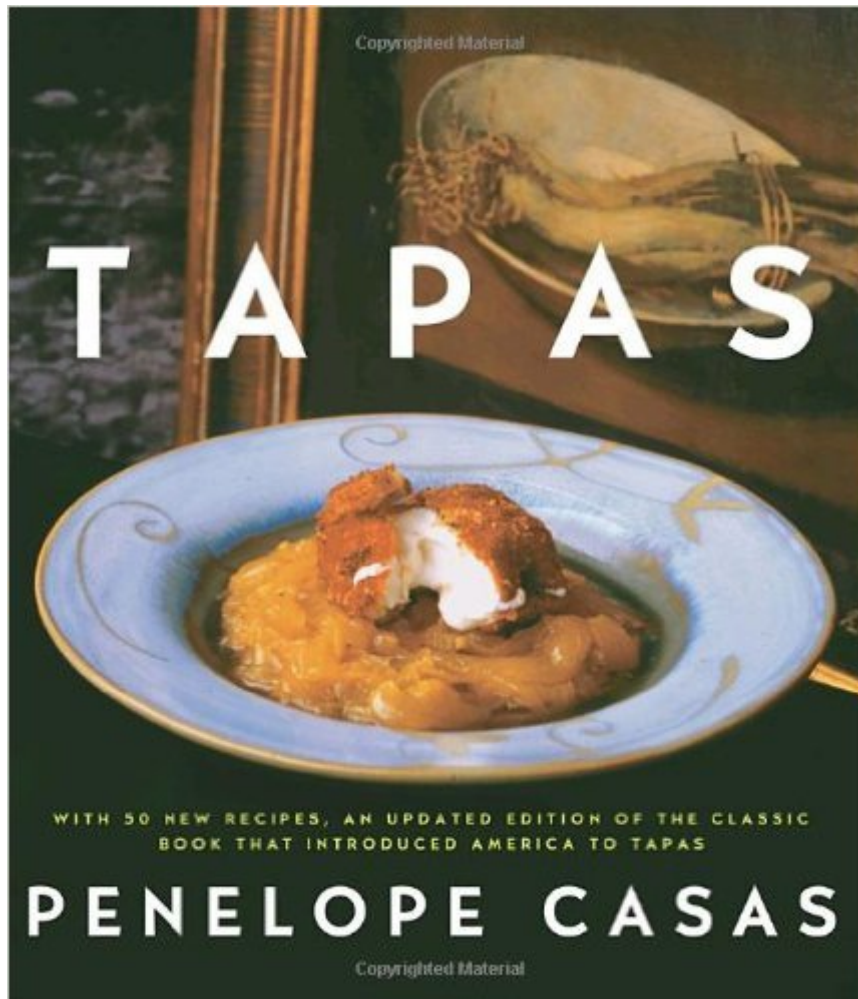


The book was found

Tapas (Revised): The Little Dishes Of Spain



Synopsis

Penelope Casas, who introduced the classic little dishes of Spain to American cooks more than twenty years ago, now gives us a splendid updated edition of that seminal book "with fifty exciting new recipes and eight full pages of new color photographs showing tapas in all their glory. Here are all the appetizer dishes that have long been a tradition in Spanish cuisine" "mÃ©langes of seafood in aromatic sauces; little ragouts of meat, sausages, beans; colorful salads and marinades; the omelets called tortillas that enclose a variety of tasty tidbits; banderillas, zesty combinations on skewers; and empanadas, savory delights encased in pastry. The new recipes Casas includes reflect the influence of the innovative cooking in Spain today" dishes seasoned with soy sauce or balsamic vinegar; ingredients wrapped in flaky phyllo pastry; accents of goat cheese and arugula; foie gras in elegant presentations. With Spanish cooking at the forefront of today's cuisine, this "an exceptional book by the leading American authority on the foods of Spain" (as Craig Claiborne dubbed it in 1985) is a must for every adventurous cook in America today.

Book Information

Hardcover: 272 pages

Publisher: Knopf; Revised ed. edition (February 20, 2007)

Language: English

ISBN-10: 0307265528

ISBN-13: 978-0307265524

Product Dimensions: 8.3 x 1.1 x 9.5 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars "See all reviews" (72 customer reviews)

Best Sellers Rank: #146,615 in Books (See Top 100 in Books) #32 in "Books > Cookbooks, Food & Wine > Regional & International > European > Spanish" #42 in "Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers" #288 in "Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference"

Customer Reviews

A wonderful introduction to Spain's colorful and exciting "little dishes," this attractive cookbook provides the reader with an extensive range of tapas from many regions. The dishes described are as versatile as they are delicious, and although some are rather time-consuming, most are not complicated. A glossary of ingredients, shopping information, hints on techniques and utensils, tips for throwing your own tapas party, and carefully planned menus for a variety of occasions make this

a very useful guide. Also recommended: If you love tapas you will love mazzas, the "little dishes" of the eastern Mediterranean, a stunning selection of which is included in Sonia Uvezian's latest and greatest cookbook, "Recipes and Remembrances from an Eastern Mediterranean Kitchen." This extraordinary volume should be added to every food lover's "must" list!

I've been looking for something like this for a long time. All recipe titles are displayed in English and Spanish. Ingredients and directions are displayed in English and converted over to the U.S. standards of measure. This is very helpful. If you have ever tried to convert a full recipe from metric to U.S. you know what trouble that can be. Recipes are very authentic of the Spanish Tapas I have ever had in my short 4 years of living in Madrid. Recipes are easy to follow and to understand. Includes helpful hints to make cooking and clean up a lot easier. For Example: The correct way to turn over a tortilla with out making a mess.

If I had to weed down my cookbook library to just 5 books this would be one of them. I have been visiting, living, working & eating in Spain for some 40 years and whenever I read this book it takes me back to tapas that I have eaten & the bars I have visited. The recipes are 100% authentic and mostly easy to make - the anecdotes about the sources of the recipes fascinating.

I have thoroughly enjoyed this book, with its sensual descriptions of ingredients and menus. Truly a taste of Spain here! I gave a chef/ friend a copy for Christmas; and for New Years' she whipped up a dreamy Tapas party that sent our whole group into the furthest reaches of epicurean bliss. Everything she served came from this book! These recipies are flawless.

Tapas are always a hit with guests. For parties, I usually choose a few tapas that can be make beforehand (ie, the maninated tapas) and then serve a couple of hot tapas that require last-minute preparation. Nothing could be easier! Favorite recipes include garlic shrimp, tortilla, those delicious bite-sized meatballls and marinated shrimp. I enthusiastically recommend this book!

This is one of Penelopes first books and in my opinion it rates a bit higher than ok. I don't want to be too harsh as the book is 20 years old but the downside is that it is poorly assembled with all of the photos at the center of the book and brief descriptions for each dish. Having said this there are many many recipes (about two on each of 200 pages) making this a good source of ideas and information, but if you're planning on flipping through looking for a photo of something appealing,

this is not the book for you.

The book is fantastic! We have tried about half the recipes in this book and haven't found bad recipe yet. Most authentic Spanish cookbooks tend to be vague but not this one. The book provides clear instructions and a little background information on where the recipe came from. Mrs. Casas tends to go a little lite on the garlic but these recipes provide a good start from which to make your own little adjustments. My only complaint is that we have worn the book out from over use! I wish there was a sequel to this very special book.

Making and eating tapas is high art in Spain. The simple American 'appetizer' pales in comparison. I love the whole notion of hundreds of different delicious little morsels to be savored by friends with some sherry or why not even a glass of alberino... Such a wonderfully stimulating way to eat! -- Whether or not you have ever had tapas, you are certain to find several recipes to love in this mighty little volume. There are items to suit any occasion and number of guests, some can be served cold, some can be made ahead, and Penny Casas provides outlines of sample tapas party menus to follow if you find yourself too overcome with delight to be able to choose. This book is the most authentic I've found and I will certainly buy future books by this author.

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

Tapas (Revised): The Little Dishes of Spain 500 Tapas: The Only Tapas Compendium You'll Ever Need (500 Series Cookbooks) (500 Cooking (Sellers)) Spain: A Traveler's Guide to the Must See Cities in Spain! (Barcelona, Madrid, Valencia, San Sebastian, Bilbao, Santiago de Compostela, Toledo, Cordoba, Seville, Granada, Travel Spain) Tapas: A Taste of Spain in America Amazing Pictures and Facts About Spain: The Most Amazing Fact Book for Kids About Spain The Cooking of Spain and Portugal, plus accompanying Recipes: The Cooking of Spain and Portugal (Time-Life Foods of the World) La Paella: Deliciously Authentic Rice Dishes from Spain's Mediterranean Coast Made in Spain: Spanish Dishes for the American Kitchen Tapas: Tantalizing Small Plates from the Mediterranean Tapas Revolution Tapas: and other Spanish plates to share 100 Best Classic Tapas A Little Books Boxed Set Featuring Little Pea, Little Hoot, Little Oink The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses Photobooks Spain 1905-1977 New England / New Spain: Portraiture in the Colonial Americas, 1492–1850 (Symposium) Balenciaga and Spain Michelin Map Spain & Portugal (Michelin Map, 990) Software Reuse: Methods, Techniques, and Tools: 8th International Conference, ICSR 2004, Madrid, Spain, July 5-9, 2004, Proceedings (Lecture Notes in

Computer Science) System Analysis and Modeling: Models and Reusability: 8th International Conference, SAM 2014, Valencia, Spain, September 29-30, 2014. Proceedings (Lecture Notes in Computer Science)

[Dmca](#)