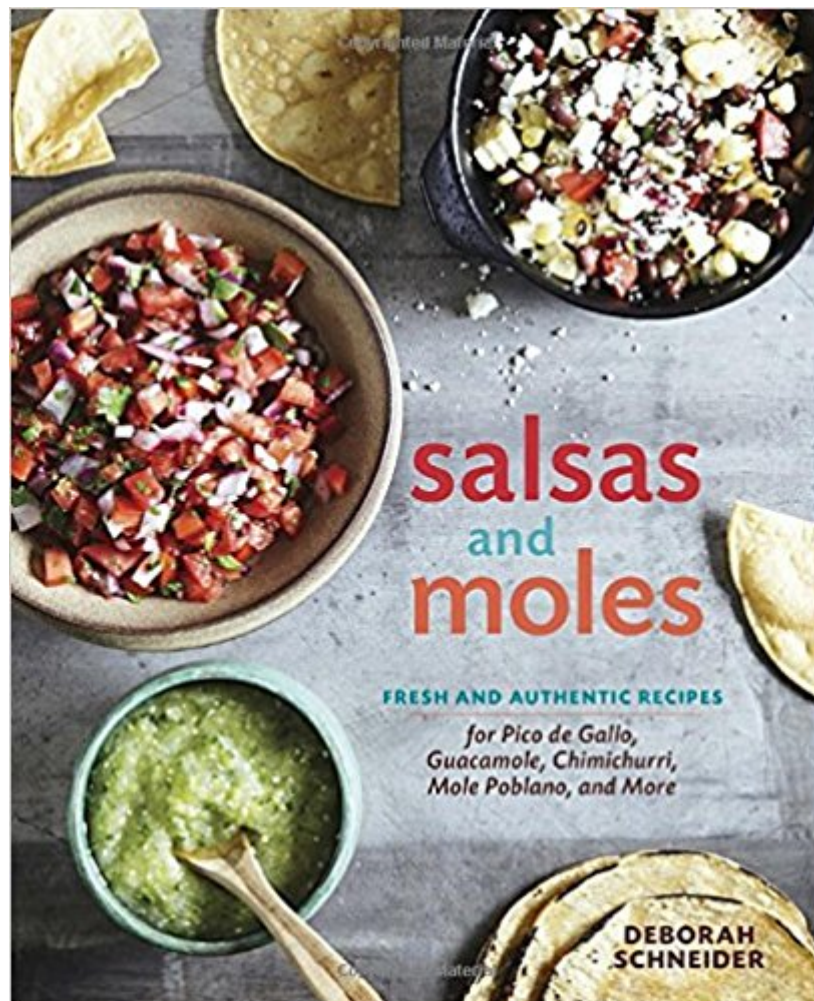


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Salsas And Moles: Fresh And Authentic Recipes For Pico De Gallo, Mole Poblano, Chimichurri, Guacamole, And More



Synopsis

A collection of 60 authentic salsa and mole recipes from acclaimed chef/restaurateur Deborah Schneider, adapted for US kitchens. America has a new favorite condiment: salsa. And with good reason - a great salsa makes a big impression with just a little bite. In *Salsas and Moles*, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico. With serving suggestions for each salsa, and recipes for popular sauces such as Salsa Verde, Enchilada Sauce, and Mango-Habanero Salsa, any salsa lover will be able to find their perfect match.

Book Information

Hardcover: 160 pages

Publisher: Ten Speed Press (April 14, 2015)

Language: English

ISBN-10: 1607746859

ISBN-13: 978-1607746850

Product Dimensions: 6.8 x 0.7 x 8.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars - See all reviews (48 customer reviews)

Best Sellers Rank: #31,705 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #17 in Books > Cookbooks, Food & Wine > Regional & International > Mexican #19 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

Salsas and Moles is a beautifully presented cookbook true to the name - a large selection of Mexican/Central America sauces suitable for all kinds of purposes. I appreciated the copious amounts of photographs - especially important considering this is a book on one small topic. It is helpful to see how each will look finished. The author adds great tips and suggestions for each recipe as well as some background on how/when it is used. The book breaks down as follows: Classic Table Salsas, Hot Salsas, Moles and Enchilada Sauces, Salsas for Tacos, Chunky Salsas and Botanas, Resources, index. Classic recipes such as Pico De Gallo and Salsa Verde are contrasted with Salsa Xoconostle and Guajillo Chile Enchilada Salsa with Tomato. Although most of

the sauces have a tomato and onion base, it is in how they are prepared and what is added that highly differentiates them. There are general tips on preparation of all sauces - and then more specific tips heading each chapter and sometimes in the recipe descriptions. The nature of the tips and suggestions are very helpful - they prevent accidents or having the recipe turn out poorly. Each recipe is a full page length and utilizes 3 colors (teal, orange, black). Serving size, heat index, paragraph introduction, ingredient list, serving suggestion, and then directions. A downside is that a small typeface is used, often over photographs, thus making reading difficult (especially for those with poorer eyesight). The directions are in large clumpy paragraphs - a disappointment since that is one of the hardest ways to read a recipe when actually making the items. I would have preferred the directions to be numbered and in short paragraphs instead. About every third to fourth recipe has a large photograph on the previous page. I was surprised how much I learned about salsas from the book. I grew up in Los Angeles and have tried many different salsas from Guadalajara taco stalls to hole-in-the-wall LA restaurants. The recipes I've tried in this book are as good as I've found. Reviewed from an advance reader copy provided by the publisher.

I love true Mexican food (as opposed to Tex-Mex or Cal-Mex), but have found it near impossible to find a vegetarian Mexican cookbook. A chef friend wisely suggested this book. She said, "If you can make killer salsas & moles, you're halfway to becoming a great Mexican chef!" I was skeptical, but having tried a half dozen of these recipes I must say: I've upped my game by several notches. Sometimes we overlook the small stuff, but in this case by focusing only on sauces every dish tastes better. I highly recommend this book for all lovers of Mexican food, vegetarian or not.

I have very mixed feelings about this book. I'm a pretty experienced cook. I cook a lot and I like trying new things and most of what I make turns out as expected. So far I've made two recipes from this book, SALSA QUEMADA and SALSA DIABLA. Both turned out very tasty salsas, but the directions gave me fits. The first recipe, Salsa Quemada, requires you to line a cast iron skillet with foil and char tomatillos, tomatoes and garlic over high heat until they char and the tomatoes slump. The directions warn that it'll set off your smoke detector but I found that such high heat for the length of time this process needed also took the seasoning off my cast iron skillet and made a mess to clean up on my stove's enamel. Maybe this works in a restaurant kitchen, but it was too much for my set up at home. I'll make it again but will probably try broiling the veggies in the oven to get the char next time. While the first recipe may just be something about my set-up, the second was a poorly written recipe. For example, it lists ingredients but assumes that you'll know to core the

tomatoes and trim and peel the garlic. Yep, an experienced cook would figure it out, but if you are not, you might wonder. The recipe starts this way: "In a 2-quart saucepan, combine the tomatoes, tomatillos, 1 teaspoon of the salt, chile de arbol, and the epazote. Bring to a boil, reduce the heat, and simmer for 5 to 7 minutes, until the tomatoes are soft but not falling apart. Drain in a colander." First of all, I found that a 2 quart pan was too small for four tomatillos and four roma tomatoes. Second, there is no mention of water (something you usually use when you are boiling something) in either the ingredient list or the directions. I started to follow the directions as written, but there is no way that overy-packed pot was going to "boil" in 5 to 7 minutes -- only what was on the very bottom would cook and it was too tight to stir. So I dumped it all in a 4 quart pan, added water to cover and continued with the recipe. It turned out really tasty, but I am left wondering if anyone actually tested these recipes in a real world setting before publication. I'm a glutton for punishment. I'm about to try one more of the salsa recipes because the ones I'm made, although frustrating in the directions, really do taste good. Wish me luck!

This book is the perfect choice for anyone who loves Mexican cuisine. There is a salsa or sauce to go with pretty much anything and it even has hints on what sort of food pairs well with which salsa. The vivid illustrations complement the bold flavors they are representing. Several of them had my mouth watering. There are so many recipes that I can't wait to try but so far I have made the Simplest Enchilada Sauce. Yeah, I never want to use canned sauce again. The process was true to its title. It doesn't use any canned or processed ingredients yet it goes together with just enough work to leave you feeling accomplished, not worn out. I saved the leftover sauce in a mason jar in my fridge and had enough for a second 8x8 pan of enchiladas. It would be easy to adjust the level of heat by subbing in different peppers, I would think. There are charts about the different sorts of peppers, their flavors and heat levels for people like me who love salsa but don't know anything beyond the fact that jalapeños are spicy. I received a copy of this book to review from Blogging for Books.

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