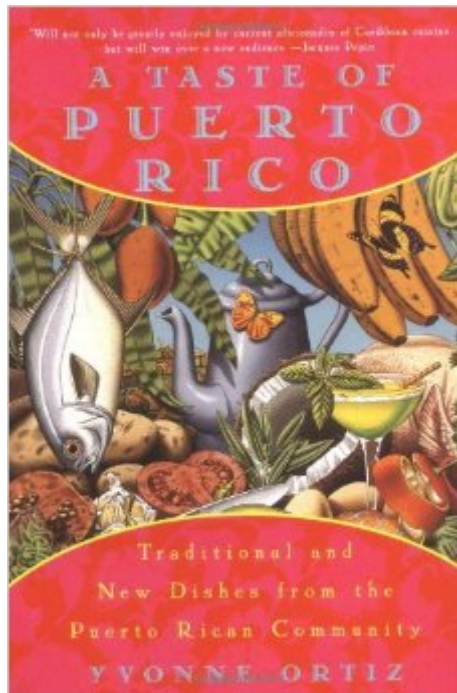


The book was found

A Taste Of Puerto Rico: Traditional And New Dishes From The Puerto Rican Community



Synopsis

Yellow rice, papayas, guavas, pina coladas, adobo, cilantro, and recaito - color, spirit, and sun-splashed flavor identify the national cuisine of Puerto Rico. *A Taste of Puerto Rico* is the first major cookbook in years to celebrate the vibrant foods of Puerto Rico, from hearty classics to today's new, light creations. Culinary professional Yvonne Ortiz captures the very best of island cooking in 200 recipes for every course. Adapted for the modern kitchen but completely authentic, these wonderful dishes, bursting with tropical tastes, bring a rich and diverse culinary heritage to your table.

Book Information

Paperback: 288 pages

Publisher: Plume; Reprint edition (April 1, 1997)

Language: English

ISBN-10: 0452275482

ISBN-13: 978-0452275485

Product Dimensions: 6 x 0.7 x 9.1 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (68 customer reviews)

Best Sellers Rank: #348,220 in Books (See Top 100 in Books) #55 in [Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian](#) #81 in [Books > Cookbooks, Food & Wine > Regional & International > Latin American](#) #87 in [Books > Cookbooks, Food & Wine > Regional & International > European > Spanish](#)

Customer Reviews

I can't give this book a fair rating yet since I got the book recently and have only tried one recipe. I'll have to update later if necessary. However, as of right now, I'm pretty excited about this book. I've been living in the states for a number of years now, but I was born and raised in PR. Have lived there most of my life and of course now that I don't live there I've been looking up recipes to learn to make my favorites myself. What I like about this book so far is that it has most of my favorite staples and they seem simplified. It remains to be seen if this makes for dishes that seem to be lacking, but I've already tried the chicken asopao and it was delicious. I also think this book is great for beginners, those living in the states or those not familiar with PR cuisine as it has a section describing a lot of the main ingredients and provides substitutions for things not easily found in the US. Two notes here addressing some issues brought up on some of the reviews here. First, some

say too many recipes call for raisins. I've definitely seen raisins in a few dishes back home (like my mom's pasteles), but in my experience it is definitely not a common ingredient. I would just ignore the raisins. Secondly, people need to remember that just because your family or the people in the area of the island you grew up in did things one way doesn't mean the entire island does it the same way. There will be differences here and there. I usually just change things up a little too if I find an ingredient there that isn't typically in that dish the way I know it. So far, seems traditional enough for me. So take it with a grain of salt if someone says this is not a traditional book.

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

A Taste of Puerto Rico: Traditional and New Dishes from the Puerto Rican Community Flores de Puerto Rico y exóticas =: Flowers of Puerto Rico and the exotics (Serie Puerto Rico ecológico) (Spanish Edition) Longicornios de Puerto Rico / Longicorn of Puerto Rico: Coleoptera: Cerambycidae (Spanish Edition) Costumbres y Tradiciones de Puerto Rico (Clásicos de Puerto Rico nº 5) (Spanish Edition) Puerto Rico en la Segunda Guerra Mundial / Puerto Rico in World War II: Baluarte Del Caribe / Caribbean Bulwark (Spanish Edition) Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Taste of Uganda: Recipes for Traditional Dishes 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic Food Recipes Caribbean Food Recipes, Food Processor Recipes,) PUERTO RICAN COOKERY Reclaiming Medusa: Short Stories By Contemporary Puerto Rican Women (Lecture Notes-Monograph Series; 25) Becoming Julia de Burgos: The Making of a Puerto Rican Icon Matters of Choice: Puerto Rican Women's Struggle for Reproductive Freedom When I Was Puerto Rican Everyday Rice Cookbook: 200 Recipes for Main Dishes, Casseroles & Side Dishes! (Southern Cooking Recipes Book 32) Taste of Home Diabetes Family Friendly Cookbook: Eat What You Love and Feel Great! (Taste of Home Books) Presidents, Prime Ministers, and Governors of the English-Speaking Caribbean and Puerto Rico: Conversations and Correspondence State Series Quarters 1999-2009 Collectors Map: Including the District of Columbia, Puerto Rico, the U.s. Virgin Islands, Guam, American Samoa, and the Northern Mariana Islands Traveling the Caribbean: Puerto Rico, St. Maarten, St. Kitts, Antigua, St. Lucia, and Barbados (World Travels Book 7) Slave Families and the Hato Economy in Puerto Rico Atariba & Niguayona: A Story from the Taino People of Puerto Rico (Tales of the Americas =) (English and Spanish Edition)

[Dmca](#)