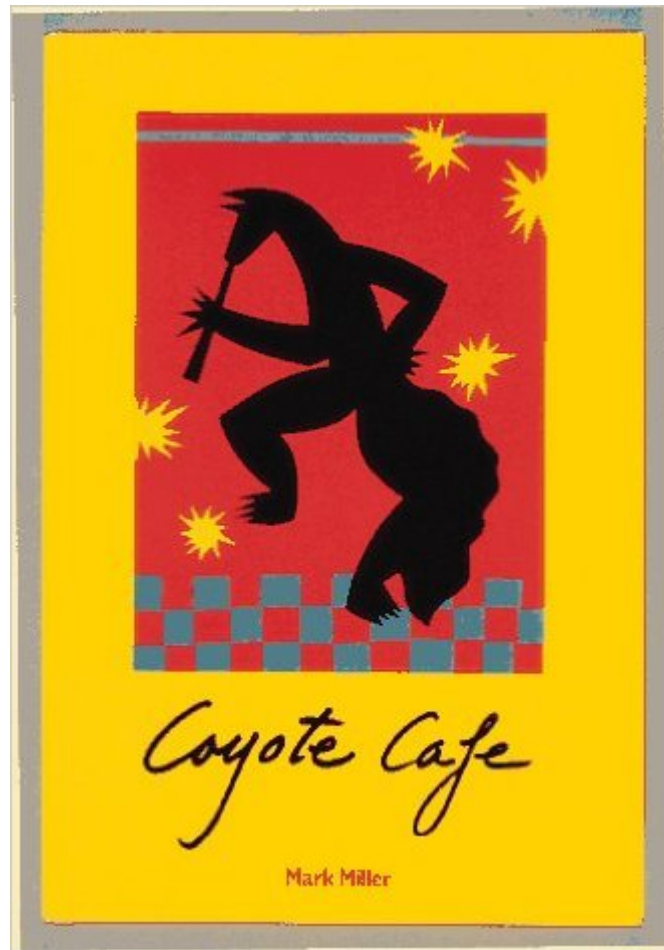


The book was found

Coyote Cafe: Foods From The Great Southwest, Recipes From Coyote Cafe



Synopsis

Now in paperback! When Mark Miller opened the doors of Santa Fe's Coyote Cafe in 1987, the face of American cuisine changed forever. Blending centuries-old culinary traditions with modern techniques, Miller pioneered the emerging Southwestern cuisine, earning accolades and thrilling diners at the Coyote with his robust, inspired cooking. Originally published in 1989, COYOTE CAFE was Miller's first cookbook, and it has since sold over 200,000 copies, making it one of the best-selling full-color cookbooks ever. Nearly 15 years later, with Southwestern influences entrenched in kitchens across the country, we're excited to make this landmark book available to a new generation of cooks in a paperback edition. Featuring over 150 recipes, COYOTE CAFE presents the bold, sumptuous creations that have become Southwestern classics. Mexican, Hispanic, and Native American influences inflect such imaginative dishes as Wild Morel Tamales, Lobster Enchiladas, and Yucatan Lamb. When you try the vibrant cuisine of COYOTE CAFE, you're experiencing one of America's most dynamic regional cuisines. Over 200,000 copies sold in hardcover. Includes an extensive section on choosing and preparing over 35 fresh and dried varieties of chiles, as well as an in-depth glossary of ingredients. From the Trade Paperback edition.

Book Information

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Customer Reviews

Truly a spectacular cookbook, Mark Miller has recipes that will delight the senses and make you a hero at any dinner party. The ingredient combinations play off of each other and offer unique twists on traditional southwestern cooking. As one very familiar with the southwest and its cuisine, this book ranks as enticing and innovative. The recipes are foolproof and easy to follow, but you will

need to adhere to the fresh ingredients rule-- no canned black beans, or frozen corn for these recipes, stick with fresh and you can not fail. Unlike some other cookbooks that feature regional cuisine, Coyote Cafe includes complete recipes that you do not need to tinker with and that are tested. So go ahead cook with Miller and howl at the moon!

I have had this book sitting around for awhile, and finally tried it. I'm a vegetarian, and this book is more meat oriented. I tried a couple of the recipes, including the tamales. Those were the best tamales I have ever eaten. Even better than Richard's in Albuquerque. The Coyote Cafe is hands down my favorite restaurant, and this book is definitely representative of the food from there. I highly recommend it.

This is a wonderful collection of great southwestern recipes that work. The author Mark Miller has introduced Cajun and Creole elements into many of his recipes making them unique without sacrificing the southwestern character of the dishes presented. Each and every dish is definitely worthy of calling itself southwestern. Definitely comprehensive this book covers with a plethora of recipes in 10 chapters anything you may be looking for to fill your southwestern Table. The chapters covered are: cocktails, salsas, sauces and soups, appetizers and salads, Tamales, seafood and fish, game and fowl, meat, desserts and breads and what the author refers to as his bag of tricks which is an assortment of staple dishes that you will find in just about any tex-mex restaurant. Particularly useful to me I found the Tamales chapter which apart from some basic principles on preparing tamales, includes 16 different recipes. On the negative side, I found the book very difficult to use as the print of the recipes is extremely small. As I am over 40 and my eyesight is not what it was 20 years ago, I have had to scan and enlarge the recipes that I have used in order to use them. Other than that this is a good buy and a good addition to your cookbook library!

My father and I have been making the carnitas tamales with the Manchamantel Sauce for years for Christmas, and I have yet to have served them to someone who did not say that they were the best tamales they had ever eaten... The rest of the recipes in this book are also delicious... I highly recommend this book to anyone who loves southwestern cuisine!

This book is not for anyone looking for easy to prepare Southwestern Mexican cuisine. It is a wonderful compilation of delicious recipes, sure to please the most discerning palate. Some of the recipes are quite involved, and require a great deal of planning and preparation. The reward is well

worth the effort. I have never been to "Coyote Cafe", so I do not have a comparison reference. While some of the ingredients might be hard to find, a trip to your local Mexican grocer should remedy that minor inconvenience. This is a great little book to add to your cookbook collection, and although small in size, it delivers on flavor. I recommend this book with the aforementioned reservations.

I had to finally find out about the recipes from this well known author and his book, restaurant and more. Solid and innovative recipes, well written it won't take you long to find some new recipes. I have just begun to look through and try some. Try some mexican southwestern food that is different and not a lot of mus and fuss. This book is a winner.

This is a great cookbook with a good mix of easy recipes and others that involve a lot more preparation and esoteric ingredients. I was afraid that most of the recipes would have ingredients that are not easily obtained (such as wild boar bacon), but it is usually easy to find an acceptable substitute. I would say that most of the core recipes contain ingredients that can be found without too much effort. As someone who does not have a lot of experience with this type of cuisine, I enjoyed the clear explanations and detailed description of the ingredients found at the end of the book.

No, sorry, there's a reason why used copies of this book go for \$0.01 - IT'S USELESS! Another one that gets rave reviews because it's written by a celebrity chef, but I can absolutely, positively guarantee you it will soon just sit on your shelf, taking up space. Problem? Almost-impossible to find ingredients, for recipes that you don't want to bother with anyway. Yeah, really, I'll just lay into a bunch of quail at my local Von's. And pheasant. And venison. And duck, and rabbit, and squab, yada, yada, yada. And GOAT LEG (I kid you not!!) And that's not even getting into the esoteric spices that you may easily find in a street market in Oaxaca. But if you happen to live in Milwaukee, well, good luck. I've been to Coyote Cafe in Santa Fe, and loved the place and felt it deserved its reputation as a go-to restaurant. And there they as restaurant professionals can have open channels to these supplies. But this cookbook has no justification for its existence, to be aimed at home cooks who would have to move heaven and earth to find many of the ingredients, and to not have these difficult recipes edited-out so that the do-able ones remain.

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