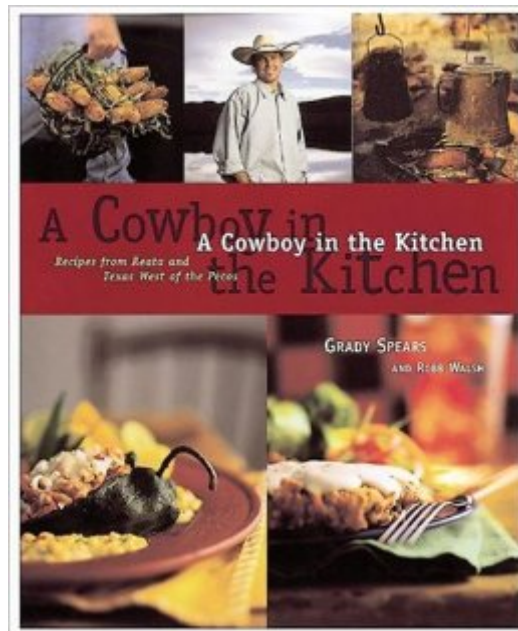


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# A Cowboy In The Kitchen: Recipes From Reata And Texas West Of The Pecos



## Synopsis

AÂ 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.

## Book Information

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## Customer Reviews

What a fantastic cookbook. I saw a copy at my parents' house, and I was charmed by the photos and design, so I hinted at a birthday gift selection. The parents obliged, and A COWBOY IN THE KITCHEN has become my favorite cookbook. I discovered that the terrific photos and graphics are only the tip of the iceberg -- the recipes are just fantastic. I have made probably 8 or 9 of them so far, and every one was a joy to make and even more of a joy to eat! In particular, the Spicy Tomato Soup with Sourdough Croutons has been a real hit with friends at dinner parties. The classic Chicken Fried Steak with Cream Gravy is simply divine. It's a great combination of old-timey, classic country comfort food and new-fangled, flavorsome delights. The classic Ranch Dressing and fancier Sherry Vinaigrette have become the standard salad dressings in my kitchen. I can't say enough

good things about this book!

Grady Spears has written a book that can teach anyone how to cook his West Texas cowboy cuisine! He puts thing in a perspective that is simple to follow. As he states in the book, he can do this because he is not really a chef, he's just a cowboy in the kitchen! Recipes for things such as Reata grill blend, cilantro butter, sourdough biscuits, and my favorite, buttermilk biscuits with pecans are so savory you'll feel like you're in the beautiful West Texas scenery in the book. This book is a must for any aspiring cowboy chef!

Grady Spears has generated a terrific cookbook, but it is also just a splendid evocation of West Texas. Texans living far from chicken fried steaks now have the ultimate recipe. The Reata Blend is worth the price of the book! Great chefs do not always produce great books, but Grady Spears has a gift for teaching people how to cook food his way. One of my favorite cookbooks.

I absolutely love this cookbook with some great stories! The Reata Grill Blend & Pasilla Powder are new staples in my kitchen. I've tried lots of the recipes & have loved everyone of them--can't wait to try some more. My all time fave is the Cream of Jalapeno soup.

Grady Spears's cookbook is the greatest. I bought it for my husband (the meat and potatoes type) who loves to cook, but really hates bland food. Each recipe has a short description that includes the origin of the recipe as well as serving suggestions. The variety of recipes, from the hearty Oven-Roasted Tenderloin of Pork with Apple Poblano Chutney to the mouth watering Bacon-wrapped shrimp with onion marmalade, ensures that this is more than just another regional cookbook. Some of the chapters include: "Chuck-wagon game birds and seafood," "Dutch Ovens and One-Pot meals," "Potatoes, Vegetables and other Touchy Subjects," and many more. This is one of those cookbooks that you will enjoy reading as much as you enjoy trying the recipes. It's well worth buying!!

As an avid cook and an amateur collector of quality cookbooks, I've seen a lot of theme cookbooks like this that are often more story that recipe. This cookbook combines both and is my absolute favorite cookbook ever! The recipes are amazing (though to all of you out there counting points/carbs/calories, etc., this is probably not for you), the back story is interesting, and the knowledge expressed in these pages is priceless to anyone from an aspiring weeknight cook to the

most recent C.I.A. graduate (the cooking school, not the espionage organization). In short, there's something for everyone, and everyone will love the food from this book. As I write this, I'm enjoying the buttermilk biscuits that in a few days I will make into the buttermilk biscuit pudding with Southern Comfort cream!

This 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 jalapeño 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.

I haven't actually cooked a recipe from the book but I love to just sit and relax and go through cookbooks when I first get them, put post-its on the pages I would like to cook, read the tips, etc. All that was great and the set up of the book is okay. I have never heard of Grady Spears but I am a fan of Robb Walsh. I have everyone of his cookbooks. I was excited because this one was hardback. I ordered it used from a seller off of . My total price ended up being approximately \$5.00. To my surprise, it is an autographed copy by Grady so that is kind of cool even though I don't know him as a chef. The recipes look great. However, it is basically meat and potatoes..... a lot of which need to be on the grill or outside. There is also a lot of sourdough recipes which sound great. However, the one time I did try and make my own sourdough, I was letting it "sour" on the fridge and my husband threw it away not knowing what it was. I was looking to try and make a "cowboy breakfast" from it last weekend but everything required a sourdough base so it was disappointing. When I have more time, I am anxious to try a few recipes though. I didn't grow up on a farm but I am from Houston TX so I definitely appreciate Hearty comforting food.

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