

### NEW MEXI-FIX: TAOS

# Any Way You Slice It

**Throughout history people** have come to the artistic town of Taos, 70 miles north of Santa Fe off N.M. 68, looking for something different, something special. And you can find that in a slice of pizza at **Taos Pizza Out Back** (yes, it really is *out back*—the entrance is in the rear of the building).

“It’s not the cookie cutter type of pizza place,” says Dennis Robbins, who owns the restaurant with his wife, Sandy Tolbert. “It’s unique and high-end pizza. Everything is made to order, even the slices.” The dough is made fresh throughout the day from organic flour, brown sugar, salt, oil, and water. Whenever possible, they use local ingredients and focus on specialty pizzas not found anywhere else.

One such specialty is the Southwest pizza. The sauce is basil pesto, and the feta cheese and smoked cheddar make it deliciously gooey. The roasted garlic and New Mexico green chiles give it some kick, and it’s topped with fresh tomatoes.

Robbins built the restaurant with his wife in 1999. “It was a falling down building when we got it,” he says. Now the family-friendly spot oozes funky character, with tables covered in butcher paper you can color on, and a lively lunch and dinner crowd. It caters to locals as well as tourists, and during the summer months, you can dine outside or on the enclosed front porch.

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[www.taospizzaoutback.com](http://www.taospizzaoutback.com)

—Kristin Conard



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