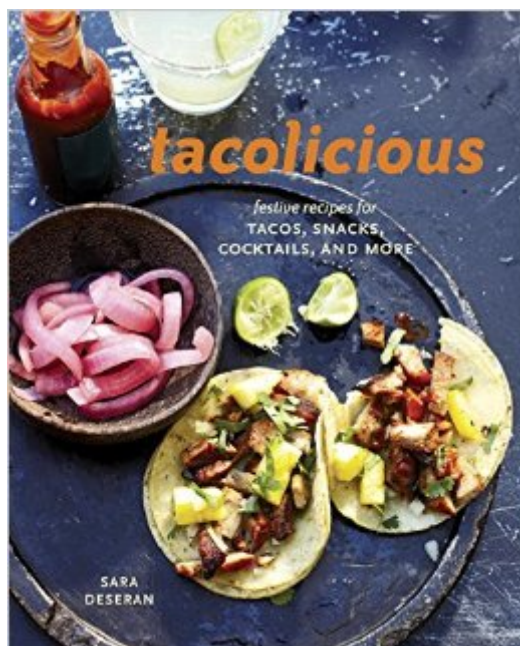


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# Tacolicious: Festive Recipes For Tacos, Snacks, Cocktails, And More



## Synopsis

A collection of recipes for fun, accessible taqueria fare--including colorful salsas, tasty snacks, irresistible cocktails, and of course tacos galore--from the wildly popular San Francisco restaurants and acclaimed Ferry Plaza Farmer's Market food stand, Tacolicious. Tacos may be the most universally loved, happy-making food on earth. After all, who can say no to a juicy, spicy Chile verde taco; a decadently deep-fried Baja-style fish taco; or a gloriously porky Carnitas taco? At Tacolicious, the San Francisco Bay Area's most popular Mexican restaurant, tacos are a way of life. And now, in this hotly anticipated cookbook, co-owner Sara Deseran shares all of the restaurant's tortilla-wrapped secrets. Whether you're seeking quick and easy weeknight meals or inspiration for a fabulous fiesta, Tacolicious has you covered. With recipes for showstopping salsas, crave-worthy snacks, cocktails and mocktails, and, of course, tacos galore, this festive collection is chock-full of real Mexican flavor with a delicious California twist.

## Book Information

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## Customer Reviews

Unabashedly Californian take on Mexican food, and blatant plugs for their restaurants.....over and over and over. But considered as a whole, this cook book is lively and spunky, with fun writing, and it is loaded with pictures. There are plenty of very decent recipes, tips and simply-told little stories. There is a lot of attention paid to marinades, salsas, sauces and pairing accompaniments. While many recipes have long ingredient lists and involve many steps, the instructions are straight forward and easy to follow. Considering that these recipes were formulated for restaurant kitchens, you

should expect the long ingredient lists, and you will find numerous cooking steps and lots of cleanup work. While steps are numerous, they don't involve difficult or intricate cooking techniques. Some have time-saving, corner-cutting hints. But expect a good amount of slow cooking. Why? Slow cooking and building layers of flavor is what good Mexican cooking is all about: Take ingredients at hand, and build them into something magnificent. And, in this case, show off your masterpiece in a tortilla. If you already know that/have such knowledge, and if you already have a complement of tried and true recipes for the basics, you don't really need this book.... If you are new to this game, this is a great batch of recipes to get your creative juices flowing. Some recipes call for specialty peppers, sushi-grade fish, and unusual (not unheard of) ingredients. But the authors always offer substitutes or alternatives. Ingredient lists are at the outside of the page, page layout and type style is easy on the eyes, and instructions are easily followed while you are at the kitchen counter working. I do have an issue with the largest type point size being reserved for the recipe introduction. I think it should be the other way around: Largest type for instructions and ingredients. Whoever did the layouts should have taken more time to do it right, instead of just making it fit any which way.....Granted, Tacolicious restaurants are in California, but I would think that if the authors wanted to sell their cookbook outside of that state, they would have paid better attention to other parts of the country. But, no: Their advice, recommendations (for things like store-bought tortillas, for instance), and online sourcing suggestions, are very narrow-minded and geared towards California customers. So, just sayin': People from other border states beware: This may not be the book for you! A lot of the contents can easily cross state lines, but not all of it. (Okay, to be perfectly upfront: There is one recipe taken from an Arizona restaurant, there is a mediocre recipe from Texas, and one (just one) online source for peppers is from NM.) (And Texans, especially beware, unless you are totally new to Mexican cooking, these recipes are old hat for you....) There is a decent "Look Inside" feature provided for this book on this product page. You should take a look at the Contents. To add some comments to what you see there: If you are looking for the salsa served with chips at Tacolicious, you will find it here. If you are looking for a recipe for the legendary orange sauce from La Victoria in San Jose, it is here in this book. There is a Mexican party mix and a chile con queso made with Velveeta--the usual, but still, the only way to go. I have come away with one (only one) recipe that I will hold tight to:--Cheater's panucho: Boned turkey thighs braised in pineapple and lime juice with achiote paste, oregano and allspice. Take a tostada and top with black bean puree, shredded turkey, fresh cabbage, tomato, avocado and pickled onion. Then we come to the taco chapter....Where you will find: Simmered beef tongue, home-made chorizo, "old-school" ground beef with store-bought, hard taco shells; goat, slowly steamed in the oven; braised lamb;

carnitas; a chile verde pork; chicken thighs braised in tequila, beer and chiles; a few vegetarian tacos; batter-fried fish; a below-average, token, flour tortilla, breakfast taco. In the drinks chapter, there are many worthy tequila (and a few rum) drinks, alcohol-free frescas and mocktails. One picture turned me off of the whole book: Good thing it was towards the end, otherwise I would never have gotten through the book.....A taco party picture, where a woman was caught in the act of rudely reaching over another diner and half a table to get to a rice dish. Disgusting. What is this world coming to, where this type of behavior is emphasized in a book? So, feel free to take my rating of this book with a grain of salt....or not.....There are a few sections of the book that really dumb it down: Like these recipes: A Velveeta queso, traditional guacamole, a burger and a hotdog with Mexican flavors, a simple rice recipe, pureed beans. Then a section on suggestions to serve at a taco party; a spread on "quick inspirations" for 20 minute taco creations; a drink section that explains how to rim a glass with salt, and gives way too many basic flavor solutions, and simple tequila infusions.\*I received a temporary download, courtesy of the publisher. I have been working with this book and its recipes for several months.

We made 7 recipes and everything was delicious. We made Mama Virginia's Chile Verde Taco - delicious and a husband favorite; Frijoles Borrachos - sooo good!; Legendary Orange Sauce - a must do!; Roasted Tomato-Mint Salsa - different and refreshing; Cebollitas - they came out tough - won't make again to eat whole as they recommend - we chopped them to sprinkle on the tacos; Three-chile Bistec adobado taco w/cebollitas - I suggest using a fattier meat - flank steak was tough. I also suspect using a fattier cut (chuck maybe?) the wonderful chile paste would penetrate the meat better. We marinated over-night and there was not the expected flavor. AND let's not forget the Tacolicious Margaritas - Bueno! This book will not disappoint!!! A winner!

Good cookbook. Definitely try the nacho cheese. Although I recommend using roasted diced tomatoes instead. Don't expect any of the dishes to be WOW dishes that are one of the best you've ever made. But they are pretty good dishes that are fairly easy to make.

Tacolicious by Sara Deseran is a beautiful book! Tacolicious, the restaurant, is in San Francisco - yet another location I missed on our trip West in July. The book is chock full of great recipes from the restaurant. The first chapter is Salsas, Pickles and more. The legendary orange sauce and El Jefe's glove box recado caught my attention. I'm a fan of tamarind -- and the tamarind habanero glaze looks promising. The lime cured cucumber, habanero and onion condiment made me wish I

had a taco right now to garnish. Flaky potato empanadas with salsa verde, spicy tamarind glazed pork ribs with jicama salad -- will soon be on the menu at Casa Hartin. Taco recipes include braised beef short rib tacos, taco de Guisado, lamb adobo taco with spices and orange, shot and a beer braised chicken tacos, spring booty taco (veggies), Puerto Nuevo style lobster taco, butternut squash, kale and crunch pepitas taco and my favorite Baja fish taco! There is a cocktails and drink chapter - because who wants a taco without a refreshing beverage. If this book doesn't have you craving tacos, nothing will. I read a few reviews here that don't seem -- quite right - I am a home cook - I have taught myself - nothing in this book seems out of the ordinary or complex, complicated. I live in Denver - I can get most if not all of the ingredients to make any of these recipes. Blogging for Books provide me with this copy - but all opinions are my own.

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My Rating: 5 stars.  
Very few cultures do not have a taco like dish of some kind. It is universally known and recognized. Tacolicious tells of the different varieties of tacos. From the Baja style fish taco to the traditional beef, chicken or pork taco of Mexico. Delicious salsas, snacks and starters for your own spontaneous fiesta or cocktail hour. Set up and enjoy all that Tacolicious has to offer you. You can not go wrong with these wonderful and flavorful recipes.

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