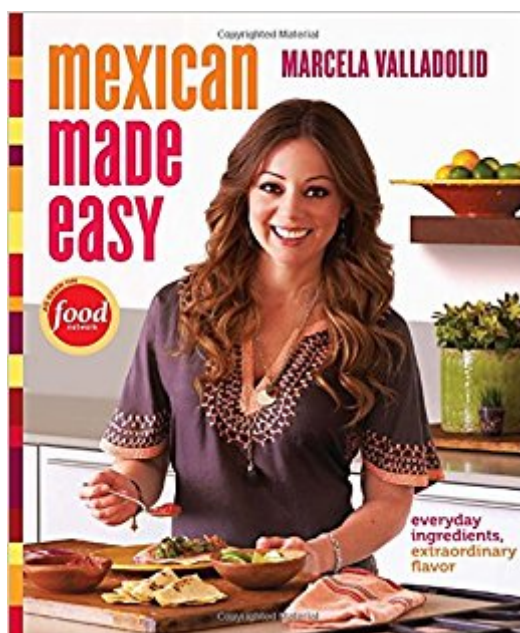




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Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor



Synopsis

Why wait until Tuesday night to have tacosâ and why would you ever use a processed kitâ when you can make vibrant, fresh Mexican food every night of the week with Mexican Made Easy?Â On her Food Network show, Mexican Made Easy, Marcela Valladolid shows how simple it is to create beautiful dishes bursting with bright Mexican flavors. Now, Marcela shares the fantastic recipes her fans have been clamoring for in a cookbook that ties into her popular show. Â A single mom charged with getting dinner on the table nightly for her young son, Fausto, Marcela embraces dishes that are fun and fastâ and made with fresh ingredients found in the average American supermarket. Pull together a fantastic weeknight dinner in a flash with recipes such as Baja-Style Braised Chicken Thighs, Mexican Meatloaf with Salsa Glaze, and Corn and Poblano Lasagna. Expand your salsa horizons with Fresh Tomatillo and Green Apple Salsa and Grilled Corn Pico de Gallo, which can transform a simply grilled chicken breast or fish fillet. For a weekend brunch, serve up Chipotle Chilaquiles or Cinnamon Pan Frances. Delicious drinks, such as Pineapple-Vanilla Agua Fresca and Cucumber Martinis, and decadent desserts, including Mexican Chocolate Bread Pudding and Bananas Tequila Foster, round out the inspired collection.Â With 100 easy recipes and 80 sumptuous color photographs, Mexican Made Easy brings all of the energy and fresh flavors of Marcelaâ™s show into your home.Â Â Chipotle-Garbanzo Dip makes 3/4 cupÂ 1 (15.5-ounce) can garbanzo beans, rinsed and drained2 garlic cloves, peeled1 tablespoon fresh lemon juice2 tablespoons adobo sauce (from canned chipotle chiles) plus more for serving2 teaspoons sesame seed paste (tahini)1/3 cup olive oil, plus more for servingSalt and freshly ground black pepper1 tablespoon chopped fresh cilantroTortilla chipsÂ Put the garbanzo beans, garlic, lemon juice, adobo sauce, and sesame paste in a food processor and puree until nearly smooth; the mixture will still be a little coarse. With the machine running, add the olive oil and process until well incorporated. Season to taste with salt and pepper. Transfer the dip to medium bowl. Drizzle with olive oil and a few drops of adobo sauce and top with the cilantro. Serve with tortilla chips.

Book Information

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Customer Reviews

Featured Recipe: Coconut Flan Serves: 8 to 10 Ingredients Nonstick cooking spray 1 cup cajeta or caramel sauce, warm 3 (14-ounce) cans sweetened condensed milk 1 (14-ounce) can unsweetened coconut milk 1 (14-ounce) can evaporated milk 6 large eggs 1 tablespoon pure vanilla extract ½ teaspoon salt ½ cup shredded sweetened coconut, toasted Flan (which, I have to confess, is Spanish, not Mexican) is surprisingly easy to make. The trick is to cook it in a water bath to ensure gentle heat surrounds the custard so it won't break or curdle. There are various methods of infusing coconut flavor into a flan, but coconut milk is the easiest, giving you intense flavor and also a smooth texture. When I first made this recipe, I thought adding shredded coconut to custard would give even more flavor. It does, but it takes away from the velvety texture, so I opt to sprinkle some toasted coconut on the top instead. 1 Preheat the oven to 350° F. Spray a Bundt pan with cooking spray and drizzle the cajeta into the pan, turning to coat the bottom and sides. 2 Using an electric mixer, beat the condensed milk, coconut milk, evaporated milk, eggs, vanilla, and salt. Pour the mixture over the cajeta into the Bundt pan. Put the pan inside a roasting pan and fill the roasting pan with warm water to come halfway up the sides of the Bundt pan. Cover the Bundt pan with foil. 3 Bake until the center jiggles slightly when the pan is moved, about 1 hour 40 minutes. Remove from the oven and let cool for 30 minutes, then transfer to the refrigerator and chill for 3 hours or overnight. 4 Turn the flan out onto a platter. Sprinkle with toasted coconut and serve.

• When it comes to authentic Mexican cuisine, Marcela Valladolid is the real deal. Her flavors will tantalize you. Her techniques will put you at ease. • --Bobby Flay • Cooking with Marcela was one of the greatest experiences in my life! Now everyone can cook with her, too. Her cookbook reads like a storybook filled with Mexican tales and of course Mexican food. I can't think of any better way to cook for family and friends than from this book! • --Eva Longoria

easy recipes, so delicious. recommend as a gift or to augment your own library.

Mom wanted a Mexican cookbook for Christmas so I got her this. She loves it.

I never received this book

The recipes are good, though not as easy as I would expect. They are extremely mild, so kick it up a notch!

Great recipes and easy.

I chose this book because my husband is from Mexico and of course he loves his Mexican food. The book was really easy to follow and did not ask for a lot of ingredients that I would have to go and get from the grocery store. Also it was made for someone like myself that is just starting to cook more Mexican food. Keep up the good work Marcela; and I will be checking to see if U come out with more good Mexican cook books.

I feel the recipes and instructions are well thought out. They are not fussy or too simplistic. I appreciate the intelligence of the author.

I love Mexican food so this is a must have for me. The recipes are tasty, easy, and simple. My favorite recipes are the crepes with dulce de leche, the meatloaf, and the chocolate creme brulee. She uses ingredients of the true mexican cuisine. I can do this recipes over and over and never get tire.

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