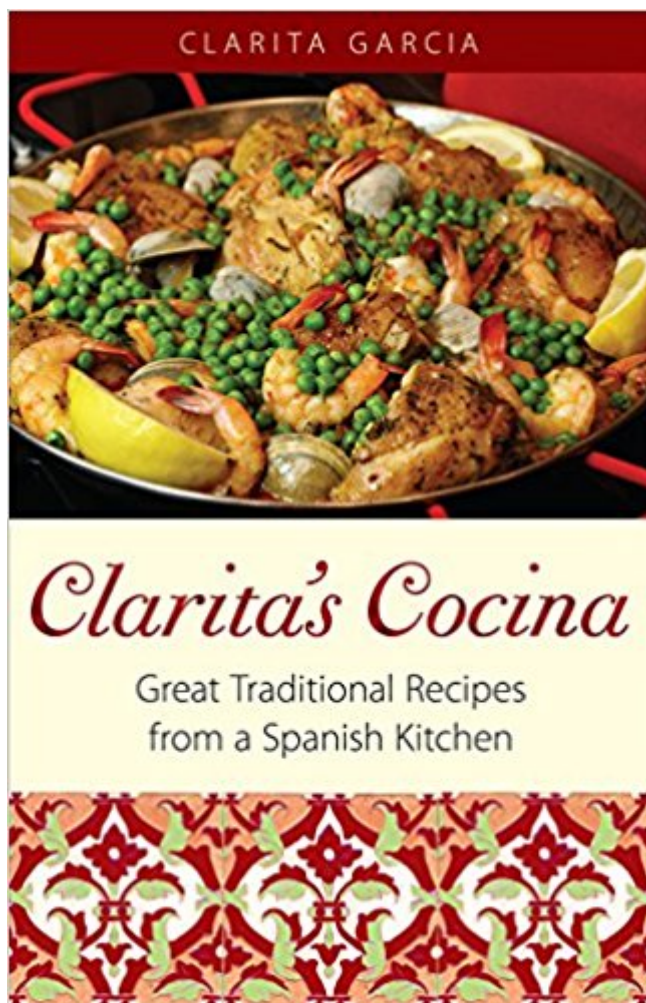


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# Clarita's Cocina : Great Traditional Recipes From A Spanish Kitchen



## Synopsis

This newly revised edition of this highly regarded Ybor City classic (original edition circa 1952) introduces Clarita Garcia's loyal readers and new friends to tapas - tantalizing hors d'oeuvres that are the mains of Spanish entertaining. Clarita is the doyenne of Spanish/Cuban cuisine in Florida and throughout the U.S. She continues to sprinkle her instructions with charming anecdotes, and countless down-to-earth pointers while offering authentic recipes for Spain's most famous dishes! The result is a truly complete book of SpanishCuban home cooking, a practical and convenient guide for the novice and experienced cook alike. Delectable recipes include Shrimp Creole, Seafood Casserole, Crab Meat Croquettes, Ropa Vieja, Stuffed Peppers Maria, Picadillo, Empanadas, Black beans, and the quintessential Chicken and Yellow rice. Over 100,000 copies sold!

## Book Information

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## Customer Reviews

"[Garcia's] down-to-earth approach and passion for the culinary arts comes through in every page of her cookbook, which is a wonderful resource for novice and experienced cooks alike. . . .By pairing the recipes with light-hearted anecdotes and invaluable tips and pointers, the cookbook is an appealing read and a treasure for your kitchen."

—Venice Gulf Coast Living --This text refers to the Paperback edition.

"This practical and convenient guide for novice and experienced cooks alike offers instructions with

charming anecdotes and countless down-to-earth pointers for Spain's most famous dishes!"--"Studio 10 TV" "Keep this one on a shelf that's easy to get to, because after you read it, you are going to go back to it time and time again."--"Orlando Sentinel" "Full of mouthwatering recipes most families would savor." --"Chicago Tribune"" "Instructions are very easy to follow and one of the things I love about this book (besides the great recipes) are the stories Clarita shares. . . . Pick up a copy of this book. You won't be sorry." --Tina McUlbertson in "Novel Meals "" "From the classic "Potaje de Garbanzos "(Spanish bean soup) and spicy "Camarones Criolla "(shrimp creole) to delicious "Tomates Rellenos "(stuffed tomatoes), these dishes are ripe with the passion and warmth of a Spanish kitchen. Clarita Garcia shares recipes from years spent managing her family's famous restaurant--Las Novedades--tried and true dishes from Spanish friends and relatives, and her own unique, delectable creations. The resulting savory delights will please and comfort the whole family. Not your average cookbook, this colorful guide to authentic Spanish cooking is enriched with Clarita's lively anecdotes and personal stories, making it a treasure for your kitchen. --This text refers to the Paperback edition.

I have owned my copy of Clarita's Cocina since it was first published. Sadly, it's out-of-print and used copies are getting hard to find. Her recipes came from both Spain and her husband's restaurant, Las Novedades in Tampa. My wife and I ate there twice while we lived in Tampa. Since my wife is a Tampa Cuban and I'm not even Hispanic, I learned all of my Spanish cooking from her mother's recipes and from Clarita's Cocina. The Arroz Con Pollo (chicken with yellow rice) is the most authentic recipe you'll ever find and makes this techy dish not so hard to make. If you love Spanish/Cuban food, please try to find a copy of this book. You can also Google the Las Novedades Restaurant in Tampa and view the many fine photos and text about it's history. It's too bad that Tampa's urban renewal of Ybor City destroyed this wonderful place. I recently purchased a used copy of the book from as a birthday present for my neighbor and friend, who is Hispanic.

I can't go pick up deviled crabs at the Seabreeze Restaurant on 22nd Street Causeway, Cuban sandwiches in West Tampa at La Teresita or Spanish Bean soup at the Columbia Restaurant in Ybor City anymore; but I can get closer to my Tampa roots, through the authentic recipes found in Clarita's Concina. This cookbook is well written, precise in its instructions and filled with humorous anecdotes. It's packed with traditional recipes and many that are new to me, but I'm anxious to try them all. Buy it, it's well worth the asking price!

Original review 2004: The food in Tampa is an amalgamation of Spanish and Cuban cuisine, unlike the food in South Florida which tends to be more Cuban/Caribbean. This cookbook is easy to use, filled with Clarita's wisdom and stories -- and the dishes are DELICIOUS! Still the best yellow rice and chicken recipe ANYWHERE! Also check out her companion book, Clarita's Cooking Lighter. Update 11 years later: I came back to see if I could find another copy of this book....mine has become so worn from use I thought I should get another while they are still in print. As I type this, black beans are simmering on the stove and the aroma of yellow rice and chicken fills the house. This is THE recipe for that dish. I also bought the Colombia cookbook and was pretty disappointed at their corresponding recipe. The tourists went to Ybor, the locals know the real Spanish food is along Columbus Blvd... True me, this book is the definitive resource for Tampa-style Spanish food that many of us grew up with... and it seems harder and harder to find each time I return to Tampa.

Upon moving to Tampa at the age of 15, I was happy to taste the Cuban food since many of my friends were of Cuban descent. I like cooking at home and now I have the recipes to create the dishes that I so loved as a kid. I made roast pork tonight and my husband said it tasted Cuban. He lived right around Yugo's and he said he went in there to eat almost every day after work.

I loved reading this cookbook (yes, I read cookbooks). There are so many great recipes in here that I'm overwhelmed trying to decide which ones to make. I've made a cookie recipe, a crab appetizer and a beef dish; all got rave reviews. The recipes are well written and easy to follow.

Awesome cookbook, came in excellent shape!

Bought as a gift. I'm from Tampa where this book is a must. My grandmother bought me my copy when I first started cooking. I now own hers too so each of my girls will be able to have one.

I was born & grew up in Tampa and grew up on great "Tampa Cuban" food. This book has recipes for food I remember. While my cooking doesn't come close to my Spanish Mother-in-Law, it reminds me of home.

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