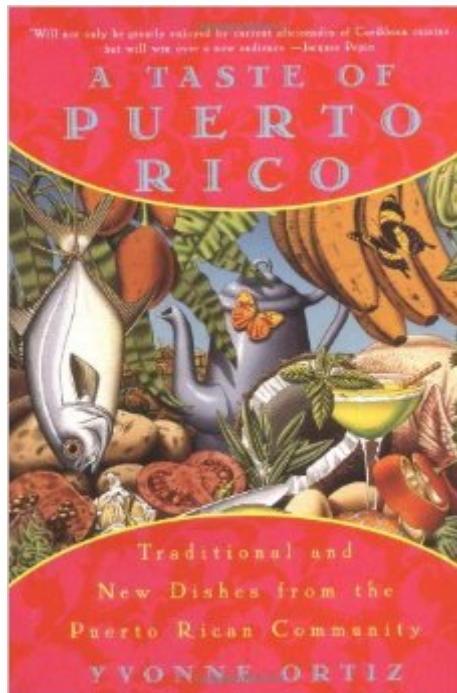


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A Taste Of Puerto Rico: Traditional And New Dishes From The Puerto Rican Community



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

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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.

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