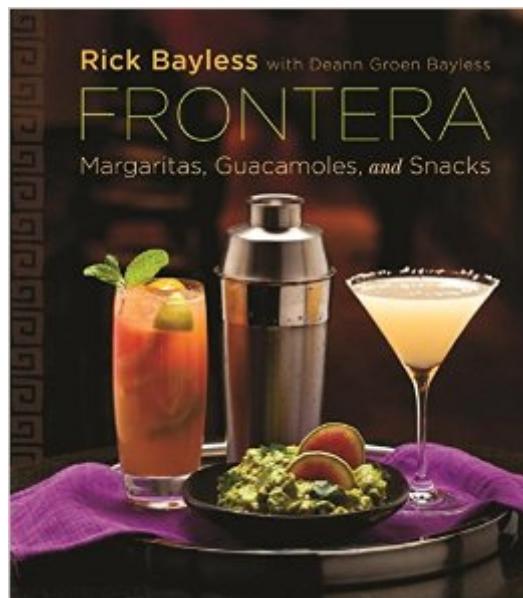


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# Frontera: Margaritas, Guacamoles, And Snacks



## Synopsis

A brand-new collection from Americaâ™s leading authority on Mexican cooking. For years, fans have urged Rick Bayless to collect recipes for his prized margaritas, guacamoles, and snacks in one book. Now Rick shares 35 new and classic margaritas, including his version of the perfect margarita, the popular Topolo Margarita, and modern variations made with Mezcal. Thereâ™s a margarita for every budget, taste, and season, including the Quintessential Strawberry Margarita. Rick also provides a guacamole recipe for each month of the year, such as a summer guacamole with grilled sweet corn and roasted jalapenos. As added bonuses, Rick suggests aqua fresca cocktails, with fresh fruit juices, and offers recipes for nut and vegetable snacks. Each recipe is written with the kind of exact and easy-to-follow directions that guarantee great results every time. *Frontera: Margaritas, Guacamoles, and Snacks* is a must-have for anyone who has eaten at Rickâ™s restaurants or just canâ™t resist the undeniable pleasure of a margarita and its perfect complements. 50 color photographs

## Book Information

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## Customer Reviews

All you need to provide good drink and food to friends. Easy to follow, and don't get hung up on the high end ingredients. Meaning, you don't have to go to great lengths to locate the specialty ingredients. If you found this book, you are smart enough to know how to make it work with substitutes.

This book is mostly about tequila cocktails. And as usual for a Bayless book, the recipes are wonderful. I really don't care about snacks since I can make plenty out of his other books. I've made several of the cocktails and they are great. The two guacamoles I made were amazing. Just keep in mind that if you want a lot of snack recipes, there aren't many here. But everything in this book is pure gold.

We made the Tangerine Spice Margarita over the Holidays and loved it. Actually I have to say it was a bit strong so we had to tone it down slightly with more Tangerine and Lime juice but the taste was perfect for that festive cheer. It sure beat eggnog! The one criticism I have is that I would have liked to see more hors d'oeuvres or finger food type recipes as opposed to just spiced nuts and guacamole, but otherwise I am pleased.

I love to entertain friends and in doing so, have picked up quite a few cocktail books and this is my favorite that I've come across so far. It's packed with recipes for classic margaritas, seasonal fruit and herb margaritas, Mexcal margaritas, modern tequila cocktails, Aguas Fresca cocktails, and tequila dessert cocktails. To accompany your drinks there are also guacamole recipes and vegetable and nut snacks. There are a few things I love about this book and that make it a cut above the other cocktail books I've picked up. First, there is a good mix of more classic recipes and more inventive recipes. I especially love that the inventive recipes were for drinks I hadn't seen before in other cocktail books like Coconut Horchata Cocktail, Tamarind-Mezcal Margarita, and Pineapple Margarita with Jicama, Cucumber and Crushed Chile. The guacamoles are equally creative. I'm especially smitten with the Guacamole with Strawberries and Habanero, Watermelon-Ginger Guacamole, and Roasted Tomatillo Guacamole with Crunchy Chicharron. And the Apple-Fennel Guacamole sounds unusual but is addictive. I'm glad I trusted the book because it was a huge hit and tasted both indulgent and refreshing. Many of the drinks and guacamoles are also seasonally focused so if this is something that is appealing to you (and it is to me) you'll really like this book. As an entertainer I was especially excited that each cocktail has instructions and an ingredient list for making a single drink as well as making a pitcher for a party (which makes 8 cocktails). This seems common sense, but this is the only book I have seen that has pitcher instructions for every cocktail. Most books have only a section of pitcher drinks with few recipes. Those sections in other books also tend to focus on classic punches so you don't get a lot of variety, especially if you are looking for drinks that aren't sweet or fruit-based. For me recipes that make an entire pitcher of drinks are great because while you could use the ratios for a single drink and size up, not every drink tastes

good when made in advance and sometimes the ratios don't hold up. Pitcher drinks are also much more practical for me because it is rare I make just one drink for myself (especially when specialty ingredients or spirits are called for) and if I am entertaining I want to enjoy the party and not play bartender. I made the Caramel Apple Cocktail for a party recently and the pitcher was nearly empty by the end of the night. It's worth noting that many of the cocktail recipes do have quite a few ingredients, including specialty liquors and spirits so getting the supplies to make them can be a little pricy and time consuming. However, this has been true of other cocktail books I have picked up as well. I have yet to find a cocktail book that has innovative drinks and uses only common ingredients or basic liquors and spirits. I do though like that the homemade components like purees and sweeteners can often be made in advance, which is great for entertaining and in some cases the authors also offer up store bought alternatives. I also like that he gives liquor and spirit recommendations, including options at different price points. I also didn't have any problem finding the ingredients he calls for, although I live in a large city so your mileage may vary. I also appreciated that the quality of the photographs in the book were great and that the instructions were clear and easy to understand. He also provides a good amount of background on the basics of margarita and guacamole making. I do think the one thing worth noting is that if you are most interested in appetizer recipes, and not cocktail recipes, this is probably not the book for you. I was pleased with the amount of guacamole recipes offered but the snack recipes are pretty limited and they are also more like light bar snacks vs. more substantial appetizers. I expected this so it didn't negatively impact how I felt about the book, but if I had gone in expecting substantial appetizer recipes I would have probably been disappointed. Overall, I couldn't have loved this book more! Even having picked up many cocktail books over the years, this is by far my favorite.

I got this book after an awesome visit to Frontera Grill in Chicago. If I ever make it past the drink recipes, I'll update the review. The drinks in this thing are awesome!. I've made several thus far and loved all of them (although my friend didn't care for the Apple-Habanero Margaritas). The only possible complaint I have is that the tequila old fashioned recipe in the book is different than the one I had at Frontera, but luckily I took a photo of the drink menu and was able to approximate it.

This is a fantastic book if you love entertaining - or just love to enjoy great drinks and snack with your friends and family. I've tried several of the guacamole and snack recipes (the chilied nuts and pumpkin seeds are terrific), but the Margaritas are the star of the show. The Topolo Margarita remains a classic, but the Cilantro-Jalapeño Margarita has become the hands down favorite

among my friends and family. We also love the Pineapple and Tangerine Spice margaritas. The Strawberry Margarita is delicious too - none of these have the overly sweet quality one so often gets in fruity margaritas. The exceptional balance of these drinks is what truly sets them apart. I haven't tried the mescal margaritas or dessert cocktails yet, but plan to in the coming weeks. Other hidden gems in this book are the specialty salts for rimming (Guajillo Chile, Allspice, Cilantro, etc), and the infused triple secs, agave syrups - even meyer lemon infused tequila, and several short essays on Tequila vs. Mescal, guacamole and other related subjects. There's also an excellent page demonstrating a really easy and cool way to make perfect lemon twists, 5 or 6 at a time. One note: the margaritas are all sized to end up with about 4.5 oz per drink, which means they can look sparse in one of the giant 10-12 oz martini glasses that are so popular now. I'd recommend that you invest in some good 6 oz martini glasses to showcase these marvelous drinks. Highly recommended!

My favorite things are Margaritas and Guac. Some of these recipes for drinks include expensive ingredients. But it sparked a strong passion for creativity in my margaritas.

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