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Coyote Cafe



Synopsis

Now in paperback! When Mark Miller opened the doors of Santa Fe's Coyote Cafe in 1987, the face of American cuisine changed forever. Blending centuries-old culinary traditions with modern techniques, Miller pioneered the emerging Southwestern cuisine, earning accolades and thrilling diners at the Coyote with his robust, inspired cooking. Originally published in 1989, COYOTE CAFE was Miller's first cookbook, and it has since sold over 200,000 copies, making it one of the best-selling full-color cookbooks ever. Nearly 15 years later, with Southwestern influences entrenched in kitchens across the country, we're excited to make this landmark book available to a new generation of cooks in a paperback edition. Featuring over 150 recipes, COYOTE CAFE presents the bold, sumptuous creations that have become Southwestern classics. Mexican, Hispanic, and Native American influences inflect such imaginative dishes as Wild Morel Tamales, Lobster Enchiladas, and Yucatan Lamb. When you try the vibrant cuisine of COYOTE CAFE, you're experiencing one of America's most dynamic regional cuisines. Over 200,000 copies sold in hardcover. Includes an extensive section on choosing and preparing over 35 fresh and dried varieties of chiles, as well as an in-depth glossary of ingredients.

Book Information

Paperback: 216 pages

Publisher: Ten Speed Press; First Edition edition (July 2002)

Language: English

ISBN-10: 1580084664

ISBN-13: 978-1580084666

Product Dimensions: 7.7 x 0.6 x 11.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 17 customer reviews

Best Sellers Rank: #1,445,925 in Books (See Top 100 in Books) #67 in Books > Travel > United States > New Mexico > Santa Fe #324 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

Customer Reviews

Recipes and philosophy from two of the Southwest's hot young chefs. Miller draws on his experience in the California culinary world, his interest in traditional Mexican and Native American cuisine, and his New England background to create his dishes featuring Southwest ingredients. He has some interesting ideas and an undeniable talent, but is the world really ready for a White Truffle

Tamale? Although some of Wilder's creations may also seem just too innovative, his enthusiasm and commitment to good food are contagious. He comes across as a generous teacher, eager to share his knowledge and experience. His training in France is evident in many of his dishes, but his salsas are just as appealing as his more classically based sauces. Large and area collections will want both books; if you settle for one, choose Wilder's. Copyright 1990 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

•Over 200,000 copies sold in hardcover. •Includes an extensive section on choosing and preparing over 35 fresh and dried varieties of chiles, as well as an in-depth glossary of ingredients.

Truly a spectacular cookbook, Mark Miller has recipes that will delight the senses and make you a hero at any dinner party. The ingredient combinations play off of each other and offer unique twists on traditional southwestern cooking. As one very familiar with the southwest and it's cuisine, this book ranks as enticing and innovative. The recipes are foolproof and easy to follow, but you will need to adhere to the fresh ingredients rule-- no canned black beans, or frozen corn for these recipes, stick with fresh and you can not fail. Unlike some other cookbooks that feature regional cuisine, Coyote Cafe includes complete recipes that you do not need to tinker with and that are tested. So go ahead cook with Miller and howl at the moon!

Mark Miller is one of my favorite chefs...Coyote Cafe was one my favorite restaurants in Santa Fe...too bad Mark is not still active

I had one of these as a gift, that was stolen, so I ordered another. Best recipes, which I do not routinely follow, but they give me a starting point. Highly recommended..

This is a great cookbook with a good mix of easy recipes and others that involve a lot more preparation and esoteric ingredients. I was afraid that most of the recipes would have ingredients that are not easily obtained (such as wild boar bacon), but it is usually easy to find an acceptable substitute. I would say that most of the core recipes contain ingredients that can be found without too much effort. As someone who does not have a lot of experience with this type of cuisine, I enjoyed the clear explanations and detailed description of the ingredients found at the end of the book.

Purchased as a gift for DH. He LOVES it! Great item and fast shipping.

Mark Miller is the king of chiles. I wish I could've eaten at the Coyote Cafe when Chef Miller was there.

This is a wonderful collection of great southwestern recipes that work. The author Mark Miller has introduced Cajun and Creole elements into many of his recipes making them unique without sacrificing the southwestern character of the dishes presented. Each and every dish is definitely worthy of calling itself southwestern. Definitely comprehensive this book covers with a plethora of recipes in 10 chapters anything you may be looking for to fill your southwestern Table. The chapters covered are: cocktails, salsas, sauces and soups, appetizers and salads, Tamales, seafood and fish, game and fowl, meat, desserts and breads and what the author refers to as his bag of tricks which is an assortment of staple dishes that you will find in just about any tex-mex restaurant. Particularly useful to me I found the Tamales chapter which apart from some basic principles on preparing tamales, includes 16 different recipes. On the negative side, I found the book very difficult to use as the print of the recipes is extremely small. As I am over 40 and my eyesight is not what it was 20 years ago, I have had to scan and enlarge the recipes that I have used in order to use them. Other than that this is a good buy and a good addition to your cookbook library!

Very interesting

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