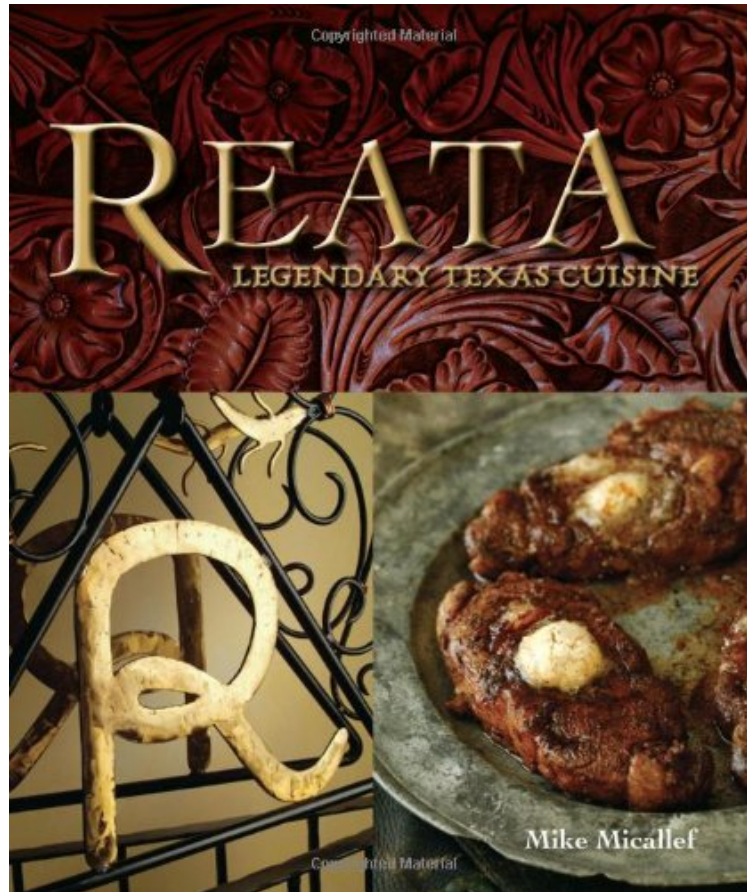


Reata: Legendary Texas Cooking

Mike Micallef, Julie Hatch

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Mike Micallef, Julie Hatch : Reata: Legendary Texas Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Reata: Legendary Texas Cooking:

1 of 1 people found the following review helpful. If you like upscale southwestern cuisine, and don't mind dedicating time to create it, you'll love this book. By Jennifer Guerrero Great Southwestern cuisine cook book. It's very chefy in that many recipes reference other recipes as ingredients. But if you like upscale southwestern cuisine, and don't mind dedicating an hour or two to create it, you'll love this book. The Tenderloin Tamales with Pecan Mash and Sun-dried Tomato Cream is an extraordinary tasting showstopper dinner. The Best Damn Macaroni and Cheese Ever is worthy of that monicker. The Barbecue Shrimp Enchiladas were amazing. I'd never seen heavy cream in either a bbq sauce or enchilada sauce recipe, and there's a full cup of heavy cream in this one. No wonder it's so decadent! My favorite in the book is a simple one, Tenderloin-wrapped Asparagus. The Sweet Molasses Glaze gives the tenderloin such a rich lacquered appearance, and it's so fragrant and elegant looking coming off of the grill, and it's easy enough to let kiddos help with. The Sweet Molasses Glaze recipe has enough left over for you to try the Avocado Caesar with Grilled Steak the next night. I haven't tried any of the dessert recipes yet, but there's an interesting range there, too. 0 of 0 people

found the following review helpful. Fabulous CookbookBy msbookladyWhat a beautiful regional cookbook! We enjoyed an amazing dinner at Reata during a recent visit to Ft Worth. I was thrilled to learn that I could purchase a cookbook and intend to cook my way through the entire volume. Beautiful imagery, wonderful stories accompany Reata's mouthwatering recipes.0 of 0 people found the following review helpful. Five StarsBy emily delgadoDelicious recipes that they actually make in their restaurants

Bold. Majestic. Storied. Texas. The Lone Star State has many traditions, among them its homegrown cuisine, which Texans have always been justly proud of, and which has been gaining followers--and respect--all over the country. The Reata restaurants have an honored place in this emerging culinary story. Reata: Legendary Texas Cuisine tells the tale of one American family that, against the breathtaking backdrop of Texas, took risks, worked hard, and dreamed big. Today the pride of the Micallef family are its two Reata restaurants, the original location in the tiny West Texas town of Alpine, and its much larger sibling in Fort Worth. Reata pays homage to America's cowboys and the values they have come to symbolize by promoting the traditional ideals of integrity, generosity, and hospitality with an easy ambience, exciting dishes, and exceptional service. The Reata menus combine familiar Texas fare with fresh culinary trends, including signature favorites, like the pepper-crust tenderloin, the golden chicken-fried steaks, and the tenderloin tamales. Adventurous cooks will want to try the buffalo rib eye and the smoked quail, as well as some of the more surprising pairings, such as the boar ribs with a Thai-inspired spicy peanut dipping sauce. And no Reata cookbook would be complete without the fiery jalapeño cheese grits or the unrivaled "Giant" onion rings. So if you can't drop by one of the restaurants and set a spell, Reata: Legendary Texas Cuisine will give you a taste of Reata that's as big and bold as the state of Texas itself.

"A grand collection of cooking and imagery that embodies the hardscrabble cowboy culture of West Texas." --Tosh Brown, author of *Grazing Across Texas: Rod, Gun Ranch Cooking* "Mike and Reata use traditional Texas ingredients with a sophisticated flair. The great presentations and photography give everyone a chance to see Reata's roots." --Tom Perini, owner of the Perini Ranch Steakhouse and author of *Texas Cowboy Cooking* "This group of recipes is an excellent collection of Reata's best. The book takes basic ranch cooking to another level. Mike Micallef has hit another home run. Keep on spurrin'!" --Cliff Teinert, owner of the Collins Creek Ranch and coauthor of *Barbecue, Biscuits, and Beans: Chuckwagon Cooking*From the PublisherSophisticated yet unpretentious Western fare from one of Texas's premiere restaurants. * Includes 150 recipes for starters, salads, soups, mains, sides, breads, desserts, and drinks, as well as photos throughout.About the AuthorA native of Fort Worth, Texas, Mike Micallef is president of his family's non-manufacturing companies including Reata Restaurants, Flight Services, Sierra La Rana, and CF Ranch. After graduating from Texas Christian University with a BBA and a certificate from the world-renowned ranch management program, Mike spent two years with Tsunami Partners where he managed various equity investments. Mike also serves in an advisory capacity to companies in the finance, banking, and entertainment fields. Mike divides his time between Alpine and Fort Worth and loves to hunt and fish with his dad every chance he gets. A true entrepreneur, Al Micallef is the founder of the Reata restaurants and owner of JMK International, Inc. When not starting new ventures Al participates in a variety of hobbies, including hunting, fishing, team roping, flying, race car driving, and polo. His most recent interest is Reata Thoroughbred Racing. Al is also firmly committed to giving back to his community and has offered a lifetime of expertise and support to many charitable associations.