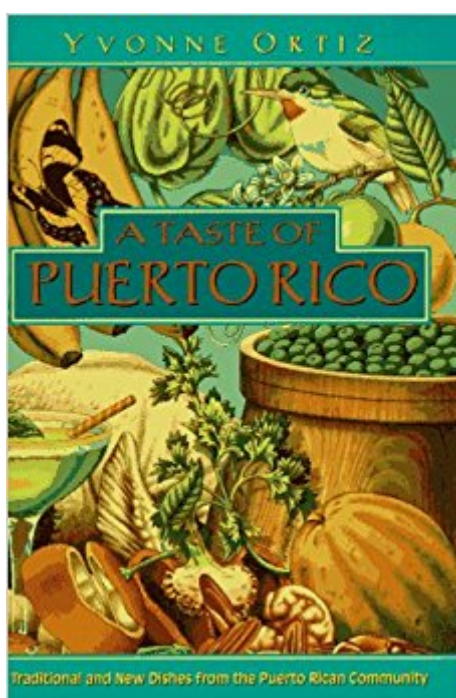


The book was found

A Taste Of Puerto Rico: Traditional And New Dishes From The Puerto Rican Community



Synopsis

A collection of recipes from the multicultural mix of Puerto Rican cuisine, which includes elements of Taino, Spanish, African, and American cooking, features traditional standards and contemporary favorites and includes drink recipes and a list of food sources. Tour.

Book Information

Hardcover: 288 pages

Publisher: Dutton Adult; First Edition edition (June 1, 1994)

Language: English

ISBN-10: 0525938125

ISBN-13: 978-0525938125

Product Dimensions: 6.3 x 1 x 9.3 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.5 out of 5 stars 78 customer reviews

Best Sellers Rank: #461,521 in Books (See Top 100 in Books) #69 in [Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian](#) #92 in [Books > Cookbooks, Food & Wine > Regional & International > European > Spanish](#) #97 in [Books > Cookbooks, Food & Wine > Regional & International > Latin American](#)

Customer Reviews

Until recently, Puerto Rican cooking has been taken for granted or overlooked here. Now, with Oswald Rivera's *Puerto Rican Cooking in America* (LJ 11/15/93) and this new book from an accomplished food writer, the situation has begun to change. Ortiz, a Puerto Rican native and French-trained former chef, includes classic and regional specialties (despite the island's small size, distinct culinary differences are evident from one locale to another), recipes that reflect Spanish and African influences, and contemporary dishes from Puerto Rican cooks on the mainland and the island, as well as her own concoctions. Rivera's book emphasizes home-style cooking; although Ortiz includes the traditional dishes, too, her book is somewhat more sophisticated. Highly recommended. Copyright 1994 Reed Business Information, Inc.

More than 200 dishes contrast both the past and the present of Puerto Rican gastronomy: arroz con pollo versus chicken with macaroni, stewed okra versus polenta gnocchis, Puerto Rican pot roast versus pork and eggplant stew, and flan vs passion fruit bread pudding. Ortiz is not as conscientious as she could be about recommending substitutes for ingredients like Puerto Rican

white cheese, sour soup, and out-of-season unusual fruits. Most dishes, though, require little preparation. Barbara Jacobs

I can't give this book a fair rating yet since I got the book recently and have only tried one recipe. I'll have to update later if necessary. However, as of right now, I'm pretty excited about this book. I've been living in the states for a number of years now, but I was born and raised in PR. Have lived there most of my life and of course now that I don't live there I've been looking up recipes to learn to make my favorites myself. What I like about this book so far is that it has most of my favorite staples and they seem simplified. It remains to be seen if this makes for dishes that seem to be lacking, but I've already tried the chicken asopao and it was delicious. I also think this book is great for beginners, those living in the states or those not familiar with PR cuisine as it has a section describing a lot of the main ingredients and provides substitutions for things not easily found in the US. Two notes here addressing some issues brought up on some of the reviews here. First, some say too many recipes call for raisins. I've definitely seen raisins in a few dishes back home (like my mom's pasteles), but in my experience it is definitely not a common ingredient. I would just ignore the raisins. Secondly, people need to remember that just because your family or the people in the area of the island you grew up in did things one way doesn't mean the entire island does it the same way. There will be differences here and there. I usually just change things up a little too if I find an ingredient there that isn't typically in that dish the way I know it. So far, seems traditional enough for me. So take it with a grain of salt if someone says this is not a traditional book. However, if you want a hardcore traditional book, try Puerto Rican Cookery by Carmen Valldeljuli - the Spanish version (Cocina Criolla) is a staple in every PR mom's kitchen (really, most of us know about this book) so a lot of our home cooking has probably started and evolved from Valldeljuli's book. Ortiz's book though, seems simpler and less overwhelming and is catered to those of us in the states. Great price too. Hope this helps.

Although I cook Puerto Rican food all the time, some recipes are new to try. The reason for buying was more to be able to cook these with my granddaughter and to teach her about her heritage although she was born in the states. Cooking is a major part of our culture and what better way to be able to practice cooking with her and also teach her about growing up Puerto Rican. The book has great recipes that even a novice can do.

This book has brought back my childhood memories! The recipes are great and easy to follow and

taste like Momma made them!! I would recommend "A taste of Puerto Rico" to anyone wanting to experience the unique flavors of real Puerto Rican cooking!

This is a great recipe book, but it's also a great book to read for substance, - it provides general information on a number of 'why' and 'how' some of the recipes became 'traditional' and their origin.

I received this cookbook in a first edition as a gift when it was first published and loved the recipes turning to it time and time again for staples like a great "sofrito" and how to cook the perfect beans from scratch. Upon moving from one apartment to another it appears to have been lost or misplaced in transit. So I'm really happy to have found it and in perfect condition here on . Now I can go back to making my delicious Pumpkin Flan which everyone raved about! Thanks

Wonderful!!! My friend in Guam loves Puerto Rican food and this was a great gift. The recipes are true to village seasonings and prep directions. My friend loves it.

Informative , and a quite decent first intro to Puerto Rican cooking .

Love this book! I'm African American and bought this book to cook a few dishes to impress my Puerto Rican boyfriend. I made Sancocho and Carne Mechado and he thought he was at a Puerto Rican restaurant! GREAT BOOK!

[Download to continue reading...](#)

A Taste of Puerto Rico: Traditional and New Dishes from the Puerto Rican Community Sponsored Identities: Cultural Politics in Puerto Rico (Puerto Rican Studies) Stories from Puerto Rico / Historias de Puerto Rico (English and Spanish Edition) Recipes from Puerto Rico: Fritters from Puerto Rico Natural Puerto Rico / Puerto Rico Natural Fodor's Pocket Puerto Rico, 5th Edition: The Best of the Island with Historic Old San Juan (Fodor's in Focus Puerto Rico) Puerto Rican Dishes (Cookbook) A Taste of Puerto Rico Cookbook Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes My Music Is My Flag: Puerto Rican Musicians and Their New York Communities, 1917-1940 (Latinos in American Society and Culture) A Taste of Old Cuba: More Than 150 Recipes for Delicious, Authentic, and Traditional Dishes From Bomba to Hip-Hop: Puerto Rican Culture and Latino Identity The Great Woman Singer: Gender and Voice in Puerto Rican Music (Refiguring American Music) Listening to Salsa: Gender, Latin Popular Music, and Puerto Rican Cultures (Music/Culture) Puerto Rican Cuisine in

America: Nuyorican and Bodega Recipes Exposing Prejudice: Puerto Rican Experiences Of
Language, Race, And Class (Institutional Structures of Feeling) Islanders in the Empire: Filipino and
Puerto Rican Laborers in Hawai'i (Asian American Experience) When I Was Puerto Rican: A
Memoir (A Merloyd Lawrence Book) Silent Dancing: A Partial Remembrance of a Puerto Rican
Childhood Cuando Era Puertorriquena (Texto Completo) [When I was Puerto Rican]

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)