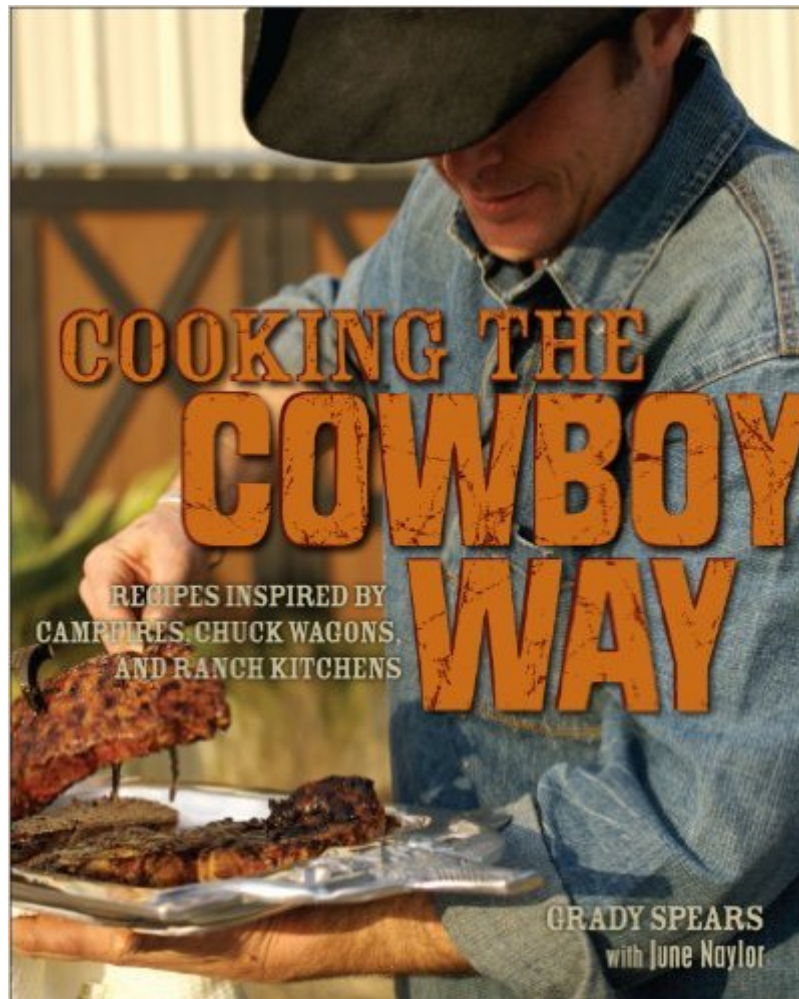


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Cooking The Cowboy Way: Recipes Inspired By Campfires, Chuck Wagons, And Ranch Kitchens



Synopsis

Life in the saddle, on the trail, and in the outback has forged a style of living that cowboy-turned-chef Grady Spears calls the Cowboy Way. It's a life where boots and hats are much more about function than fashion. It means that when you eat, drink, and breathe the tending of cattle, raising beef is not just some exercise where loss is charted on a spreadsheet. When your days are filled with the smells of fresh-cut hay and the creaking of worn leather, when you wake up with the sun and to the smell of coffee on the boil and biscuits from the chuck wagon, you are living the Cowboy Way. Because cowboys spend long days outdoors in every kind of weather, sometimes for weeks at a time, satiating a cowboy's hunger is a challenge for ranch cooks from Texas to Florida, north into Canada, and south of the border into Mexico. This collection of almost one hundred recipes is not only the result of Grady's journey across North America, but also the cowboy's journey through history. In *Cooking the Cowboy Way*, you'll have a ringside seat at the rodeo as Grady wrestles down new recipes from some incredible cowboy cooks and kitchen wranglers who know what hungry cow folks want to eat. And in the process, you'll be carried away by the magic of starry nights by the campfire and seduced by the heritage of the chuck wagon and ranch kitchens, where the menus are still stoked by the traditions of the Old West just as they have been for a century or more.

Book Information

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Customer Reviews

Growing up on the central coast of California was paradisaical in many ways. The natural beauty. The rural feeling. My relatives close by. Farm fresh fruits and vegetables always at hand. Food and family often intermixed. My great-great-aunt Ona Chandler married into the Dana family -- a Spanish

land grant family dating back to before California was a state when it still belonged to Mexico. Spanish land grants weren't actually Spanish, they were Mexican. Huge tracts of land that the Mexican government gave away to white men if they married the daughters of Mexican soldiers who were stationed in 'Alta California' -- the name it had at the time. The goal was to populate the region but it backfired when the white man took the land away from Mexico eventually making it the State of California. The Dana family operated a rancho near the small town of Nipomo -- a cow town, full of farmers and ranchers. Cattle was raised in the surrounding hills, and still is. And naturally where there's beef there's barbecue. Not just in Nipomo but also in the surrounding area: Santa Maria, Arroyo Grande, and San Luis Obispo. It's called Santa Maria-style barbecue and the cut used is tri-tip. Santa Maria-style barbecue is a method of outdoor cooking that dates back to the early ranchos and land grants. It is still extremely popular and these days men spend weekends grilling away in grocery store parking lots on mobile barbecue pits; the smell of the oak wood fire, and grilling meat wafting in the air. Because of my Aunt Onie our family has a strong link to the area as well as to this style of cooking. As a child during the summer months the Nipomo's Men's Club held community barbecues on the weekends.

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