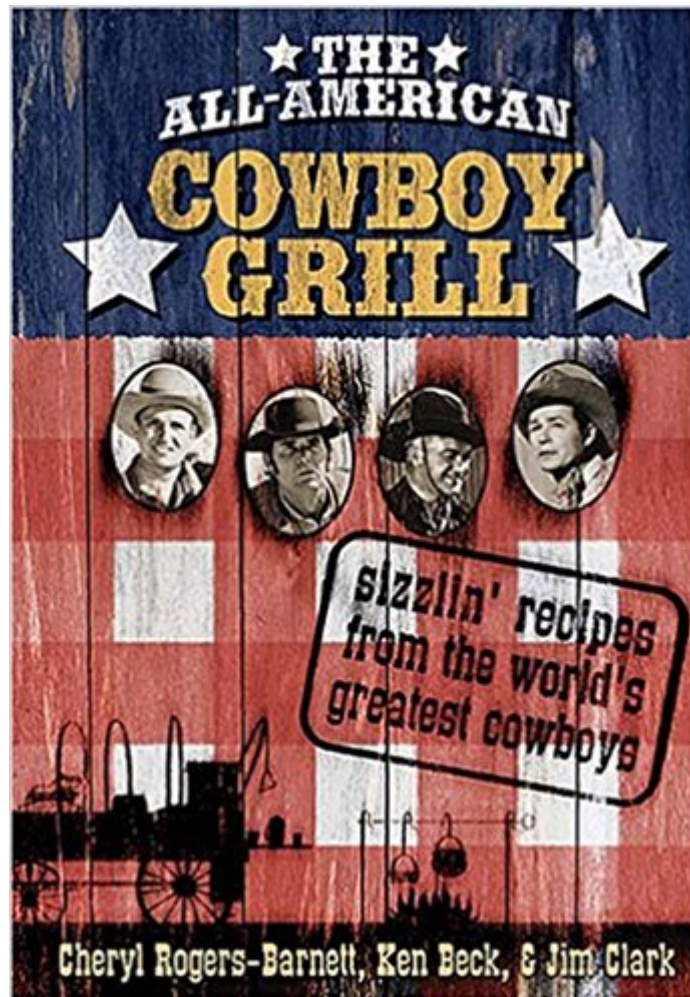


The book was found

The All-American Cowboy Grill : Sizzlin' Recipes From The World's Greatest Cowboys



Synopsis

Enjoy mouthwatering recipes rustled up by some of the world's most famous movie, TV, rodeo, and music cowboys and cowgirls, as well as by cooks at some of the top real-life ranches in the United states. Ronald Reagan's Rancho del Cielo Tri-Tip Paul Newman's Saddle-up Steak with Mucho Garlic Forrest Tucker's Peanut Butter Steak Rodeo champion Ty Murray's Swiss Grilled Chicken James Garner's Maverick's Chili Jam Chicken Smiley Burnette's Grilled Pork Chops Gene Autry's Veal Chops California John Wayne's Red River Barbecue Sauce These are just a few of the more than 250 recipes that will please any cowpoke. The focus is on sizzlin' meals from the grill, but you'll also find a wagonload of appetizers, side-dishes, breads, and desserts, along with main dishes for the indoor cookstove. Loaded with more than 200 classic photographs and saddlebags full of Old West memories and fun trivia treasures, The All-American Cowboy Grill is sure to delight every fan.

--This text refers to the Spiral-bound edition.

Book Information

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (7 customer reviews)

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Customer Reviews

When I reviewed The All American Cowboy Cookbook, I mentioned that it was one of the two select cowboy cookbooks that I found worthy enough to keep on my shelves. This, The All-American Cowboy Grill, is the other. It is made by the same two folks who wrote the other book (Ken Beck & Jim Clark) with the added help of Cheryl Rogers-Barnett, the daughter of Roy Rogers. In many ways it is very similar to the first book; it's chock full of photos, trivia, and of course loads of recipes of the western heroes that are sure to delight any western aficionado. I've had it for a couple of years now and enjoy it just as much as ever! There are a few differences between the cookbooks, two of the greatest being that this book has a greater emphasis on outdoor grilling dishes, and that the indexes are far better in this book. One index that they added in this book that is so helpful is an

Index of Cowboys so that you can easily look up all of the recipes by a certain actor as well as by the type of dish or name of the recipe. It is very helpful when you're trying to fix supper in a jiffy, and are hurriedly flipping through 212 pages trying to find a Dale Robertson recipe that you can't remember the name of. It saves so much time! Despite the word "Grill" in the title and the greater emphasis on that sort of recipe in this book, there are still plenty of indoor cooking recipes in the book for those who don't grill. The recipe chapters of the book are: Early Stages (Beverages and Appetizers) Riding Shotgun (Salads, Vegetables, and Side Dishes) Branded Meals (Main Dishes for the Grill, Barbecue Pit, and Smoker) Maverick Meals (Main Dishes for the Indoor Cookstove) Campfire Kettles (Soups, Chilies, Stews) Bronco Busters (Barbecue Sauces, Marinades, and Relishes) Rollin', Rollin', Rollin' (Breads) Gold Rush (Desserts) There is a great line up of contributors to this book, many of the same actors that delighted me so much with their recipes in the other cookbook. Of course, just as in the other cookbook there are a couple folks (and their photos and recipes!) that I don't care for and I wish their space was given to my favorites instead, but nonetheless this is a great cookbook and well worth owning for any western fan! One of my favorite recipes is Cheyenne's Favorite Summer Dish (p. 22) by Clint Walker (actor in many films and starred as Cheyenne Bodie in the "Cheyenne" TV show). Check out my profile for the other western cookbook review!

The book contains many excellent recipes from Famous Movie and TV stars. I would recommend that if you like good ole cowboy cooking and food that, you purchase the book. I know you will enjoy the great recipes.

I love cookbooks but this one will get the most use.

My friend who got it as a gift loves it!

My son-in-law loves to read and really needs to get on the outdoor cooking bandwagon, so this was a perfect gift for him.

love this cook book

Great recipes!

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