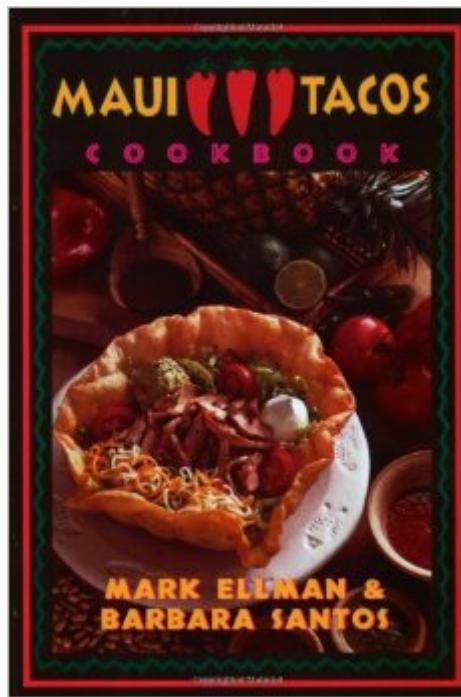


The book was found

Maui Tacos Cookbook



Synopsis

Recipes straight from the Maui Tacos restaurant menu. Even if you don't live in Hawaii, eating Maui-Mex will make you feel like you do. It's Mexican with Mauitude! Here are all the secret recipes for the spicy salsas (including Hola Aloha Sauce, Maui Pineapple Passion and Hula Heat), salads and Surf Burritos that have made Maui Tacos famous.

Book Information

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Customer Reviews

This cookbook brings back memories of days at the Kamaole Beach park on Maui. We would run across South Kihei Road and grab a huge Maui Tacos burrito. I may not be able to sit under a lauhala tree and watch a dazzling Maui sunset to the sound of crashing waves while enjoying the Maui-Mex food, but the book helps me recreate the great burritos and salsas with Hawaiian names that I remember so well. The recipes are easy enough for cooks of any skill level and they are especially good for folks who like to grill meat. Mark Ellman makes Mexican food sing with subtle Hawaiian flavors...and the salsas dance the hula in your mouth.

If you've not had the pleasure of eating at Maui Tacos, include it in your next trip to the islands. The flavors are outrageous and I was so happy to find they had published this book! Good from start to finish!

Mmm. Mexican cuisine! Well, Maui-Mex cuisine, actually. But how do you prepare it? This book offers some good advice and useful recipes. Obviously, you need good ingredients and you should try to

serve food when it is fresh. This book teaches some fundamentals, such as how to prepare rice, beans, and potatoes. Then we learn about marinades, guacamoles, and salsas. After that, burritos, tacos, and other items right from the Maui Tacos menus. Finally, a few desserts and drinks. It is a fine basic cookbook. Enjoy it!

This cookbook is awesome. I've been to Maui Taco a couple of times & to be able to recreate these recipes in my Midwest home is great. Yes they really do taste like the restaurant recipes! I'm also not a fan of Spanish rice but love this recipe. I even make extra to have the next day.

I love Maui Taco and unfortunately I don't live in Hawaii but I've been wanting to learn how to make yummy Mexican food and this cookbook is perfect! They're so simple and tastes exactly like Maui Taco. I give a hundred thumbs up!!!!

I recently returned from Hawaii and found myself still thinking about the awesome food we had there...especially at Maui Tacos! I was Googling for recipes so I could recreate some of the dishes we'd had there, and discovered they had a cookbook. You might think that you don't need a cookbook for tacos, but the special marinades, salsa and sauces at Maui Tacos is what really sets their dishes apart and this cookbook contains all the recipes and instructions needed to get the tropical island flavors just right! It's also giving me the chance to try out some of the dishes I didn't get to eat while I was there...totally makes me want to go back soon!!! This book is authentic, so if you are going to Hawaii or just got back, this book makes the perfect souvenir or gift and you can order it online so you don't have to lug it back with you, or feel guilty telling someone you bought it for them in Hawaii when you give it to them!

This book really broadens the kind of tacos that I now have recipes for. It will be fun to try them.

For those that have ever visited Maui Tacos in Lahaina, you know what you're missing while on the mainland. Although most of the fare is pedestrian, some of it is uniquely Maui (Pineapple Salsa anyone?)...we use the cookbook for that taste of our wonderful memories while visiting Maui when we're between vacations. So if you have no background in Mexican (not Tex-Mex) cooking, and have visited Maui Tacos...this will give you what you crave. I need to book a trip now, so I can go and eat without cooking again ;-).

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