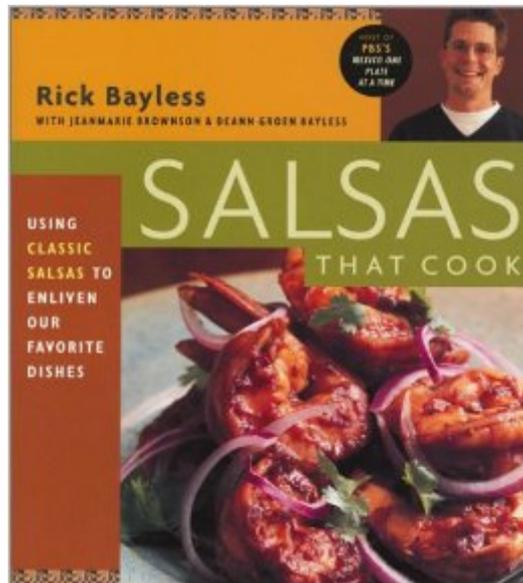


The book was found

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



## Synopsis

a great book to read

## Book Information

Paperback: 128 pages

Publisher: Scribner; 448th edition (November 11, 1998)

Language: English

ISBN-10: 0684856948

ASIN: B00034P828

Product Dimensions: 8.1 x 0.5 x 9.1 inches

Shipping Weight: 12 ounces

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (42 customer reviews)

Best Sellers Rank: #773,894 in Books (See Top 100 in Books) #150 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #4087 in [Books > Deals in Books](#)

## 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.

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

Salsas That Cook : Using Classic Salsas To Enliven Our Favorite Dishes Our Favorite Halloween Recipes Cookbook: Jack-O-Lanterns, Hayrides and a Big Harvest Moon...It Must Be Halloween! Find Tasty Treats That Aren't Tricky ... Tips too! (Our Favorite Recipes Collection) Whole Grains for a New Generation: Light Dishes, Hearty Meals, Sweet Treats, and Sundry Snacks for the Everyday Cook Mexican Slow Cooker Cookbook: Easy, Flavorful Mexican Dishes That Cook Themselves Inheritance: How Our Genes Change Our Lives--and Our Lives Change Our Genes The Mind-Gut Connection: How the Hidden Conversation Within Our Bodies Impacts Our Mood, Our Choices, and Our Overall Health Fried Rice Recipe Cookbook: 20 Easy Dishes (Jeen's Favorite Rice Recipes) American Classics: More Than 300 Exhaustively Tested Recipes For America's Favorite Dishes Lidia's Favorite Recipes: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees Now Eat This! Italian: Favorite Dishes from the Real Mamas of Italy--All Under 350 Calories Chicken and Rice Cookbook: 20 Healthy Dishes (Jeen's Favorite Rice Recipes) Luchow's German cookbook: The story and the favorite dishes of America's most famous German restaurant Carla's Comfort Foods: Favorite Dishes from Around the World Salsas and Moles: Fresh and Authentic Recipes for Pico de Gallo, Mole Poblano, Chimichurri, Guacamole, and More Heirloom Beans: Great Recipes for Dips and Spreads, Soups and Stews, Salads and Salsas, and Much More from Rancho Gordo Dips: Great Recipes for Spreads, Salsas, Fondues and Other Party Fare Paul Kirk's Championship Barbecue Sauces: 175 Make-Your-Own Sauces, Marinades, Dry Rubs, Wet Rubs, Mops and Salsas (Non) Salsas and Tacos: Santa Fe School of Cooking Teens Cook: How to Cook What You Want to Eat How to Cook Everything: Easy Weekend Cooking (How to Cook Everything Series)

[Dmca](#)