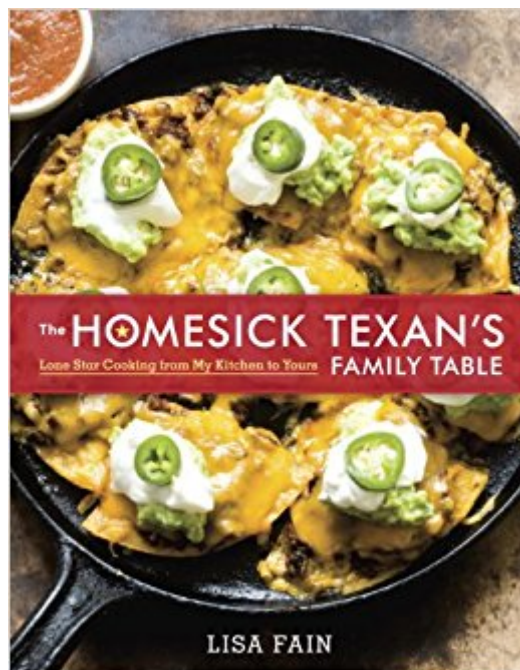




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The Homesick Texan's Family Table: Lone Star Cooking From My Kitchen To Yours



Synopsis

From beloved food blogger Lisa Fain, aka the Homesick Texan, comes this follow-up to her wildly popular debut cookbook, featuring more than 125 recipes for wonderfully comforting, ingredient-driven Lone Star classics that the whole family will love. Nobody knows and loves Texan food more than Lisa Fain. With *The Homesick Texan's Family Table*, Fain serves up more of the appealing, accessible, and downright delicious fare that has made her blog so popular. Featuring a mix of down-home standards and contemporary updates, all of the recipes are made with fresh, seasonal ingredients, yet still packed with real Texas flavor. With recipes ranging from Fried Eggs Smothered in Chili over Grits and Mexican Chocolate Pancakes to Brisket Tacos to Cochinita Pibil, *The Homesick Texan's Family Table* has something for everyone--whether you're in Dallas or Detroit, Houston or Honolulu.

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Customer Reviews

"She had us at potluck! The fact that Lisa Fain says her most memorable meal was a family potluck warms our heart. We share with her a mutual desire to get people back around the table, since enjoying a meal with family and friends really is the best way to create lasting memories. Lisa invites you in with stories of her family and their connection to the recipes, and her warm, personal writing envelops you like a comforting blanket." —Crystal Cook and Sandy Pollock, authors of *The Casserole Queens Cookbook*

"Lisa Fain's new book, *The Homesick Texan's Family Table*, takes readers back to the origins of her

inspiration—the family celebrations and community gatherings where platters of enchiladas, bowls of ranch-style beans, and great conversations combine to create lasting memories. It's a magical place that's changed the way we entertain—bring on the chiles, the masa, the chorizo! —Matt Lee and Ted Lee authors of the Lee Bros. Charleston Kitchen “Who doesn't want to wake up to chilaquiles, enjoy a spicy soup for lunch, dive into a plate of peppery ribs, and finish up with a delicious, zippy version of cowboy cookies? With Lisa Fain's recipes, anybody, anytime, anywhere can rustle up down-home Tex-Mex fare to be it for an everyday meal or a special celebration. Now I just need a Texas-sized table to hold it all!” —David Lebovitz, author of My Paris Kitchen and The Sweet Life in Paris “I've always admired Lisa Fain's remarkable ability to express sentiment through flavor—and with her latest book, this talent is on full display. Her beautifully photographed recipes inspired me to not only revisit some of my own family favorites (which I dressed up with the help of the salsas, jams, and pickles in her “Accompaniments” chapter), but also introduce her family's classic flavors into my home. Hello, Frito Salad!” —Martha Foose, author of Screen Doors and Sweet Tea and A Southerly Course

LISA FAIN is a seventh-generation Texan. When she's not on the hunt for chile peppers, she writes and photographs the popular food blog Homesick Texan. Lisa's writing has appeared in Saveur and Edible Austin; and on the blog Serious Eats, and her photographs have been exhibited worldwide, with two in the permanent collection of the Library of Congress. An active member of Foodways Texas and the Southern Foodways Alliance, Lisa is also a certified barbecue judge. Visit www.homesicktexan.com

I was hesitant to purchase this cookbook because I was so afraid to be disappointed....her first Homesick Texan cookbook was so amazing that I thought my expectations would be too high. After all, the sequel is never as good as the original....but I'm happy to admit that I was wrong!! I noticed one reviewer said that her recipes aren't original...I disagree...they are original because Texas is the only place where you can get the multitude of foods that are presented in this book. Another reviewer said that the breakfast section is typical American recipes...not sure what state that reviewer lives in but Lisa's breakfast are not typical American...they are Texan! I moved out of state 6 months ago and miss Texas meals so much. It's amazing how quickly I began to forget some of my favorite foods because they just aren't served in restaurants here. Potatoe and chorizo breakfast

tacos, jalapeño corn sticks, sausage and pepper breakfast casserole. Peach salsa, sausage and shrimp jambalaya, ancho chile shrimp quesadillas, beer-battered fish tacos, pollo asado, chicken spaghetti, steak fingers with jalapeño creamed gravy....the list goes on and on. These are common foods that Texans can order at almost any restaurant but most of us don't have the recipes. I completely respect others' opinions...don't get me wrong...living outside of Texas for the last 6 months; knowing that I can't just hop in my car and drive to the closest hole-in-the-wall for some good old fashioned Texan comfort food makes me appreciate this book even more. If you want the recipes to your favorite Texas foods...especially if you're homesick like me...don't hesitate to buy this cookbook...you will have no regrets:)

Few cookbooks have me using up multiple pads of little sticky notes to flag recipes I can't wait to try. The first Homesick Texan cookbook was one of those few, and now the second one is the same. The photography is beautiful and the recipes run the full spectrum of diverse Lone Star cooking. This cookbook a good balance between showcasing the classics you crave and offering a little twist to add a new dimension. The stories that accompany each chapter and recipe make homesick Texans truly miss home, but they also inspire the reader to make memories around the table today with those you care about. Kudos on another triumph, Lisa Fain.

I loved her first book, and have many of those recipes in my regular rotation. I've only had this book a few days, and I'm already planning to put a good number of these dishes on the table with regularity. We had the chicken and dumplings two nights ago, and they were wonderful (the cilantro in the dumplings was a great Texas touch). Next up, another Texas comfort food, the chicken spaghetti. And this book might just make me have to break down and buy a cast iron skillet.

And you surely don't need to be from Texas to make good--great--use of these recipes! Lisa Fain makes a point of telling family stories in the process of relating recipes and where they came from and how they were developed. It makes the whole book cozy, warm and friendly. Throughout, there is great writing, gracious, welcoming and companionable. And, in addition to a picture of most all finished recipes, she hit on the perfect Texas landscape photographs, too: Just the right ones to bring on great memories. The book is filled with pictures. In the Breakfast and Brunch section, she's got a recipe for home-made bacon and molasses sausage; a savory-sweet apple and pepper Dutch Baby pancake; (I could have thought of that, liking Dutch Baby "pancakes" as we do at our house. Just make it savory instead of sweet.); a variety of flour tortillas and biscuits, and a recipe for the

beloved Texas Czech sausage kolache. Her Starters and Snacks chapter includes a recipe for another beloved food: Pimento cheese, this one with jalapenos. If you are not into pimento cheese, there is a cheese ball with bacon and jalapenos. We have many pecan trees on our property, and her recipe for Orange-Cinnamon Candied Pecans is now a permanent resident of my "Pecans" file folder. Some of her recipes are just Texas interpretations and twists on family favorites from all over the country, (roasted pumpkin seeds, nachos, spiced oyster crackers, fajitas, pecan pie, etc., as examples), but they are still nice additions to this cook book. There are 22 salad and side recipes, and I zoned in on several that have turned out to be doggone good keepers: The German Potato and Green Bean Salad; a sauerkraut salad with sweet and hot pickles, salami, onion and caraway seed; an updated (better than my updated) 5-cup salad, also known as Ambrosia Salad; and a chile applesauce (Oh, that gets my creative juices flowing! Just think of the possibilities! And so easy to stew apples!). The Chilis, Soups, and Stews chapter is a well-rounded offering: All Texans have a recipe for venison chili (at least I think we all do--at least we all should!) and this book includes one if you've missed out. I also like the Pea and Chorizo Soup, the Buttermilk Potato Soup, Chipotle Chicken and Dumplings, and a superb Mexican Lime Soup (makes my mouth water just typing the words). The Southeast Texas Gumbo is not much--if any--different from Mississippi or Louisiana gumbos. The "Main Event" chapter is full of great food: Michelada Flank Steak Tortas; "Cochinita Pibil", which is a pulled pork from Mexico; an oh-so-good Chicken Spaghetti; some great enchilada recipes (the stacked Jalapeno-cheese enchiladas are outstanding). There is even a recipe for chicken tamales, Pollo Asado (grilled, marinated whole chicken), beer-battered catfish, and a shrimp boil. The book includes a wide assortment of comforting sweets: Pies, brownies, cookies, cakes, ice cream, divinity (What? Divinity in humid Texas? Yep!) Worth a million bucks is the last chapter "Accompaniments": Salsas, pickles, relish, jams, and a Texas hot sauce. If you like to pickle, you really should try the Chipotle Pickled Carrots. There is a one-page measurement conversion chart and a five page index. Page layout and type style and size are user-friendly and easy on the eyes. Ingredient lists are not too long, instructions and methods are not intricate. The recipes are not day-long affairs. *I received a temporary download of this book from the publisher, months in advance of its release to the public. So, my thoughts and opinions on this cookbook have been well-thought out. I've tried many of the recipes in this book, and along with many, many people who are fans of Lisa Fain's first book, I agree that these recipes are accurate and doable. It is a great compilation of recipes!

Bought this for a friend who moved away from our lovely state of Texas to the north and he loves

this book. He has been teaching all his new friends about food down here. Great book, great recipes and the photographs are beautiful.

The Homesick Texan's Family Table: Lone Star Cooking from My Kitchen to Yours is a delightfully written and illustrated cookbook by author Lisa Fain. You will be treated to plenty of Texas-style recipes and stories throughout her cookbook. Some of the recipes you will find in her cookbook include: Chilaquiles in Black Bean Salsa Crispy Tacos Bacon-Molasses Breakfast Sausage Crazy Nachos Shrimp Boil Peach Salsa Enchilada Sauce Great-Grandma Blanche's Chocolate Muffins Plum Cobbler Sweet Potato Pie Mexican Chocolate Cake There is an interactive table of contents making navigation easy. Recommend.

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