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Nota di contenuto	Intro -- Other Titles -- Title Page -- Copyright -- Dedication -- Contents -- Acknowledgments -- Introduction -- Soups -- Chicken Soup with Yuca, Plantains, and Potatoes -- "Latin from Manhattan" Chicken Noodle Soup -- Tortilla Soup -- Cream of Potato Soup with Chicken, Sour Cream, and Capers -- Tripe and Hominy Soup -- White Bean Soup -- Shrimp Chowder -- Crab Soup -- Chilled Roasted Sweet Red Pepper and Coconut Soup -- Orange-Scented Roasted Pumpkin Soup -- Gringo Potato-Cheddar Soup -- Chilled Avocado Soup with Mango-Cilantro Salsa -- Appetizers and Salads -- Peruvian American Hot Salsa -- Chilean American Fresh Tomato Salsa -- Mexican American Tomatillo Salsa -- Mango-Cilantro Salsa -- Peach-Habanero Salsa -- Berry Salsa -- Black Bean and Corn Salsa -- Marinated Beef with Mint and Mixed Greens -- Bayamo's Fried Wontons with Chorizo, Chiles, and Monterey Jack -- Black Bean and Bacon Dip -- Grilled Beef-Heart Kebabs -- Cuban Sandwich -- Fried Adobo Chicken -- Chicken-Jicama Salad with Cilantro Mayonnaise -- Xiomara's Crispy Bacalao Cakes with Criollo Gazpacho -- Corn Pancakes with Smoked Salmon, Caviar, and Wasabi Cream Sauce -- Shrimp-and-Potato Croquettes -- Crabmeat and Avocado Salad with Lime Mayonnaise -- Shrimp Seviche -- Panama Canal Seviche -- Oysters Himilce -- Sweet Clams on the Half Shell -- Potato-Cheese Cakes with Peanut Sauce and Avocado -- Quinoa "Tabbouleh" -- Pineapple and Avocado Salad with Crisp Walnuts -- Hearts of Palm Salad -- Yuca and Cabbage Slaw -- Eggplant Caviar -- Venezuelan American Guacamole -- Fish and Shellfish -- Cristina's

Shrimp in Tomato-Pimiento Sauce -- Shrimp Stew with Coconut Milk, Lemon, and Cilantro -- Shrimp and Artichoke Heart Frittata -- Tender Cactus in Red Chile Sauce with Shrimp Patties -- Sea Bass Baked in Beer -- Dog Sauce -- Golden Red Snapper with Coconut-Lime Sauce -- Golden Fried Smelts.

Fish Flan -- Colombian Seafood Stew American-Style -- Jacobo de la Serna's Party Paella -- Panfried Calamari in Lemon-Sherry Sauce -- Mussels in Salsa Caribe and White Wine -- Poultry and Game -- Piri Thomas's Chicken Asopao -- Fricassee of Chicken with Tomatoes, Raisins, and Olives -- Braised Chicken in Spicy Fruit Sauce -- Puerto Rican Chicken in Almond Sauce -- Shredded Chicken and Chile Enchiladas -- Chicken Pot Pie with Corn Crust -- Caribe Chicken Croquettes with Peach-Habanero Salsa -- Grilled Citrus-Marinaded Chicken -- Celia Cruz's Fried Chicken "Guarachero" -- Chino-Latino Chicken with Black Mushrooms and Cloud Ears -- Carmen's Turkey Picadillo -- Cristina's Wine-Infused Stuffed Turkey -- Tropical Duck with Pineapple Sauce -- Citrus-Marinaded Rabbit in Wine Sauce -- Meats -- Beef Stew with Peaches and Pumpkin -- Borscht Belt Brisket with a Mexican Twist -- Old Clothes -- Braised Beef Stuffed with Carrots, Parsley, and Garlic -- Caribbean Beat Burgers -- Heavenly Potato Pie with Minced Beef, Raisins, and Olives -- New Mexico-Style Chiles Rellenos -- Eddie's Puerto Rican Roast Pork -- Pork Cutlets Stuffed with Prunes and Olives -- Pork and Chile Verde with Nopalitos -- Pork Chops in Orange Gravy with Garlic, Capers, and Raisins -- Puerto Rican Spanish Rice with Pork -- Pork Enchiladas with Poblano Chile Cream Sauce -- Posole -- Jerk Lamb Shish Kebabs -- Curry Goat or Lamb -- Beef Tongue in Tomato Sauce a la Blanca -- "Tail on Fire" Oxtail Stew -- Dominican American Stew with Taro, Calabaza, and Yellow Plantains -- Assorted Smoked and Fresh Meats with Black Beans -- Rice, Beans, and Vegetables -- New Southwestern Gnocchi di Patate in Red Chile Cream Sauce -- Home Fries with Roasted Poblano Chiles -- California Land Grant Enchiladas -- Linda Chavez's New Mexico-Style Stacked Enchiladas with Red Chile Sauce -- Jamaican Rice and Peas.

Carola's Black Beans -- Isle of Enchantment Rice and Pigeon Peas -- Stewed Beans with Corn, Pumpkin, and Sweet Basil -- Little Havana Fried Ripe Plantains -- Fried Green Plantains with Bacon-Onion-Garlic Garnish for Herminia del Portal -- Yuca Fries -- Yuca with Garlic-Lime Oil -- Parmesan Onion Rings -- Sauteed Ribbons of Kale -- Old Slippers -- Minga's Calabacitas -- Tamales, Empanadas, and Other Turnovers -- Little Brazil Shrimp Turnovers -- Chilean American Beef Turnovers -- Jamaican Beef Patties -- Feta Cheese, Chile, and Onion Pastries -- Griddle-Fried Bread Stuffed with Yellow Split Peas -- Tamales with Pork, Raisins, and Almonds -- Black Tamales -- Puerto Rican Stuffed Plantain Rectangles -- Corn Patties Stuffed with Refried Red Beans and Monterey Jack -- Breads -- Ham-and-Olive-Stuffed Bread -- Australian Damper Cuban-Style -- Cuban Bread -- Fresh Corn Arepas -- Quick Arepas -- Bread of the Dead -- Paraguayan Corn Bread -- Mango Pecan Bread -- Colombian American Guava Bread -- Santa Fe Trail Sopaipillas with Honey -- Desserts -- Charlie Carrillo's Custard -- Abuelita's Vanilla Flan -- Pumpkin Flan Under a Palm Tree -- Cream Cheese Flan with a Dark Chocolate Crumb Crust -- Rain of Gold Tamales -- Gisele Ben-Dor's Rice Pudding -- Coconut Bread Pudding -- Three Milks Cake -- Tia Lulu's Meringue Cake -- Rum-Soaked Sponge Cake -- Heavenly Cake -- Sweet Potato "Bread" -- New Mexican Biscochitos -- Mexican Wedding Cookies -- Almond Cookies -- Bananas Stuffed with Rum Butter Cream -- Sauteed Bananas in Grand Marnier with Crepes -- Coconut-Meringue Confection -- Papaya

in Syrup -- Passion Fruit Sorbet -- Mango Sorbet and Raspberry Sorbet -- Drinks -- Cuban American Mango Milk Shake -- Panamanian American Papaya Shake with Vanilla Ice Cream -- Mexican American Guava Milk Shake -- Chilean American Chirimoya and Banana Milk Shake.

Jamaican American Banana-Allspice Milk Shake -- Colombian American Avocado Milk Shake -- New Mexican Hot Chocolate -- Hot Chocolate and Coconut -- Guatemalan American Coffee with Hot Chocolate and Cinnamon -- Jamaican Sorrel Rum Punch -- Yerba Mate Iced Tea -- Pisco Sour -- Cachaca and Lime Cocktail -- Puerto Rican Coconut Eggnog -- Mojito -- Sources -- Index -- A Note About the Authors.

Sommario/riassunto

In the first cookbook to encompass the full spectrum of Latin American cooking all across America today, Himilce Novas and Rosemary Silva offer 200 enticing recipes that have been drawn from the home kitchens of Americans with roots in Mexico, Puerto Rico, Cuba, Jamaica, Brazil, Argentina, Chile, Peru, Ecuador, Colombia, Guatemala, and nearly every other corner of Latin America. Spicy, colorful, and full of surprises, Latin flavors are the latest rage with Nuevo Latino chefs from New York to Los Angeles. But here the exotic is translated into wonderful everyday dishes that home cooks can easily master. For starters, Novas and Silva give us luscious Chilled Roasted Sweet Red Pepper and Coconut Soup or Orange-Scented Roasted Pumpkin Soup and appetizers known as antojitos ("little whims")--Bayamo's Fried Wontons with Chorizo and Chiles or a Costa Rican Black Bean and Bacon Dip. For main courses, there are hearty delights like Piri Thomas's Chicken Asopao or a Heavenly Potato Pie with Minced Beef, Raisins, and Olives. Center stage in many a meal are the rice and bean dishes with countless delicious variations on the theme, like Gallo pinto, Red Kidney Beans and Rice, and "Jamaican coat of arms", also called Rice and Peas (which are actually small red beans). And to satisfy the Latin appetite any time of day, also included here is a rich array of tamales, empanadas, and other turnovers, like Little Brazil Shrimp Turnovers stuffed with shrimp and hearts of palm. From Cristina, the Cuban American talk show hostess in Miami, to U.S. Representative Henry B. Gonzalez of Texas, from film producers and opera singers to young students and grandmothers, the authors have gathered, along with the family recipes and their origins, stories of the past and of the good times celebrated in America. Novas and Silva also offer invaluable information on Latin American chiles, on the earthy appeal of plantains and tubers like yuca and taro, and on other special foods that give these dishes their unique character, along with mail-order sources for hard-to-get ingredients. An exuberant one-of-a-kind cookbook that will add a new dimension to the American table.
