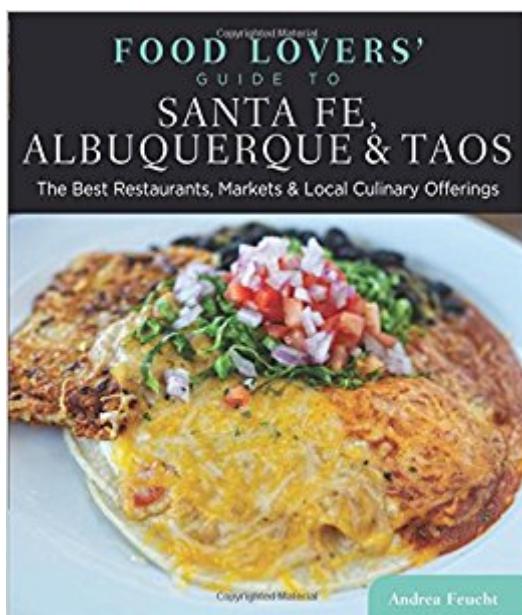


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# Food Lovers' Guide To® Santa Fe, Albuquerque & Taos: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series)



## **Synopsis**

The ultimate guide to New Mexico's food and restaurant scene. Enjoy insider info on the best places to find and eat local culinary treasures. Lifelong residents and visitors alike will find this an indispensable guide to: restaurants from fancy to frugal, producers of local specialties like chile and spirits, gourmet and farmers' markets, coffee shops, food festivals and events, specialty food shops, and time-tested iconic landmark cafes and diners. There's even a collection of recipes using local ingredients and traditions from the best chefs in the state. Now you'll always have the answer to the persistent question, "where should we eat!?"

## **Book Information**

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## **Customer Reviews**

"One of the best local writers does it again. I just received my copy, sat down, and an hour had passed. Well written, unlike this review, and super informative. I can tell this book won't be sitting on my overstuffed shelves. It will be used and tattered as I am sure to discover new hidden gems presented by one of New Mexico's most trusted food writers." - Jay Wulf, chef/owner of The Greenside Cafe

I got the phone call to write this book in early 2012 after more than 7 years interacting with Albuquerque restaurants: hours every week! To that I add many years keeping tabs on the Santa Fe and Taos scenes. This book is about what is awesome about eating in New Mexico. In the writing process, I ate amazing meals, took great road trips, and even acquired some

sleep-deprivation laryngitis near the deadline. Overall it was wonderful and I am so happy to see the cover photo (from fantastic local Sergio Salvador) which brings the content into a visual context. That cover features a breakfast spread - warm, comforting food served with just the right amount of chile spice. Enjoy reading the book, use it as your local resource, and please contact me if you have updates or questions - my contact info is all over the place on this site and the book's website. Seriously, do not hesitate to contact me if you have any questions at all, from "where should I eat tonight?" to "I want to interview you!" Search facebook for the book's name or my name and I'll turn up without issue. Thank you, take care, and EAT WELL!Andrea

This is great book if you love food and are trying out iconic places in the Southwest. By accident we found a great classic place to eat in Albuquerque, New Mexico called Frontier, but we ate there three times in row because we were unsure where to find another great place that would match the verity of this great place. If I had read this guide that would have not happened. Now with Andrea Dr Feucht's book we can feel confident to try new places and know ahead of time what the specialty is and be prepared to eat well. Her guide offers so many great places that your local Yelp app would not be able to tell you about. If your going to be traveling around New Mexico then this is the best food guide you should have to get the full New Mexico food experience. I'm so excited for next time we visit to really enjoy eating great verity of food. I'll still go to Frontier because it was awesome but I'll try other local classics too. If my purchase experience has helped in any way please click on the "Yes" button below. Thanks

This little book provides a great guide to places to eat in New Mexico, including restaurants, Farmers Markets and food related events, food trucks and more throughout central and northern New Mexico, and I think serves both the foodie set and the regular casual restaurant patron pretty well. I'd recommend it for anyone visiting NM as well as locals who want to get an overview of a broad selection of local restaurants and probably some food options they haven't discovered yet. The reviews are written in a straight forward style that incorporates quite a bit of local and personal knowledge, including tidbits from different chefs where Andrea has the benefit of having actually met the chefs or owners. The reviews seem pretty unbiased and match my own experiences with the restaurants in cases where I have eaten at the same restaurants. Form factor on the book is not quite a pocket guide but is small enough to fit in a decent sized purse or laptop bag, very suitable for bringing along when traveling or throwing in the car glove box to have on hand when out and about looking for a place to eat. The print in the paper edition can be a little harder to

read in low light, so I'd recommend the e-book edition if e-books are your thing. I use Yelp and Google places reviews a lot for restaurant reviews, but I find a guide like this is really valuable as it has a set of reviews by the same author, so you can get a feel for how someone assesses restaurants and whether their criteria for reviewing match your own. Also there's quite a bit of local knowledge which Yelp reviews are lacking sometimes. Finally, given NM's relatively low population there are plenty of restaurants in the book which I know to be excellent, but have very little about them on Yelp or other similar food review sites, so some restaurants are easily overlooked. It's not like bigger cities where you can go by something having hundreds of reviews that it's good. :) The glossary of food terms would definitely be helpful for first time or international visitors, as I've often had out-of-towners ask me to explain what calabacitas or a sopaipilla is, or which chile is hotter, or what's the difference between red and green chile. Full disclosure - I worked with Andrea Feucht about 7 years ago at a software company. At the time I didn't know she was a foodie, but have since learned about her passion for and obsession with local food in NM and her ongoing food writing. My review of this book is based on my own experience living in Albuquerque from 1993 to 2015 and eating out a LOT at local restaurants in Santa Fe, Albuquerque, Taos and the surrounding area. I consider myself a local but this book still had value for me.

Got this for our upcoming winter road trip to New Mexico. Its got all the great places in it, nothing that isn't already out there on the web. But if you don't want to do the work to research great dining in these areas then this is totally the easy way to plan. And believe me, it's a lot of work to check the different review sites to narrow down your choices. One tip, during the winter many of these smaller towns like TAOS close up for the season, so go the extra step and call or email the restaurant to find out if they are open. Facebook messaging worked the best for getting quick responses. I found lots of places we'd like to try were going to be closed during our visit.

This book is the strangest one I have ever seen and/or tried to read. The type is very pale, so much so that it looks like the product of a printer greatly in need of ink. However, the most important things--such as restaurant names, addresses, phone numbers, etc.--is MUCH lighter and extremely difficult to read.

The author does a fantastic job of giving you the vibe of a restaurant. She doesn't ramble on, but somehow in describing the food lets you feel whether each place is one I'd like to go to. I've been to lots of the recommended establishments now, and enjoyed every one. My favorite was Budai

Gourmet Chinese where the author recommends several dishes, and also suggests asking the owner for her take on what you might like. Fantastic experience to have the owner understand your tastes and come up with her best options. This guide lets me explore with excitement, and without worry that I'll hit on a complete dud. I'm so glad I bought this!

New Mexico has wealth of food options from the pedestrian to the sublime. Ms. Feucht covers blogs and festivals as well as our local institutions and must-eat venues. Ms. Feucht's attention to local culinary peculiarities and food history is carefully described, and does us justice. I'm a long-time resident and found new information here as well as some good supplementary info to stuff I already knew. I particularly love the layout of the book - it's easy to look up local restaurants and not be overwhelmed with adjectives. I get exactly the right amount of information in each entry. Thank you for this excellent culinary guide!

We used this to build our vacation in New Mexico this summer. It was a gas...great food, unique places and a real "insider's look."

This is a fun guide to read to get a taste for Northern New Mexico. There isn't a Zagat's guide for the area, apparently, but this book was helpful.

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