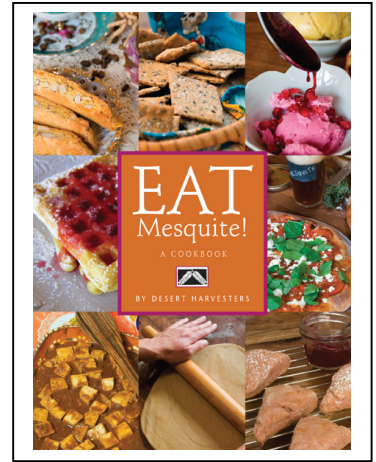


# *Eat Mesquite! A Cookbook*

Desert Harvesters ★ Tucson, Arizona

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## **Cookbook Information & Wholesale Order Policy**

### About *Eat Mesquite!*

This hardcover, internal spiral-bound cookbook is inspired by the long lines of enthusiastic eaters at the Desert Harvesters' annual Mesquite Milling Fiesta and Pancake Breakfast in Tucson, Arizona, who beg for the event's recipes. Here they are, along with nearly 50 other delicious recipes in celebration of mesquite flour, an abundant and easy-to-harvest native food of the Sonoran desert and beyond. Culled from over 150 community contributions, these recipes will have you eating mesquite for breakfast, lunch, dinner, dessert and more!

Also, learn from experts about the culinary and medicinal uses of *Prosopis* in arid lands, secrets for cooking with mesquite flour, and how you too can harvest, store, mill and enjoy mesquite pods with tasty, fun and nutritious results.

This 2011 cookbook is printed in the U.S. on 100% post-consumer, recycled, acid- and chlorine-free paper.

For more information, visit the *Eat Mesquite!* page of the Desert Harvesters website: [www.desertharvesters.org/mesquite-in-the-kitchen/eat-mesquite-cookbook/](http://www.desertharvesters.org/mesquite-in-the-kitchen/eat-mesquite-cookbook/).

### A few of our favorite testimonials

"Mesquite has been a favored food in the Stinkin' Hot Desert for well over 8,000 years, so why stop now? Praise be to the Desert Harvesters for making "la pechita del mesquite" more hip than hip hop or industrial-strength chip dip. Mesquiteros of the world unite! Ahua!"

- Gary Nabhan, *terroir-ist* and co-founder of *Sabores Sin Fronteras* and *Renewing America's Food Traditions (RAFT)*

"You'll love this great collection: from home cookin' to party fare, mouth-watering recipes celebrating the sweetest native bean trees of the Sonoran bioregion, and more. A toast (hmm, mesquite syrup, lime, tequila, salt?) to the dedicated locavores who made *Eat Mesquite!* happen."

- Barbara Rose, *Native foods caterer and educator*, [www.BeanTreeFarm.com](http://www.BeanTreeFarm.com)

"This is more than a unique cookbook, it is a revelation."

- Craig Childs, *author of House of Rain and The Secret Knowledge of Water*

### Wholesale Quantity & Pricing Information:

To qualify for our wholesale discount you must order 6 or more copies of *Eat Mesquite!*. A shipping & handling charge is added to each order. Books are typically shipped via U.S. media mail. Please let us know if you would like to upgrade your shipping method for an additional charge.

Wholesale Discount: 25% off retail (\$19.95), or \$14.96 each. Contact: [cookbook@desertharvesters.org](mailto:cookbook@desertharvesters.org).