



CELEBRATING THE FOODS OF NEW MEXICO

Curtis &
Ammerman



GIBBS
SMITH

**SANTA FE
SCHOOL OF COOKING**

**CELEBRATING
THE FOODS OF
NEW MEXICO**

**SUSAN CURTIS & NICOLE CURTIS AMMERMAN
PHOTOGRAPHS BY JEN JUDGE**

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Smoked Trout & Roasted Green Chile Quesadilla with Avocado & Lime Crema

Serves 6

Tasty, easy, and different from the usual!

4 tablespoons cream cheese
6 (8- to 10-inch) flour tortillas
¾ cup smoked boneless trout, broken into bite-size pieces
2 poblano chiles, roasted (see “Roasting Chiles” on page 56) and sliced into ½-inch strips
½ cup grated Monterey Jack cheese
¾ cup crumbled goat cheese
Salt and freshly ground black pepper
Avocado & Lime Crema (see recipe below)

Preheat broiler.

Spread cream cheese thinly on all tortillas. On 3 tortillas, sprinkle trout, chile strips, and cheeses. Season lightly with salt and pepper. Top with remaining tortillas. Broil for about 3 minutes, until golden brown, watching carefully to avoid burning. Carefully flip quesadillas and broil the other side until cheese is soft and melted and the tortilla is golden and crisp. Slice into 6 wedges and serve hot with Avocado & Lime Crema.

Avocado & Lime Crema

Makes about 2¼ cups

2 tablespoons freshly squeezed lime juice
1 small ripe avocado, halved, pitted, and skin removed
2 cups sour cream
½ teaspoon kosher salt

Using a blender, pulse together all the ingredients for 10 to 15 seconds, or until smooth. Taste and adjust seasonings as needed. Serve with quesadillas.

Potato, Poblano Chile & Spinach Tacos

Serves 6 to 8

These flavorsome tacos are vegetarian and we serve them at the school alongside meat-filled tacos. They also make an interesting side dish to accompany roasted chicken or grilled fish. The combination of potatoes, chiles and spinach is also surprising and superb on top of your favorite pizza crust.

1 pound (about 4 or 5) red or white waxy boiling potatoes

2 tablespoons vegetable oil

1 large white onion, cut into 1/2-inch pieces

4 cloves garlic, peeled and sliced

2 bunches fresh spinach, stems trimmed and leaves coarsely chopped

1 teaspoon dried Mexican oregano or marjoram, toasted

4 fresh poblano chiles, roasted (see “Roasting Chiles” on page 56) and cut into 1/4-inch-thick by 2-inch long strips

1 cup heavy cream, good-quality sour cream or Mexican cream

1 cup grated Monterey Jack, cotija, Parmesan, or fontina cheese (or any combination)

Salt

6–8 Tortillas of your choice (see pages 40, 41, 42, 44)

Tomato salsa, optional

Peel potatoes and cut into 3/8-inch cubes. Cook in boiling salted water until potatoes are soft but not falling apart, about 10 minutes.

Heat oil in a large skillet over medium-high heat; lightly brown the onion, then add garlic and potatoes and cook for 2 minutes. Begin adding spinach a handful at a time, stirring with tongs to wilt. When all greens are wilted, add oregano, chiles, and cream.

Cook on low, stirring constantly, until liquid is reduced by a third; stir in cheese and continue cooking until smooth and thick. Taste and add salt if needed.

Place filling in a serving dish, and serve with a basket of warm corn tortillas so that guests may assemble their own tacos. Tomato salsa is an excellent counterbalance for these creamy tacos.





Niño Envuelto

Serves 10

This apricot and pineapple “empanada” roll with toasted coconut and red chile–strawberry glaze was developed by Noe Cano, chef de cuisine. Noe is a chef’s chef, combining interesting flavors and techniques but with simple preparations. He draws inspiration from his background, his mom and grandmother being strong influences on his appreciation for good flavors. He developed this recipe from a dessert his mother made.

1/2 cup brandy or rum

1/2 cup water

1/2 cup Red Chile–Strawberry Preserves,* divided

1 canela stick

8 ounces unsweetened dried apricots, sliced 1/4 inch thick

2 (1/2-inch-thick) slices fresh pineapple, grilled and chopped

1/2 teaspoon kosher salt

1/2 teaspoon Sweet Spices*

1/2 teaspoon vanilla bean paste

1 recipe Empanada Pastry (see page 108)

1/2 cup plus 2 tablespoons unsweetened flaked coconut, toasted and divided

3 tablespoons cold butter, divided

1 tablespoon grated piloncillo or raw sugar

Sweetened whipped cream, for garnish

In a small saucepan, combine the brandy, water, 1/4 cup preserves, and canela stick. Bring to a boil and add apricots. Cover, turn off heat, and allow to sit for at least 30 minutes, or until reconstituted. Remove apricots from pan and drain. Reserve liquid.

In a small bowl, toss pineapple and apricots with salt, Sweet Spices, vanilla bean paste, and remaining 1/4 cup preserves. Set aside.

Preheat oven to 350°F. Line a baking sheet with parchment paper.

On a lightly floured surface, roll chilled empanada dough into a 12 x 8-inch rectangle about 1/8 inch thick. Along the long side, spoon the filling, spreading it out and leaving a 1-inch border along the edge farthest from you. Sprinkle with 1/2 cup coconut and dot with 1 tablespoon of cold butter, cut into pieces. Roll up like a jelly roll. Place on the prepared baking sheet; melt 1 tablespoon of the butter and brush it on the pastry roll. Sprinkle with piloncillo. Bake in the center of the oven until golden, about 40 minutes. Allow to sit 15 minutes or longer before slicing.

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