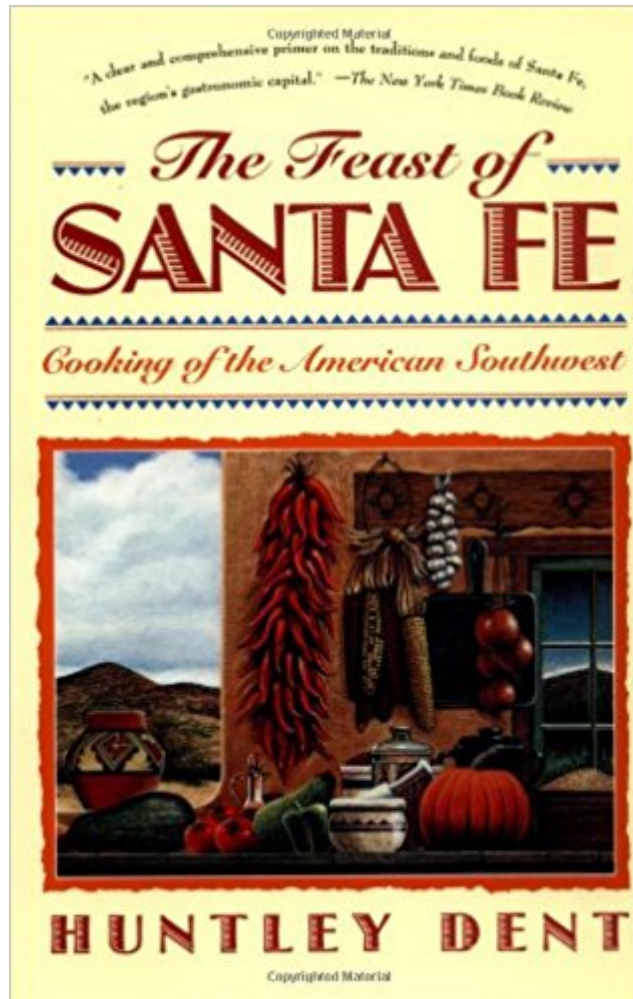


The book was found

The Feast Of Santa Fe: Cooking Of The American Southwest



Synopsis

Dent explores the traditions of Native American cooking and shows how they were modified by Spanish, Mexican, and Anglo-American influences and by the bounty of the land. More than 150 recipes have been adapted to suit the modern cook, making it easy to create an authentic feast from appetizer to dessert. 2-color illustrations.

Book Information

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Customer Reviews

There is no doubt in my mind or on my tongue that this cook book has absolutely the best recipes for SW Territorial Cuisine. When you dine in Santa Fe or Taos, this is the food you eat in private homes or at the best restaurants. The meals are totally authentic. Dent takes you through time and tradition providing descriptions of ingredients and preparation methods that are sure to get your juices flowing! There isn't a better reference. I've given over a dozen of these books to people who have commented on my enchiladas and green chile. Go for it without hesitation!

A good cookbook must be a regional one. Huntley Dent's book, The Feast of Santa Fe, is the gem in this class. Most important, all the recipes I have tried in this book have been a success. The author is straightforward when advising extra effort when a shortcut will not do, such as grinding your own chili powder. Dent is equally candid when convenience is more practical, such as purchasing flour tortillas instead of making them. I appreciate the author telling how to best prepare the fillings for burritos and enchiladas. The resulting quality you will be hard pressed to find even in

the most prestigious New Mexican restaurants. The sauce recipes found in the book are certainly a match for those establishments. There have been some recipes I tried with a less than authentic but convenient substitute suggested by Dent; the result was still quite good. A perfect example is Chorizo made with kielbasa. It was so easy. The flavor is very New Mexican. Dent's real specialty is in authenticity. There is a recipe for authentic Spanish rice that is easy to make and authentic. This is certainly better than what is served in restaurants. The book offers so much. I still have some suggested techniques to try with chili sauces. So many recipes are offered with multiple variations. I'm sure it will take years for me to try them all. But I am determined, this is a fun book.

Dent has assembled a wide-ranging collection of Southwestern recipes, and his discussions of their history and derivation are often excellent. He's a pleasant writer to read, and even if you're not a "serious" cook the book is highly educational. His instructions are usually clear, although sometimes they're buried in a matrix of anecdotes that makes them difficult to follow. However, if you're looking for Santa Fe cooking as done by a native's abuelita (granny), this isn't quite it: some of the recipes bear little or no relation to the "standard" version. For instance, he tells you how to make carne adovada with pork chops, but here it's usually prepared as a stew of pork meat and red chile. And how can he discuss beans without mentioning "epazote," an herb widely grown in the Southwest and used as a mild seasoning and (ahem) anti-gas agent? In general, this is the best book I know of on Santa Fe cooking, but it's not 100% authentic.

My sister gave me this cookbook as a birthday token seven or eight years ago. She gives me a cookbook almost every holiday. She knows that I'm an eclectic cook, disorderly but very efficient, who never follows a recipe exactly and almost never produces the same meal twice. So what value can a cookbook have for me? Inspiration! Setting the bar! Tripping the trigger! When I cook in the style Mr. Dent describes so eloquently, I aim not just to put New Mexico cuisine - that blend of Old Mexican, Native American, and Yankee pioneer - on the table but also to evoke the colors and rhythms of Santa Fe in my home. The task is made easier because I have a whole china chest of plausibly Southwestern dishes and plates from Old Mexico, plus a small but elegant collection of Pueblo, Hopi, Zuni etc. ceramics. I can't transport the sublime landscape of Santa Fe to my kitchen, but I can evoke its smells and breezes. Cooking in this style is a lot like exploring the fantasy world of the Santa Fe Museum of International Folk Art. If you haven't visited this cuisine, or that museum, or the city of Santa Fe, or the landscape and historical beauties of New Mexico, stop! don't go anywhere else first! this is America's finest.

This is one great cookbook, Southwest style food is my favorite to eat and the most rewarding to cook in my opinion. I live on The North East Coast and frequently travel to the great west. The food is the most enjoyable and I want that authentic taste, that unique Southwestern flavor and this book does not disappoint. Depending on locations like myself not all ingredients are readily available to you, so have a plan B for maybe a few things. My favorite dish is the Roast Turkey with Moble Poblano on page 92 and is no easy feat, it is what to make on a rainy Sunday.

This is only cookbook that I have ever sat down and read cover to cover, like a novel. It is so rich in culture, entertaining, and mouth-watering, I simply couldn't put it down. I have enjoyed the recipes, and especially appreciate how they work out when followed correctly. I absolutely recommend this book for anyone who loves the cuisine of the Santa Fe region!

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