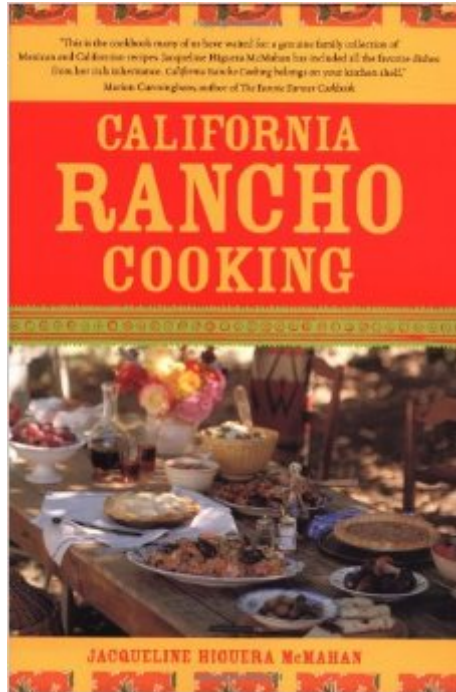


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California Rancho Cooking: Mexican And Californian Recipes



Synopsis

Jacqueline Higuera McMahan's personal history as an eighth-generation Californian adds spice to this sumptuous celebration of the first fusion food. • The recipes, blending Spanish, Mexican, and Californian cuisine, include Butterflied Lamb in Pomegranate Juice, Adobado (Chile-Soaked Pork or Spareribs), Grilled Trout Wrapped in Fig Leaves, and Strawberry Enchiladas with Sweet Milk Tortillas. With dozens of accompanying photographs in this collection of earthy yet sophisticated recipes of old California, McMahan also shares early California lore and memories of family meals.

Book Information

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Customer Reviews

Strong title? Yes, because that is exactly what this book represents. It is not just a wonderful cookbook with countless stories chronicling early California (and Western) culture within its pages and recipes. All cooks who love the West and California should have this book in their collection. Shame it is out of print, making purchase expensive but worth it. I so enjoyed Ms Higuera-McMahan's narratives and reflections on another simpler time but rich in family, food and culture. The information within this jewel can easily be lost over time. I read and study a lot about early Western history especially California but it is rare to have an account of what these hardy, wonderful people ate and how their food enriched their lives beyond "nourishment." I do not know if this book has a presence in any of California's museums but should. As a former 4th grade teacher where California history is taught, I wish I had this book to share with my students. It would make a wonderful extension of the curriculum. Thanks to Jacqueline for this genuine reflection on the early

Rancho life in this great state.

Genuine Rancho Cooking. Receipt for early California Tamale is Included. It is not a Mexican Tamale, But the Genuine "California Tamale" Like the Kind Made in the Central Valley in the 30',40's 50's. And kind made at Warburtons (Out of Business), the Kind still made a Rosevelts Tamale parlor San Fransico. The California Tamale is Big Round when you break into it after un-tying the strings you break the Corn masa shell and Dip into the Chili Gravy with a Spoon. I hate offend my Mexican Compadres but this is Not your Typical Tex-Mex Tamale. The Book has the Recipe, it is a lost Recipe come Alive ! ! ! It also has the Chile Relleno Recipe, Not your Mexican Chile Relleno but the Genuine California Chile Relleno. Do I need to say More! These Recipes need to be Resuscitated as a Californian this is your Heritage. The Book is Written in Detail no Short Cuts and Adapts to Ingredients available in Todays Markets, it does not call for you to slaughter you own beef, nor grow your own Corn.

In my 30+ years of cooking and buying cookbooks, this is the first cookbook I have found that every recipe is perfect. Want to have a successful dinner party where every guest goes home thinking you are the best cook ever? Then buy this book. Not only are the recipes fantastic, but you will find yourself completely mesmerized by the splendid history of the Californios and their small, but amazing, time period in California history.

If you are like me and read cookbooks for enjoyment and not just to get a recipe and love to know the history of the food you are cooking this is the book for you. You get a sense of the old California, how it evolved and personal stories from a woman who lived it. The recipes are wide ranging, well written and most importantly are really tasty. She also offers a terrific primer on dried and fresh chiles and sources for purchase. My favorite recipe? The chorizo. I make it for people as a gift.

I was looking for a book that had family recipes that dated back to the Californios, and this book had it all. And as an added cherry on top, the Higuera rancho was right in my area, many of the descendents are still around here. Meaningless to other people but it's kind of a nice touch for me.

Everything I expected. Authors notes and stories of family history regarding some of the recipes are very interesting. Recipes easy to follow. Good book for someone new to Mexican style cooking with a bit of southwest flair.

I checked this out from my library and just had to get my own copy. McMahan spends a lot of time telling stories about her family history and the food memories particular to her California upbringing. The recipes themselves are straightforward, simple, tried-and-true, and delicious. I recently tried the recipe for spicy chicken at a barbecue and got great reviews--the chicken was moist, the preparation was simple, and the flavor was complex and satisfying. One of my favorite cookbooks of all time.

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