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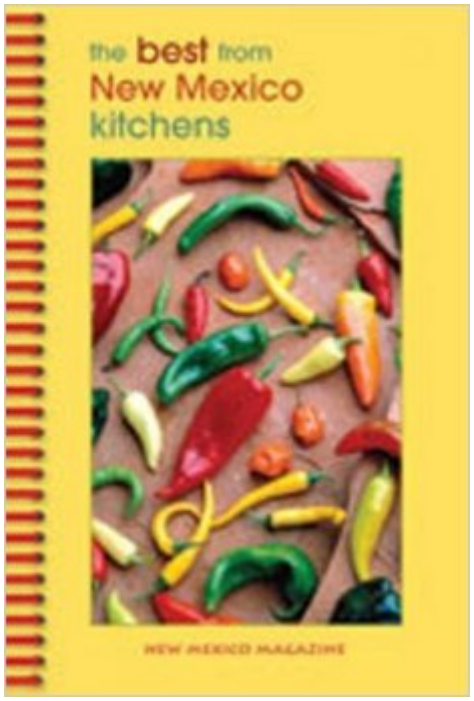
The Best From New Mexico Kitchens



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Synopsis

If you have ever wanted to duplicate the food from your favorite New Mexico restaurant in your kitchen, this book is for you. Probably the most unusual southwestern cookbook ever compiled, it features an assortment of recipes as eclectic as the state's cultures, many of them contributed by well-known New Mexico chefs. The recipe for refried beans comes from Philomena's restaurant in Los Alamos: it is followed by instructions for preparing the world-famous chile served at the Owl Bar & Cafe in San Antonio. Also represented are dishes like poulet marengo from more glamorous Santa Fe restaurants such as La Tertulia and the Pink Adobe, along with such obscure regional specialties as Hobbs barbecued ribs, Silver City sausage, and Carlsbad casserole.The book concludes with a selection of recipes donated by some of the state's best known citizens. Now you can make lentil soup the way Frank Waters does, atole a la Rudolfo Anaya, and chile rellenos in tempura batter according to the instructions provided by Roy Nakayama, New Mexico State University's world-famous chile expert. For your friends who are not lucky enough to live in New Mexico, a list of mail-order sources for New Mexico cooking supplies is included.

Book Information

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Customer Reviews

Authentic New Mexico recipes! I bought this for my daughter for a gift, as she is always asking me for my New Mexico recipes. I usually don't use recipes when I cook, and I would have to determine measurements and write down instructions for her. I thought this book would be a great starter for her. I loved it so much, I bought a second one for myself for the recipes that I don't use as often. This is a wonderful cookbook for anyone interested in making authentic New Mexican cuisine.

I learned how to prepare native New Mexican Dishes directly from this book! As a native New Mexico myself with centuries of Hispanic and Native blood coursing through my veins, I have the most vivid and positive memories of my mother's cooking. With this book, I have come quite close to duplicating her best native dishes. I have prepared Posole, frijoles, chile verde and colorado con puerco y vacca. Without this book, I would forever be unable to satisfy the taste from my childhood that quickly transports me with nostalgic smells back to the savory tastes of my culture that I am far away from in Indiana.I give this a 5 star rating, provided you can obtain the chile from New Mexico!

My go-to cookbook for New Mexican cooking.Almost every page of my copy is wrinkled and stained from use. The follow-up More of The Best From New Mexico Kitchens is likewise excellent.

This cook book is great. Simple yet thorough introduction to New Mexican cooking.You're gonna want to build an horno once you get your hands on this book though...

This is the classic New Mexico cookbook. It's all in here--green chile stew, tamales, beans. None of that new age seafood weirdness, just the real New Mexico deal.

Excellent cookbook for New Mexico cuisine. My mom has had the first one, and so I bought this edition with ring binder for my family.

I love the recipes in this book. They are flavorful and easy to prepare. There's a big variety of foods too.

All the best recipes from New Mexico. Nothing froo-froo here. Wonderful cookbook.

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