

Tacos, Tortas, and Tamales: Flavors from the Griddles, Pots, and Streetside Kitchens of Mexico

By Roberto Santibanez, JJ Goode, Todd Coleman

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Discover the flavors of Mexican street food in your own kitchen

Americans are having a love affair with the taco. What began as affection for the fast-food version—that hard yellow shell filled with ground beef and mysterious yellow cheese—has blossomed into an all-out obsession for the real thing, with upscale renditions and taco trucks popping up from coast to coast.

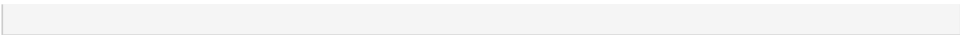
Now, with *Tacos, Tortas, and Tamales*, chef Roberto Santibañez shows you how to recreate the thrilling, authentic flavors of the taquerias of Mexico in your own home. In addition to tacos, the book also explores the equally exciting Mexican sandwiches called tortas and hearty tamales, as well as salsas, condiments, fresh juices, and even desserts and refreshing margaritas.

- Author Roberto Santibañez is also the author of *Rosa's New Mexican Table* and *Truly Mexican*, as well as the chef and owner of Fonda restaurants in Brooklyn and Manhattan
- Santibañez's *Truly Mexican* was chosen as a *New York Times* Notable Cookbook of 2011
- Using easy-to-find ingredients and simple techniques, this is the perfect introduction to real Mexican cooking for enthusiastic beginners and experienced cooks alike

While the flavors you'll find here are exciting and complex, the cooking itself is anything but complicated. With *Tacos, Tortas, and Tamales* on your kitchen shelf, dinner will never be dull again.

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Editorial Review

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Featured Recipes from the Book:



Steak Sandwich

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Potato and Chorizo Tacos

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Marinated Skirt Steak Tacos

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From the Inside Flap

Americans are having a love affair with the taco. What began as an affection for the fast-food version, that hard yellow shell filled with ground beef and mysterious yellow cheese, has blossomed into an all-out obsession for the real thing, with upscale taquerías and food trucks popping up from coast to coast.

Yet even today, few people are familiar with the incredible variety available on the streets of Mexico, from fish tacos of Baja to slow-cooked pork tacos of the Yucatán to cream-spiked strips of poblano peppers tucked into tortillas from the markets of Mexico City. In *Tacos, Tortas, and Tamales*, chef Roberto Santibañez shows you how to recreate these thrilling flavors in your home kitchen.

And real tacos aren't the only revelation in store. Santibañez also explores the equally exciting Mexican sandwiches called tortas and hearty tamales, which are so much easier to make than you might think. There are plenty of salsas and condiments to enliven every bite. He also shares recipes for fresh juices called aguas, alcoholic treats like margaritas, and a handful of everyday desserts.

While the flavors are exciting and complex, the cooking itself is anything but complicated. All you'll need are fresh ingredients and a few basic rules of thumb.

Whether you decide to make each component from scratch or cut a few corners, this is the only cookbook you need to prepare fantastically simple and amazingly tasty Mexican food at home. With *Tacos, Tortas, and Tamales* in your kitchen, your dinners will never be dull again.

From the Back Cover

"I've been lucky enough to witness many taco revelations, the moments when **visitors to Mexico bite into one that changes their lives**. Perhaps it's the warm soft tortilla that does it. Maybe it's the little mounds of **tender steak** or the streak of **vibrant salsa**. If I've picked the place, you can bet it's all three. **What was once just a pleasant snack becomes a treat that you plan entire days around, one that you pine for as you lie in bed at night.**"

—from *Tacos, Tortas, and Tamales*

Praise for Roberto Santibañez's *Truly Mexican*, a *New York Times* Notable Cookbook of 2011:

"With the goal 'to convert as many readers as I could from people who would love to cook Mexican food to people who cook Mexican food they love,' the author lays a solid foundation with a chapter on ingredients, technique, and equipment. . . . The author's expertise is conveyed in a straightforward and inspiring tone that will instill confidence in cooks eager to prepare Mexican meals at home, regardless of previous experience or skill level."

—**Publishers Weekly**

"The book underscores the breadth of Mexican cuisine while diving into its most accessible aspect. . . . The recipes work; the flavors are eye-opening; Santibañez's modern twists are appealing; and he writes with verve, precision, and authority."

—**Cooking Light magazine**

Users Review

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Teddy Hathorn:

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