



COOKBOOK

COCINA PUERTO RICO

BY MIA CASTRO

Mia Castro spent her early career working under chefs such as José Andrés, Thomas Keller and Wolfgang Puck, and later cooked for clients worldwide as a private chef. In 2020, over daily FaceTime calls with her beloved abuela Sara in San Juan, Castro collected the time-honored recipes that represent her family's homeland. Now, she has adapted these dishes for re-creation in any American home kitchen.

"Cocina Puerto Rico: Recipes From My Abuela's Kitchen to Yours" covers everything from salads, fritters and soups to seafood, meat and rice dishes, to sweets, including re-creations of favorites from the island's panaderías (bakeries).

Classics like Abuela's Sancocho (Root Veggie Stew with Plantain Dumplings), Serenata de Bacalao (Saltfish Salad), Arroz con Jueyes (Stewed Crab Rice) and Tembleque (Creamy Coconut Pudding) bring the signature flavors of Puerto Rican cooking to you, while dishes like Tropical Caprese Salad and Caribbean Passion Pie introduce some of Castro's modern tropical riffs.



Chef Spotlight
Celebrating Foods of the World