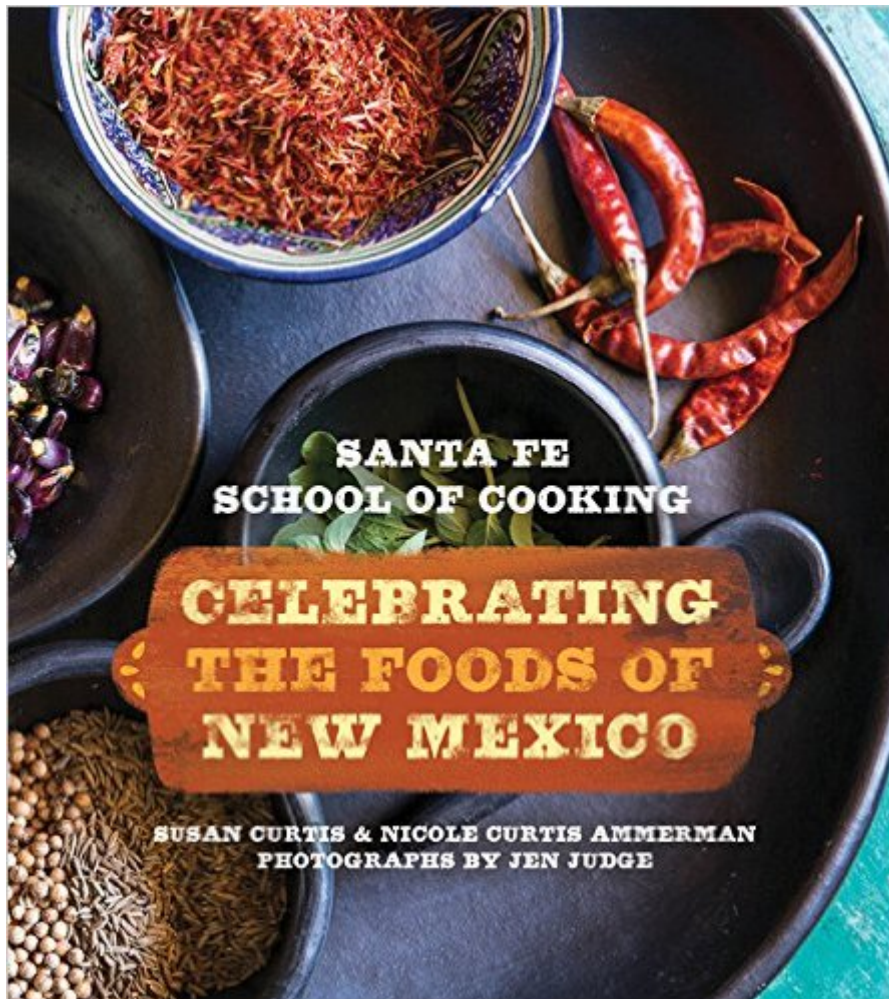


The book was found

# Santa Fe School Of Cooking: Celebrating The Foods Of New Mexico



## Synopsis

Celebrating the Foods of New Mexico Celebrating their 25th year, the Santa Fe School of Cooking is the expert on regional New Mexico cuisine. Each year through cooking classes, restaurant tours and special events, the school teaches thousands of culinary students how to create unique Southwest flavors using fresh local ingredients. Superb recipes and instruction from celebrity and guest chefs over the years make this a collectable cookbook. Classic recipes such as tortillas, enchiladas, sauces and salsas are sure to please, while new riffs using classic ingredients such as Smoked Trout and Roasted Green Chile Quesadillas, Green Chile Mac & Cheese, Berry Pudding and Biscochitos will delight beginning and experienced cooks alike.

## Book Information

Hardcover: 120 pages

Publisher: Gibbs Smith (January 2, 2015)

Language: English

ISBN-10: 1423638131

ISBN-13: 978-1423638131

Product Dimensions: 0.8 x 8 x 9.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars See all reviews (10 customer reviews)

Best Sellers Rank: #298,195 in Books (See Top 100 in Books) #67 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

## Customer Reviews

Classic Southwest cuisine at its best. This book made me want to visit New Mexico as soon as possible!! My daughters and I could just sit and make a meal of the homemade flour tortillas...they're that good! I need to get a tortilla press as I really want to try the corn tortillas, as well. I grew up on the Southern version of chicken enchiladas--cream of chicken and cream of celery soup formed the base of the sauce. Now, I knew this wasn't authentic, but it's what I'd had and what I had been taught to make. It wasn't something we had very often and there were so very many new things to try that I hadn't gotten around to getting a good, southwest recipe. Well, look no further! The Green Chile and Chicken Enchiladas in this lovely book are amazing!! I made the homemade green chile sauce from the recipe in the book, though I used store bought corn tortillas (see above). I was a little concerned when putting it together as there didn't seem to be a lot of sauce for the amount of tortillas and chicken. No worries. It was perfection! My youngest can't handle spice of any

kind, so I made her something else (this is NOT a hot dish, but green chiles of any kind get to her), but everyone else in the family absolutely loved it. This recipe alone puts this book on my favorites shelf!! Don't limit yourself, though. There are so many more lovely recipes to cook! I really want to try the Goat Cheese Enchiladas with Tomatillo Sauce, Lamb-Stuffed Green Chiles with Fresh Tomato Puree, Glazed Shrimp and Chorizo Skewers....I could go on and on. From your basic tortillas to salsas & sauces, salads, tamales, desserts and more, there is definitely something for about everyone here. Not every recipe has a photo by any means, but the photos that are included are very nice.

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

Santa Fe School of Cooking: Celebrating the Foods of New 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) Williams-Sonoma Foods of the World: Florence: Authentic Recipes Celebrating the Foods of the World #Food #Coloring Book: #FOOD is Coloring Book No.7 in the Adult Coloring Book Series Celebrating Foods, Snacks & Treats (Coloring Books, Foods, ... Series of Adult Coloring Books) (Volume 7) Santa Muerte Rituals: Santa Muerte Prayers and Rituals Mountain Biking Santa Cruz, 2nd Edition: The Ultimate Trail & Ride Guide for the Santa Cruz Area Salsas and Tacos: Santa Fe School of Cooking Identity and Diversity: Celebrating Dance in Taiwan (Celebrating Dance in Asia and the Pacific) The Cooking of Spain and Portugal, plus accompanying Recipes: The Cooking of Spain and Portugal (Time-Life Foods of the World) Smoothies For Kids: 80+ Recipes, Whole Foods Diet, Heart Healthy Diet, Natural Foods, Blender Recipes, Detox Cleanse Juice, Smoothies for Weight ... loss - detox smoothie recipes) (Volume 40) 30 Day Whole Food Challenge: Complete 30 Day Whole Food Diet Meal Plan WITH PICTURES; Whole Foods Cookbook - Approved Whole Foods Recipes for Clean Eating and Rapid Weight Loss Foods to Fight Cancer: Essential foods to help prevent cancer The Complete Guide to Drying Foods at Home: Everything You Need to Know about Preparing, Storing, and Consuming Dried Foods (Back to Basics) Whole Foods: Plant-Based Whole Foods For Beginners: 30 Simple and Tasty Recipes for Exciting Meals and Healthy Weight Loss Chakra Foods for Optimum Health: A Guide to the Foods That Can Improve Your Energy, Inspire Creative Changes, Open Your Heart, and Heal Body, Mind, and Spirit The Latin Road Home: Savoring the Foods of Ecuador, Spain, Cuba, Mexico, and Peru Cooking with Cafe Pasqual's: Recipes from Santa Fe's Renowned Corner Cafe The Feast of Santa Fe: Cooking of the

American Southwest Vida cotidiana en las haciendas de Mexico/ Daily Life in the Haciendas of Mexico (Spanish Edition)

[Dmca](#)