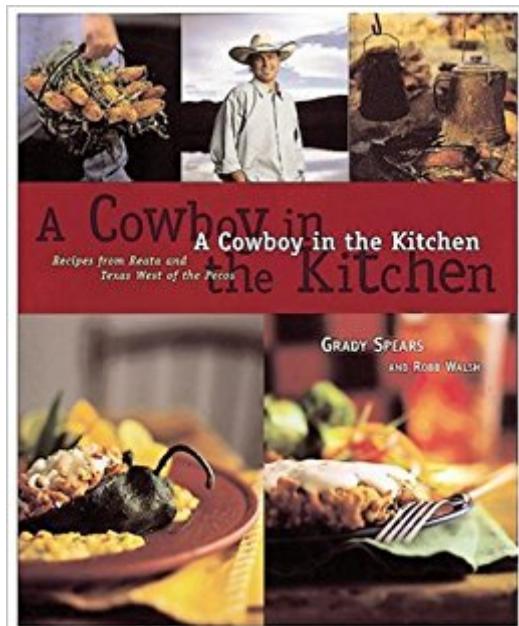


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A Cowboy In The Kitchen: Recipes From Reata And Texas West Of The Pecos



Synopsis

À la 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

Hardcover: 224 pages

Publisher: Ten Speed Press (December 1, 1998)

Language: English

ISBN-10: 1580080049

ISBN-13: 978-1580080040

Product Dimensions: 8.6 x 0.9 x 10.5 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 45 customer reviews

Best Sellers Rank: #533,194 in Books (See Top 100 in Books) #80 in À Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #113 in À Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #241 in À Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones

Customer Reviews

Reata is the name (after the ranch in the movie *Giant*) of the restaurant Spears opened in Alpine, TX?part of the trans-Pecos region?in early 1995; since then, he and his partner have opened another booming Reata in Forth Worth. Spears thought he wanted to be a modern cowboy, but he ended up in restaurants instead, where he serves hearty, satisfying dishes like Grilled Strip Steak with Cilantro Butter, Jalape?o Beef Stew, and Creamed Spinach with Texas Tarragon. A Martha Stewart Living editor told him his menu was "such a throwback it seems new," but Spears adds his own twist to these dishes, and with coauthor Walsh, he tells a good story, too. Recommended for area and most other larger collections. Copyright 1998 Reed Business Information, Inc.

Food writer ROBB WALSH has won the James Beard Award for his magazine feature writing. He is a columnist for Natural History, former food editor of the Austin Chronicle, a contributing editor for the American Way, a commentator on NPR's "Weekend Edition" and the founder and head judge of the Austin Hot Sauce Contest, the world's largest hot sauce contest. GRADY SPEARS was the founding chef and co-owner of the Reata restaurants in Alpine and Fort Worth, Texas, and Beverly Hills, California. His food is now a hit at the historic Nutt House Hotel restaurant in Granbury, Texas, and at the Chisholm Club in Fort Worth, Texas.

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.

Always 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 me 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!

Although 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.

This is one of the best cookbooks I've ever seen. The other half your library should be Barbecue, Biscuits and Beans. If you have those two cookbooks, you can cook everything from regular everyday fair to elegant black-tie suppers, from soup to nuts, fish to chips, with bread from scratch to go with, and you can do it whether you're in the most modern industrial-equipped kitchen around, or camping with a mesquite fire and a Dutch oven. Want to eat well? Cook from this book. Want to live like a king? Cook from these two books together.

This may belong more on the coffee table than in the kitchen. Even though the recipes are very interesting, most would not be recipes I could or would try. Since I like to read cookbooks as much as, or maybe more than, fiction, all is not lost with this book.

I want a meal in Granbury!!!!!! This cooking is so real, and so basic that it is overwhelming

Love Grady's cookbooks. Some of the recipes I've made over & over again. Have never bothered to try working with sourdough starter before but Grady's recipe is easy & I'm now making Sourdough Biscuits & Flatbread. And the flavor is much so better than any sourdough breads you could purchase in a store.

This is a book that I lent to someone and never got it back so I HAD to order it again. I wanted to make my own Jalapeño Jelly which is an ingredient in Jalapeño poblano Chutney...which is amazing!, all the recipes are great!

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