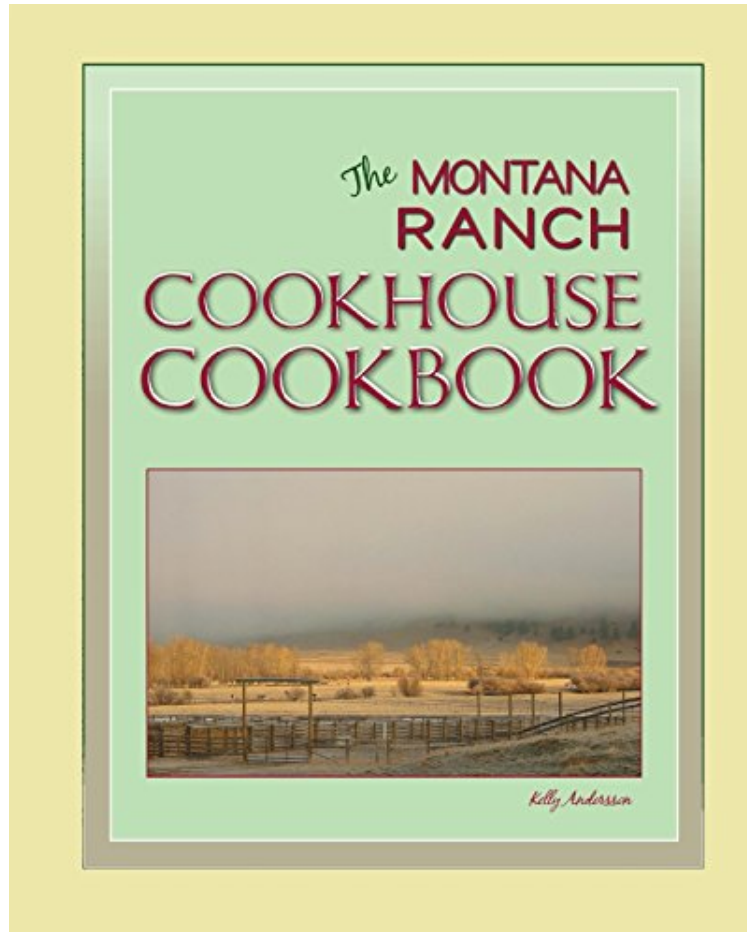


[Ebook free] The Montana Ranch COOKHOUSE COOKBOOK

The Montana Ranch COOKHOUSE COOKBOOK

Kelly Andersson

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Kelly Andersson : The Montana Ranch COOKHOUSE COOKBOOK before purchasing it in order to gage whether or not it would be worth my time, and all praised The Montana Ranch COOKHOUSE COOKBOOK:

3 of 3 people found the following review helpful. Great Food at an Unbelievable Price. Perfect on Kindle!By Elaine WilkinsonIf you could walk into the ranchhouse kitchen and sit at the author's table thumbing through her recipe card file, this is what you'd find. An experienced home cook should have no trouble producing excellent results from this collection. However, if you're a brand-new cook and require detailed instructions to cook confidently or at all, this isn't necessarily for you. Excellent recipes, but they presuppose some knowledge and technique, and the author says as much in her notes:"The recipes in this book assume that you are already a pretty good cook; if you've never made bread or pie then you should get someone to show you, or go take a class before trying these out. If you can already make killer biscuits and a lemon meringue pie, you may find these useful."One hundred and sixty-six killer recipes for \$2.99 as a Kindle purchase. Wow! These include substantial breakfast casseroles, sweet breads, scones, pastrys, and granola. Some of the casseroles are very large (like two-dozen egg large), but could easily be sized back for cooks who

are not feeding the population of a working ranch. (It's this kind of adjustment which makes newbie cooks nervous and practiced cooks don't even think about.) Breads, beans, fish, chicken, beef, potatoes, vegetables and salads. A fascinating selection of Peruvian dishes--a nod to the Peruvian herders employed on the ranch--are included. And a large selection of cookies, pies, and cakes. This is hearty, filling food for people working hard every day, all day. They aren't afraid of animal fats, carbs (good, bad, or indifferent), or sugar. This is not a book for die-hard vegetarians/vegans, low-carb dieters, low-fat dieters, etc. Now, not every recipe will blow the calorie budget, but this really isn't how calorie counters eat either. But as a once in a while treat for the desk jockeys among us... This cookbook makes me wish that Kelly Andersson were still working at that ranch. It makes me wish I lived in Montana. And it makes me wish I could wrangle an invitation for a meal at her table.

1 of 1 people found the following review helpful. **Rockin' Ranch Recipe Roundup** By Playful Spirit Kelly Andersson put together a great set of hearty recipes and leavened them with her experience cooking for hungry ranch hands. The Peruvian inspiration kicks up the heat a notch and brings some world cuisine to the ranch. Being of a mind that guacamole makes just about anything better, I tried the Pescado con Salsa de Palta. Pan cooked fish atop roasted yams, topped with guacamole and some zippy salsa made this meal summer-heat friendly. It was simple to make, attractive to serve, and a great flavor combination. July isn't exactly the time of year when Pfeifferneusse comes to mind. All it took was the author's comment about how wonderful they were with lemonade to get me to crank up the oven in a heat wave. These cookies are deliciously spicy with kick from cinnamon, ginger, cloves, allspice, pepper and nutmeg. From the time I started until the time I ate the first one was about 15 minutes not counting the batter that didn't make it to the cookie sheet. To prevent my eating several dozens of them, they were packed off to the office the next day to rave reviews. Chewy yet crispy edged, these treats could not be easier to make and they have zero (yep, zip, nada, no..) fat. Looking forward to trying some of the breads in the fall too.

2 of 2 people found the following review helpful. **Give your kitchen the flavor of a five star western ranch or lodge!** By Edward T. Novak Kelly Andersson has been able to capture the best of western cooking in this well written cookbook. The reader and soon to be "Family Ranch Chef" will find themselves transported west, daydreaming of cowboys, cowgirls and other personalities of the wild west as they read and prepare these dishes. A connection is created to the west in the author's photos and brief stories about the origins of specific recipes. The recipes range from easy, medium, to some more difficult, but anyone who has basic cooking skills should be able to make use of the cookbook. This morning for July 4th, I made the "Firefighter Pancakes" as I was intrigued about the 3/4 cups of "half half" and "ginger ale." Many of the recipes have an unusual secret ingredient. The pancakes were excellent, light and fluffy. This cookbook is a nice addition to anyone's kitchen.

Hearty home-cooked foods from a cookhouse on a Montana ranch. From oven-baked ribs to Cajun stew, with Mexican and Southwestern recipes and even Peruvian specialties, this collection features recipes for hungry-man meals. Along with ideas for breakfast, lunch, and supper, the **Montana Ranch COOKHOUSE COOKBOOK** also includes sections on homemade breads and pies.

About the Author Kelly Andersson has cooked in hunting camps in Oregon since 1983. She's cooked in wilderness firefighter camps, and she's managed kitchens in a retirement home, a coastal inn, a college blues bar, an Elks lodge, and several restaurants. Her recipes and cooking articles have been published in newspapers and magazines since 1989, and she's written and designed cookbooks since 1995. Kelly's editing and website design clients include individuals and companies in eight countries.