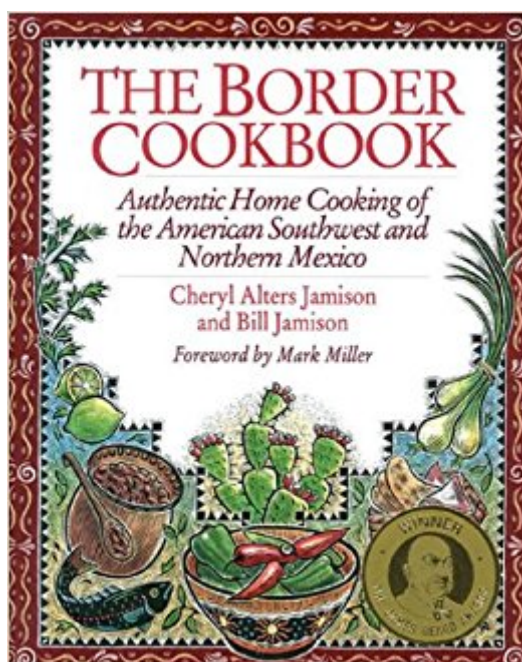


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The Border Cookbook: Authentic Home Cooking Of The American Southwest And Northern Mexico



Synopsis

With more than 300 plus recipes here are a bounty of tales that bring to life the people who have made border cooking what it is.

Book Information

Hardcover: 512 pages

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Customer Reviews

The authors of *Texas Home Cooking* and *Smoke and Spice* turn their assiduous attention to border food (called *norteño* in Spanish) which, served from Northern Mexico through the American Southwest, uniquely fuses Native American, Spanish and Western settlers' fare. The introduction points to *norteño's* distinctive characteristics—including large wheat tortillas, flame-cooked beef and the generous use of cheeses—and discusses culinary offshoots like Tex-Mex, Sonoran and New Mexican cuisines. The 300 recipes drawing from all of these traditions are arranged by primary ingredient rather than by style (e.g., cheese enchiladas are found in the chapter about cheese; beef enchiladas appear in "Ranch-Country Beef"). Appetizers and accompaniments include regional salsas and the secrets behind perfect guacamole and refried beans. Meat and seafood dishes comprise the bulk of the recipes, from Red Caldwell's South Texas Fajitas to Pinata Pollo, chicken breasts "stuffed with treats," including chorizo, jalapeño and goat cheese. Sidebars detail the history and cultures from which recipes originated; further information about ingredients like nopales (cactus pads) and chiltepins (pea-sized hot chiles) is listed in a glossary. This Bible of border cuisine is as accessible as it is thorough. Copyright 1995 Reed Business Information, Inc.

The prolific authors of *Smoke and Spice* (LJ 4/15/94) and *Texas Home Cooking* (LJ 11/15/93),

among other titles, now explore another aspect of the cooking of their favorite region. Here are the hearty, flavorful dishes prepared by home cooks on both sides of the U.S.-Mexican border, from Texas to Southern California and down into northern Mexico. There are recipes as traditional as posole and newer ones, too, such as fajitas the way they were meant to be, not the versions often served up as Tex-Mex cuisine. Many recipes include different regional variations, and lengthy sidebars provide the culinary and cultural context. Recommended for most collections. [HomeStyle Bks. selection.]Copyright 1995 Reed Business Information, Inc.

Not only do you get fantastic, authentic Tex-Mex recipes, but you get the history behind the recipes and the area from which they originate. Very well put together by the authors Jamison. Good luck finding a copy.

I purchased this cookbook for myself after visiting New Mexico and being served many recipes from my daughter there. Rather than copy recipe after recipe, I found this used edition (great shape!) on .

I absolutely love this cookbook! The variety of recipes is amazing and everything I've made so far has been delicious. This one will definitely have a permanent spot on my cookbook shelf. The only thing I didn't like about it was the complete lack of photos, but it made up for that in other ways. I particularly enjoyed reading the history behind each dish -- I find it fascinating.

If you love all the iterations of Mexican cooking found in the USA, try this book. It's got Tex-Mex from San Antonio, Cal-Mex from Los Angeles, Baja Mexican as found in San Diego. You'll find food from Tucson and New Mexico, and even some Floribbean and other Gulf city recipes that incorporate the flavors of the Yucatan Peninsula. I like the attributions found throughout the book. I like knowing where recipes originated. I consider this a useful addition to my cookbook collection.

Superb recipes

This book has a lot in it... definitely a recipe for everyone! I've made several, and they're all pretty good, though I think a bunch are more "Tex-Mex." For example, there are like 5 recipes for Chile Rellenos, but none of them are as simple (and authentic) as I've had south of the border (or in S. Cal little taco shops). Having been raised in Southern California, I'm used to authentic Mexican food which is actually pretty basic in it's flavors. The simple ingredients should speak for themselves (like

avocados, cilantro or queso fresco). This book satisfies, but not across the board(er!).

I am an avid cook and was looking for something that had recipes I'm used to finding in the McAllen, Texas area. This cookbook does just that and then some. I discovered it after looking for a recipe for tortillas searching on Google. It came up with a recipe someone had listed that was from this cookbook. I tried the recipe and it was wonderful. So I searched again and found it on and purchased it. It is packed with everything you would ever want specializing on the dishes common in the border cities of California, Arizona, New Mexico and Texas. It has tons of recipes and each gives a complete run down on the recipes origin, a full description as well as any unique information related to the recipe. I can't rave enough about it and highly recommend it to anyone who loves to cook and loves Mexican food.

I saw this book when I was in Santa Fe but waited til I got home to purchase it as I knew I could find it for less on . I am not sorry at all! Besides the price being good, the cookbook is outstanding. I like getting the background on the dishes as well as multiple variations by region. I live in the midwest and good chorizo is not always easy to find. But now I have a couple recipes to make my own. And so much more. Very nice book -- trying to decide who will get it for Christmas :-)

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