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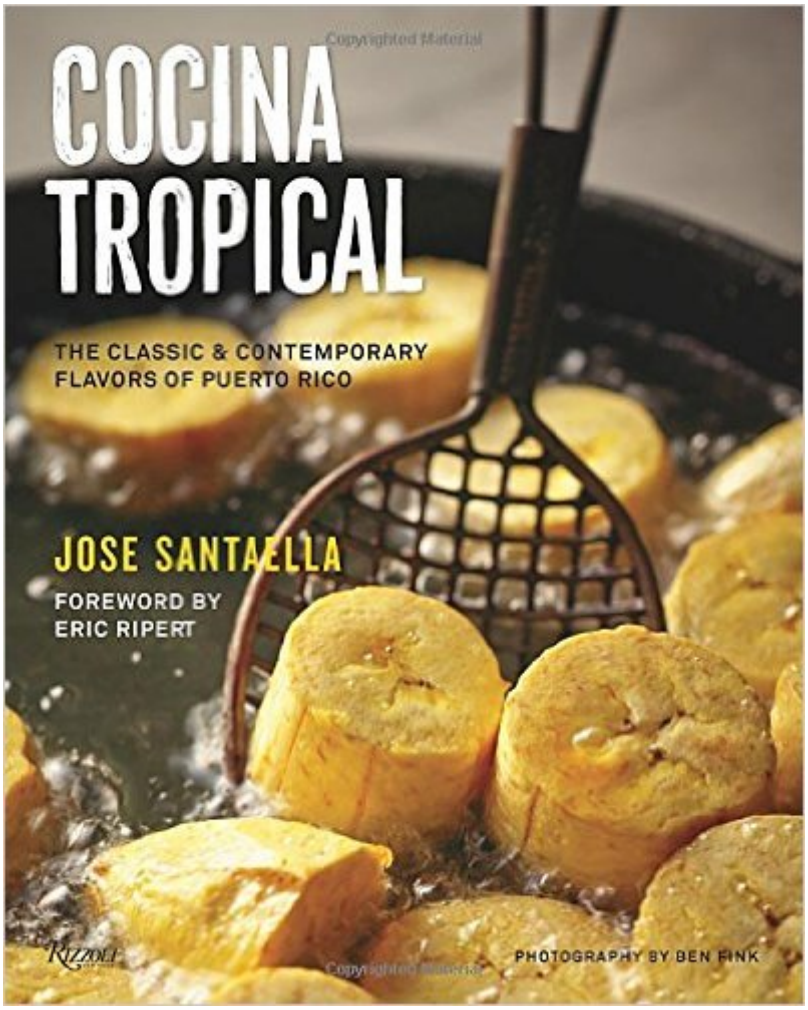
Cocina Tropical: The Classic & Contemporary Flavors Of Puerto Rico



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Synopsis

Explore the tropical flavors and rich culinary traditions of America's island paradise. Puerto Rico, a land of gorgeous beaches and luxurious resorts, also boasts a rich culinary culture with a mix of influences: Spanish, African, TaÃ- no (Native American), and French. For adventurous mainland cooks in pursuit of exotic flavors, this book offers exciting new territory, and for Puerto Rican descendants everywhere, it pays tribute to the beloved homeland. Jose Santaella presents foods that only a local would know: the tradition of lechÃ n--spit-roasted suckling pig--in the mountains near the rainforest, or dumplings of mashed plantains with land crab hand-rolled in ramshackle shacks along the shore. Among the book's more than one hundred recipes are classics like Salt Cod Fritters with Pique and Fried Whole Snapper with Pineapple and Cilantro Salsa, as well as contemporary creations, such as Avocado and Papaya Salad and Curried Goat with Lime and Orange Rice. Cocina Tropical captures the flavors and spirit of this truly enchanting island.

Book Information

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Customer Reviews

Absolutely stunningly beautiful book. The photos are gorgeous, the recipes are exotic and a taste of Puerto Rico. With more than a hundred recipes - including dumplings of mashed plantains and crab, fried whole snapper with pineapple and cilantro salsa, ham and cilantro bÃ©chamel croquettes, cassava fritters with pork sausage, codfish fritters, marinated mussels, beef stew with pork rind rice (oh my goodness was this delicious), pork and sweet potato gratin -- you can take a trip to Puerto Rico by going into your kitchen. The desserts --- Mallorca bread, doughnuts, flan....just jump off the page. As soon as I received this book - I posted in The Cookbook Junkies, my group of 14,000

cookbook fanatics - how much this book was needed. I love it - it's one of my top books of 2014.

Great job by JosÃ©!!! This book is not just a recipes collection, this is a travel through our beautiful Island of Enchantment and its gastronomy culture. Comprehensive and beautifully illustrated. Highly recommended!

This book is an excellent reference for Puerto Rican cuisine. Firstly, I have made a number of the recipes and I found them easy to follow, and better yet, they work! Secondly, the book is full of beautiful photographs which enriches the experience. Highly recommended.

Being a native of the island, this is a great book and the pictures will make you hungry. Not only does is contain great, easy recipes but it also gives the non-natives a background of our culture. Well made!

Awesome book! A lot of info about the island's cuisine. Recipes are authentic with just a little twist to make your table look great. Pictures are a touch of what Puerto Rico is about. I've purchased lots of book with Puerto Rican recipes but they are not compared with this one. I really loved it. It's just made my heart travel to my roots and miss my beautiful Puerto Rico.

Beautiful book. Great photos and easy to follow recipes..it also describes a lot of the ingredients and typical products and produce of puertorican cuisine for those who aren't familiar with them

Great book!!!! Not only a great piece of PR culture literature, but also great, easy to follow & delicios recipes.

As much as I loved this cookbook and it's authenticity I just don't live in an area where most of these ingredients are available. Perfect cookbook to add to your collection though.

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