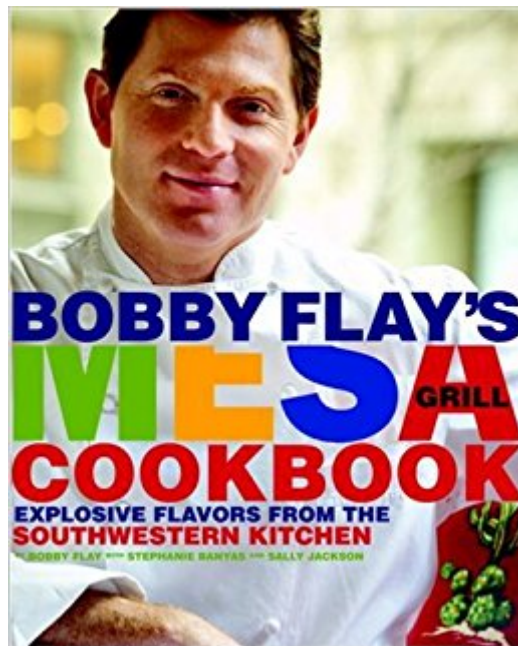




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Bobby Flay's Mesa Grill Cookbook: Explosive Flavors From The Southwestern Kitchen



Synopsis

Smoky, earthy, fruity, and spicy, the flavors of the Southwest have intrigued Bobby Flay ever since he was a young chef, eventually serving as the inspiration for the menu at his first restaurant, Mesa Grill. Now sixteen years later, Bobby's bold and vivacious take on this cuisine has made him a fixture on America's culinary scene and turned Mesa Grill into a veritable institution. In Bobby Flay's Mesa Grill Cookbook, the celebrity chef invites you to join him in the kitchen of his famous restaurant to learn the secrets of his signature contemporary Southwestern cuisine. Here are 150 recipes for the drinks, appetizers, soups, salads, main dishes, sides, sauces, desserts, and brunch dishes that have earned Bobby his reputation for creating innovative combinations and big, rich flavors, including:- Grilled Asparagus and Goat Cheese Quesadillas with Tomato Jam and Cilantro Yogurt- Queso Fundido with Roasted Poblano Vinaigrette- Sweet Potato and Roasted Plantain Soup with Smoked Chile Crema- Grilled Shrimp Brushed with Smoked Chile Butter and Tomatillo Salsa - Seared Tuna Tostado with Black Bean Mango Salsa- Coffee-Rubbed Filets Mignons with Ancho-Mushroom Sauce- Spicy Coconut Tapioca with Mango and BlackberriesComplete with a guide no tequila lover should be without, a list of must-haves for the Southwestern pantry, menu suggestions for festive occasions with friends and family, Bobby's pointers on basic cooking techniques, and 100 full-color photographs, Bobby Flay's Mesa Grill Cookbook helps you re-create the fun and flavors of Mesa Grill in your own kitchen.

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Customer Reviews

You've got to hand it to Bobby Flay. He opened his first restaurant, the inventive "new southwestern" Mesa Grill, in 1991--and he's still celebrating the sweet, hot and spicy at that Manhattan outpost, not to mention on his TV shows and in other cookbooks like *Boy Gets Grill* and Bobby Flay's *Bold American Food*. Bobby Flay's *Mesa Grill Cookbook* offers 140-plus recipes for a wide range of new "signature dishes," such as BBQ Duck Filled Blue Corn Pancakes with Habanero Sauce; Chile Rubbed Short Ribs with Creamy Polenta and Cotija Cheese; and Grilled Red Snapper with Tomato-New Mexico Red Chile Sauce. He also includes idiosyncratic takes on old favorites, like Whipped Potatoes with Cilantro Pesto, and desserts including Milk Chocolate-Peanut Butter Crème Brûlée, and Caramel Apple Shortcakes. Even drinks get the Flay treatment. His food (at least in moderation) is difficult not to like. Cooks will find the recipes eminently doable if they're willing to cull the necessary ingredients--there's a fine ingredients glossary--and put aside a bit of time. This is great "occasion cooking" and should appeal to dyed-in-the-grill Flay fans, as well as those whose curiosity has been tickled by his winning culinary hegemony. --Arthur Boehm

Flay is everywhere: overseeing six restaurants, appearing on four TV shows plus his own Web site and now assembling his seventh cookbook in 13 years. Flay preps the reader for culinary adventure with a tequila guide followed by four different margarita recipes, and then sets off on a whirlwind tour of flavorful dishes inspired by the American Southwest. Flay's trademark is flavoring a perfectly grilled or roasted hunk of protein with smoke or chili or fruit, exemplified by Pan-Roasted Venison with Tangerine-Roasted Jalapeño Sauce and the slightly tamer Coffee-Rubbed Filets Mignons with Ancho-Mushroom Sauce. Shrimp, snapper and tuna dominate the seafood section, though there is also the quintessentially Flayvian Grilled Swordfish with Pineapple-Mustard Glaze and Cilantro-Mint Chimichurri. A chapter on brunches turns up the heat with dishes like Egg and Aged Sirloin Tortillas with Three-Pepper Relish. Coming full circle by drawing upon recipes from Mesa Grill, his first eatery, Flay also slyly opens the door for a series of cookbooks based on his other properties. 100 color photos not seen by PW. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Fantastic book for making an amazing restaurant's dishes at home. Recipes are clear, not too complicated, and I usually only need one or two things different from the store than what I usually buy or have on hand. I learned a lot about chilies. My family is seriously impressed every time I use this cookbook.

Great cookbook for a foodie. Most recipes are multi step. Not much 30 minute meals, lol.

My wife and I Love Bobby Flay's recipes! Nearly everything we've tried, we've loved. My only reservation is that there are a lot of ingredients and the recipes take time ... something we need to make the occasion for on weekends. He also has some hard to find ingredients ... which is fine by us, since our spice rack is now much more stocked. His blending of sweet with just the right amount of heat is just great. One note on the book construction is that we had to return the book for a replacement 3 times to finally get one that didn't crack the attachment of the binding, usually toward the front section of the book. When simply leaving the book open while cooking it would crack the binding inside the book and would loosen the pages where they looked like they would fall out over time. was great and said they'd hold future sales of the book until it was resolved and told us to wait a few months or so to order it again if we wanted to. Of course we did want another copy, so we ordered our replacement ~10 months later and the book was of a much better quality. All in all, we look forward to buying more Bobby Flay books, he truly is a great chef and recipes keep our taste buds very happy.

A perfect choice for me. I like his style of cooking and these recipes are a solid fit for me. Easy to follow recipes, too. I just hope I can do them justice. "Outdoor/Backyard Grillin'" is next !!!

Best Meals Ever!!! I am a beginner in the kitchen but this cook book is so thorough that when I'm done I seem like a master chef. My husband loves "my" cooking when I use this cookbook. It's so good I have used this many times to throw dinners for my husband's boss and clients. I can't state how amazing the meals in this book are.

When my husband told me his new favorite restaurant in Las Vegas was Table Mesa, I had to get this cookbook. Bobby Flay really walks you through the basic ingredients in his restaurant. He shows you more than just a few recipes in this book! If you like a little heat with a flair of elegance... this is the book for you!

Tasty Tid Bits in here.

Awesome cookbook

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