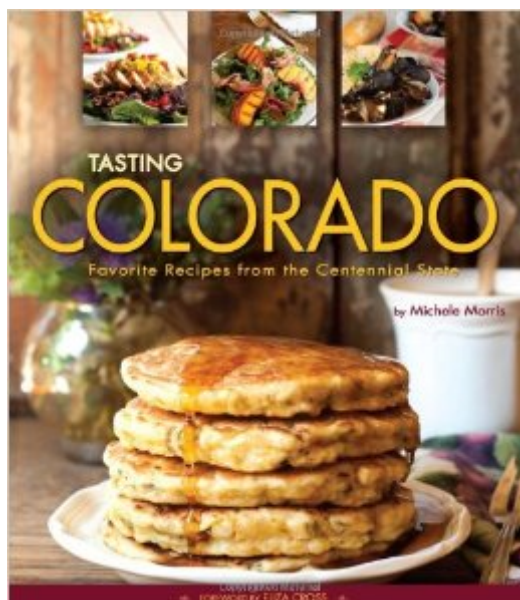


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# Tasting Colorado: Favorite Recipes From The Centennial State



## Synopsis

Tasting Colorado: Favorite Recipes from the Centennial State showcases the dazzling variety of Colorado's cuisine, from classic Western fare to innovative fusions of global flavors. Mouthwatering photographs bring to life 120 recipes both simple and sumptuous from Colorado's finest restaurants, lodges, guest ranches, and bed-and-breakfasts. For a fresh take on fabulous food, sample the Cowboy Corn Cakes; Crème Brulee French Toast; Bear Creek Smoked Trout Pate; Tequila-Lime Salsa; Grilled Palisade Peaches, Serrano Ham, and Rocket Salad; Poblano Chile and Chive Mashed Potatoes; Buffalo Redeye Stew; Sweet Corn Soup with Cilantro Puree; Colorado Leg of Lamb with Creamy Polenta and Lamb Jus; Chili-Chocolate Bourbon Cake; and Roasted Colorado Peach-Pistachio Brioche Pudding with Ice Cream. Complementing the clear, straightforward writing are 157 tantalizing color photographs. Maple syrup gilds a stack of pancakes, sliced grilled peaches glisten atop a plate of arugula, a mélange of colorful melons fills a crisp white bowl.

## Book Information

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## Customer Reviews

We have tried 7 recipes out of this book in the last 2 weeks, and all have turned out deliciously!! I ordered the book after reading a recent article by the Denver Post. It introduced us to author Michele Morris and her insight on the dining scene in Colorado. Recognizing the names of several local restaurants and chefs who've lent their recipes to this book, coupled with the fantastic pictures and easy-to-read layout, we were immediately enchanted. To date, we've made the Cowboy Corncakes; Crisp Gnocchi Salad with Wild Mushrooms & Asparagus; Quinoa, Black Bean, & Corn Pilaf; Raspberry-Chipotle Pork Tenderloin; Carrot Cake; Mahi Mahi Ceviche; and New York Strip Steaks with Gonzales Sauce (warning: the sauce is addicting). These recipes have been thoughtfully

put together for maximum flavor and umami, both bold and subtle. A few things to note: 1) Although the instructions are overall easy and clear, some details are excluded that may befuddle a newbie. My advice: don't get discouraged! Look up the terms and definitions because - trust me - it's worth it. 2) The book is almost too pretty to use in the kitchen, what with our greased or sticky or wet hands and fingers. 3) Some tweaks will need to be made, and that'll depend on your experience, equipment, and judging eye. Following exact instructions, our Crisp Gnocchi recipe had too much oil; however, this recipe was so good, there will be a next time except we'll make it with only half the amount of fats. Also, the Carrot Cake took some 13-16 nervous minutes longer in our oven than the instructions called for. The toothpick test just wouldn't let us pull it out any sooner. I stuck to my instincts, and it's one of the best Carrot Cakes we've ever had! Overall: Highly recommended for those interested in Colorado cuisine beyond Rocky Mountain Oysters (LOL). We're planning on more dishes!

This is a fun book. We bought it as a Christmas 2014 present for our sister-in-law in Florida. I do not know if she's attempted any of the recipes in it yet. The book had a nice weight to it and was deliciously illustrated.

If you are looking for a gorgeous to look at cookbook as well as one with accessible recipes, I recommend you purchase Michele Morris's "Tasting Colorado." Every dish is photographed in rich, realistic colors and the accompanying landscape photography from the Colorado countryside will have you booking airfare to see it for yourself. The author is a well respected and known chef from the Denver area who has lived in Colorado for the past 28 years. She has a clean, clear voice and her descriptions of the origins of the recipes and the instructions are enjoyable and easy to follow. It would make a wonderful gift for any cook, chef or cookbook aficionado.

I am not a chef ... I am though, a cook. A few nights ago, I had the pleasure of attending a cooking demonstration and book signing for Tasting Colorado. I read cookbooks--the printed format. To me, it's a kaleidoscope of stories, delicious pictures and the how-tos to create them. On the weekend, I picked up my copy and with cup of tea and read each page, feasting on the pictures, enjoying the ingredients--knowing where I would have to do some subs because of personal allergies and already thinking about the next gathering of friends where we are going to "cook" together. Starting with the wonderful Foreword by Eliza Cross and "reading" Michele Morris' beautiful new cookbook, Tasting Colorado is ideal for every kitchen. Get it. Colorado is in the higher altitude--Morris notes up

front how to adjust if you don't live in a mountain state. Excellent and highly recommended.

This is a collection of creative recipes from some of Colorado's most special restaurants, hotels, lodges, bed and breakfast inns, and chefs. There are recipes and ideas for simple and delicious fare using fresh ingredients. The offerings take you from breakfast and brunch through dinner and dessert. This tastefully written treasure takes you to many interesting Colorado locales and offers delicious choices for novice and experienced cooks.

Tasting Colorado is not only an excellent introduction to classic and diverse Colorado cuisine and foods, but also a fun way to explore the local sources (B&Bs, restaurants, etc.) of these recipes. This will be my go-to choice for housewarming gifts to new Colorado residents.

I can't believe the author was able to coax the best Colorado restaurants to share their trade secrets. Some of the dishes (like Lobster Mac and Cheese) are famous, but all are signature dishes. The recipes are delicious--especially breakfasts. Photos are great and every recipe well explained and easy to follow. Nice work.

Love this cookbook! Beautiful, delicious and a wonderful tribute to the chefs of Colorado. Michele Morris is an accomplished chef, food blogger, philanthropist and caterer in Denver. Her passion for food is evident in this book. The recipes are easy to execute and the photos are gorgeous. Buy this book - You won't be disappointed.

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