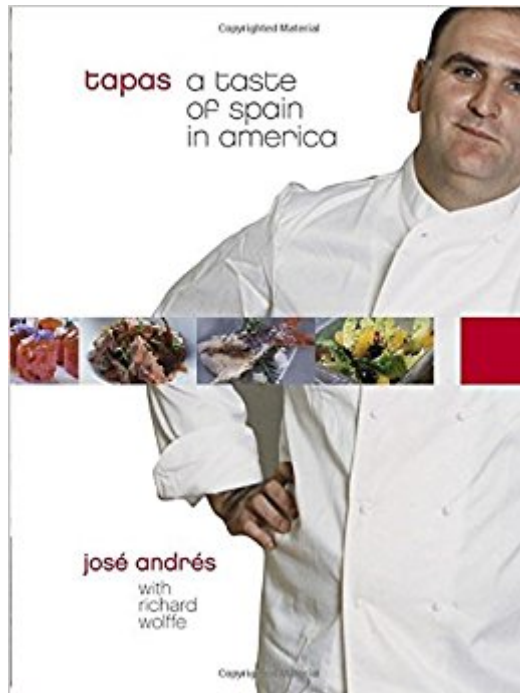




Ebook Directory
the best source of ebook

The book was found

Tapas: A Taste Of Spain In America



Synopsis

The first major Spanish cookbook in two decades, from Jos­Ãf­Ã© Andr­Ãf­Ã©s, recently named America­Ã©s Chef of the Year by Bon App­Ã©tit. Tapas are Spain's gift to the world of great cooking: a fresh and fun way to eat with friends and family and easy to make at home. Using simple Mediterranean ingredients, a tapas feast is a perfect combination of little dishes packed with big flavors. Tapas by Jos­Ãf­Ã© Andr­Ãf­Ã©s is the first major book in a generation to celebrate this world-renowned way of eating, from a man who is the best possible authority: an award-winning Spanish chef in America, with seven highly acclaimed restaurants to his name. Recently named Bon App­Ã©tit's Chef of the Year, Jos­Ãf­Ã© is a new star in American cooking, as well as the nation's leading expert on Spanish cuisine. Having worked as a chef in the United States for two decades, he's also a thoroughly American cook who draws on American ingredients for his inspiration, and is a master at translating his native Spanish cooking for this country's kitchens. His simple and delicious recipes include: Fish such as American Red Snapper Baked in Salt; Monkfish with Romesco Sauce; and Basque-Style Stuffed Maryland Blue Crabs Chicken including Catalan-Style Chicken Stew; Chicken Saut­Ã©ed with Garlic; and Chicken with Lobster Pork such as Chorizo Stewed in Hard Cider; Figs with Spanish Ham; and Roasted Pork Tenderloin with Apples Rice dishes including Lobster Paella; Black Rice with Squid and Shrimp; and Traditional Rice with Clams All these recipes are full of tremendous flavor and creativity, as well as in-depth ingredient notes and a rich atmosphere that will transport you to the lush countryside, hip caf­Ã©s, and sun-drenched coasts of Spain and back again to dinner at home. This is a breakthrough cookbook from an extraordinary chef.

Book Information

Hardcover: 256 pages

Publisher: Clarkson Potter (November 8, 2005)

Language: English

ISBN-10: 9781400053599

ISBN-13: 978-1400053599

ASIN: 1400053595

Product Dimensions: 7.6 x 0.9 x 10.3 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 53 customer reviews

Best Sellers Rank: #163,422 in Books (See Top 100 in Books) #23 in Books > Cookbooks,

Food & Wine > Regional & International > European > Spanish #42 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers](#) #85 in [Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean](#)

Customer Reviews

In *Tapas*, a collection of 100-plus recipes for Spain's savory small dishes, chef Josueperes Andres writes of journeying during his military service to Cantalunianas Alicias<

philosophy that "tapas are for eating at home or with friends." 260 color photos. (Nov.) Copyright
© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Chef Andres has some of the most interesting and creative food around, and his multitude of restaurants in the DC area speak to his versatility and ability. This tome has a large set of interesting tapas (small plates) you can create at home ranging from relatively straightforward to create to challenging. His instructions are well-laid out and easy to follow if you have a modicum of cooking expertise. So far, the results from his recipes taste the way I would have expected them to taste and the guidance allowed for no "hiccups" in the production of the food. Tapas itself is great for appetizers or, if you make a few, a great way to have a variety of dishes for a party. If you're at all interested in producing these small plates, this is a great cookbook to purchase.

I love this cookbook. It beautiful and everything I've made has been amazing. I've always wanted to cook my way through a cookbook and this may be the one!

My wife and I love the Jaleo (and Zaytinya) restaurants in Washington DC, where Jose Andres is the executive chef. I bought this book some years ago, and tried a few of the recipes with limited success. Now that we've moved away, we're jonesing for some yummy tapas. Also, we both did the Master Cleanse, which made us both more conscious of our food intake. Using fresh/local/organic vegetables, these recipes really pop. The cooking is actually quite simple for most of the veggie dishes, and it's easy to eat entire vegetarian meals without realizing there isn't a meat centerpiece. It is very important that the main ingredients are fresh and yummy, though - get a good olive oil (Spanish, of course, as is everything in the book). I actually have carried the book with me while shopping so that once I found fresh meat or veggies I could look up a recipe and be sure to get the rest of the ingredients. My wife has handled the cooking for several years, but upon picking up this book again I have cooked probably 10-12 dishes without a miss. It is definitely an accessible book, especially the soups and vegetable dishes. A couple beef and chorizo recipes are easy, too. Tapas-style eating (multiple small dishes) is very enjoyable and helps bring the restaurant experience into our home. When your spouse stops dinner to take photos of the plates you know you're doing something right. Now all we need is a version for Greek food.

We found this book in the local public library and tried three or four things from it. They were wonderful. We bought the book and have loved almost everything we've tried. In fact, our New

Year's dinner and our Valentine's dinner were both home-cooked tapas meals, with almost everything prepared from this book. It's wonderful.

Have tried several of the recipes only to be underwhelmed. J A has a good rep but it hasn't shown here.

Good book

Excellent book to provide insight into Spanish cuisine and, in particular, tapas. The recipes work with clear description great results.

Love Spanish cuisine, the perfect addition to our cookbook library! Interesting to learn about the adaptation of traditional Spanish cuisine in the US. Love the book.

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

Tapas: A Taste of Spain in America 500 Tapas: The Only Tapas Compendium You'll Ever Need (500 Series Cookbooks) (500 Cooking (Sellers)) Spanish Tapas Cookbook: Top 20 Real Home Cooking Spanish Tapas Recipes Tapas of San Sebastian / Tapas of Saint Sebastian (Cocina / Cooking) Spain: Spain Travel Guide: 101 Coolest Things to Do in Spain (Backpacking Spain, Madrid, Barcelona, Andalucia, Valencia, Seville, Granada, Ibiza) Tapas (Revised): The Little Dishes of Spain Tapas: The Little Dishes of Spain Spain: 101 Awesome Things You Must Do in Spain: Spain Travel Guide to the Best of Everything: Madrid, Barcelona, Toledo, Seville, magnificent beaches, majestic mountains, and so much more. Spain: Where To Go, What To See - A Spain Travel Guide (Spain, Madrid, Barcelona, Valencia, Seville, Zaragoza, MÃ¡laga Book 1) Basque Regions of Spain & France: of Spain and France, a countryside guide (The 'landscapes" /Sunflower Guides) (Sunflower Guides Basque Regions of Spain & France) Spain: Spain Travel Guide: The 30 Best Tips For Your Trip To Spain - The Places You Have To See (Madrid, Seville, Barcelona, Granada, Zaragoza Book 1) Spain: Spain Travel Guide: The 30 Best Tips For Your Trip To Spain - The Places You Have To See (Madrid, Seville, Barcelona, Granada, Zaragoza) (Volume 1) Spain: Where To Go, What To See - A Spain Travel Guide (Spain, Madrid, Barcelona, Valencia, Seville, Zaragoza, MÃ¡laga) (Volume 1) Spain: A Traveler's Guide to the Must See Cities in Spain! (Barcelona, Madrid, Valencia, San Sebastian, Bilbao, Santiago de Compostela, Toledo, Cordoba, Seville, Granada, Travel Spain) Tapas Revolution Tapas: Our 100 top recipes presented in one cookbook The Book of Tapas Tapas and Traditional

Spanish Cooking Small Plates: Tapas, Meze Etc and Other Plates to Share Portuguese Cookbook:
25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of
Portuguese Dishes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)