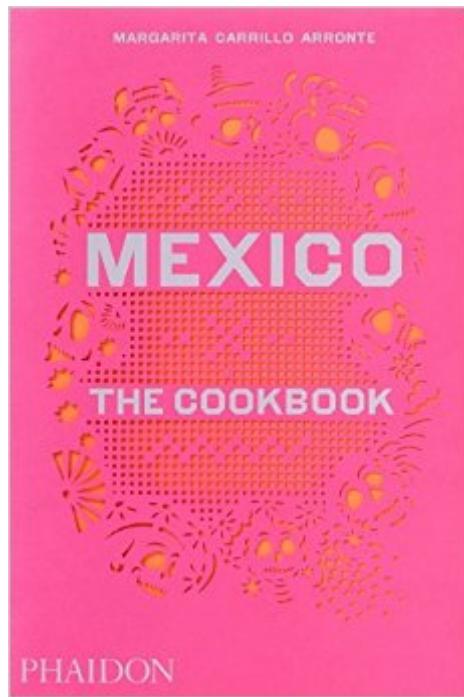


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Mexico: The Cookbook



Synopsis

A New York Times Best SellerA Publishers Weekly Top Ten Cookbook (Fall 2014)"All my life I have wanted to travel through Mexico to learn authentic recipes from each region and now I don't have to." Margarita has done it for me!" Eva LongoriaThe first truly comprehensive bible of authentic Mexican home cooking, written by a living culinary legend, Mexico: The Cookbook features an unprecedented 700 recipes from across the entire country, showcasing the rich diversity and flavors of Mexican cuisine. Author Margarita Carrillo Arronte has dedicated 30 years to researching, teaching, and cooking Mexican food, resulting in this impressive collection of Snacks and Street Food, Starters and Salads, Eggs, Soups, Fish, Meat, Vegetables, Accompaniments, Rice and Beans, Breads and Pastries, and Drinks and Desserts. Beautifully illustrated with 200 full-color photographs, the book includes dishes such as Acapulco-style ceviche, Barbacoa de Pollo from Hidalgo, classic Salsa Ranchera, and the ultimate Pastel Tres Leches, each with notes on recipe origins, ingredients, and techniques, along with contributions from top chefs such as Enrique Olvera and Hugo Ortega.

Book Information

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Customer Reviews

I would like to make clear from the outset that this is not a slam against the author; it is, however, an honest and detailed critique of the editors of Phaidon Press, who seem to have been absent from work on the day this book passed through the department. Diana Kennedy's negative comments about this book seen elsewhere in this column of reviews have nothing to do with any sort of

vendetta or "sour grapes." She is upset, as am I, because of the great disservice this book does to the understanding of regional Mexican cuisine beyond the country, an understanding that Diana has worked hard to build since the 1950s. The book is full of egregious errors, cover to cover, in fact on almost every page. Phaidon seems to have spent more money paying "star chefs" and trendy consumer magazines like *Vogue* to provide blurbs that rev up the excitement for this mess of a cookbook than they did on the real work of production. First, some full disclosure: I am the author of *YucatÁjn: Recipes from a Culinary Expedition* (The William and Bettye Nowlin Series in Art, History, and Culture of the Western Hemisphere). In this critique, I will address some of the glaring errors found throughout *Mexico: The Cookbook*, but will mostly confine my comments to my area of expertise, which is the gastronomic traditions of the YucatÁjn Peninsula. I am a friend and colleague of Diana Kennedy. While I do not know Margarita Carrillo Arronte well, we did meet in early October 2014, when we both served as judges for an event of traditional gastronomy in Morelia, MichoacÁjn.

This is a gorgeous looking cookbook. I love Mexican food and neon colors, so I thought this cookbook and I were meant to be. However, after reading through multiple recipes, I'm torn on whether I will actually keep the book. Full disclosure: I have yet to cook any recipe from the book. Yes, you can think that invalidates my review. Hear me out though, I am writing this review to alert people to the style and editing issues. As mentioned in another review, there is no intro for recipes. It is the list of ingredients, region, prep/cook time, serving size, and directions. I understood this before purchasing, but I do wish there was at least a couple sentences introducing the recipe. That would greatly add to each recipe and the overall book. Absolutely my main issue with the book is the editing/organization. I cannot begin to comprehend the poor editing and how this made it to publication with all the issues (not just 1 or 2...). For example: pages 550 and 611 are the SAME recipe (Corn cake with eggnog sauce). Except the recipe on page 611 is only titled Corn cake, but in the directions it tells you to make the eggnog sauce. Too bad it doesn't even list the ingredients for the sauce, so you have to turn back to page 550, which is actually the correctly edited version of the cake. The Veracruz-style fish recipe on page 253 lists the ingredients and directions to make a spice infusion. However, it never tells you when to use it. Do you use it in the sauce or to marinate the fish? If so, when and how much? Under the "To serve:" ingredients olives are listed twice (1/2 cup olives vs. 12 pitted green olives, sliced). What does that mean? Do you need two separate types of olives. If so, is the first olive listed a black olive?

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