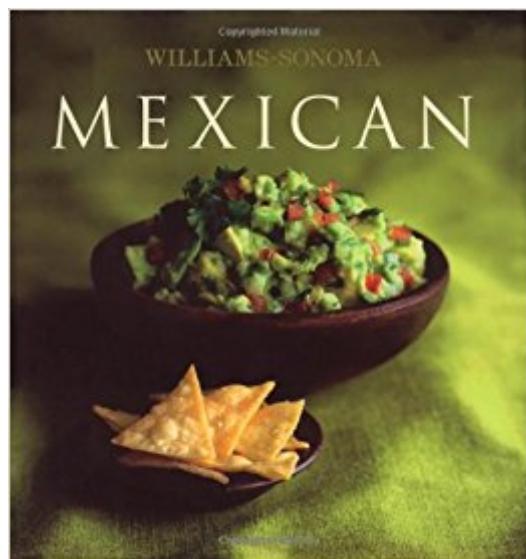


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# Williams-Sonoma Collection: Mexican



## Synopsis

Mexico's rich and diverse culinary traditions include countless complex and vibrant dishes. In these pages, you will find recipes that capture the best of the cuisine, from mole poblano, a long-simmered blend of chiles, seeds, and spices, to bright-flavored ceviche dressed with fresh citrus juice. A chapter on desserts also tempts, whether you crave chocolate cake with chile-infused whipped cream or coffee and Kahlúa flan. Williams-Sonoma Collection Mexican offers more than 40 recipes, including well-loved classics and many other timeless dishes. For a casual dinner, fill warm corn tortillas with tender morsels of carnitas or chunks of fresh fish lightly fried to a crisp golden brown. Or, plan a summer supper of watercress salad tossed with orange, jicama, and avocado; creamy corn and poblano chile soup; and delicate sea bass topped with salsa verde. Versatile and delicious, Mexican food is always irresistible. Full-color photographs of each dish help you decide which one to prepare, and each recipe is accompanied by a photographic side note that highlights a key ingredient or technique, making Mexican more than just a superb collection of recipes. Including all the basics and an extensive glossary, this essential volume will help you create and enjoy many delicious Mexican meals.

## Book Information

Series: Williams Sonoma Collection

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## Customer Reviews

I had guests leave their "wishes" for a newly engaged couple in this book. Perfect gift for an engagement fiesta!

It is a good book. Kind of basic and a good introduction to Mexican cooking. Sadly, this WS book

replaces a book named Seasonings of Mexico which was so much better. This book has a lot less recipes, history pictures, etc. It is basic, slim and has none of the extras the previous edition had. I expected this one to be more like the last edition, and hence I was disappointed.

It's Mexican, a little bit more upgraded but not the real Mexican but I still like

I have many cookbooks from the Williams-Sonoma collection and I thought this particular book included all the usual recipes found everywhere. I expected more challenging mexican recipes. Photography is beautiful.

This is a really fine little cookbook that covers the true range of genuine Mexican cuisine not just beans and tortillas. The recipes are well written and easy to follow and its is lavishly illustrated.

Book was as described very clean

I make killer Mexican food but this book looked good for a beginner beginning to do Mexican Food. Again I thought the book posted cheaper than what I was charged.

no review

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