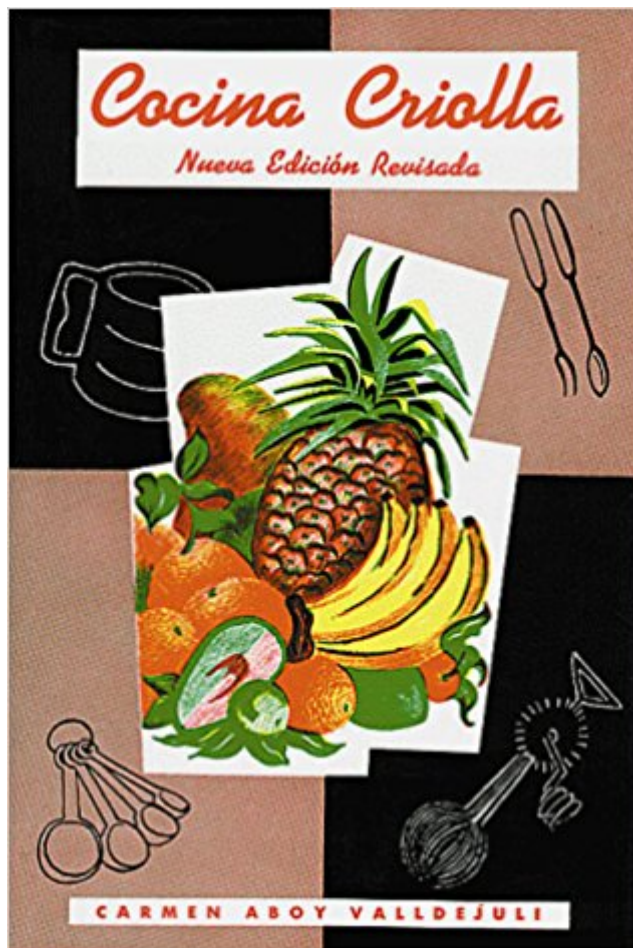




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Cocina Criolla



Synopsis

"The foremost authority on Puerto Rican cooking is a silver haired, stylish, and warmly hospitable woman named Carmen Aboy Valldejuli . . . [her books] are considered today to be the definitive books on island cooking."-New York Times

Written entirely in Spanish, *Cocina Criolla*, the standard reference work on traditional Puerto Rican cooking, is in its 68th printing and has special appeal to those who enjoy the island's cuisine. In addition to offering hundreds of delicious recipes, *Cocina Criolla* includes advice for the inexperienced cook that ranges from suggestions about the most efficient way to read a recipe to suggestions about what kitchen equipment every cook should have. *Cocina Criolla* no puede compararse con la generalidad de los libros de cocina. En muchos puntos difiere grandemente de los otros. Pero por su encaje perfecto en la necesidad actual de literatura culinaria práctica y útil y por la forma detallada y característica de sus recetas es, de por sí, único en su clase. *Cocina Criolla* solucionará muchos problemas domésticos y por lo tanto, está llamada a ser un libro indispensable en el hogar. The English edition of this book, *Puerto Rican Cookery*, is in its 36th printing with more than 167,000 copies in print and is also available from Pelican.

Book Information

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Customer Reviews

Text: Spanish

Carmen Aboy Valldejuli expressed her hopes that, eventually, all readers may wend their way to Puerto Rico to sample these delicacies in the land of their origin. But, she was certain that the recipes in Puerto Rican Cookery would bring the flavor of the islands to your own table. Pelican also publishes the Spanish version of this book, *Cocina Criolla*, as well as the Spanish cookbook classic *Juntos en la Cocina*, written by Valldejuli and her husband, Luis F. Valldejuli. Valldejuli passed away in 2005.

My mom has had this since as long as I remember. Every other Puerto Rican I know also tells me that their mom had this on her kitchen. I don't know any other book that is more authentic than this. Note however, that this book is entirely in Spanish. I've read that the equivalent English book is "Puerto Rican Cookery". A hidden gem in this book is the amazingly simple "yemas reales sabrosas" (p. 426 in this book). My mother used to bake this cake frequently when I was a kid, and we used to call it "bizcocho de 12 yemas", because the recipe calls for 12 egg yolks (and basically this is the only major component apart sugar). My mom makes the recipe for "merengues" in p. 427, but instead of making individual merengues she pours it over the "Yemas reales sabrosas" (after they are done) like a thick frosting, and then does step 4 of "merengues" (placing it in the oven to cook the merengues); I think you'll have to play around with the time to get the merengues "frosting" cooked & toasted and not drying the "yemas reales sabrosas" in the process.

I love this book. This book has the old ways of cooking authentic Puerto Rican Food. This book was past down starting from my Great Great Grandmother. I had to buy another copy for my mother because the original one was falling apart. I learn all my cooking from this book since i was a kid, i'm glad its still around. Also there is a English edition called Puerto Rican Cookery that comes from this book so you can't go wrong!

Nice purchase! Book was in excellent/new condition including sleeve cover(as described). Great traditional P.R. recipes just like abuelita and mom use to make at home. This is the Spanish edition. The english edition would be "Puerto Rican Cookery" by the same author. You have an abundance of dishes, desserts, meats and pot stickers to choose from. You'll enjoy cooking all the great dishes from yesteryear which are staples in many of the Puerto Rican homes and, still cooked by many cooks, today. Buen Provecho!(Bon Appetite!)

Wow...I received this book earlier than I anticipated and what a great recipe book! This book has

been added to my collection and many of the dishes are similar to the recipes shown on my Cuban Cookbooks. This book contains many different versions of the famous "Flan". This is going to be quite a treat to say the least. When my mother was alive, she used to make "Flan" for me and my kids and we surely miss it!! Needless to say, I highly recommend this book. Thank You, Joseph L. Mesa

An extra copy for the household...I have found my old one. I grew up in San Juan; cooking with my grandmother, mom and aunts. Most of the daily staples I learned to cook by doing. Like many of the other traditional cuisines, each mom has their own version of the recipes. Small variations that make it uniquely their own, although not difference. Good reference book. It is old-fashioned in a good way. It helps me remember as well as give recipes to people.

This a classic book in Puerto Rico and it's very common to have it in your kitchen. If you are from Puerto Rico you know what I'm talking about, if you are from other parts of the world, please buy this book (if you like to understand and taste our food). It's simple, classic, basic, a must have in every kitchen.

Such a great book!!!!!! I loaned it to family member who never returned it. I know they are enjoying it. I am keeping this one for myself!!!!!!

I've had this book for over 25+++ years and my best friend who is Colombian from Cali and married to her Puertorican husband, lost hers, so I gifted her with one and she was thrilled to have it once again in her library of cook books. I too was thrilled I was able to find it on . T.G.F.A.com ... ;-)

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