



## Cocina Tropical: The Classic & Contemporary Flavors of Puerto Rico

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Price: \$735.00

Categories: [COOKERY / FOOD & DRINK ETC](#), [National & regional cuisine](#), [SPORT, TRAVEL AND LEISURE INTERESTS](#)

### Product Description

Explore the tropical flavors and rich culinary traditions of America's island paradise. Puerto Rico, a land of gorgeous beaches and luxurious resorts, also boasts a rich culinary culture with a mix of influences: Spanish, African, Taino (Native American), and French. For adventurous mainland cooks in pursuit of exotic flavors, this book offers exciting new territory, and for Puerto Rican descendants everywhere, it pays tribute to the beloved homeland. Jose Santaella presents foods that only a local would know: the tradition of lechon-spit-roasted suckling pig-in the mountains near the rainforest, or dumplings of mashed plantains with land crab hand-rolled in ramshackle shacks along the shore. Among the book's more than one hundred recipes are classics like Salt Cod Fritters with Pique and Fried Whole Snapper with Pineapple and Cilantro Salsa, as well as contemporary creations, such as Avocado and Papaya Salad and Curried Goat with Lime and Orange Rice. Cocina Tropical captures the flavors and spirit of this truly enchanting island.

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