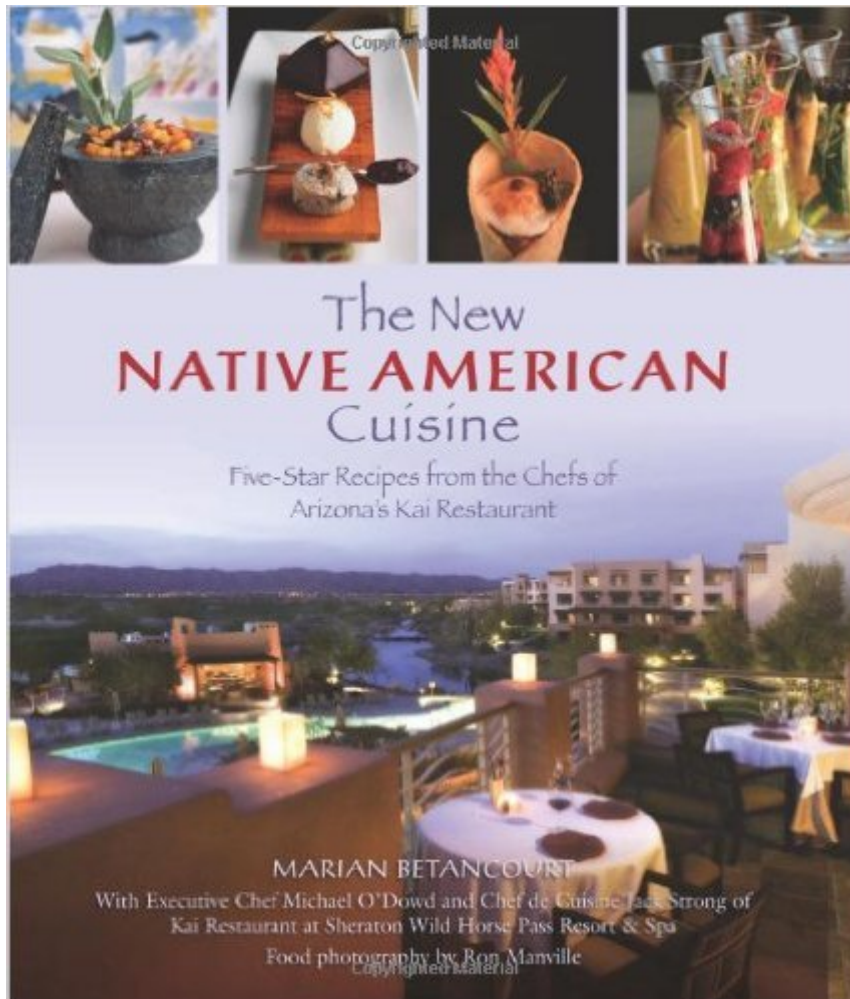


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# The New Native American Cuisine: Five-Star Recipes From The Chefs Of Arizona's Kai Restaurant



## Synopsis

The New Native American Cuisine is the first book to make this cuisine available to home cooks everywhere. Beautifully illustrated with rich full-color photographs of the resort and its restaurant and dishes, it presents more than fifty recipes for cocktails; small plates and main courses; soups and salads, fish, meat, game, vegetables, and dessertsâfrom grilled elk chop with truffles and sweet corn panacotta with venison carpaccio, to buffalo tartare with prairie quail egg.

## Book Information

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Average Customer Review: 3.9 out of 5 starsÂÂ See all reviewsÂ (14 customer reviews)

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## Customer Reviews

Obviously the previous reviewer did not READ the book. Five Star recipes reference the recipes from Kai Restaurant. The only Mobil Five Star and AAA Five Diamond Restaurant in the state of Arizona. Kai restaurant is on the Gila River Indian Community south of Phoenix. As far as Native American cuisine, it is the highest rated restaurant in the World. The book is more than recipes; it chronicles the history of the Pima and Maricopa people. It's culture, traditions and food.

Well, this may be a biased review, because we live in Arizona and are huge fans of the Kai restaurant. So it's awesome to see the amazing dishes in a cookbook. The ingredients are obviously very hard to find, but there are some great recipes. It's a cool book for fans of the Kai, and the more seasoned cooks. Probably should be skipped for less than experienced chefs.

Marian Betancourt's New Native American Cuisine: Five-Star Recipes from the Chefs of Arizona's Kai Restaurant is a beautifully done volume celebrating Native American food with contemporary

recipes created by Kai's chefs. It's sure to appeal to food fanciers and readers alike. The recipes and shopping guide are enhanced by the history of the Pima and Maricopa people, their culture and traditions. Betancourt's book makes a great holiday gift, too.

As many have said before here, this book is beautifully written with lots of native American food information and great food pictures. We used a number of the recipes in a recent cooking club event. We are an experienced group who has been doing sophisticated dinners, usually for 12 people, for more than 10 years, so we are not afraid of more complicated recipes. From this cookbook we took the Sundown at Komatke cocktail, the trio of olive desserts and the Chemaith Bread. The cocktail was great. The Chemaith Bread not so much, didn't have the Bluebird flour but used the chefs substitution. For the dessert trio, the Blue Cornmeal Scones recipe is way off base. The ingredient list is incorrect and the the text gives wrong information. It will not look like the picture at all. The Olive Oil Gelato is very good but makes way more than one can process in a normal ice cream maker. The truffles were also very good. The chef's note on making candied olives is really not workable. Find a recipe on-line to make your own. For the remainder of the 7 course meal we used recipes from the Mitsitam Cafe which all worked well. If I were to star rate the recipes alone, I would go for 3, but considering all the other information in this book I will give it 4 stars.

I was VERY disappointed in this. I am Native American and was raised on a reservation. I was so excited about this book because I thought it would be modern takes on traditional native food. This book does NOT speak to native american cuisine at all. Each recipe is full of fancy, inaccessible ingredients that are VERY rare and expensive. We're talking elk, bison, black truffle, oxtail, caviar, kobe beef.. things you won't typically find in the refrigerators of Native grandmas across the country. Each of these meals costs a ton to prepare and relies on high quality, diverse ingredients that are alienating as hell. I think there were something like only 2 chicken recipes in the whole book! The only recipe in there a regular person could afford to put together was the fry bread, and honestly, you'd be better off watching a video on youtube than to trying to follow this white boy's directions. Again: This is a book written by a WHITE CHEF. there is very little native about this book.

Not for the novice. Some ingredients hard to get outside of Southwest. Many complicated receipes. However, that is not to say they would not be worth attempting. Try simple ones first or make the rubs to use on simpler items. Work up to more difficult receipes. Three stars mainly given due to difficulty.

A beautifully composed, historically compelling, artfully presented study of not only Native American cuisine, but for most, the forgotten Native American cultures that brought it all about. Included is a "Glossary of Native American and Desert Foods" and a "Shopping Guide" for the ingredients needed to prepare the tempting dishes. "Shopping Guide" web sites are listed and one of the shops: Heritage Foods, USA is located near Detroit in Ann Arbor, Michigan. All go together to make the recipes doable for what will serve to be a one-of-a-kind feast. A sure hit for the holidays. My fellow Michigan historians are as taken with this book as I am. It is a must-have. Dr. Catherine L. G-MD

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