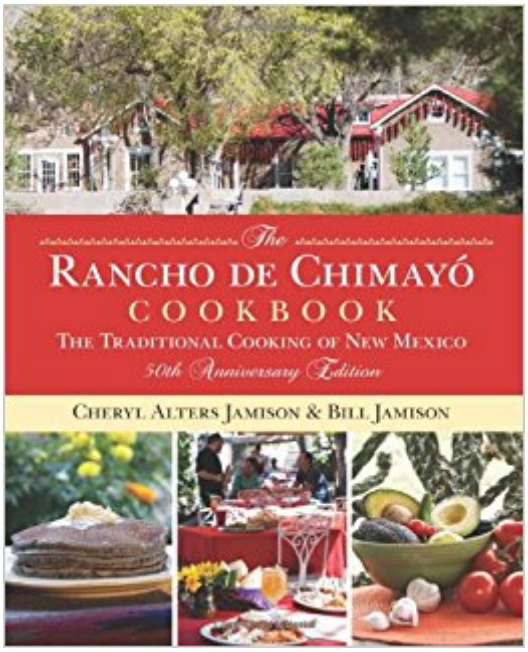
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# Rancho De Chimayo Cookbook: The Traditional Cooking Of New Mexico




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## 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

Ã¢â ¬Å“The Rancho de ChimayÃƒÂ 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 emergedÃ¢â ¬â •one that will inspire journeys to the source and delicious meals from your kitchen.Ã¢â ¬Â•Ã¢â ¬â •Rick Bayless, author and host of Public TelevisionÃ¢â ¬â„¢s Mexico: One Plate at a TimeÃ Â and chef-owner of ChicagoÃ¢â ¬â„¢s Frontera Grill, Topolobampo, and XocoÃ¢â ¬Å“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 ChimayÃƒÂ was strong persuasion to proceed. Here wasÃ¢â ¬â •and continues to beÃ¢â ¬â •a

fount of New Mexican fare at its finest. How wonderful it is that Cheryl and Bill JamisonÃ¢â ¬â„¢s cookbook gives us all a chance to savor not just Rancho de ChimayÃƒÂ Ã¢â ¬â„¢s magnificent food, but the spirit of a unique restaurant that is nothing less than a national treasure.Ã¢â ¬Â•Ã¢â ¬â •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 nationÃ¢â ¬â„¢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"Ã Â 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 MarketÃ¢â ¬â„¢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 FarmersÃ¢â ¬â„¢ Market and the Northern New Mexico chapter of Les Dames dÃ¢â ¬â„¢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 atÃ Â www.cookingwiththeJamisons.comÃ Â Ã Â

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 sautÃƒÂ© 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.

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