Despite the growing popularity of Latin American food, little is known about Chilean cuisine. Tasting Chile is a comprehensive guide to the culinary treasures of this South American nation. More than 2,500 miles of coastline yield a diverse selection of fish preparations. Fertile valleys produce a wide range of fruits and vegetables, and have spawned a booming wine industry. This book presents Chilean cuisine along with cultural information, a chapter on Chilean wines, and a Spanish-English dictionary of Chilean fish and shellfish.

Tasting Chile contains more than 140 traditional recipes from this fascinating nation, spanning a variety of dishes that range from spicy salsas and hearty soups to the ubiquitous empanada and manjar-based (carmel cream) desserts. This book includes simple, everyday recipes, such as roast chicken and beef stew, as well as more complex and exotic fare, including blood sausage, fried frogs legs, and rhubarb mousse.

Tasting Chile puts the native cuisine into context by describing staple ingredients and the influences other countries and cultures have had upon it. These exotic ingredients are described and substitutes are provided so that every recipe may be prepared in an American kitchen. Finally, the book includes a section on Chilean wines, and wine recommendations appear throughout. Complete with b/w photographs.

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My Personal Review:
I was fascinated with this book the moment I picked it up. I loved the way the author brought the recipes to life by sharing his experiences in Chile or telling a bit of history about them. I was pleasantly surprised to find true traditional recipes of which I enjoyed with families and friends while living in Chile. I have not had the opportunity to return to Chile for quite some
years but this book help me remember the wonderful food, people and country that Chile is.

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