



Fiesta at Rick's: Fabulous Food for Great Times with Friends

Rick Bayless , Deann Groen Bayless (Contributor)

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Whether you're hosting a casual get-together with friends or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. With 150 recipes, Bayless offers you the key to unforgettable parties that will have guests clamoring for repeat invitations. There are recipes for small-dish snacking (Mushroom Ceviche, Devilish Shrimp), dynamic cocktails to get the party started (Champagne Margarita, Sizzling Mojito), and Bayless's signature takes on Mexican street food (Grilled Pork Tacos al Pastor, Roasted Vegetable Enchiladas). Live-fire grilled fish and meat dishes like the "Brava" Steak with "Lazy" Salsa will draw friends and family to the glow of open flames. And if you're going to throw a truly epic celebration, you'll need a killer finale like Frontera Grill's Chocolate Pecan Pie Bars or Dark Chocolate-Chile Ice Cream.

Fiesta at Rick's offers 150 diverse preparations organized into easy-to-follow chapters. But it's far more than a collection of recipes. With four complete, can't-miss menus for parties ranging from a Luxury Guacamole Bar Cocktail Party for 12 to a Classic Mexican Mole Fiesta for 24, Bayless has all your friends covered. Each of these parties has a complete game plan, from a thought-out time line with advance shopping and preparation to a fiesta playlist. Whether a first-time entertainer or a seasoned veteran, anyone can learn from the helpful sidebars, which cover topics such as how to shuck oysters, the perfect avocado for guacamole, and the best way to pick out fresh fish for ceviche preparations. Bayless breaks down the timeless building blocks that make up authentic Mexican food, explaining the value of fresh tortillas and providing surprisingly simple instructions for making your own Mexican Fresh Cheese.

Bayless's entertaining blueprint eliminates the guesswork, so you can let your inspiration run free. Companion to seasons six and seven of Rick's Public Television series *Mexico—One Plate at a Time*, *Fiesta at Rick's* is required reading for everyone who loves opening their home to friends and good times.

Fiesta at Rick's: Fabulous Food for Great Times with Friends Details

Date : Published July 5th 2010 by W. W. Norton Company (first published 2010)

ISBN : 9780393058994

Author : Rick Bayless , Deann Groen Bayless (Contributor)

Format : Hardcover 352 pages

Genre : Food and Drink, Cookbooks, Cooking, Nonfiction, Food, Reference



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Cissa says

What an enticing cookbook! It makes even an introvert like me contemplate having a big party! (OK, to be fair, I have organized a few such.)

SO many delicious variants of guacamole, for instance- and these are reasonably sized for the most part for fewer than a huge party. Many of the other dishes are, too- a party made of a lot of small plates can work for a smaller party by choosing among the options.

And- a recipe for cheese! Not to mention chocoflan, which- as a mix of chocolate cake and flan- may be my Platonic ideal of a dessert.

I was amused to see rosettes- albeit with a Mexican twist; I am ethnically Scandinavian, and these were a Yuletide staple for us.

I have 2 other Bayless cookbooks, both of which I love. I am glad to add this one to the mix.

Meredith says

Not as many recipes featured here that I wanted to try.

Carrie says

My husband make a creamy chicken dish from this book, and I said, "Holy cow, that tastes like something you'd get at a really good Mexican restaurant." There is some really tasty stuff in this book.

Claire says

Rick Bayless is such a fun and down to earth chef. And he's on a mission: to show people that Mexican cuisine is not what you find at your mall's food court.

I love this book, great recipes, instructions, even ideas for a full menu and how to prepare to entertain. The theme is around entertaining, so you may want to consider some of Rick's other great books if you are looking to dabble with authentic Mexican or are cooking on a smaller scale.

Laura says

Mango Guac, Tropical Beach Ceviche, Butternut Squash Tamales, Backyard Paella over an open fire YES PLEASE!!!!

Joyce says

Simply fabulous! Great book intended for special occasions. And I tried two recipes for the first time for guests, that's how much confidence I have in Rick, and both turned out to be great, not just good, but rather over the top. These two were:

- Impossible Cake
- Grill-Braised Short Ribs w/ Arbol Chiles, White Beans, Mushrooms & Beer

The other was a simple Fresh Fruit Cooler, which just shines on its own.

The only problem is that I can't wait for the next occasion so that I can make these dishes again.

Ah, but what do the other recipes in this book taste like.....

Kym says

I like the food, we tried several recipes from 3 books at our cook the book club. I found the recipes to have unusual ingredients, but not too hard to locate them. There are a lot of variations offered.

Deb says

Probably my second-favorite Bayless book set up with menus, recipes and ideas to throw fiestas/parties of different kinds, sizes, themes. The drinks, paletas and appetizer in particular are excellent.

Kendall says

Got this book at a Bayless event--watched him prepare two of the recipes and then tried them at a formal demonstration. Good book with techniques....and several types of queso fundido and guacamole! Good for elevating Mexican food to party status.

Gail Cooke says

“Fiesta” is certainly a well chosen word to be included in the title of Rick Bayless's 7th cookbook because each recipe is a delicious celebration of food. Not only is the food the tastiest but with FIESTA AT RICK'S one finds joy in the preparation and most especially in sharing with friends.. Many of us who know how ebullient Rick is on television may be pleasantly surprised to find that this same joie de vivre and encouragement come across on the printed page.

Offered as a companion to the sixth season of Rick's PBS series, “Mexico – One Plate At A Time,” this photographed filled volume presents 150 new recipes ranging from”Guacamoles, Nibbles, and Libations” to “Sweet Inspirations from Street Stalls, Bakeries and Ice Cream Shops” (do not, I repeat do not miss the White Chocolate – Mezcal Ice Cream found on page 310 – a little bit of heaven on earth!)

Whether you're cooking for yourself and a significant other or for a party of 20 Rick is a trustworthy guide, offering full menus and easy to understand day or two before the big event suggestions. For instance, since Fall is not too far away he suggests a Classic Mexican Mole Fiesta for 24. Your friends won't soon forget this get-together beginning with a Mexican “Cruidente” Platter with Chamoy Dipping Sauce followed by Lacquered Chicken in Classic Red Mole along with Sweet Plantains, Steaming Corn Tortillas and finishing with “Cafe de Olla” Flan. Yes, you can do this thanks to Rick's Fiesta Game Plan that includes equipment, a timeline (clearly explained day by day), serving strategy, and embellishments. It's a no-fail plan for a never to be forgotten Fiesta. Rick is a wonder at making preparations not only easy but fun.

What is my favorite recipe in FIESTA AT RICK'S? Impossible to say because each is so different treating us to varying taste sensations.

Next time I'm in Chicago my first stop will be the Frontera Grill owned and operated by Rick and his wife, Deann. Until then I've been having my first tastes of Frontera foods (FronteraKitchens.com). We started with Frontera Guacamole Mix – fresh tasting, just spicy enough with hints of tomatillo, garlic, green chile, and cilantro – unbelievably good! We made enough for 18 people and four of us devoured it in under an hour. So easy – simply mash ripe avocados and add mix – presto perfection!

Following that we tried Frontera Roasted Vegetable Soup – only 80 calories, no cholesterol – rich with tomato, corn, pepper, onion, zucchini. Yes, yes I know the directions say “Just heat & serve.” However, since it's summer in Texas we served it chilled topped with dollops of sour cream and loved it. Know it will be yummy and warming when cold weather comes.

FIESTA AT RICK'S is a much appreciated book at our house, and Frontera foods are much enjoyed.

- Gail Cooke

Rachel says

Loved this cookbook. The recipes and photos all look delicious and the author has interesting flavor combinations, such as Bacon and Tomato Guacamole, Garlicky-Habanero Macadamia Nuts, Summer Margarita with Cucumbers, Grilled Pork Tacos al Pastor, or the Chocolate Tres Leches Parfaits and Fresh Corn Cake, Veracruz Style. My mouth is watering just typing those recipe names. This cookbook has gotten me so excited about making Mexican food at home that I seriously want to own this cookbook.

Nadja says

Good solid cookbook from one of my favorite chefs. Chocoflan was sinful. Every recipe I have ever tried in a Rick Bayless cookbook was good quality. Consistent cookbook writer.

Janet says

Keeper recipes: Summer Margarita (made with cucumbers!), Creamy Chicken and Greens with Roasted Poblano and Caramelized Onions, Red Chile Roasted Tomato Salsa and Avocado-Dressed Shrimp a la Mexicana. Yum!

Misti says

Rick Bayless personifies the mexican food he cooks. His cookbooks are full of unassuming, yet truly delicious food. I think I'm going to have to add "Have fiesta at Ricks" to my bucket list.

False says

The photography is lush and flattering. Most of the recipes are party food, so nothing I am that interesting in at this time of life. Bayless is obviously passionate about Latina food. Most don't require expensive ingredients, but many ingredients...more than I would indulge in buying for day to day cooking. Still for those of a similiar passion, a good book.
