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Made In Spain: Spanish Dishes For The American Kitchen

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Synopsis

Americans have fallen in love with Spanish food in recent years, and no one has done more to play matchmaker than the award-winning chef JosÃ© AndrÃ©s. In this irresistible companion volume to his public television show Made in Spain, JosÃ© reminds usâ ”in the most alluring and delicious wayâ ”that the food of his native Spain is as varied and inventive as any of the worldâ ™s great cuisines. To prove it, JosÃ© takes us on a flavorful tour of his beloved homeland, from AndalucÃ- a to AragÃ n. Along the way, he shares recipes that reflect not just local traditions but also the heart and soul of Spainâ ™s distinctive cooking.In the Basque Country, we discover great fish dishes and the haute cuisine of some of the finest restaurants in the world. In Cantabria, famous for its dairy products, we find wonderful artisanal cheeses. In Valencia, we learn why the secret to unforgettable paella is all in the rice. And in Castilla La Mancha, JosÃ© shows us the land of the great Don Quixote, where a magical flower produces precious saffron.The dishes of Made in Spain show the diversity of Spanish cooking today as it is prepared in homes and restaurants from north to southâ ”from casual soups and sandwiches to soul-warming dishes of long-simmered beans and artfully composed salads. Many dishes showcase the fine Spanish products that are now widely available across America. Many more are prepared with the regular ingredients available in any good supermarket.With more than one hundred simple, straightforward recipes that beautifully capture the flavors and essence of Spanish cooking, Made in Spain is an indispensable addition to any cookbook collection.

Book Information

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Customer Reviews

Have not seen the PBS show that this cookbook is matched with. Purchased this as interested in tapas and Spanish cuisine, and because Andres is such well known Spanish chef and is interested in his cuisine being utilized in American context, as the subtitle of this work exhibits.These are not that difficult in either technique, and the specialized ingredients are given sources that one can pursue, e.g. Spanish cheeses, olive oils, rices, etc. Igourmet is also a good source I have found, as are the increasing number of specialty gourmet food markets such as Trader Joe's.Clarkson Potter seems to always turn out a great cookbook, and this fits right in their mold. Great full-page, full-color photos highlight the entrees, and the ingredients and instructions are clean, clear and usable. Jose also lists tips with each, such as substitutions, technique helps, etc.They are organized as the show, on certain regions of the country and their cuisine. The two tried so far were exceptional, Tomato toast with Garrotxa cheese, and the Lobster and mushroom paella.I truly find this food compelling, as it is light, healthy and inviting all at the same time. Will be trying many of these in the future, e.g. Traditional basque stew of tuna, poatatoes, pepper and onions, and Pork Meatballs with squid. Many who are really into Mediterranean cooking are becoming more and more enamored with this country's rising popularity, as Mario Batali's example provides.

Spanish chef and Washington D.C. restaurateur AndrÃ©s offers a lushly photographed companion to his PBS show, "Made in Spain." A tour of his native land with a course in each region - salads from Andalucia, soups from Madrid, seafood from Galicia, vegetables from Navarra - the book emphasizes everyday fare, showcasing regional specialties. Rice varieties from Valencia, for instance, elevate paellas to "revelations."Mouthwatering classics include Basque Leek and Potato Soup, Shredded Salt Cod with Tomatoes and Olives, Lobster and Mushroom Paella, Nectarines with Anchovies and Pedro Ximenez (sherry vinegar) Dressing, and Asturian Bean Stew.The enticing design has a bold, modern easy-to-read look with lots of white space and color, though the differing typefaces for ingredients, directions, background story and chef's tip are a little busy. Ingredients are authentic, fresh and most are easily found. Substitutions are suggested for hard-to-find items and AndrÃ©s provides Internet sources for Spanish ingredients. A book for everyday and company too.

This has all the ingredients for a really good cookbook: delicious ingredients, new recipes, great photos, charming vignettes and a fantastic companion series on DVD. Jose Andres presents the food that regular people eat and makes it so much fun. The only downside to this book is that I couldn't find it sold as a set with the DVDs (a la Kimchi Chronicles) so I bought the Kindle ebook

and got the DVDs from Netflix and the library. This cookbook looks great on the Kindle iPad app but it would have been nice to see some embedded video from the shows. I enjoy the food and the book without reservations!

Bought this as a gift for someone but before I sent it to her, I tried a couple of the recipes and they were awesome. I actually made a variation of one of the recipes in this book and used it as one of the dishes I made for a baby shower I catered. Everyone loved it.

I've been to several of Jose Andres' restaurants and i loved them, and i love spanish food, so was looking forward to trying these recipes. The recipes themselves look delicious in the book - but I've found them hard to replicate (myself, without any special cooking training). Some of the recipes had ingredients that I had trouble finding so I had to substitute. I wish that it was a little more accessible, or perhaps made suggestions on substitutes for the more exotic ingredients

You can't go wrong with Jose or Spain. I bought this for my daughter for Christmas who wants to master Spanish cuisine. These recipes reminded me of my dad, stories he would tell me of my grandmother. I love Spain, Spanish cuisine, and Jose Andres. Slam dunk!

This is a beautiful book, so much so that I don't want to get it stained in the kitchen. That being said, I read each recipe carefully. I also enjoy the background material on each of Spain's regions. Have already made entrees and appetizers from Made in Spain, and have received raves about them. As someone who has traced my ancestry (on Dad's side) to the 1492 Diaspora, and who regularly prepares Spanish cuisine from both sides of the Atlantic for family and friends, I definitely recommend Jose Andres' Made in Spain.Francesca TateBrooklyn, NY

I got the book from the library and will buy it as well. While I live near a store that focuses on Spanish food, I found the ingredients he is talking about in various stores. I found the special rice in various supermarkets and latin markets, the pimenton is available in most places, so is sherry vinegar, and the piquillo peppers. They even have them at Trader Joes. The only items that might be hard for some are the various cheeses. But then you can order most of the stuff online. I suppose saying that these are dishes for the American kitchen might imply that one uses "American ingredients" - I think he meant that these dishes are the less challenging ones (as compared to eating all the intestines and whatever it is that they devour...).Anyways, I have made several recipes

- the vegetable paella for example, the bread salad, the garlic mayonaise - just absolutely delicious and worth the time and effort. His cooking show is one of the very best - so much fun to watch, and I really could not wait to start cooking. I highly recommend it to those that want to make Spanish dishes that are very delicious, and consider finding the ingredients as part of the adventure.

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