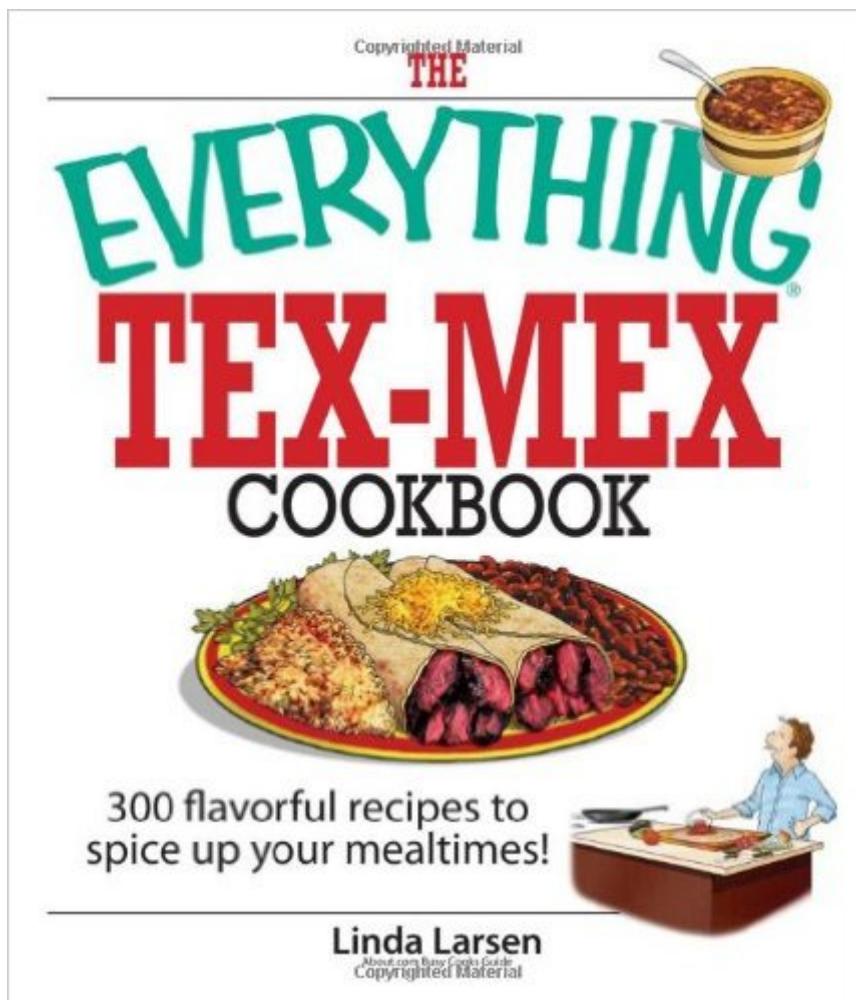


The book was found

The Everything Tex-Mex Cookbook: 300 Flavorful Recipes To Spice Up Your Mealtimes!



Synopsis

An American tradition since the 1800s, Tex-Mex food combines the flavors of a wide variety of ingredients with the influence of different cultures to create unique dishes that are crafted to perfection. Tomatoes, beef, beans, chiles, and corn are the staples of Tex-Mex cooking, while flavor, texture, and personality are added with specialties such as hot sauce, chorizo, and spices such as chili pepper and cayenne pepper. Packed with 300 not-quite-south-of-the-border recipes, The Everything Tex-Mex Cookbook brings these authentic flavors to your very own kitchen. Features recipes for: Chilled Avocado Soup Red Snapper Flautas Oven Barbecued Beef Brisket Chicken Chimichangas Mixed Bean Lasagna Red Sangria Peach Daiquiri Pie Whether you're looking for a quick party appetizer, dinner for your family, or drinks and dessert, The Everything Tex-Mex Cookbook has everything you need to add some color and spice to your daily menus!

Book Information

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Customer Reviews

Since my wife got this book, I've had some of the best mexican style food in years. Try the shredded pork. It's the best I've ever tried AND the tamales you can make with it are superb. Chicken and beef dishes are delicious, too, far better than you get at most restaurants. For us, living in the midwest doesn't mean mediocre mexican food anymore. Happy tamale time.

My husband loves, loves, LOVES the recipes I've gotten out of this cookbook! (Somehow a Scandinavian man has managed to develop quite a taste for spicy foods!) Our favorites are the Beef

Chimichangas, Chicken Chimichangas, Frito Pie (yes, made with Fritos -- try it!), Corn Fritters (we add jalapenos), Asparagus with Avocado, and Spicy Shrimp Chowder. For appetizers, we like the Jalapeno Poppers and Texas Cavier especially. There are also some wonderful vegetarian offerings, in fact an entire chapter on Vegetarian Tex-Mex. Some of our faves include the Chile Rellenos Casserole, Quesadilles (our kids' favorite), and the Spinach Enchiladas. In fact, sometimes what I do is hold part of the recipe back for the kids before adding the jalapenos, spices, etc., so I've found that I can satisfy the whole family with these recipes. I especially liked the glossary in the back that explains Tex-Mex cooking terms . . . very informative. This is another one of Linda's wonderful offerings to the world of food. I have become quite a junkie of her cookbooks!

The Everything Tex-Mex Cookbook: 300 Flavorful Recipes To Spice Up Your Mealtimes! by Linda Larsen (a former Pillsbury Bake-Off staff member) is an impressive collection of three hundred appetizing Tex-Mex recipes, each one of which is thoroughly explained and easily made. A remarkable compendium of dishes suitable for any dining occasion, The Everything Tex-Mex Cookbook recipes range from Rib Mopping Sauce; Pork con Queso; and Tex-Mex Egg Rolls; to Pan Dulce Loaves; Refried Bean Burgers; and Tex-Mex Turkey Pot Pie. The Everything Tex-Mex Cookbook is a welcome addition to the cookbook shelves of culinary connoisseurs and busy family cooks for its remarkable collective coverage of every imaginable feast in the Tex-Mex style. Also very highly recommended are two other ethnic cookbooks from Adams Media: The Everything Thai Cookbook (158062-7331, \$14.95) and The Everything Chinese Cookbook (1580629547, \$14.95).

Loved this book. downloaded it on my kindle and had recipes available all the time we were in our vacation home. Many new ideas and some great old standards. Everyone has enjoyed the different ways to cook Tex-Mex food when they visit!

I had a friend move here to Colorado from Washington. She liked my Tex-Mex meals, so I sent for recipe book for her to learn new things to her. She is cooking Tex-Mex several times a week. Good Book.

I wanted to try a cookbook on my Kindle, and I'm so glad that this is the one I tried first! It is the Best \$2 that I have spent on a Book in Years. (Daily Deal gotta Love It) To Date I have made 3 things out of it and The King Ranch Casserole is my favorite and plan to try many more.

After trying a few recipes from this book, the best advice is to 'tweak' to your taste. All cooking is simply taste. Nothing mind-blowing has been discovered in these recipes to date. The title "Everything Tex-Mex" is a bit misleading. If ever there is a cookbook entitled, "Everything is hot as hell" that might be a good investment. These recipes are a so-so taste that needs tweaking.

I looked at a lot of books in the book store on mexican cooking...all were AAuthentic mexican cooking not quite what I'm used to. This book incorporates the authentic but w/a twist. Really good.

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