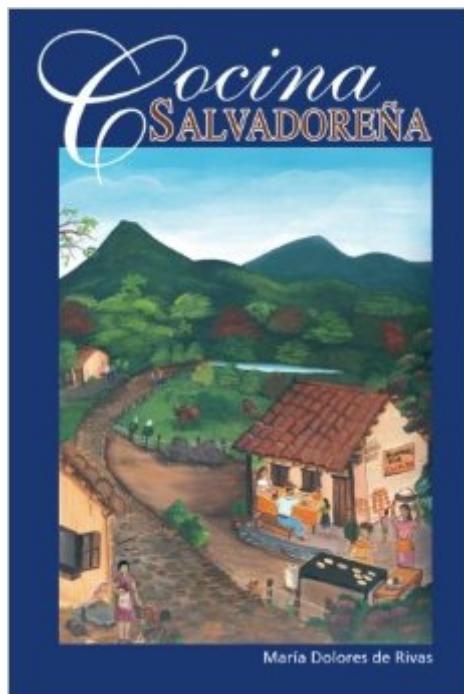


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Cocina Salvadoreña (Spanish Edition)



Synopsis

El libro Cocina Salvadoreña le lleva a un detallado recorrido dentro de la deliciosa gastronomía salvadoreña. En sus páginas encontrarás las recetas más representativas de la cocina de El Salvador: desde las mundialmente famosas pupusas, pasando por una aromática sopa de gallina hasta llegar a unos deliciosos buñuelos de yuca. De manera sencilla y práctica, usted podrá elaborar los más variados platillos propios de la cocina del dA- a a dA- a y las exquisitas comidas típicas que se preparan en los hogares salvadoreños, que se caracterizan por sus deliciosas combinaciones, llenas de color y lo mejor...de ¡mucho sabor!

Book Information

Paperback: 202 pages

Publisher: Grupo Impresión, S.A de C.V (November 12, 2010)

Language: Spanish

ISBN-10: 9992375795

ISBN-13: 978-9992375792

Product Dimensions: 6 x 0.5 x 9 inches

Shipping Weight: 12.8 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars (See all reviews) (22 customer reviews)

Best Sellers Rank: #211,760 in Books (See Top 100 in Books) #8 in Books > Libros en español > Cocina > Regional e Internacional #52 in Books > Cookbooks, Food & Wine > Regional & International > Latin American #304 in Books > Libros en español > No-Ficción > Educación

Customer Reviews

Unless you live in areas with large Salvadoran populations like LA or Washington, DC, you may not be familiar with the fantastic cuisine of this small country in Central America. The only drawback is that the book is entirely in Spanish, so you need to be fluent to be able to use it. It would have also been useful to have included a glossary of terms/ingredients that equates items to those that are can be found in the US.

I'm so happy when I saw this. Now I'm able to cook what my grandma cooked for me. Only thing it I wish it was hardcover, picture and bigger.

this book has some good recipes. but also a lot of strange recipes my salvadoran husband has

never heard of. it also has no photos, which is not really going to help anyone trying to cook these recipies for the first time. i don't regret buying it, but we do not use it.

My husband is from El Salvador and I searched for years to find a cookbook for him. Most cookbooks group Central America together in one book and this was the first book I found that actually was all Salvadorean. We haven't tried any of the recipes yet but many of them sound good and just reading them it is taking my husband back in his memory to his childhood. I didn't give 5 stars because of the lack of photos. There are only black and white photos at the beginning of each chapter and that's it. It would have been nice for them to include more photos of what the dishes are supposed to look like. And color ones at that. Also, some of the recipes are so trivial it's silly they were included. For example, coffee. Then they have a recipe for cafÃ© con leche (coffee and add milk). It's almost like they were just trying to fill up space.

These recipes are very authentic and thorough. The people who assembled and tested the recipes did their homework. It is like a small encyclopedia of the recipes of El Salvador. For any one who wishes to make dishes from their childhood but has no access to a grandmother to guide you then this is your book. My Spanish is so-so but I get the gist of each recipe. I am so happy I bought this book. God bless the people who published it and put it together - you have created a treasure. If it could be translated into English I think it would sell very well, as well.

I bought 3 copies of this book for family and friends who love to cook. They say that it is nice to have that many dishes in one book. In my opinion, this is a good book to add to a collection of cooking books.

The reason I just like rather than love it is because there are some words that I do not recognize, such as: peruleros, pepescas, chanfaina. However, other than that, I am happy to have this book.

Lots of great recipes. I saw other people complaining about not having pictures, but you can just google the item to see pictures. Don't let that stop you from getting this book

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