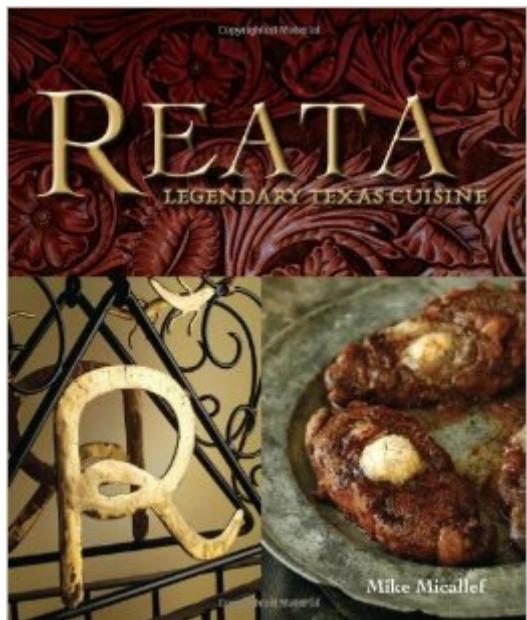


The book was found

Reata: Legendary Texas Cooking



Synopsis

Bold.Â Majestic.Â Storied.Â Texas. The Lone Star State has many traditions, among them its homegrown cuisine, which Texans have always been justly proud of, and which has been gaining followers--and respect--all over the country. The Reata restaurants have an honored place in this emerging culinary story. Reata: Legendary Texas Cuisine tells the tale of one American family that, against the breathtaking backdrop of Texas, took risks, worked hard, and dreamed big. Â Today the pride of the Micallef family are its two Reata restaurants, the original location in the tiny West Texas town of Alpine, and its much larger sibling in Fort Worth. Reata pays homage to Americaâ ™s cowboys and the values they have come to symbolize by promoting the traditional ideals of integrity, generosity, and hospitality with an easy ambience, exciting dishes, and exceptional service.Â Â The Reata menus combine familiar Texas fare with fresh culinary trends, including signature favorites, like the pepper-crusted tenderloin, the golden chicken-fried steaks, and the tenderloin tamales. Adventurous cooks will want to try the buffalo rib eye and the smoked quail, as well as some of the more surprising pairings, such as the boar ribs with a Thai-inspired spicy peanut dipping sauce. And no Reata cookbook would be complete without the fiery jalapeÃ o cheese grits or the unrivaled â œGiantâ • onion rings.Â So if you canâ ™t drop by one of the restaurants and set a spell, Reata: Legendary Texas Cuisine will give you a taste of Reata thatâ ™s as big and bold as the state of Texas itself.

Book Information

Hardcover: 192 pages

Publisher: Ten Speed Press (November 4, 2008)

Language: English

ISBN-10: 1580089062

ISBN-13: 978-1580089067

Product Dimensions: 9.6 x 0.8 x 11.6 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 starsÂ Â See all reviewsÂ (30 customer reviews)

Best Sellers Rank: #711,622 in Books (See Top 100 in Books) #175 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #219 inÂ Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #466 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

We tried to visit the restaurant in Alpine, but couldn't make it work with our schedule. So I got the book. It was beautiful and the early recipes I made were great. So I invited 18 friends over and made a dinner with 8 recipes (plus "sub recipes-- those that are within a recipe, like the Chipotle Cream Sauce. This seems to be very common in the book.) The number of serious errors in this book are totally unacceptable. The only reason that the dinner was so good is that the basic foods are good, but the writing is very bad. The dinner would have been much worse if I didn't have experience as a professional cook. Below is a listing of some of the errors. Some of them. We found basic errors in the recipes: * The Cajeta is either wrong or poorly written. It calls for 4 cups of sugar and a cup of water, which you cook till the sugar dissolves. What happens is that the sugar absorbs the water or it evaporates, leaving you with crystallized sugar. Most recipes call for 2 quarts of cream and 1-2 cups of sugar. * The Braised Cabbage had too much vinegar, or the instructions were in error. It calls for 2 cups of vinegar. This is supposed to cook off/be absorbed in 5 minutes. It is more like a soup at that point. The added sugar can't caramelize with that much vinegar. * The Stacked Chicken Enchiladas ask for 2.5 cups of Tomatillo Sauce plus 1.5 cups of cream, which are mixed together, resulting in 4 cups of sauce. This is only used to dip the prepared tortilla into, nothing else. So there was about 3 cups extra. What a waste. * The Stacked Chicken Enchiladas are assembled in "a large baking dish". No indication of how large.

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

Reata: Legendary Texas Cooking Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos Pickers and Poets: The Ruthlessly Poetic Singer-Songwriters of Texas (John and Robin Dickson Series in Texas Music, sponsored by the Center for Texas) German Seed in Texas Soil: Immigrant Farmers in Nineteenth-Century Texas (Texas Classics) The Texas Cookbook: From Barbecue to Banquet—an Informal View of Dining and Entertaining the Texas Way (Great American Cooking Series) Legendary Vigilantes (Legendary Heroes) (Volume 6) The Texas Food Bible: From Legendary Dishes to New Classics Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Lone Star Steeples: Historic Places of Worship in Texas (Clayton Wheat Williams Texas Life Series) The Courthouses of Central Texas (Clifton and Shirley Caldwell Texas Heritage) Without Getting Killed or Caught: The Life and Music of Guy Clark (John and Robin Dickson Series in Texas Music, sponsored by the Center for Texas) From Tea Cakes to Tamales: Third-Generation Texas Recipes

(Clayton Wheat Williams Texas Life Series) Horse Sweat and Powder Smoke: The First Texas Cavalry in the Civil War (Williams-Ford Texas A&M University Military History Series) "The Bloody Fifth" _The 5th Texas Infantry Regiment, Hood's Texas Brigade, Army of Northern Virginia: Volume 1: Secession to the Suffolk Campaign Texas Snakes: A Field Guide (Texas Natural History GuidesTM) Texas Coral Reefs (Gulf Coast Books, sponsored by Texas A&M University-Corpus Christi) Freshwater Mussels of Texas (Learn about Texas) Doyle "Texas Dolly" Brunson (Superstars of Poker: Texas Hold'em)

[Dmca](#)