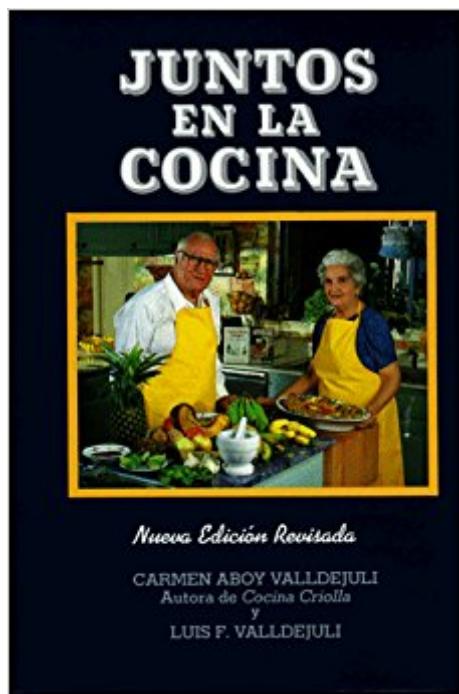


The book was found

# Juntos En La Cocina (Spanish Edition)



## **Synopsis**

Carmen Aboy Valldejuli was, according to New York Times food critic Craig Claiborne, "the foremost authority on Puerto Rican cooking" whose cookbooks are "the definitive books on island cooking." Her cookbook, *Juntos en la Cocina* (Together in the Kitchen), is the result of fifty years of love, sharing and hard work. Carmen and her husband, Luis presented their favorite recipes in this new volume. Now these flavorful meals are available to anyone interested in learning the art of Puerto Rican cuisine from two of its finest teachers. Written in Spanish, *Juntos en la Cocina* provides a complete tour of the culinary arts of Puerto Rico. Adobo and sofrito, the bases of many island dishes, are described in detail. To enable both novice and experienced cooks to create savory meals, each recipe gives step-by-step instructions, with special emphasis on preparation and serving. Sample Chili con Carne, Chicken Fiesta, Carne Empanada and traditional black beans and rice. Pasta is never dull with recipes for Lasagna a la San Juan and Spaghetti Florentine. And dessert temptations include chocolate and mango flan, queen's cake and other exotic pastries. Whether you are working alone in the kitchen or with someone you love, *Juntos en la Cocina* is a friend you won't want to be without.

## **Book Information**

Hardcover: 456 pages

Publisher: Pelican Publishing; 2 edition (May 31, 1995)

Language: Spanish

ISBN-10: 1565541553

ISBN-13: 978-1565541559

Product Dimensions: 6.3 x 1.5 x 9.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars 14 customer reviews

Best Sellers Rank: #646,043 in Books (See Top 100 in Books) #98 in Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian #121 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #7981 in Books > Reference > Foreign Language Study & Reference

## **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. The late Carmen Aboy Valldejuli is also the author of Cocina Criolla, the standard reference work on Puerto Rican cooking that has more than 287,000 copies in print in Spanish. The English edition of Cocina Criolla is entitled Puerto Rican Cookery, which has more than 167,000 copies in print. Both are published by Pelican. Mrs. Valldejuli passed away in 2005.

This book contains completely new, faster and easier recipes to make without loosing any of our unique taste of Puerto-rican cooking. This book, together with the author's original book, "Cocina Criolla" belong together. Cocina Criolla has most of the basic recipes for the food eaten here in Puerto Rico, while this book "Juntos en la Cocina" has others which are easier and faster to make. The seasonings used in this book are the best we've seen and eaten and we recommend these books over other cookbooks (Puerto-rican) that we've used. We completely recommend this book to all those who love good and tasty food which is unique to our puerto-rican cooking; however we also recommend it together with the author's original book "Cocina Criolla". These two books are in our kitchen as well as in the kitchens of all our children and are considered to be like our Bible, with an Old and a New Testament. Highly recommended for all who love to prepare and eat good food.

If your looking for "the" puerto rican cookbook. Look no further, you have just found it! It has pretty much everything you can think of on puerto rico's cuisine. From showing you how to make sofrito to making arroz con gandules. This is the Second book made from the same Author. The first one is called "Cocina criolla" That my mother got from her great grandmother. And there is also a English edition called Puerto Rican Cookery that is also great book. Go get your cooking on!

I purchased this as a gift for a man from Puerto Rico, who is married to my cousin, who is fluent in Spanish but who hates to cook. At the very least I thought it might give him some ideas to expand his menu, however, my real hope was that they both would be inspired to try out a few recipes in the kitchen together. Promptly, I received a thank you call, and was surprised when my cousin told me she had purchased the same book, in English, decades ago when they were going steady. Even more surprising, was to find out she actually owns a yellow apron and now intends to buy her husband a matching apron, just like the author and her husband are wearing on the cover! My only

regret is that I am 1400 miles away from them and won't be able to enjoy their Puerto Rican comida. The book was suppose to inspire them, but I am now itching to try Puerto Rican cuisine.

Received this recipe book today and reviewed it. This book has a great number of recipes and many that I have never heard of or eaten before. Needless to say, I look forward to duplicating some of these recipes and so...let the adventure in the Culinary Art of Puerto Rican Cooking begin! This book is plum full of recipes which have been gathered for many, many years! I highly recommend "Juntos En La Cocina" if you like to cook like I do. Thanks, Joseph L. Mesa

Great addition to my library. Trying to preserve my heritage...for my nieces and nephew.

Wonderful new edition. Lots more recipes, improved explanations. Unfortunately no photos. I'd have paid extra for some images. Regardless, this is the "joy of Cooking" for traditional Puerto Rican food. I bought two copies: one as a gift because if I loan it out I doubt I'll get it back.

Love it! Is an excellent book to keep, it doesn't matter if you've lived in PR for 25 yrs you have to add this to your collection 'cause there is always something you forget & with this book "grandmas flavors" will always be with you! ;) Plus don't forget Cocina Criolla, they go together!

this book was bought by my friend, she like it very much and the recipes are easy to do and understandable.

[Download to continue reading...](#)

Juntos en la Cocina (Spanish Edition) Cocina en casa con chef James: Ingredientes simples para una cocina extraordinaria (Spanish Edition) Leamos juntos la Biblia: Historias de la Biblia para niÃ±os (Spanish Edition) Juntos para toda la vida: Una preparaciÃƒn para la celebraciÃƒn del matrimonio (Celebrar Y Vivir El Sacramento Del Matrimonio) (Spanish Edition) Easy Spanish Cookbook: Authentic Spanish Recipes from Cuba, Puerto Rico, Peru, and Colombia (Spanish Cookbook, Spanish Recipes, Spanish Food, Spanish Cuisine, Spanish Cooking Book 1) Spanish Phrasebook: 1,001 Easy to Learn Spanish Phrases, Learn Spanish Language for Beginners (Spanish Lessons, Spanish 101, Spanish Books) El Arte de la Cocina Peruana: Al comprar este libro estarÃƒs contribuyendo con la educaciÃƒn de muchos niÃ±os peruanos (Spanish Edition) South Beach Diet GuÃƒa para principiantes y libro de cocina: El plan de dieta infalible para finalmente perder peso que no puede y no fallarÃƒ (South Beach Diet - Spanish Edition)

Cocina cubana: 350 recetas criollas (Spanish Edition) 1080 recetas de cocina / 1080 cooking recipes (Spanish Edition) Cocina Italiana: Recetas Italianas para principiantes (Recetas sencillas para principiantes - Comida Italiana para todos nÃ º 1) (Spanish Edition) Cocina para tu bebÃ ©: Recetas saladas y dulces para niÃ fÃ os de hasta dos aÃ fÃ os (Spanish Edition) Clarita's Cocina : Great Traditional Recipes from a Spanish Kitchen Spanish-English English-Spanish Medical Dictionary: Diccionario MÃ fÃ ©dico EspaÃ fÃ ol-InglatÃ ©rrean English-Spanish Medical Dictionary: Diccionario MÃ fÃ ©dico EspaÃ fÃ ol-InglatÃ ©rrean (Spanish Edition) Welcome to Spanish Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Spanish Recipes (Spanish Food Cookbook, Spanish Cuisine, Diabetic Cookbook in Spanish,...) (Unlock Cooking [#19]) Gran Cocina Latina: The Food of Latin America Cocina criolla Cocina Cubana cuba cocina: The Tantalizing World of Cuban Cooking-Yesterday, Today, and Tomorrow Cocina Tropical: The Classic & Contemporary Flavors of Puerto Rico

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)