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This rich collection
of heirloom recipes
celebrates the
Land of Enchantment
and arouses a love
affair with native
New Mexican food.

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HISTORIC COOKERY
AUTHENTIC NEW MEXICAN FOOD

Gilbert



GIBBS
SMITH

HISTORIC COOKERY

AUTHENTIC
NEW MEXICAN
FOOD

Fabiola Cabeza de Baca Gilbert



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Chiles Rellenos (Stuffed Green Peppers)

1 pound boiling meat
4 cups water
1 teaspoon salt
1 cup raisins
2 teaspoons ground coriander seed
½ teaspoon ground clove
2 cloves garlic, chopped
2 tablespoons chopped onion
12 green chiles

Batter

1 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 cup milk
2 eggs, slightly beaten

Sauce

4 tablespoons fat
4 tablespoons flour
1 cup meat stock
1 cup tomato sauce

Cook meat. When done, grind and add salt, raisins, spices, garlic and onion. Add enough of the meat stock to moisten. Cook until thick.

Wash chile pods. Place on top of stove, in broiler, or in oven. Brown on all sides. When done, place in pan, cover with wet cloth, and let steam for 10 minutes. Peel, using long strokes. Slit chiles in center; remove seeds; stuff with meat filling.

Batter

Sift the flour with the baking powder and salt. Blend the milk and eggs together; add to flour mixture. Dip stuffed peppers into batter using a large spoon; drop into hot oil or fat and fry until brown. Serve with tomato sauce if desired.

Sauce

Melt fat and brown flour in it. Add meat stock and tomato sauce. Cook for 5 minutes. Pour sauce over stuffed chiles. Cover and let stand over very low heat until ready to serve.



Chile Verde con Queso (Green Chile with Cheese)

Dried green chile is best, but canned chile may also be used—one cup canned green chile or its equivalent of the dry product after it has been soaked.

3 tablespoons chopped onion **1 cup canned green chile**
1 clove garlic, chopped **1 cup thinly sliced cheese**
3 tablespoons fat **1 teaspoon salt**

Fry onion and garlic in fat. Add coarsely chopped green chile and sliced cheese. Add salt. Cook over slow fire until cheese is melted.

Huevos Rancheros (Eggs with Chile)

2 eggs **1 cup Chile Sauce with Tomatoes II**
2 tablespoons fat **(page 16)**

Break eggs. Drop into fat; cover and cook slowly until white is done. Serve on plate and pour hot chile sauce over them. The eggs may be poached in the chile sauce if desired.

Chongos (Cheese Twists)

2 Junket tablets **4 cinnamon sticks**
2 ½ quarts warm fresh milk **2 cups sugar**
6 egg yolks

Dissolve Junket tablets in 1 tablespoon milk; add to rest of milk. Beat egg yolks. Add to milk. Strain. Let set until milk clabbers. Cut clabber with a knife in large pieces. Place a piece of stick cinnamon on each piece of curd. Add sugar and place over low heat and cook for about 1 hour or until syrup thickens. Cool and serve with the syrup. If the syrup does not thicken enough and to prevent overcooking of cheese, remove cheese and boil syrup until thick.

Sopa Seca de Arroz (Dry Rice Soup)

4 tablespoons fat **2 cups cooked rice**
½ small onion, cut fine **2 teaspoons saffron**
1 clove garlic, chopped **2 hard-cooked eggs**

Melt fat, fry onion and garlic, and add rice and saffron. Pour into a serving dish and garnish with hard-cooked eggs.