



Cooking Mexican: How to Cook with Authentic Mexican Recipes

J. Mahoney

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In Cooking Mexican I show you easy authentic recipes to create great tasting Mexican meals you can enjoy at home.

These basic recipes cover everything from tacos and enchiladas, to salads, salsas, appetizers and even desserts like Flan and Apple Enchiladas! Cooking Mexican food doesn't have to be difficult, in fact it is easy since it is the flavors, not the cooking that can be complex. Cooking Mexican shows how it can be quite effortless, accessible and very delicious.

Cooking Mexican provides cooks with the basics involved in cooking Mexican food. The Mexican recipes in this book are intended to provide cooks with the secrets to great Mexican food.

Cooking Mexican Features Recipes Like: Fish Tacos with Mango-Avocado Salsa Mexican Rice Shrimp Enchiladas Verde Mexican Villa

Enchilada Sauce Chipotle Cream Sauce Pico de Gallo Mexican Salad With Roasted Peppers Bunuelos

Americans are quickly coming to love authentic Mexican food from travels to Mexico, whether sampling the street food or enjoying Mexican food in a cafe, or even in restaurants here at home. As a result they have discovered the rich, colorful, tasty flavors of Mexican cooking. However they may be intimidated when considering trying to create Mexican food at home.

You will even find in my book Cooking Mexican that I have included information on key spices and ingredients that give Mexican food its unique one-of-a-kind taste. I have tried to present in my book a little taste of everything in the recipes I have selected. I wanted to cover the kind of information that a home cook would find helpful in understanding how to cook Mexican.

Mexican Culinary History.

I have included some culinary history of Mexican food that is every bit as varied as the diverse culture of Mexico. Mexican cuisine has benefited from so many influences from the ancient Aztecs to that of the Spanish Conquistadors.

Mexican food is considered to be one of the truly great cuisines in the world. - J. Mahoney

Cooking Mexican: How to Cook with Authentic Mexican Recipes Details

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Cherei says

I was very pleasantly surprised at how many recipes were in this cookbook! So many made of easy to buy ingredients.. and easy to make! About the only thing I'd change is how I make the shredded meats.. we like to use our slow cooker to make ours as we also get the broths that we'll need! :) This book had so many easy recipes that I had my husband get it for his kindle too.. so, we could share back and forth some of the dishes we'd like to try and make! I especially loved the Quesadilla section! There are so many various ideas that one can do.. that I'd never thought of before. One of the first on my list is to make the veggie quesadillas!

If you've hesitated making homemade Mexican dishes at home.. hesitate no more! This book will show you just how easy it is!

Ti says

This book was received for free through Goodreads First Reads. I was very excited to receive the book and I greedily drooled through all the pages. The book itself is thin but it does cover the best of what you expect to find in a good TexMex/Mexican type restaurant. I cannot wait to try the flan recipe!! Very happy to rate this with the 5 star rating though I do wish it was longer!!!!!!!!!!

UniquelyMoi ~ BlithelyBookish says

I grabbed this little gem when it was a freebie at amazon. It's nothing fancy, just a varied assortment of recipes, most very simple dishes that can be altered to suit your taste or mood. The ingredients are common to Mexican cuisine, so you won't have to hunt down any unusual spices, which is always a plus.

There are some pictures, but no detailed instructions other than the basics. But like I said, these are fairly easy recipes to begin with, so anyone should be able to prepare them with little or no problem.

All in all, a handy little addition to my cookbook collection.

Beryl Fishbone says

Meaty Mexican

Pretty standard recipes to make American Style Mexican food at home. Good directory at the back. Not a Mexican family cookbook of traditional recipes.

Kristen says

Cooking Mexican is a great little cookbook that explores the basics of authentic Mexican cuisine by an author whose passion for the subject is evident. I haven't tried any of the recipes yet, but they all look delicious and accessible for cooks of all skill levels. I'm looking forward to adding some of the recipes into my family's meal plan.

Full disclosure: I received a copy of this book through a Goodreads giveaway.

Jaq says

I loved the simplicity of the recipes - but have found that some of the ingredients more difficult to obtain - especially in regional Australia.

However it's a great introductory cookbook into the wonderful cuisine of Mexico.

Sandra Carter says

Have read through this book and found the recipes easy to follow. All of the recipes sound very appetising I have made a couple of them and found them delicious. I like to try new things and these are all new to me I look forward to trying out more. I received this book for free from Goodreads.

J. Mahoney says

A very good book of simple authentic Mexican recipes. Ideal for cooks who are new to Mexican cooking and Mexican recipes.

Nicole says

I was a lucky winner of this book, which my husband and I were both excited about, as we love Mexican food. The book is nice and compact, and I loved the glossary of Mexican spices/etc. at the end. The recipes that most caught my eye were the apple enchiladas (so unique!), the Mexican bean salad, and the fish tacos with mango-avocado salsa. I liked that a few different salsa recipes were included as well, as we're big salsa fans! My only critique is the lack of photos. Thanks for the great book!
