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Jon Bonnell's Fine Texas Cuisine



Synopsis

An upscale twist on the fine foods of this popular region Jon Bonnell, owner and executive chef of Bonnell's Fine Texas Cuisine in Fort Worth, creates exciting high-end appetizers, main meals, and sides using traditional Texas products such as the Texas 1015 onion, wild game, organic pasture-raised beef, and gulf seafood. His recipes are enhanced with regional Creole, Southwestern, and Mexican spices to create truly authentic, wellloved Texas cuisine. Fort Worth native Jon Bonnell returned to open his own restaurant after graduating from the New England Culinary Institute with distinction. He is a culinary instructor at The Culinary School of Fort Worth and teaches wine classes at Texas Christian University as well as monthly classes at Central Market.

Customer Reviews

Though he never quite defines "fine Texas cuisine," Bonnell's curious mix of Cajun, Tex-Mex and local game certainly ups the ante for cowboy cooking. Bonnell's modified classics highlight the unique characteristics of game meats like venison (as a tartare, carpaccio, and cheesesteak), quail (fried legs, ravioli), elk (tacos and chops) and buffalo (rib empanadas, smoked tenderloin with whiskey cream sauce). Preparations are often involved: one must home-smoke a beef tenderloin for his Tenderloin Nacho Tower appetizer, and Grilled Polenta takes a full day of preparation. Unapologetically pretentious, Bonnell prizes the process and calls for difficult-to-source ingredients (prized chukar partridges?), but illustrates his recipes with some of the most poorly-lit and composed photos in recent cookbook memory. To be fair, Bonnell can deliver when he tones down the showmanship; smoked turkey and chicken are simple, surefire hits, and his rotisserie prime rib will fire up those with grills of requisite size (massive). Cooks with a passion for arcane ingredients and homemade everything-and with some vacation time coming up-will get the most out of this volume. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Jon Bonnell's Fine Texas Cuisine is an upscale look at the foods of Texas. It varies significantly from Tex-Mex or the typical Southwestern fare. Jon Bonnell, owner and executive chef of Bonnell's Fine Texas Cuisine in Fort Worth, has created exciting high-end appetizers, main meals, and sides using ingredients such as the Texas 1015 onion, wild game, organic pasture-raised beef, and gulf seafood. His recipes are enhanced with regional Creole, Southwestern, and Mexican spices to bring truly authentic, well-loved cuisine from the Lone Star State into your home. In Jon Bonnell's Fine

Texas Cuisine, chef Bonnell shares his most requested dishes and his own personal favorites. From appetizers and soups to desserts and drinks, you'll create an entire menu fit for an elegant special occasion or an intimate dinner party, all compliments of one of Texas's most respected restaurateurs.

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