, the excesses of the eighties, and the self-congratulations of the nineties. With a new introduction by the author, Start the Fire is an essential account of the most important years in the history of American cooking, from one of its singular personalities.

**Ottolenghi**

By: Yotam Ottolenghi & Sami Tamimi

Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. This version of Ottolenghi invites you to: - Shop for ingredients quickly and efficiently. Select the recipes you want to make and generate a combined shopping list, which you can e-mail to yourself or use directly within the book. - Cook from step-by-step directions. When you’re ready to begin cooking, you can seamlessly switch to landscape mode, which will display the recipe steps in an easy-to-read format that you can see from across the kitchen counter. - Neatly convert measurements between metric and U.S. units. - View recipe stories in pop-up windows which you can close after you finish reading them. - Connect to the authors’ Twitter feeds and tweet back from your own kitchen—without closing the ebook. Yotam Ottolenghi’s four eponymous restaurants—each a patisserie, deli, restaurant, and bakery rolled into one—are among London’s most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of Jerusalem and Plenty features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. The recipes reflect the authors’ upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi’s famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

**Top 10 Tapas Españolas. Como Cocinar Comida Española**

By: Badra Moncath

¿Quieres disfrutar con tus amigos de tapas típicas españolas? ¿No las has cocinado nunca y todo lo que has visto parece demasiado complicado? ¿Te preguntas porqué cada vez más restaurantes y chefs españolas reciben altos premios internacionales? Empieza ya tu viaje por las tapas españolas. Encontrarás las 10 tapas españolas más conocidas, escritas por españoles, de lo más sabrosas y fáciles de preparar para impresionar a tus amigos y a ti mismo al ver que eres capaz de crear tu propio plato típico español. Verás como este libro se termina por convertir en tu mejor aliado para esos fines de semana en los que no se te ocurre que hacer de comer, ya que la preparación de todos los platos viene explicada con todo detalle y fotografías del proceso.

**Indonesian Cakes & Desserts**

By: William W. Wongso & Hayatinufus A. L. Tobing

Indonesian Cakes & Desserts offers over 30 easy recipes to make some of the tastiest Southeast
Asian treats. Indonesia is an archipelago rich with tropical fruits. The people of Indonesia have been crafting delectable desserts for thousands of years. Featured in this cookbook are some of the authentic recipes to make cakes, pastries, smoothies, porridges, custards, cookies, pudding, and tarts that taste like they’re straight from Bali or Java. Recipes include:Mashed banana and coconut cream fritters Sweet potato fritters Durian tarts Avocado smoothies Steamed caramel cakes Sweet sago rolls Sweet coconut pancakes Sugar-frosted black rice cakes Fried banana Any many more Indonesian favorites! Also included in this book are unit conversion tables, dual unit measurements, an overview of the most essential Indonesian dessert ingredients, and over 30 large clear photos. Each recipe includes cook time, prep time, and serving sizes. Enjoy!

**The Best of Lodge**

By : The Lodge Company
Great American comfort food from the cast iron cooking masters! No one knows American cooking better than Lodge. For over a century, home cooks have used Lodge Cast Iron Cookware to make everything from cornbread and chili to fried chicken and apple pie. Whether you’ve cooked with Lodge pots and pans for years or have only just discovered these time-tested pieces, here you’ll find the essential collection of cast iron recipes from Lodge and the chefs, food writers, and others who swear by them.

**Zuppe di pesce e piatti unici**

By : AA. VV
Un volume di facile consultazione rivolto a tutti coloro che, alle prime armi oppure cuochi esperti, desiderano preparare in poco tempo zuppe di pesce e piatti unici gustosi, sani e nutrienti. Il libro offre un vasto numero di ricette di zuppe che (spesso accompagnate da fette abbrustolite di pane casalingo) saranno capaci di deliziare il palato anche degli ospiti più esigenti; e una nutrita serie di piatti unici, utili per sostituire il tradizionale pasto composto da più portate, sostanziosi e veloci da realizzare.
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