



Best Tex-Mex in Texas

Tex-Mex has gained popularity throughout the world as the ultimate comfort food, and its origins are as diverse as the dishes you might find on a typical menu. Ingredients like cumin and wheat flour were introduced by the Spanish long before the birth of the Lone Star State and began to find their way into Tejano home cooking. During the 1880s, the "chili queens" of San Antonio began slinging tamales and chili con carne in plazas to the hungry masses and famous figures from around the country; for some this was their first taste of spicy food. By 1900, the combo plate was born at The Original Mexican Food Restaurant in San Antonio, adding the classic sides of rice and beans that are now a fundamental component of the Tex-Mex lexicon. The trend spread. Today, Tex-Mex is characterized by big portions and heavy use of cumin, cheese, pork, beef and spices, whether it be in the form of fajitas, enchiladas, nachos, breakfast tacos or chili con queso.



10 MI DIA FROM SCRATCH

Grapevine

Traditional Tex-Mex flavors and Mexico City recipes make for a happy marriage on the menu of Mi Dia From Scratch in Grapevine. Options include chipotle bacon quesadillas, fajita nachos, tableside guacamole and a range of Tex-Mex combos served with guajillo rice and refried beans.

Photo courtesy of Mi Dia From Scratch

The top 10 winners in the category Best Tex-Mex in Texas are as follows:

1. L&J Cafe - El Paso
2. Matt's El Rancho - Austin
3. Joe T. Garcia's Mexican Restaurant - Fort Worth
4. Valentina's Tex Mex BBQ - Austin
5. Rosario's - San Antonio
6. El Manantial Restaurant - Amarillo
7. Enchiladas Ole - Fort Worth
8. Garcia's Mexican Food - San Antonio
9. Mi Tierra Cafe y Panaderia - San Antonio
10. Mi Dia From Scratch - Grapevine

A panel of experts partnered with 10Best editors to pick the initial 20 nominees, and the top 10 winners were determined by popular vote. Experts Cynthia J. Drake, Jessica Dupuy, Michael Hiller (EscapeHatchDallas.com), Ilene Jacobs (10Best), Susan Lanier-Graham (WanderWithWonder.com), June Naylor and David & Rebekah Schroeder (FromTexasToBeyond.com) were chosen based on their knowledge and experience of the state's food scene.