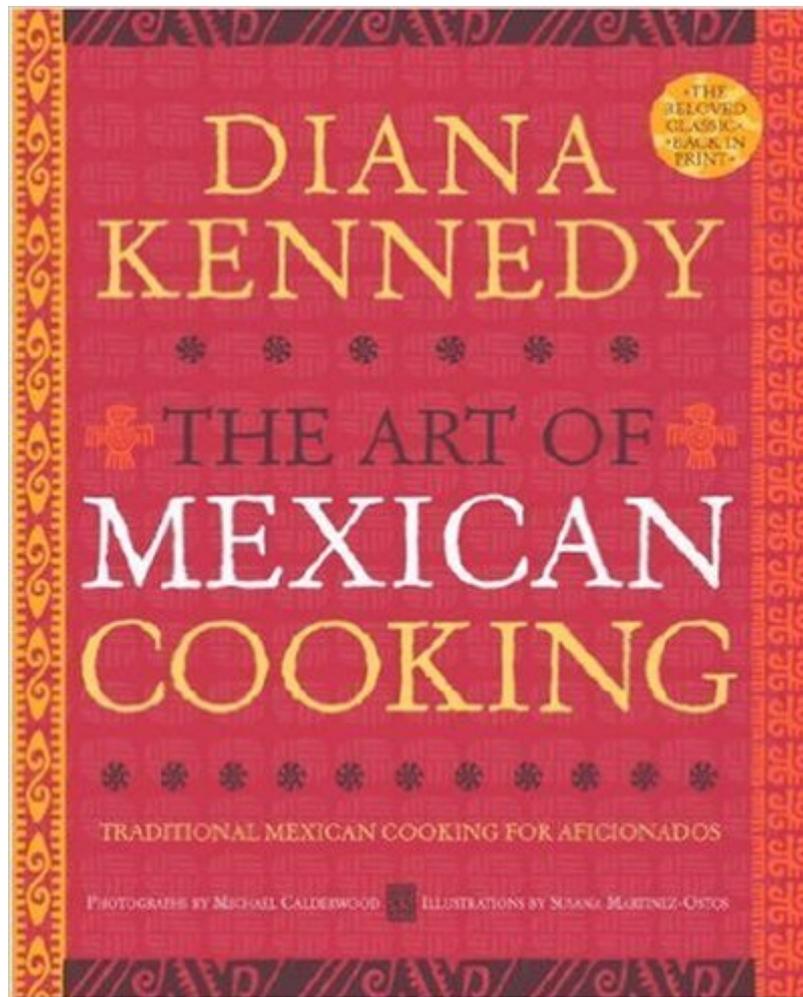


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# The Art Of Mexican Cooking



## Synopsis

This indispensable cookbook, an instant classic when first published in 1989, is now back in print with a brand-new introduction from the most celebrated authority on Mexican cooking, Diana Kennedy. The culmination of more than fifty years of living, traveling, and cooking in Mexico, *The Art of Mexican Cooking* is the ultimate guide to creating authentic Mexican food in your own kitchen, with more than 200 beloved recipes as well as evocative illustrations. The dishes included, favorites from all the regions of Mexico, range from sophisticated to pure and simple, but they all share an intrinsic depth of taste. Aficionados will go to great lengths to duplicate the authentic dishes (and Kennedy tells them exactly how), but here too is a wealth of less complicated recipes for the casual cook in search of the unmistakable flavors of a bold cuisine. Kennedy shares the secrets of true Mexican flavor: balancing the piquant taste of chiles with a little salt and acid, for instance, or charring them to round out their flavor; broiling tomatoes to bring out their character, or adding cumin for a light accent. By using Kennedy's kitchen wisdom and advice, and carefully selecting produce that is now readily available in most American markets, cooks with an appetite for Mexican cuisine—and Kennedy devotees old and new—can at last serve and enjoy real Mexican food. This is the ultimate in Mexican cooking from the world's leading authority.

—Paula Wolfert, author of *The Cooking of South-West France*

## Book Information

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## Customer Reviews

For my money, no other Mexican cookbook (printed in English) that I have seen beats Diana Kennedy's 'The Art of Mexican Cooking'. I closely peruse any and all that I find, which have been

many. Kennedy is precise in her explanations, leading the reader through very flavorful and deeply authentic dishes that have always proven to be a success for me. Consequently, my guests and I are always thrilled with "Mex Night" at our place. Be advised that there are no fabulous color finished dish photos here designed to charm and seduce you into buying the author's book (see Bayless for that), but there are some useful black & white photos of some of the preparation steps. I have not found the lack of finished dish photos in this book to be problematic. Also, this is literally a cookbook, more an instruction of Mexican cooking technique and many great core recipes that make up the heart of the style. The creativity in how the elements are utilized and presented are left up to you. One should be prepared to spend some time in the kitchen for authentic Mexican cuisine. There's no escaping it. Although Kennedy also offers short cuts, good things from scratch often take time, more so when the ingredients are so humble as these. Apart from some of the salsas, these dishes will not "throw together" in 15 minutes (beginning to end), so I prep some parts one or two days before the meal. If you're into Mexican food on a regular basis, what works for me is to prepare "parts" regularly to keep in the fridge which can be thrown together in different ways to create various dishes at any time. I've cooked professionally for many years. That said, I previously (and ignorantly) dabbled in Mexican (Tex-Mex, really) food only at home, using no recipes for some time.

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