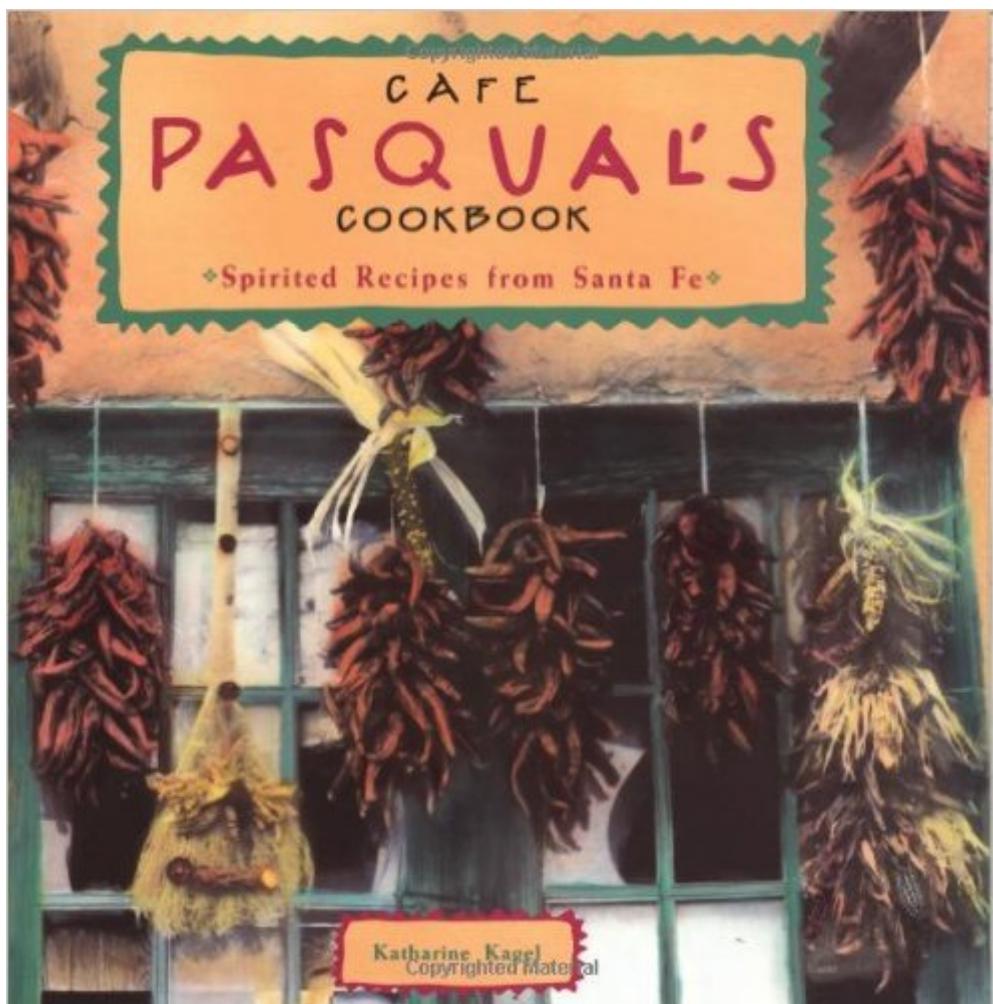


The book was found

Cafe Pasqual's Cookbook: Spirited Recipes From Santa Fe



Synopsis

Cafe Pasqual's, a small, bustling, and perpetually jammed restaurant in the heart of Santa Fe, draws on a wide range of Southwestern and Mexican culinary traditions to create an original menu based on fresh, authentic ingredients and emphatic flavors. This first collection of over 60 recipes from Cafe Pasqual's includes an enticing variety of easy-to-prepare dishes for every meal of the day, from simple breakfast quesadillas to all-out dinners. Illustrated with hand-tinted photographs and bright, kitschy Mexican calendar art, complete with a glossary of ingredients and a mail-order source guide, Cafe Pasqual's Cookbook celebrates the spirited flavors and irrepressible appeal of what is fast becoming the nation's most popular regional cuisine.

Book Information

Paperback: 160 pages

Publisher: Chronicle Books; 1st edition (September 1, 1993)

Language: English

ISBN-10: 0811802930

ISBN-13: 978-0811802932

Product Dimensions: 9.8 x 0.4 x 10.1 inches

Shipping Weight: 1.5 pounds

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (21 customer reviews)

Best Sellers Rank: #481,180 in Books (See Top 100 in Books) #116 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #176 in Books > Cookbooks, Food & Wine > Regional & International > Mexican #489 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

I learned a lot from this book and have favorite recipes I've used more than 20X. Although I was born in Southern California and raised by a family with many ties to the Southwest, I was the first in the family to cook Posole, Albondigas, and *really* good black beans. There is a good mix of easy and more complex recipes. A trip to your local latino grocery will provide everything you need - and the SMELLS of what you are cooking from this book work way better than any love potion. Enjoy this one!

Pasqual's is kitty-corner across Water Street from the St. Francis Hotel in Santa Fe; we time our trips to get into town late at night, but before the St. Francis' bar closes, so we can check in, grab a

quick drink, and then roll out of bed the next morning and hit Pasqual's for breakfast. Tamal dolce, big mug of coffee, newspaper, see if the rocking horse is still in the second floor window of the store across the street (hasn't moved in four years, so far, and counting.) We love Pasqual's, its food, its Ann Arbor-in-the-Southwest feeling ... and the cookbook is a nice souvenir thereof. The recipes? Well, plan on mail-ordering a lot of different kinds of chile powder unless you live in New Mexico. Great stuff, though, if you have the ingredients and the patience.

I make a point of visiting Cafe Pasqual's each time I am come to Santa Fe. This cookbook is excellent . The recipes are concise and delicious and the artwork in the book is beautiful. I only wish they had a second cookbook focusing strictly on the killer breakfast menu at the Cafe. Hmm...

I would drive 600 miles to eat at Cafe Pasqual's-- yum, yum. It is in the perfect location -- Santa Fe NM, one of my favorite R&R places. I discovered Pasqual's years (and years) ago and return every chance I get. It has its own charm, Santa Fe style. Don't expect to order Coca-Cola, it's not on the menu. (Take your own or try a new adventure if you dare.) Rarely will you get seated right away, so expect a waiting line. (It's worth it. Be patient.) My favorite is the Durango Omelet (1/2 size). I crave it. I knew this particular cookbook did not have it but wanted to have the other recipes. However, I emailed Katharine Kagel and asked if she could direct me to the published recipe for that particular Omelet. She immediately responded -- WITH THE RECIPE. KATHARINE: YOU ROCK! (Of course, she is why Pasqual's is, well, Pasqual's.) Thanks, Katharine. Hope to be back in your hood this year, again.

Oh.... the sublime taste of these Huevos Motelenos...just one of the good recipes in this book. I happen to adore Red New Mexico pepper sauce. But the proof is in the pudding...my daughter came home from Los Angeles the other day and I greeted her on her first morning home with these eggs...she ate a ton...as did my husband. Then when my son didn't wake up in time, she asked if she could eat all the rest! And asked if I would make more of the bananas!! Love this book! Can't wait to try more recipes.

Cafe Pasqual's was our favorite Sante Fe restaurant, and having enjoyed their wonderful food, I should have known that anything tasting that good would be very complex to make and involve specialty ingredients not available everywhere. If even one recipe had been included in .com's preview, I'd have seen this and not have had to buy it and then return it. The recipes do look like

they're not holding anything out, and the book itself was beautiful; in other words, this book would be great for someone who's ambitious in the kitchen and has access to southwestern ingredients.

Great book! My husband grew up in Albuquerque, but we currently live in Wisconsin. He really enjoyed looking through this book and reading all the recipes and stories. Beautiful pictures too. He has actually been to this restaurant, which he says is excellent. I recently made the ranchos huevos (I think that's what it's called) for some friends for brunch, and everyone loved it! Can't wait to try more of the recipes.

I have eaten at Pasqual's several times, wonderful food and great art work thru out the dining area. I lived in NM for thirty five years and this was one of my favorite places to eat. The cookbook is beautiful and the recipes wonderful.

[Download to continue reading...](#)

Cafe Pasqual's Cookbook: Spirited Recipes from Santa Fe Cooking with Cafe Pasqual's: Recipes from Santa Fe's Renowned Corner Cafe Coyote Cafe: Foods from the Great Southwest, Recipes from Coyote Cafe Southern Country Cooking from the Loveless Cafe: Fried Chicken, Hams, and Jams from Nashville's Favorite Cafe Santa Muerte Rituals: Santa Muerte Prayers and Rituals Mountain Biking Santa Cruz, 2nd Edition: The Ultimate Trail & Ride Guide for the Santa Cruz Area The Candle Cafe Cookbook: More Than 150 Enlightened Recipes from New York's Renowned Vegan Restaurant The Zuni Cafe Cookbook: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas The Cocktail Club: A Year of Recipes and Tips for Spirited Tasting Parties Amaro: The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas Leslie Mackie's Macrina Bakery & Cafe Cookbook: Favorite Breads, Pastries, Sweets & Savories The Flying Biscuit Cafe Cookbook The River Cafe Classic Italian Cookbook Daniel Boulud's Cafe Boulud Cookbook Avoca Cafe Cookbook 2 Cafe Flora Cookbook Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Alkaline Diet Cookbook: Lunch Recipes: Insanely Delicious Alkaline Plant-Based Recipes for Weight Loss & Healing (Alkaline Recipes, Plant Based Cookbook , Nutrition) (Volume 2)

[Dmca](#)