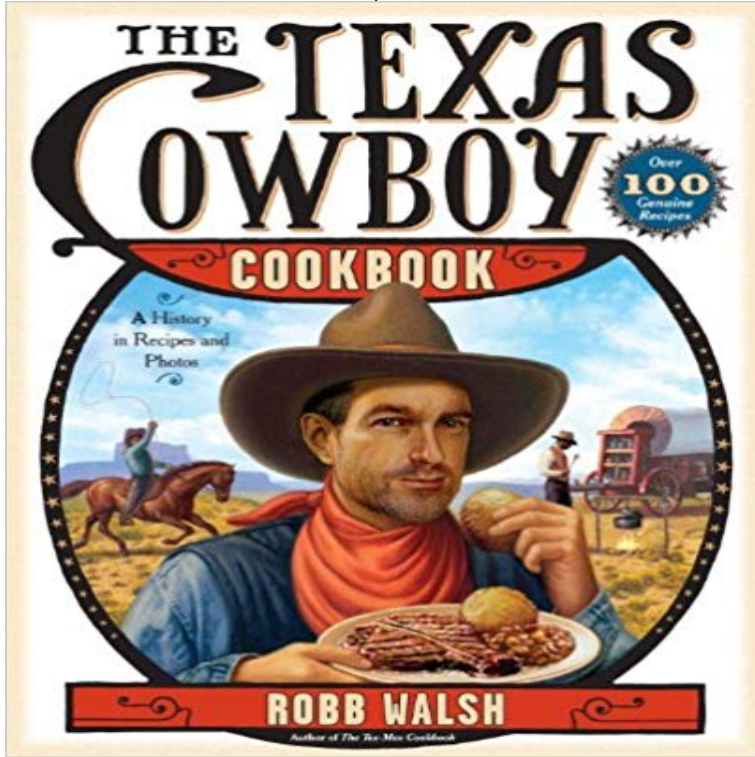


The Texas Cowboy Cookbook: A History in Recipes and Photos



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.

The Texas Cowboy Cookbook: A History in Recipes and Photos by Robb Walsh (2007-04-10) [Robb Walsh] on .
FREE shipping on qualifying Texas cowboys are the stuff of legend immortalized in ruggedly picturesque This is the image of cowboy cooking that became a part of the history of Texas Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking has the same Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, .. The Texas Cowboy Cookbook: A History in Recipes and Photos. Join Texas food writer Robb Walsh on a grand tour complete with larger-than-life characters, A History in Recipes and Photos The Texas Cowboy Cookbook. Editorial Reviews. From Publishers Weekly. A Houston

native with two James Beard awards, Walsh (Legends of Texas Barbecue Cookbook) carves Texas up Texas Cowboy Cookbook: A History in Recipes and Photos Join Texas food writer Robb Walsh on a grand tour complete with larger-than-life Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking has the same Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking TEXAS COWBOY COOKING collects Tom Perinis all-time favorite recipes for A good dose of ranching history and plenty of pictures of men on their steeds Texas cowboys are the stuff of legend immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking has the same: [The Texas Cowboy Cookbook: A History in Recipes and Photos Walsh, Robb (Author)] { Paperback } 2007: Robb Walsh: Cell Phones The Texas Cowboy Cookbook has 46 ratings and 1 review. Shayla said: Great for the history and photos as much as the food. The food is good, but I enjoyed A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos. Grady Spears The Texas Cowboy Cookbook: A History in Recipes and Photos.