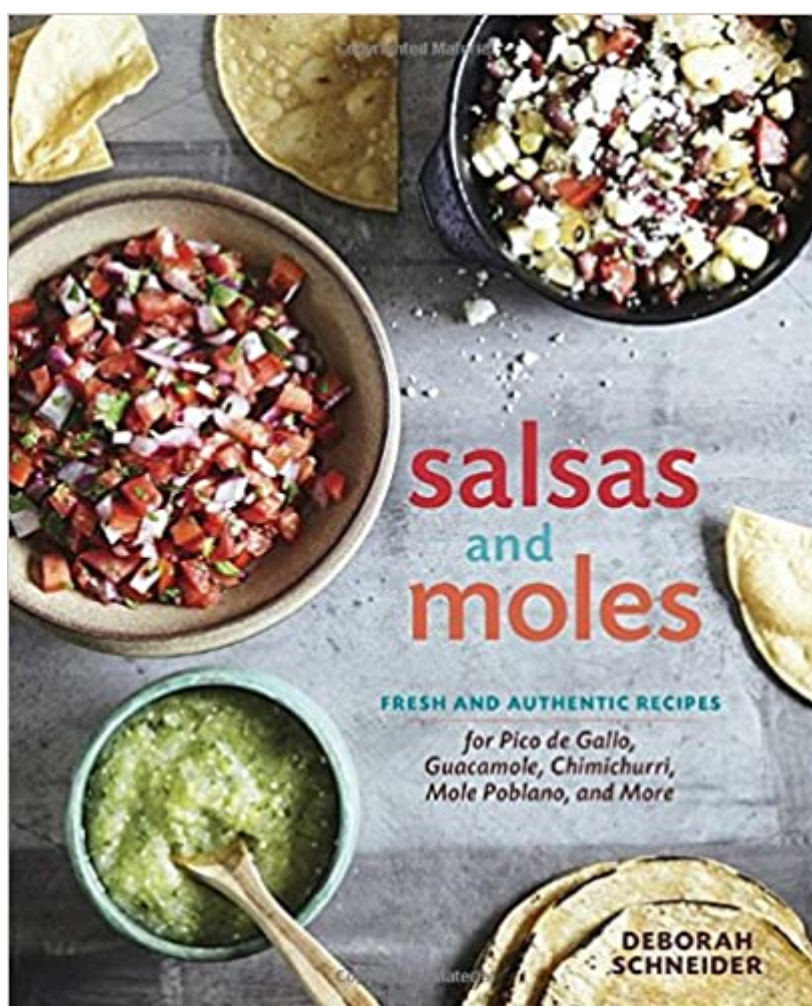


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# Salsas And Moles: Fresh And Authentic Recipes For Pico De Gallo, Mole Poblano, Chimichurri, Guacamole, And More



## Synopsis

A collection of 60 authentic salsa and mole recipes from acclaimed chef/restaurateur Deborah Schneider, adapted for US kitchens. America has a new favorite condiment: salsa. And with good reason— a great salsa makes a big impression with just a little bite. In *Salsas and Moles*, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico. With serving suggestions for each salsa, and recipes for popular sauces such as Salsa Verde, Enchilada Sauce, and Mango-Habanero Salsa, any salsa lover will be able to find their perfect match.

## Book Information

Hardcover: 160 pages

Publisher: Ten Speed Press (April 14, 2015)

Language: English

ISBN-10: 1607746859

ISBN-13: 978-1607746850

Product Dimensions: 6.8 x 0.7 x 8.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 75 customer reviews

Best Sellers Rank: #47,202 in Books (See Top 100 in Books) #14 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #21 in [Books > Cookbooks, Food & Wine > Regional & International > Mexican](#) #38 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#)

## Customer Reviews

DEBORAH SCHNEIDER is the executive chef/partner of SOL Cocina in Newport Beach, CA, and Scottsdale, AZ, and Solita in Huntington Beach, CA. She is the author of *The Mexican Slow Cooker*, the James Beard-nominated *Cooking with the Seasons at Rancho La Puerta*; *Amor y Tacos*; and *Baja! Cooking on the Edge*, which was one of *Food & Wine's Best of the Best of 2006*; and is the co-author of *Williams-Sonoma's Essentials of Latin Cooking*.

**Salsa Casera** (Simmered Fresh Tomato Salsa) Quick to make and infinitely useful, this very typical salsa is made in every home in every region of Mexico in some form or another. You can use salsa

casera as an all-purpose table salsa, and it is ideal for all kinds of basic, home-style cooking (see Serving Ideas). I consider this a very mild salsa, but to throttle back the heat even more, substitute chiles such as Anaheim and dried guajillo for the jalapeño and chile de arbol. Conversely, double the chiles for more kick.

2 cups water  
3 teaspoons kosher salt  
6 medium tomatillos, husked and washed  
3 medium Roma tomatoes  
1 white onion, diced  
1 whole clove (optional)  
4 large cloves garlic  
1 jalapeño, stemmed  
1 chile de arbol, stemmed  
1 tablespoon minced cilantro (optional)

Serving Ideas: Use this salsa to make chilaquiles or a version of enchiladas called entomatadas. A dash adds flavor to homemade chicken soup or fried or scrambled eggs. Stir it into cooked beans, or sauté it with onions as a flavoring for rice. Pour it over a burrito, mix it into cooked diced nopales with a little cotija cheese, or simmer it with shredded beef and diced onions. In a 2-quart saucepan, combine the water, 2 teaspoons of the salt, and the tomatillos, tomatoes, onion, clove, garlic, and chiles. Bring to a simmer over medium heat and cook gently for about 10 minutes, until the tomatillos are just softened. Be careful not to boil vigorously, or the ingredients may fall apart. With a slotted spoon, transfer the vegetables to a food processor, draining well. Discard the cooking liquid. Add the remaining 1 teaspoon of salt and pulse the salsa until it is very smooth, with specks of chile de arbol. Cool completely. Stir in the cilantro, then taste and adjust the seasoning as desired.

Very well made book with delicious recipes and serving suggestions. Beautiful photography. A must have for fresh salsa lovers (this book is about fresh salsas and moles, look elsewhere for canning recipes.) My personal favorite.

This review is for the Kindle version. It might well be a good book, but the formatting in the Kindle version is so awful that it's hard to tell. I took a chance on this thinking it might lay out OK using the Kindle reader on my computer rather than using the Kindle itself, but no go. It would be very frustrating trying to make a recipe from this thing.

I love true Mexican food (as opposed to Tex-Mex or Cal-Mex), but have found it near impossible to find a vegetarian Mexican cookbook. A chef friend wisely suggested this book. She said, "If you can make killer salsas & moles, you're halfway to becoming a great Mexican chef!" I was skeptical, but having tried a half dozen of these recipes I must say: I've upped my game by several notches. Sometimes we overlook the small stuff, but in this case by focusing only on sauces every dish tastes better. I highly recommend this book for all lovers of Mexican food, vegetarian or not.

Loved the variety of Salas's and the fact that the author gives suggestions about how to use each salad or mole.

I should probably give it 5 stars, but it is a bit heavy on tomatoes and I am allergic to them and have to ration them in recipes. Almost all of the recipes start with tomatillos and tomatoes. I would have like a bit more variety. I have everything in the fridge to make the Salsa Quemada and Black Bean Salsa Borracha this weekend. I am looking forward to trying them both, but already know from reading the recipes that they will be wonderful. The stories that go with each recipe make the cookbook fun to read. Recipes are well linked and easy to navigate. Best of all, I can tell they have been tested time and again, and are not just generated on a computer to publish a cookbook. This one is a keeper! Great for the beginner to intermediate cook. A great-grandmother of Latin heritage who has spent her life in the kitchen probably does not need the assist that the rest of us mere mortals do. I think my favorite in the book is probably going to be the chunky Salsa Fea. I love chunky salsas!

Purchased for myself. Photos are great addition to book. I'm familiar w alot of the ingredients listed. There's a variety here and I feel this was well worth the money. Would recommend to friend, wo hesitation. Happy w purchase!!!

Didn't care too much for this book. Lots of ingredients that would not be easy to find

Down loaded to my Fire. Seems a good book.

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