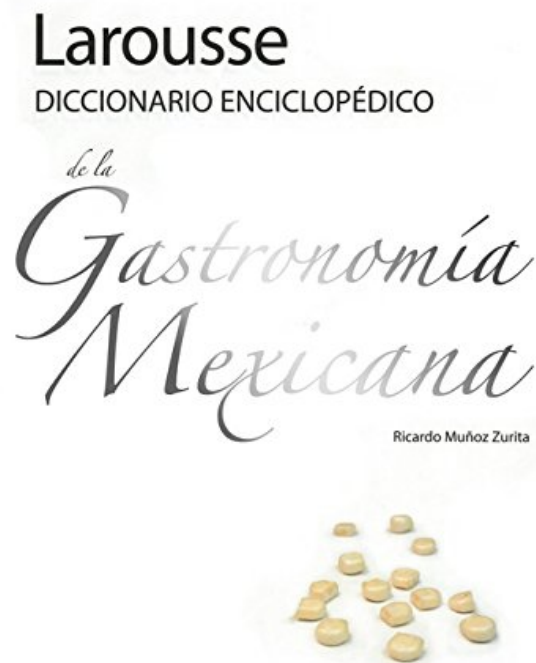


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About the Author

The culinary career of Ricardo Muñoz Zurita is undoubtedly the most prestigious in the field of research and traditional Mexican cuisine, and the proof is in the many tributes and recognitions he has received.

His name is linked to a comprehensive and prestigious career, and has been called "the prophet and preserver of culinary tradition," by Time magazine in October 2001. For his tireless research and culinary work Zurita has been called an "anthropologist" of Mexican cooking, the "Chef of traditional Mexican cuisine," and "the master of Mexican cuisine" among many others.

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The best reference and resource out there on Mexican cooking and cuisine, Larousse Diccionario Enciclopédico de la Gastronomía Mexicana covers just about everything from A to Z in 648 pages. In it Ricardo defines ingredients, cooking styles and methods, the cooking in various regions, utensils, festivals, foodways and more. There are also lists of antojitos, moles, mushrooms, chiles fresh and dried in handy chart form that makes it easy to figure out where a dish originated, what the major components are and what it might be called in the various areas of Mexico.

An updated new edition, that is beautiful, easy to use and enhanced with many color photos. This is a tremendous resource for serious students of Mexican cuisine.

La mejor referencia y de los recursos que hay en la cocina y la gastronomía mexicana, Larousse Diccionario Enciclopédico de la Gastronomía Mexicana abarca casi todo, desde la A a la Z, en 648 páginas. En ella Ricardo define ingredientes, estilos de cocina y métodos, la cocción en varias regiones, los utensilios, las fiestas, costumbres alimenticias y mucho más. También hay listas de antojitos, lunares, champiñones, chiles frescos y secos en forma de tabla útil que hace que sea fácil de averiguar dónde se originó un plato, lo que los componentes principales son y lo que podría ser llamado en las diversas regiones de México.

Una nueva edición actualizada, que es hermoso, fácil de usar y mejorado con muchas fotos en color. Este es un gran recurso para los estudiantes serios de la cocina mexicana.

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Most helpful customer reviews

7 of 7 people found the following review helpful.

Still imperfect, still wonderful, still unmatched. Buy it!

By danfromm

The Diccionario Enciclopédico de Gastronomía Mexicana's second edition is an expanded and revised version of the first, which is long out of print, hard to find used and very expensive when found. The first edition, very much a one-man job, was published in hard cover and loose leaf in forty sixteen page fascicles. The fascicles were accompanied by recipe inserts that make up an excellent cookbook with outstanding discussions of technique.

The second edition is in hardcover only and doesn't incorporate the recipe inserts. This is the only significant loss between the two editions.

The second edition has inputs from and revisions by committees of experts. What they add is worth the book's price, even for people who already have the first edition. Unfortunately chef Muñoz' distinctive voice is somewhat muted in the second edition.

One can quibble with many of the definitions. For example, the committee completely missed that the common name guavina -- several kinds of fish share it -- means Rainbow Trout in Colima. On the plus side, latin names of plants and animals are usually given. This is a great improvement.

Caveats and minor grumbles notwithstanding, there's nothing like the Diccionario Enciclopédico de Gastronomía Mexicana. It is the first place to look when trying to understand what an ingredient used in Mexican cooking is or to see the variety of recipes that share a name and, sometimes, little else. If you want to buy it, be aware it is not a cookbook. You would have to be very skilled in the art to cook from it. But if you want to know what ingredients and dishes are, no other reference matches it for depth and breadth.

Nothing in publishing is guaranteed until a book can be purchased but I have it from one of the translators University of Texas Press will publish an English translation real soon now. If you read Spanish and are serious about cooking Mexican food, buy the Larousse edition. If you don't read Spanish, pray that UT Press will deliver.

0 of 0 people found the following review helpful.

This is a comprehensive list of traditional and some modern ...

By FM

This is a comprehensive list of traditional and some modern Mexican food with details on origin and main components. Not a cook book that is what youtube is for. I use this to get ideas on what to cook and find out what the real/original ingredients and cooking methods were. And it is in Spanish so get a Latino friend or use Google to translate.

-FM

7 of 9 people found the following review helpful.

English edition or not?

By chazzzmo

Not sure if there was an error in shipping, but the copy I received is en Espanol.

I was under the impression that the publication of a revised, updated and expanded version of this amazing tome would also include, for the first time, an English translation. Amazon's product description indicates as such. I'll be sending this copy back as I unfortunately have not yet learned the author's native tongue.

I will update this review if it turns out that there is, in fact, an English edition available. Otherwise, I will quietly sob and curse myself because I still haven't gotten around to studying Spanish.

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