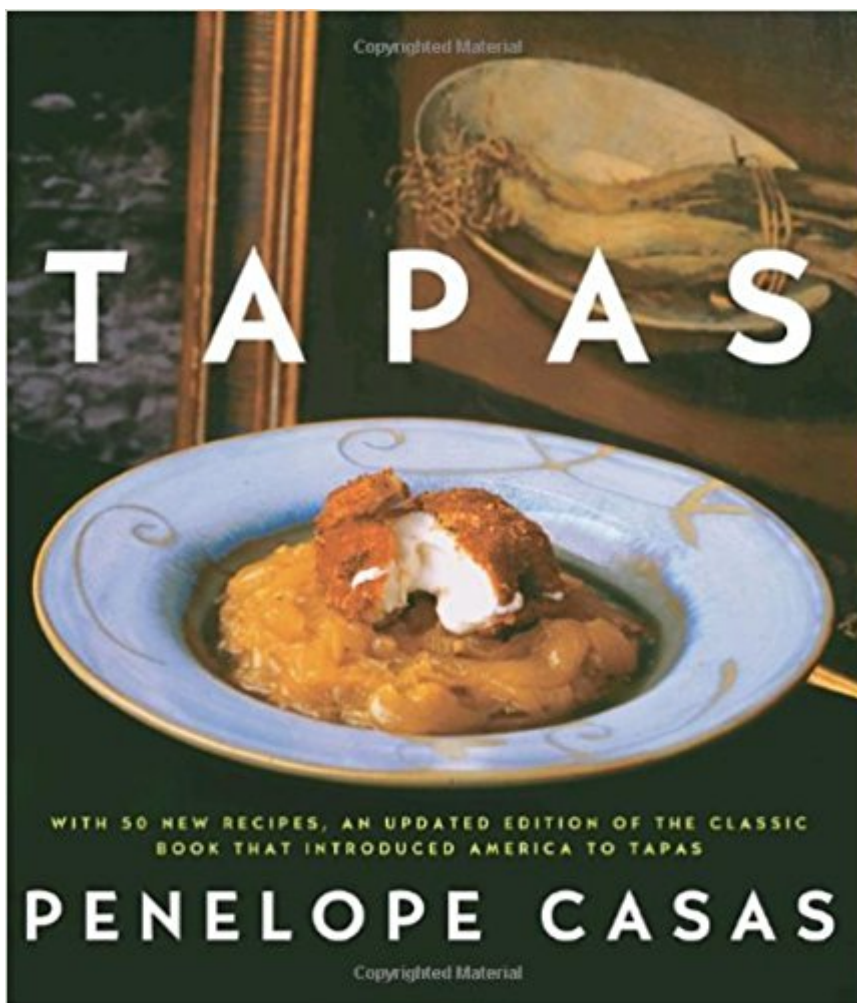


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Tapas (Revised): The Little Dishes Of Spain



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—•mãfÂlanges 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 —•“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: 4.1 out of 5 stars 74 customer reviews

Best Sellers Rank: #500,671 in Books (See Top 100 in Books) #99 in —• Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #137 in —• Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #897 in —• Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

Tapas are more than savory appetizers. "They represent a style of eating and way of life," says Penelope Casas, whose *Tapas: the Little Dishes of Spain* presents more than 300 recipes for the mouth-watering morsels. "So very Spanish, yet adaptable to America," she says, "they cross the line into what we think of as first course or main course dishes." In chapters such as *Tapas in Sauce*;

Marinades, Patatas, Salads, and Other Cold Tapas; and Tapas with Bread or Pastry, Casas provides a definitive selection of the traditional Spanish bar food--dishes to pass out at a gathering, to serve on a buffet, or to make a party of. Readers wishing an introduction to this versatile food, and the culinary culture in which it thrives, will want this bestselling book. The recipe array is vast. Sauce or ragout-like tapas include Shrimp and Mushrooms in Almond Sauce, Scallops with Cured Ham and Saffron, and Veal Meatballs in Spicy Chorizo Sauce. Endives Filled with Salmon and Shrimp Melon and Apple Salad are two examples of the many tantalizing cold tapas. Prawns Grilled with Garlic Mayonnaise, Lamb Brochettes, and the Three-Layer Omelet, a mixed-egg and vegetable tortilla, are hot-from-the-stove, show-stopping tapas. Including eight pages of color photos, a glossary of ingredients, menus, and a list of recommended Spanish tapas bars, the book is a complete tapas tour. Cooks at all skill levels will find dozens of these tasty little morsels to make and enjoy. --Arthur Boehm --This text refers to an out of print or unavailable edition of this title.

Tapas are to Spain as pasta is to Italy a fundamental culinary form of unending variety. And with Tapas, Casas (The Foods and Wines of Spain) continues to do for Spanish cooking what Marcella Hazan has done for Italian. Tapas are appetizers of every description finger food and salads, marinades and pates, tarts and toasts, beans, sauced dishes, even some soups. The author provides recipes for a tempting selection of dishes that conveys Spain's love for all types of seafood and sausage, potatoes and peppers, saffron, garlic, paprika and green sauce. Since tapas are, by definition, little dishes, quite a few recipes require a disproportionate amount of work per ounce, and one should get used to lists calling for 1/2-cup strong chicken broth or two tablespoons peas. Suggestions for tapas menus are listed, as are leading tapas bars in Spain. BOMC Cooking & Crafts Club and QPBC alternate. October 22 Copyright 1985 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Quick and easy reference. Better and more recipe ideas than other books on the same topic.

When I first received the book, I scanned all the recipes - so many to try. Just dive in and fix a few at a time. Most are easy and fairly quick, so preparing a selection for dinner is not a chore. Plan your menu with dishes that sound like you will love them (shrimp with ground almonds is fantastic), and then throw in a couple you are not too sure of. Who knows, you may find your next favorite dish. Straight forward instructions, color photos and a clear presentation make this book very "user friendly."

The best cookbook I've ever owned, the book is loaded with great tasting tapas. I'm on my second one as I wore out the first one!

It was a gift for my stepfather who had recently taken a trip to Spain with my mom and they wouldn't shut up about how amazing the food was. They both seem pleased by the book and its recepies

A cookbook with a tremendous amount of what seemed to be fantastic recipes with very few accompanying pictures. For me a picture is worth a thousand words. So if you are okay without seeing the finished product of the recipes then this may be a good book for you just not for me.

A wide range of Spanish dishes are featured in this wonderfully useful compendium of recipes. The variety will astonish, the careful, step-by-step instructions are extremely helpful and the photographs are major inspirations. It will be a book to be used over and over again and will always complement the cooks plan for a meal.

This is THE tapas cookbook. Written for us regular folks. Easy to understand without exotic ingredients which are hard to find. Lots of interesting asides as well. Recommend this book.

I gave this as a gift to my brother and he loved it. Great recipes and a fun addition to his cookbook library.

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