

Tasting

SCOOP
SHOPS

The gooey double-decker cones at Nitro Fog Creamery are what summer dreams are made of.

Ice Queens

These freezer-case artisans show off with wild flavors, wacky toppings, and weird science.

BY GWYNETH DOLAND

THERE IS NO PROBLEM THAT ice cream can't fix. I can't remember where I recently saw that old adage—probably in one of the shops

I've slurped my way through these past few weeks, but it strikes me that, as modern life grows more complicated, so does our need for simple solutions. Like two scoops in a cake cone. Lucky for us, freezer-case artists make it easier than ever to indulge in increasingly wild confections. In Albuquerque especially, ice cream shops court our taste buds and our Instagram accounts with photogenic, drool-inducing treats. They attract legions of devoted fans drawn to creative inventions and here-then-gone flavors. When I want blueberry-lavender gelato or a cup of vanilla churned to order, the Duke City is where I want to be.



NITRO FOG CREAMERY

Green Jeans Farmery, 3600 Cutler Ave. NE #6, Albuquerque, 505-219-3116, nitrofog.com

High-tech and hyper-local, this Green Jeans Farmery shop fast-freezes on-demand batches of ice cream with a blast of liquid nitrogen.

Watch as your ice cream chef pours a bare minimum of ingredients into the bowl of a commercial mixer and opens a valve to add a blast of -321-degree liquid nitrogen, enveloping the mixer in a fog of vapor. The quick process means that, only a minute later, your scoop is ready to slurp. Because of the speed, fewer ice crystals have time to form, producing a super-smooth texture. Nitro Fog's rotating menu of about a dozen flavors draws from ingredients produced by its neighbors in this hip container development (see "Industrial Evolution," May 2017, nmmag.us/GreenJeans), such as a rum-cherry-pecan made



From top: Paleta Bar and Nitro Fog Creamery

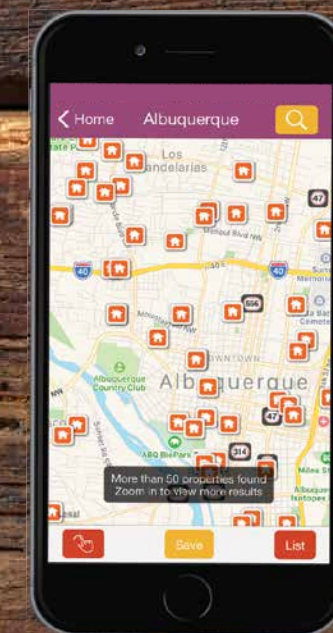


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Tasting | SCOOP SHOPS



with fruit soaked in Broken Trail rum, and a java chip starring cold-press coffee from Epiphany Espresso. Try the spiced dark chocolate, a subtle, not too sweet union of chocolate, cinnamon, mild red chile, and crunchy cacao nibs.

THE PALETA BAR

2325 San Pedro Dr. NE, Albuquerque,
505-884-0049, thepaletabar.com

This Northeast Heights newcomer takes Mexican paletas over the top, starting with feisty flavors and adding totally loco layers of dips and toppings. Imagine an intensely rich cheesecake bar dipped in milk chocolate, then topped with a Jenga pile of nuts, sprinkles, cookie crumbles, and cereal bits. Or, if you can, show some restraint and try one of the Spanish-accented offerings, like a pink strawberry bar (right) with a heart-shaped berry slice embedded on each side. Or an electric-yellow pineapple paleta studded with daring green rings of fresh jalapeño. The broad menu includes sorbet paletas, shakes, aguas frescas, and savory snacks.

VAN RIXEL BROS.

315 Juan Tabo Blvd. NE, Albuquerque,
505-797-1193, vrbrosgelato.com

You may have already tasted some of the self-described “dangerously delicious” sweets



From left: The deck at Nitro Fog Creamery, fruity bars from Paleta Bar, and ice cream churned to order at Nitro Fog.

from the Van Rixel Bros., the same guys behind the gorgeous truffles and addictive chile-chocolate bars sold under the Chocolate Cartel label. Swing by the small retail shop on Juan Tabo Boulevard and you can get a cup of luscious gelato or sorbet—or take a pint to go. Van Rixel transforms local Rasband Dairy milk into intensely flavored smoked-sea-salt-and-caramel gelato and crafts a miraculous, dairy-free Mayan-spiced cinnamon-chocolate sorbet with red chile and almonds. Look for Van Rixel’s pints and single-serving containers at Spur Line Supply Co., La Montañita Co-op, Whole Foods Mar-

kets, and Los Poblanos Farm Shop. Staying in? Order a triple-pint family pack and have it delivered by Uber Eats.

POP FIZZ

At the National Hispanic Cultural Center campus, 1701 Fourth St. SW, Albuquerque, 505-508-1082, pop-fizz.net

Stop by this café at the National Hispanic Cultural Center just to try an ice cream taco, the Choco Taco of your youth served



with South Valley street cred. Pick an ice cream flavor (I like the cinnamon-scented horchata) to be stuffed into a waffle-cone taco shell and topped with gobs of chocolate sauce and sprinkles. You will need two hands to hold this monster while your friend ’grams you gobbling it. Try the cucumber-chile-lime fruit paleta, vegan cookies-and-cream bar, or Vaca Roja float (vanilla ice cream and strawberry soda). You can also kick back with the grown-up bananas Foster boozy shake (vanilla ice cream, bananas, caramel, and Captain Morgan rum). In addition to sweets, the café serves a savory menu of burritos, sandwiches, and fun snacks, such as the Sonoran dog (a Nathan’s frank wrapped in bacon, topped with a zillion fixins), plus Frito pies and carne asada fries. **NM**

Gwyneth Doland is featured in “Storytellers,” p. 10.

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Tasting | CONE LOCATOR

Albuquerque may lead the innovative ice cream scene, but these classic shops deserve a road trip.



What Did We Miss?

Do you have a favorite ice cream shop that we didn't mention? Show us on Instagram @NewMexicoMag or on our Facebook page. Send an email to letters@nmmagazine.com.

1. TAOS COW

An Arroyo Seco hang-out since 1993, using local ingredients for flavors including piñon caramel, pistachio white chocolate, and pecan nougat (485 NM 150, Arroyo Seco, 575-776-5640, taoscow.com).



2. VANILLA MOOSE

The heart of Aztec from spring through fall, serving huge sundaes, cones topped with electric colors of dipped soft serve, and "freak shakes" heaped with an exuberance of cookies and candy (1721 W. Aztec Blvd., Aztec, 505-334-6712, on Facebook).

3. LA LECHERIA

Craft ice cream that's familiar (vanilla, mint chip, chocolate sea salt), wildly imaginative (buttered popcorn, citrus basil, coconut miso, sweet corn), and always delish (101 W. Marcy, Santa Fe, 505-205-1595, lalecheria.nm.com).

4. ECCO ESPRESSO AND GELATO

A downtown hangout with fine coffee and exceptional sorbet and gelato in grown-up flavors such as balsamic strawberry, blood orange, papaya lime, and rhubarb orange (128 E. Marcy St., Santa Fe, 505-986-9778, eccogelato.com).

5. FRATELLI'S PIZZA BISTRO & ICE CREAMERY

Go for the pizza, stay for the gelato in flavors such as Almond Joy, rocky road, and cookies 'n' cream (1209 N. NM 491, Gallup, 505-863-9201, fratellisbistro.com).

6. SUMTHINS

Sumthins' sundaes, floats, splits, and malts will cool you down after a dip in the hot springs (902 N. Date St., Truth or Consequences, 575-894-1040, sumthinsintorc.com).

7. KEN'S ICE CREAM

Don't leave this Route 66 icon without a T-shirt (LUCK ME 'TIL ICE CREAM) and a green chile shake (1804 E. Route 66 Blvd., Tucumcari, 575-461-9647, on Facebook).

8. PAT'S TWIN CRONNIE

A vintage Portales drive-up burger stand where the peanut butter shake is a must-try (100 N. Chicago Ave., Portales, 575-356-5841, pats-twin-cronnie.business.site).



9. CLASSICS FROZEN CUSTARD

Stop at this retro neon drive-in to try the famous Big Hawaiian Swirl, with bananas, pineapple, coconut, and salted pecans (3009 N. Main St., Roswell, 575-623-3110, on Facebook).



10. CALICHE'S FROZEN CUSTARD

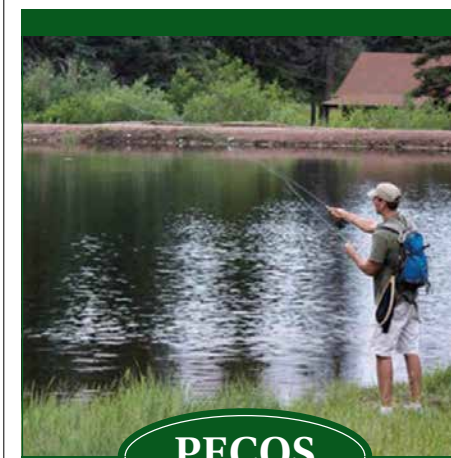
The "home of the green chile sundae" is famous for sweet and spicy treats, including the chipotle-pineapple shake and habanero-cherry limeade. You must Instagram your dog chomping a poochie cone (131 N. Roadrunner Pkwy., Las Cruces, 575-521-1161; 590 S. Valley Dr., Las Cruces, 575-647-5066; 2251 N. White Sands Blvd., Alamogordo, 575-439-1000; caliches.com).



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Tasting | RECIPE



GWYNETH'S NEW MEXICAN CHOCO-CHILE ICE CREAM

Makes about 1 quart

Have fun experimenting with different kinds of chile. (Dried chipotle powder is also amazing.) Try garnishing with cacao nibs and/or toasted pecans.

- 1 cup whole milk
- 2 cups heavy cream
- 5 egg yolks

- $\frac{3}{4}$ cup firmly packed dark brown sugar
- 8 ounces bittersweet chocolate, chopped
- 1 teaspoon kosher salt, or to taste
- 2 teaspoons ground cinnamon
- 2 teaspoons New Mexico red chile powder, or to taste

1. In a medium saucepan over medium heat, combine milk and cream and bring to a simmer. Remove from heat.
2. In a large mixing bowl, whisk together egg

yolks and sugar. Whisking constantly, pour in milk and cream in a steady stream.

3. Pour the mixture back into the saucepan and cook, stirring constantly, until it thickens enough to coat the back of a spoon.

4. Add chopped chocolate, salt, cinnamon, and chile powder and whisk until smooth. Pour into a glass or plastic container and chill 4 hours or overnight. Freeze in an ice cream maker according to manufacturer's instructions.

SPECIAL ADVERTISING SECTION

RESTAURANT GUIDE

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ChurchStreetCafe.com \$

2111 Church St. NW, Albuquerque
505.247.8522



Double Eagle

The Double Eagle is on the historic Gadsden Purchase Plaza in a haunted 165-year-old adobe building with a gold ceiling! New Mexican cuisine and aged steaks from the only dedicated beef-aging room in the state. World's largest green chile cheeseburger, house-made green chile infused vodka Bloody Marys.

Double-Eagle-Mesilla.com \$\$

2355 Calle De Guadalupe, Mesilla
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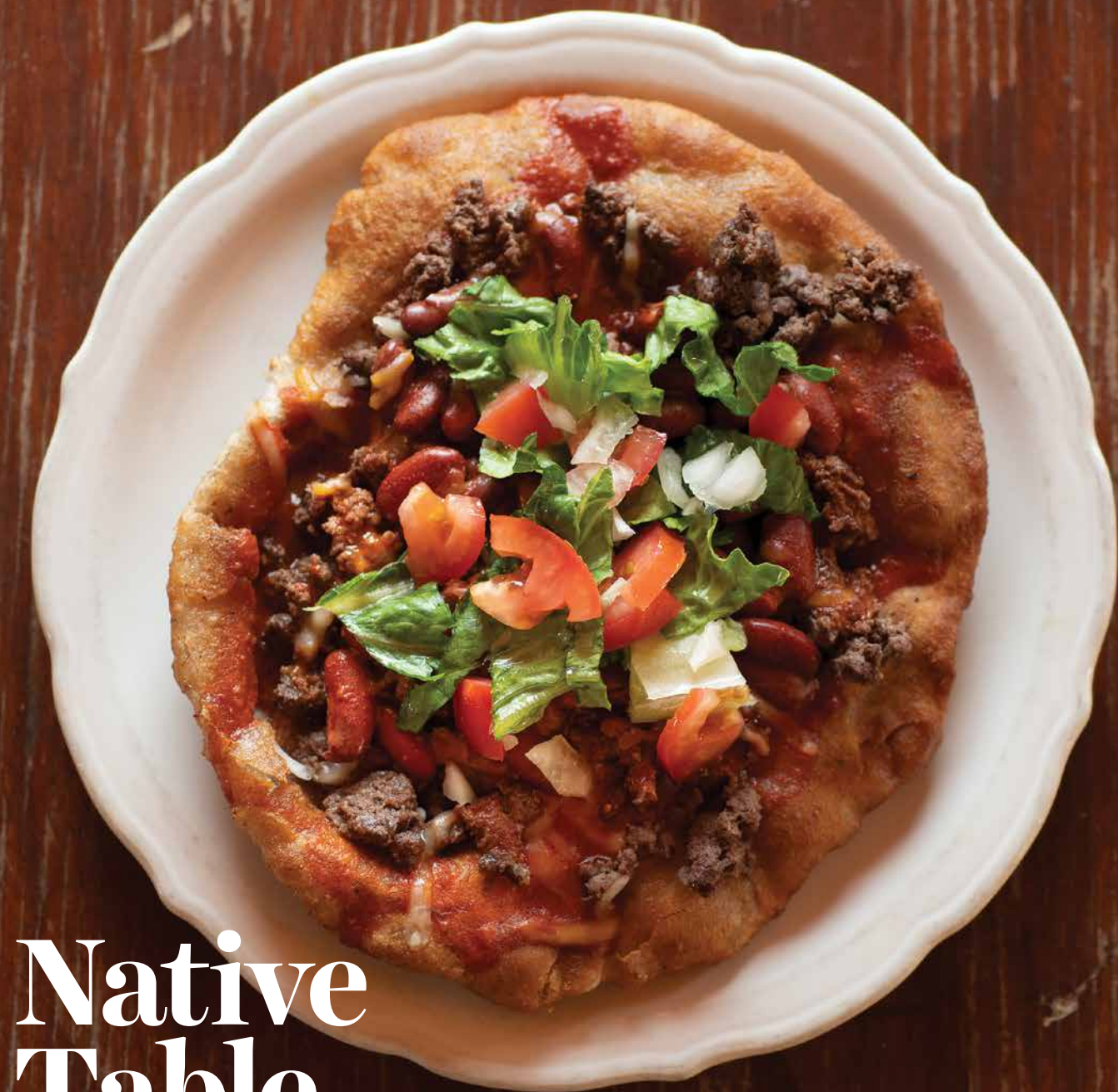
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Tasting

INDIGENOUS
EATS



Native Table

New Mexico's oldest cuisine goes modern—while staying authentic.

BY GWYNETH DOLAND

Blue corn fry bread makes Tiwa Kitchen's Tiwa Taco.

IN NEW MEXICO, WE'RE PROUD of the way Native, Hispanic, Anglo, and other cultures blend into one delicious culinary tradition. Just look at one of our most beloved dishes, the breakfast burrito: indigenous green chile, Anglo-American bacon, and a Spanish flour tortilla? All three melt together to create something uniquely New Mexican. But if you want to take a closer look at just one tradition, it can sometimes be difficult to isolate. Restaurants serving Native cuisine are few and far between—unless you know where to look. This month, we've gathered our favorite recommendations for places where you can enjoy some of the same dishes that local families eat at home today, and explore a new trend of pre-contact food, made only with ingredients available in the Americas before the arrival of Europeans. Traditional or daring, humble or elevated, it's all fascinating and delicious.

TAOS TIWA KITCHEN

328 Veterans Highway, Taos Pueblo,
575-751-1020, tiwakitchen.com

On the road to Taos Pueblo, just past Taos Mountain Casino, in a traditional adobe they built themselves, Ben and Debbie Sandoval serve the same menu they started 25 years ago. It's true Taos comfort food, as close as you can get to being a guest in their home. You'll see the two of them padding around the kitchen, waving at regulars, popping out of the swinging doors to run the cash register. The vibe is welcoming, informal. The menu may seem slightly unusual to newcomers, but to Ben Sandoval it couldn't be more familiar. "It's the same as the grandmothers taught us," he says. "All the foods they taught us to make on feast days—we follow in their same footsteps." That means you'll find red chile stew with a side of bread baked in the traditional adobe horno out back and a plate of bison meat served with the ancient trio of squash, corn, and beans. The Tiwa Taco starts with blue corn fry bread layered with ground bison, chile, beans, and cheese,

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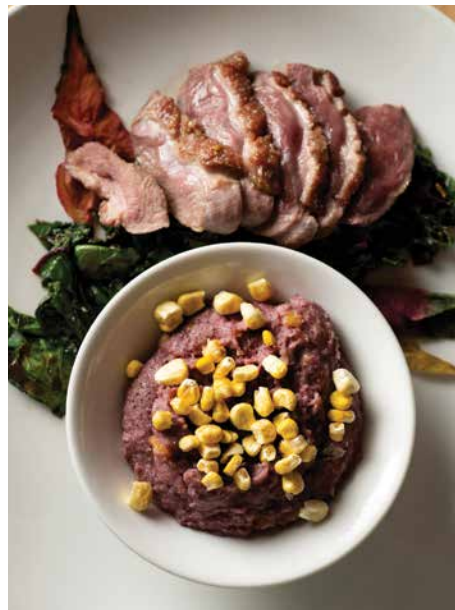
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photo: Roger Hogan



topped with lettuce, tomato, and onion. For dessert there's a low, flat rectangle of traditional prune pie or Ben Sandoval's twist on tradition: piñon-prune-apple pie.

For Sandoval, who grew up at Taos Pueblo, it's not just the dishes that are personal; it's the ingredients. He gathers piñon nuts for the pie, makes the buffalo burger with meat from the pueblo's bison herd, harvests fruit along the river for the chokecherry syrup swirled into lemonade, and grows the blue corn that



Clockwise from left: Pueblo Harvest's goose with corn pudding and its chef, Brent Moore. Pies at Tiwa Kitchen.

coats the local trout fillets. For him, cooking is entirely culture, a tradition passed on from generation to generation. "These are the recipes we have in our brains. That's what the grandmothers did. They didn't write it down. They just had it in their heads."

ALBUQUERQUE PUEBLO HARVEST

2401 12th St. NW, Albuquerque, 505-724-3510,
puebloharvestcafe.com

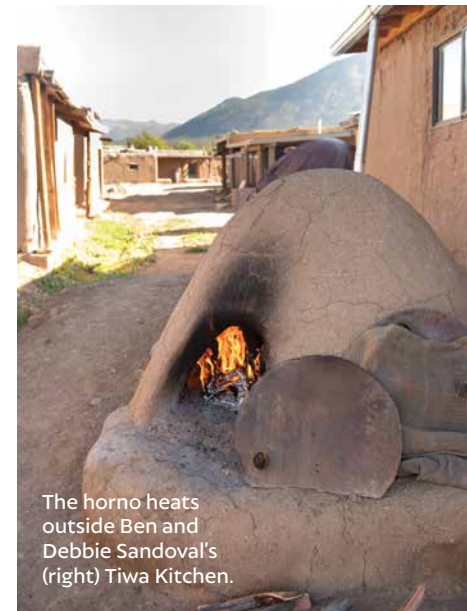
Albuquerque's Indian Pueblo Cultural Center is the best place to soak up the traditions of the state's 19 pueblos—and its restaurant has long been one of our favorites. "We're not just a restaurant in the cultural center," says Executive Chef Brent Moore. "Here, eating is part of the cultural experience, part of the learning process." Earlier this year, the restaurant got an update, with a revamped menu and an expanded scope. While still centered on Pueblo cuisine, Moore also focuses more broadly on Native foodways by sourcing

ingredients from all across the country for a menu divided between "pre-contact" and "post-contact" dishes. The result is highbrow and lowbrow, deeply authentic, and ambitiously creative. A starter of bison carpaccio is seasoned with sumac, paired with pickled fiddlehead ferns, and seasoned with pumpkin oil—all ingredients available in the Americas before European contact, but put together in a very modern fashion. Meanwhile, you can still get an Indian taco, a bowl of red chile stew, or the Pueblo Feast plate, with tastes of two stews, enchiladas, beans, calabacitas, fry bread, oven bread, a blue corn muffin, and Pueblo pies.

FARMINGTON ASHKII'S NAVAJO GRILL

123 W. Broadway, Farmington, 505-326-3804,
[on Facebook](#)

The first thing you'll notice about a Navajo meal is the mutton. At AshKii's, you might find smoky grilled mutton ribs, mutton stew,



The horno heats outside Ben and Debbie Sandoval's (right) Tiwa Kitchen.

or slices of roast mutton with green chile. Owners Bernice and Dexter Begay started with a food stand and graduated to this casual counter-service lunch spot on Farmington's main drag. The giant, crispy fry bread is the bed for a Navajo taco and an inventive Navajo pizza. It's an absorbent dunk for steam corn stew (dried corn rehydrated in a mutton broth) and the wrapping for a giant hamburger or Grandpa's Favorite: grilled slices of Spam with fried potatoes, onions, squash, cabbage, and green chile. For dessert, try a plate of blue corn pudding. Check Facebook for specials.

FARMINGTON INDIAN CENTER RESTAURANT

100 W. Elm St., Farmington, 505-599-1524,
nmmag.us/FIC

Locals gather at this city-run community center to socialize and share an inexpensive meal in the no-frills café, but visitors are always welcome, too. An all-Navajo staff prepares breakfast burritos in the morning and home-style lunch dishes like dumpling stew with mutton, Navajo tacos, and Spam sandwiches. At \$6, the Navajo Burger is the most expensive thing on the menu, so feel free to over-order and taste a little of everything. Whatever you do, don't miss the tortillas, which are handmade to order. "It's a pretty popular place, so get here around 11 if you're wanting to try something in particular," says director Myra Newman. All the food is authentic, she

says, but the most popular dish is the dumpling stew, which usually appears twice a month on the stew-of-the-day menu. "It's a hearty meal with plenty of dumplings, but the majority of the flavor comes from the mutton," she says. Do as the locals do and garnish with preserved yellow chiles.

ACOMA PUEBLO Y'AAK'A CAFÉ

Haaku Road, Acoma Pueblo, 505-552-7871,
acomaskycity.org

If you're taking a tour of Acoma Pueblo, stop in for a snack at Y'aak'a Café, inside the Sky City Cultural Center. With its stunning views and shaded patio, the café serves breakfast snacks, baked goods, and a full lunch March through October. Of course, there is a loaded Pueblo Taco, but the specialties are beef posole with red chile and pork posole with green chile and squash, served with fry bread or oven bread from the center's horno, which also produces traditional cookies and pies. "Everything on the menu is centered on a feast-day celebration," says manager Jeremy Chino. "We try to make it just like we do at home, but a little healthier." **NM**

Senior editor Gwyneth Doland ate her first Indian taco on the Santa Fe Plaza after the last Zozobra to be held on a Fiesta Friday (before it was moved to a Thursday and then back to a Friday).

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ACOMITA CORN PUDDING

Serves 6

This gluten-free, vegan corn pudding is part of the pre-contact menu at Pueblo Harvest, where it is served with pan-roasted goose breast and amaranth salad. You can use yellow or white cornmeal, or look for red cornmeal at Southwest Heritage Mill in Albuquerque (505-217-9433, southwestheritagemill.com). You can find freeze-dried corn kernels in the snack section of most natural foods stores.

- 2 cups water
- 1 cup walnut milk (recipe follows)
- ¼ cup agave syrup
- ½ cup corn kernels
- 1½ cups red cornmeal
- Salt, to taste
- 1 cup freeze-dried corn kernels

1. In a saucepan over medium-high heat, combine water, walnut milk, agave syrup, and corn kernels, and bring to a boil.

- 2. Whisking constantly, slowly add the cornmeal. Reduce heat and simmer 5 minutes.
- 3. Add salt to taste and garnish with freeze-dried corn.

WALNUT MILK

Makes about 3 cups

Store-bought walnut milk works fine, too.

- 1 cup walnut halves, rinsed (about 4 ounces)
- 3 cups water, plus more for soaking the walnuts
- Salt, to taste

- 1. In a medium mixing bowl, combine the walnuts and enough water to cover by 1 inch. Cover and rest at room temperature at least 1 hour or overnight.
- 2. Drain walnuts and rinse under running water.
- 3. In the pitcher of a blender, combine walnuts and 3 cups water. Blend on low until smooth. Add salt to taste.

BLUE CORN CHICKEN AND WAFFLES

Makes about 5 servings

At Pueblo Harvest, this local take on chicken and waffles is served with green chile maple syrup and piñon butter.

RED CHILE WAFFLES

If you don't have red chile sauce in the freezer already, you can make a quick one with a recipe from our website (nmmag.us/red).

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons red chile powder
- 2 eggs
- 1½ cups warm milk
- 6 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 2 tablespoons prepared red chile

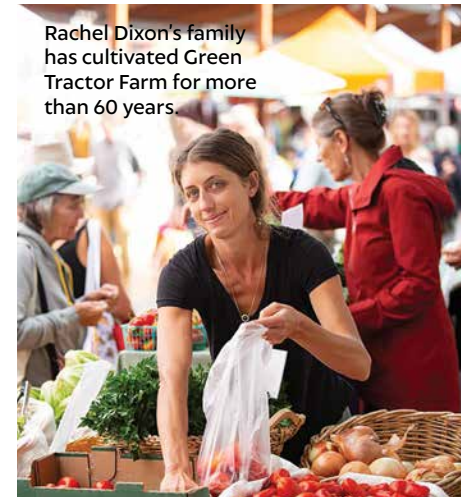
- 1. In a medium mixing bowl, combine all dry ingredients. In another bowl, whisk together wet ingredients, then stir into dry ingredients. Do not overmix.
- 2. Let stand 10 minutes, then cook in a waffle iron according to manufacturer's directions.

BLUE CORN FRIED CHICKEN

Blue corn delivers an extra-crisp texture.

- 5 boneless, skinless chicken breasts
- 4 cups buttermilk
- 3 cups blue cornmeal
- 1 cup all-purpose flour
- 1 tablespoon salt
- 1 teaspoon white pepper

- 1. In a large bowl, toss chicken breasts with buttermilk, cover, and rest, refrigerated, 1 hour or overnight.
- 2. Mix cornmeal, flour, salt, and pepper together and place in shallow baking dish. Remove chicken from milk and dredge liberally in cornmeal mix.
- 3. Fry at 350° for 7–10 minutes or until cooked through.



Market Bounty

One farmer helps us shop Santa Fe Farmers Market.

BY GWYNETH DOLAND

Rachel Dixon and her husband, Ned Conwell, run Green Tractor Farm, a three-acre plot in La Cienega that her family has cultivated since the 1950s. Dixon sells her produce at the Santa Fe Farmers Market, which is celebrating its 50th anniversary this month. We asked her for tips on making the most of the market during one of its most prolific months.

Q. What makes the Santa Fe Farmers Market different from others?

One really unique thing is the farmers are only able to sell what they grow. People often ask, "Did you grow this?" and we try not to be offended because of course we did! As farmers we all hold each other accountable and make sure that stays true. It means more work for us but a much more authentic product for the shopper. Also, 80 percent of the ingredients in the prepared foods have to come from that farmer or a local source.

Q. What do you bring from Green Tractor Farm?

We grow a lot of greens—lettuces, braising greens, and kale—and root vegetables like beets, carrots, and radishes. In July and August we have tomatoes, sweet peppers, hot peppers, and cut flowers. We do an heirloom green chile, if you can call it that. My dad has been saving the seeds for years. We call it La Cienega, and it's a really meaty chile with medium heat. We love the flavor.

Q. What do you bring home on market day?

In the summer, I trade vegetables and flowers for bread, cheese, meat, grains, and honey. What's great is that in the summertime, I am able to mostly eat from the farmers' market or our farm.

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IT IS THE UBIQUITOUS party dip of New Mexico, a treasured attendee at every backyard barbecue, birthday party, game-day potluck, and summer camping trip. Rich with sour cream and studded with green chile bits, it delivers a slow, steady burn that is instantly addictive. Introduced sometime in the 1960s—nobody remembers exactly when—it is still made in mass quantities at the **Creamland Dairies** plant at Second Street and Indian School Road in Albuquerque. Two million pounds of dip come out of that little plant every year, and though some is jalapeño and some Fiesta (red and green), the vast majority is green chile dip, to be sold in more than 6,000 stores in New Mexico and West Texas. “You see nothing like this anywhere else in the country—no dips have the following this one does,” says Tim Hawk, a company vice president who started at Creamland Dairies 30 years ago. “Have you tried it on a baked potato? It’s so good.” I say go Ruffles or go home (delicate Lay’s snap off in this thick dip) and definitely buy more than you think you’ll need. People can’t control themselves around this stuff.
—Gwyneth Doland

SPECIAL ADVERTISING SECTION RESTAURANT GUIDE

Church Street Café

Just off Albuquerque’s Plaza in an 18th-century adobe home with two patios and a waterfall. Enjoy chiles rellenos, or a carne adovada burrito, for a true New Mexico epicurean experience. Featuring a full selection of breakfasts, soups, salads, sandwiches, burgers.

ChurchStreetCafe.com \$

2111 Church St. NW, Albuquerque
505.247.8522



Double Eagle

The Double Eagle is on the historic Gadsden Purchase Plaza in a haunted 165-year-old adobe building with a gold ceiling! New Mexican cuisine and aged steaks from the only dedicated beef-aging room in the state. World’s largest green chile cheeseburger, house-made green chile infused vodka Bloody Marys.

Double-Eagle-Mesilla.com \$\$

2355 Calle De Guadalupe, Mesilla
575.523.6700



Rancho de Chimayó Restaurante

Winner of the 2016 James Beard Foundation America’s Classics Award! Rancho de Chimayó—Celebrating more than 50 Years! Since 1965, serving world-class, authentic New Mexican cuisine from recipes passed down for generations, Rancho de Chimayó is like coming home—A Timeless Tradition.

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Famous, award-winning Mexican food, steaks, and margaritas since 1939. Historic adobe on Old Mesilla Plaza. “Still Everyone’s Favorite Stop on the Old Butterfield Stagecoach Line.” Private dining rooms, courtyard, cantinas, gift shops. Lunch and dinner all week. Breakfast served weekends.

LaPosta-De-Mesilla.com \$

2410 Calle de San Albino, Mesilla
575.524.3524



Indian Market Shows

Thursday August 16:
Salvador Romero (Cochiti)
2pm – 6pm

Friday August 17:
Kateri Quandelacy Sanchez
(Zuni/Acoma)
2pm – 6pm

Saturday Aug. 18:
Jennie Vicenti (Zuni)
Lynn Quam (Zuni)
Jayne Quam (Dine’)
Kandis Quam (Dine’/Zuni)
Elroy Natachu, Jr. (Zuni)
10am – 5pm

Sunday Aug. 19: YOUTH SHOW
Robert Cachini, Jr. (Zuni)
Jaren Cachini (Hopi/Zuni)
Joseph Namingha (Zuni/Tewa-Hopi)
Joshua Namingha (Zuni/Tewa-Hopi)
10am – 5pm

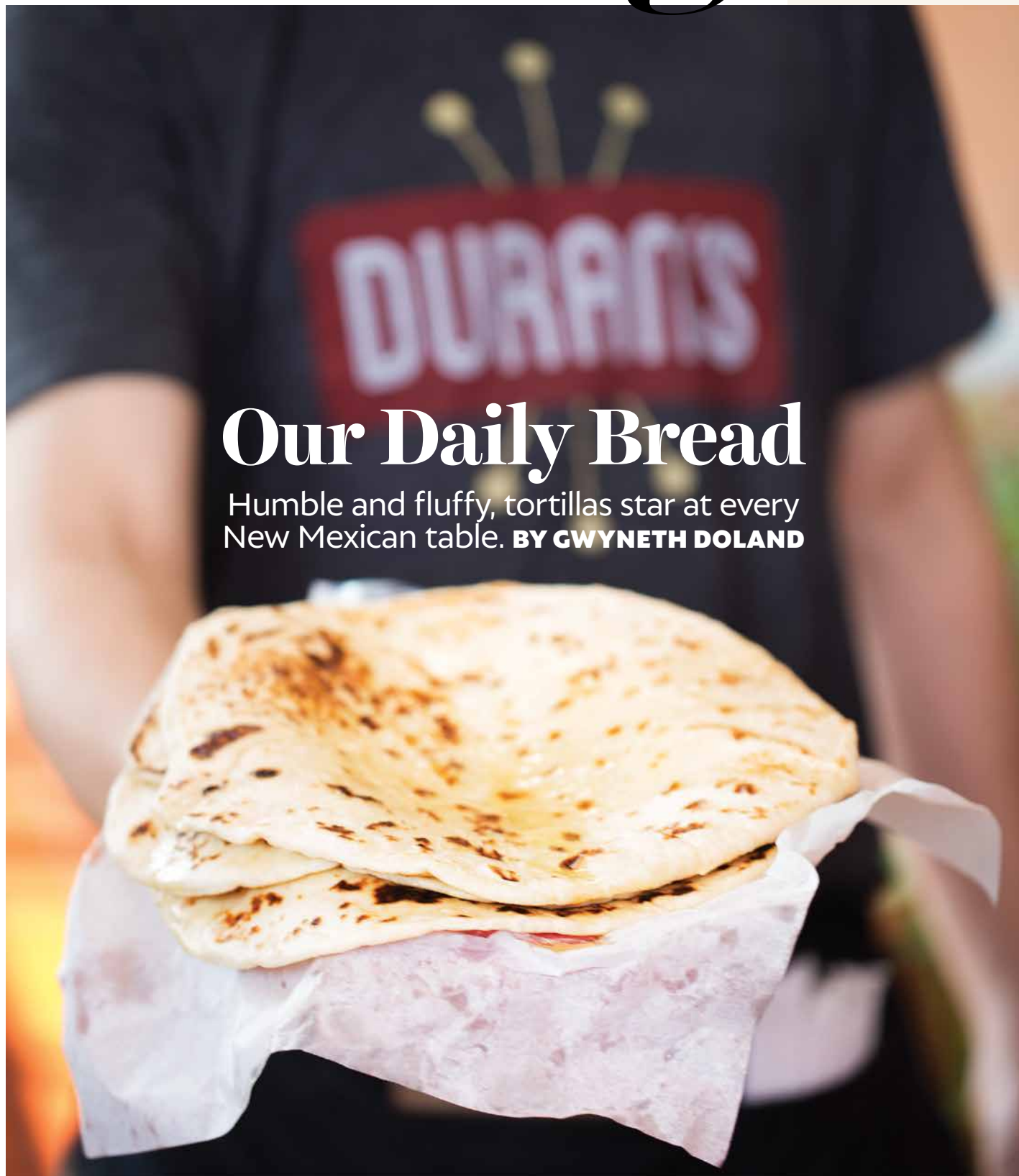


KESHI
thezuniconnection
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santa fe, nm 87501
505.989.8728
www.keshi.com

Salvador Romero, Cochiti
Elk, bronze 2/35
10” x 6”

Our Daily Bread

Humble and fluffy, tortillas star at every New Mexican table. **BY GWYNETH DOLAND**



WHEN YOU LOVE FOOD, it's tempting to get distracted by shiny things: the hottest restaurants, the boldest chefs, the trendiest ingredients. But these are often transitory pleasures, stars that burn brightly but fizzle with the turn of the season—gone the way of fennel pollen and Emeril Lagasse. The humble tortilla, invented around 10,000 BC, is the opposite of that. It's an enduring staple cemented in our culinary canon. A fresh handmade tortilla that's pillowy enough to rest your cheek on lures us over and over with its sybaritic simplicity.

Readers have shared with us warm memories of tortillas made by moms, grandmas, and aunties. Elizabeth Martinez told us about the round little hat shapes her grandmother made and how she “popped” them down on the counter. She described the rolling pin her grandfather cut from a broom handle and the way her grandma would pause and turn the dough with one hand. Lisa Ochoa reminisced about childhood days at her family ranch, writing, “I can still hear the rolling pin hitting the board in a beat all its own.”

But while many of our readers inherited the family recipe, others confess that they never learned how to mix lard into flour or heat the griddle to just the right temperature. These days, most New Mexicans get that taste of home at restaurants like Duran Central Pharmacy, near Albuquerque's Old Town, a 76-year-old institution where every tortilla is still rolled, turned, and cooked by hand.

Recently, we pulled up our stools and sat raptly as one of Duran's tortilla masters, Cecilia Granados, gave us the lesson we never had. We took notes and photos. On the following pages, you'll find a step-by-step tutorial. Take Granados' tips, master your own tortilla technique, then pass it on to the hungry little ones in your kitchen and we'll all have a *panza llena* and a *corazon contento* forever.

Who makes the best tortillas?

Share your favorites with us on Instagram at @NewMexicoMag, or on our Facebook page.



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BASIC FLOUR TORTILLAS

Makes about 6 large tortillas

Over the course of its 95 years, *New Mexico Magazine* has published a baker's dozen of tortilla recipes, each one slightly different. Duran's cooks didn't want to reveal their exact formula. But, while photographing one of them (*right*), we could tell their recipe shares the same ingredients as all of ours: flour, lard (or shortening, if you must), salt, baking powder, and water. The real secret is in the technique.

- 2 cups flour**
- 1½ teaspoons baking powder**
- 1 teaspoon salt**
- 1 tablespoon lard or vegetable shortening**
- ¾ cup lukewarm water**

1. In a large mixing bowl, stir together the flour, baking powder, and salt, then add the lard or shortening. Work the fat into the flour with your hands until it resembles coarse bread crumbs.

2. Add the water.

3. Mix with your hands until it comes together into a sticky dough.

4. Gather the dough and turn it out onto a floured surface (the bowl works fine for the pros), kneading for about a minute until it becomes smooth and satiny. Let it rest at least 15 minutes.

5. Pinch off an egg-size ball. Duran's tortillas are very big and very puffy, so Cecilia Granados' ball is the size of a turkey egg.

6. Shape the dough into a fat disk. Repeat with the remaining dough.

7. On a floured surface, give each disk a few quick passes with a roller, pressing from the center toward the edges. Give the dough a quarter turn and repeat until the circle is between ⅛- and ¼-inch thick and 10–12 inches in diameter.

8. Heat a large cast-iron griddle or pan over high heat, to about 500°. Add one circle of dough and cook 30–45 seconds, until large bubbles form across the surface. Check if brown spots have appeared on the bottom. If so, flip the tortilla and cook another 30–45 seconds, until it puffs and browns on the other side. Rest the tortillas under a towel while you cook the others.



Breakfast Burrito Essentials

Duran Central Pharmacy's breakfast burritos, created with their giant house-made tortillas, eggs, meat, and potatoes, hog a dinner plate and weigh as much as a St. Bernard puppy. These are not the handheld dainties you get from the Golden Pride drive-through. Two people with good willpower could easily share one.

They're easy to recreate at home, when you've got piping hot tortillas to show off. Here's how Duran's constructs theirs. Start by cooking bacon or sausage and potatoes. Duran's potatoes are steamed, with no butter or cream, and roughly mashed. You can use anything from baked potatoes to home fries or hash browns. Now cook two eggs to order. (Scrambled is easiest; add your cooked meat to the pan to meld the flavors.)

Take a hot tortilla and create a bed for the ingredients. Sprinkle or smear the potatoes down the center of the tortilla. Add the egg mixture, then slather the works with heated red and/or green chile sauce. Scatter cheddar cheese on top, then roll the burrito up and smother it with more red, green, or Christmas.

DURAN CENTRAL PHARMACY

1815 Central Ave. NW,
Albuquerque
duransrx.com



PANTRY

Duran Central Pharmacy Red and Green Chile

Not homemade, but pretty close.

Isn't homemade chile the best? Yes, of course it is. But sometimes there just isn't time for that. A jar of Duran's red chile sauce is the next best thing. Velvety smooth, its fruity chile flavor delivers a heat that will wake you right up. The green chile sauce is full of chopped green chile, with a few ripe orange and red bits here and there. It's got that bright, fresh taste, with an addictive kick. On our breakfast burrito, the chile soaked into the top layers of the tortilla, infusing every bit with zing. It was glorious. You can buy a 16-ounce jar of red or green for \$6 at Duran's, which is still a working pharmacy that also has a lovely gift shop full of enviable kitchenware and cookbooks. —Gwyneth Doland



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RESTAURANT GUIDE



FARMERS' MARKETS ALL OVER THE STATE are booming with the season's bounty, and our chefs are all too happy to take bushels of fresh produce and meats off the growers' hands and transform them into exquisite, unforgettable meals that taste even better when eaten out-of-doors on a restaurant's sun-dappled patio, or under a portal, or on a rooftop...

- \$ Entrées less than \$15
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- \$\$\$ Entrées more than \$25

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Pueblo Harvest

A new executive chef and a fresh new look welcome you to Pueblo Harvest, where our Pueblo inspired, Native sourced regional cuisine delights and educates your palate. Diners also enjoy live music and all-you-can-eat street tacos and horno-baked pizza every weekend year-round at the popular Party on the Patio.

PuebloHarvestCafe.com \$\$
2401 12th St. NW, Albuquerque
505.724.3510



Double Eagle

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