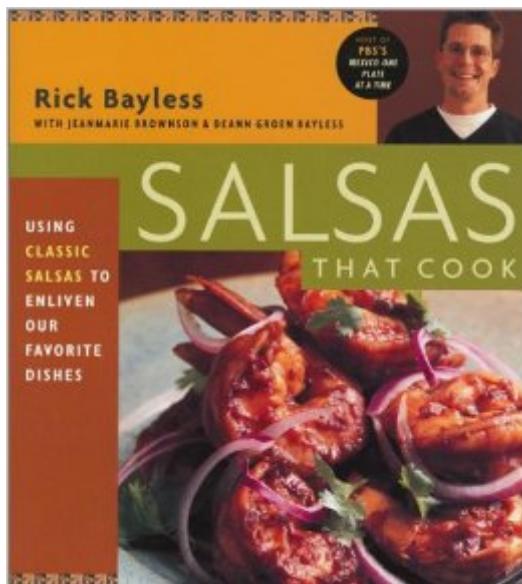


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# Salsas That Cook : Using Classic Salsas To Enliven Our Favorite Dishes



## **Synopsis**

a great book to read

## **Book Information**

Paperback: 128 pages

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## **Customer Reviews**

‘Salsas that Cook’ by renowned Chicagoan and Mexican cuisine expert, Rick Bayless is not your mama’s ordinary salsa cookbook. If that is all you want, go to Mark Miller’s very good ‘The Great Salsa Book’ in the noisome Ten Speed Press tall and skinny format. Bayless’ book is much more than that, and, in a sense, much less. Bayless’ agenda is very much like Ming Tsai’s programme in Tsai’s book, ‘Simply Ming’ in that Bayless gives us recipes for six (6) classic Mexican salsas and then shows us how to use each of these salsas as an ingredient in several other classic Mexican dishes. While Tsai’s objective was to simplify cooking by making it modular by doing intermediate preparations in advance. Each intermediate can then be used in several different dishes. While Bayless’ technique is very similar, his object is rather to make authentic Mexican dishes more accessible to the average American cook. Since this book was published in 1998, I suspect many of the Mexican ingredients Bayless says may be difficult to find have become much more common throughout the United States. In these brief seven years, I have seen a great growth of Latin American ingredients in even the most provincial of supermarkets. And, Bayless himself has contributed to this change with his own line of salsas under the ‘Frontera’ trademark. In fact, this book may in some small way be considered a promotion for that product line, except that the book is so good in its own right that this does not concern me. Bayless, in a very gentlemanly voice, says his brand of salsas may serve in these recipes, but encourages us all to make them ourselves.

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