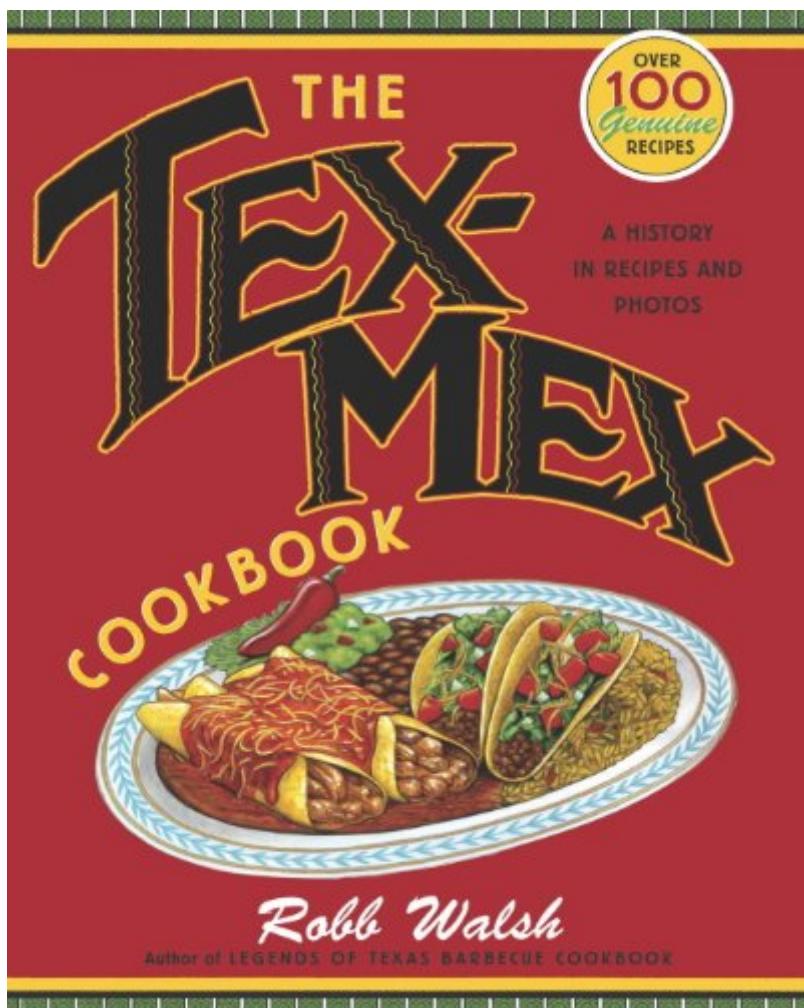


The book was found

The Tex-Mex Cookbook: A History In Recipes And Photos



Synopsis

Join Texas food writer Robb Walsh on a grand tour complete with larger-than-life characters, colorful yarns, rare archival photographs, and a savory assortment of more than 100 recipes for crispy, crunchy Tex-Mex foods. From the Mexican pioneers of the sixteenth century, who first brought horses and cattle to Texas, to the Spanish mission era when cumin and garlic were introduced, to the 1890s when the Chile Queens of San Antonio sold their peppery stews to gringos like O. Henry and Ambrose Bierce, and through the chili gravy, combination plates, crispy tacos, and frozen margaritas of the twentieth century, all the way to the nuevo fried oyster nachos and vegetarian chorizo of today, here is the history of Tex-Mex in more than 100 recipes and 150 photos. Rolled, folded, and stacked enchiladas, old-fashioned puffy tacos, sizzling fajitas, truck-stop chili, frozen margaritas, Frito Pie, and much, much more, are all here in easy-to-follow recipes for home cooks. The Tex-Mex Cookbook will delight chile heads, food history buffs, Mexican food fans, and anybody who has ever woken up in the middle of the night craving cheese enchiladas.

Book Information

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Customer Reviews

I adore this Cook Book! and if I was reviewing the Book, I'd give it TEN STARS! I'm on my 3'rd copy?! what the heck! The fricking thing falls apart, that's an problem. That said, let me talk about the book. I love learning about the food transition from Northern Mexico (not New Mexico) to southern Texas and AZ. Robb Walsh is the real deal (I know that expression is over used). One chapter I particularly love is about the man who invented the 'shush-y' Margarita and how he did it. It's funny and believable; all the stories in Robb Walsh's book are similar. And there are recipes. That's why I'm grumpy about the binding. All the pages fell apart, so I don't have a book. Grrr.

I never thought I could master Tex-Mex till I read this book and yes, it is a book to read! There are not just recipes but amazing stories on the history of cuisine in Texas. It is so fun to find recipes from all the greats: Los Tios, Molina's, Ninfa's. It should definitely be considered a requisite addition to the kitchen library of any cook who loves Tex-Mex food!

An excellent book with a lot of very good "real" recipes and a lot of VERY interesting history of the food and the people who originally produced it. Not a "yankee" book of a thousand exotic ingredients per dish, but a down-to-earth book of how to make food that is delicious. Especially good is the explanation of the peppers and how to make the various sauces to go with the dishes. EVERYONE who like Tex-Mex food should have this book.

This book has many recipes for authentic Tex-Mex dishes. I grew up on the Texas - Mexican border and have enjoyed this food all my life. The real value to the book is in the complete history of the dishes as well as the easy-to-follow recipes.

Wow!!!! I got this to try to find the perfect cheese enchilada. Haven't tried to make them yet, but judging by the ingredients, it's going to be what I have been wanting. This book answers a few questions I have been pondering over the past few years: "Why do I like some restaurant's enchiladas and not others?" and "Why did I not like the food when I traveled to Mexico?" Robb Walsh really goes through the "evolution of the enchilada," if you will, and I think I may have found the recipe I was looking for. He distinguishes between Mexican and Tex-Mex, and Tex-Mex is really what I wanted. So far, I have made the green chile chicken enchiladas! Superb, restaurant-quality taste with my first-ever attempt at enchiladas! My family couldn't believe it, and neither could I! The recipe was very precise, which I appreciated. With this newfound confidence in cooking Tex-Mex, I

plan to tackle more of the great recipes in this book including what I think will be the perfect cheese enchiladas, pozole, tamale pie, and more!!!! I also enjoyed the history. Though somewhat mundane at times, it really allows you to pick out the era and type of recipe you want from this book. Also, it's neat to have a story to tell with your dish! Dinner and a show! HIGHLY recommend this book!

I loved the historical vignettes found in *The Tex-Mex Cookbook: A History in Recipes and Photos* by author Rob Walsh. I also loved how the author provides a food "dictionary" of various ingredients and the explanation of different Tex-Mex foods. For example Walsh clearly explains the types of peppers (and their alternate names based on region). He also tells about the different Tex-Mex foodstuffs (with regional names) as part of his book. I also loved the history about the varying Tex-Mex regions and the photos showing the different historical locations were informative. You will find the following chapters in his book:

Introduction Talking Tex-Mex: That Lovable Ugly Duckling
Old-Fashioned Breakfasts: The Spanish Missions and the Cowboy Culture
Chili con Carne: The Chili Joints and the Chili Queens
Early Combination Plates: The Original Mexican Restaurant
Hot Tamales! Mexican, Tejano, and Southern-style
West Texas Enchiladas: The Old Burundi Cafe
Mex-Mex: The Myth of Authenticity
Dulces and Desserts: The Pecan Shellers' Uprising
American Cheese Enchiladas: The Mexican-American Generation
Puffy, Crispy, and Crazy: The Lost Art of the Taco
The Junk Food Era: Nachos, Bean Dip, and Frito Pie
Sizzling Fajitas: Tejano Tastes from the Valley
Frozen or On the Rocks? The Margarita Revival
From Paris, Texas, to Paris, France: Twenty-first century Tex-Mex
If you are interested in food history, you'll love *The Tex-Mex cookbook*. Recommend.

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Tex-Mex Takeout Cookbook: Favorite Tex-Mex Recipes to Make at Home
The Tex-Mex Cookbook: A History in Recipes and Photos
Los Barrios Family Cookbook: Tex-Mex Recipes from the Heart of San Antonio
The Tex-Mex Slow Cooker: 100 Delicious Recipes for Easy Everyday Meals
MexTex: Traditional Tex-Mex Taste
Enchiladas: Aztec to Tex-Mex
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