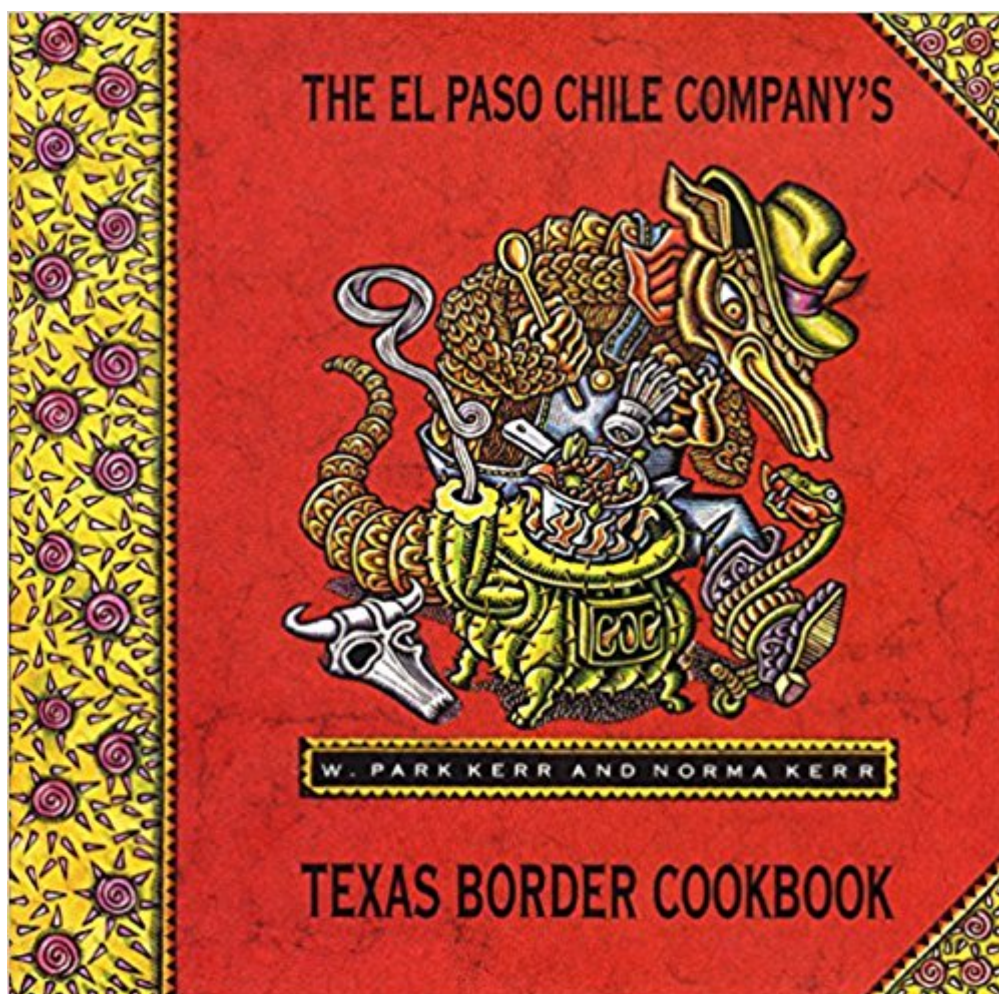


The book was found

El Paso Chile Company's Texas Border Cookbook



Synopsis

Just a coyote's howl away from the point where three states and two countries come together lies the site of the El Paso Chile Company, a mother/son operation that grew out of Norma and Park Kerr's love of chilis and the unique cuisine of the Southwest. With the expertise of cookbook author Michael McLaughlin, the Kerrs present The El Paso Chile Company's Texas Border Cookbook, the cookbook that makes all the mouthwatering food of the borderland accessible to every home cook. Here you will find over 150 recipes -- including old favorites and innovative dishes -- guaranteed to please the most hot-headed "chile heads" and everyone else who loves Tex-Mex food.

Book Information

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Customer Reviews

It may seem tired to talk of yet another form of regional American cooking, but the recipes of the Texas-New Mexico-Old Mexico hybrid known as New Southwestern cuisine are worth exploring for their natural mixing of the hearty and the exotic. A recipe for El Paso chile hamburgers, for example, combines standard ingredients like ground chuck and hamburger buns with chilies, jalapenos, and smoked jalapeno-lime mayonnaise. Native recipes like salpicon (shredded beef salad with chipotle dressing) and cream of green chile soup, along with a chapter on game cooking, set the book apart from other contenders in its Tex-Mex/Mexican/Chili Pepper cookbook subgenre. Less appealing, however, is the writing, which is sincere but at times cute and banal ("Opening a jar of one of our products is like taking a first bite; opening the pages of this book and heading for the kitchen we hope will make you really want to tuck in"). The Kerrs are founders of the specialty food company

that gives the book its title; McLaughlin is the founding chef of the Manhattan Chili Company, a restaurant in New York City. Illustrations not seen by PW. Copyright 1992 Reed Business Information, Inc.

Many of the recent titles on the cooking of the American Southwest have offered increasingly exotic interpretations of that cuisine; this latest addition has more in common with Jane Butel's early Tex-Mex Cookbook (LJ 8/80. o.p.), with recipes for nachos, chilis, burritos, and other dishes most Americans think of as Mexican food. The tone is folksy and, although some ingredients lists are long, few recipes, even the more innovative ones, call for unusual or hard-to-find items. Recommended. Copyright 1992 Reed Business Information, Inc.

I've bought too many cookbooks sight unseen and been disappointed in them. Lately, I've been on the hunt for Tex Mex/New Mexican cookbooks but was leery ~ there's so many out there to pick from and really, a lot of the problem just comes down to one's personal taste and style of cooking, whether or not so-and-so's cookbook is going to be the right one for me. Well, call me shocked....this one hits the mark completely for me! Yay! Just the way I like to cook and eat. Love this book. Since I received it, it's been left open on the counter as I keep trying another recipe. So far, all have been delicious, simple to prepare, normal ingredients that I have, and delightfully written. Highly recommended for anyone with a passion for Tex Mex and/or southern New Mexico food. NOT recommended for those who like lengthy ingredient lists and time consuming recipes, or those looking for haute cuisine!

This cook book is legit. I have made so many recipes from it and they know what they are doing! I moved to El Paso from the East Coast and really wanted to embrace the Mexican-American flavor but I have a son with severe food allergies so we avoid going out to eat in most places. This book certainly helps me nail it without having to leave my own kitchen.

I own several "Tex-Mex" cookbooks and those focus mostly on dishes found at Mexican restaurants in the U. S. This one has recipes that would be found in the kitchens of homes in west Texas. I've only made one dish so far: Park's Texas Democrat Chili. I had to make some adjustments as certain ingredients are rare or non-existent where I live (Northeast TN). It was a huge hit! Like another reviewer commented on, the only thing that is lacking are photos of the various dishes. However, most recipes are such that you probably don't need a picture to visualize what the end results would

be.

Loved this

Wow, these recipes are an excellent representation of Southwest cooking! And the history of the El Paso Chili Company detailed by the author/owner is both fascinating and entertaining! Get ready to try unique and delicious variations on Tex-Mexico cooking. Excellent!

There are a lot of cookbooks out there purporting to be "Tex-Mex". Most of them are charlatans. This is the Real Deal. When I was a kid, my mom even made "Texas Trash" for when company was coming over. She would always tell me, "Just don't tell them what it's called". Of course, the company loved it, as did I. She also made just about everything else in this book. This is what I grew up on. About the only thing she wouldn't make were Tamales, they are a "PITA" to make without help, a point mentioned in this book, she would buy them pre-made. If you like or want to learn Tex-Mex, "This is the one !". Authentic Tex-Mex !

great recepie book, always have loved it.

Excellent excellent book! Highly recommend. This is my go-to TexMex Bible. Thanks guys!

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