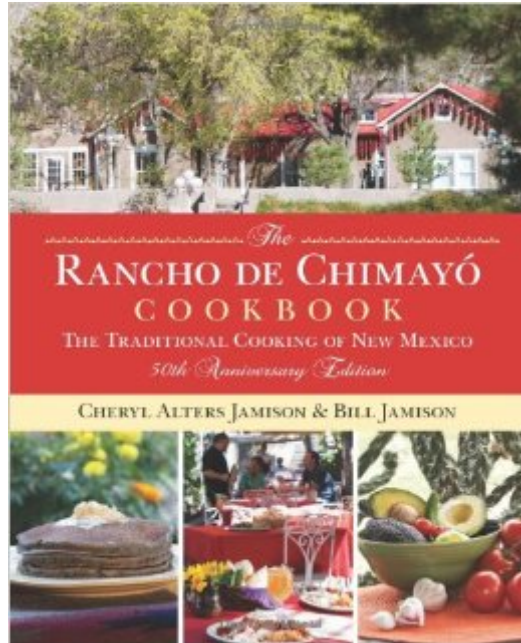


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Rancho De Chimayo Cookbook: The Traditional Cooking Of New Mexico



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

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Customer Reviews

First I should say, if you are a beginning cook this book should be fine. It should also be fine if you are new to Mexican or New Mexican cooking. I've been cooking for awhile and I find the book very simple and in some cases the recipes are just plain odd. I was expecting a book that would reveal some of the culinary secrets of Rancho de Chimayo. I do not see any secrets here. Let me give you some examples. Oven-Roasted Young Goat recipe. The recipe calls for roasting a headless 25 pound young goat in the oven. There is a rub and BBQ sauce. There are two separate red chile sauce recipes. They are nearly exactly the same except one uses ground beef and the other doesn't. Ditto the green chile recipe. Pork tamales? Nothing special here. Cheese enchiladas? There

is a Green Chile Cheeseburger recipe. I bet you already know how to do that. Mix salt and pepper with the ground beef, grill and put the chile and cheese on top. One recipe calls for splitting an avocado in half and filling it with a pretty normal shrimp or chicken salad. Fruit salad with yogurt? Roasting a green chile? Chile con Queso... velveta, chopped green chile and chopped tomatoes... mix. This book is very simple and if you already know Mexican cooking you won't find anything new here. I'm sorry I bought it.

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.

I have the original cookbook and thought I would be wasting my money buying this edition. We visit Rancho Chimayo once a year and really enjoy the food. This edition was worth the price just to read the history of the family and the restaurant. Some of the recipes have been modified and there are new ones as well. We made several of the recipes and they were wonderful.

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!

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.

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

A beautiful book. The story and history of this book make it so much more than just another cookbook. Not only was this a favorite restaurant but one we saw evolve over its first quarter of a century of operation. The cookbook is just a teaser to try the real thing and I'm hoping to return for the 50th Anniversary next fall. To get a real feel for the Rancho de Chimayo Google, Arturo Jaramillo in Voces De Santa Fe. The documentary <http://digital.library.unt.edu/ark:/67531/metadc13664/> shows the area long before the restaurant was started and shows just how remarkable it's history is. Florence Jaramillo has added her own special touch as have the family and staff at Rancho.

The history of the family restaurant along with the wonderful recipes contained in this book are so valuable to the culture and memories of Chimayo. I was born and raised in this area of New Mexico, and this cookbook was a must for my daughters.

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