



Tamales

Mark Miller, Stephan Pyles, and John Sedlar

Resumo de Tamales

Fresh takes on tamales—from three pioneers of modern Southwestern cuisine Inexpensive and easy to make, tamales—those delectable little packages of corn masa dough with a tasty filling and wrapped in a dried corn husk—are one of the most versatile, and increasingly popular, dishes of Southwestern and Mexican cooking.

This beautiful book brings together the "top tamales" of three acclaimed southwestern chefs, who pack a delicious array of flavors into renditions that range from the classic to the exotic: Ratatouille Tamales with Rosemary-Queso Fresco Pesto, Lamb Tamales with Mint, Black Beans, and Blackened Tomato and Mint Salsa, and even Chocolate Bread Pudding Tamales.

With photographs and illustrations, this book offers a wonderful contemporary introduction to what could be called North America's "original" wrap. Mark Miller (Santa Fe, NM) is a partner in two restaurants, Red Sage in Washington, DC and Wildfire in Sydney, Australia.

He owns Coyote Café in Las Vegas. Stephan Pyles (Dallas, TX) is the first Texan inducted into Who's Who of Food and Wine in America. His restaurant, Star Canyon, has been on the list of "best new restaurants" in Esquire, Bon Appétit, and Town & Country.

John Sedlar (Santa Monica, CA) was declared by Gourmet as "the father of modern Southwest cuisine." He has made frequent television appearances on such programs as the Today show, Lifestyles of the Rich and Famous, CBS This Morning, CNN, and the Food Network.

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