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Tasting New Mexico: Recipes Celebrating One Hundred Years of Distinctive Home Cooking

By Cheryl Alters Jamison

Museum of New Mexico Press. Paperback. Book Condition: New. Paperback. 200 pages. Dimensions: 10.9in. x 8.5in. x 0.8in. This title presents few aspects of life in New Mexico say as much about our cultural heritage as our food. We can directly trace the roots of New Mexico's traditional and contemporary cooking to corn and other crops first planted by the ancestors of the Pueblos, to the frontier resourcefulness of early Spanish colonists who brought with them livestock along with many fruits and vegetables, and to the nineteenth-century introduction of new ingredients and ideas by waves of immigrants from Europe, the Middle East, and Latin America, as well to new residents from the east and west coasts, Texas, and other states. On the occasion of New Mexico's State Centennial, Tasting New Mexico celebrates the state's truly distinctive cooking, a blend of Native American, Spanish, Mexican, and Anglo influences, in one hundred recipes from throughout the past century that showcase the best from New Mexico's home kitchens. The authors criss-crossed the state in search of a variety of family and hometown favourites, including green and red chile stews, albondigas (meatballs), carne adovada (pork braised in red chile), polio con arroz (chicken simmered with...



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Reviews

This publication is worth getting. It absolutely was written very completely and useful. I am quickly could possibly get a pleasure of reading a written publication.

-- Ariane Rau

Basically no phrases to clarify. It really is written in straightforward phrases rather than hard to understand. You will not sense monotony at any moment of your own time (that's what catalogues are for concerning if you ask me).

-- Doris Beier