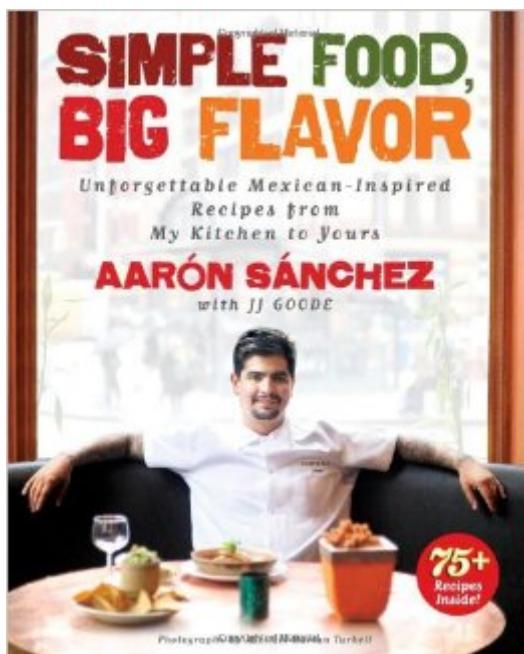


The book was found

# Simple Food, Big Flavor: Unforgettable Mexican-Inspired Recipes From My Kitchen To Yours



## Synopsis

From restaurateur (Centrico) and Food Network star (Chefs vs. City, Chopped, and Heat Seekers) AarÃ n Sanchez comes his fabulous new cookbook themed around 15 unforgettable Mexican flavor bases. Youâ ™ve seen him on the Food Networkâ ™s Chopped, Chefs vs. City, and Heat Seekers. Youâ ™ve savored his lovingly prepared dishes at Centrico in New York City. Now, with Simple Food, Big Flavor, award-winning restaurateur AarÃ n SÃ¡nchez brings the amazing tastes and aromas found in his kitchen to yours. AarÃ n SÃ¡nchezâ ™s passion for food has placed him among the countryâ ™s leading contemporary Latin chefs. He has earned a premiere spot in the world of culinaria, introducing an enthusiastic national audience to his technique and creativity with modern interpretations of classic Latin cuisine. In Simple Food, Big Flavor, rather than over-whelming readers with complex, intimidating dishes, he starts small, showing how one simple but fabulous â œbaseâ • recipe can become many fantastic dishes. Take Garlic-Chipotle Love, a blend of roasted garlic, canned chipotles in adobo, cilantro, and lime zest that keeps in the fridge for weeks or in the freezer for months. Once you make it, youâ ™re just a few steps away from delicious dishes like Chipotle-Garlic Mashed Potatoes, Bean and Butternut Squash Picadillo, and Mussels with Beer and Garlic-Chipotle Love. And thatâ ™s just the beginning. SÃ¡nchez features fifteen of these flavor base recipes, including Roasted Tomato Salsa, Cilantro-Cotija Pesto, and homemade Dulce de Leche. He even shares his plan of attack for making the perfect mole and how to team it up with roasted Cornish game hens, turkey enchiladas, and the ultimate crowd pleaser, braised beef short ribs. He then provides detailed yet easy tips for applying each sauce to everyday meals, whether you spread it on hamburgers, turn it into a marinade for easy grilled chicken, or stir in a little oil and lime for salad dressing with a kick. With his warm and engaging style, SÃ¡nchez equips home cooks with the skills and knowledge they need to come up with their own simple, flavorful meals every night of the week. Your kitchen will be en fuego! As SÃ¡nchez says, your food will go from inspiring smiles and polite nods to igniting ridiculous grins and bear hugs. Enjoy!

## Book Information

Hardcover: 208 pages

Publisher: Atria Books (October 4, 2011)

Language: English

ISBN-10: 1451611501

ISBN-13: 978-1451611502

Product Dimensions: 7.4 x 0.8 x 9.1 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.6 out of 5 stars See all reviews (63 customer reviews)

Best Sellers Rank: #471,177 in Books (See Top 100 in Books) #82 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #159 in Books > Cookbooks, Food & Wine > Regional & International > Mexican #1341 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

## Customer Reviews

When I read that Aaron was coming out with a new cookbook, I was so excited. I have watched him on the foodnetwork for the last few years. I knew his food would be amazing, and it is! I have made several recipes and they all are delicious. I made the Garlic-Chipotle Love sauce first, and it was so much more than I expected from so few ingredients. I have made his 'garlic love' sauce 5x now. I use it in a pot of beans, chicken, beef and fish, it has such rich deep flavors, it's so delicious. Next, I made the Cilantro-Cojita Pesto, I died and went to food heaven, it's that good! It is so delicious on pasta, and on his recipe Chiles Rellenos with Vegetable Picadillo. Then I made the Smoky Black Bean Sauce, OMG this is to die for good! I also made the Mussels with Beer and Garlic-Chipotle Love, the broth is soooo good. It was the first time I have had mussels, and they were ok, but I probably won't have them again, but the broth recipe used to make this dish was excellent. Once in a while I come across a recipe that will be a family favorite, one that makes your life more enjoyable and makes you feel alive by the wonderful flavors. With Aaron's 'Simple Food Big Flavor' cookbook, I have found that, I thank you Aaron, you rock dude! Highly recommend!

I received this book as a present a couple months ago and have cooked through several recipes. There is nothing that I don't like about this cookbook, it's simply fantastic. Firstly, the presentation is gorgeous, including lots of lively color and photographs of the ingredients and dishes. I like that enough attention was put into this aspect! The concept of the book is really nice. He gives you some amazing sauce recipes (including anecdotes and explanations), and following each of these sauces are recipes using that sauce. The ones I've made far: 1. Garlic-chipotle love: this I even started making before I got the book. After I had put it together and took a bite I had a big "wow, that's amazing" moment. Aside from using this sauce for countless of my own recipes (with veggies, fish, chicken, pasta, etc...), I have also made the black bean sauce, which is simple to make and really tasty. 2. Cilantro-cotija pesto: Really wonderful recipe, so nutty and good. I've had it on pasta and my mom (who also has this book) likes to use it on pizza dough, also good! 3. Roasted tomato - chili de

arbol salsa: I really love this one. It also introduced me to chiles de arbol, which are so fragrant and tasty. I tend to add a couple extra chilies to the salsa for some extra spice. Accompanying that recipe is a totally kick-ass chicken tostada recipe. I made this last week as a dinner for two and it is just sooo good, perfect mix of flavors. The salsa mixed with chicken was practically addictive. I also love his sopa seca recipe (made this probably 10 times), which is basically browning little pastas (like orzo or alphabets) in oil before cooking it in the salsa. Definitely rates as comfort food, especially with the added cotija on top!4. Habanero love: really nice and sweet spicy salsa. I've used it to make habanero mayo for burgers, which was a big hit. As he suggests it tastes good stirred into stews so I have put it into a couple soups which gave it a nice sweet zing. I think it also really tasty on toast! (so is the garlic-chipotle love sauce, with a little butter too, mmmm).I regularly make one or two of his sauces so I have them on-hand in the fridge when I want them.I will of course most definitely be making more recipes out of his book - but I think aside from just giving you recipes, Aaron gives you loads of inspiration and ideas for how to use these flavors in your own cooking.I definitely would recommend this book to anybody who wants to make delicious, Mexican-inspired food!

I was never that impressed by Aaron on Food TV, but after seeing this book in the library, I just had to buy it. Now I'm very impressed by Aaron! His mole is outstanding, but one word of caution his recipe makes a boat load. I've made several of his recipes and the flavors are indeed BOLD, but most of the recipes are quite easy to make. If you like to cook and like Mexican cuisine this book is a must!

Most innovative cookbook I've come across, with the whole thing built around a series of salsas and condiments. Each condiment is the key ingredient in several recipes. The directions are clear, the book is very visually appealing, and so far all the recipes we've tried are delicious. A very different take on the usual Mexican cookbook. No wonder Sanchez is a superstar chef!

Loved this book. He really puts Latin cooking in its simplest forms so even the most inexperienced home-cook "gets it" and can cook like a rock star, and yet experienced chefs can learn a little something here and there too. I've bought several copies now...can't keep them around! :)

The title says it all. I have tried several recipes and have not been disappointed. If you do purchase this, I urge you to pay close attention to the sauces. He is a genius. Most of the ingredients are easy

to find at most supermarkets. I live in an area where the markets don't cater to crazy food people like me, so I have had to order a few things. I always feel if I find one or two excellent recipes in a cookbook, I'm happy with my purchase. This book is the exception. I have not tried anything that didn't come out perfectly. I know this book will end up with a handful of others stacked on the shelf with food stains and curled edges-all signs of a good cookbook.

I must admit, this cookbook had me concerned at first. Most of the ingredients are things that are not in my kitchen. I do love how it is separated into sections like sauces, etc. I have tried a few recipes so far and they are easy to use and super tasty.

This cookbook is fun! It is completely engaging and makes the cooking easy! I love how it helps you build up your expertise. This kind of food makes my family incredibly happy!

[Download to continue reading...](#)

Simple Food, Big Flavor: Unforgettable Mexican-Inspired Recipes from My Kitchen to Yours Fresh Mexico: 100 Simple Recipes for True Mexican Flavor Jewish Soul Food: From Minsk to Marrakesh, More Than 100 Unforgettable Dishes Updated for Today's Kitchen Get What's Yours: The Secrets to Maxing Out Your Social Security (The Get What's Yours Series) Get What's Yours for Medicare: Maximize Your Coverage, Minimize Your Costs (The Get What's Yours Series) Get What's Yours - Revised & Updated: The Secrets to Maxing Out Your Social Security (The Get What's Yours Series) Low-So Good: A Guide to Real Food, Big Flavor, and Less Sodium with 70 Amazing Recipes The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Peace & Parsnips: Adventurous Vegan Cooking for Everyone: 200 Plant-Based Recipes Bursting with Vitality & Flavor, Inspired by Love & Travel Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor Beer Tasting & Food Pairing: The Ultimate Guidebook: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making) The Sprouted Kitchen Bowl and Spoon: Simple and Inspired Whole Foods Recipes to Savor and Share Homestead Kitchen: Stories and Recipes from Our Hearth to Yours Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours Grandma Doralee Patinkin's Jewish Family Cookbook: More than 150 Treasured Recipes from My Kitchen to Yours Animal Talk: Mexican Folk Art Animal Sounds in English and Spanish (First Concepts in Mexican Folk Art) Mexican Slow Cooker Cookbook: Easy, Flavorful Mexican Dishes That Cook Themselves The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101

Recipes. (Food Dehydrator Recipes) (Volume 1) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes

[Dmca](#)