

Miami Spice: The New Florida Cuisine

Miami is a melting pot of cultures, and its cuisine reflects that diversity. Miami Spice is a new cookbook that celebrates the vibrant and diverse cuisine of Miami. With over 100 recipes from some of the city's top chefs, Miami Spice is the perfect way to experience the flavors of Miami in your own kitchen.



Miami Spice: The New Florida Cuisine by Steven Raichlen

★★★★☆ 4.6 out of 5

Language : English
File size : 1409 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Lending : Enabled
Print length : 500 pages



What is Miami Spice?

Miami Spice is a culinary movement that began in 2001. The goal of Miami Spice is to promote Miami's restaurants and showcase the city's diverse cuisine. During Miami Spice, participating restaurants offer prix fixe menus at a discounted price. This gives diners the opportunity to try new restaurants and experience the best of Miami's dining scene.

The Recipes

The recipes in Miami Spice are divided into chapters based on type of cuisine. There are chapters on Cuban, Haitian, Jamaican, Peruvian, Spanish, and American cuisine. Each chapter features a variety of recipes, from appetizers to desserts. The recipes are easy to follow and use ingredients that are readily available.

The Chefs

The recipes in Miami Spice are from some of the city's top chefs. These chefs have been recognized for their culinary excellence and their commitment to using fresh, local ingredients. The chefs include:

- Michelle Bernstein
- Norman Van Aken
- Michael Schwartz
- Michelle Bernstein
- James Beard

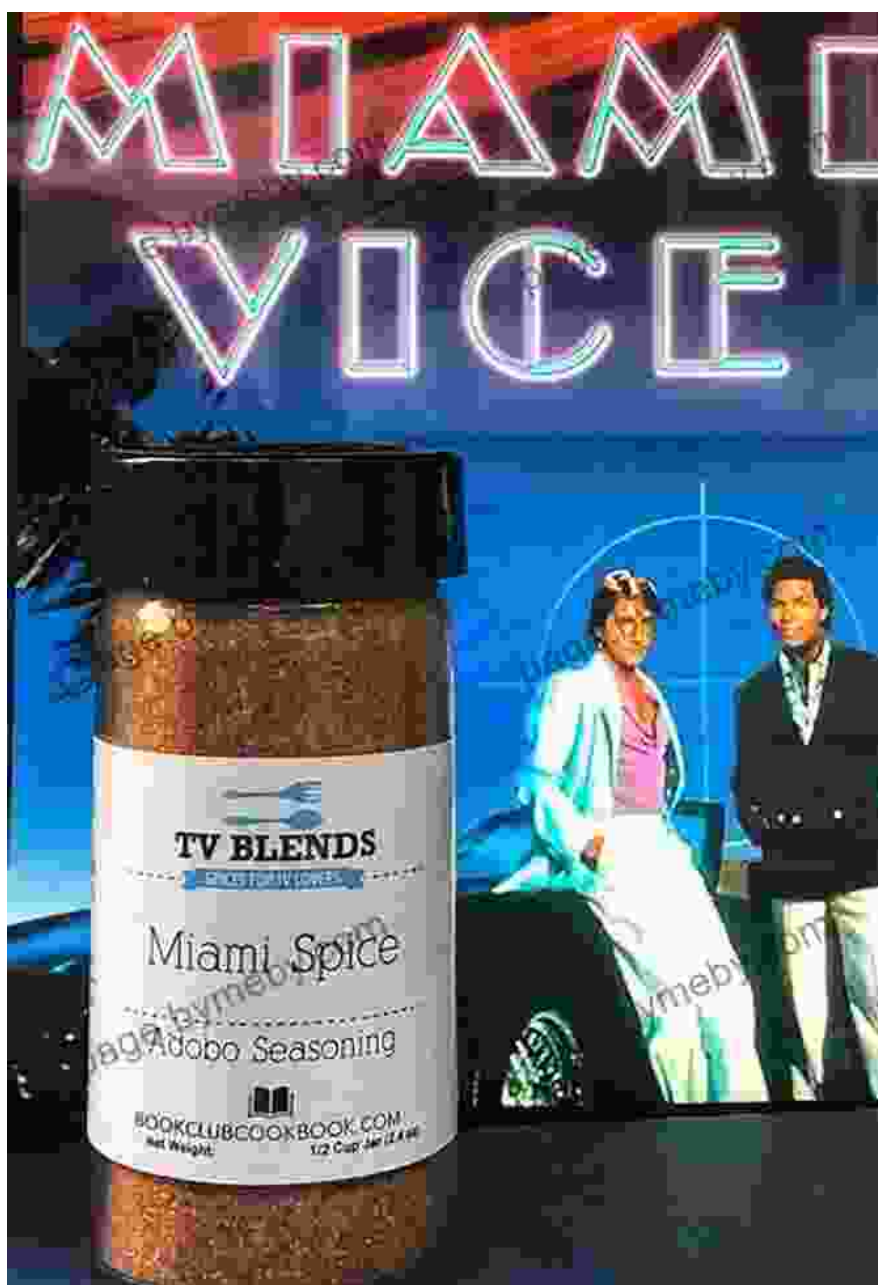
The Book

Miami Spice is a beautiful book that is sure to become a favorite of home cooks and food lovers alike. The book is hardcover and features full-color photographs of each recipe. The book also includes a glossary of terms and a list of resources for finding ingredients. Miami Spice is the perfect way to experience the flavors of Miami in your own kitchen.

Free Download Your Copy Today!

Miami Spice is available now at your favorite bookstore or online. Free Download your copy today and start cooking the flavors of Miami in your

own kitchen!



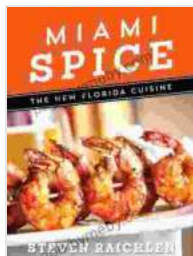
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By Michelle Bernstein, Norman Van Aken, Michael Schwartz, Michelle Bernstein, and James Beard

Hardcover, 256 pages

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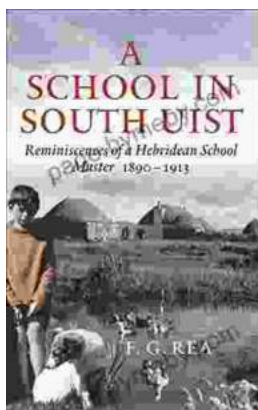
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