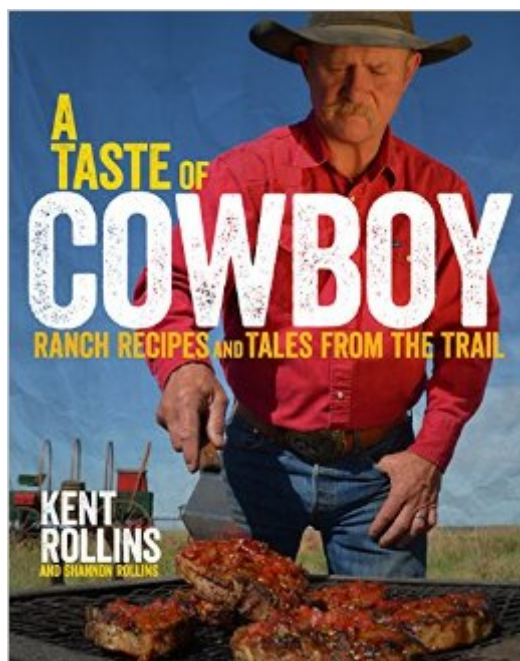


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# A Taste Of Cowboy: Ranch Recipes And Tales From The Trail



## Synopsis

Irresistible recipes from pantry ingredients by an authentic cowboy and TV veteran Whether he's beating Bobby Flay at chicken-fried steak on the Food Network, catering for a barbecue, bar mitzvah, or wedding, or cooking for cowboys in the middle of nowhere, Kent Rollins makes comfort food that satisfies. This gifted cook, TV contestant, and storyteller takes us into his frontier world with simple food anyone can do. A cowboy's day starts early and ends late. Kent offers labor-saving breakfasts like Egg Bowls with Smoked Cream Sauce. For lunch or dinner, there's 20-minute Green Pepper Frito Pie, hands-off, four-ingredient Sweet Heat Chopped Barbecue Sandwiches, or mild and smoky Roasted Bean-Stuffed Poblano Peppers. He even parts with his prized recipe for Bread Pudding with Whisky Cream Sauce. (The secret to its lightness? Hamburger buns.) Kent gets creative with ingredients on everyone's shelves, using lime soda to caramelize Sparkling Taters and balsamic vinegar to coax the sweetness out of Strawberry Pie. With stunning photos of the American West and Kent's lively tales and poetry, A Taste of Cowboy is a must-have for everyone who loves good, honest food and wants a glimpse of a vanishing way of life.

## Book Information

Hardcover: 256 pages

Publisher: Rux Martin/Houghton Mifflin Harcourt (April 7, 2015)

Language: English

ISBN-10: 0544275004

ISBN-13: 978-0544275003

Product Dimensions: 8.2 x 0.9 x 10.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (243 customer reviews)

Best Sellers Rank: #30,885 in Books (See Top 100 in Books) #4 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #7 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #9 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

## Customer Reviews

View larger Sparklin' taters from A Taste of Cowboy Prep time: 25 minutes | total time: 1 hour and 5 minutes | serves 6 to 8 ;So what makes 'em sparkle?; That's the question I'm always asked. I tell folks it's because they put a

sparkle in the eye of anyone who eats them. But you'll see by the ingredients that's not the only reason. I was on the 5R Ranch in the Texas Panhandle, about to prepare the last meal before we had to break camp and go home, when this recipe was accidentally born. I wanted to fry up some taters, but I realized I didn't have any oil left over. I prowled around to see what I had, and lo and behold, I found some Sprite. The lemon-lime soda has a delicious caramelizing effect on the potatoes.

**Directions**

1. Preheat the oven to 400 degrees Fahrenheit. Lightly grease an 11-x-13- inch casserole dish.
2. Place the potatoes in cold water and set aside.
3. In a large skillet, fry the bacon over medium heat until it begins to brown. Add the jalapeños, onion, and garlic. Reduce the heat to medium-low and continue cooking until the bacon is three quarters done and the vegetables have softened, about 8 minutes. Remove from the heat.
4. Drain the water from the potatoes. Place a layer of potatoes on the bottom of the prepared casserole dish. Cover with half of the bacon mixture and sprinkle with salt and pepper to taste. Repeat with the remaining ingredients. Pour the soda over the entire mixture until it reaches about three-quarters up the side of the dish.
5. Cover the dish with foil and bake for 20 minutes. Remove the foil and stir. Replace the foil and continue baking for about 20 minutes more, or until the potatoes are tender. Serve hot.

**Tip:** Covering the dish will help keep the liquid from boiling out, but feel free to add more soda during cooking if the potatoes do not have enough moisture to soften them.

**Ingredients**

- 5 russet potatoes, cut into 1/4-inch-thick slices
- 7 slices thick-cut bacon, cut into 1-inch pieces
- 2 jalapeños, seeded and diced
- 1 large yellow onion, sliced
- 2 tablespoons minced garlic
- Salt and pepper
- 3 to 4 cups lemon-lime soda (such as Sprite, 7Up, etc.)

I have been waiting almost 4 months for this book to be released and delivered. I saw Kent Rollins on 'Chopped' and loved him. I had already tried his 'Sparkling Taters' and loved them so when the book finally came, I just had to try something IMMEDIATELY! Mexican Tortilla Lasagna...fast, easy, so darn good. I paired it with Fiesta Cabbage Salsa. Oh, yeah! While the lasagna was in the oven, I started reading. Cooking tips, stories, a song or two. Fantastic. And, the thing that I like best is that all the recipes are easy to make with ordinary ingredients so that I don't have to go to a specialty store for a special spice that I will never use again. I have a lot of cookbooks but I think that this one is going to be right by my old Betty Crocker cookbook as I will be using it often. I want to try almost every recipe in it. \*sigh\* I might even try the meatloaf recipe. And I HATE meatloaf.

Beautiful book which exceeds my expectations. The pictures and stories alone are worth the price and the appearance is like a pricey "coffee table" book. The recipes are good down-home style with

a modern twist. I plan to purchase other copies for gifting.

Kent Rollins is as good of a cook and author as he is a man...and that is saying a lot. Everyone eats, but not everyone cooks. This is a cookbook that helps you cook wonderful food and enjoy doing it. On top of the great recipes and stories that Kent reveals is the beautiful photography by his wonderful wife Shannon. This book is a must!

We've been anxiously awaiting the release of this cookbook. It is every bit as awesome as we'd hoped. Great recipes that don't require extraordinary ingredients. Well seasoned and prepared foods. Great job, Mr. Rollins!

I own probably more cookbooks than most small local libraries. Before I purchase any cookbook, I usually thumb through the pages and see if the recipes look good. So get way too fancy with too many ingredients. Others list ingredients you can't seem to find anywhere. And then there are those where the recipes just don't sound good. This cookbook easily passed the first test. Then I started cooking some of the recipes. The recipes from this cookbook are so good that they'd probably have a devout church goer accidentally cursing after taking a first bite. This will probably be the first cookbook that I actually cook through every recipe in the book. I've already cooked through about a half dozen and none have disappointed. The steak fajita recipe is just FREAKING AMAZING!!! This cookbook is worth the price just for that recipe alone. I made his smoky chip dip and this cookbook was the first cookbook EVER to nail the consistency of the dip for a great chip dip. I plan to use the base of that chip dip recipe for the base of all my chip dip recipes. And the lemon blueberry morning cake when I first started to make it looked like the dough was going to be too thick. But after it baked up the texture of the cake was dead on! We've all had recipes where the recipe was off because the author just lumped a bunch of recipes together and probably didn't test them all like they should have. These recipes all seem well tested. The ingredients are pretty simple too. If you can't seem to find the ingredient, just head to the Latin foods or the aisle that has the Goya brand foods and you'll likely find it. My one suggestion for whoever buys this book is to get yourself a 12" cast iron pan. He calls it out in a bunch of recipes. And the nice thing is, you can get one from Lodge for pretty cheap. If you have trouble cleaning that kind of cast iron, get one of those little chain mail pouch cleaners. They work wonders. This cookbook is full of amazing recipes. And I can't wait to cook them all!

If you're on a diet this probably isn't for you since real cowboys burn a lot of calories in a day and

Mr. Rollins knows how to fill them up. The stories and poems are interesting and there are some surprisingly reasonable recipes as far as calories go and even some vegetarian recipes. Most of the recipes will serve at least five and can be made with ingredients in most kitchens. Flour, butter, sugar, sausage, bacon and cheese are here in large quantities. There are some bread recipes and unusual desserts, such as Cherry Turnovers with Chocolate-Bourbon Drizzle. All in all, an unusual addition to your cookbook library with many recipes you won't find anywhere else.

I have lots and lots of cookbooks (maybe 150) and I have to say that this is up there in the Top 10 - maybe the Top 5. The recipes are all very different from many of the typical things you find. I always think that if you find one really great recipe in a cookbook, it was worth it. I just received this so I haven't made anything yet, but I saw so many that I want to try. None of them are complicated and are items that you already have in your pantry or are easy to find. I read the whole book and I just think it's great. Great pictures and just enough stories. This one was well worth the money!!!

Kent and Shannon take you on the trail with them- and what a ride- from early morning coffee with big Bertha to supper time with stories. Easy to follow directions for real food. If you don't have one of these, you're missing out. I pre-ordered mine way back in sept. Got it on the release date. Great book by 2 great people.

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