



Aromatic, juicy, flavorful, spicy, textured and simple in presentation but complex in flavor, tacos are also quick to make, easy to serve and affordable

Discover the deliciously easy art of taco making:

- From chicken and turkey to beef, pork, lamb, seafood and vegetarian choices
- Top 10 tips for perfect tacos
- Recipes for homemade corn and flour tortillas
- Ingredient essentials, from seasonings and blends to cheese varieties, as well as Mexican food definitions

Kelley Cleary Coffeen is a cookbook author, food consultant and media personality who lives in New Mexico and whose specialty is Mexican-style foods and beverages.



300 best taco recipes

Inspired by authentic Mexican dishes along with truly creative — and sometimes even crazy — variations, these are simply the best tacos you're ever going to have. They are flavorful, inviting and inventive and stuffed with the most tantalizing fillings and toppings. With bright, bold colors and intriguing flavors all folded, wrapped and rolled into tasty little bundles, this is our new comfort food seasoned with contemporary flavor. And to truly ensure that your taco experience is completely authentic, there are also recipes for salsas, relishes, sauces, cocktails and desserts.



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From tantalizing tacos to authentic tortillas, sauces, cocktails & salsas

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