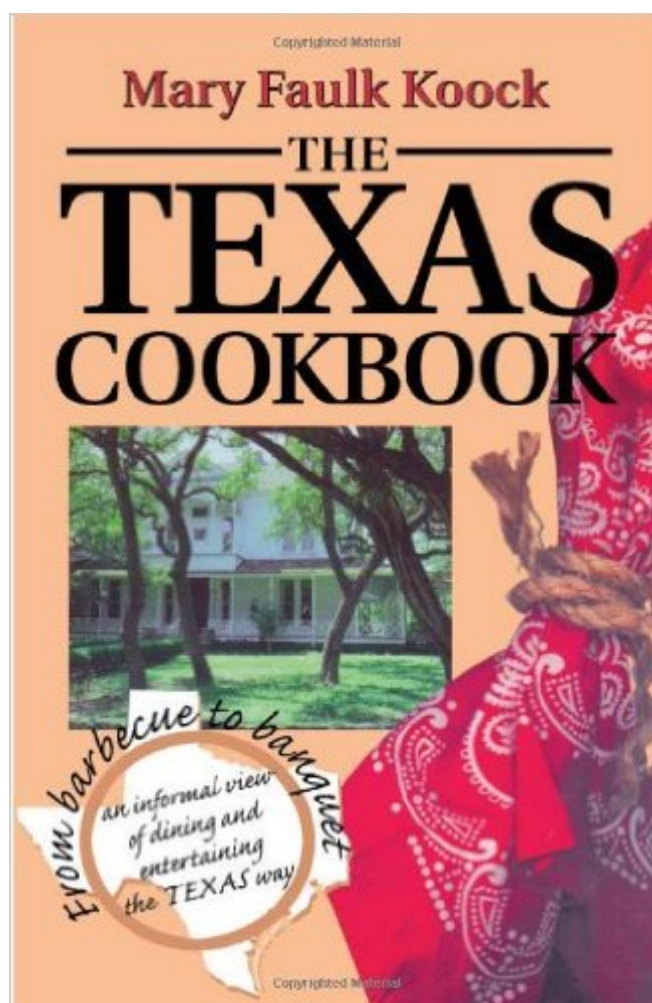


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The Texas Cookbook: From Barbecue To Banquet—An Informal View Of Dining And Entertaining The Texas Way (Great American Cooking Series)



Synopsis

This delightful collection captures the flavor and diversity of the cuisine of the Lone Star State. The Texas Cookbook presents recipes ranging from down-home cooking to high-class affairs, from regional favorites to ethnic specialties. Mary Faulk Kooch traveled throughout Texas gathering recipes from ranch kitchens and city hostesses. Scattered among these are the author's anecdotes from her vast and varied encounters with the famous and influential. In Austin John Henry Faulk, the author's brother, savors Quail Pie with J. Frank Dobie, Walter Prescott, Roy Bedichek, and Mody Boatright. Fort Worth's Van Cliburn enjoys the hostess's biscuits and offers his own recipe for a whole-wheat variety. Here is Lady Bird Johnson's Peach Ice Cream (the LBJ Ranch) and some expected classics such as Lee's Chili (Amarillo), Venison Roast (the King Ranch), and Black-eyed Peas with Okra (Austin). But you will also find the unusual in Roasted Wild Turkey (the Hill Country), Fried Apricot Pies (Fredericksburg), and Watermelon Rind Preserves (Luling). Regional contributions shine in Sauerbraten (Kerrville), Salsa Brava (Brownsville) and Crawfish Etouffee (Beaumont). At the home of friends in Dallas Kooch reveals the recipe for Chicken Cannelloni served after an opera. We share in her delight with Persimmon Salad in San Antonio, Cold Breast of Duck with Orange Slices in Houston, and Cebollas Rellenas from the Rio Grande Valley. Where else can you learn the story behind Slumgullion, a purported concoction of Fort Worth's Amon Carter Sr., and friend Will Rogers, or find the recipe for Pepparkakor (Swedish Ginger Cookies) from the Austin area? Other cities with recipes featured are Tyler, Abilene, Rockdale, El Paso, Waco, Columbus, and Corpus Christi. Much more than a cookbook, this collection offers a look at a way of life and entertaining, Texas style. Hostess, businesswoman, art patron and supporter, Mary Faulk Kooch has attracted people from all walks of life to her great style and love of life through over numerous printings of The Texas Cookbook. This remarkable woman transformed her family home into one of country's most elegant restaurants, Green Pastures. She traveled widely and well, nurturing a community of artists, politicians, musicians and ranchers across the state. Her capacity to create experiences and build friendships with everyone whose path she crossed transformed dinners and receptions from the simple to the sumptuous. The Texas Cookbook is a portrait of good food and good company. It goes beyond wonderful recipes and invites us to share the hospitality of leading Texans of the 1960s. Here is a Texas we'll never know again, peopled by larger-than-life personalities and embellished with a lifestyle of grace and fun. Travel across the state and have breakfast with Van Cliburn, lunch at the world-famous King Ranch, the "eighth wonder of the world," and dinner with Joan Sutherland and Dorothy and Richard Rogers. Join Mary Faulk Kooch as she stages lunch for LBJ, Harry Truman, and Sam

Rayburn and a post-concert dinner for pianist Leonard Pennario; and see if you don't have more fun than Martha Stewart could ever imagine.

Book Information

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Customer Reviews

Mary Kooch's *The Texas Cookbook: From Barbecue To Banquet - An Informal View Of Dining And Entertaining The Texas Way* is a wonderful collection of recipes and anecdotal stories that showcase the diversity of Texas cuisine ranging from down-home cooking to high-class affairs, and from regional favorites to ethnic specialties. From Mom's Potato Cake; Lime Light Pie; Watermelon Cake; and Sam's Charcoaled Fish; to Mae Shepherd's Curry Chicken Salad; Bernice Rosalind's Lemon Bisque; Honey Walnut Bread, and Jean Kritser's Pickled Okra, *The Texas Cookbook* is a superbly presented, highly recommended compendium of fine eating and background stories.

We ate at Mary's home restaurant back in the 60's and got her cookbook, signed of course and have worn it out. This purchase is a replacement. I have a cookbook collection and Mary's Texas Cookbook is one of the top three. Her German Chocolate cake and Yorkshire pudding have been part of our traditional Christmas dinner for decades.

This is so much more than a cookbook! It's a snapshot of life in Texas in the '60s, and even includes stories from years prior when Mary Kooch was a girl. Mrs. Kooch wrote about some people as if the reader should automatically know who they all were, but even if you don't, it gives the book

a familiar feel, as if the author is taking you into her confidence and sharing these anecdotes with you as she would with a friend. Her writing is dynamic, and I actually laughed out loud several times while reading the book. To be honest, I haven't actually made any of the recipes yet, but I have no doubt they'll turn out wonderfully. Even if they didn't, I would still love this book.

I suppose I have a unique perspective on this cookbook. I and my first husband (now deceased) were intimate friends of Mary and Chester Kooch and their whole family during our courtship and early married years. During 1965, my husband was a house guest of the Koochs, his family and theirs being quite close, and that is when we met and became engaged. We were frequent guests of the family at Green Pastures, even at the family Easter Sunday brunch. All the family were consistently friendly, welcoming, and treated us as part of their family. We were included in the wedding and reception of their daughter Gretchen, and many other family gatherings. Even after all these years have passed, I still hold a loving place in my heart for Green Pastures and for all the Kooch family although I understand they do not actively engage in its management as in the past. Today I am taking my very special sister and friend to lunch at Green Pastures I look forward so much to enjoying its tasteful and lovely ambiance, and to introducing her to the "Grand Dame of Austin Restaurants".

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