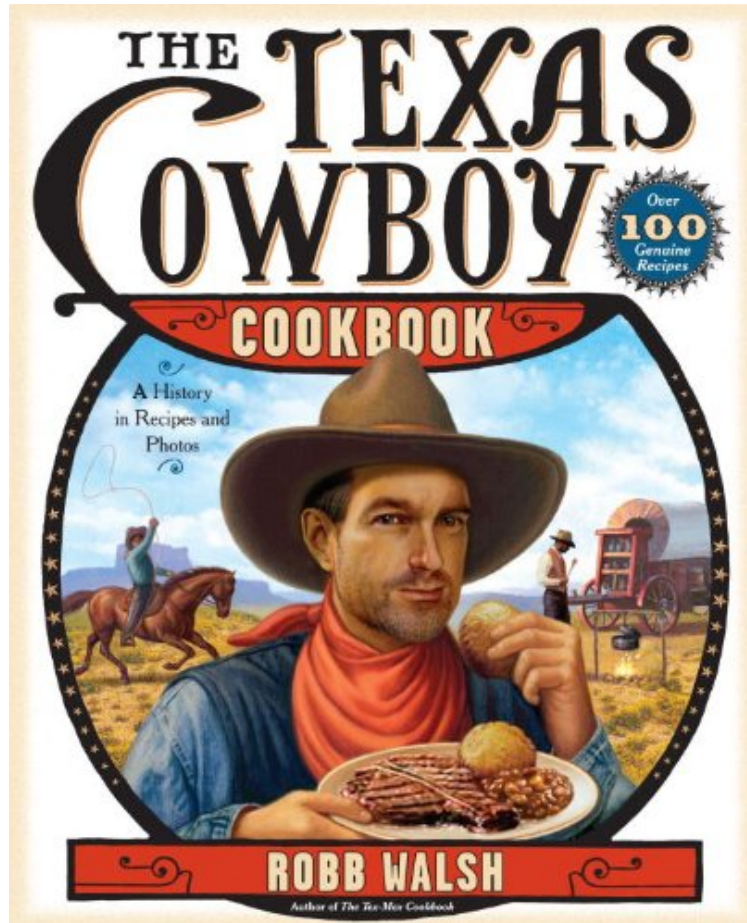


(Get free) The Texas Cowboy Cookbook: A History in Recipes and Photos

## The Texas Cowboy Cookbook: A History in Recipes and Photos

Robb Walsh

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**Robb Walsh : The Texas Cowboy Cookbook: A History in Recipes and Photos** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Texas Cowboy Cookbook: A History in Recipes and Photos:

2 of 2 people found the following review helpful. Outstanding research for old, forgotten recipes. Beautiful historic photos  
By Dogs Horses I must say that I am very surprised and impressed with the quality and depth of real research Mr Walsh put into this book. The historic photos alone are worth buying the book, never mind the recipes! There are stories in this book that I heard versions of from both my Grandfather my Great Grandmother when I was a kid down on our family ranch in the Chinati Mountains of true West Texas. Just to be clear.... The food in this book is all kinds of good. Page 130 - Sour Dough Bread Pudding with Jack Daniels Whiskey Sauce. Make this. Do not doctor it up. Page 202 - Buttermilk Lemon Pie. I thought this one looked familiar and it is almost identical to my Great Grandmother's handwritten recipe. Hers calls for Mexican vanilla from Chihuahua a bit more buttermilk (and a handmade crust of course). But if the author found that classic recipe then I'll be cooking most everything else in the book.  
3 of 3 people found the following review helpful. so much more than a cookbook  
By Marie C. Stauber I bought a

copy of this in Big Bend National Park. It gives great recipes that are especially useful for RV'ers and the history and stories contained inside were my recreational reading. As soon as I got home I ordered another copy on (which was less expensive than what I paid for it) and mailed it to my brother. My laconic brother called me back to enthusiastically praise this book. He loves to cook with cast iron cookware and found all the recipes adaptable to cook-offs. Again he told me how much he enjoyed just reading the stories connected with the recipes. He keeps it on the coffee table and reads it at leisure. I would recommend this to anyone with an interest in cooking, camping, and western history. The stories are relevant and do not take over the book because, after all, it is a cookbook but rather extend the recipe. Great Job! 0 of 0 people found the following review helpful. Love the book By Dan Love the book. Lots of great recipes laced with historical photos and great stories about the early cowboys. Arrived fast and was in great shape for a used book.

Texas cowboys are the stuff of legend; immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking has the same romanticized mythology, with the same oversimplified reputation (think campfire coffee, cowboy steaks, and ranch dressing). In reality, the food of the Texas cattle raisers came from a wide variety of ethnicities and spans four centuries. Robb Walsh digs deep into the culinary culture of the Texas cowpunchers, beginning with the Mexican vaqueros and their chile-based cuisine. Walsh gives overdue credit to the largely unsung black cowboys (one in four cowboys was black, and many of those were cooks). Cowgirls also played a role, and there is even a chapter on Urban Cowboys and an interview with the owner of Gilley's, setting for the John Travolta--Debra Winger film. Here are a mouthwatering variety of recipes that include campfire and chuckwagon favorites as well as the sophisticated creations of the New Cowboy Cuisine: Meats and poultry: sirloin guisada, cinnamon chicken, coffee-rubbed tenderloin; Stews and one-pot meals: chili, gumbo, fideo con carne; Sides: scalloped potatoes, onion rings, pole beans, field peas; Desserts and breads: peach cobbler, sourdough biscuits, old-fashioned preserves Through over a hundred evocative photos and a hundred recipes, historical sources, and the words of the cowboys (and cowgirls) themselves, the food lore of the Lone Star cowboy is brought vividly to life.

From Publishers Weekly A Houston native with two James Beard awards, Walsh (*Legends of Texas Barbecue Cookbook*) carves Texas up into digestible sections, collecting its juices and leaving lots of contemplative fat. This 10-chapter history reaches as far back as the year 1540, when cattle first came to the area, and examines a multitude of geographic and demographic influences on the Lone Star State's cuisine. It is both a study of rich diversity and a collection of over 100 recipes, though only perhaps a quarter of the meals rise above the commonplace. The liveliest dishes turn up in the section on South Texas and are presented with a Hispanic flair, such as Conejo Colorado (Rabbit Stewed in Red Chile Sauce). There are two intriguing chapters that examine how black slaves transformed into black cowboys and were responsible for the introduction of Texas barbecue, but the accompanying recipes are disappointingly old hat. A fun chapter on Cowgirls in the Kitchen has some of the best of the book's 150 bw photos as well as a swell Buttermilk-Lemon Pie. Moving into modern times, there is perhaps too much attention paid to the movie *Urban Cowboy* and the cultural and epicurean importance of Mickey Gilley, but Walsh wraps up his enterprise nicely with entrees such as a Poblano Mac Cheese and a broiled tenderloin marinated in the black gold of Waco: Dr. Pepper. (Apr.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. The Texas cowboy is so central to American culture that even cowboys themselves buy into the mythology. Instead of settling for the usual chuckwagon tales, Robb Walsh has sorted out the facts with a clear eye and passed along the myths with a warm heart. He also serves up lots of the surprisingly tasty fare that Texas cowboys--black and white, Anglo and Hispanic, male and female--really cooked. The result is a cookbook that widens horizons. John Thorne, author of *Outlaw Cook and Serious Pig* A Western saga of a cookbook with wild and delicious stories, photos, and recipes. It feels like a collaboration by John Wayne, Larry McMurtry, and Emiliano Zapata. Davia Nelson Nikki Silva, NPR's *Kitchen Sisters* About the Author ROBB WALSH is the author of four previous Texas cookbooks, including *The Tex-Mex Cookbook*. He also reviews restaurants for the Houston Press. He lives in Houston, Texas.