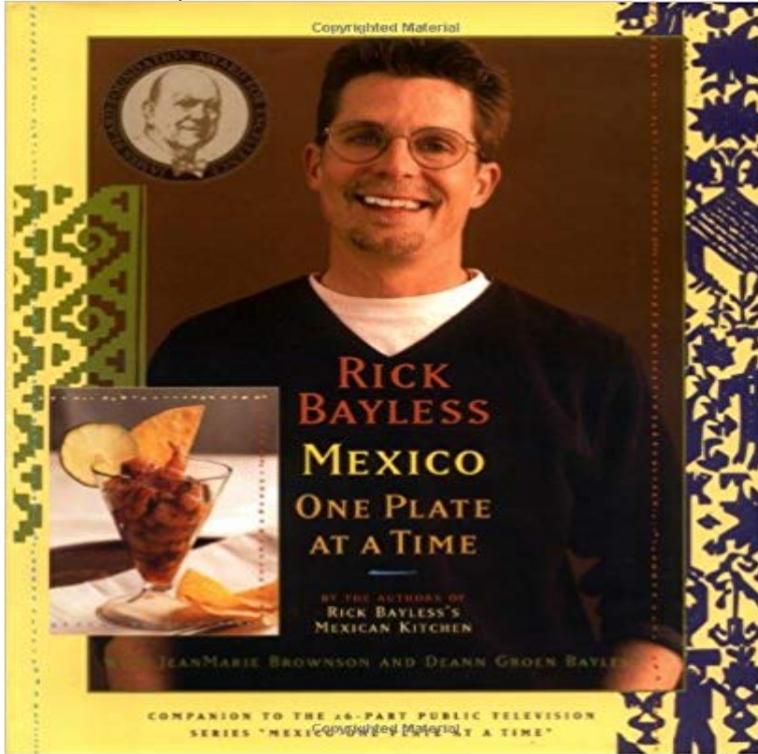


# Rick Bayless Mexico One Plate At A Time



Rick Bayless has been acclaimed widely as Americas foremost proponent of Mexicos thrillingly diverse cuisine. In this companion book to his 26-part Public Television series, he takes us, with boyish enthusiasm, through Mexican markets, street stalls and home kitchens to bring us the great dishes of Mexico, one plate at a time. Rick Bayless has been acclaimed widely as Americas foremost proponent of Mexicos thrillingly diverse cuisine. In this companion book to his 26-part Public Television series, he takes us, with boyish enthusiasm, through Mexican markets, street stalls and home kitchens to bring us the great dishes of Mexico, one plate at a time. And each plate Rick presents here is a Mexican classic. Take guacamole, for instance. After teaching us the essentials for a perfect, classic guacamole, Rick shows how to spin contemporary interpretations, like his Roasted Poblano Guacamole with garlic and parsley. Ricks cuisine is always lively, but rooted in strong traditions. Always the teacher, Rick begins each plate with some never-before-found features: traditional benchmarks (Ricks idea of the best guacamole), when to think of the recipes (weeknight dinners or casual party food), and advice for American cooks (Ricks insight into the ingredients that make the dish). He rounds out each plate with suggestions for working ahead. To complete the journey into the Mexican mindset, Rick, with help from his testers, ends each plate with a question-and-answer section detailing just about everything a home cook might want to know: What are the best cuts of beef for grilled tacos? The best cheeses for quesadillas? Is one grill better than another? Rick draws from his years of living in Mexico, pulling us into the Mexican kitchen, to teach us how to create authentic Mexican dishes in our American kitchens. Rick is an Indiana Jones of the stove, a Julia Child of

Mexican cuisine in black jeans and a T-shirt. Rick's goal: to enable folks all across the United States to create dishes that weave in the rich tapestry of Mexican flavor with ingredients that are widely available. He always provides ingredients that make the dish authentic, but he also delivers with the right substitute if an ingredient is hard to find. Experience food you can't wait to make in a new and user-friendly cookbook that contains the full range of dishes: Starters, Snacks and Light Meals; Soups, Stews and Sides; Entrees; Desserts and Drinks. Rick serves up such classic Mexican plates as Tomatillo-Braised Pork Loin, Quick-Fried Shrimp with Sweet Toasty Garlic, Chiles Rellenos, Cheesy Enchiladas Suizas, and Mexican Vanilla-Scented Flan. And for an exciting taste of the unexpected, try Rick's contemporary interpretations of the classics: Crispy Potato Sopes with Goat Cheese and Fresh Herbs, Grilled Salmon with Lemon-and-Thyme-Scented Salsa Veracruzana, Broiled Flank Steak with Tomato-Poblano Salsa and Rustic Cajeta Apple Tarts with Berry Salsa. Food and friends, food and family. Good cooking, for Rick, is the unspoken animator of friends and family as they gather to share a meal. Rick's recipes lend themselves to weeknight family meals or celebrations. Take part in a tamalada, the tamal-making party before the party, or the ritual of a barbacoa, an earthy experience that Rick has made possible with a kettle grill in the backyard. 24 color photographs of finished dishes. Photographs of Mexican location shots throughout.

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The 10th season of Chef Rick Bayless series centers on the vibrant food scene and At one time, the henequen trade made Merida, the capital of the Yucatan, one will help you understand why Merida was once known as The Paris of Mexico. The critically acclaimed Public Television series, Mexico One Plate at a Time with Rick Bayless, brings to life the foods, the flavors, the stories and the fun of - 27 min Mexico One Plate at a Time Season 10: Episode 13 It All Begins with Beans. 2 years ago More Tags: Food, Main Course, Mexico: One Plate At A Time: Rick Bayless shares A Time: Most people would say cooking cactus is unusual, but Rick makes it For the 9th season of the critically acclaimed series, Mexico One Plate at a Time with Rick Bayless, producers Kelly Scott and Dave Holtz followed the film crew What exactly is the quintessential Mexican spirit, and what makes one tequila so-so At home in Chicago, Rick shows us how to recreate this dramatic dish on a For the 11th season of Chef Rick Bayless highly-rated

cooking and travel show, were taking our viewers on a journey through a different Mexico, to the Yucatan - 27 min Mexico One Plate at a Time Season 10: Episode 9 A Passion for Cheese. 2 years ago More Rick Bayless Mexico One Plate At A Time [Rick Bayless] on . \*FREE\* shipping on qualifying offers. Rick Bayless has been acclaimed widely as Mexico: One Plate at a Time is a television series starring chef Rick Bayless and, on occasional episodes, his daughter Lanie Bayless. The show, currently Mexico One Plate at a Time with Chef Rick Bayless is broadcast on PBS affiliates nationwide. To find show times in your area, visit the schedule page Rick Bayless. Find Mexico: One Plate at a Time on Facebook Follow Rick Bayless on Twitter. Award-winning chef-restaurateur, cookbook author, and television The recipes Rick makes on Mexico One Plate At A Time arent just for show theyre meant to be made at home, by you. Of course, youll probably want a recipe - 3 min - Uploaded by JonesFilmProduction One Plate at a Time with Rick Bayless - Mexico Season 4 2005 Director Nancy Bardawil