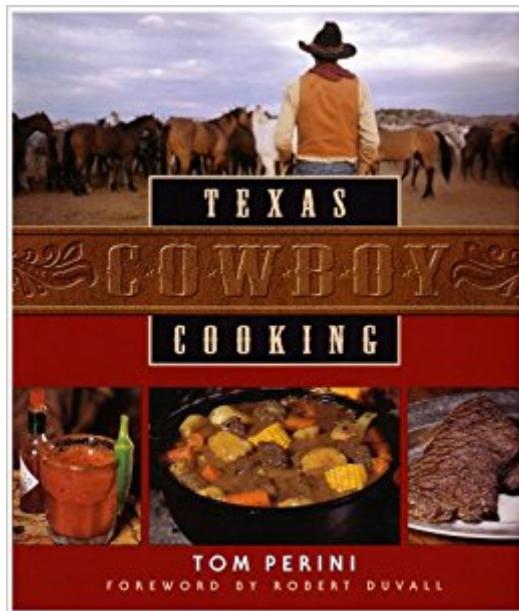


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Texas Cowboy Cooking



Synopsis

TEXAS COWBOY COOKING collects Tom Perini's all-time favorite recipes for mouth-watering Texan food and drinks. Perini also shares his award-winning tips preparing them, including his secrets to cooking the perfect steak - for selecting the cut, preparing it, knowing when to turn it, and when to call it done. Throughout, stunning photography, archival illustrations, and Perini's own dry, Texan wit bring to life the romance, adventure, character, and humor of life in cowboy country. * Beautiful, artful photographs complemented by drawings of regional western art * Written descriptions of historic Texas regions capture the romance of cowboy food and culture * Showcases heritage food, with heirloom recipes and cowboy practicality complemented by modern kitchen shortcuts --This text refers to an out of print or unavailable edition of this title.

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Customer Reviews

What did cowboys eat on the range? It's doubtful their "chuck" much resembled the lively fare offered by restaurateur Tom Perini in Texas Cowboy Cooking, a collection of 75 recipes from the Perini Ranch Steakhouse. That said, the dishes, which include the likes of Black Bean and Roasted Corn Salad, Oven Roasted Beef Brisket, and Jessica's Favorite Green Chili Hominy, are just the thing when the call of meat and Tex-Mex seasoning can't be denied. Illustrated with color photos throughout, the book provides a big-food journey, noting en route the Texas lore that gives it context. Most readers will probably pass on the Calf Fries, a local delicacy the author hardly admits are made from beef testicles. But when Perini talks steak--offering useful cut information and such tempting dishes as a Spicy Beef Tenderloin with Roasted Garlic-Horseradish Cream, Round Steak Rolls, and Laredo Broil, a superior version of marinated flank steak--you'll want to pay attention.

Other standouts include an exemplary Texas Chili, Winter Squash Soup, Grilled Sourdough with Texas Onion Butter (a recipe for the bread is included), Carrots with Bourbon Sauce, and the fancier Celebration Venison with Ginger and Wine. Desserts aren't neglected, and simple sweets like Grandmother's Pound Cake, Jane's Sweet Potato-Pecan Pie, and Bread Pudding with Whisky Sauce should put a happy end to whatever appetite is left after a massive Perini spread. With a short but interesting section on cowboy life and informative sidebars (such as Aging Beef), the book provides easily made, easily enjoyed food for millennial buckeroos everywhere. --Arthur Boehm

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In case the title alone isn't enough to identify this meaty collection as a seriously macho undertaking, there is a foreword by Robert Duvall and a cameo hamburger recipe from Fess Parker, TV's own Davy Crockett. Perini, born and raised a gourmet, knows all there is to know about chuck-wagon cuisine, and his cooking is simplicity itself. Salt, pepper and a small handful of household herbs and spices carry the weight in several dry rubs concocted to coat a prime rib or beef brisket. Salt pork, garlic and a spoonful of chili powder are all the seasonings needed for a classic kettle of Ranch Beans. Similarly, his Fried Catfish and Chicken Fried Steak want nothing more exotic than an egg and some flour or pepper-seasoned cornmeal. And Perini loves his dairy just as much as his beef. He uses a touch of cream in his hamburger recipe (complementing the quarter-cup of strong coffee in his BBQ sauce) and creates a Roasted Garlic-Horseradish Cream that is one part horseradish to eight parts heavy cream. A good dose of ranching history and plenty of pictures of men on their steeds round out the adventure. (Apr.) Copyright 2000 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Easily my favorite book. Now I'm not talkin about just cookbooks, but all books. Perini is a master wordsmith. He paints pictures of a lifestyle, an atmosphere. A true lust for life and a love for family. While the recipes are ALL impeccable, and range from salads to steak, it's the entire package that makes this book unforgettable. It's like flying first class out to Buffalo Gap and spending a week with your favorite uncle, Tom Perini. He mixes cowboy cocktails, does a shrimp boil, and then digs a hole in the ground and burns mesquite in it--prepping the earth for the best brisket of your life. It's a must buy book. Period. Make the bread pudding for family. Try the pot roast. Everything in between is just as good.

This book not only has great recipes from one of Texas' best barbecue restaurants, it has wonderful

photos and thumbnail sketches of the history of the state's cattle drives. Tom Perini has cooked for Presidents of the United States, and he has a genuine love of the colorful history of Texas. This is a great book and would be appreciated as a gift for anyone who admires the culinary history of the state.

Very nice cookbook that is introducing a new generation to some very basic cooking - down home and simple but tasty cuisine. I found that most of these recipes I have been making for more than 40 years having grown up in a family from Texas, Oklahoma and Missouri. I just didn't know they had a specific name for them - dah, how dumb am I? This is good, tasty, simple and straight forward American cooking without a lot of fanfare but recipes you can't go wrong with. You will enjoy and repeat many of them over and over again and you'll learn to tinker with them around the edges to put your own stamp on the food you cook. Your friends will also enjoy them if fixed for barbecues and even special dinners so I don't think you'll go wrong owning this book.

A great book on Cowboy cooking which has been a passion of mine for a very long time. Full of great stories, pictures and recipes with a very high quality layout. The only thing I personally did not like was the sourdough starter and recipe. Neither are authentic. I realize the starter provided can be source from any grocery store but real starter can not. Baking powder and baking soda have no place in Sourdough bread as they negatively affect the flavor. Other than my strong personal views on sourdough I thoroughly enjoyed the book. If you're looking for authentic sourdough the best book is Jake O'Shaughnessey's sourdough book although it's probably easier and a lot cheaper to buy an in print book by Ed Wood who is also an excellent source of starters.

Perini's place is exactly five miles from my place and it's my favorite place to enjoy a very nice meal. Tom takes his experience, blends it with the heritage of the cowboy - the real cowboy - and has produced a delightful book. I almost called this a cookbook, because it does have recipes - great recipes - but it has more. The book has history of some foods and bits of frontier/cowboy life enhanced with honest photographs of real people. There is a broad variety of foods and I haven't found one recipe that I'm disappointed in. I heartily recommend this book.

Was expecting the dust cover that comes with book. Its absence should have been disclosed by seller. I would not have purchased if I knew it was without the book's dust cover.

Husband loves cookbook

Beautiful photos. Menu is nothing special. Recipes seem standard as well. I guess it's pretty nice for the novelty of it.

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