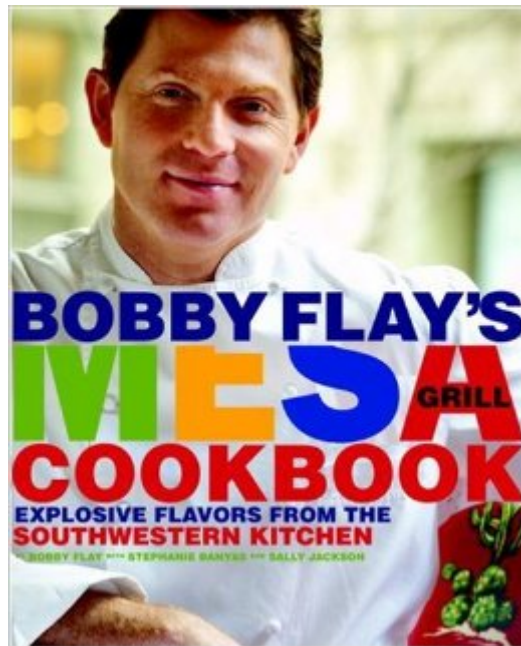


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Bobby Flay's Mesa Grill Cookbook: Explosive Flavors From The Southwestern Kitchen



Synopsis

Smoky, earthy, fruity, and spicy, the flavors of the Southwest have intrigued Bobby Flay ever since he was a young chef, eventually serving as the inspiration for the menu at his first restaurant, Mesa Grill. Now sixteen years later, Bobby's bold and vivacious take on this cuisine has made him a fixture on America's culinary scene and turned Mesa Grill into a veritable institution. In Bobby Flay's Mesa Grill Cookbook, the celebrity chef invites you to join him in the kitchen of his famous restaurant to learn the secrets of his signature contemporary Southwestern cuisine. Here are 150 recipes for the drinks, appetizers, soups, salads, main dishes, sides, sauces, desserts, and brunch dishes that have earned Bobby his reputation for creating innovative combinations and big, rich flavors, including:- Grilled Asparagus and Goat Cheese Quesadillas with Tomato Jam and Cilantro Yogurt- Queso Fundido with Roasted Poblano Vinaigrette- Sweet Potato and Roasted Plantain Soup with Smoked Chile Crema- Grilled Shrimp Brushed with Smoked Chile Butter and Tomatillo Salsa - Seared Tuna Tostado with Black Bean Mango Salsa- Coffee-Rubbed Filets Mignons with Ancho-Mushroom Sauce- Spicy Coconut Tapioca with Mango and Blackberries

Complete with a guide no tequila lover should be without, a list of must-haves for the Southwestern pantry, menu suggestions for festive occasions with friends and family, Bobby's pointers on basic cooking techniques, and 100 full-color photographs, Bobby Flay's Mesa Grill Cookbook helps you re-create the fun and flavors of Mesa Grill in your own kitchen.

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Customer Reviews

Being a Bobby Flay fan (I've had great experiences at all of his NYC restaurants and love Iron

Chef/Boy Meets Grill), I knew I wanted this cookbook the minute it came out. But the moment I flipped through the pages, my expectations were totally exceeded--beautiful, full-page color photos incite you with every recipe (prompting a determined "I want to make that!), and tons of useful southwestern-cooking tips/tricks are spread throughout, including a chile pepper guide and tons of sauce/relish preparations. It seems like almost every recipe in here is either a dish at Mesa Grill or something Flay has created for Iron Chef America, and once you're finished making any recipe, this becomes obvious just because it's all so delicious! I've made probably around 20 of the recipes in this cookbook, and each time the result was simple; completely cleaned plates all around the table. This includes Thanksgiving, where I made an all-Flay meal for about 15 people, complete with his maple and ancho-glazed roast turkey with a roasted garlic/cilantro gravy and a mango cranberry relish, sweet potato gratin, green onion smashed potatoes, and the gorgonzola, apple and toasted walnut salad with a spicy orange vinaigrette. All was a huge hit. Whether or not you're a Bobby Flay "fan," perse, I would do yourself a favor and pick up this cookbook--you will learn tons about American cooking, Mexican cooking, and the orchestration of flavors (Flay's signature seems to be the balance of sweet and spicy--you will first taste the sweet elements, then your tongue will dance with heat). Not to mention all the great sauces, glazes, rubs and reductions that are dabbled throughout--there is even a fantastic margarita section, giving you everything from the "classic," to a pink cactus-pear version, to my favorite, a pineapple-chile margarita. Good Stuff!!!!!!

Having been a customer at the Mesa Grill, I was anxious to read the book and see if I could do some of the food at home. Each recipe has a small note written by the author giving some background or suggestion about it. Each of the dishes have detailed and easy to follow instructions so anyone can prepare them and have it come out like they should. The only problem someone might have is if they do not have access to some ingredients in their local area, but a creative cook can substitute. A VERY GOOD BOOK, WELL WRITTEN.

This is one of my new favorites. The results have been extremely good. Some recipes are relatively fast to make while the super tasty duck taco recipe involves making 3 different sauces. However, once some of the sauces are made, they can be frozen and used in other recipes shortening the cooking time. Some of the green sauces work really well on salads. The ingredients are authentic and readily available in my home town of Houston. The use of blue cornmeal in pancakes give a great text and flavor boost along with visual appeal. The green pea soup green chile soup is excellent, but it appears that the mint-cumin crema calls for way too much cumin, especially

compared to other version of the cumin crema in the book. Although some recipes take some effort, the results are worth and will impress your dinner guests. I'm working my way through the various recipes.

I am a huge Food Network fan so it is no surprise I picked up this book. However, whenever celebrity chefs are concerned there is a reasonable question: does their food live up to their image? In the case of Bobby Flay's Mesa Grill Cookbook it most certainly does. The book is filled with craveable recipes with a Southwestern flare. They vary in the amount of time and skill they require from recipes that could be easily tackled by a beginning cook to others that are better for a long weekend in the kitchen. Although some do require multiple sauces and components as other reviewers have mentioned you can often speed up dinner time by making components ahead of time and freezing leftovers for future meals. The true test for me with a cookbook though is if I ever bother to cook from it and whether the results are worth the effort. This cookbook wins on both accounts. It is enjoyable to look through for meal planning and because of my past successes I feel confident that everything I make will be a success. So far I have made the BBQ Duck Filled Blue Corn Pancakes with Habanero Sauce, the Spicy Hummus and Zucchini Quesadillas with White Bean-Poblano Relish, Ancho-and-Honey-Glazed Salmon with Black Bean Sauce and Jalapeño Crema, and the Caramelized Apple salad with Blue Cheese, Black Walnuts, and Spicy Orange Vinaigrette. All of them have been restaurant quality meals and have earned rave reviews. The instructions are also clearly written so I've had no troubles following along and getting the results I want. Better still there are still TONS of recipes I cannot wait to try like Cornish Game Hens with Wild Rice-Goat Cheese Stuffing and Brussel Sprouts with Pomegranate and Walnuts. The bottom line is that this is a well-written and beautifully photographed cookbook with reliable recipes that live up to the hype. It is a great purchase for anyone who likes food with a Southwestern influence and who wants to cook quality meals at home.

My fiancé and I spent New Year's in Las Vegas this year. While there, we dined at Mesa Grill for the first time. The food was spectacular--no other word for it other than maybe fabulous, outstanding...you get the point. We enjoyed it so much that we canceled reservations at another well known Vegas restaurant later in the week to dine there again instead. There wasn't a single thing we sampled that was less than perfect. We travel a lot and dine in many wonderful restaurants--Mesa Grill is easily in the top 5 of our favorites list. That being said, when I got home I couldn't wait to order this cookbook and see if the dishes in it were the same or at least very similar

to the ones we enjoyed in the restaurant. What a wonderful surprise to find that they are! The pumpkin soup, the pork tenderloin (WOW), the 16 spice chicken, the sauces--everything has just been great. The book has a ton of brightly colored pictures of the food and is very easy to follow, even for someone who wouldn't necessarily call themselves a "gourmet". Some of the ingredients might be unusual but I've found most are easily accessed in my local markets and what I can't find there, I've been able to purchase here on .com. We are having a great time working our way through this book. I would highly recommend it to anyone who enjoys bold flavors.

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