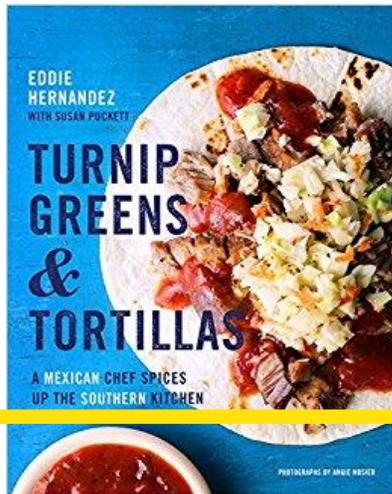


# Talking Mexican Food with a Southern Accent

Ola! Join us **Sunday, April 15 from 4-6 pm** at the **Mississippi Craft Center** for a meet and greet with the cookbook authors over “Eddie Palmer” cocktails. We’ll taste a few of the signature dishes and hear stories about how this Mexican-Southern (and Mississippi) connection came to be. Best of all, you can go home with your very own autographed copy of **Turnip Greens & Tortillas** to try out the recipes in time for Cinco de Mayo.

“From refried black-eyed peas to chicken-green chile potpies in puffy tortilla shells, *Turnip Greens and Tortillas* showcases **honest and joyous cooking from the modern South**.”

—John T. Edge, author, *The Potlikker Papers: A Food History of the Modern South*



## TURNIP GREENS & TORTILLAS

A MEXICAN CHEF SPICES UP THE SOUTHERN KITCHEN

**Eddie Hernandez and Susan Puckett**

**ON SALE APRIL 10, 2018**

A Rux Martin Book | ISBN: 978-0-544-61882-4

\$30.00 | Paper over Board | 288 pages

When Eddie Hernandez came to the U.S. from Mexico, with his band and the dream of making a record, he spoke no English, unless you count “*grande* chicken” when he ordered at a fast-food joint. But now, more than thirty years later, as the executive chef and business partner of Taqueria del Sol, he’s responsible for some of the most popular and exciting food in Georgia and Tennessee. Accolades have followed. Taqueria del Sol was named a top restaurant by *Bon Appétit*. “You will wait in line, but the food is worth it,” said Martha Stewart, who visited. “A runaway success,” raved *USA Today*. Then, last year, came a James Beard nomination for Outstanding Restaurateur of America.

**Turnip Greens & Tortillas** explores the shared similarities of Southern and Mexican food that Eddie discovered. Like **Eddie’s Turnip Greens**, cooked the way his grandmother, Chelo, prepared wild greens in Mexico, with

onions, garlic, and chile de árbol (page 236). Or like **Memphis Tacos** (page 67), pork shoulder dry-rubbed and barbecued, served with a thick, sweet barbecue sauce and creamy slaw, or **Slow-Cooker Barbacoa** (page 68) made with ease in a slow cooker so you won't heat up the kitchen in the summer and perfect for a Cinco De Mayo Feast.

In the **more than 125 recipes**, readers will find a wide range of Southern dishes with a Mexican twist, including **Fried Green Tomatillos with Peach Habanero Sauce**, **Chicken-Green Chile Potpie** served in a puffed tortilla "bowl," **Poblano Corn Chowder with Shrimp** (page 121), **Cheeseburger Tacos** (page 75), **Shrimp & Grits My Way** (page 173), **Chicken Green Chile Potpie in Puffy Tortilla Shells** (page 159) and the famous **Taqueria del Sol Jalapeño-Cheese Dip** (page 42). For dessert, smoky-sweet **Ancho Chile Pralines** (page 285).

Eddie, who calls himself "**a born-again Southern boy**," never worries about being "food correct." He adds sugar to his grits to balance the heat of jalapeños. He puts sweet pickle relish in the gravy for buttermilk fried chicken. And he even won a barbecue contest with ribs that he baked in the oven!

As he says, "In Mexico, we eat what we like. We take shortcuts. We improvise. We adapt to whatever is around us. That's what makes us such good cooks."

## ABOUT THE AUTHORS



**EDDIE HERNANDEZ** is the executive chef of Taqueria del Sol, with locations in Georgia and Tennessee. He and his business partner, Mike Klank, were nominated for a 2017 James Beard Outstanding Restaurateur Award. His recipes have appeared in *Bon Appétit*, *Food & Wine*, *Southern Living*, and *Garden & Gun*. He came to the U.S. to play rock and roll with his band, has been mayor of a small town in Texas, and a member of the local fire brigade before returning to his first love: cooking.



**SUSAN PUCKETT**, the former food editor of the Atlanta Journal-Constitution (and Jackson, Mississippi native), has written for *Eating Well*, *National Geographic Traveler*, and *Atlanta Magazine*. She is the author of *Eat Drink Delta: A Hungry Traveler's Journey Through the Soul of the South*, and has co-authored and collaborated on many others.

## ADDITIONAL PRAISE FOR TURNIP GREENS & TORTILLAS

“In *Turnip Greens and Tortillas*, Eddie Hernandez cooks my type of food—honest, thrifty, and full of flavor—using **fresh, inexpensive, and ordinary ingredients.**”

—Jacques Pépin

“In *Turnip Greens & Tortillas*, Eddie Hernandez teaches us **how to cook American food the way we’ve always dreamed of cooking it.** He bends the rules with the confidence of a thousand Southern grandmothers and brings a healthy dose of rock ‘n’ roll to our favorite weekend comforts: cheese dip, baked chicken, barbecued shrimp, pizza—he even finds a way to improve on boiled peanuts! In our world, **Eddie is a culinary innovator** as inspiring as Thomas Keller, René Redzepi, or Madhur Jaffrey.”

—Matt Lee and Ted Lee, authors, *The Lee Bros. Charleston Kitchen*

“This book resonates with recipes that glorify home cooking from the South as well as Mexico and melds them together in a *deliciously satisfying way.*”

—Nathalie Dupree, author, *Mastering the Art of Southern Cooking*

“*Turnip Greens & Tortillas* is a breath of fresh air. It’s filled with colorful pages of mouthwatering recipes that celebrate the intersection of Mexican and Southern American cuisines in a unique and playful way. **Chef Eddie’s roots and his character shine brightly in this book,** with great stories that grab your attention and make your stomach rumble for deep-flavored sauces, melty cheese, crispy tortillas, spicy chiles, and more. Whether you are an existing fan or a new one, you are bound to fall in love with this book.”

—Steven Satterfield, James Beard Award–winning chef and author, *Root to Leaf*

“*Turnip Greens & Tortillas* is one of the most appetizing recipe collections to emerge from the South in a long time. **Eddie Hernandez combines the freshest ingredients in just the right big-flavor way.**”

—Frank Stitt, chef-owner, Highlands Bar & Grill, Chez Fonfon, and Bottega

“Eddie Hernandez is a charismatic weaver of food cultures, threading together his native Mexican flavors with the strong strands of American Southern food. ***Turnip Greens & Tortillas* is an ode to meals that pull at your heartstrings** and take you to a place that is familiar and grounding.”

—Hugh Acheson, chef, author

“Chef Eddie eloquently shares the foundations of Mexican culture and cuisine in a creative and entertaining way in this **new beautiful homage** to the blending of Southern American and Mexican food.”

—Aarón Sánchez, chef, TV personality, author