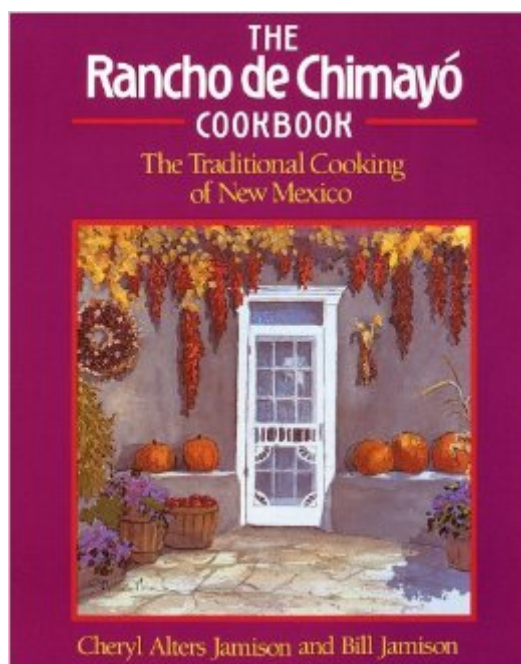


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# The Rancho De Chimayo Cookbook: The Traditional Cooking Of New Mexico (Non)



## Synopsis

The Rancho de Chimayó Cookbook celebrates the traditional New Mexican fare served at one of the nation's most acclaimed restaurants, nestled 30 miles north of Santa Fe in the mountain village of Chimayó. From mild to lively in seasoning, the recipes have been adapted from classic dishes handed down through generations by the host Jaramillo family.

## Book Information

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Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (25 customer reviews)

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## Customer Reviews

The authors of The Rancho de Chimayo cookbook DO love New Mexico. The sub-title states: "The Traditional Cooking of New Mexico," and the cookbook lives up to that statement. The first 48 pages gives history of New Mexico through native foods, folk-lore, spirituality and settlers bringing their own norms of food production. Unfortunately, you will not find the flavor of New Mexico in restaurants outside of N.M. I lived in N.M for 10 years. If you have ever been charmed by N.M.'s food & beauty you can re-create this experience through this cookbook. Try it!

This book is a 'must have' for anyone who wants to replicate the cooking of northern New Mexico. If you have ever traveled to New Mexico, especially to Santa Fe or Taos, and marveled at the spritely seasoning and traditional food preparations, you may have tried to duplicate those flavors at home. Don't try it with conventional Tex-Mex cookbooks. This is a different animal. You need the Rancho de Chimayo Cookbook and you need to get good chiles from New Mexico (I order from [...]) There are not a lot of recipes, but the ones that are there are the real enchilada. After living in Albuquerque

for 8 years, I tried many options for cooking the red chile and green chile enchiladas that are so essential to the New Mexico cocina. The recipes in this book are the first that tasted right -- and taste right every single time. Try it, you'll like it!

I have owned this cookbook for about 12 years. I am a Northern New Mexico girl..My family has lived here for 100's of years. I grew up eating this food and watching the women of my family create these tasty dishes...Problem is that at the time I didn't realize the beautiful legacy of this cuisine and didn't pay close attention to the preparation. I left home, went to college, etc. Many years later I longed for the food I grew up with and found I didn't really know how to recreate the flavors. I spent time talking to my father and found this cookbook and finally, finally (!) was able to taste those memories!!! This is the holy grail of Northern NM Cuisine. By the way....The person who left the negative review about the use of processed cheese is way out of line...The ladies who used to do the cooking oftentimes had to use what was available since Chimayo and much of Northern New Mexico is pretty isolated, especially in the winter....If you want truly authentic NM cooking, this is it. BTW- I use the tamale recipes in this book every Xmas and make big \$\$\$\$\$ selling them to my froo-froo clients (catering). I actually have to turn down orders!!!

This, not the new edition, is the actual traditional cooking of New Mexico. Foodies will freak at the idea of queso made from Velveeta, but to the people of rural New Mexico, Velveeta was a blessing when it arrived in the 1920s as an alternative to strong, sour flavored goat cheeses of the sort now euphemized as "assertive." Old style goat cheese all too often reeked of cabron.

For those from New Mexico and/or those that know Chimayo, this book is a must have. This that aren't familiar with the area will get some wonderful background. Love the history and the recipes. Great purchase

Have visited this restaurant many times while in the Santa Fe, New Mexico area. This little cookbook captures very well the essence of the restaurant and traditional northern New Mexican cuisine. No trip to Santa Fe is complete without the short drive into the beautiful countryside to enjoy a meal at the Rancho de Chimayo. I have never been disappointed when trying a recipe from the book. The good news is that the restaurant now sells bottles of their own salsa, red chile sauce, green chile sauce, and adovada sauce. We load up on these everytime we are there, and use them when making the recipes from the book - so easy! The sauces can be obtained through mail order

as well. Check out their website. Hope you will enjoy reading and using this book as much as I have!

The authors produced a much better book when they compiled *The Border*. *Rancho de Chimayo* has very few recipes, some of which call for Velveeta of all things, and the warnings about drinking and driving in the Cocktail chapter, are annoying. This restaurant may be the darling of the New York food writers, but NY food writers don't know anything about Southwestern food. Spend your money elsewhere.

Great Southwest Mexican Cooking.... Love making and eating the sopaipillas.....they come out so light, fluffy and delicious!!!! Also enjoyed the background about the beginnings of the Rancho De Chimayo.

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