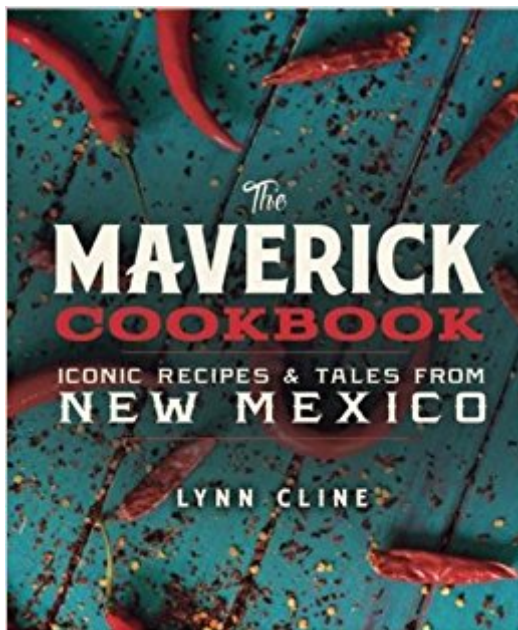


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The Maverick Cookbook: Iconic Recipes & Tales From New Mexico



Synopsis

One of The 30 Most Exciting New Fall Cookbooks, 2015--Epicurious.com
In The Maverick Cookbook, Lynn Cline chronicles the fascinating history of New Mexico cuisine through the stories of 12 iconic figures: from Doña Juana Tules, Fred Harvey and Billy the Kid to Georgia O'Keeffe and Dennis Hopper. These trailblazers include artists and authors, gamblers and outlaws, entrepreneurs, and the ancient Pueblo people, all of whom had a hand in shaping the region's celebrated cuisine. Each story is inspired by history--fictional imaginings of a day, or a moment, in the remarkable lives of these mavericks. Each chapter includes original recipes with authentic ingredients and traditional techniques of the era. And Guy Ambrosino's beautiful photographs capture the timelessness of the foods featured in the book, bringing the recipes to life in rich, vibrant color that will inspire you to make each dish at home.

PRAISE FOR THE MAVERICK COOKBOOK

"This cookbook is a must-have for anyone who loves good food and recognizes the importance of our culinary heritage..."--CHEF JOHNNY VEE, Food Editor, Santa Fean Magazine

"What a fun and eye-opening book!"--DEBORAH MADISON, Best-Selling Author of Local Flavors and Vegetable Literacy

"In this fascinating hybrid, history comes alive, folded in with luscious recipes and vibrant photos..."--CANDACE WALSH, Author of Licking the Spoon: A Memoir of Food, Family and Identity

Book Information

Hardcover: 196 pages

Publisher: Leaf Storm Press; First edition (September 1, 2015)

Language: English

ISBN-10: 0991410572

ISBN-13: 978-0991410576

Product Dimensions: 1.1 x 7.8 x 9.5 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 17 customer reviews

Best Sellers Rank: #749,038 in Books (See Top 100 in Books) #41 in Books > Cookbooks, Food & Wine > Regional & International > Native American #177 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #267 in Books > Cookbooks, Food & Wine > Regional & International > Mexican

Customer Reviews

"I have been looking for a good New Mexico cookbook for years, craving the secrets of those chile sauces and pork stews. I didn't expect to find one as pretty as this, though, nor as stuffed with

regional culinary history." –PAULA FORBES, Senior Editor, Epicurious.com"Cline combines her loves of history and gastronomy with her passion for storytelling to deliver a New Mexico-themed cookbook unlike any other...[with] mouth-watering recipe photographs courtesy of Guy Ambrosino..." –ROB DEWALT, Santa Fe Reporter"This cookbook is a must-have for anyone who loves good food and recognizes the importance of our culinary heritage..."–CHEF JOHNNY VEE, Food Editor, Santa Fean Magazine"What a fun and eye-opening book!"–DEBORAH MADISON, Best-Selling Author of Local Flavors and Vegetable Literacy"In this fascinating hybrid, history comes alive, folded in with luscious recipes and vibrant photos..."–CANDACE WALSH, Author of Licking the Spoon: A Memoir of Food, Family and Identity2016 Reading the West Book Awards Finalist

Lynn Cline is the author of Literary Pilgrims: The Santa Fe and Taos Writers Colonies, 1917-1950, published in Spring 2007 by the University of New Mexico Press.She also is the author of two editions of Romantic Days and Nights in Santa Fe, an illustrated travel guide published in two editions (1998 and 2000) by Globe Pequot Press.Lynn has written about literature, fine art, performing art, film, music, New Mexico history, travel and food for a host of publications, including The New York Times, Ploughshares, A Literary Journal, Sunset, Publisher's Weekly, Women's Health & Fitness, Bon Appetit, Film & Video Quarterly, New Mexico Magazine, The Santa Fean, and Santa Fe Trend.She has won awards from the New Mexico Women's Press Association and is a noted speaker about New Mexico history around the country.

Red or green?

Great authentic New Mexican recipes and wonderful stories.

A wonderful entertaining and informative book. Bought one for myself and one to give. I recommend it to anyone who has an interest in the New Mexican cuisine; looking forward to testing some recipes!

Interesting way to set up a cookbook. Recipes from early inhabitants to modern day residents of the region & what they might have enjoyed eating.Have tried several of the recipes with good results. Pictures were very well done.

The book met all my expectations. The Santa Fe area its ambiance, cuisine was described in this book it will be a favorite. I enjoyed the history behind the food and culture have been visiting Santa for the last 40 years a home away from home.

I love "The Maverick Cookbook!" So much fun to read this unique blend of history and food. And it's filled with recipes that reflect the wide range of people who have stirred New Mexico's culinary pot, from Billy the Kid and Fred Harvey to Georgia O'Keeffe, Dennis Hopper and many others. Each chapter is devoted to an icon, offering a fascinating exploration of a rich regional cuisine that extends way beyond green chile and tortillas to encompass ingredients and recipes brought here over the centuries. I have tried a few of the recipes and they are delicious! The stories behind these recipes certainly add to the rich flavor!

I was very excited to receive this cookbook, but after looking through it I'm a little disappointed. I had hoped for a cookbook full of recipes for anything and everything New Mexico - red chile sauce, green chiles on everything, blue cornmeal, and so on. And to be fair, this book does have a few of those things. I'm looking forward to trying the Carne Adovada and Green Chile Lamb Stew. But it also has a lot of recipes that I could find anywhere - recipes for french toast, spiced pancakes, apple pie, shrimp cocktail (really???), and several variations on biscuits. Moreover there are some clear editing and proofreading errors. The recipe for Savory Parmesan Biscuits doesn't include Parmesan or anything else that would make them savory. They're just biscuits. One other recipe has an ambiguity in the instructions that makes it a little unclear whether to remove the sautéed onions when the meat is added, only to add them in later, or whether the cook should leave them in the pan for the duration. I'm appreciative of the effort the author must have gone through to research these historical recipes, but for me this remains more of a miss than a hit.

I've never been particularly interested in cooking, but I am interested in New Mexico history. Lynn Cline's latest book is a fascinating look at New Mexico's most interesting personalities -- from Dona Tules, who ran a gambling house on Santa Fe's Palace Avenue in the 1850s, to actor/director Dennis Hopper, who bought a historic home in Taos in the early 1970s. These are the characters who made Northern New Mexico what it is, and Lynn does a great job bringing them to life. The book also has some recipes, if you're interested in that sort of thing.

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