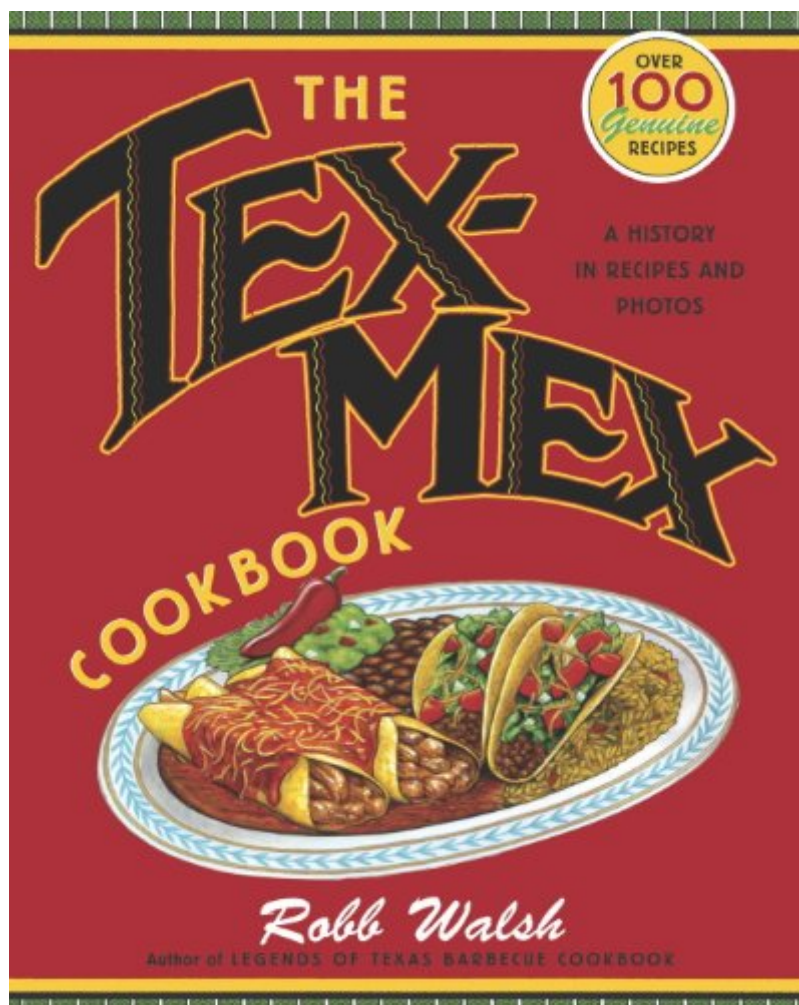


The book was found

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

File Size: 25662 KB

Print Length: 288 pages

Publisher: Ten Speed Press; 1 edition (August 19, 2014)

Publication Date: August 19, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00IWTTP9I

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #47,234 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #2 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #7 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Mexican #10 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

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!!!! 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 interest in food history, you'll love *The Tex-Mex cookbook*. Recommend.

[Download to continue reading...](#)

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* *Tex[t]-Mex: Seductive Hallucinations of the "Mexican" in America* *Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook)* (Easy Recipes Cookbook 1) *Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1)* *Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2)* Easy

European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Easy Spring Roll Cookbook: 50 Delicious Spring Roll and Egg Roll Recipes (Spring Roll Recipes, Spring Roll Cookbook, Egg Roll Recipes, Egg Roll Cookbook, Asian Recipes, Asian Cookbook Book 1) Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Cookbook) Chevys Fresh Mex Cookbook Instant Pot Cookbook: 500 Instant Pot Recipes Cookbook for Smart People (Instant Pot, Instant Pot Recipes, Instant Pot Recipes Cookbook, Instant Pot Electric Pressure Cooker Cookbook) Delicious Crockpot Recipes: A Full Color Crockpot Cookbook for your Slow Cooker (Crockpot;Crockpot Recipes;Slow Cooker;Slow Cooker Recipes;Crockpot Cookbook;Slow ... Cookbook;Crock Pot;Crock Pot Recipes;Cro 1) Slow Cooker Recipes: 2,000 Delicious Slow Cooker Recipes Cookbook (Slow Cooker Recipes, Slow Cooker Cookbook, Slow Cooker Chicken Recipes, Slow Cooker Soup Recipes) CAKE COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake, cake recipe, cake recipe book, delicious cake recipes (cake recipes, cake ... cake recipe book, delicious cake recipes) Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb) (Cookbook delicious recipes 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)