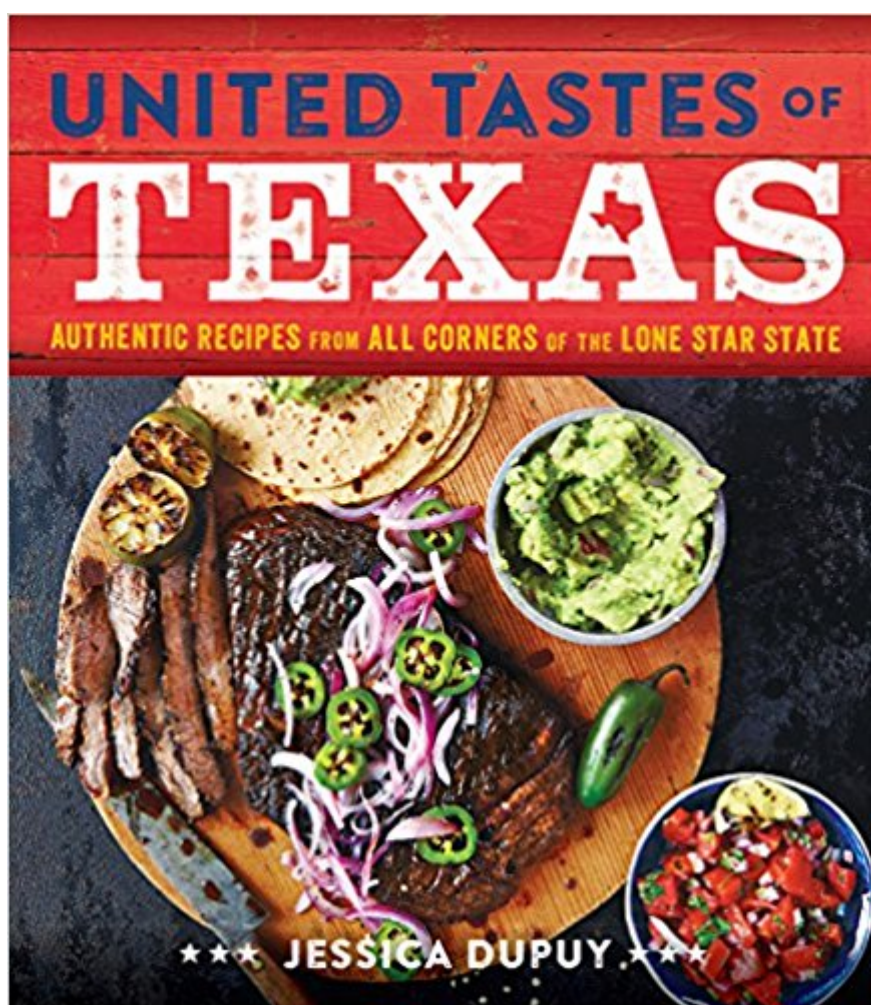


The book was found

United Tastes Of Texas: Authentic Recipes From All Corners Of The Lone Star State



Synopsis

There are many things that are big in Texas: Wide open spaces, personalities, hair, but above all, there's flavor! United Tastes of Texas is your geographical guide to Texas cuisine based on five distinct culinary regions: Central, Coastal, East, South, and West Texas; as well as the culinary influences brought by settlers from countries including Czechoslovakia, Germany, Mexico, and Spain. Each chapter starts with a brief history of the region, as well as plenty of interesting facts and bits of history including notes on cooking equipment, stories on local chefs and restaurants that have helped shape each of the regions, and pages of beautiful photography and imagery. But foremost is the food: 125 recipes featuring traditional and regional-specific dishes and cooking methods including Texan takes on Black-Eyed Peas, Skillet Cornbread, Shrimp Creole, Smoked Brisket, Smoked Tortilla Soup, and one of the most classically Texan dishes - Chicken Fried Steak, just to name a few. Whether you're a native Texan in need of recipe inspiration, a Texas ex-pat longing for a taste of home, or a culinary adventurer ready to explore the Lone Star State, United Tastes of Texas packs plenty of history, travel, and food into one book!

Book Information

Hardcover: 272 pages

Publisher: Oxmoor House (February 9, 2016)

Language: English

ISBN-10: 0848745809

ISBN-13: 978-0848745806

Product Dimensions: 9.4 x 1 x 10.4 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 64 customer reviews

Best Sellers Rank: #157,470 in Books (See Top 100 in Books) #24 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West](#) #36 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest](#) #191 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

Jessica Dupuy is a fourth-generation Texan and a freelance writer with bylines in Texas Monthly, Texas Highways, Fodor's Travel, National Geographic Traveler, Imbibe, The Hollywood Reporter, and numerous Austin publications. She also was co-writer on Uchi: The Cookbook, in conjunction with James Beard Award winning Chef Tyson Cole and The Salt Lick Cookbook: A Story of Land,

Family and Love on the iconic Texas barbecue restaurant. Her most recent cookbook collaboration was with Texas chef Jack Gilmore on Jack Allen's Kitchen: Celebrating the Tastes of Texas. She is a Certified Sommelier & Certified Specialist of Wine, member of Les Dames D'Escoffier of Austin, is on the advisory board for the Wine and Food Foundation of Texas, and is a lifelong Texan. Dupuy lives in Austin with her husband, her two Duck Tolling retrievers, her son Gus, and daughter Ashlyn.

As a native Texan, I love this cookbook. The recipes are broken up by regions, so you get a nice variety of local cuisines from coastal fish/shrimp, central Texas comfort foods, to South Texas Tex-Mex, and even some eastern Cajun. All the recipes are easily doable by everyone without a huge list of crazy ingredients and most importantly, they're really tasty. And I love that everything features a well photographed example of the dish. I plan on buying this for some family members for Christmas. Two thumbs way up!

This is a wonderful cook book!!! Beautifully photographed, recipes are easy to follow along with and I love the regional breakdown of Texas cuisine! The San Antonio Puffy Tacos were tasty, the Texas Beefed up Bloody Mary made my family's Sunday Brunch, and the Tequila lime pie was super refreshing in this 115 degree Arizona heat!!! I'll definitely be back ya'll! ÆfÂ Ã Å,Ã ÆœÃ â

Great recipes. Happy with purchase.

Wonderful cookbook with Texan/Tex Mex recipes. Every single item we have cooked, baked or stirred (YES! It even has awesome drink recipes) has been phenomenal! LOVE this book and bought it for two family members and a good friend who cooks daily.

I am very pleased with this bok it covrs the entire state giving the type of food for each .area, You can take this cookbook into the kitchen and prepare a typical aTexas menu wherther you want mexican. barbecue or seafood. I am a dessert lover and yes, there are some very good recipes included..

Bought book as a gift for my Colorado cousin. She says it the most beautiful cookbook she owns. Also is intrigued by some of the truly Texas recipes. Us Texans do not view rabbit or dove as unusual! I also have a copy as does my daughter. Highly recommend it!

Great book. For someone like me, who has lived and traveled all over Texas, it is nice to have the book divided by area of the state rather than traditional cookbook categories. Recipes are easy to follow and delicious! Would have expected nothing less from Jessica Dupuy!

This a GREAT cookbook!!! Jessica makes it completely authentic Texan!!! Plus, such heartwarming stories of traditions, history, and family!! The PERFECT gift when you want to give a little piece of Texas!!MJ

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

United Tastes of Texas: Authentic Recipes from All Corners of the Lone Star State Lone Star Field Guide to Wildflowers, Trees, and Shrubs of Texas (Lone Star Field Guides) The Floridas: The Sunshine State * The Alligator State * The Everglade State * The Orange State * The Flower State * The Peninsula State * The Gulf State The Texas Slow Cooker: 125 Recipes for the Lone Star State's Very Best Dishes, All Slow-Cooked to Perfection Pickers and Poets: The Ruthlessly Poetic Singer-Songwriters of Texas (John and Robin Dickson Series in Texas Music, sponsored by the Center for Texas Music History, Texas State University) Sweet on Texas: Loveable Confections from the Lone Star State As Texas Goes....: How the Lone Star State Hijacked the American Agenda Wild Edible Plants of Texas: A Pocket Guide to the Identification, Collection, Preparation, and Use of 60 Wild Plants of the Lone Star State The Texas Cowboys: Cowboys of the Lone Star State - A Photographic Protrayal Moving to Dallas: A Guide for Non-Tourists (Dallas, Dallas TX, Dallas Texas, Dallas Texas Travel, Dallas Texas Travel Guide, Dallas Texas Moving Guide Book 1) Texas Eats: The New Lone Star Heritage Cookbook, with More Than 200 Recipes 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 Music History, Texas State University) Deep Ellum: The Other Side of Dallas (John and Robin Dickson Series in Texas Music, sponsored by the Center for Texas Music History, Texas State University) Texas History for Kids: Lone Star Lives and Legends, with 21 Activities (For Kids series) Lone Star: A History of Texas and the Texans Lone Star Politics; Tradition and Transformation in Texas 4ed Lone Star Protector (Texas K-9 Unit Book 6) The Eyes of Texas (Lone Star Legacy #3) Lone Star Politics; Tradition and Transformation in Texas Fifth Edition Lone Star Legacy: The Texas Rangers Then and Now

Contact Us

DMCA

Privacy

FAQ & Help