



Desert Terroir: Exploring the Unique Flavors and Sundry Places of the Borderlands

By Gary Paul Nabhan

University of Texas Press. Hardback. Book Condition: new. BRAND NEW, Desert Terroir: Exploring the Unique Flavors and Sundry Places of the Borderlands, Gary Paul Nabhan, Why does food taste better when you know where it comes from? Because history--ecological, cultural, even personal--flavours every bite we eat. Whether it's the volatile chemical compounds that a plant absorbs from the soil or the stories and memories of places that are evoked by taste, layers of flavour await those willing to delve into the roots of real food. In this landmark book, Gary Paul Nabhan takes us on a personal trip into the south-western borderlands to discover the *terroir*--the "taste of the place"--that makes this desert so delicious. To savour the *terroir* of the borderlands, Nabhan presents a cornucopia of local foods--Mexican oregano, mesquite-flour tortillas, grass-fed beef, the popular Mexican dessert capirotada, and corvina (croaker or drum fish) among them--as well as food experiences that range from the foraging of Cabeza de Vaca and his shipwrecked companions to a modern-day camping expedition on the Rio Grande. Nabhan explores everything from the biochemical agents that create taste in these foods to their history and dispersion around the world. Through his field adventures and humorous...



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