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# Cuba!: Recipes And Stories From The Cuban Kitchen



## Synopsis

Cuba! explores the magic of this vibrant country through more than 75 recipes that will set taste buds on fire and stories that will delight even the most well-seasoned traveler.Â Brazen, bold, and colorful, Cuba is a country that pulses with life. Fascinated by its people and their endlessly delicious home-cooked cuisine, friends Dan Goldberg and Andrea Kuhn have been visiting this magnetic country, capturing its passion and vibrancy, for the past five years. Dan, an award-winning photographer and Andrea, an acclaimed prop stylist and art director, along with renowned food writer Jody Eddy, bring the best of Cuban food to home kitchens with more than 75 meticulously tested recipes. From Cuban-Style Fried Chicken and Tostones Stuffed with Lobster and Conch, to Squid-ink Empanadas and Mojito Cake with Rum-Infused Whipped Cream, this book offers a unique opportunity to bring a little slice of Cuba into your home and onto your plate.

## Book Information

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## Customer Reviews

"One of the most exciting cookbooks of the year."â "Alex Beggs, Bon Appetit" Now that Cuba is more open to the U.S., the opportunity to visit and indulge in the culinary soul of the country is ripe. Until the actual journey, though, here are some delightfully bold recipes fromÂ ¡Cuba! Recipes and Stories From the Cuban KitchenÂ that will give you a first taste and, hopefully, inspire a smile and a warm heart."â "Brooke Bobb, VogueÂ

Dan Goldberg is an award-winning commercial photographer specializing in food photography. His

work has been recognized by the London International Advertising Awards and heâ™s been listed as Archiveâ™s Best 200 Advertising Photographers. When not taking photographs, you can find him seeking out the best food and drink in town, fly-fishing, and traveling the world with his wife, Casey and daughter, Dylan. Â Prop stylist and art director, Andrea Kuhnâ™s work has appeared in national magazines and ad campaigns, as well as numerousÂ cookbooks, including *The Girl in the Kitchen*, the James Beard-nominated *Spiaggia*, *Cookie Love* and *Fat Rice*. When not on set, you can find Andrea perusing flea markets (near and far) looking for that perfect prop, enjoying a good cup of coffee, andÂ hanging at the dog park with her doodle, Finley. She lives in Chicago, Illinois.Â Jody Eddy is a food writer and the author of *Come In, We're Closed* and the IACP Award-winning *North: The New Nordic Cuisine of Iceland*. She is also the former editor of *Art Culinaire*. A graduate of the Institute of Culinary Education in Manhattan, Jody has cooked at Jean Georges, Tabla, and *The Fat Duck*. She lives in Chicago where she enjoys running, gardening, and planning tomorrowâ™s next culinary adventure.

The title seems off to me: These recipes are not really those found in the average Cuban kitchen. Donâ¢â™t get me wrong: The recipes give great-tasting results, and creativity abounds. There is a lot here with which to work. And having cooked Puerto Rican, Cuban and Crucian dishes for many decades, I recognized worthy interpretations and felt the spark of creativity when I read through this book for the first time. Butâ¢â™my adviceâ¢â™do not buy this book if you are looking for authentic Cuban dishesâ¢â™thatâ¢â™s not what this book is about. After a nod to true Cuban cookingâ¢â™with authentic recipes for rice and beans, lechon, black bean soup, a great mojo recipe, an equally great picadilloâ¢â™this cook book soon evolves into the authorsâ¢â™Âœtakesâ¢â™ on Cuban cooking: Squid ink empanadas with a filling of lobster; black bean burgers on soft hamburger buns; a take on a jibarito sandwich from a Chicago Puerto Rican restaurant, and many more. What? Did these three authors deem that true recipes and stories from Cuban kitchens would be too dull? After all, despite the rise of ÂœOrganoponicosÂœ, (organic farmers providing specialized/unique ingredients to compliment what is traditionally at hand), the backbone of Cuban cooking is not spice-laden. Beans, rice, chicken, fish, goat, onions, garlic, bay leaves, marjoram, cumin is what itâ™s really all about in the Cuban kitchen. Seems that most of these recipes could be found in Cuban restaurantsâ™for visitorsâ™and not in the normal Cuban home kitchen. The stories that I read in this book are not the stories of Cuban residents, they are the travel stories of the three trips these three people took to Cubaâ¢â™|Â¢â™|Not quite what I expectedâ¢â™|. But I thoroughly enjoyed looking at the

pictures. (Too bad there are no captions!) While I appreciated the creativity, I would have loved to have seen the use of true Cuban ingredients. For instance, there aren't scallops readily available to the Cuban locals, are there? Why a Shrimp and Scallop Seviche recipe, when a dolphin fish seviche recipe would have been more appropriate? Besides some creative, new combinations of ingredients, there are some old hat recipes thrown in, too: Langoustines with chile, garlic and lime; sugarcane skewers; jicama slaw; grilled octopus, to name a few. Paella recipe is baked in an oven, not over fire, (quite a disappointment for me.). The Pots & Pans chapter contained the largest proportion of worthy recipes in the book. A chicken stew with sour juices, corn, garlic, capers and olives, is quite good. Pureed Plantain Soup is worthwhile except for the ridiculous idea of being able to substitute parsnips for plantains. That idea made me think that these authors really do not understand Cuban ingredients. I would have expected to see more goat recipes. An average goat stew recipe is included. The Cuban Fried Chicken recipe is a keeper; so is the Crispy Twice-Cooked Lamb. The cake recipes and the drinks at the end of the book are quite good, too. Page layout is easy enough to follow. Instructions could be somewhat clearer in places. Ingredient lists leave questions. Index is decent.\*I received a free, temporary ARC copy of this book from the publisher.

I love this cookbook! There is currently so much interest in Cuba and this book only adds to it. While the recipes and photos look great, the stories only fuel my desire to make a trip there. It has such a vivid cover that you can't help but be drawn to it. Not only will I put it to use for the recipes but it's going to look great on display in my kitchen. I hope my friends don't read this review because it will spoil the surprise when they all get one over the holidays!

Every chapter is loaded with recipes that are full of flavor and that are unique to Cuba. From the sauces and marinades, to the roasts, poultry, and seafood, to the side dishes, to the dulces (sweets), and drinks, the variety is there. They are bright and have that great mix of Spanish and Caribbean ingredients that make you want to prepare every recipe. I first made the Jabarito with chicken and green olive aioli. It was a big hit with my family. Next I'll make the Paella. I can't wait to try many more recipes from this beautifully illustrated book.

This is a gorgeous cookbook. Flipping through the pages gives you a really intimate look at the delicious food and the people from this culture rich place ! Cuban food is very unique and this book includes ALL of the favorites! I love to cook Cuban food and this cookbook presents recipes in an

easy to follow manner with ingredients that are easy to find at the local grocery store, for the most part. And even if you NEVER made anything in this cookbook, you will be amazed at how beautifull the food is presented! A real work of art!

Beautiful book. Can't wait to start using the recipes.

Love, Love this cookbook.. the recipes are fabulous, trying them one by one! Each one is better than the next. And the photography is gorgeous, creating a sense of being in Cuba, and this cookbook draws me to travel to Cuba! Great job to all on a wonderful cookbook, this is the gift I will be giving for everyone on my gift list! So make sure you have all the necessary ingredients in your kitchen to wow your dinner guests!!

Good book.. good read

Hard to read and does not compare to others with nice pictures

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