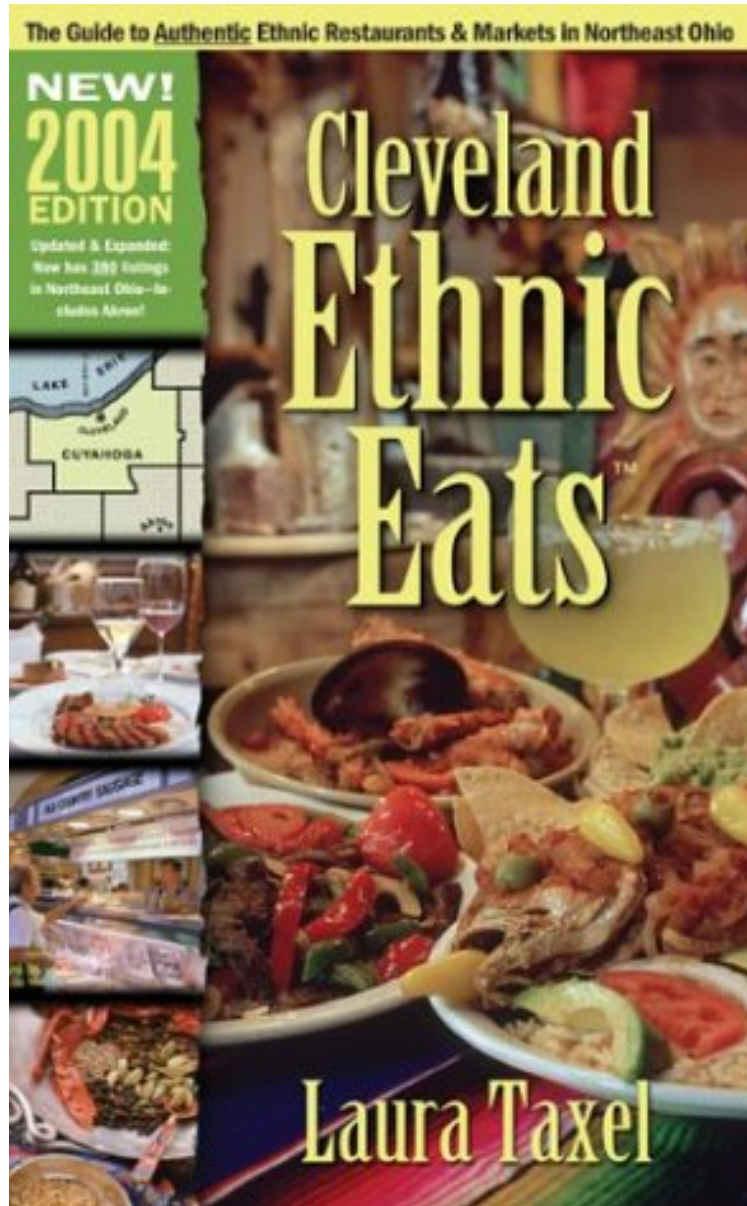


(Free) Cleveland Ethnic Eats

Cleveland Ethnic Eats

Laura Taxel

*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



+

READ ONLINE

#13377742 in Books Gray Company Publishers 2003-11 Original language: English PDF # 1 .59 x 5.30 x 8.581, #File Name: 1886228760296 pages | File size: 57.Mb

Laura Taxel : Cleveland Ethnic Eats before purchasing it in order to gage whether or not it would be worth my time, and all praised Cleveland Ethnic Eats:

3 of 3 people found the following review helpful. Cleveland Ethnic restaurants By Scott Cameron Fantastic Book. Very relevant, concise, practical and almost encyclopedic listing of the huge numbers of ethnic restaurants in

Cleveland.

Follow this unusual dining guide to a world of exotic cuisines right here in our own backyard! These 380 authentic ethnic restaurants and markets (from 50 different countries and cultures) are recommended by the experts: Cleveland's ethnic citizens themselves. Laura Taxel found out where they go for an authentic meal; her book shares those delicious discoveries. Each detailed listing tells what you'll find when you go, from menu items and specialties to prices, hours, ambiance, attire, and parking.

"...you won't want to miss out on this fun and informative book..." -- CallPost "An insider's guide to the world of food served on the platters of Cleveland's ethnic restaurants..." -- The Connection "Cleveland Ethnic Eats is an unusual dining guide for the lover of ethnic foods..." -- CallPost "Cleveland Ethnic Eats is more than just a guide to ethnic grocery stores, carryouts and restaurants." -- The BeaconJournal "Dipping into Laura Taxel's book is like putting on a pair of magic glasses." -- The BeaconJournal "Good research, fine writing and touches of genuine love make this truly special." -- Fred and Linda Griffith, Currents "Grab Taxel's guide and make an adventure of dining." --

The News Herald "Taxel methodically covers nearly every corner of the Cleveland food world, helping readers find what they are looking for." -- Sun Newspapers "This lively and wide-ranging book is a welcome guide to ethnic restaurants and markets in the Cleveland area..." -- The Plain Dealer About the Author Laura Taxel has written about food for The Plain Dealer Sunday Magazine, Chocolatier Magazine, and Avenues Magazine. She is also co-author of a cookbook, Blue Ribbon Breads (Hodgson Mills). When not wandering through local ethnic markets and sampling exotic meals, Taxel enjoys spending time with her three hungry sons and her husband, Barney Taxel, a well-known Cleveland photographer. Excerpt. Reprinted by permission. All rights reserved. El Charro Restaurante (440) 237-6040 City: North Royalton Area: Southwest Atmosphere: Casual Cost: \$\$ Address: 13570 Ridge Rd. Hours: Tue/Thu 11 a.m.-10 p.m., Fri 11 a.m.-11 p.m., Sat 2 p.m.-11 p.m., Sun 11 a.m.-9 p.m.; closed Mon Reservations: Taken, for parties of 6 or more Payment: MC, VS, AX, DIS, checks Bar: Beer, wine, liquor Takeout: Yes Smoking: Smoking section Access: Full access Description No one could accuse this place of being trendy. It's just an easygoing neighborhood restaurant with a timeless quality, run by a family for families. The interior is a bit of mixed-metaphor pseudo-Southwestern, with sombreros and bullfighting posters, but that's part of its charm. Patrons can sit at booths, tables, or the bar at the back. The menu has no big surprises but offers a broad and crowd-pleasing selection: Tex-Mex favorites plus classic Mexican combination plates and popular dishes like quesadillas (flour tortillas with cheese and onions) and chiles rellenos. The menu explains that foods are prepared with flavorful spices and are never hot unless you add the heat yourself. Service is fast and friendly, portions are substantial, and nachos with hot and mild sauce are complimentary. The bunuelo (light, fried dessert pastries with cinnamon and sugar) are a special after-dinner treat, because they are traditionally served only at New Years. There's an all-you-can-eat lunch buffet daily and a Sunday brunch buffet. Park in the small lot out front or in the additional spaces in the rear. Gabe Costilla, owner of El Charro in Hudson (see previous listing), sold this restaurant to his cousin, Hope Nedelec, who runs it with the help of her brother, Tito Rocha.