

SAN ANTONIO

# TASTE

*A culinary & design magazine*



Winter Issue 2010

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**TASTE**  
*A culinary & design magazine*

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## *From the Editor*

**I**n building on the success of San Antonio TASTE, I've had the pleasure of meeting many of the individuals who bring a sense of taste to San Antonio – emerging chefs, local cheese artisans, restaurateurs and everyday people who give the culinary landscape in San Antonio its reason for being. These include the visionaries behind our city's recent epicurean explosion as well as those who support its presence by flocking to farmers markets with a resounding “yes” to locally sourced foods. I was also privileged to attend the Latin Flavors, American Kitchens symposium, which took place in conjunction with the major expansion of the Culinary Institute of America, San Antonio. I learned, up close, how chefs across the nation are cooking to an ever-changing demographic, and about the opportunities that exist in our own community to educate our food-service stewards

about the myriad cuisines and ingredients that surround us.

In this spirit I invite you to savor the best of winter in South Texas. Winter for me, as with many native Texans, conjures memories of the air conditioning competing with a roaring fireplace. The winter season in San Antonio, too, is often more a state of mind. We resurrect our wool and suede, and fret over stews simply because we yearn for that time of transition, whether Mother Nature cooperates or not.

For this issue of TASTE, we looked to the holiday season and to traditional dishes of different cultures and religions (we give thanks to Russia for caviar and vodka), as well as to what's *in* season. That is, what fresh offerings are growing in our own back yard, right now. Our story on beets will cast aside any misconceptions about these underutilized beauties. We also explored ways to add “healthy” to comfort foods, with whole grain recipes that stand as proudly as potatoes next to hearty main dishes. In fact, our recipes are so good, we're including a sampling on our website, [www.sataste.com](http://www.sataste.com). Give one a whirl in your own kitchen and visit us on Facebook with your feedback and photos.

In keeping with our mission to seek out the finer taste in all things culinary, including culinary design, we offer a look into a home wine cellar, an authentic Mexican kitchen and the growing trend in outdoor fireplaces – a hot new way to cook and entertain.

We're glad you've joined us.

Michele McMurry  
Editor-in-Chief

A handwritten signature in black ink that reads "Michele McMurry". The signature is fluid and cursive, matching the printed name above it.



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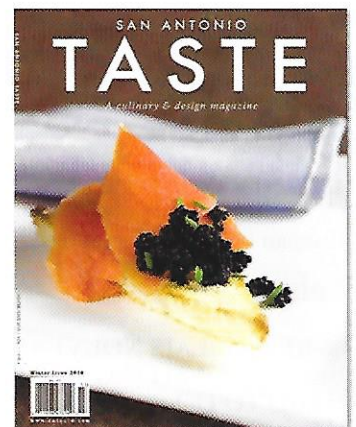
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From Russia with love: Caviar served on toast points with smoked salmon.

Photograph by Pauline Stevens  
Styled by Karla Toye



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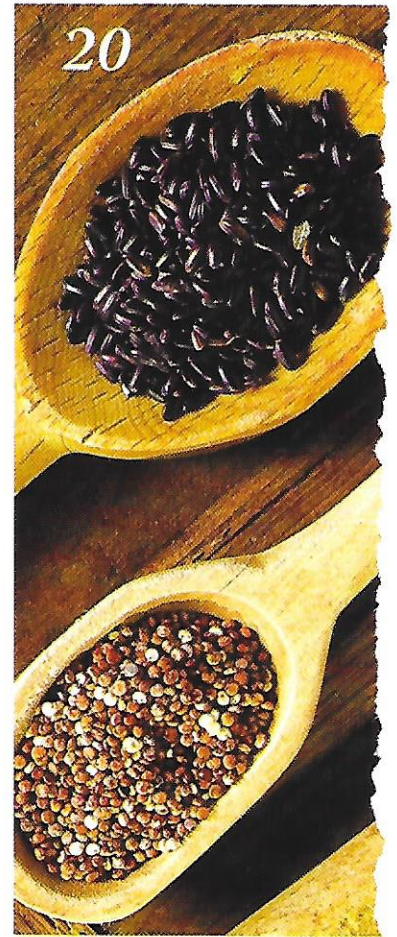
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