

TexasMonthly



Let's Have Mex-Tex

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Where's the best place to get a perfect plate of enchiladas? A chile relleno to die for? A salsa you'll never forget? Come along on our tour of the fifty greatest Mexican restaurants in Texas, from Hugo's, in Houston, to Tacos Santa Cecilia, in El Paso. This is not your father's Tex-Mex.

Enchiladas! Tacos! Guacamole! (and Cochinita Pibil! and Huachinango!) A salsa-drenched survey of the fifty best Mexican restaurants in Texas, including some old favorites, of course (who doesn't love a plate of flautas and refried beans?), but with special attention paid to the growing number of kitchens, from Houston to Laredo, turning out something new, something fresh, something that can only be called . . . Mex-Tex!

by Patricia Sharpe

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Nuevo León MEX-MEX

salsa: Dark red and snappy, with a slow burn from jalapeños tempered by fresh lemon, white onion, and cilantro. vibe: Festive red and yellow tablecloths and an abundance of paintings both modern and classic (think Frida Kahlo) elevate this strip-center spot.

Although an ambitious expansion to more-fashionable parts of town, including Oak Lawn and Greenville Avenue, didn't ultimately work out, the original site has never failed to lure with its fresh-tasting ingredients. Our plate of diced chicken breast came in a cream-laced mole poblano with a jumble of yellow squash and zucchini; the tamales, guajillo-sauced pork chunks in envelopes of moist masa, were smothered tantalizingly in mild chile con carne. Most of all, we loved the details, like the dark borracho beans, slow-cooked with jalapeño, chorizo, bacon, tomato, onion, and beer, and the spinach salad in a tangy mustard vinaigrette that came with the lush shrimp al mojo de ajo. Our only regret was that the uninspiring guacamole didn't live up to our meal or the unfailingly sweet service.

12895 Josey Ln., Farmers Branch; 972-488-1984. Open Mon–Thur 11–9, Fri & Sat 11–9:30. Closed Sun.