Oaxaca al Gusto

By Diana Kennedy
Genre: Regional & Ethnic

Release Date: 2010-09-01

Oaxaca al Gusto by Diana Kennedy is Regional & Ethnic No one has done more to introduce the world to the authentic, flavorful cuisines of Mexico than Diana Kennedy. Acclaimed as the Julia Child of Mexican cooking, Kennedy has been an intrepid, indefatigable student of Mexican foodways for more than fifty years and has published several classic books on the subject, including The Cuisines of Mexico (now available in The Essential Cuisines of Mexico, a compilation of her first three books), The Art of Mexican Cooking, My Mexico, and From My Mexican Kitchen. Her uncompromising insistence on using the proper local ingredients and preparation techniques has taught generations of cooks how to prepare—and savor—the delicious, subtle, and varied tastes of Mexico. In Oaxaca al Gusto, Kennedy takes us on an amazing journey into one of the most outstanding and colorful cuisines in the world. The state of Oaxaca is one of the most diverse in Mexico, with many different cultural and linguistic groups, often living in areas difficult to access. Each group has its own distinctive cuisine, and Diana Kennedy has spent many years traveling the length and breadth of Oaxaca to record in words and photographs “these little-known foods, both wild and cultivated, the way they were prepared, and the part they play in the daily or festive life of the communities I visited.” Oaxaca al Gusto is the fruit of these labors—and the culmination of Diana Kennedy’s life’s work. Organized by regions, Oaxaca al Gusto presents some three hundred recipes—most from home cooks—for traditional Oaxacan dishes. Kennedy accompanies each recipe with fascinating notes about the ingredients, cooking techniques, and the food’s place in family and communal life. Lovely color photographs illustrate the food and its preparation. A special feature of the book is a chapter devoted to the three pillars of the Oaxacan regional cuisines—chocolate, corn, and chiles. Notes to the cook, a glossary, a bibliography, and an index complete the volume. An irreplaceable record of the infinite world of Oaxacan gastronomy, Oaxaca al Gusto belongs on the shelf of everyone who treasures the world’s traditional regional cuisines.

More Recommended Books

Einer für alles

By: Meinrad Neunkirchner, Katharina Sei

**Simple Jewish Cookery**

By: **Edna Beilenson & Ruth McCrea**

Carpe Kitchen! The door of the Peter Pauper Press vault has swung open to release our legendary old-school cookbooks...for your e-reader! Whether you wish to revisit fond memories of your grandmother’s matzoh ball soup or try your hand at babka for the first time, Simple Jewish Cookery is your guide to the time-honored nosh. Culinary matriarch extraordinare Edna Beilenson outdid herself with this compendium of traditional dishes as they’re meant to be. Serve her take on Chopped Liver at your seder, and you’ll be anything but. Skip the bakery and eat your Shabbos Challah warm from the oven. Try your hand at savory homemade Gefilte Fish--the stuff in the jar isn’t a patch on it. If you’re not much for fish, fry a golden Knish. Bakers may find their new favorite Hamantashen recipe. Dig a little deeper and try a lesser-known Purim treat, Honeyed Nahit, or sweeten the new year on Rosh Hashanah with Teglach. Lovely woodblock prints illuminate the recipes.

**Jane Butel's Tex-Mex Cookbook**

By: **Jane Butel**

A new edition of a Jane Butel classic is fully revised and updated. Tex-Mex cooking is more popular than ever and Jane Butel, founder of the Pecos Valley Spice Company, makes it simple and easy with hundreds of recipes, for everything from the best guacamole to crab-filled enchiladas.

**Antipasti di pesce**

By: **AA. VV**

Un volume pratico e ben illustrato, dedicato ai saporiti antipasti di pesce. Il libro presenta un'ampia selezione di ricette di facile esecuzione, spiegate in modo semplice e chiaro, ideali per tutti coloro che amano la sana e golosa cucina di pesce e desiderano sorprendere i propri ospiti con sfiziosi preparazioni a base di questo squisito ingrediente. Piatti buoni da mangiare e belli da vedere, da presentare come raffinate entrée per aprire in bellezza ogni tipo di pranzo o da proporre in alternativa alle portate tradizionali, per un pasto divertente e fantasioso composto interamente da diversi assaggini di mare.

**My Greek Table**

By: **Diane Kochilas**

Celebrity chef and award-winning cookbook author Diane Kochilas presents a companion to her Public Television cooking-travel series with this lavishly photographed volume of classic and contemporary cuisine in My Greek Table: Authentic Flavors and Modern Home Cooking from My Kitchen to Yours . Inspired by her travels and family gatherings, the recipes and stories Diane Kochilas shares in My Greek Table celebrate the variety of food and the culture of Greece. Her Mediterranean meals, crafted from natural ingredients and prepared in the region’s traditional styles—as well as innovative updates to classic favorites—cover a diverse range of appetizers, main courses, and desserts to create raucously happy feasts, just like the ones Diane enjoys with her
family when they sit down at her table. Perfect for home cooks, these recipes are easy-to-make so you can add Greece’s delicious dishes to your culinary repertoire. With simple-to-follow instructions for salads, meze, vegetables, soup, grains, savory pies, meat, fish, and sweets, you’ll soon be serving iconic fare and new twists on time-honored recipes on your own Greek table for family and friends, including: — Kale, Apple, and Feta Salad — Baklava Oatmeal — Avocado-Tahini Spread — Baked Chicken Keftedes — Retro Feta-Stuffed Grilled Calamari — Portobello Mushroom Gyro — Quinoa Spanakorizo — Quick Pastitsio Ravioli — Aegean Island Stuffed Lamb — My Big Fat Greek Mess—a dessert of meringues, Greek sweets, toasted almonds and tangy yogurt Illustrated throughout with color photographs featuring both the food and the country, My Greek Table is a cultural delicacy for cooks and foodies alike.

**Fire in My Belly (Enhanced)**

By : **Kevin Gillespie**

"Cooking is figuring out the great qualities of any food and making those qualities shine." That's the inspiring message of Fire in My Belly by Top Chef fan favorite Kevin Gillespie. Fire In My Belly celebrates good ingredients with more than 120 hip, accessible recipes presented in a cutting-edge design. This book taps into our national obsession with knowing where our food comes from. Kevin’s southern charm, passion, and funny stories guide readers through one-of-a-kind chapters, like "Foods You Thought You Hated," "When I Want to Eat Healthy," "My Version of Southern Food," "World Classics Revisited," and "Junk Food." Fire in My Belly shows cooks what to do with fresh farmers' market foods while providing a backstage pass to the life of a rising culinary star.

**Ramen Otaku**

By : **Sarah Gavigan & Ann Volkwein**

A guide to ramen for the home cook, from the chef behind the beloved shop Otaku Ramen. Sarah Gavigan is otaku. Loosely translated, she's a ramen geek. During her twenty years working in film production and as a music executive in L.A., Gavigan ate her way through the local ramen spots, but upon moving back to her native Nashville, she found she missed the steaming bowls of ramen she used to devour. So she dedicated herself to mastering the oft-secretive but always delicious art of ramen-making and opened her own shop within a few years. An Italian American born and raised in the South, Gavigan is an unlikely otaku. While her knowledge of ramen is rooted in tradition, her methods and philosophies are modern. Though ramen is often shrouded in mystery, Gavigan's 40+ recipes are accessible to the home cook who wants to learn about the cuisine but would sometimes rather make a quick stock in a pressure cooker than labor over a vat of liquid for twenty-four hours. Ramen Otaku strips the mystique from ramen while embracing its history, magic, and rightful place in the American home kitchen.

**The 25 Greatest Top Secret Recipes**

By : **Todd Wilbur**

America’s original Clone Recipe King shares 25 of his all-time tastiest and most popular copycat recipes for easy home versions of your favorite famous foods.

**Fine Cooking Italian**

By : **Editors of Fine Cooking**

When it comes to cooking authentic cuisine, who better to follow than the most trusted name in cooking -- "Fine Cooking." This collection of 200 Italian dishes has it all, from appetizers to soups, pastas to pizzas, and mains to desserts. Readers will enjoy the variety of recipes -- many coming from well-known Italian cooks, including Marcella Hazan, Biba Caggiano, and Lidia Bastianich. From
hearty classics like pasta e fagioli and chicken saltimbocca, to simple and light fare such as fennel and orange salad and lemon sabayon with blueberry sauce, "Fine Cooking Italian " features the magazine’s blend of delicious, triple-tested recipes and solid how-to information. With a special section on making pasta, potato gnocchi, and focaccia from scratch, pro secrets, ingredient profiles, and step-by-step technique sidebars, home cooks will be making the best Italian this side of Rome.

**Taste of Beirut**

By : **Joumana Accad**

Joumana Accad, creator of the blog TasteOfBeirut.com , is a native Lebanese, a trained pastry chef, and professional caterer. In her debut cookbook, the *The Taste of Beirut*, she shares her heritage through exquisite food and anecdotes, teaching anyone from newbies to foodies how to master traditional Lebanese cuisine. With over 150 recipes inspired by her Teta (grandmother) in their family's kitchen, Accad captures the fabulous flavors of the Middle East and makes them completely accessible to home cooks. Each recipe features step-by-step instructions, Accad's warm teaching style, and breathtaking color photographs that will make mouths water.
So even thought I own the Spanish version of Oaxaca al Gusto, and knew it was classic Diana, I was looking forward to the English version as I knew it would be easier for me to manage. I also knew it would be possible to cook from the book in spite of the specialty ingredients. So I decided to find out just how accessible - or not - it really was.