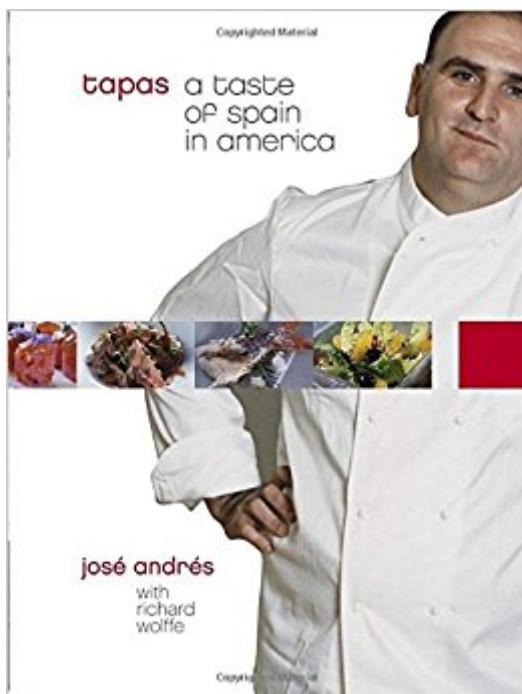


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# Tapas: A Taste Of Spain In America



## Synopsis

The first major Spanish cookbook in two decades, from JosÃ© AndrÃ©s, recently named America's Chef of the Year by Bon AppÃ©tit. Tapas are Spain's gift to the world of great cooking: a fresh and fun way to eat with friends and family—and easy to make at home. Using simple Mediterranean ingredients, a tapas feast is a perfect combination of little dishes packed with big flavors. *Tapas* by JosÃ© AndrÃ©s is the first major book in a generation to celebrate this world-renowned way of eating, from a man who is the best possible authority: an award-winning Spanish chef in America, with seven highly acclaimed restaurants to his name. Recently named Bon AppÃ©tit's Chef of the Year, JosÃ© is a new star in American cooking, as well as the nation's leading expert on Spanish cuisine. Having worked as a chef in the United States for two decades, he's also a thoroughly American cook who draws on American ingredients for his inspiration, and is a master at translating his native Spanish cooking for this country's kitchens. His simple and delicious recipes include: Fish such as American Red Snapper Baked in Salt; Monkfish with Romesco Sauce; and Basque-Style Stuffed Maryland Blue Crabs. Chicken including Catalan-Style Chicken Stew; Chicken SautÃ©ed with Garlic; and Chicken with Lobster. Pork such as Chorizo Stewed in Hard Cider; Figs with Spanish Ham; and Roasted Pork Tenderloin with Apples. Rice dishes including Lobster Paella; Black Rice with Squid and Shrimp; and Traditional Rice with Clams. All these recipes are full of tremendous flavor and creativity, as well as in-depth ingredient notes and a rich atmosphere that will transport you to the lush countryside, hip cafÃ©s, and sun-drenched coasts of Spain—and back again to dinner at home. This is a breakthrough cookbook from an extraordinary chef.

## Book Information

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## Customer Reviews

In *Tapas*, a collection of 100-plus recipes for Spain's savory small dishes, chef José Andrés writes of journeying during his military service to Cádiz, in southern Spain, where he was "able to see the wonders of frying first hand." The passion that would lead an on-leave soldier to investigate a cooking technique infuses the book, which is something new under the sun. In chapters based on characteristic ingredients, such as fish, rice, and eggs, readers are introduced to authentic yet reproducible tapas of great and flavorful immediacy; these simple dishes, which include the likes of Tomato Toast with Spanish Ham, Pan-Fried Angel Hair Pasta with Shrimp, Slow-Roasted Beef Tenderloin with Cabrales Cheese, and Spring Leeks with Mushrooms, are instantly inviting. They'll also fit into a wide range of menu slots, as hors d'oeuvres, brunch and supper fare, or as side dishes. In well-written notes, Andrés provides context and something more--a sense of a living culinary tradition, which he loves, deftly presented to best advantage. Writing, for example, of the poor quality of most stuffed olives, a favorite tapa, he exhorts readers to make their own. "Simple ingredients prepared in a simple way--that's the best way to take your everyday cooking to a higher level," he says. Amen, and an invitation to cook--and understand--wonderful food. --Arthur Boehm

**Starred Review.** Although Andrés, a protégé of modern Spanish culinary padre Ferran Adrià, stresses the importance of "sticking to the basics," each recipe in his debut collection of tapas (small-plate dishes) is stunningly standout. From Lobster with Clementines and Grapefruit in Saffron Oil to Slow-Roasted Beef Tenderloin with Cabrales (a knock-your-socks-off Asturian blue cheese), each dish, matched with a Spanish wine, strikes the right balance of being unusual but not too out there. Recipes are introduced with an anecdote, helpful hints and simple variations, and traditional Spanish dishes that typically take hours to prepare have been updated to accommodate modern cooks' schedules (among them, a Catalonian classic slow-roasted chicken, stewed with dried apricots, hazelnuts and prunes, ready in under 30 minutes). Though Andrés omits desserts (with the exception of flan, courtesy of mamá), he more than makes up for it with entire chapters dedicated to mushrooms, tomatoes and even garlic. Andrés showcases the bounty and vibrancy of Spanish cuisine without alienating readers, explaining through his precise and charming

philosophy that "tapas are for eating at home or with friends." 260 color photos. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Chef Andres has some of the most interesting and creative food around, and his multitude of restaurants in the DC area speak to his versatility and ability. This tome has a large set of interesting tapas (small plates) you can create at home ranging from relatively straightforward to create to challenging. His instructions are well-laid out and easy to follow if you have a modicum of cooking expertise. So far, the results from his recipes taste the way I would have expected them to taste and the guidance allowed for no "hiccups" in the production of the food. Tapas itself is great for appetizers or, if you make a few, a great way to have a variety of dishes for a party. If you're at all interested in producing these small plates, this is a great cookbook to purchase.

I love this cookbook. It beautiful and everything I've made has been amazing. I've always wanted to cook my way through a cookbook and this may be the one!

My wife and I love the Jaleo (and Zaytinya) restaurants in Washington DC, where Jose Andres is the executive chef. I bought this book some years ago, and tried a few of the recipes with limited success. Now that we've moved away, we're jonesing for some yummy tapas. Also, we both did the Master Cleanse, which made us both more conscious of our food intake. Using fresh/local/organic vegetables, these recipes really pop. The cooking is actually quite simple for most of the veggie dishes, and it's easy to eat entire vegetarian meals without realizing there isn't a meat centerpiece. It is very important that the main ingredients are fresh and yummy, though - get a good olive oil (Spanish, of course, as is everything in the book). I actually have carried the book with me while shopping so that once I found fresh meat or veggies I could look up a recipe and be sure to get the rest of the ingredients. My wife has handled the cooking for several years, but upon picking up this book again I have cooked probably 10-12 dishes without a miss. It is definitely an accessible book, especially the soups and vegetable dishes. A couple beef and chorizo recipes are easy, too. Tapas-style eating (multiple small dishes) is very enjoyable and helps bring the restaurant experience into our home. When your spouse stops dinner to take photos of the plates you know you're doing something right. Now all we need is a version for Greek food.

We found this book in the local public library and tried three or four things from it. They were wonderful. We bought the book and have loved almost everything we've tried. In fact, our New

Year's dinner and our Valentine's dinner were both home-cooked tapas meals, with almost everything prepared from this book. It's wonderful.

Have tried several of the recipes only to be underwhelmed. J A has a good rep but it hasn't shown here.

Good book

Excellent book to provide insight into Spanish cuisine and, in particular, tapas. The recipes work with clear description great results.

Love Spanish cuisine, the perfect addition to our cookbook library! Interesting to learn about the adaptation of traditional Spanish cuisine in the US. Love the book.

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