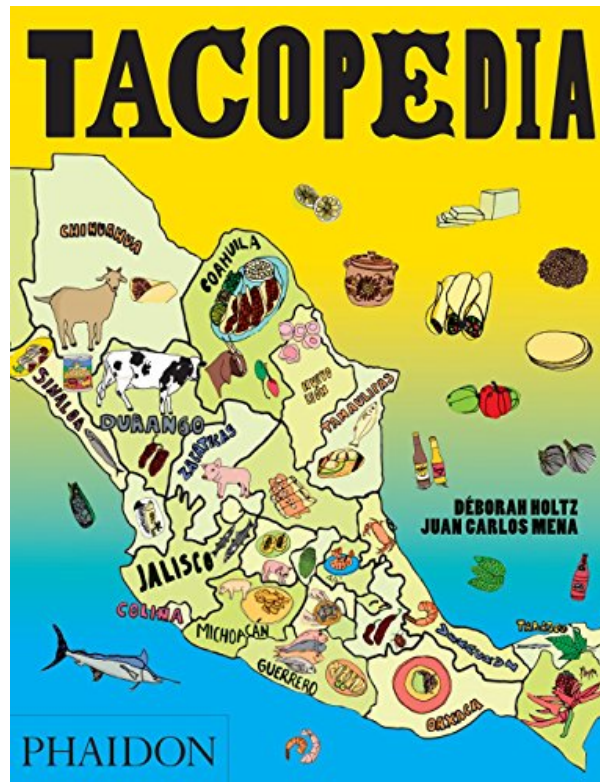
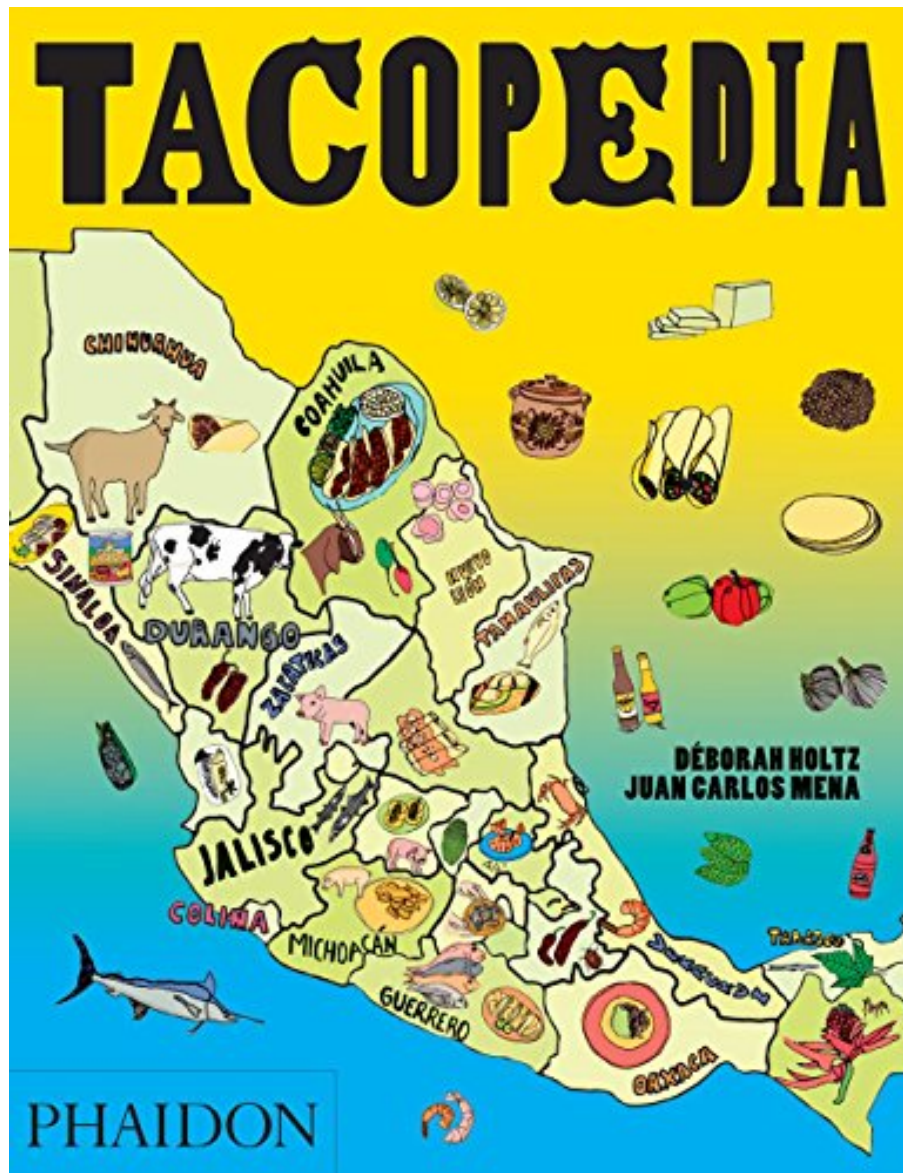


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Tacopedia is an encyclopaedic tribute to the vibrancy of Mexican taco culture. Explore one of Mexico's most popular culinary traditions through 100 recipes accompanied by interviews, street and food photography, illustrations, graphics, and maps that bring the full story behind each taco to life.

Tacopedia's highly graphic style will appeal to hip taco lovers, food truck enthusiasts, and serious followers of Mexican cuisine, both young, and young at heart.

Features:

- Forward by internationally renowned chef René Redzepi.
- 100 authentic recipes adapted from the Mexican best-seller from fillings and tortillas to salsas and sauces.
- Illustrated with 250 photographs, and accompanied by interviews, stories, illustrations, graphics, maps, and more that bring the vibrancy of the taco, and its homeland, to life.

- Sales Rank: #38857 in Books
- Published on: 2015-09-28
- Original language: English
- Number of items: 1
- Dimensions: 10.00" h x 1.13" w x 7.75" l, .0 pounds
- Binding: Flexibound
- 318 pages

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39 of 42 people found the following review helpful.

funny illustrations, interviews

By Char

I so very badly want to give this book five stars.

It's the closest any book could ever come to explaining Mexican taco culture to an outsider, in all its informal, hyper-local, insanely delicious diversity and variety. I've learned about tacos I never heard about even when I lived there, and there are interviews, quotes, and even social media posts from taco fanatics and chefs that bring deep dimension to the taco. It's loaded with cartoons, maps, funny illustrations, interviews, and other errata that's just delightful. Representative recipes are included, too. It's a fond, rich book-length love letter to a food and its surrounding culture that I love too, and it's inspired me to go on a weeklong taco binge of epic proportions. I wouldn't even necessarily call it a cookbook, as most of its running length is essays, profiles, and description rather than recipes.

However, there are two major demerits.

- The book is cheap. Dull, rough stock, an odd, floppy cover, and construction that doesn't inspire confidence. It's a damned shame that this didn't come with a hard cover and wasn't printed on the glossy stock that its vibrant colors, cartoons, and photography demand. This is the sort of paper novels and so on are printed on - and not the nice first-run hardcovers, but more like that of a paperback. This is a book that will never be used in the kitchen. because a grease spot would soak through the next five pages.

- The recipes are hit or miss: Many of the included recipes skip steps, assume familiarity with Mexican techniques, and vaguely mention techniques that many Americans will not know. I've been cooking this stuff for years, but a newbie Mexican chef would be up a creek with many of the recipes. This book has so much content that's not recipes that this matters less than it might in a book that was primarily a cookbook, but it's still disappointing.

That said, the book is still worth every penny; it's a true delight, to be savored like a novel. It's just that it'd be worth every penny of \$5-7 more too, if that'd buy paper stock worth a damn and a hard cover. I can overlook the recipes, but the construction lops off a star.

Also: I want the Tacografia map as a poster-size print to frame on my kitchen wall.

16 of 19 people found the following review helpful.

I LOVE this book

By Luminosa

I LOVE this book. It is a glorious, colorful, celebratory explosion of food, culture, history, recipes, lore, images, and much more. It is rich with insightful information. It is loaded with great recipes: I have a truly huge cookbook collection with a strong core on Mexican food. I am also a taco addict, having been raised in LA's Lincoln Heights and then SF's Mission District. I have a number of good books addressing tacos (Rick Bayless and Tacolicious come to mind...), but this book jumped way to the top: the section on birria alone was my reason to buy it, with excellent background on and recipes/methods for this. The classic pork al pastor is quite excellent...but since we don't eat pork, the reference to using other meats/poultry/fish with this same method was a welcome revelation. There is so much excellent content on sauces, salsas, taco-relatives including flautas/taquitos, enchiladas, quesadillas, tortillas and more....touching on all without ever losing the taco focus...it is awesome.

BUT, PLEASE NOTE: this is a very "non-linear" book in terms of organization, and how many recipes cross-reference to others, and with a wildly exuberant graphic presentation and layout....it is fun, colorful, encourages exploration, packed with tidbits, essays, images and more...so, IF you need a very traditional, logical, methodical, exacting layout, THIS MAY NOT BE FOR YOU! I am saying this to warn folks in advance so they don't trash the authors with low-ratings for the author's wonderfully creative and fun approach to this iconic street food. You may have to dig around a bit to get into your subject/recipe of

interest: the book is designed to engage you that way, and it is way cool! It effectively uses graphics, pop-up text inserts, photos etc to convey info. It is fun, but delivers a load of valuable info.

I have only one (rather huge) criticism: while I much appreciate the aesthetic of the rather rustic page stock, the cover, as another reviewer noted, is inexcusably flimsy and that extends to the binding as well. The book invites heavy use but with heavy use it is likely it will fall apart and need a huge rubberband to hold together: this is VERY disappointing considering the usual high-quality of Phaidon publications, even in softcover. (Yo...author, Phaidon...what gives with this?)

Because the content is exceptional, I give it 5 stars despite this flaw. That is my story and I'm sticking to it. Oh, if you need a more tame and rather less thoroughly insightful bunch of taco recipes with a traditional layout, try Tacolicious or Rick Bayless...or just Google up some recipes.. Tacopedia is way more than recipes, but those it provides are excellent, especially for cooks comfortable in the kitchen or adventurous beginners.

14 of 16 people found the following review helpful.

Kind of messy design and printed on super cheap stock

By S. Ford

Just got it. Kind of messy design and printed on super cheap stock. But this sprawling hot mess of a book is, so far, a very enjoyable read. Wish they had used more Mexican Spanish terms for various items like equipment and ingredients. In spite of my criticisms, those involved (writer, editor, translator, etc.) have done a great job on what must have been a massive project.

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