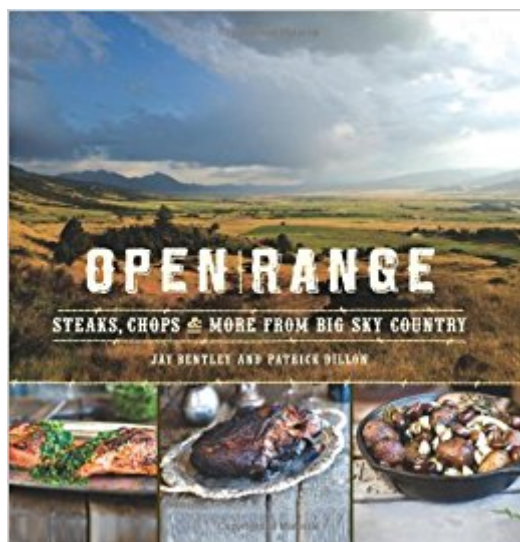


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Open Range: Steaks, Chops, And More From Big Sky Country



Synopsis

Not just a major vacation destination, Montana is a veritable melting pot of delicious grub. Add to it the wide-open spaces, outdoor living, and the riches of nature, and it's enough to make any vacationer question the decision to go home! Prepare yourself for what the authors call "great, honest, and authentically hearty chow you can prepare at home, the Montana way. Open Range serves up generous portions of meat—including venison, quail, duck, elk, fish, pork, and beef—in near-excess, and all manner of favorite local steakhouse sides. The Mint Bar and Café in Belgrade, Montana inspired the book, but the recipes include much more than menu offerings. Far from dusty chuckwagon cuisine, Montana's culinary influences are Cajun, Creole, French, and Italian. Standouts include Fried Meat Pies, Campfire Coffee Chili, Buttermilk-Fried Quail with Steen's Syrup, Poacher's Deer Leg, and more. The authors put their considerable knowledge of meat-eating to use: beginning with how the animal was raised through all the steps of choosing, prepping, marinating, cooking, and enjoying it. Follow the main course with basic potatoes and creamed spinach to stews, salsas, greens, and desserts: you'll leave the table satisfied.

Book Information

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Customer Reviews

I admit, it's been many years since I visited Montana. The week I spent in Billings some time ago was a pleasure and eye-opening. I experienced a surprising level of culture. Still, I managed to be surprised by the flavors in "Open Range." I didn't have expectations of sophisticated flavors. Those expectations, fortunately, were wrong. Expectations, however, lined up with lots of options for meat

dishes. I tested four recipes, the "extra" one being a salad recipe that was a great add-on for the meal. More than 20 recipes tempted me on the first quick review of the book. More were added to the list as I spent more time with the book. The breadth of international flavors piqued my attention. I see so many books and have been reading cookbooks for enough years that I regularly find just a couple recipes in a single book that pique my interest. We enjoyed the Curried Coleslaw as this time year in California cabbage is affordable and it's a simple recipe. I also tried a beef recipe, a chicken recipe, and a potato dish. The results all turned out great. I would make a couple changes: less red-pepper in the coleslaw. It was too spicy as written for my family. I also would add the garlic cloves and olives to the roasted potatoes after the first 1/2 hour. The ones in my test dish burned. Burned garlic of course is not recommended. That said, the potatoes turned out great and everyone agreed that recipe was a keeper. The tested chicken recipe, however, was the top winner. "Grilled Coriander Chicken Breasts" won over every taste bud that met the dish. Coriander plays well in a variety of arenas, savory and sweet. It is perhaps this flexibility that makes it such a fabulous match for chicken.

This is a beautiful book!! Before you ever get to the recipes it is a feast for the eyes. Gorgeous photos of one of this nation's beautiful states and glorious food tempt you immediately. There is a history of the author's restaurant as well as a brief history of meat in Montana and an "Equipment and Essentials" section before diving into the food--and what food!! Everything from your basic comfort foods of Salisbury Steak and Meatloaf to the more interesting Bison Carpaccio (okay, let's be honest here. This is a dish I'm sure to avoid as I don't like raw or even rare meat, but some would love it!), Pan-Roasted Halibut with Beurre Blanc and Fresh Chanterelles, Plancha-Grilled Flank Steak, Argentine Style, and Dearborn Ranch Pheasant Wrapped in Bacon and Grape Leaves. There are plenty of great sides and starters as well. There isn't a photo for every dish, but a good portion of them are illustrated. There are so many lovely recipes in this book. Truly, there's something for just about everyone. The Mint-Style Barbeque Shrimp is seriously calling my name!! The Polenta and Grilled Sausage is destined for my family's "please make this again!" pile, and the Butte Pasties as well as the Natchitoches Meat Pies are sure to be made often. I love that the Butte Pasties are baked making them a little healthier, and can be made ahead and frozen for months at a time. I knew I would enjoy this book the moment I saw it, but honestly wasn't sure how many recipes I'd actually cook out of it. I was so pleasantly surprised! Many cookbooks like this use hard to find ingredients or mostly expensive cuts of meat that don't fit into our budget, or have such off the wall ingredient combinations that it doesn't even sound appealing.

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