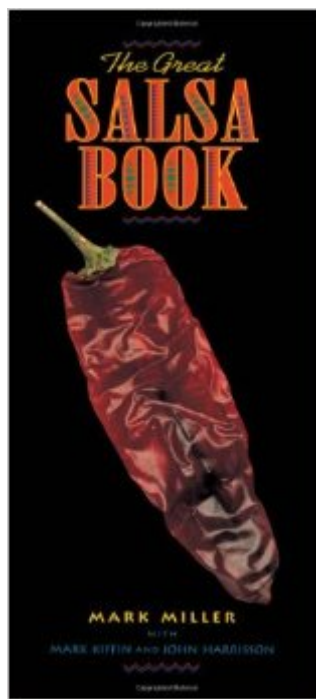


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# The Great Salsa Book



## Synopsis

This sparkling full-color cookbook features 100 widely varied recipes—tomato and tomatillo, chili peppers, tropical, fruit, corn, bean, garden, ocean, exotic, and nut, seed, and herb. Includes hints on handling volatile peppers, suggested accompaniments, and, of course, a heat scale.

## Book Information

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Best Sellers Rank: #175,305 in Books (See Top 100 in Books) #33 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #51 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #75 in Books > Cookbooks, Food & Wine > Regional & International > Mexican

## Customer Reviews

This has some excellent salsa recipes. I have tried several and have been very pleased with the results. The instructions are clear and there are color photographs of each of the dishes. However, if you're expecting recipes for traditional, tomato-based salsas, like you find in the stores and restaurants, you may be a little disappointed. Most of the book describes "salsas" that are fruit, meat, seafood, or vegetable based. I do have a complaint about the book format. It is tall and not very wide, the cover is thick and the binding is very tight. It's not the kind of book that you can lay flat to refer to while you're preparing the dish. Luckily, most of the recipes are very short and simple so you won't be referring back to the book very often. One final nitpick - I wish they had included more information on the various ingredients. They provide some, but I had not heard of some of them and it would have been nice to read about them. Other salsa books I have read provide this information. Despite these negative comments, I can recommend this book to anyone looking for some unique recipes to spice up the meals and parties.

Great pictures and easy to follow recipes that take about 10-20 minutes. Full of all different varieties

of salsas (veggie, corn, bean, nut, seafood, & exotic). The most helpful part is list after the recipe telling you what type of food your salsa would go well with. I bought the book last week and have made 3 different salsas already. I even bought a second copy to give to a friend.

This colorful cookbook has photos for every recipe! The recipes are in a simple format easy to follow with a photo showing how it should look when finished. There are a wide variety of recipes including tomato, chile, tropical, fruit, corn, bean, garden, nut/seed/herb, ocean & exotic salsas to choose from. In the back of the cookbook there is a helpful conversion chart, sources for ingredients, a glossary of terms, and cooking technique explanations. I highly recommend adding this book to your cookbook collection. Your friends & family will love all the recipes! :)

Salsa anyone? THE GREAT SALSA BOOK by Mark Miller is all about salsa. If he wanted to be cute, he could have titled his book, "Everything you wanted to know..." and not have been far off the mark. Miller's book includes over one hundred pages of salsa recipes: Tomato and Tomatillo salsas; Chile salsas; Topical salsas (Tropical mango salsa and Mango mash); Fruit salsas (Apple Pasado Salsa, Moroccan Date Salsaa0; Corn and Bean salsas; Nut, seed and herb salsas; and plenty of other exotic salsas. So you see, salsa isn't just that stuff you get at the Taco bar. As I am trying to eat more vegetables, I find the 'Grilled Vegetable Salsa' with chiles, eggplants, shiake mushrooms, zucchini squash, and asparagus, most appealing. Or, if you want something sweet as well as colorful, try is the sweet potato and pecan salsa with maple syrup and cranberries. Miller includes color photos of all his prepared dishes. This is truly a great salsa book.

This book resulting in me becoming the salsa expert among my family and friends. I was even able to impress company executives with minimal cooking experience. I apply techniques explained in this book on other recipes (such as blackening tomatos and red peppers. Many friends have purchased this book after I cooked them a dish from it.

The Great Salsa Book is a must for those who think beyond the idea of salsas being a basic condiment served in Mexican restaurants. The great variety of salsas in this book tempts the cook to invent recipes around the salsa, not the other way around. The combinations of fruits, vegetables, and more traditional Mexican salsas allows the reader to explore foods from throughout Mexico, Central and South America, as well as the Caribbean. If you look at these recipes as essential side dishes, rather than something to dip a chip into, then you will appreciate the truly remarkable

opportunities this book provides. The corn and bean salsas, for example, are exceptional accompaniments to steaks or other grilled meats. The corn and green chile salsa also goes very well with grilled salmon or swordfish. Fruit salsas go very well with Caribbean food, while salsas that include seafood are excellent first courses when served with warm tortillas. In short, if you take a moment to consider all the remarkable ways these salsas can enhance your dining experience, you will realize it is an indispensable part of your collection.

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