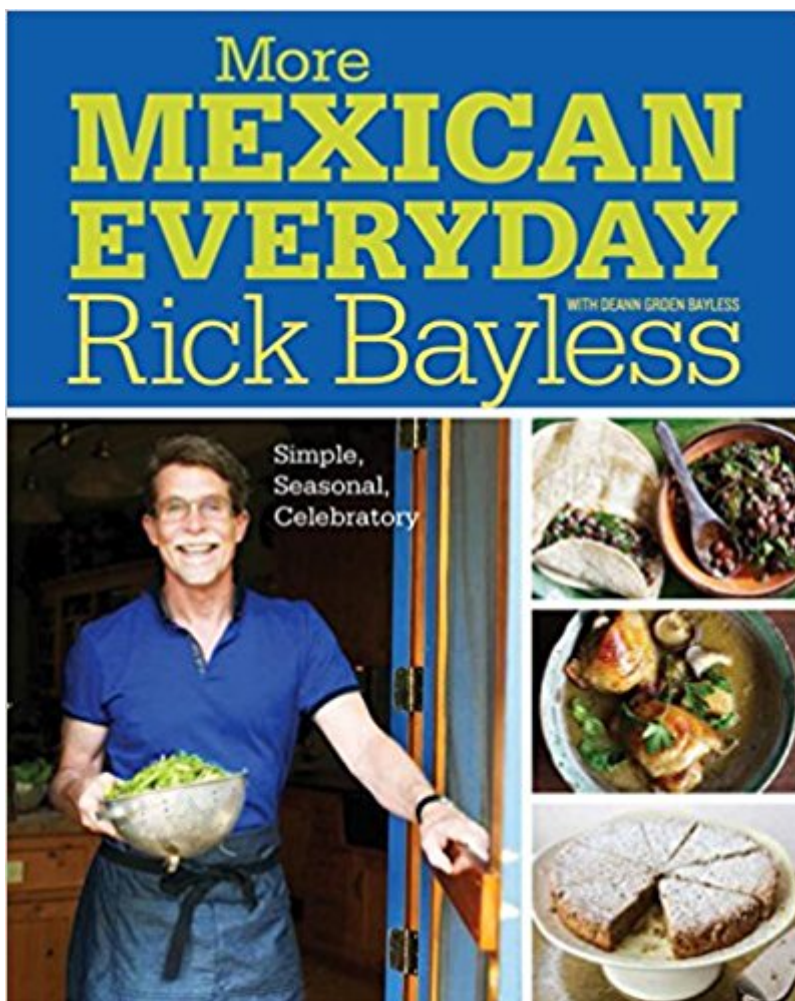




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More Mexican Everyday: Simple, Seasonal, Celebratory



Synopsis

The follow-up to Rick Bayless's best-selling *Mexican Everyday* features a dozen "master-class" recipes you'll want to learn by heart, more than 30 innovative vegetable dishes, Rick's secret weapon flavorings to weave into your favorite dishes, and many other brand-new creations from his kitchen. Rick Bayless transformed America's understanding of Mexican cuisine with his *Mexican Everyday*. Now, ten years later, Rick returns with an all-new collection of uniquely flavorful recipes, each one the product of his evolution as a chef and champion of local, seasonal ingredients. *More Mexican Everyday* teaches home cooks how to build tasty meals with a few ingredients in a short amount of time. Cooking Mexican couldn't be easier, or more delicious. Rick generously reveals the secrets of his dishes—the salsas and seasonings, mojos and adobos he employs again and again to impart soul-satisfying flavor. He explains fully the classic techniques that create so many much-beloved Mexican meals, from tacos and enchiladas to pozole and mole. Home cooks under his guidance will be led confidently to making these their go-to recipes night after night. "Everyday" Mexican also means simplicity, so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker. Also included are a special variation of the classic chicken-and-rice pairing, Arroz con Pollo, with an herby green seasoning, and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush Grilled Red-Chile Ribs. Rick loves to highlight the use of seasonal, diverse vegetables. The heart of this cookbook is devoted to modern creations that range from a Jicama-Beet Salad inspired by Mexico's classic Christmas Eve salad to a sweet-and-tangy butternut braise. Rick's flexible imagination also transforms breakfast into a meal for any hour. His Open-Face Red Chile Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch. Not to be forgotten is Rick's array of show-stopping desserts, among them Mexican Chocolate Pumpkin Seed Cake and Fresh Fruit with 24-Hour Cajeta and Bitter Chocolate. In all his recipes, Rick carefully guides you through every step, suggesting ways to invent, adapt, and simplify without sacrificing flavor. *More Mexican Everyday* invites you into Rick's creative kitchen to enliven the way you cook and eat with friends and family. 180 color photographs

Book Information

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Customer Reviews

“I love these recipes. Rick Bayless has made the American family table taste like Mexico. Carne Asada Dinner, anyone?” - Bobby Flay, chef, Gato New York
“Chef Bayless has been an endless source of inspiration and knowledge on the subjects of Mexican cuisine and living life to the fullest. Read More Mexican Everyday, be inspired and then go cook from it. You will never find another writer as thoughtful as this one.” - Alex Stupak, chef/owner of Empellón Cocina, New York
“Rick introduced the U.S. to real Mexican cooking. He has put Mexican food on the map, and his way of teaching has made us not just want to go home and cook it every day but also learn as much as we can about this intensely unique cuisine.” - Marcus Samuelsson, James Beard Award-winning chef, owner of Red Rooster Harlem and Streetbird Rotisserie, author of Marcus Off Duty: The Recipes I Cook at Home

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'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.

Rick extends and enhances the philosophy he laid out in the first Mexican Everyday, with a streamlined, yet still complex and delicious approach to Mexican home cooking. Whereas the overwhelming majority of the first everyday book could be cooked from a standard issue american

grocery store, with no special equipment, *More Mexican Everyday* explores the use of specific appliances like slow and rice cookers and a more complex range of produce that might require a trip to Whole Foods or a farmers' market. Although this raises the requirements for home cooks, Rick is always there to explain how these recipes can fit into everyday life. Also, he includes recipes for 4 seasoning pastes and adobos (he calls them "secret weapons" and the total could be taken to 5 if you include the salsa macha recipe on page 333), which are worth the price of admission all by themselves. A great addition to my library of Mexican cookbooks!

I bought this cookbook for my husband for Father's Day. (My husband picks out what he want to eat and I make it.) We own two of Rick's other books so I was not sure that this book would have much that was new, but I was wrong. I have made many of the recipes over the past few weeks and have loved all, but one. In the beginning of the book Rick explains what kitchen tools a home cook needs. He convinced me to buy a slow cooker and I have really enjoyed using it. I have also been using my grandmother's cast iron frying pan again that I had stopped using many years ago. Then he explains some basic recipes that can be made ahead and then used to add depth of flavor to meals that can be cooked more quickly. Included are wonderful photos that show you the food and in some cases how to prepare it. When I am done, my food actually looks like the pictures and tastes as good as it looks. This is perfect for a home chef who needs to get food on the table quickly during the week and has more time to do some cook ahead on the weekends. If you like central american flavors, you will love this cookbook.

I have the first version of this cookbook too (*Mexican Everyday*), so after looking at the table of contents, I knew I wanted *More Mexican Everyday*. Right away I prepared a couple recipes, including the tomatillo sauce base, which is bright and full flavored. I had no serrano chilis, so I used the jalapeÃ±o chilis I had on hand. I think serranos have more heat, but the jalapeÃ±os stood in quite successfully. Just bought the heads of garlic to make the Roasted Garlic Mojo sauce. I only discovered Rick Bayless recently, and not through his television shows. My daughter-in-law is not a fan of chilis, but she loves the tomatillo sauce! You know I'll be making more recipes from this book.

In *More Mexican Everyday* Bayless begins by presenting a list of "dishes you should commit to memory." These are the classic flavors of Mexican cuisine that we're already familiar with. From there he branches out to a much broader range of dishes, however, and in this new book he doesn't shy away from many of the Mexican ingredients that once might have been deemed "too exotic."

For example, he includes epazote as a common ingredient in many dishes, with cilantro as a backup if you can't find it. There is even a recipe that has hoja santa as an optional embellishment. These dishes all feature a Mexican flavor profile, but are not all "classic Mexican". Many are new takes on old themes, giving a modern flair to the recipes. The book includes two particularly interesting chapters for the home cook in a hurry, one focused on using a rice cooker and the other on using a slow cooker. He also provides workarounds for those without the necessary appliance. The book features extensive photography, not just of the finished dishes, but of the process along the way. This is particularly helpful for those who are new to Mexican cuisine, so you can see what each stage should look like. The writing is quite personal, with many of the recipes written in the first person. I could imagine this bothering some, but I didn't mind it. Overall, I think that even if you already own a shelf full of Mexican cookbooks, there is room for this on your shelf. His interesting takes on the flavors of Mexico have proven to be successful both in his restaurants and at home, and this book provides a very wide range of recipes and suggestions for incorporating these flavors into your own cooking. You can use the book as a standard cookbook and simply prepare the recipes as written, or you can adopt his many suggestions for these dishes and really make it your own. We're talking about a book that suggests putting Salsa Negra on a peanut butter-banana sandwich! There is a huge variety here, more than you'd expect from a book of this size.

I recently bought this book and have only made two dishes from so far - the pork carnitas and the roasted tomato salsa. Both were amazing and the directions were very easy to follow! I've made tomato salsas before, but none was as well received as this one. I also made another Rick Bayless dish not included in this book - the Guajillo Chilaquiles - google it! It's very easy to make and so full of great flavor. With this book I've managed to impress my husband, who is from Veracruz, Mexico and is desperately missing the flavors of his country, and I'm excited to try more dishes since the ones I've made so far, without any alterations whatsoever, have been so well received by my family. Thank you, Rick Bayless, for really making me excited to get into the kitchen and cook something new!

I heard Rick Bayless interviewed recently on the America's Test Kitchen podcast and decided to buy the book he mentioned throughout the interview. He has some good ideas, particularly his "secret weapons" that he always has in his refrigerator, viz. green chile adobo and red chile adobo. His "go to meals to know by heart" are interesting though not all to my liking. This is a good book to

have on hand though. It is well-written and easy to use as a reference.

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