8. TABLE®

NEW MEXICO

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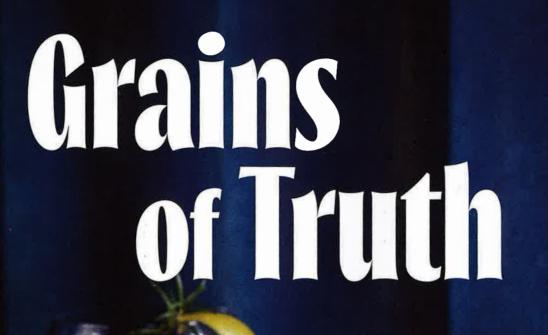


DISPLAY UNTIL MAY 25, 2024

Plus

CHERYL JAMISON'S LIFE IN 5 RECIPES; SANTA FE DINING SOMM KRISTINA
BUSTAMANTE'S THOUGHTS ON FOOD AND WINE; SPRING'S VIBRANT
CULTURAL CALENDAR; A FAMILY STAYCATION AT BISHOP'S LODGE;
LOCALLY SOURCED INGREDIENTS TO SPICE UP THE PANTRY; WHERE
CHEFS DINE ON THEIR DAYS OFF; AND LOS POBLANOS CHEF CHRIS
BETHONEY COOKS WITH HERITAGE GRAINS.





House-Chorizo Memela

LOCAL BEANS, CILANTRO, QUICK-PICKLED CABBAGE, BASIL

Fried masa, beans, cabbage and herbs. On paper, it sounds like the simplest of dishes but at Campo, it's sheer sophistication. The beans come from local growers and are paired with a vibrant pink-pickled cabbage ("I could eat that cabbage on tons of other dishes," says Bethoney), and chorizo made in-house. "The chorizo that our butcher Matt makes, I'd say, is the best Mexican-style chorizo l've had," Bethoney says. One bite, and we couldn't agree more.

New Mexico was once home to hundreds of mills, grinding grain grown throughout the state. Now that number is down to a handful. But that's changing, thanks both to farmers who are growing heritage grains and to places like Los Poblanos that are putting everything from Sonora wheat to blue corn in their bread, tortillas, salads—and even in desserts. Regional Editor Julia Platt Leonard stops by Campo—Los Poblanos' restaurant—to taste for herself.

STORY AND STYLING BY JULIA PLATT LEONARD PHOTOGRAPHY BY TIRA HOWARD







