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In **Salsas and Moles**, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico.

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Salsas and Moles by Deborah Schneider: 9781607746850 ...

And with good reason—a great salsa makes a big impression with just a little bite. In **Salsas and Moles**, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico.

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Adapted from **Salsas and Moles**. Stem and seed 2 dried ancho chiles * and 6 dried guajillo or California chiles, opening them flat. Heat a large cast-iron skillet over high heat. Press 1 chile at a time onto hot pan, turning once and cooking until blistered, 3 to 5 seconds per side. Submerge in a bowl with 2 cups hot water, 45 minutes.

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An acclaimed chef and restaurateur offers 60 recipes for making authentic salsas, mole and enchilada sauces using chilies, fruits and herbs including Black Bean Salsa, Salsa Verde, Fresh Tomato Salsa Diabla and Mango-Habanero Salsa.

This sparkling full-color cookbook features 100 widely varied recipes—tomato and tomatillo, chili peppers, tropical, fruit, corn, bean, garden, ocean, exotic, and nut, seed, and herb. Includes hints on handling volatile peppers, suggested accompaniments, and, of course, a heat scale.

Combines a wealth of regional recipes with evocative stories and photographs to celebrate the cuisines of Guadalupe Valley, Tijuana, Puerto Nuevo, and other Baja California cultures, in a culinary resource that includes preparation instructions for such fare as Crispy Spicy Shrimp with Honey, Habanero, and Lime; Chipotle Grilled Chicken; and Chocolate Crepes with Dulce de Leche. 35,000 first printing.

Mexican food is one of the richest and preferred cuisines in the world. Among the vast and flavorful ingredients used in Mexican Food, Chili is perhaps the most distinctive one. Chili is used in most of Mexican food dishes, however, its greatest application continues to be: SALSA Salsa is an icon in Mexican food and probably what made it so popular. Salsa is used to garnish food, spice a dish or simply as a dip. It can be use virtually in any occasion. It is not a surprise that these days Salsa is consumed more than Ketchup in America. The Authentic Mexican Salsa book is a compilation of the most exquisite (yet easy to prepare) traditional Salsas of Mexico. All recipes in this book are as authentic as they can get and have been carefully chosen to provide the reader with the best variety of salsas, each of which has a recommended use or application. Besides Salsa, it also contains the recipe to probably the tastiest Mexican Guacamole. The Authentic Mexican Salsa book also features interesting sections on "The Molcajete" (Mortar) and illustrated sections on Traditional Chiles of Mexico and the "Scoville Scale". A must have for a SALSA lover!

"A zesty take on tacos, drinks, and appetizers sure to inspire fans of Mexican flavors" (Publishers Weekly, starred review). Think you know what a taco is? Think again. This hot little book delivers a deliciously new way to "do" Mexican—not just tacos but also antojitos (the "little bites" that are Mexico's variation on tapas), salsas, tequila- and mezcal-based cocktails, and the amazingly thirst-quenching fruit drinks called aguas frescas. Taking her cue from the taqueros who vend fresh, inventive, lovingly prepared food from roadside stalls in Baja and street-side trucks in Tijuana, author Deborah Schneider shakes up and recombines traditional Mexican flavors in ways that will dazzle your taste buds. Her inspired, quick, easy-to-make dishes include Garlic Shrimp Tacos with Poblano Chiles, Deep-Fried Fish Tacos with Spicy Coleslaw, Lemon-Garlic Chicken Tacos with Mezcal, a vegetarian taco with queso fresca (fresh cheese), and even a taco stuffed with shredded beef that's been simmered in Coca-Cola.

"Packed with authentic south-of-the-border recipes that require minimal active cooking time, *The Mexican Slow Cooker* presents more than 65 recipes for classic and innovative dishes"—Provided by publisher.

With unique flavor combinations and tips for amazing recipes using an array of sauces, salsas and chutneys, your food will never again be left tasting bland or dry! Elevate any dish to a feast with the right sauces, salsa, and chutney. They add so much flavor to a meal. With the right sauce, you can enhance meats, fish, vegetables, and desserts. Why settle for ordinary when you can have something great with very little effort? Kids will fight for vegetables with cheese sauce. Ordinary desserts become extraordinary when topped with a variety of tasty sauces.

Tells readers how to compose six authentic, versatile salsas and use them in sixty delicious dishes, including such American standards as ribeye steak

Hot and Smoky Shrimp Tacos, Roasted Wild Mushroom Tacos with Queso Fresco, Fire-Roasted Corn and Poblano Chile Tacos—these are a few of the most taste-tempting tacos you'll ever put in your mouth. And what to top them with—of course, it must be the perfect salsa!

From classic tomato salsa to baked goat cheese dip with honey drizzle, *Salsas and Dips* is packed with delicious ideas for any craving or occasion! Dress up every meal - or snack - with some extra flavor from *Salsas and Dips*! From classic dip and salsa recipes to bold new creations, cooks with any level of experience can recreate over 100 mouthwatering recipes for every occasion or event, with shopping lists and entertainment tips to match. What's more, this book is full of delicious dippables, like homemade potato chips, chocolate-covered pretzels, and grilled chicken skewers. Here are just a few of the delicious recipes you'll find: *Chipotle and Adobo Salsa *Roasted Tomato Salsa *Baba Ganoush *Tiramisu Dip *Cheese Twists *Edamame Hummus *Broccoli Cheddar Dip *Watermelon Salsa *Cookie Dough Dip *Whipped

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Ricotta Dip *Tortilla Chips *Jicama and Apple Salsa Sure to please all palates, Salsas and Dips will help you add that punch of extra flavor to any meal!

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