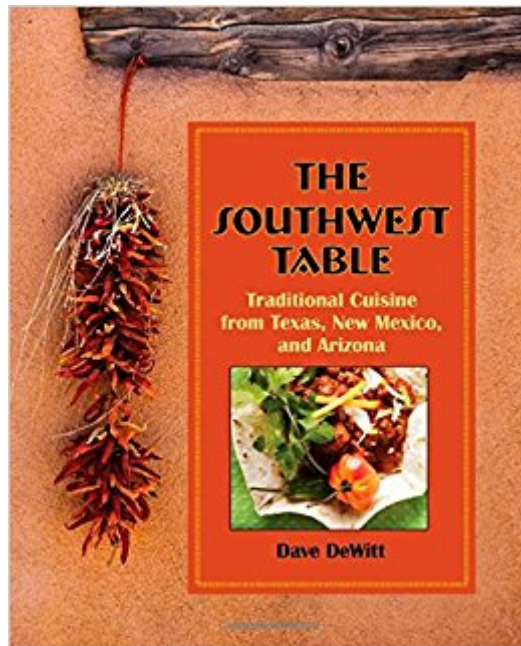


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# Southwest Table: Traditional Cuisine From Texas, New Mexico, And Arizona



## Synopsis

Take a good measure of Southwest culinary history, blend it well with insights from area chefs and food experts, and add plenty of mouthwatering recipes with four-color food photography, not to mention fascinating historical images. What do you get? The Southwest Table--a vibrant, must-have volume on America's spiciest swath of states. A Chile pepper expert and food historian Dave DeWitt focuses on southwestern Texas, New Mexico, and Arizona--those areas most influenced by Native American and northern Mexican cookery, as well as American imports and techniques. These are the traditional locations for a unique cuisine--dating to prehistory--that continues to evolve. We often think of Southwestern cuisine as imported from Mexico, but parts of the Southwest were a part of Mexico for more than 200 years. In addition to nearly 200 recipes, the book includes a "Pepper Primer" and a glossary of Southwestern cooking terms and ingredients. Historic black and white photos illustrate the history and full-color food photography accompanies the recipes.

## Book Information

Hardcover: 288 pages

Publisher: Lyons Press; First Edition edition (May 3, 2011)

Language: English

ISBN-10: 0762763922

ISBN-13: 978-0762763924

Product Dimensions: 7.7 x 0.9 x 9.4 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars See all reviews (7 customer reviews)

Best Sellers Rank: #1,242,699 in Books (See Top 100 in Books) #310 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #1595 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #26102 in Books > History > Americas > United States > State & Local

## Customer Reviews

This book provides a good overview of the regions and the different cuisines of each. Especially interesting are the snippets of history relating to the introduction of various foods (corn, wheat) to the regions. Easy to digest - excuse the pun - with some simple recipes I'm eager to try.

Librarians, including myself, are really raving over this. The book is intellectually very satisfying even if the reader tried none of the gorgeous recipes at all. I will attempt some of these and let you know

the results--most are quite simple but also extremely important for a thorough understanding of Southwestern fare. The highlight, of course, is really the New Mexican cuisine. I was impressed that De Witt was able to capture some of the sophistication of Santa Fe in so few recipes. The book is a pleasure for the extremely erudite articles on green and red chile. Evidently, Dave DeWitt has complete mastery of his subject. Chile lovers will esteem *The Southwest Table* as a classic for years and years to come. My recommendation to Mr. DeWitt would be to please give us a book in the same wonderful format, but focusing entirely on New Mexico.

Wonderful easy to follow recipes and great historical information about where they originally came from. Would highly recommend for anyone wanting to know about the great southwest cuisine.

A good book to read. Some recipes worth trying. Slightly outdated, but an enjoyable addition to my collection of regional cookbooks.

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