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A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos

Grady Spears, Robb Walsh, James Evans
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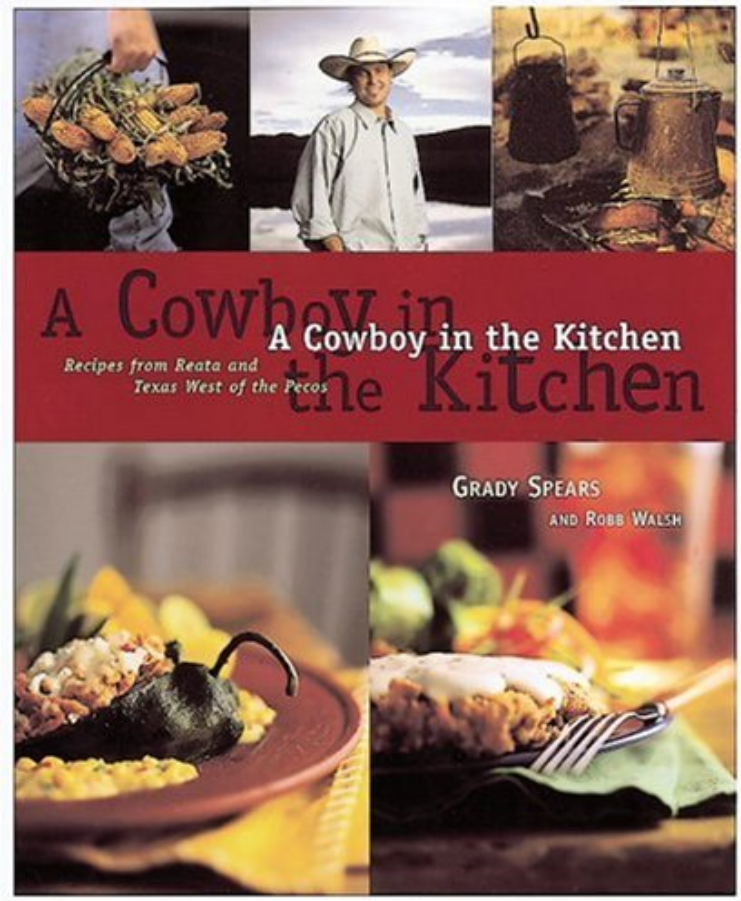

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Grady Spears, Robb Walsh, James Evans : A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos before purchasing it in order to gage whether or not it would be worth my time, and all praised A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos:

1 of 1 people found the following review helpful. The BEST Texas cookbookBy AmandaThis is without a doubt my favorite Texas cookbook. I used to live in San Antonio and I miss the food so much. But with this cookbook, I can recreate those amazing dishes. I first discovered this book at a friend's dinner party in San Antonio. When I ate his food, I thought so this is what I've been missing. I asked for his recipes, and he handed me this book. Since then I have made several recipes, and they have all been awesome. The cheese enchiladas in red sauce served on top of a steak will fundamentally change the way you think about enchiladas (dinner party tip: to make this more accessible for a crowd, serve the enchiladas over steak Milanese instead of a big fat expensive t-bone). The chicken chile rellanos might be the best I've ever had. The recipe recommends NOT frying them and they really are better that way. Other

recipes on my to do list include the chicken gumbo over mashed potatoes, chipotle meatloaf, and the jalapeo beef stew. Honestly the only reason I haven't tried every single recipe in this book is that I try to watch my girlish figure (this is not low calorie cooking). So if you are looking for good Texas recipes, look no further. This is the best book I've found.2 of 2 people found the following review helpful. BeautifulBy nancy kAlways love a good Texas cookbook. Nice to be inspired by a Chef, but some recipes are too complicated to make. That being said, it has made my consider adding some flavors to my own recipes that I wouldn't have thought of before. It is always interesting to see inside the world of master in the kitchen and I can't help peeking inside the pages for when I'm preparing to cook. It reminds me of all the things I love about being a Texan!4 of 5 people found the following review helpful. Simple, tasty and large portions - the way it should beBy Curtis HartAlthough the recipes are good, easy to make and tasty it's the stories that accompany it that make the book. Grady doesn't try to be anyone he's not. He's a simple cowboy who enjoys cooking who fell into a career as a chef. Oh, and if you get the book, try the "Sissyfied Son-of-a-B*tch" it's definitely better than it sounds.UPDATED: It's been about a year since I last picked up this book. With instant gratification of the Internet, I can Google just about any recipe that peaked my interest.I saw this on my shelf a few days back and decided to look through it and I have forgotten how much of a treasure trove this entire book is. I thumbed through the pages for at least an hour, reacquainting myself with an old friend. The stories are just as entertaining as the first time I read them, and the recipes are even better. It's one thing to think of something and look up a recipe for it, but it's entirely different when you come across a recipe you would never have thought of, and ear-marked it to try later.If ever there is a reason to purchase a physical cook book, this is that book.SECOND UPDATE: My well-worn hardback cookbook has officially been retired. I have downloaded the Kindle version and look forward to getting back into the kitchen. Again, highly recommended.

A haute take on one of America's most traditional cuisines--that of the Texas ranch. Don't be thinking this book is just full of ribs, beans, and biscuits . . . . unless, of course, you're thinkin' South Texas Venison Ribs with Peanut Dipping Sauce, Black Bean Nachos with Chargrilled Chicken, and West Texas Biscuit Pudding with Southern Comfort en Glace. You see, at the Reata Restaurant in West Texas, hot chef Grady Spears is cooking cowboy cuisine with an emphasis on the cuisine. Filled with fresh, strong flavors, fascinating ranch memorabilia (these Texans take their history seriously!), gorgeous full-color food photography, and truly marvelous, utterly real food, this is American cooking at its kick-off-your-boots-and-get-down-to-business greatest.