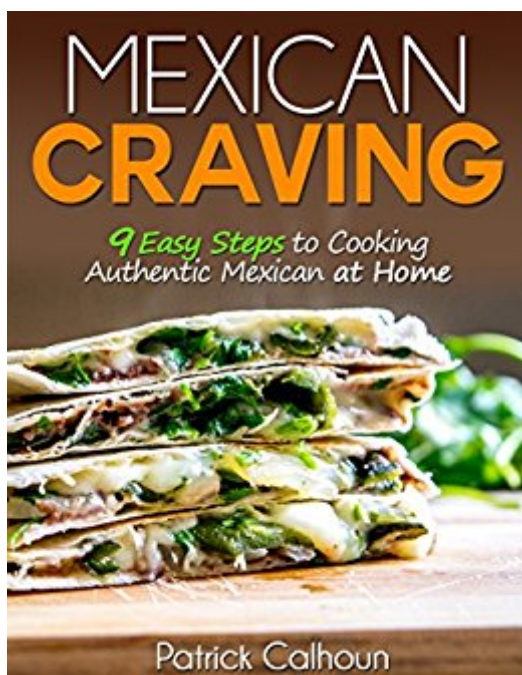


The book was found

Mexican Craving: 9 Easy Steps To Cooking Authentic Mexican At Home



Synopsis

People are going to look at you differently after you read this book. They're going to wonder what your secret is. And they're going to ask for your Mexican food again, and again, and again. Why? Because this book is different. Most cookbooks throw dozens of recipes at the reader and hope a few stick. But authentic Mexican cooking has time-honored techniques that have direct impact on the final flavor of the dishes. These techniques are glossed over in other Mexican cookbooks, leaving the reader with dozens of ingredient lists that lack know-how. Mexican Craving tackles this trend by using 9 Easy Steps to ensure you have everything you need to make truly authentic Mexican dishes. Author Patrick Calhoun lived in Mexico for two years, soaking up all the bits and pieces of the world's most distinct cuisine. This knowledge has been distilled into a friendly, step-by-step primer that's loaded with hundreds of color photographs to help accelerate the learning curve. And the best part? It can be easy when it's done right. Your dishes will not only taste better than the fare at your local Mexican restaurants, they'll also be healthier. Spend 2-3 hours reading this book and your standard for measuring Mexican food in your area (and even in Mexico) will soon be based on a simple question you can ask yourself: "Is it as good as my own?" You can start your journey to the heart of Mexico today by scrolling up to purchase Mexican Craving.

Book Information

File Size: 40627 KB

Print Length: 256 pages

Simultaneous Device Usage: Unlimited

Publication Date: November 28, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B018PUL8R0

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #342,826 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #70

inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Mexican #202 inÃ Â Books > Travel > Mexico > General #207 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > Mexican

Customer Reviews

I've reviewed many cookbooks, and I tend to be highly critical of them, for there are many BAD cookbooks. This one is delightfully different. The bulk of the book isn't a collection of recipes, but a cooking school. Most everything in Mexican cooking relies on seven sauces, he says, and if you learn the *techniques* to make these sauces, you'll make food that others will rave about. Good cooks don't cook from recipes, measuring things to the microgram, they are using agricultural products that vary according to the weather and soil when they were grown, and Mr. Calhoun teaches you to cook by guess and by golly to adjust to these natural ingredients and to your family's tastes. Not only is this the way to cook *any* cuisine, Mr Calhoun is so enthusiastic about these foods that the book is worth reading even if you have no intention of ever cooking anything, and no intention of ever eating Mexican food. Paramount ought to option this book and turn it into a movie! What about the sauces and the foods Mr Calhoun's book produces? Well, I don't eat out often, but there IS a tacqueria one block away that makes fantastic tripe tacos. If I learn to make better ones and become dissatisfied with their offerings, I won't have a convenient place to hide away to when cabin fever hits. I recently bought a Victorio cast iron tortilla press and a 5-pounded bag of masa harina, bought them before I got this cookbook, and the press is sitting on my table, staring at me, challenging me. This is a terrible book, torturing me this way! If your favorite Mexican joint is less convenient in nasty winter weather, I recommend this book highly.

I'm from Michoacan Mexico one of the states that has some of the best Mexican dishes and where the Carnitas are originated. Each state has its own ways to cook certain foods and some put more or less ingredients on certain Mexican dishes than others, but ultimately each state comes together to have the best Mexican dishes there are in Mexico. I like how this book starts by a simple story, I was reading it and in my mind I could see Mimi (the girl he talks about) cooking her best dishes in a huge kitchen. If a book transports you and makes you think about the place, things or food you are reading about be sure that is a book worth reading. Each recipe on this book is very well written and well explained. There are no hidden ingredients or the super complicated ones that you can't even find in the stores. This book starts from the basics salsas, soups, tortillas and some main dishes. Although there are some dishes that I personally do them differently but that doesn't

take any deliciousness of any Mexican dish. I highly recommend this book if you truly want to cook or taste some good Mexican food. I received this book free in exchange for my truthful review based on my own opinion and experience.

As a retired chef, living in Mexico I do enjoy great Mexican Food. I have found that friends expect me to do my chef thing when they visit. If anyone is looking to get a handle on great tasting Mexican Food then this book is a must have. It is very well written, and gets right to the point so that you can start cooking meals as if you were born in Mexico and had been cooking them all your life. Read the book, follow the easy instructions and amaze your friends and family.

I am not a dedicated cook but when it comes to Mexican food I never pass up an opportunity for better ways to prepare our favorite food. Mr. Calhoun did a remarkable job of making me feel I could do the job and not apologize for the food not being like you would have if you were in Mexico or entertaining people of Spanish origin. I have served a couple of the dishes and had as much fun preparing them as I did receiving the compliments on a job well done. Thanks Mr. Calhoun, without you I couldn't have done it up so brown. Five stars to you.

First, if you like Mexican Food, then you should read this book. The author has confidence and probably the experience to with it. I started to read the first chapter, and then I started thinking, who can I buy this book for. I like Mexican food, but I have learned that I can make it better and healthier than any Restaurant! 99% of your Tex Mex restaurants cook with aluminum pots and pans.... That aint healthy! My favorite about this book, is that you get recipes, theory, facts, history and humor and you can't wait to hit the kitchen. Great ebook , great cost, and recommended

Great book. Beautiful photos. It's exactly what we love so I already have most of the recipes. One suggestion: To make the best beans ever, use a pressure cooker! You can make start to finish beans in an afternoon, including soaking. No lard needed to make refried beans. Just mash them with a potato masher. And make sure to put lots of seasonings in the pressure cooker with the pinto beans. This is the best Mexican cookbook I've seen for a long time. Only thing that could make it better is more recipes!

Loved this; I learned a lot but it is a simple little book that doesn't have loads and loads of recipes you will never touch. He teaches sauces and about pepper capsaicin content, and some basic

meals--even some cool pics like how to fold a burrito, the shape of peppers, filling tacos. I grew up on amazing Mexican food in Southern California but haven't cooked it that much myself. Really looking forward to making some warm salsa. Gracias!

This is the best cookbook I have. And I have many on my Kindle. The directions are easy to follow and everything is more than clear. I like that the ingredients are included with every recipe. No going back and searching here. Patrick also does not make it necessary to buy pots and pans, etc. just to make a recipe. He gives us alternatives. Now to go to the store for some ingredients I do not have. Enjoy!

[Download to continue reading...](#)

Mexican Craving: 9 Easy Steps to Cooking Authentic Mexican at Home Easy Mexican Cookbook (Mexican Cookbook, Mexican Recipes, Mexican Cooking 1) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Easy Korean Cookbook: 50 Unique and Authentic Korean Recipes (Korean Cookbook, Korean Recipes, Korean Food, Korean Cooking, Easy Korean Cookbook, Easy Korean Recipes, Easy Korean Cooking Book 1) Truly Mexican: Essential Recipes and Techniques for Authentic Mexican Cooking Mexican Cooking: A Cookbook of Authentic Mexican Food Recipes Easy Mexican Food Favorites: A Mexican Cookbook for Taqueria-Style Home Cooking Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados Pati's Mexican Table: The Secrets of Real Mexican Home Cooking Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Top Mexican Cooking Recipes: Delicious, Healthy & Easy Mexican Recipes cookbook that you will love Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Cast Iron Cooking - Easy Cast Iron Skillet Home Cooking Recipes: One-pot meals, cast iron skillet cookbook, cast iron cooking, cast iron cookbook Cooking for One: 365 Recipes For One, Quick and

Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) Easy Jamaican Cookbook: 50 Unique and Authentic Jamaican Recipes (Jamaican Cookbook, Jamaican Recipes, Jamaican Cooking, West Indian Cookbook, West Indian Recipes, West Indian Cooking Book 1) Easy Portuguese Cookbook: 50 Authentic Portuguese and Brazilian Recipes (Portuguese Cookbook, Portuguese Recipes, Portuguese Cooking, Brazilian Cookbook, Brazilian Recipes, Brazilian Cooking Book 1) Authentic Norwegian Cooking: Traditional Scandinavian Cooking Made Easy

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)