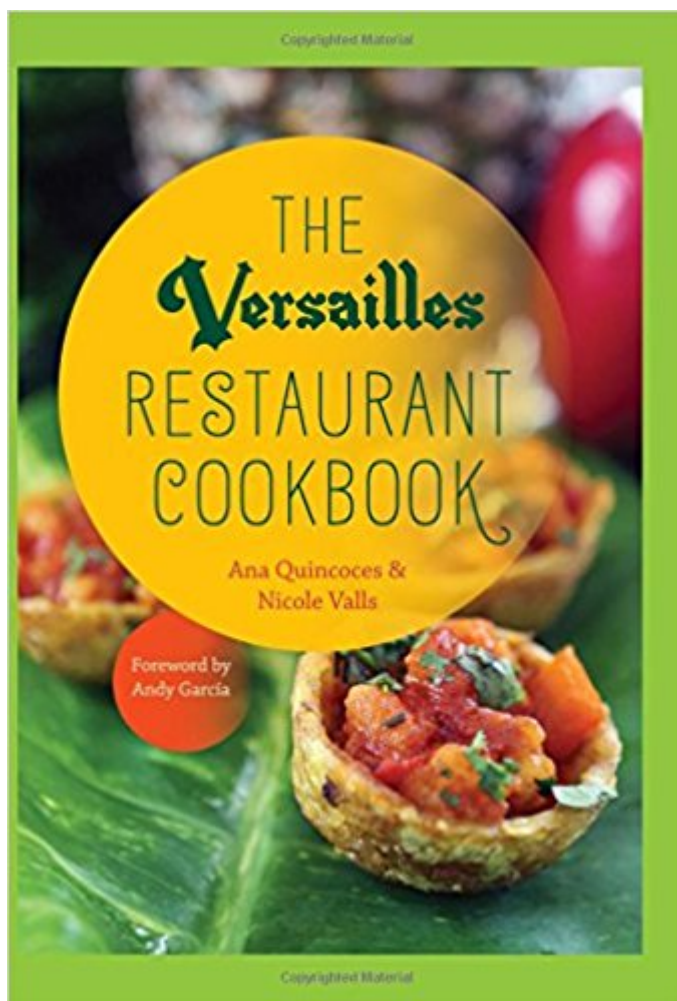


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The Versailles Restaurant Cookbook



Synopsis

“One sip of their Cuban coffee will keep you up for a week, which is perfect—that way you can have their delicioso desayuno every day.” Sunny Anderson, Food Network

“Now—finally—this wonderful collection of insightful stories and priceless recipes . . . Qué maravilla!” John Quiñones, ABC News

“If you haven’t tasted Versailles, you don’t know Miami.” Pamela Silva Conde, Univision

“How brilliant to be able to take Versailles home!” Daisy Olivera, former Miami Herald columnist

“What is a trip to Miami without a Cuban sandwich from this Little Havana landmark?” Chef Art Smith

Featured on the Food Network, the Travel Channel, and CNN and named by Time as one of the top ten places to visit in Miami, Versailles Restaurant has been at the heart of the Cuban-American community for decades. Presidents, politicians, and pop stars routinely stop in for a meal and a photo op. In 1971, Felipe Valls Sr. opened Versailles in Miami’s Little Havana, fulfilling his vision to create a Cuban hub—a place where friends and families could get together to enjoy high quality food at affordable prices. The restaurant’s success still hinges on this premise. The Versailles Restaurant Cookbook features some of the most beloved recipes from this Miami institution, including fried yuca, vaca frita (shredded beef with onions), lechón asado (roast pork), ropa vieja (shredded beef in tomato sauce), guava pie, and, of course, the one, the only, the original Cuban sandwich. The simplicity of Cuban cuisine makes it surprisingly easy to prepare these bold and savory dishes for which the restaurant is renowned.

Ask the die-hard patrons of Versailles why it is their favorite restaurant for breakfast, lunch, dinner, or even a post-party snack at 2 a.m., and they’ll tell you they keep coming back for the tortilla (potato omelet), the plantain chips with mojo, the croquettes, the moros (mixed black beans and rice), and the rabo encendido (oxtail stew). These flavorful recipes have been passed down through the Valls family for generations; they are the traditional dishes abuela used to make. Versailles is indeed more than just a celebrated restaurant. For many it is a home away from home—a place where people from all backgrounds congregate to enjoy great food while discussing work, politics, and daily life. This amazing cookbook helps amateur chefs everywhere re-create that same warm feeling right at their own dinner tables.

Book Information

Hardcover: 192 pages

Publisher: University Press of Florida (September 9, 2014)

Language: English

ISBN-10: 0813049784

ISBN-13: 978-0813049786

Product Dimensions: 7 x 0.8 x 10 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 41 customer reviews

Best Sellers Rank: #265,382 in Books (See Top 100 in Books) #35 in [Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian](#) #46 in [Books > Cookbooks, Food & Wine > Regional & International > European > Spanish](#) #4161 in [Books > History > Americas > United States > State & Local](#)

Customer Reviews

Ana Quincoces, author of *Sabor!: A Passion for Cuban Cuisine* and *Cuban Chicks Can Cook*, has cohosted *ABC's The View*, and has appeared on *The Chew* and *The Today Show*. She starred in seasons two and three of *Bravo's The Real Housewives of Miami*. Nicole Valls is operations manager and public relations director for Valls Group, Inc., which is the family-owned and operated parent company for the Versailles Restaurant.

I bought two copies of this book. One as a present to one of my daughters and the other for my wife. We are not new to Cuban and Puertorican food and as a matter of fact both are very close. The book is well written, the recipes are well explained and easy to follow. If you want to experience Cuban food at its best, this one of the books that you must have. Do yourself a favor and try the "Tocino del Cielo" or how about a Hot Chocolate, you will love it!

Ingredients are accurate, preparation instructions aren'tso confusing and out of sequence....The restaurant is dear to the Cubans hearts, when you visit Miami you need to eat there...is like visiting Family

I love this cookbook. I live in NJ and only get the privilege of eating at Versailles two to three times a year when visiting my family. I have tried many of the recipes in the cookbook and they are fantastic. Try the Arroz Imperial recipe, it sounds like a bizarre recipe, but it is absolutely delicious. A+++ cookbook!

Great book with lots of everyday recipes as well as meals you would prepare for special occasions. Book is in English. Easy recipes for a Famous Cuban Restaurant in Miami..Recommend this book...mine will be handed down to my granddaughter who is now only 6..

Love this book. Beautifully done.

Very Nice A+++++++

Great, easy to follow recipes. It is wonderful to see such love and devotion to Cuban culture.

IF you love Versailles (and who doesn't) this is a good book to have. It has great Cuban classics that are featured at the restaurant. It is a good heritage book if you are Cuban and a good "how to" if you're not.

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