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Mexico's Feasts of Life

Patricia Quintana

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Patricia Quintana : Mexico's Feasts of Life before purchasing it in order to gage whether or not it would be worth my time, and all praised Mexico's Feasts of Life:

0 of 0 people found the following review helpful. More than street food.By LiamThis book demonstrates the wonderful variety of Mexican food and, by extension the wonderful variety of life. The vibrancy of Mexican culture is well illustrated in this book by way of various festivals and holidays and food that goes with them. One can spend a year eating oneself through this book with a permanent smile on your face! Day of the dead, anyone?0 of 0 people found the following review helpful. Great book transactionBy R. L. M.Autographed 1st edition in excellant conditionBook extensivle detailed recipes explain traditional recipes ingredients0 of 0 people found the following review helpful. Five StarsBy patricia adameGreat book! !! Will look for more of her works .

Superb recipes celebrating each of the major Hispanic Fiestas from the christening feast through the Day of the Dead. -- Over two dozen Mexican cooking herbs described, explained and illustrated in color. All the major cooking chiles color-illustrated in both fresh and dried forms. Tips on preparing and cooking with chiles. Addresses for the very best North American sources of chiles, herbs, plants, seeds, cheeses and cooking utensils. A thorough section on methods and materials with step-by-step explanations of basic Mexican cookery techniques.

From Publishers Weekly This handsomely designed, lusciously photographed culinary portrait of Mexico is aimed at the true gourmet and bears the stamp of authenticity. Mexican author Quintana (*The Taste of Mexico*) traces her sensibilities to her great grandmother's origins in the southern state of Oaxaca, well-known for its strong pre-Columbian traditions, and associates each of the 200 or so dishes offered here with one of several national feasts or occasions. It appears that the grill, or comal , is closer to the heart of this cuisine than is the Mediterranean frying pan, and many--though by no means all--recipes can accommodate a low-cholesterol diet. The reader brought up on Tex-Mex will be surprised by the preponderance of delicate stews and sauces and, in the superb Lent section, fish soups slightly but significantly evolved from their Spanish origins. A concept like vanilla shrimp, nonetheless, is out on its own. It may also come as a shock to find garlic called for by the head rather than the clove. The beginning cook will find many of these recipes challenging, with complex procedures; experience in the kitchen is assumed. Menu planning, lamentably, is not included. Author tour. Copyright 1989 Reed Business Information, Inc.

From Library Journal This impressive new work by the author of *The Taste of Mexico* (LJ 12/15/86) presents Mexican cuisine in the context of the celebrations and rituals that mark the passages of life, from the christening feast to the Day of the Dead. The recipes come from the women of four generations of Quintana's family, all inspired and passionate cooks. There are traditional favorites, updated versions of classic dishes, special feast dishes, and innovative creations from the author, who has cooked in Europe as well as Mexico. Numerous sidebars provide additional information on food and culture, and the recipes and celebrations are illustrated by stunning color photographs. A beautiful book. Copyright 1989 Reed Business Information, Inc.