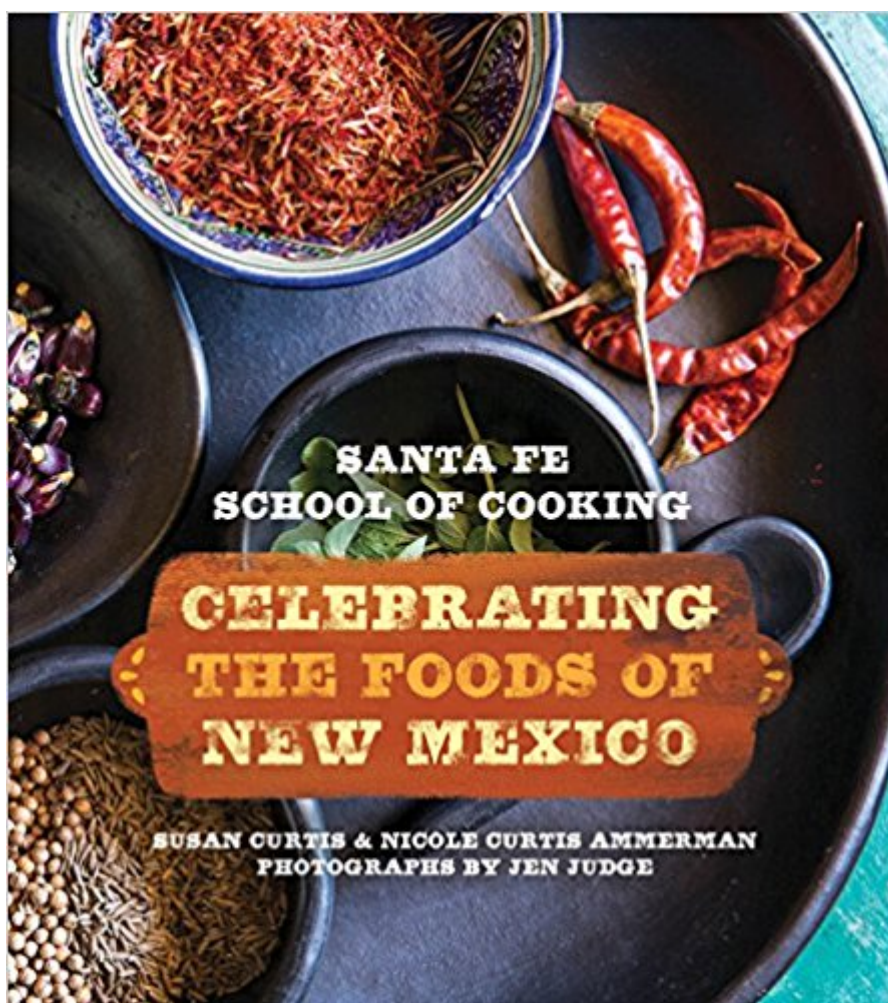


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# Santa Fe School Of Cooking: Celebrating The Foods Of New Mexico



## Synopsis

Celebrating the Foods of New Mexico Celebrating their 25th year, the Santa Fe School of Cooking is the expert on regional New Mexico cuisine. Each year through cooking classes, restaurant tours and special events, the school teaches thousands of culinary students how to create unique Southwest flavors using fresh local ingredients. Superb recipes and instruction from celebrity and guest chefs over the years make this a collectable cookbook. Classic recipes such as tortillas, enchiladas, sauces and salsas are sure to please, while new riffs using classic ingredients such as Smoked Trout and Roasted Green Chile Quesadillas, Green Chile Mac & Cheese, Berry Pudding and Biscochitos will delight beginning and experienced cooks alike. Susan Curtis founded the Santa Fe School of Cooking in 1989. Nicole Curtis Ammerman manages the school. Their previous books include Southwest Flavors and Salsas & Tacos, and the original Santa Fe School of Cooking Cookbook.

## Book Information

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## Customer Reviews

Susan Curtis, owner of the school, is a member of the International Association of Culinary Professionals and of Les Dame d'Escoffier.

Many of the recipes specify SFCS proprietary seasoning blends which you can order. Experienced southwestern cooks can use their imagination for how much salt, chili powder, garlic powder, cumin, etc to use but a novice is going to struggle with this book. The mole recipe is great, although a little on the sweet side. Next time, I will eliminate one of the fruits.

If you love southwestern food, you will love the recipes in this book. Beautiful photos of the foods and well written.

I like this one much better than the other two volumes I have. These seem a little more down to earth than some of their others.

Great cookbook that celebrates the flavors and dishes unique to New Mexico.

Great Recipes!

Once again, the Santa Fe School delivers a first-class cookbook.

Everything is great.

Big fan of SW cooking and Santa Fe.

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