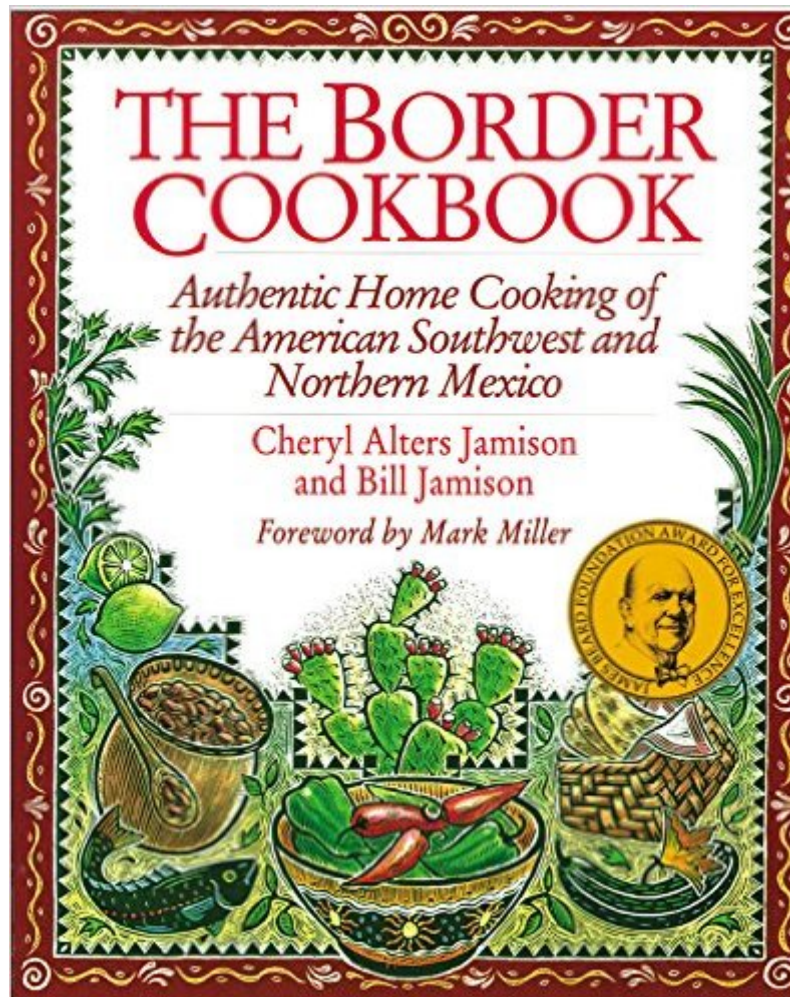


The book was found

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



Synopsis

Now more than ever, Southwestern food is a hugely popular trend. As ingredients are becoming more readily available to at-home cooks, there is a great demand for simple, delicious, and authentic recipes that bring Mexican and Southwestern food to our own tables. In their James Beard Book Award-winning cookbook, authors Cheryl Alters Jamison and Bill Jamison combine the best of Mexican and Southwest cooking, bringing together this large region's Native American, Spanish, Mexican, and Anglo culinary roots into one big, exuberant book - The Border Cookbook. In over 300 recipes they explore the common elements and regional differences of border cooking. They offer classic and new recipes that typify cuisines known as Tex-Mex, New Mexican, Sonoran, Cal-Mex, traditional Mexican, Gulf cuisine, and Native American; and their easy-to-follow recipes are suitable for every meal, every day of the week.

Book Information

Paperback: 512 pages

Publisher: Harvard Common Press; First Printing edition (September 28, 1995)

Language: English

ISBN-10: 1558321039

ISBN-13: 978-1558321038

Product Dimensions: 7.2 x 1.2 x 9.1 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â Â See all reviews Â (41 customer reviews)

Best Sellers Rank: #74,369 in Books (See Top 100 in Books) #19 in Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

Customer Reviews

I have a whole rack of cookbooks in my kitchen and none is used more than this book. Every recipe has turned out to be a grand success. You do need to have access to Mexican ingredients as many of the recipes call for a few exotic ingredients. You will not be disappointed in this cookbook however.

The one and only reason this book is getting 4 stars instead of 5 is the lack of color photographs. That is the only factor preventing this book from perfection. The recipes are manageable, authentic, and unbelievably delicious. I never thought I could cook a Mexican dinner better than the ones I'd had at the best Mexican restaurant in town, but with this book, I did it. There's also a great number

of different recipes to choose from, all wonderful. This book is a treasure and an absolute must-have for any cooking enthusiast.

For the last 15 years, I had been looking to recreate several of the wonderful Mexican dishes I ate while living in Tucson, Arizona for 6 years. It was not until I found The Border Cookbook that I was able to accomplish this task! The authors have made it very easy to cook the wonderful flavors that I have been missing all of these years. The descriptions of the history of the dishes and the detailed explanations of how to cook each recipe make this cookbook one of my favorites!

I live in a tiny town in southern Colorado and have LOTS of company. This cookbook has given me an arsenal of impressive and easy-to-make "border" dishes that give my guests an authentic taste of the Southwest. People always love the food, and I must have given a dozen copies of this cookbook as gifts.

An excellent cookbook. Well researched and the recipes all work. I especially enjoyed that there were recipes that are usually hard to find such as Horchata and Diablo Shrimp. I would have given it 5 stars but I think that some pictures of the food would have helped. I guess we get spoiled in today's world by various cookbooks and magazines that inspire us to try a recipe because it looks so delicious in a photo. I would recommend it based on the quality of the recipes though.

This book has a ton of U.S./Mexican border recipes and has won the accolades of many of the best known chefs of this regional cuisine. Try the Ensenada Tacos de Pescado on P.333(Killer) Bill and Cheryl Alters Jamison have a number of cookbooks on the market and they're all top notch. Check out the mail-order source section on P.485 for those hard to find ingredients.

One of the most helpful books of its kind. No 'Americanized' food in this, just samples taken directly from the local areas. Also includes a good reference in back for ordering hard to find ingredients. A definite MUST for true Mexican cooking fans.

I purchased this book about three years ago and believe it to be the best cookbook I've seen covering Mexican and Southwestern Cuisine. The only disappointment was with the recipes being so good you would've liked to have seen some pictures. That being the only flaw, I would highly recommend it to anyone that has a fondness for border cooking. Try the Chicken Enchiladas Verda

and the Arizona Enchiladas. They are time-consuming recipes that are well worth the effort.

[Download to continue reading...](#)

The Border Cookbook: Authentic Home Cooking of the American Southwest and Northern Mexico
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes 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) Border Patrol Entrance Exam (Border Patrol Exam) Medicinal Plants of the American Southwest (Herbal Medicine of the American Southwest) Amphibians and Reptiles of the US–Mexico Border States/Anfibios y reptiles de los estados de la frontera MÃfÂ©xico–Estados Unidos (W. L. Moody Jr. Natural History Series) No One Is Illegal: Fighting Racism and State Violence on the U.S.-Mexico Border The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook) Northern Lights Calendar - Aurora Borealis Calendar - Calendars 2016 - 2017 Wall Calendars - Photo Calendar - Northern Lights 16 Month Wall Calendar by Avonside The South American Table: The Flavor and Soul of Authentic Home Cooking from Patagonia to Rio de Janeiro, With 450 Recipes (NYM Series) Simply Afghan: An easy-to-use guide for authentic Afghan cooking made simple for the American home cook, accompanied by short personal stories from the author. (Volume 1) The Feast of Santa Fe: Cooking of the American Southwest The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Rocky Mountain Wildflowers: From Northern Arizona and New Mexico to British Columbia (Peterson Field Guides) Army at Home: Women and the Civil War on the Northern Home Front (Civil War America) Rancho de Chimayo Cookbook: The Traditional Cooking Of New Mexico The Rancho de Chimayo Cookbook: The Traditional Cooking of New Mexico (Non) My Sweet Mexico: Recipes for Authentic Pastries, Breads, Candies, Beverages, and Frozen Treats Vegan Tacos: Authentic and Inspired Recipes for Mexico's Favorite Street Food Kit Carson: The Life of an American Border Man (Oklahoma Western Biographies)

[Dmca](#)