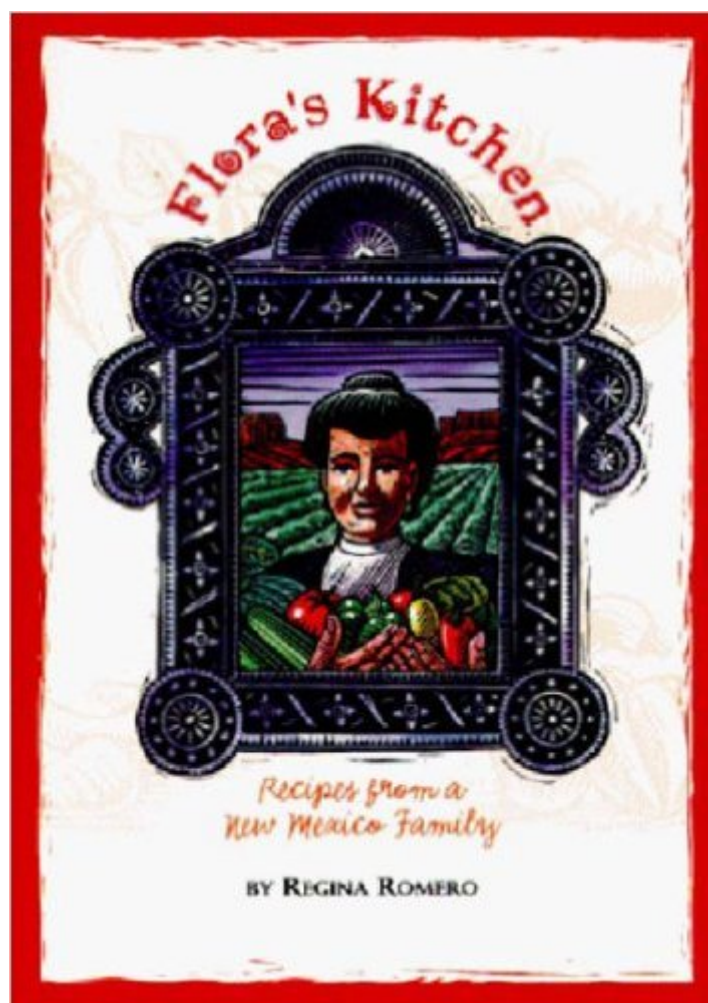


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Flora's Kitchen: Recipes From A New Mexico Family



Synopsis

In this special cookbook, Regina Romero recalls the traditional Hispanic cooking in the home of her grandmother, Flora Duran Romero, famous for her cooking for six decades. Over fifty classic recipes cover a wide spectrum of delicious foods: chile verde caldo (green chile stew), fideos (a delicate noodle dish), empanaditas (little turnovers), natillas (a heavenly meringue dessert that melts in the mouth), and dozens more. All ingredients and directions have been carefully updated to include modern techniques and current sources of supply. Everyone can make these dishes--even the reduced -fat tamales! Regina Romero has combined the recipes with a heart-warming memoir of this remarkable family. The result is a unique contribution to Southwest cooking.

Book Information

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Customer Reviews

Being from Mannhattan NY. I am unfamiliar with south western style cooking as it is really supposed to be. I was recently given this book by a friend as a CHRISTMAS GIFT. I was'nt sure if I could achieve success in the kitchen with this book as I am adept at making matzaballs and corned beef and potatoes being of New York Jewish descent and all. After trying some of the recipies like Chile Colorado and Tortillas I felt like a pro. A regular Latina Kitchen sensation. The recipies are easy to follow and well written. The south western familiy history told by the author actually makes me feel like I am part of the culture as I read the tales that Mrs. Romero weaves about her heritage. Excellent book you'll love it.

I am a native of New Mexico and have loved the cooking of this region all my life. Having moved to Arizona as a young child, it was hard to find Mexican food that tastes like "New Mexican" food. There is a difference and reading this book and using the recipes have allowed me to taste the original flavors in my own home. Not only are the recipes original and delicious, but the story of this family is especially interesting and in itself "flavorfull". Great book!

I was born and raised in New Mexico territory. I am of Hispanic descent and I am familiar with the Legendary Cooking of Flora Duran. Senora Duran was a wonderful and kind lady as told in old New Mexican Folk stories and her recipies are completely authentic. I know this because my whole family used to cook this type of cusine. They used to tell stories of the old Duran family and the cooking that warmed the souls of many hearts and the generosity of Mrs. Duran that fed the bellies of many hungry wandering families. As the legend goes Senora Flora Duran never asked for compensation. Her only gain was the gratification that she felt in helping the road weary and wandring families that were uprooted by the hardships of the time. She was able to over come her own poverty and difficulties in an effort to give to others. It was told that she did such in an effort to give strength in character to her own children and also because of her devout faith in God. Just a wiff of this type of cooking brings sweet memories of family and home and the warm safe feeling that only the essence of family and tradition could bring. To taste the meals created from these recipies sends my imagination back to the day's when I was a boy. I am happy to hear that the Duran Legends are true and that there was in all actuality a Senora & Senor Duran. My hat is off to Regina Romero Grandaughter of the legendary Flora Duran. You have brought the essence of my New Mexican Heritage thousands of miles to warm my soul. Bueno Senora Romero y Gracias

I have tried many of the recipes in this book and they were Authentic & Muy Sabroso (Extremely Delicious)!!!! It was like having my Grandma Frances Gutierrez-Torres with me again and teaching me how to cook. My Grandma like Grandma Flora didn't have her recipes written down because they were all stored in her memory. That's how she taught me to cook. Her measurements were a pinch of this a scoop of that. I was sad that I had forgotten some of her recipes throughout the years. So you can imagine my delight when I discovered this Treasure Chest of Recipes, many of them just the way my Grandma used to cook. I especially enjoyed the Chili Rellenos (Manita style), Sopaipillas, Navajo Tacos with Fry Bread, Natillas (vanilla pudding), Spanish Rice, Tamales, Beef Fajitas, Flan (custard), Biscochitos (cookies), Arroz con Pollo (chicken with rice), Manito Cornbread. I could go on & on. I would like to personally Thank Regina Romero and her family for preserving all

of these wonderful recipes that were handed down from one generation to the next. And an even bigger Thank You, for Sharing them!

I'm a native New Mexican and when I lived in Albuquerque back in 1998, I found "Las Recetas de Nuestra Abuela - Our Grandmother's Recipes" in a small resale shop. It was 23 pages thick and I thought it was a charming book! The stories about Grandma Flora reminded me so much of my own grandmother - I had to buy this recipe book! I have used her method of making red chile pod chile sauce so much so that I have abandoned my old method of using red chile powder. If this new recipe book has 127 pages, well then I know I will truly experience heaven on earth! Muchisimas Gracias y Feliz Navidad Regina!!!

Love this book! I bought this recipe book about ten years back, and of all the recipe books I have, I use this one the most because I love New Mexican food and these recipes are great. I got my copy ring bound so it will lay open, and now the pages are crinkled and it looks so well-loved. I have made the "Green Chile Caldo" many times. I take it to parties where folks like it a great deal. I have also made the Manito Cornbread frequently. Previously, I have also tried the Arroz con Pollo, the beans, and the Chile Colorado. Some of the recipes required some tweaking or clarification to work in my kitchen (e.g. the cornbread requires a *small* can of creamed corn, not a regular sized one -- oops.) And I usually halve the amount of potatoes it calls for in the Green Chile Caldo. The book is entertaining to read, and the recipes worked either right away perfect or once I tried them once to shake them out and make them work for me. If you're interested in trying out authentic New Mexican cooking, this is a great book!

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