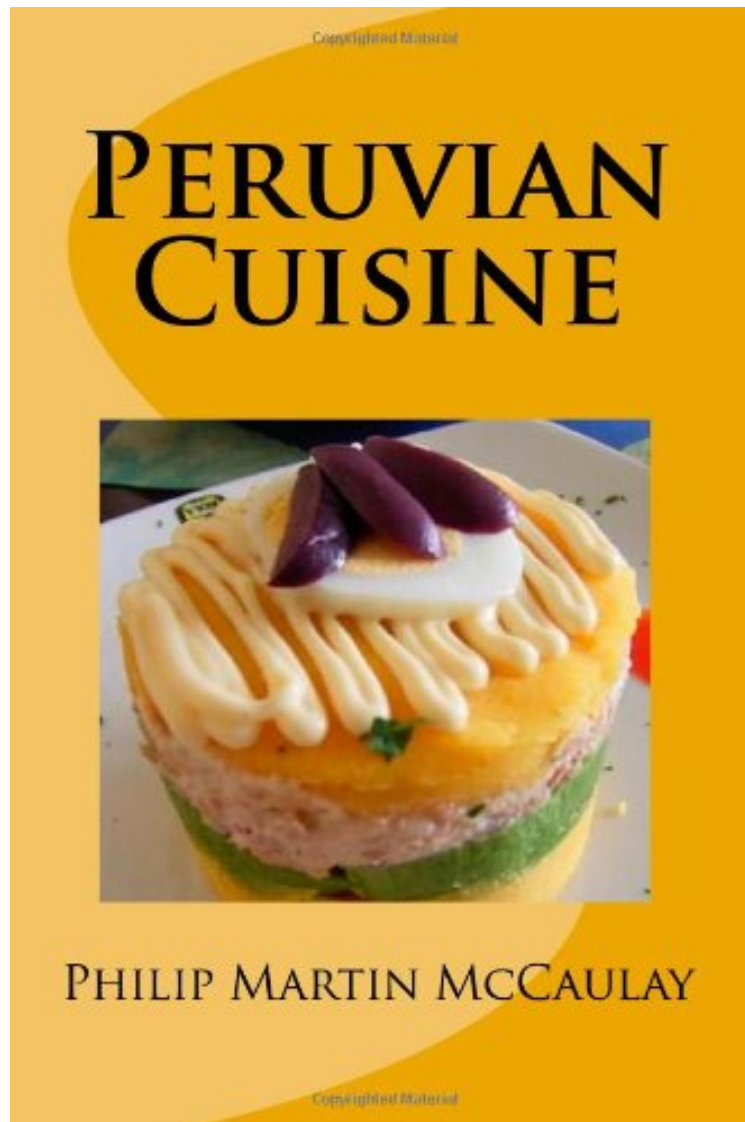


## Peruvian Cuisine

*Philip Martin McCaulay*

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**Philip Martin McCaulay : Peruvian Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Peruvian Cuisine:

4 of 4 people found the following review helpful. Authentic Peruvian cuisine in English!!By Lina\_24Finally a book for those who want to cook authentic Peruvian cuisine, but can't find it written in English! I am a 1st generation American with Peruvian parents who had Niccoli cookbooks in Spanish. My Spanish isn't that great so I would look for Peruvian recipes in English. This book is easy to follow (got pictures!!), gave me great reviews with my American and Latino friends, and it won't break the bank!0 of 0 people found the following review helpful. simple traditional

Peruvian recipes  
By Robin Purchase  
Simple and easy to make traditional Peruvian recipes  
good food with plenty of flavour. reminds me of my South American Holiday  
4 of 5 people found the following review helpful. NOT WORTH THE \$\$  
By C. Leon  
Do not waste your money on this BLACK WHITE "cheap" paper magazine style "book"... You are better off pulling recipes from the internet and printing your self.

Peruvian Cuisine is considered one of the most diverse in the world and is on par with French, Chinese and Indian cuisine. Thanks to its pre-Incas and Inca heritage and to Spanish, Basque, African, Sino-Cantonese, Japanese and finally Italian, French and British immigration, Peruvian cuisine combines the flavors of four continents. This book on Peruvian Cuisine includes recipes for Adobo de Chanco , Aji de Gallina, Alfajores, Anticuchos, Arroz con Leche, Arroz con Mariscos, Arroz con Pollo, Arroz Tapado, Bistec a lo Pobre, Causa Rellena con Pollo, Ceviche, Chicha Morada, Chicharrn de Cerdo, Choros a la Chalaca (Mussels Peruvian Style), Chupe de Camarones, Crab Causa, Ensalada de Pallares (Lima Bean Salad), Estofado de Pollo (Chicken Stew), Lomo Saltado, Ocopa de Camarones, Papas a la Huancana, Papa Rellena, Pescado a la Chorrillana, Pisco Sour, Pulpo al Olivo, Rocoto Relleno (Stuffed Hot Peppers), Seco de Cordero (Lamb Stew), Suspiro a la Limea, Tacu-Tacu, Tiradito, and Tortillas de Camarones.

About the Author  
Philip Martin McCaulay is an Actuary with a degree in Mathematics who has published books on pensions, investments, finance, real estate, card games, and massage therapy. He has traveled to seventeen different countries and found the Peruvian cuisine to be his favorite in the entire world. His personal favorite Peruvian dishes are Lomo Saltado, Crab Causa, Bistec a lo Pobre, Papa Rellena, Seco de Cordero, Tacu-Tacu, Alfajores, and Chica Morada.