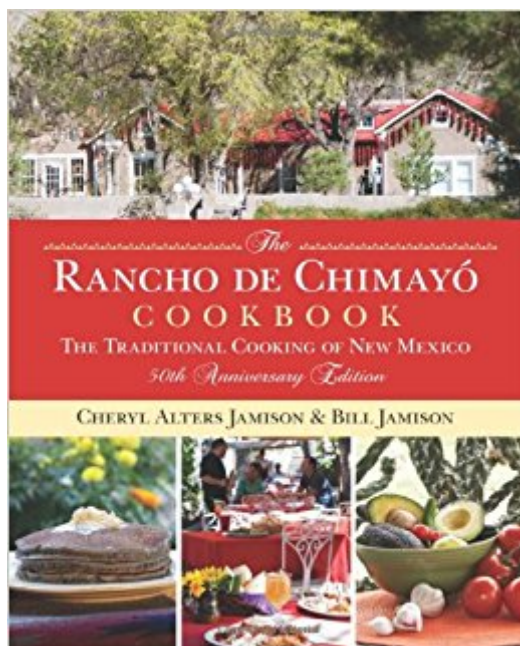


The book was found

# Rancho De Chimayo Cookbook: The Traditional Cooking Of New Mexico



## Synopsis

Situated just 30 miles north of Santa Fe off the High Road to Taos, the highly acclaimed Rancho de Chimayo Restaurant has been serving traditional New Mexican cuisine in a beautiful setting for half a century. The atmosphere at this traditional Spanish hacienda, surrounded by mountains, is rivaled only by the fine, native cooking served in the grand early tradition by generations of the Jaramillo family. In 1991 the restaurant published a modest paperback cookbook for their silver anniversary. Twenty-five years and 50,000 copies later comes this beautiful new edition, just in time for the 50th anniversary celebrations. All recipes are completely revised and updated, with more than twenty delectable new dishes added. As an extra bonus, the book also features charming archival images as well as stunning full-color food and location photography, making this a beautiful keepsake of a special place as well as a mealtime companion to turn to again and again.

## Book Information

Paperback: 240 pages

Publisher: Lyons Press; Revised edition (May 6, 2014)

Language: English

ISBN-10: 076279139X

ISBN-13: 978-0762791392

Product Dimensions: 1 x 7.5 x 9.5 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 20 customer reviews

Best Sellers Rank: #122,601 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #25 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

## Customer Reviews

“The Rancho de Chimay  Cookbook offers a beautiful glimpse into the still-vibrant cuisine of New Mexico. With the blending of centuries-old Spanish culture with native and modern American, a unique and delicious cuisine has emerged—one that will inspire journeys to the source and delicious meals from your kitchen.” —Rick Bayless, author and host of Public Television’s Mexico: One Plate at a Time and chef-owner of Chicago’s Frontera Grill, Topolobampo, and Xoco “Forty years ago when we pondered the feasibility of a guide to restaurants that serve great regional food around America, our first dinner at Rancho de Chimay  was strong persuasion to proceed. Here was—and continues to be—a fount of New Mexican fare at its finest. How wonderful

it is that Cheryl and Bill Jamison's cookbook gives us all a chance to savor not just Rancho de Chimayo's magnificent food, but the spirit of a unique restaurant that is nothing less than a national treasure. "Michael Stern, Roadfood.com

Authors of sixteen cookbook and travel guides, Cheryl and Bill Jamison write with passion and wit about the food and culture of the Southwest and American home cooking. They are among the nation's most-lauded culinary professionals, with honors that include four James Beard Awards, an IACP award, and numerous other awards. Bon Appetit has pronounced the Jamisons "the king and queen of grilling and smoking" They are the authors of many books, including the best-selling Smoke & Spice, which has sold over one million copies, and The Border Cookbook. When not busy researching, developing recipes, or writing, the Jamisons are frequent guest instructors at many prestigious cooking schools, including Les Gourmettes in Phoenix and Central Market's five Texas locations. Cheryl is a guest instructor at the Santa Fe School of Cooking, teaching traditional and contemporary Southwestern and Mexican cooking. She is also a member of the International Association of Culinary Professionals, Slow Foods, and past president of Friends of the Santa Fe Area Farmers' Market and the Northern New Mexico chapter of Les Dames d'Escoffier. For two decades they have lived in Tesuque, New Mexico, just outside of Santa Fe, in a converted adobe dairy barn shaded by fruit trees. Visit them at [www.cookingwiththeJamisons.com](http://www.cookingwiththeJamisons.com)

Very traditional cookbook highlighting the Jaramillo family's hacienda history as well as the geological history and best of all the best old time original recipes of Rancho de Chimayo. Love the recipes! I recently visited Chimayo in the winter and never knew about this jewel of a historical restaurant. Wish I had know, but this book is excellent at teaching me of everything I might have missed. Especially the chile recipes and sopapilla recipe a pillow fried bread topped with honey! The history is amazing and the recipes are so authentic. If your interested in learning more about the food of this magical New Mexico area then this cookbook is for you. The images are beautiful and the food is amazing. Book shipped very fast and in excellent condition.If my purchase experience has help in any way please click on the "Yes" button below. Thanks

It's all good, start with the carne adovada, follow the recipe closely the first time, then if you are comfortable with New Mexican cooking, you can adjust to make it your own. I used 6oz of amber beer instead of all water and used a strip of bacon to render grease for the initial saut   of garlic, then chopped the bacon finely to add flavor. anyhow, there is not a recipe in here that I would not try

- and if you get a chance to go to the Rancho, then you know how good it is.

This is a fascinating look into one of New Mexico's great hidden gems. I've been eating there since I was a child and can vouch for the wonderful cuisine. It was very interesting to delve deeper into the history of the Jaramillo family and all they have done for the village of Chimayo. It's a trip well worth making, the book is just beautiful...and the recipes can't be beat!

Love these recipes! And I love the history in the book- it is the heritage of my husband and of our children, grandchildren and great grandchildren.

Just get this book and I love it, I was born in Albuquerque and my family went to Chimayo all the time love all the history in the book some of the receipts my mom use to cook for us kids brings back so many memory, my mom has been gone now 10 years. I live in So. California now but my heart will always be in New Mexico

Rancho de Chimayo has always been a favorite restaurant when I am in the Santa Fe area. I purchased a cookbook years ago and have worn it out. Imagine my surprise when I realized that a new edition was available. Mine arrived a few weeks ago and I have already used it several times. I love it.

I love this book. It reminds me of the food I grew up eating. Thinking of my parents and grandparents

I can't wait to try all the recipes in this cookbook. They look delicious.

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

Rancho de Chimayo Cookbook: The Traditional Cooking Of New Mexico Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Mexico: Mexico Travel Guide: The 30 Best Tips For Your Trip To Mexico - The Places You Have To See (Mexico Travel, Cancun, Mexico City, Los Cabos, Oaxaca Book 1) Haunted New Mexico: The Haunted Locations of Santa Fe, Las Cruces, Rio Rancho, Roswell, Clovis and Alamogordo Mexico: Mexico Travel Guide: 101 Coolest Things to Do in Mexico (Mexico City, Yucatan, Los Cabos, Oaxaca, Cancun, Guanajuato, Guadalajara, Puebla) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner,

Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) New England Style Cooking: Authentic Recipes from Connecticut, Maine, Boston, and Vermont (New England Cookbook, New England Recipes, New England Cooking, Boston Recipes, Boston Cookbook Book 1) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Best of the Best from New Mexico Cookbook: Selected Recipes from New Mexico's Favorite Cookbooks (Best of the Best Cookbook) 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) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) Cast Iron Cooking - Easy Cast Iron Skillet Home Cooking Recipes: One-pot meals, cast iron skillet cookbook, cast iron cooking, cast iron cookbook Irish Potato Cookbook: Traditional Irish Recipes (Traditional Irish Cooking) The Mexico Expat Retirement and Escape Guide: The Tell-It-Like-It-Is Guide to Start Over in Mexico: Mexico Retirement Guide FREE GUATEMALA GUIDE Retire in Antigua Guatemala Ceramica de Teotihuacan (Teotihuacan Ceramic), Artes de Mexico # 88 (Bilingual edition: Spanish/English) (Coleccion Artes De Mexico/ Collection Art of Mexico) (Spanish Edition) 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 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 Jamaican Cookbook: 50 Unique and Authentic Jamaican Recipes (Jamaican Cookbook, Jamaican Recipes, Jamaican Cooking, West Indian Cookbook, West Indian Recipes, West Indian Cooking Book 1) Easy Irish Cookbook (Irish Cookbook, Irish Recipes, Irish Cooking, Scottish Recipes, Scottish Cooking, Scottish Cookbook 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)