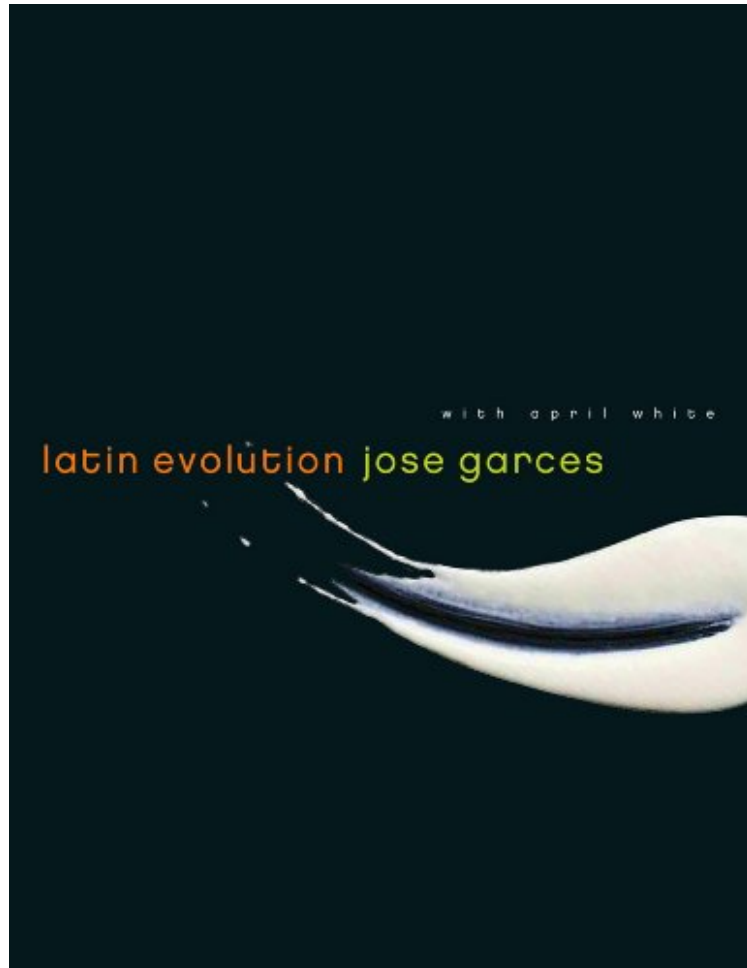


Latin Evolution

Jose Garces

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Jose Garces : Latin Evolution before purchasing it in order to gage whether or not it would be worth my time, and all praised Latin Evolution:

0 of 0 people found the following review helpful. Very excellent cookbookBy SalucesThis is a really good cookbook. Creative and elevates everyday cooking. His instructions are pretty easy to follow. I purchased this book a while ago and writing this review I need to go back pull it out and cook some more dishes out of it.0 of 0 people found the following review helpful. Not for Beginners but inspiring and imaginativeBy James HawkinsThis book is absolutely not for beginners, or even people with a little experience. If you can think of the fanciest restaurant in the world, with whacky flavor combinations, expensive and sometimes unheard of ingredients, with exotic and expensive meats that would be equivalent to this book. There isn't a single simple or easy to do recipe. It is nothing you can really build on or make your own. Each recipe would probably cost over \$50 in ingredients (not to mention a lot of the ingredients will be hard to find in a local grocery store). As a current cook and inspiring chef, I do really admire the creativity, it

seems to push your culinary imagination to the limit. His philosophy is encouraging. His love of food and take on Latin food history is something worth pointing out, as he does in the introduction to the book. I was honestly expecting something more simple, but I am not disappointed, it is somewhat enlightening. 3 of 3 people found the following review helpful. Wow...By B. Hwozdek Love Jose Garces' restaurants in Philadelphia. Came home after dinner at Chifa and ordered this book. I'm a decent "cook" but at first glance, I was pretty sure I would have to quit my job and go to culinary school. I've had the book for about a year. Probably made 6 or 8 of the dishes. Once the ingredients are found and assembled, the recipes are really pretty easy. The ceviche is to die for - and pretty easy. Last night, I made the marinated chicken breasts on cornbread. I'm typically pretty critical of my own cooking, so when my dinner guests dug and started moaning, I thought I was on to something. Then, I took a bite. This dish was superior to 95% of any restaurant dish I've had in years. The marinade is really simple but so good, you could drink it for breakfast. By using a (high quality) corn bread mix, and making a less complicated sauce, the recipe wasn't as time-consuming, and probably just as great. Anyway, it's a great cookbook. I'd get it again in a second!

The flavors and cooking styles of Spain and Latin America have become increasingly popular with American diners and foodies. In this debut collection of recipes, chef Jose Garces explores the future direction of these cuisines through the use of new ingredients and techniques; for example, the classic Mexican dish Turkey Mole featuring sesame-seed praline and shavings of Valrhona chocolate. Professional chefs and adventurous home cooks will find unlimited inspiration in this comprehensive and beautifully designed book.

"Jose is one of those rare talents who can take a classic dish and transform it into modern fare--simpler and better than the original. This extraordinary book takes traditional Latin dishes and propels them into the future." --Douglas Rodriguez, chef, restaurateur, and acclaimed godfather of Nuevo Latino cuisine About the Author Jose Garces is one of the country's premier Latin American chefs and restaurateurs, a reputation he began building during his stints in some of the world's most prestigious kitchens in Spain, New York, and Philadelphia. His popular restaurants include Amada, described by Gourmet magazine as "a Spanish tapas bar gone drop dead gorgeous," the Basque-inspired Tinto, Mercat a la Planxa in Chicago, Distrito, and the newly opened Village Whiskey. Winner of the James Beard award for Best Chef, Mid-Atlantic in 2009, Garces also appeared on Food Network's Iron Chef America and is a contestant on the upcoming season of The Next Iron Chef.