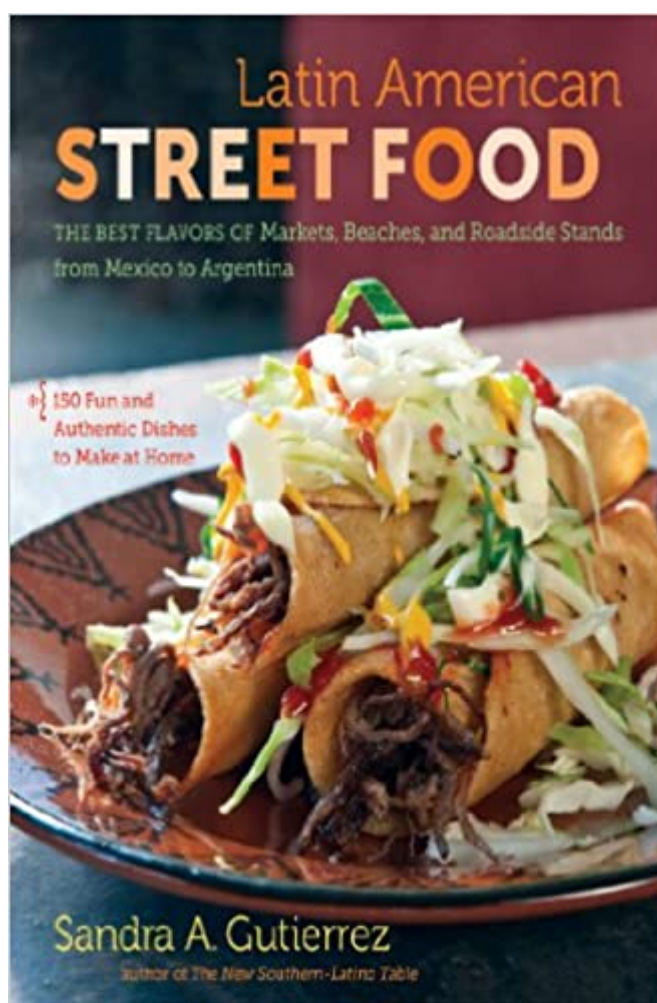


The book was found

Latin American Street Food: The Best Flavors Of Markets, Beaches, And Roadside Stands From Mexico To Argentina



Synopsis

From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's *Latin American Street Food* takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.

Book Information

Hardcover: 368 pages

Publisher: The University of North Carolina Press; New edition edition (September 3, 2013)

Language: English

ISBN-10: 1469608707

ISBN-13: 978-1469608709

Product Dimensions: 1.2 x 7.2 x 9.2 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 24 customer reviews

Best Sellers Rank: #476,516 in Books (See Top 100 in Books) #103 in [Books > Cookbooks, Food & Wine > Regional & International > Latin American](#)

Customer Reviews

This is a wonderfully different cookbook, with expected recipes like guava and cream cheese pastries and Cuban sandwiches along with street foods that are less familiar to most Americans, such as Brazilian avocado ice cream, Peruvian fried squid ceviche, Salvadoran pupusas and Guatemalan Christmas tamales.--Miami Herald Sandra Gutierrez takes the reader and home cook on a culinary road trip through 20 Latin American countries and introduces us to the best of each country's street food in 150 fun, authentic recipes.--Huffington Post Be prepared to embark on a journey that will take your taste buds to Mexico, Guatemala, Panama and beyond.--WFAE Gutierrez, quien se crio en Guatemala, es una autoridad en comida latinoamericana... Su libro ha sido nombrado uno de los 25 libros de cocina del ano por el New York

Times.--AARP MagazineA beautiful book. . . . The recipes are well-written and, like all of Sandra's work, successful in your kitchen. . . . If you're looking for a cookbook to perk up your kitchen, give this one a read.--Edible PiedmontThere is an undeniable element of fun that Gutierrez captures. . . . Authentic, yet approachable, these recipes will spark your kitchen and your table.--AppetiteForBooks.comLatin America has a rich and diverse tradition of street food, as evidenced by the latest book by Sandra Gutierrez.--Michael Hastings, Winston-Salem JournalOffers a glimpse of the variety of food that ended up being sold on streets from Lima, Peru, to Mexico City.--Raleigh News & ObserverThis first pan-Latin American street food cookbook features fascinating culinary history, personal stories and how-to tips.--Napa Valley RegisterThis is not shy food -- no timid flavors here. . . . There are tips and techniques that help you along with unfamiliar ingredients or tricky recipes and plenty of good information along the way.--Pittsburgh Post GazetteSandra is full of great information and her books are a delight to read.--MonicaBhide.comLatin American Street Food is a great resource for anyone wanting to celebrate Hispanic Heritage Month.--Winston-Salem Journal[A] taste of street food culture.--Damon Lee Fowler, Savannah Morning NewsA thorough study of a genre many only encounter at food trucks.--Boston Globe Top Cookbook of 2013The book is packed with surprises . . . [and] many appealing recipes, a great adventure.--Kitchen Arts and LettersA lovely survey of the best of Latin American street fare, perfect for any ethnic culinary collection.--California BookwatchMs. Gutierrez's recipes make it possible for readers to experience Latin American street food that is authentic in every respect save one: It is reliably safe and hygienic.--Wall Street Journal[Gutierrez] celebrates Latin-American food culture with fascinating culinary history lessons and fun personal stories. She also presents succulent and unexpected dishes sure to become favorites. . . . [The book] offers distinctive, vibrant, and portable dishes for everyone.--Examiner.com

Sandra Gutierrez's new cookbook is hip and delicious, evocative and practical, groundbreaking and wise. Gutierrez guides us through marketplaces, street corners, plazas, and home kitchens, documenting traditions, celebrating life, and explaining cultural distinctions along the way. She illuminates a vast category of cooking, spanning countries and centuries, transcending political boundaries to place us on the street, in the vibrant market stalls, sampling fresh, sizzling goodies from rolling carts and portable grills. Home cooks will find the recipes clear and accessible, an irresistible invitation from Sandra Gutierrez to bring the sparkling flavors of Latin street food into their kitchens and onto their tables.--Nancie McDermott, author of *Southern Pies: A Gracious Plenty of Pie Recipes*, from *Lemon Chess to Chocolate Pecan*"In Latin America there is a tenuous distinction

between street food and the little dishes we eat as savory pick-me-ups with coffee or drinks at casual restaurants or at home. Tamales are sold door to door by street vendors, but they can also be the centerpiece of the Christmas Eve dinner. A fluid understanding of this central part of Latin cooking makes Sandra A. Gutierrez's *Latin American Street Food* a welcome addition to any cook's library. The recipes in this colorful, accessible, and enthusiastic cookbook can be a part of any formal or casual meal. They are delightful, easy to make, and will bring the vibrancy and excitement of the Latin street food scene to your table.--Maricel E. Presilla, author of *Gran Cocina Latina: The Food of Latin America*

The recipes are all wonderfully varied, a little something for everyone's tastes, and the instructions are clear and concise. She is a born teacher, very connected with her audience. If you tend to be more of a visual learner, I highly recommend her Craftsy class, "Latin American Street Food." Having the video lessons to go with this book are better than a cooking class because you can go back to them both again and again.

Beautiful photographs and very appealing recipes. I recommend this book to anyone who enjoys cooking, looking at food photos, and dabbling in an unfamiliar cuisine.

Got this book two days ago and I've made three things from it already, all fabulous. Going to try the home made tortillas today, the store ones are so bad. This delicious food needs good ones. Also have another recipe going for company tonight. Was so happy with the other things I made I'm going to make a new one for company, know it will be great.

This and another cook book named the Cuban table came with the speed sensor as one package i am please

Got it for my daughter, who collects ethnic and unusual cook books. She loved it as it filled a nook she was happy to add.

This is an AWESOME cookbook. I absolutely love it. This book is full of spicy food from Latin American countries around the globe. Just got started using it, but I have perused each page cover to cover. I collect cookbooks and this one is a welcome addition.

excellent intro into delicious, fun food. Also great stories throughout enliven the recipes. nos vamanos!

Great book made several recipes and all very highly praised by family

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

Latin American Street Food: The Best Flavors of Markets, Beaches, and Roadside Stands from Mexico to Argentina
Mexico: Mexico Travel Guide: The 30 Best Tips For Your Trip To Mexico - The Places You Have To See (Mexico Travel, Cancun, Mexico City, Los Cabos, Oaxaca Book 1)
The Ultimate Argentina Cookbook - Cooking Argentina Food the Easy Way: Over 25 Delicious Argentina Recipes
Great American Eating Experiences: Local Specialties, Favorite Restaurants, Food Festivals, Diners, Roadside Stands, and More
Argentina: Where To Go, What To See - A Argentina Travel Guide (Argentina,Buenos Aires,C f rdoba,Rosario,Mendoza,San Miguel de Tucum  n,La Plata Book 1)
Argentina: Where To Go, What To See - A Argentina Travel Guide (Argentina,Buenos Aires,C f rdoba,Rosario,Mendoza,San Miguel de Tucum  n,La Plata) (Volume 1)
Mexico: Mexico Travel Guide: 101 Coolest Things to Do in Mexico (Mexico City, Yucatan, Los Cabos, Oaxaca, Cancun, Guanajuato, Guadalajara, Puebla)
Best of the Best from New Mexico Cookbook: Selected Recipes from New Mexico's Favorite Cookbooks (Best of the Best Cookbook)
Celebrate the Harvests!: Michigan Farm Markets, Farm Stands, and Harvest Festivals
Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Eat Mexico: Recipes from Mexico City         Streets, Markets & Fondas
Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors)
Roadside Geology of Vermont and New Hampshire (Roadside Geology Series)
Roadside Geology of Colorado (Roadside Geology Series)
Roadside Geology of Washington (Roadside Geology Series)
Roadside Geology of Utah (Roadside Geology Series)
Roadside Geology of Minnesota (Roadside Geology Series)
Roadside Geology of Alaska (Roadside Geology Series)
Roadside Geology of South Dakota (Roadside Geology Series)
Roadside Geology of Virginia (Roadside Geology Series)

Contact Us

DMCA

Privacy

