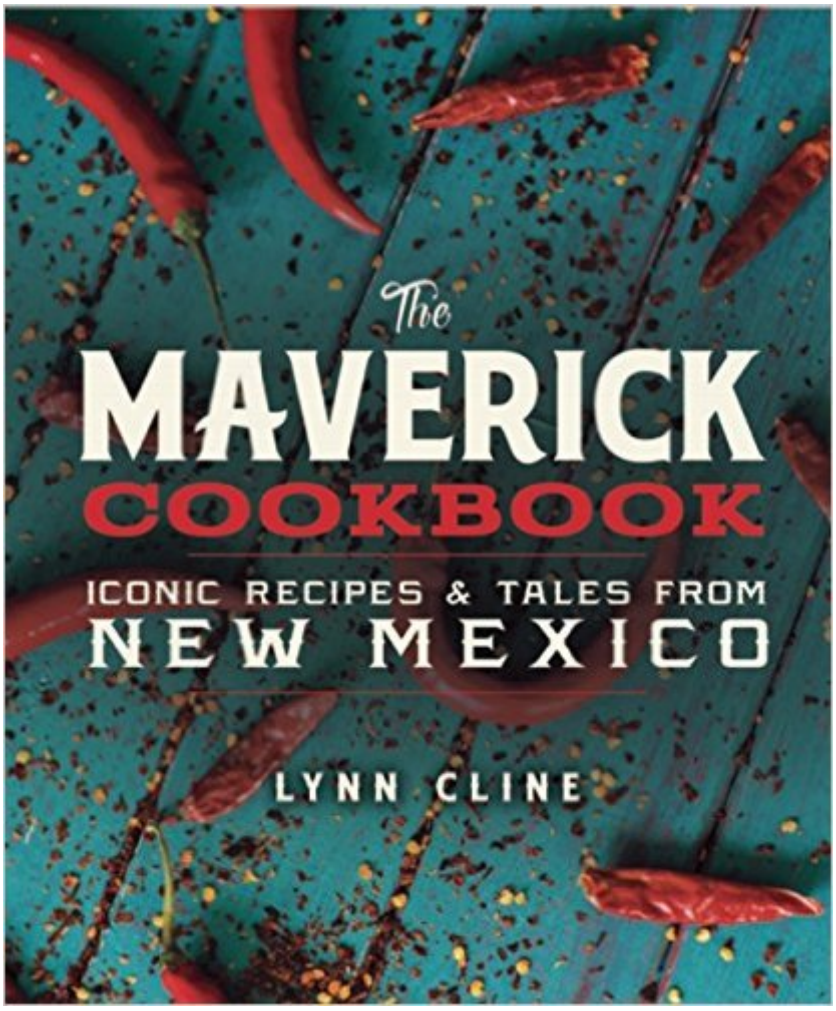
The book was found

The Maverick Cookbook: Iconic Recipes & Tales From New Mexico



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

One of The 30 Most Exciting New Fall Cookbooks, 2015--Epicurious.comIn The Maverick Cookbook, Lynn Cline chronicles the fascinating history of New Mexico cuisine through the stories of 12 iconic figures: from DoÃ a Tules, Fred Harvey and Billy the Kid to Georgia O'Keeffe and Dennis Hopper. These trailblazers include artists and authors, gamblers and outlaws, entrepreneurs, and the ancient Pueblo people, all of whom had a hand in shaping the region's celebrated cuisine. Each story is inspired by history--fictional imaginings of a day, or a moment, in the remarkable lives of these mavericks. Each chapter includes original recipes with authentic ingredients and traditional techniques of the era. And Guy Ambrosino's beautiful photographs capture the timelessness of the foods featured in the book, bringing the recipes to life in rich, vibrant color that will inspire you to make each dish at home.PRAISE FOR THE MAVERICK COOKBOOK "This cookbook is a must-have for anyone who loves good food and recognizes the importance of our culinary heritage..."--CHEF JOHNNY VEE, Food Editor, Santa Fean Magazine"What a fun and eye-opening book!"--DEBORAH MADISON, Best-Selling Author of Local Flavors and Vegetable Literacy "In this fascinating hybrid, history comes alive, folded in with luscious recipes and vibrant photos..."--CANDACE WALSH, Author of Licking the Spoon: A Memoir of Food, Family and Identity

Book Information

Hardcover: 196 pages

Publisher: Leaf Storm Press; First edition (September 1, 2015)

Language: English

ISBN-10: 0991410572

ISBN-13: 978-0991410576

Product Dimensions: 1.1 x 7.8 x 9.5 inches

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

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (14 customer reviews)

Best Sellers Rank: #299,736 in Books (See Top 100 in Books) #12 inÂ Books > Cookbooks, Food & Wine > Regional & International > Native American #68 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #107 inÂ Books > Cookbooks, Food & Wine > Regional & International > Mexican

Customer Reviews

I love "The Maverick Cookbook!" So much fun to read this unique blend of history and food. And it's filled with recipes that reflect the wide range of people who have stirred New Mexico's culinary pot,

from Billy the Kid and Fred Harvey to Georgia O'Keeffe, Dennis Hopper and many others. Each chapter is devoted to an icon, offering a fascinating exploration of a rich regional cuisine that extends way beyond green chile and tortillas to encompass ingredients and recipes brought here over the centuries. I have tried a few of the recipes and they are delicious! The stories behind these recipes certainly add to the rich flavor!

I was very excited to receive this cookbook, but after looking through it I'm a little disappointed. I had hoped for a cookbook full of recipes for anything and everything New Mexico - red chile sauce, green chiles on everything, blue cornmeal, and so on. And to be fair, this book does have a few of those things. I'm looking forward to trying the Carne Adovada and Green Chile Lamb Stew. But it also has a lot of recipes that I could find anywhere - recipes for french toast, spiced pancakes, apple pie, shrimp cocktail (really???), and several variations on biscuits.Moreover there are some clear editing and proofreading errors. The recipe for Savory Parmesan Biscuits doesn't include Parmesan or anything else that would make them savory. They're just biscuits. One other recipe has an ambiguity in the instructions that makes it a little unclear whether to remove the sautÃ©ed onions when the meat is added, only to add them in later, or whether the cook should leave them in the pan for the duration.I'm appreciative of the effort the author must have gone through to research these historical recipes, but for me this remains more of a miss than a hit.

I've never been particularly interested in cooking, but I am interested in New Mexico history. Lynn Cline's latest book is a fascinating look at New Mexico's most interesting personalities -- from Dona Tules, who ran a gambling house on Santa Fe's Palace Avenue in the 1850s, to actor/director Dennis Hopper, who bought a historic home in Taos in the early 1970s. These are the characters who made Northern New Mexico what it is, and Lynn does a great job bringing them to life. The book also has some recipes, if you're interested in that sort of thing.

When I was a kid and didn't want to try some new dish, my parents would tell me, "It's just things you like, all mixed together."Which is just how I would describe Lynn Cline's new "Maverick Cookbook." It's New Mexican history and New Mexican cuisine, all mixed together, the the recipe works just fine.Here are stories, overflowing with color, of the men and women who became local icons, accompanied by recipes for the dishes they would have enjoyed. And if that's not enough, there are seriously gorgeous photos throughout the book.I, for one, know several people who will be getting this from me for Christmas.-- Robert Basler

This is a beautiful book. The photography is stunning, the concept interesting, and the recipes unusual. I love the way it describes the history of New Mexico and it's famous people through the food they loved. The recipes are good, too!

I love-love-love this recipe / history book! Delicious recipes, beautiful photographs, and elegantly told stories of the region and the iconic New Mexico foods. It is a wonderful read, even if you never cook!

Having lived in New Mexico for several decades (longer than anywhere else), I was delighted to learn about this book at our local Santa Fe independent bookstore Collected Works. Although when we are craving New Mexican cuisine we dine out because we have such great restaurants, I had no idea there was so much and such diverse history behind the recipes we enjoy regularly. It was tasty to read about characters as opposite as Billy the Kid and Georgia O'Keeffe. The recipes are inviting and are not intimidating, which minimizes my trepidation at not achieving the flavors we can get at local restaurants so I'm more likely to include them in my rotation of menus. I already bought several copies and sent them to friends and family, and everyone has been so pleased. The photos are lovely and the book feels good to the touch. I plan to pick up more copies for holiday gift giving.

Since I am fairly new to the Southwest, I am really loving this cookbook. The recipes are great and fairly easy to make. And they are served up with short, fascinating tales that provide wonderful historical context. While chile peppers and spicy sauces are often the first thing people think of the state's cuisine, the truth is that real New Mexico cooking is about a lot more than just the stereotypical dishes smothered in chile and cheese sought out by first-time visitors. A great example is the chapter about Rosalea Murphy, the iconic figure behind the Pink Adobe restaurant and its famous dishes, like the shrimp remoulade, the apple pie, etc. One cannot live on green chile and cheese alone. And if you're a fan of Billy the Kid or Georgia O'Keeffe or Dennis Hopper, or all three like I am, you'll end up reading this cookbook in bed for its great stories.

Download to continue reading...

The Maverick Cookbook: Iconic Recipes & Tales from New Mexico Mexico: A Traveler's Guide to the Must-See Cities in Mexico! (Mexico City, Cancun, Cozumel, Mazatlan, Puerto Vallarta, Guanajuato, San Miguel de Allende, Oaxaca, Merida, Tulum, Mexico) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook)

Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) The Modern Salad: Innovative New American and International Recipes Inspired by Burma's Iconic Tea Leaf Salad Vida cotidiana en las haciendas de Mexico/ Daily Life in the Haciendas of Mexico (Spanish Edition) Mexico!: 40 Activities to Experience Mexico Past & Present (Kaleidoscope Kids Books (Williamson Publishing)) The vigil Of The Little Angels (Day of the Dead In Mexico) La Velacion De Los Angelitos (Dia De Muertos En Mexico) Mexico ABCs: A Book About the People and Places of Mexico (Country ABCs) Coral Reefs of the Southern Gulf of Mexico (Harte Research Institute for Gulf of Mexico Studies) El Sur De Mexico: Cruce De Caminos Para Los Pajaros Migratorios / Sothern Mexico: Crossroads for Migratory Birds Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Alkaline Diet Cookbook: Lunch Recipes: Insanely Delicious Alkaline Plant-Based Recipes for Weight Loss & Healing (Alkaline Recipes, Plant Based Cookbook , Nutrition) (Volume 2) Wisconsin Supper Club Cookbook: Iconic Fare and Nostalgia from Landmark Eateries Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook) The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes Houston Chef's Table: Extraordinary Recipes From The Bayou City'S Iconic Restaurants NYC Vegan: Iconic Recipes for a Taste of the Big Apple

Dmca