“From the wonderful food diversity of Mexican Los Angeles, to the bitter street food battles over the tamale wagons and the loncheros, and into the food swamps of low-income Latino neighborhoods where fast food and food marts (better known as liquor stores) prevail, Sarah Portnoy effectively takes us into the world of the Latino food environment. She allows us to experience the tastes of Oaxacan and Yucatan specialties. She documents the struggles to create an alternative food justice approach in the gardens and urban farms of South LA and Boyle Heights. She shows us the Alta California cuisine created by young Mexican American chefs. And she helps us understand that food justice and food sovereignty have their own deep roots in the Latino connection to food—and to social justice.”

—Robert Gottlieb, author of Global Cities: Urban Environments in Los Angeles, Hong Kong, and China

Food, Health, and Culture in Latino Los Angeles explores the history of Latino cuisine in Los Angeles and the contemporary Latino food scene, one that sharply contrasts with urban Latino neighborhoods where access to affordable, healthy food is a struggle. This book offers solutions such as expanding urban agriculture and legalizing street vendors.

SARAH PORTNOY is an assistant professor of teaching in the Department of Spanish and Portuguese at the University of Southern California. She has been researching, teaching, and publishing about Latino cuisine, culinary culture, and food policy for the past several years. She published a chapter in Global Latin America co-authored with food historian Jeffrey Pilcher, an entry on authenticity in food in The Encyclopedia of Food Issues, and an entry on Latino cuisine in the Oxford Bibliographies in Latino Studies.