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## Dishing Up(r) New Mexico: 145 Recipes from the Land of Enchantment

By Dave DeWitt, Vicki Pozzebon

Storey Publishing LLC. Paperback / softback. Book Condition: new. BRAND NEW, Dishing Up(r) New Mexico: 145 Recipes from the Land of Enchantment, Dave DeWitt, Vicki Pozzebon, "Dishing Up(r)New Mexico" is an irresistible collection of 150 recipes, many contributed by chefs, farmers, and small food producers from around the state, that celebrate the rich diversity of New Mexico's cuisine. From farm-fresh tomatoes, onions, and asparagus to blue corn, a wide range of chile peppers, pumpkin, pinto beans, artisanal cheeses, and meats like bison, churro lamb, and oryx, New Mexico produces some of the best food in the world. Drawing from many of the state's popular food sources and destinations, Dave DeWitt has included delectable recipes for every meal and every course, including Spicy Stuffed Ancho Chiles, Chipotle Pumpkin Seed Pesto, Blue Corn Pancakes, Calabacitas with Red Serranos, Southwest Asparagus Strata, Grape-Grilled Quail with Goat Cheese Rounds, Short Rib Chili, Slow Roast Breast of Lamb with Honey Cumin Glaze, Buffalo Green Chile Eggrolls, Pasilla Scones with Red Chile Honey, Broccoli and Mustard Soup, New Mexican Baklava, and Spicy Chocolate-Raspberry Muffins. DeWitt even includes beverage recipes, such as Craft Stout Michelada, Green Bean Bloody Mary, and Prickly Pear Margarita. "Dishing Up(r)New Mexico" is also a visual tour...



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### Reviews

*This book is definitely not simple to begin on studying but quite fun to see. I actually have read and that i am sure that i will gonna read through yet again once again in the foreseeable future. It is extremely difficult to leave it before concluding, once you begin to read the book.*

-- **Brennan Koelpin**

*Comprehensive guide! Its this type of very good read through. It is actually writter in simple words and phrases rather than difficult to understand. It is extremely difficult to leave it before concluding, once you begin to read the book.*

-- **Bernie Mante PhD**