

Special
COLLECTOR'S
EDITION

A FOOD LOVER'S GUIDE TO THE LONE STAR STATE

SAVEUR

Savor a World of  Authentic Cuisine

Juicy and
Tender
Mesquite-
Grilled Steak

PAGE 102

Champion
Chili Recipe

PAGE 108

6 Classic
Summer
Cocktails

PAGE 108

A Tex-Mex
Feast

PAGE 96

Top Chefs
of Dallas,
Houston,
Austin,
and More

PAGE 102

THE TEXAS ISSUE

PAGE 42

NUMBER 121
JULY 2009
www.saveur.com

SAVEUR

ELECTRONICALLY REPRINTED FROM JULY 2009



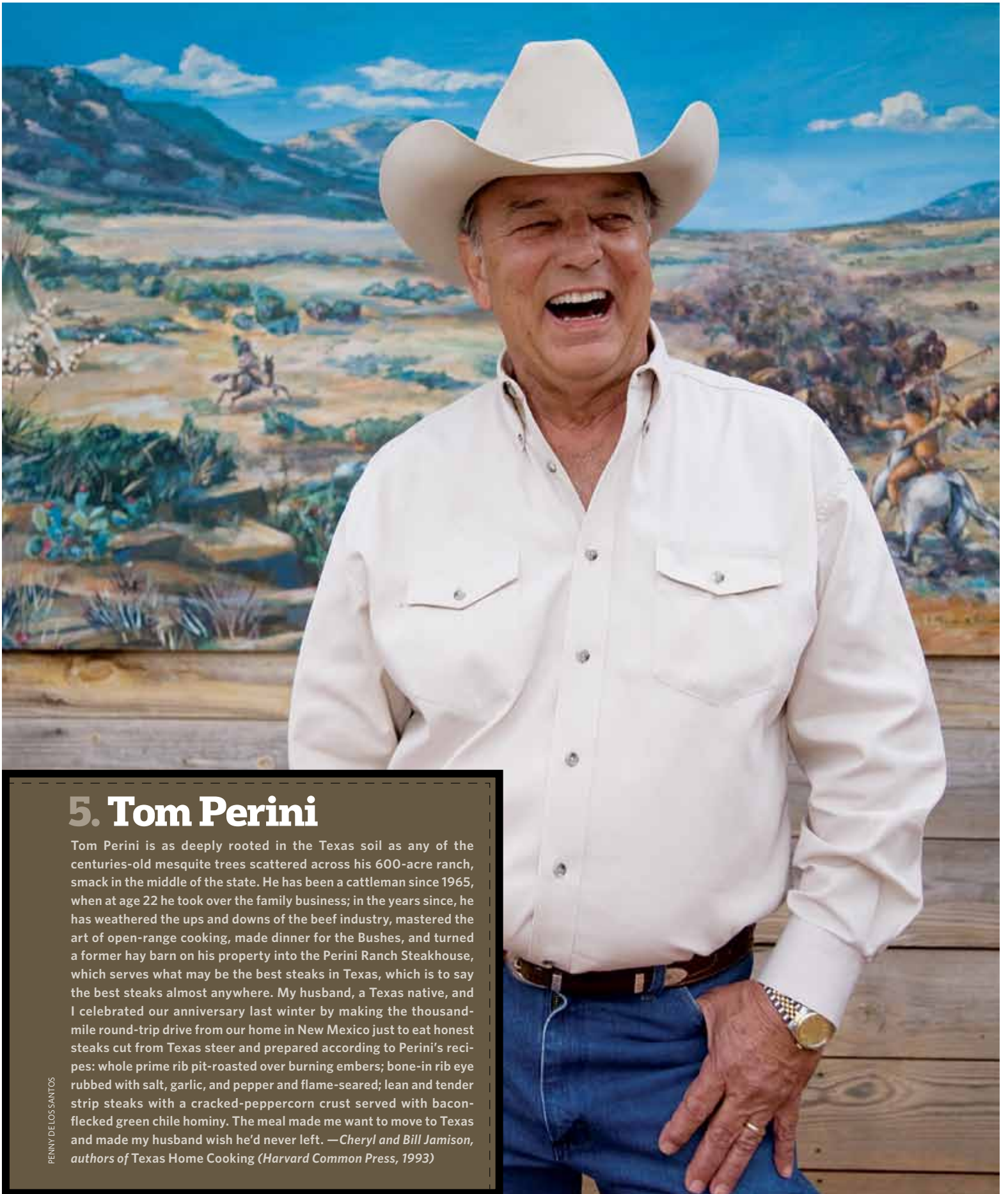
SPECIAL ISSUE

24 Reasons Why We Love Texas

We're so smitten with the Lone Star State that we've decided to count the ways. That's no easy feat, because when it comes to food, Texas has it all: open-range cowboy cooking (see page 72); game-changing vanguard chefs (page 24); home cooks who work wonders with local ingredients (page 42); passionate urban farmers (page 62); some of the world's best barbecue (see page 52); and more. You'll also find great recipes (page 81) and an opinionated guide (page 76) to our favorite places to eat and sleep.



CLOCKWISE FROM TOP LEFT: ANDRÉ BARANOWSKI; PENNY DE LOS SANTOS; ANDRÉ BARANOWSKI; PENNY DE LOS SANTOS (2); JRC. INC./ALAMY; LONDON NORDEMAN; ANDRÉ BARANOWSKI



5. Tom Perini

Tom Perini is as deeply rooted in the Texas soil as any of the centuries-old mesquite trees scattered across his 600-acre ranch, smack in the middle of the state. He has been a cattleman since 1965, when at age 22 he took over the family business; in the years since, he has weathered the ups and downs of the beef industry, mastered the art of open-range cooking, made dinner for the Bushes, and turned a former hay barn on his property into the Perini Ranch Steakhouse, which serves what may be the best steaks in Texas, which is to say the best steaks almost anywhere. My husband, a Texas native, and I celebrated our anniversary last winter by making the thousand-mile round-trip drive from our home in New Mexico just to eat honest steaks cut from Texas steer and prepared according to Perini's recipes: whole prime rib pit-roasted over burning embers; bone-in rib eye rubbed with salt, garlic, and pepper and flame-seared; lean and tender strip steaks with a cracked-peppercorn crust served with bacon-flecked green chile hominy. The meal made me want to move to Texas and made my husband wish he'd never left. —Cheryl and Bill Jamison, authors of *Texas Home Cooking* (Harvard Common Press, 1993)

PENNY DE LOS SANTOS