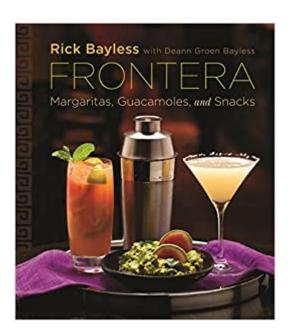


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Frontera: Margaritas, Guacamoles, And Snacks





Synopsis

A brand-new collection from America \hat{A} ¢ \hat{a} $\neg \hat{a}$,¢s leading authority on Mexican cooking. For years, fans have urged Rick Bayless to collect recipes for his prized margaritas, guacamoles, and snacks in one book. Now Rick shares 35 new and classic margaritas, including his version of the perfect margarita, the popular Topolo Margarita, and modern variations made with Mezcal.

There $A\phi\hat{a}$ $\neg\hat{a}$, ϕ s a margarita for every budget, taste, and season, including the Quintessential Strawberry Margarita. Rick also provides a guacamole recipe for each month of the year, such as a summer guacamole with grilled sweet corn and roasted jalapenos. As added bonuses, Rick suggests aqua fresca cocktails, with fresh fruit juices, and offers recipes for nut and vegetable snacks. Each recipe is written with the kind of exact and easy-to-follow directions that guarantee great results every time. Frontera: Margaritas, Guacamoles, and Snacks is a must-have for anyone who has eaten at Rick $\tilde{A}\phi\hat{a}$ $\neg\hat{a}$, ϕ s restaurants or just can $\tilde{A}\phi\hat{a}$ $\neg\hat{a}$, ϕ t resist the undeniable pleasure of a margarita and its perfect complements. 50 color photographs

Book Information

Hardcover: 256 pages

Publisher: W. W. Norton & Company; 1 edition (November 5, 2012)

Language: English

ISBN-10: 0393088928

ISBN-13: 978-0393088922

Product Dimensions: 7.3 x 0.9 x 8.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 48 customer reviews

Best Sellers Rank: #104,212 in Books (See Top 100 in Books) #24 inà Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #47 inà Books > Cookbooks, Food & Wine > Regional & International > Mexican #225 inà Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits

Customer Reviews

Rick Bayless has done more to bring authentic Mexican cooking to America than any other cookbook author and chef. He is a five-time James Beard Award winner and the host of Mexico: One Plate at a Time. He is the chef-owner of Frontera Grill, Topolobampo, and Xoco. His cookbooks include Fiesta at Rick \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s and Mexican Everyday, and More Mexican Everyday. Deann Groen Bayless has co-authored nine cookbooks with her husband Rick Bayless

and is the co-owner of a growing family of Mexican restaurants, including Frontera Grill,
Topolobampo, Xoco, and Tortas Frontera. She is a former president of Women Chefs and
Restaurants, an organization that advocates for women in the restaurant industry, and the executive
producer of the PBS television show Mexico, One Plate At A Time.

My husband and I don't drink much, but we try to keep a well-stocked bar to offer our friends and family their favorite drinks. Neither of us had prepared a Margarita before but knew how popular they were. Since I enjoy watching Rick Bayless' cooking shows on TV and own several of his cookbooks (and I was lucky to have seen him give a live cooking demonstration last year), I felt sure this book would help us master the 'art' of making Margaritas. And it has! Besides, the snacks, all Mexican-inspired, of course, are not difficult to prepare. And I thought there were basically two kinds of guacamole: one made with tomatillo sauce and another made with pico de gallo sauce. But Rick Bayless' book has some pretty original variations. So I definitely recommend this book for your next fiesta. à ¡Salud!

All you need to provide good drink and food to friends. Easy to follow, and don't get hung up on the high end ingredients. Meaning, you don't have to go to great lengths to locate the specialty ingredients. If you found this book, you are smart enough to know how to make it work with substitutes.

I got this book after an awesome visit to Frontera Grill in Chicago. If I ever make it past the drink recipes, I'll update the review. The drinks in this thing are awesome! I've made several thus far and loved all of them (although my friend didn't care for the Apple-Habanero Margaritas). The only possible complaint I have is that the tequila old fashioned recipe in the book is different than the one I had at Frontera, but luckily I took a photo of the drink menu and was able to approximate it.

We made the Tangerine Spice Margarita over the Holidays and loved it. Actually I have to say it was a bit strong so we had to tone it down slightly with more Tangerine and Lime juice but the taste was perfect for that festive cheer. It sure beat eggnog! The one criticism I have is that I would have liked to see more hors d'oeuvres or finger food type recipes as opposed to just spiced nuts and guacamole, but otherwise I am pleased.

I ordered this book because I love margaritas and tequila but just didn't know how to make good

drinks at home. I was successful with the very first recipe I tried (The Topolo margarita) and look forward to making many more great margaritas. The tequila reference list giving brands to purchase is very helpful since there is a myriad of choices at the liquor store! We love Rick Bayless and his books are so great! I'm building my library slowly;)

Plenty of interesting recipies

Very imaginative but all easily done by even a modest home cook like myself. also learned alot about tequila, anejo and mezcal and the best brands of each (Raizul Anejo is a revelation)

This is actually a present for my bartending girlfriend, but I know she will love it.

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