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# 150 Best Tagine Recipes: Including Tantalizing Recipes For Spice Blends And Accompaniments



## Synopsis

Authentic yet easy-to prepare recipes that take their inspiration from Morocco. Tagine takes its name both from a Moroccan dish as well as the pot in which the dish is cooked -- typically a large and shallow pot with a conical lid. Tagines involve the slow simmering of meats or vegetables along with a medley of herbs and spices, the result being an aromatic and intoxicating combination of taste and texture. This book offers a comprehensive history of traditional Moroccan tagine cooking, including an extensive "Tagine Know-How" section that answers all possible questions about tagines and cooking with tagines, as well as a "North African Flavor Footprint" section that profiles the 20 herbs and spices that give authentic flavor to these dishes. Home cooks can bring Morocco into their kitchens with these tantalizing dishes: Cinnamon lamb tagine with apricots Honey-ginger vegetable tagine Beef tagine with figs and walnuts Artichoke and shellfish in almond milk Minted lemon whitefish Saffron shrimp tagine with avocados Pomegranate chicken tagine Moroccan vegetable tagine Fiery beef tagine with vegetables. To round off the Moroccan experience of the meal, Pat Crocker also includes recipes for dips, sauces and authentic souk specialties (typical street foods sold in markets), salads and sides as well as the traditional beverages and sweets. With authentic yet easy-to prepare recipes that will please both meat eaters and vegetarians, home cooks can create a true North African taste odyssey.

## Book Information

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## Customer Reviews

Pat Crocker is an international award-winning cookbook author, culinary herbalist and professional

home economist.

Had the most delicious meal last night. The Persian Chicken dish. I made a few changes in one of the mixtures as I don't like hot spicy food, but otherwise I followed the directions and it was better than any meal I have eaten in any restaurant. The book has wonderful info on use. Happy I read it as my Tagine did get a very fine long crack on the bottom and she says it is nothing to be concerned about. I think I got it as I used a diffuser that is 8 1/2" and the Tagine is 12". I ordered an 11" diffuser today. My husband was annoyed that I bought the Tagine, but now loves it as he also thought the meal was superb! am now stocking up on spices mentioned in the book and looking forward to making other delicious meals..

This is the 2nd one I purchase. It was a gift for my sister but I have one and feel it is a great starter cookbook for Persian cooking. I love the recipes in this cookbook. Have not made anything that's not terrific tasting and easy to make.

I am new to cooking with a tagine and I really, really like this book. First of all, the few recipes that have been attempted has been really good -- even my wife whose tastes in food can vary from mine, has liked the few dishes that have been attempted. There is even a hummus recipe that does not use a tagine and it is outstanding. The other thing that I like about this book is the introduction that explains how to care/maintain a tagine, as well as some instructions to enable cooking on a stovetop and in an oven. The book is written for special tagines to be used on stovetops or flames, but the author provides information what needs to be done when the tagine is used in the oven (and possibly on a grill with in-direct heat). I appreciate some forethought by the author to give advice on cooking techniques to those of us not familiar with. I do not have other tagine cookbooks in my library to compare this book to. I cannot tell to how authentic the recipes are, but I do know what I like and I really like the recipes to have been attempted. I have even altered some of the meat recipes to a remove the meat and have a vegetarian dinner -- the food was nonetheless tasty.

Wish I had known that out of the 224 pages - only 8 are colored photos - the rest is black and white!!

Just to be clear: 86 of the recipes are actual Tagine recipes. The other recipes are for spice blends, sides and desserts.

The Golden Chicken with Potatoes and Chickpeas is worth the price of the book. The author also reviews the 6 most popular tagines and provides information on how to adapt the recipes for each tagine. Good background on spices and ingredients. Well written and illustrated.

It's the best tagine recipe book I have. Though my taste does not run particularly toward Moroccan or middle eastern cuisine, these recipes are easily adaptable and work perfectly for me.

At first glance this book may not look like much- it is not flashy. The recipes for the spice blends are awesome and the recipes are very easy. Good beginning book. The "Black Cod in Chermoula Sauce" is awesome- even with frozen cod!

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