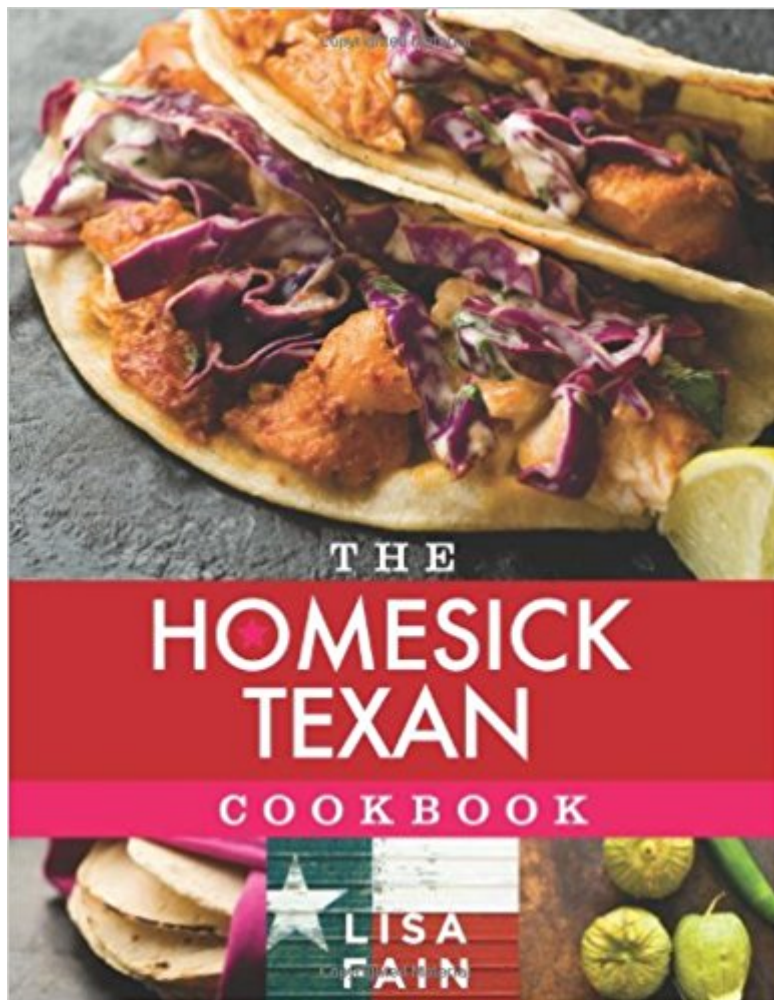


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The Homesick Texan Cookbook



Synopsis

When Lisa Fain, a seventh-generation Texan, moved to New York City, she missed the big sky, the bluebonnets in spring, Friday night football, and her family's farm. But most of all, she missed the foods she'd grown up with. After a fruitless search for tastes of Texas in New York City, Fain took matters into her own hands. She headed into the kitchen to cook for her friends the Tex-Mex, the chili, and the country comfort dishes that reminded her of home. From cheese enchiladas drowning in chili gravy to chicken-fried steak served with cream gravy on the side, from warm bowls of chile con queso to big pots of fiery chili made without beans, Fain re-created the wonderful tastes of Texas she'd always enjoyed at potlucks, church suppers, and backyard barbecues back home. In 2006, Fain started the blog Homesick Texan to share Texan food with fellow expatriates, and the site immediately connected with readers worldwide, Texan and non-Texan alike. Now, in her long-awaited first cookbook, Fain brings the comfort of Texan home cooking to you. Like Texas itself, the recipes in this book are varied and diverse, all filled with Fain's signature twists. There's Salpic n, a cool shredded beef salad found along the sunny border in El Paso; Soft Cheese Tacos, a creamy plate unique to Dallas; and Houston-Style Green Salsa, an avocado and tomatillo salsa that is smooth, refreshing, and bright. There are also nibbles, such as Chipotle Pimento Cheese and Tomatillo Jalape o Jam; sweet endings, such as Coconut Tres Leches Cake and Mexican Chocolate Chewies; and fresh takes on Texan classics, such as Coffee-Chipotle Oven Brisket, Ancho Cream Corn, and Guajillo-Chile Fish Tacos. With more than 125 recipes, The Homesick Texan offers a true taste of the Lone Star State. So pull up a chair-everyone's welcome at the Texas table!

Book Information

Hardcover: 368 pages

Publisher: Hachette Books; First Edition edition (September 13, 2011)

Language: English

ISBN-10: 1401324266

ISBN-13: 978-1401324261

Product Dimensions: 7.8 x 1.1 x 10 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 213 customer reviews

Best Sellers Rank: #33,337 in Books (See Top 100 in Books) #5 in  Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #40 in  Books > Cookbooks, Food

Customer Reviews

"You don't have to be a homesick Texan to appreciate Lisa Fain's evocative, unpretentious prose and her accompanying seriously delicious (and easy to make) recipes." •Ed Levine, founder, SeriousEats.com
"Written with equal parts humor and tenderness, Lisa Fain's book makes it easy to imagine your kitchen lies deep in the heart of Texas. Her enticing recipes for a wealth of toothsome Texas favorites prove once and for all that nothing soothes the homesick soul like good old Texas cooking." •Rebecca Rather, author of Pastry Queen Parties

Lisa Fain is a seventh-generation Texan; her formative years were spent on the outskirts of Houston, with crude-oil tanks and barbecue stands nearby; her summers were spent outside Dallas, driving a tractor, picking black-eyed peas, and shucking corn at her grandparents' farm. At the age of 25, she moved to Manhattan for work. In 2005, she began the Homesick Texan website, which has won many awards and has grown to 175,000 unique visitors per month. This is her first book.

This is a fantastic book, filled with flavorful comfort food. There's no cream-of-fill-in-the-blank soup in here. It's all from scratch. Some of the recipes are easy-peasy, and some are much more involved. If you love the food in Texas, you won't be disappointed. I've had King Ranch Chicken before, and wasn't a fan. Her Fancy-Pants King Ranch Chicken Casserole is out of this world. I made my tortillas for it, but you could buy them premade and warm them up. If you need a press, a Victoria 8 inch Cast Iron Tortilla Press and Pataconera, Original Made in Colombia, Seasoned is cheap and works beautifully. I paired it with her Green Beans with Cilantro Pesto, and they were the best green beans I'd ever had. The pesto had cilantro, serrano chile, and pecans in it. Beautiful. Her breakfast tacos are yummy and super speedy, especially if you keep cooked bacon in your fridge. We're Texans, so we cheated and used a jalapeno bacon and refried beans with chiles in it. My little girl made the Mustard Pickles last week, so I wanted to make a dinner that complemented them. The Dr. Pepper Ribs are so spicy that I no longer have lips. Her pickles are killer! The Frijoles A La Charra were awesome, too. Can't wait to try her kolaches. I've got high hopes.

This book is worth its weight in gold for a SC couple. I can't believe it took us over three years to run across this book. I bought this book for my wife because she had checked out a copy from the local library and just kept renewing it. She had prepared at least a half dozen dishes and planned on

trying as many more when I decided it was time to invest in a copy for our kitchen. My wife was raised mostly in Texas until her late teens. I was raised in SC but spent about eight years out west. I learned what real Tex-Mex tasted like and feel in love with it. The food my wife prepares out of this book is a hit for the entire family. my favorites are the Jalapeno Pintos and the Pork Chops with Salsa Verde Rice. The recipes are well documented and the instructions are easy to follow. My wife has sticky notes and tabs all through the book. We eat a dish out of this book about once a week and I don't see any reason to change that anytime soon. My wife had a question about one of the recipes and wrote the following email to Lisa and received a very nice and timely response: "Our family has truly enjoyed your cookbook "The Homesick Texan"! All the recipes I have tried have been wonderfully full of flavor! I spent much of my childhood in Texas before moving to South Carolina in my late teens. After years of searching for the Tex- Mex food I remembered, only to find yet another chain with "Speedy Gonzales with beans" on the menu, I have learned to research and make my own. Finding your book at the library (which I now own) has brought me joy and quite pleased my hubby! I would like to try your "Tomato Cobbler" that is pictured on page 273. I wondered if there might be a typo because the picture shows what looks like cheese on the top but the recipe doesn't list cheese as an ingredient. Cheese on a tomato casserole style dish is consistent but perhaps I am making an assumption. I searched for the recipe on your blog but couldn't find it. Thank you for your time!"

RESPONSE from Lisa: Thank you for the kind words about my book. I'm so pleased it's made you happy. As for the tomato cobbler, there is no cheese on top nor in the recipe. It's shiny from the butter and yellow from the cornmeal. Happy New Year! Best wishes, Lisa

This is a great book for anyone with a taste for Texas!

...very disappointed in the binding quality. I, too, have a brand new pre-ordered copy of Ms. Lisa's book. While browsing through the book, about half way through, the binding of the bottom half of the page does not hold, and the pages nearly fall out of the book. I have contacted Ms. Lisa about this, and she is deeply and sincerely apologetic. She suggests returning and replacing the book via . She's seen the other reports on about this issue and is working with her publisher to find a solution. Now, with that out of the way, being a homesick Texan myself, I was so excited when I found Ms. Lisa's blog! Then I found out she was releasing a cookbook?! I couldn't wait to buy it (it's the only item I've ever pre-ordered) and I don't regret my purchase (even with the binding issue, which I am confident the parties involved will do everything in their power to correct). My husband is going to be so fat, full, and happy on this gem of Tex-Mex cooking that I now possess! I can't wait to buy a copy for my cousin & his wife, who are stationed in Tennessee, and only ever get to come

home to Texas once every year or two! I may not try every recipe in this cookbook, but you better believe I'll be working my way through to trying ALMOST all of them! Thank you, Ms. Lisa!

This is a fabulous cookbook. I bought some to give as gifts & they are loved. I highly recommend the gas; they alone are worth the price of the cookbook. The author is a veritable fountain of knowledge. U can't help but love this uniquely Texas cookbook. U don't ever have to have lived in Texas to love this cookbook. I can't recommend it highly enough. Love, love, love!

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