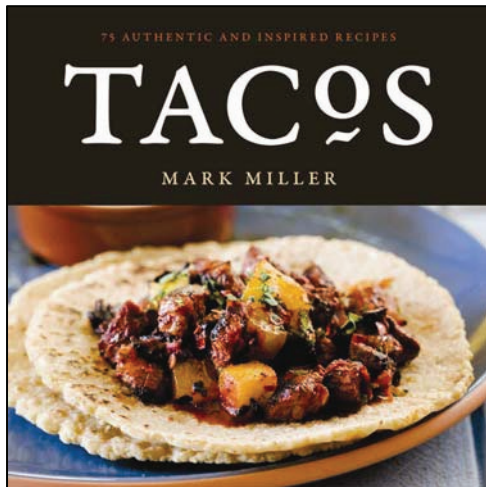


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# TACOS

*75 Authentic and Inspired Recipes*

**MARK MILLER**

Tacos are a wonderfully straightforward food—aromatic stewed or grilled meat, a few leaves of cilantro, a bit of chopped white onion, a modest spoonful of spicy salsa, the freshly griddled tortilla lightly coated with cooking juices and tasting intensely of roasted corn. But tacos are much more than a basic preparation of simply filling a tortilla. They are a way of personalizing our food, building a meal in a totally hands-on way—choosing the filling, the garnishes, the salsas, the sauces. Every time someone makes a taco, there is the opportunity for a unique culinary experience.

In *Tacos*, legendary Southwestern chef and cookbook author Mark Miller adds his own distinctive gastronomic sensibility to this collection of 75 recipes for building contemporary and classic tacos. His recipes creatively demonstrate that tacos are fresh, fast, economical, and easy, a good match to the rapid pace of our modern lifestyle. The sauces and salsas are rich in vegetables and seasonings, while protein—meat, seafood, poultry—is an accessory, enjoyed in smaller amounts. There is no need for expensive equipment to make them; the techniques are simple; and no cooking experience is required.

Tacos are like edible artifacts of Mexican history, culture, and geography as well as a platform for the ingenuity and resourcefulness of the home cook. The fillings in *Tacos* deliciously demonstrate this variety. Pork Carnitas (page 78) and Chicken with Mole Verde (page 41) from Puebla offer traditional and regional tastes. Calamari with Blackened Tomato (page 60) reflects coastal abundance. Tacos al Pastor (page 76) have Mediterranean roots. There are also Mark Miller's personal riffs inspired by the flavors he grew up with, re-creations of taste memories from his extensive travels, and spins on regional American classics, although they all connect to the Mexican kitchen.

Recipes for taco fillings make up most of the chapters, with salsas and side dishes each having a chapter of their own. Each filling recipe includes suggestions for tortillas and accompaniments, as well as beverages. All of the food in *Tacos* is lively, colorful, aromatic, tasty, crunchy, juicy, flavorful—a new frontier of food experience.



## About the Author

**MARK MILLER** is the acclaimed chef-founder of Coyote Café, in Santa Fe, New Mexico, and the author of nine books with nearly 1 million copies in print, including *The Great Chile Book*, *The Great Salsa Book*, and *Coyote Café*. He divides his time between Santa Fe and Asia.

*Tacos: 75 Authentic and Inspired Recipes* by Mark Miller

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