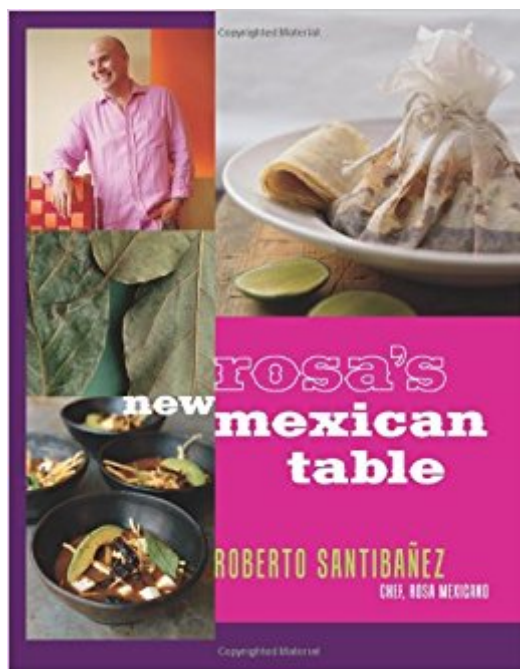


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Rosa's New Mexican Table: Friendly Recipes For Festive Meals



Synopsis

A fresh, exciting, accessible approach to Mexican cooking, in glorious full-color, by the highly respected chef of the wildly popular Rosa Mexicano restaurants. Rosa Mexicano has been named Best New York City Mexican Restaurant by New York Magazine, The Village Voice, CitySearch, and Zagat. Rosa's chef, Roberto Santibañez, has been featured everywhere from Martha Stewart Living, Gourmet, and Bon Appétit to Us and Life. Together, this chef and these restaurants are at the very pinnacle of Mexican food—a mediagenic star and his extraordinarily popular restaurants that serve more than 1 million (!) customers a year. Rosa's contemporary approach—lighter, easier, more accessible—is a much needed breath of fresh air for Mexican cooking, including: Starters such as Rosa's world-famous Guacamole and incredibly easy ceviches like Red Snapper with Mango Triumphphant tortilla creations like Tacos with Grilled Adobo-Marinaded Chicken, and Octopus Enchiladas with Yellow Tomato Sauce Entrées such as Salmon in a Fruity Mole, Boneless Slow-Braised Short Ribs, Shrimp and Vegetable Skewers, and Rack of Lamb with Pistachio Pipian Simple, delicious sides like Grilled Corn Street Vendor Style and Traditional Refried Black Beans, and irresistible desserts such as Chili-Spiked Chocolate Cake, Cajeta and Cream Cheese Flan, and Almond Cinnamon Cookies. An exhaustive, authoritative section on essential ingredients, equipment, and techniques rounds out this eminently useful, home-cook-friendly—and beautifully photographed—book, which is destined to set a new standard in the category.

Book Information

Hardcover: 288 pages

Publisher: Artisan (March 30, 2007)

Language: English

ISBN-10: 1579653243

ISBN-13: 978-1579653248

Product Dimensions: 7.7 x 0.9 x 10.3 inches

Shipping Weight: 2.8 pounds

Average Customer Review: 4.5 out of 5 stars 13 customer reviews

Best Sellers Rank: #481,522 in Books (See Top 100 in Books) #185 in Books > Cookbooks, Food & Wine > Regional & International > Mexican

Customer Reviews

New Yorkers love Rosa Mexicano with a fidelity few restaurants ever achieve. Since it first opened its doors nearly twenty-five years ago, it's been the place to meet up with friends, to talk, to drink, to eat. All day long people drop by for a quesadilla or torta or for the famed guacamole dubbed by one food critic "green ecstasy in a bowl." Come evening, the bar hums and crowds arrive for Rosa's homey entrees: short ribs served off the bone with a sauce of roasted tomatillo and chipotle chiles, or its red snapper Veracruz, or one of the many vegetarian meals, such as the roasted poblanos stuffed with spinach and goat cheese. Each is the epitome of contentment, and each is in this book. Mexican food is downright delicious, and Chef Roberto Santibañez's food is triumphant because it succeeds in being true to its antecedents yet open to the tastes of the cities this growing family of restaurants now calls home. Rosa's New Mexican Table is entirely about the food we want to eat today, and it's simple enough so that we can enjoy it on any given work night. Every page is the product of Santibañez's determination to simplify the complexities of his native cuisine and to share his fascination with its multicultural currents with you. His twists and innovative takes bring magic to cooked and uncooked sauces, such as his delicious mahogany-hued pecan-prune mole. There are fork-tender meats redolent of classic Mexican pit roasts (barbacoas), as well as great moist adobos—made from chiles, garlic, and spices and used as rubs—which make fowl and grilled meats sparkle. Expect surprises: spectacular haricots verts baked with tomatoes, orange juice, achiote paste, and oregano in a slow oven for two hours; a ceviche green with basil; salmon served with a sauce that's both sweet and hot; and a stunning orange-gold-colored roasted yellow tomato salsa, uncommon in Mexico, and uncommonly good. Each dish is a study in intriguing contrasts: spicy and sweet (chile with pineapple); or rich and lean (a chorizo and turkey enchilada). Even desserts excite: the individual baked chocolate cakes called bocas negras offer a mix of chocolate, smoke, heat, and sweet that's heavenly. Roberto Santibañez makes all these good flavors accessible with virtually no last-minute work. Dishes can be made ahead and most improve with time. Step-by-step plans for festive dinners—a traditional taco party, a cocktail party, a dinner for vegetarians, a barbecue—make for lively get-togethers that provide happy times for all. This is the perfect book for those new to the joys of cooking Mexican food at home as well as anyone in search of delicious, low-stress recipes with a modern approach. --This text refers to an out of print or unavailable edition of this title.

Roberto Santibañez, the culinary director of Rosa Mexicano, has been featured in Martha Stewart Living, Bon Appétit, Gourmet, Life, Us, Self, and The Washington Post; this is his first book. Rosa Mexicano opened its doors in 1984; more than two decades later, there are three

outposts in New York City, one apiece in Washington and Atlanta, one in Palm Beach, and two new ones opening in Miami and Hackensack, New Jersey. Christopher Styler has enormous culinary range. He is a chef, cookbook writer, editor, restaurant consultant, and culinary producer of some of PBS-TV's most successful cooking series. He lives in New Jersey.

What a gorgeous book, and what lovely recipes, simple, with mostly familiar or at least accessible ingredients. But instead of leaving the reader wondering how in the world the ingredients should be used, and how they go together correctly, secrets of prepping each ingredient and how each is used are shared. Not many cookbooks do readers this favor. While there may be a extra prepping for things such as chillies and sauces, the instructions and recipes aren't so challenging that a home cook couldn't follow them. Someone who can make a good tomato sauce should succeed with these recipes. After reading Santibanez's wonderful introduction, I can't wait to get started. The recipes I read sound incredibly delicious. Techniques are fully explained so that the reader can develop the skills to build his/her recipe repertoire and make each dish in the home kitchen, as fabulous home cooks in Mexico have done over the ages, to please their families and also to wow their guests.

I ordered this after eating at Rosa Mexicano in New York. The photos are beautiful and all of the recipes I made are really good. It is nice to relive the memory with this book.

Love it

love it

Very good book with great pics too and the recipes are easy to re-create too.

I purchased this because I love the restaurant and was hoping for recipes for several dishes I've ordered there. There was a recipe for only one of them, however. If you need a good Mexican cookbook there are probably more comprehensive ones available - this book has only a few recipes in each category and they're not easily customizable. If you're looking for recipes from the restaurant most are unavailable. Spend your money elsewhere.

This book is extremely detailed, the pictures are gorgeous. Many of my favorite dishes served at the

restaurant are included. Filet Con Hongos, which is a ribeye cut and served with a spicy wild mushroom cream sauce is included. The crab enchiladas with habanero sauce are included. All of his delicious salsas that they serve on the restaurant tables are included. His famous guacamole. The spicy-smoky flavors from the restaurant are all in here. He has a chapter on the different types of chiles and how to roast and prepare them, as well as ingredients like Epazote. He seems like a perfectionist and goes into a lot of small details, its probably that which make his restaurant so good. For example: there are tips on how to salt the rims of glasses, while making sure too much salt will not later seep into the drink. He also mentions how American desires are different from actual Mexican tradition, and explains both different ways of preparing things. Its very educational. The food my wife and I made came out delicious! We even had fun ordering hard to find chiles, smoking them, grinding them, and burning our tongues! The salsas and sauces are amazing. He has pages interspersed throughout the book labeled "uno de los indispensables" which are his versions of classic indispensable mexican cuisine items such as green salsa, red salsa, rajas, chile de arbol salsa, pico de gallo, ranchera sauce, pickled red onions, etc which are ubiquitous and often bland at restaurants. His are perfect and complex.

Wildly imaginative and colorful in both content and design, this book and its inventive recipes remind me of wonderful meals at Rosa Mexicano each time I open it. It's tough to evoke the sensual memories of a really good restaurant on two-dimensional pages, but that's what this marvel of a cookbook does. Anyone who's been to Rosa Mexicano cannot help but remember the bold splashes of color, both on the walls and on the plates. Open 'Rosa's New Mexican Table' and I think you'll be transported as I was. The recipes are clear and easy to follow, using ingredients that are easy to find in most markets these days. The section on the many different kinds of chilis is an education in itself. The explanations and headnotes to the recipes offer an insider's perspective that makes me want to rush back to the restaurant and try the many dishes I've eaten there all over again. If you've been to Rosa Mexicano, you'll know what I mean. And if you haven't been yet, check out this book and you'll soon be making a special trip there.

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