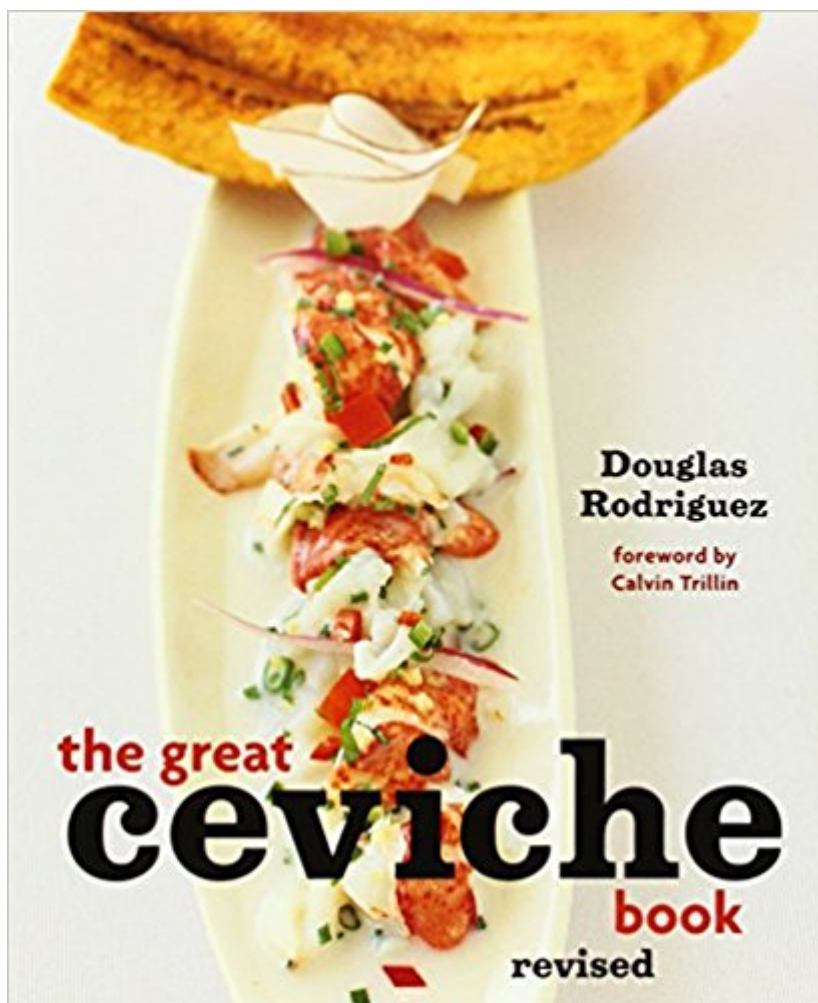


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The Great Ceviche Book, Revised



Synopsis

The Great Ceviche Book is the definitive, authentic guide to this fresh vibrant cuisine. Ceviche—fresh seafood cured in citrus—boasts lively, bright flavors along with a low-fat, high-protein healthiness. In this revised edition of The Great Ceviche Book, award-winning chef Douglas Rodriguez reminds us why he is the foremost Latin chef in America. You'll find straightforward instructions and confidence-building advice to walk you through all the ceviche fundamentals: its basic formula of six ingredients, the four safety commandments, helpful kitchen equipment to have on hand, and serving suggestions to create beautiful presentations. Rodriguez's passionate take on the subject offers more than forty diverse ceviche recipes, from traditional dishes originating in Central and South America such as Chilean Sea Bass with Lemon Oil and Ecuadorian Shrimp, to recipes that draw on diverse ethnic influences such as Gingered Toro Tuna with Soy and Sesame. Chapters on tasty side dishes and helpful basics round out everything you need to know to make this simple yet sophisticated cuisine in your own kitchen. Rodriguez's streamlined preparations allow home cooks to focus on the virtues of freshness and pure flavors.

Book Information

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Customer Reviews

"[Douglas Rodriguez is] the man who . . . brought ceviche into the Manhattan mainstream."—Calvin Trillin, from the foreword

DOUGLAS RODRIGUEZ is regarded as the creator of Nuevo Latino cuisine. Throughout his

extensive professional career as a chef, he has received numerous accolades for his remarkably original cuisine. He won the Chefs of America Award (1991), Culinary Master of North America and New York awards (1994), the James Beard Foundation Rising Chef award (1996), and received a nomination for the James Beard Foundation Best Chef: New York award (1999). In 2009, he was nominated for the James Beard Foundation Best Chef: South award for his restaurant OLA and starred in the first season of Top Chef Masters on Bravo TV. Rodriguez also owns the restaurants D. Rodriguez (Miami), Alma de Cuba (Philadelphia), and Deseo (Scottsdale). He is the author of the groundbreaking cookbook Nuevo Latino, as well as Latin Ladles and Latin Flavors on the Grill. Rodriguez resides in Miami.

LAURA ZIMMERMAN is a freelance food researcher and writer. After several years in strategic consulting, she turned her career toward the food industry, specializing in marketing and research and development. She lives, eats, and writes in Chicago.

LUV IT!! EASY TO READ EASY TO FOLLOW

Decent, but not as helpful as I was hoping. Would be better to have more variations on basic ceviches.

I highly recommend this book to anyone interested in learning about making ceviche at home. It demystifies the process, and it contains some delicious recipes, with very appealing photographs of each item.

I am a chef and love Ceviche. I purchased my first copy of this book in Peru. I purchased my second copy from [Amazon](#) as a gift for a fellow food lover who loves to cook. The purchase from [Amazon](#) was by far a better deal than my original purchase. If you love ceviche as much as I do you will love this book. I highly recommend this book and the best price is from [Amazon](#) !!

This book is a must for those who love fresh seafood cooked in citrus. It is an outstanding book in how to and seafood safety. I love ceviche and this book has so many great recipes.

I live in Mexico and I am a ceviche hard core fan. This book is a jewel because it shows many dishes from different countries what makes it very interesting to me. Good photos.

Good for recipes from starter to expert. Really enjoying in my first ceviche attempts.

Ginger tuna on page 44 is amazing! I made it and my family loved it! It's sort of like the Oriental at Jaguar in Coconut Grove, FL. Yum!

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