

A Cowboy In The Kitchen Recipes From Reata And Texas West Of The Pecos

Retro Ranch Antoni in the Kitchen Mad Cowboy A Cowboy in the Kitchen Secret Nights with a Cowboy A Cowboy in the Kitchen Texas Cowboy Cooking The Texas Cowboy Kitchen The Texas Cowboy Kitchen Kenvin Cowboy Camp Cowboy in the Kitchen Cowboy Strong Mercy Watson Fights Crime Betty Jo's Famous Cowboy Cookin' Once Upon a Cowboy A Taste of Cowboy A Cowboy Comes Home Own Your Kitchen Kitchen Cowboys Cowboy Cocktails The Pioneer Woman Cooks Making Great Cowboy Coffee A Cowboy for All Seasons Nothing Too Good for a Cowboy The All-American Cowboy Cookbook Real Life Dinners The Indian in the Cupboard The Cowboy's Cookbook American Cowboy American Cowboy The Texas Cowboy Cookbook A Cowboy Never Quits Under the Cowboy's Control A Cowboy in the Kitchen The Gingerbread Cowboy A Cowboy Firefighter for Christmas Cooking the Cowboy Way Faith, Family & the Feast The Kitchen God's Wife

Retro Ranch

From chuckwagon recipes to dutch-oven favorites for your own campfire, *The Cowboy's Cookbook* features recipes, photos, and lore celebrating the cowboy's role in the shaping of the American West. From songs sung around the campfire after hearty meals of steak, beans, and skillet cornbread to the recipes you'll need to recreate those trailside meals in your own kitchen, this book will get you in touch with the spirit of the Old West.

Antoni in the Kitchen

When sparks fly between a rugged Texas cowboy and a girl next door, a fake engagement starts to feel all too real in this heartwarming romance from a USA Today bestselling author. Alana Carey can out-rope, out-ride, and challenge even the best Texas cowboy. Working on her father's ranch for most of her life has made her tough as nails, but she does have one soft spot -- and his name is Paxton Callahan. And with Pax back in town, Alana's old feelings have returned with a vengeance. But she barely has time to process her attraction for the hunky cowboy before her father falls ill and presents her with an ultimatum. Alana's father wants her married and settled before he passes away, and she isn't about to break a dying man's heart. Paxton Callahan has been in love with Alana since . . . forever, and he's finally ready to stop running from his feelings. It's been ten years since he's seen the sexy cowgirl, and now that he's living next door, the electricity between them is about to set the whole Texas panhandle on fire. When Alana presents him with a crazy proposal -- to pretend to be her fiancé so her father can die in peace -- Paxton can't refuse. But as the faux-wedding day draws near, and her father's health improves, Alana and Paxton must decide whether to commit to the charade or finally admit their love is the real deal. Includes a never-before-published bonus story from Carolyn!

Mad Cowboy

* "Another rollicking addition starring the porcine wonder. . . . Will keep newly independent readers turning the pages.--SCHOOL LIBRARY JOURNAL

(starred review) (ages 6-8) Features an audio read-along! Leroy Ninker is a small man with a big dream: he wants to be a cowboy, but for now he's just a thief. In fact, Leroy is robbing the Watsons' kitchen right this minute! As he drags the toaster across the counter – screeeeech – and drops it into his bag – clannngggg – little does he know that a certain large pig who loves toast with a great deal of butter is stirring from sleep. Even less could he guess that comedy of errors (not to mention the buttery sweets in his pocket) will soon lead this little man on the wild and raucous rodeo ride he's always dreamed of! Nosy neighbors, astonished firemen, a puzzled policeman, and the ever-doting Watsons return for a new tongue-in-snout adventure about Kate DiCamillo's delightfully single-minded pig.

A Cowboy in the Kitchen

Secret Nights with a Cowboy

The stars of the YouTube channel Kent Rollins Cowboy Cooking, authors of the hit cookbook *A Taste of Cowboy*, serve up spins on southern and western favorites, with a side of spiritual values. Real-life cowboy Kent Rollins captivates fans from Branson, Missouri, to the Big Apple with his maverick cooking, country humor, and wisdom. In their heartfelt new book, Kent and Shannon Rollins invite everyone to sit a while at their table. Honey-Chipotle Chicken is hot off the grill. There's Cracklin' Cornbread in the skillet and Cool Cucumber Dill Salad from the garden. Save room for the Homemade Cherry Almond Ice Cream. But first, it's time for grace. Out here, there's no Wi-Fi--just family and friends. The food is lively, but the recipes are relaxed. Kent's inspirational sayings, tales of the range, and cowboy poetry combined with Shannon's stunning photos and quotes from scripture capture faith, hope, and appreciation of life's blessings. So praise the Lord and pass the Cheddar-Jalapeño Biscuits!

A Cowboy in the Kitchen

Although Avery cannot stand to eat the grub, is allergic to horses and gets rope burns from lassos, he learns at cowboy camp that he possesses the most important cowboy quality.

Texas Cowboy Cooking

Cowboys may be tough and gritty, but their beverages can be as smooth and refreshing as a mornin' sunrise. "Fishin' with a Worm," "Drugstore Cowboy Shake," "Branding Iron" -- these are just a few of the thirst-quenching libations served up in *COWBOY COCKTAILS*, the best drink collection this side of the muddy Mississippi. Step into the world of hot days, hard work, and dusty afternoons, and treat yourself to a bona fide cowboy cocktail straight from the heart of Texas. This is the perfect partner to the cookbook *A COWBOY IN THE KITCHEN* by Grady Spears. From the Trade Paperback edition.

The Texas Cowboy Kitchen

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.

The Texas Cowboy Kitchen

A haute take on one of America's most traditional cuisines--that of the Texas ranch. Don't be thinking this book is just full of ribs, beans, and biscuits . . . unless, of course, you're thinkin' South Texas Venison Ribs with Peanut Dipping Sauce, Black Bean Nachos with Chargrilled Chicken, and West Texas Biscuit Pudding with Southern Comfort en Glace. You see, at the Reata Restaurant in West Texas, hot chef Grady Spears is cooking cowboy cuisine with an emphasis on the cuisine. Filled with fresh, strong flavors, fascinating ranch memorabilia (these Texans take their history seriously!), gorgeous full-color food photography, and truly marvelous, utterly real food, this is American cooking at its kick-off-your-boots-and-get-down-to-business greatest. From the Hardcover edition.

Kenvin

These hardworking cowboys give everyone a second chance When single mom Jessica Cook is at the end of her rope, she takes her 16-year-old daughter to Turn Around Ranch. The ranch has a great reputation for teen therapy, and Jessica prays there's room there for her and Chloe. Wade Dawson's first priority is to keep the ranch afloat to help teens and their families. But he can't seem to keep his boundaries when it comes to Jessica—she's talked her way into a job on the ranch so she can stay near her daughter and her tenacity and courage are truly impressive. Not to mention she's a natural beauty and sparks fly whenever he's in her vicinity. But as one crisis after another befalls the ranch, Wade is going to have to decide whether he can afford to let a woman get under his skin

Cowboy Camp

After years of being the black sheep, an unexpected inheritance has finally drawn Caleb Terrell home. But that doesn't mean the cowboy-turned-CEO plans to settle down on his family's Colorado ranch. His single-minded goal is to sell and get out until he's reunited with the sexy girl next door, Mandy Jacobs.

Her mere presence reminds him of happier times. Denying Mandy seems impossible, but seducing her can lead only to heartbreak. There's no room in Caleb's agenda for such a delectable distraction. Because once he gives in to temptation, he may not be able to walk away.

Cowboy in the Kitchen

Howdy pardners Welcome to the Retro Ranch, a place where Stetson-clad mavericks wrangle longhorns by day and chow at the chuck wagon by night. Retro Ranch: A Roundup of Classic Cowboy Cookin' is a complete guide to cowboy cooking featuring hearty, simple ingredients for gourmet grub in the back country. From dinner favourites to delicious desserts, leaving the comforts of the kitchen has never been easier. Vintage western images, ranch-hand lingo, and a Dutch oven tutorial combine to make this a must-have for any cowboy cook. With boot-scootin' breads and six-shooter soups and sides, you'll be rustling up hearty vittles in no time. Simple, easy-to-find ingredients will have you covered whether you're aiming to recreate campfire cooking in the kitchen or heading out on the open trail. With recipes like breads, stews, taters, cakes, and more even the slickest city slicker feel at home on the range.

Cowboy Strong

A princess on-the-run finds sanctuary where she least expects it After nearly dying in an assassination attempt, Princess Alessandra of Glorvaird escapes to a place no one would ever think to look for her: small town Oklahoma and a ranch staffed by a herd of wooly, uncouth cowboys. One cowboy in particular gets under her skin, until she sees his softer side. She knows this interlude can't last forever, but that doesn't stop her from wishing it might Former Navy SEAL Gideon Hale might've rescued the princess from freezing to death, but the soldier doesn't trust easily-or at all-especially when his gut tells him Alessandra is keeping secrets. But as Alessandra begins to fit into his life, he discovers another side to the princess-one that he can't help but like. When Alessandra's enemies close in, Gideon must fight to save the woman who has become so much more than a princess Once Upon a Cowboy is a contemporary western retelling of the Snow White fairytale and Book 1 in the Cowboy Fairytales series. Other books include: Cowboy Charming The Toad Prince

Mercy Watson Fights Crime

AN ARTIST'S KITCHEN FOOD, ART & WISDOM OF A BOHEMIAN COWBOY This elegant book is part memoir and part cookbook. It is centered around growing, preparing, and eating locally with family and friends, highlighting the author's western farm and ranch culture in Utah. Lushly illustrated with stunning original paintings and artwork, and accompanied by bits of rural wisdom and lore, this is a book to be used as well as savored. Kenvin Lyman (1942-2011) was a cook, wine maker, organic farmer and gardener, author, international illustrator, fine artist, and singer/songwriter. He worked with some of the leading creative figures and prominent companies in many fields, including John Cage, The Grateful Dead, Carlos Santana, Led Zeppelin, Stevie Wonder, Earth Wind and Fire, CBS Records, CBS Television, NBC Television, ABC Television, Levis, Coca-Cola, Paramount Studios, and Columbia Pictures.

Betty Jo's Famous Cowboy Cookin'

McClelland & Stewart edition published 1978.

Once Upon a Cowboy

Full of magic and appealing characters, this classic novel takes readers on a remarkable adventure. It's Omri's birthday, but all he gets from his best friend, Patrick, is a little plastic Indian toy. Trying to hide his disappointment, Omri puts the Indian in a metal cupboard and locks the door with a mysterious skeleton key that once belonged to his great-grandmother. Little does Omri know that by turning the key, he will transform his ordinary plastic Indian into a real live man from an altogether different time and place! Omri and the tiny warrior called Little Bear could hardly be more different, yet soon the two forge a very special friendship. Will Omri be able to keep Little Bear without anyone finding out and taking his precious Indian from him?

A Taste of Cowboy

Real cowboys can ride, shoot, rope . . . and cook! Whether they are riding the range under a blazing Texas sun or a cool Montana moon, or working on a hollywood sound stage, cowboys and cowgirls can work up a hearty appetite. The All-American Cowboy Cookbook is filled to the brim with favorite recipes from the country's most famous western stars—from the Silver Screen and television to rodeo heroes and cooks on real working ranches, as well as recipes from some of the best cowboy balladeers ever to lasso a microphone. Inside you will find a variety of cowboy fare—from John Wayne's favorite grits recipe to James Arness's Gunsmokin' Chili and Clint Eastwood's Spaghetti Western. Here too are chicken and dumplings from Roy Rogers, chilies rellenos from James Garner, and cherished family recipes from Annie Oakley star Gail Davis. There's much more including a breakfast delight from Gregory Peck, Walter Brennan's clam showder, and Gene Autry's delicious peanut butter pie. Singers George Strait, Johnny Cash, Waylon Jennings, and Michael Martin Murphey are among those who have shared their mouth-watering recipes. And your taste buds will giddyup for recipes from Brooks & Dunn, Patsy Montana, Randolph Scott, the Sons of the Pioneers and a corral full of more than 150 other cowboy stars. Loaded with nearly 200 classic photographs and saddlebags full of Old West memories and fun trivia teasers, The All-American Cowboy Cookbook is sure to cause a stampede to the dinner table when you holler, "Come and git it!"

A Cowboy Comes Home

Discover the power of family in this uplifting quartet by New York Times bestselling author Maisey Yates, USA TODAY bestselling author Caitlin Crews, Nicole Helm and Jackie Ashenden. June Gable left each of her four granddaughters a handwritten bequest—to spend a season at her beloved farmhouse in Jasper Creek, Oregon, before they sell it. These cousins were once as close as sisters, but time and family betrayals have pushed them apart. In spring, polished city girl Keira must find her country roots—and reconnect with an old flame. In the summer, tough tomboy JJ needs to tap into her softer side while helping a single dad and his daughters. Cheerful dreamer Lila has to help coordinate the town craft fair in autumn, under the stern eye of the handsome

cowboy she loved as a girl. And as winter falls, headstrong, independent Bella must learn to ask for help from the one man she believes she can never have. The four cousins will have to confront secrets from the past, deal with old wounds they'd rather hide, and tangle with their hardheaded cowboys before they can find love, healing and the true meaning of family...

Own Your Kitchen

Book #1 in Smokin' Hot Cowboys Warm up this Christmas with a sexy cowboy firefighter who knows how to ignite flames as well as put them out He's hotter than a wildfire Trey Duval is a rancher, proud as can be of his Wildcat Ranch. He's also the top volunteer firefighter of Wildcat Bluff, Texas, the town that pulls out all the stops for its Christmas festivities. City girl Misty Reynolds comes to Wildcat Bluff just in time to help Trey put out a suspicious fire, leading him to dub her his "Christmas angel." Unfortunately, Misty's past has left her with terrible memories of fire, and of Christmastime. As the two are thrown together again and again, Trey finds himself wanting Misty more and more, and Misty feels stronger and braver when Trey is around. Though their trust grows slowly, their passion for each other is burning hot Praise for Belle Gone Bad: "Head-butting, heart-stopping, smoking hot romance!"-Carolyn Brown, New York Times bestselling author

Kitchen Cowboys

In this follow-up to her spectacular bestselling debut *Cook Like a Rock Star*, Food Network chef and host Anne Burrell shows you not just how to keep rocking in the kitchen, but how to cook like you own it. Taking control in the kitchen means mastering flavors and constantly keeping an eye on what Anne calls "QC" (quality control). It starts with learning the power of great ingredients (how quality olive oil and salt can transform an everyday dish), understanding the tools in your kitchen, and getting your mise en place ready before diving into a recipe. Anne shows you how to apply these skills to a slew of delicious, high-brow/low-stress recipes that get you out of a cooking rut, so you can keep surprising yourself in the kitchen. POC (piece of cake)! Try out your new skills with classic bistro fare, such as Grilled Hanger Steak, Fish and Chips, or simple dishes, like Mushroom Soup with Bacon, and Shrimp in Garlic Oil and Chiles. Master roasting with a Hawaiian pork dish, have fun with spices making chicken roti, for a casual bite there's her Sicilian Tuna, Caponata, Provolone & Arugula Panino. Each dish—whether firsts, seconds, sides, brunch, sandwiches or desserts—is accessible yet teaches a range of techniques and embraces tantalizing flavors. And they all share Anne's secrets to great home cooking. Here is Anne at her most personal—complete with her enthusiastic, sassy approach to how to get the most out of ingredients and whip up irresistibly delicious dishes that she likes to cook at home. So cook these recipes, master them, and then you will OWN YOUR KITCHEN!

Cowboy Cocktails

"Giddyup, giddyup as fast as you can. You can't catch me, I'm the Gingerbread Man!" The Gingerbread Cowboy can run from the rancher, he can dash past the javelinas, and he can giddyup right by the cattle grazing on the mesa. But what happens when he meets a coyote sleeping in the sun? Janet Squires and Holly Berry retell this classic tale with a Wild Western flair, filled with rodeo-romping fun.

The Pioneer Woman Cooks

"Grady's probably the only guy I know who could dress up a Frito pie and make it look pretty, and the only cook who'd think of marinating skirt steak in Dr. Pepper. . . . [He is equally] at ease in a worn pair of leather chaps as he is wielding a saute pan."—Nolan Ryan, Baseball Hall of Fame pitcher and lifelong cowboy

As at home on the coffee table as it is on the kitchen counter, this definitive cowboy cookbook features historical essays and photographs depicting life on the Chisholm Trail alongside recipes that reinvent cowboy cuisine. Cowboy-turned-chef Grady Spears reinvents chuckwagon dishes from Barbecued Quail Tamales to Pork Tenderloin with Watermelon Salsa to Butterscotch Pie by elevating them to haute cowboy cuisine. Equal parts cookbook, history lesson, and photographic essay, *The Texas Cowboy Kitchen* blends Spears's distinctive culinary recipes with June Naylor's narrative of life on the Chisholm Trail and Erwin E. Smith's award-winning black-and-white cowboy photography and four-color culinary shots. Divided into 10 chapters ranging from "Campfire Cocktails" to "Things You Don't Rope" to "Chuckwagon Secrets," *The Texas Cowboy Kitchen* contains 100 original recipes perfected at Spears's renowned former restaurants, the Chisholm Club in Fort Worth, Texas, and the Nutt House Restaurant in Granbury, Texas—both of which satisfied wagonloads of hungry customers.

Making Great Cowboy Coffee

Told by the man who kicked off the infamous lawsuit between Oprah and the cattlemen, *Mad Cowboy* is an impassioned account of the highly dangerous practices of the cattle and dairy industries. Howard Lyman's testimony on *The Oprah Winfrey Show* revealed the deadly impact of the livestock industry on our well-being. It not only led to Oprah's declaration that she'd never eat a burger again, it sent shock waves through a concerned and vulnerable public. A fourth-generation Montana rancher, Lyman investigated the use of chemicals in agriculture after developing a spinal tumor that nearly paralyzed him. Now a vegetarian, he blasts through the propaganda of beef and dairy interests—and the government agencies that protect them—to expose an animal-based diet as the primary cause of cancer, heart disease, and obesity in this country. He warns that the livestock industry is repeating the mistakes that led to Mad Cow disease in England while simultaneously causing serious damage to the environment. Persuasive, straightforward, and full of the down-home good humor and optimism of a son of the soil, *Mad Cowboy* is both an inspirational story of personal transformation and a convincing call to action for a plant-based diet—for the good of the planet and the health of us all.

A Cowboy for All Seasons

Nothing Too Good for a Cowboy

With the same narrative skills and evocative powers that made her first novel, *The Joy Luck Club*, a national bestseller, Tan now tells the story of Winnie Louie, an aging Chinese woman unfolding a life's worth of secrets to her suspicious, Americanized daughter.

The All-American Cowboy Cookbook

Cowboy cooking isn't fancy, but once you've had the real thing you don't forget it. Tom Perini cut his teeth in the ranching business and accumulated the kind of cooking know-how and recipe arsenal that just can't be taught. His authentic "chuck" bridges the gap between life on the trail and in the backyard. From Jalepeno Bites to Ranch-Roasted Ribeye to Tom's classic Bread Pudding with Whiskey Sauce, Texas Cowboy Cooking is chock full of recipes for everything from a light lunch to a holiday feast. And with each dish, he serves a generous helping of personality and more than a smattering of cowboy lore. Book jacket.

Real Life Dinners

The Indian in the Cupboard

Accompanied by entertaining stories and poetry, an authentic cowboy and TV veteran presents a guide to comfort food that gets creative with pantry ingredients to create such dishes as Sweet Heat Chopped Barbecue Sandwiches and Bread Pudding With Whisky Cream Sauce. 35,000 first printing.

The Cowboy's Cookbook

The food guru and breakout star of the Netflix smash hit Queer Eye unveils the stylishly accessible, healthy recipes fans have been waiting for

American Cowboy

A haute take on one of America's most traditional cuisines--that of the Texas ranch. Don't be thinking this book is just full of ribs, beans, and biscuits . . . unless, of course, you're thinkin' South Texas Venison Ribs with Peanut Dipping Sauce, Black Bean Nachos with Chargrilled Chicken, and West Texas Biscuit Pudding with Southern Comfort en Glace. You see, at the Reata Restaurant in West Texas, hot chef Grady Spears is cooking cowboy cuisine with an emphasis on the cuisine. Filled with fresh, strong flavors, fascinating ranch memorabilia (these Texans take their history seriously!), gorgeous full-color food photography, and truly marvelous, utterly real food, this is American cooking at its kick-off-your-boots-and-get-down-to-business greatest. From the Hardcover edition.

American Cowboy

Published for devotees of the cowboy and the West, American Cowboy covers all aspects of the Western lifestyle, delivering the best in entertainment, personalities, travel, rodeo action, human interest, art, poetry, fashion, food, horsemanship, history, and every other facet of Western culture. With stunning

photography and you-are-there reportage, American Cowboy immerses readers in the cowboy life and the magic that is the great American West.

The Texas Cowboy Cookbook

Texas cowboys are the stuff of legend — immortalized in ruggedly picturesque images from Madison Avenue to Hollywood. Cowboy cooking has the same romanticized mythology, with the same oversimplified reputation (think campfire coffee, cowboy steaks, and ranch dressing). In reality, the food of the Texas cattle raisers came from a wide variety of ethnicities and spans four centuries. Robb Walsh digs deep into the culinary culture of the Texas cowpunchers, beginning with the Mexican vaqueros and their chile-based cuisine. Walsh gives overdue credit to the largely unsung black cowboys (one in four cowboys was black, and many of those were cooks). Cowgirls also played a role, and there is even a chapter on Urban Cowboys and an interview with the owner of Gilley's, setting for the John Travolta--Debra Winger film. Here are a mouthwatering variety of recipes that include campfire and chuckwagon favorites as well as the sophisticated creations of the New Cowboy Cuisine: • Meats and poultry: sirloin guisada, cinnamon chicken, coffee-rubbed tenderloin • Stews and one-pot meals: chili, gumbo, fideo con carne • Sides: scalloped potatoes, onion rings, pole beans, field peas • Desserts and breads: peach cobbler, sourdough biscuits, old-fashioned preserves Through over a hundred evocative photos and a hundred recipes, historical sources, and the words of the cowboys (and cowgirls) themselves, the food lore of the Lone Star cowboy is brought vividly to life.

A Cowboy Never Quits

Fun, fresh, and fast recipes for family dinners from the founder of The Chic Site, a lifestyle website, and the author of Upscale Downhome and New York Times bestseller Girl, Wash Your Face. Real life isn't a series of stylized air-brushed photos. It's crazy, chaotic, beautiful, and funny, and it can knock you right off balance. But cooking and eating as a family has always been at real life's core. Making sure your family is fed makes a day a success, and truly taking the time to give them something wholesome and delicious is the ultimate pleasure. Based on meals Hollis makes for her hungry husband, three sons, and baby daughter, Real Life Dinners bursts with over 80 photos and recipes including: Breakfast Quesadillas Toast Nine Ways Freeze-Ahead Breakfast Sandwiches Taco Tuesday Crispy Sweet Potato Bake Lemon-Pesto Chicken Slow Cooker Loaded Potato Soup Rach's Spice Blends Rachel Hollis' Real Life Dinners is a cookbook that fits into your real daily life.

Under the Cowboy's Control

COOKING UP AN INSTANT FAMILY Rancher West Montgomery thought he needed Annabel Hurley's help just with cooking lessons. But the widowed single dad required more than great culinary skills to secure custody of his young daughter. Her maternal grandparents wanted little Lucy in a more stable environment. What could be more perfect than West's loving home...with his new wife? Marry West Montgomery? That had once been Annabel's dream...until West had up and wed someone else. But now the cowboy needed her help—and was willing to save her family's business in return. She'd do anything to keep Hurley's Homestyle Kitchen open. Still, living in the same house with West, and adding his adorable daughter into the mix? This was surely a recipe for another broken heart.

A Cowboy in the Kitchen

Selena Taylor is an American citizen determined to find her grandparents after she loses her family to the violence of the drug cartel in Mexico. Crossing the border into Texas turns out to be the easy part. Virtually penniless and enticingly innocent, she soon finds herself at the mercy of Travis Blake. Travis is a hard-working, self-made rancher that has never known love or softness of any kind. His only use for women is sexual, and Selena is caught on his ranch with no way out. While Selena plots her escape from his control, Travis ruthlessly and methodically tightens his possession and makes it impossible for her to leave. The struggle that follows is a clash of wills that pits purity against passion, virtue against vice and love against lust.

The Gingerbread Cowboy

"Grady's probably the only guy I know who could dress up a Frito pie and make it look pretty, and the only cook who'd think of marinating skirt steak in Dr. Pepper. . . . [He is equally] at ease in a worn pair of leather chaps as he is wielding a saute pan."—Nolan Ryan, Baseball Hall of Fame pitcher and lifelong cowboy As at home on the coffee table as it is on the kitchen counter, this definitive cowboy cookbook features historical essays and photographs depicting life on the Chisholm Trail alongside recipes that reinvent cowboy cuisine. Cowboy-turned-chef Grady Spears reinvents chuckwagon dishes from Barbecued Quail Tamales to Pork Tenderloin with Watermelon Salsa to Butterscotch Pie by elevating them to haute cowboy cuisine. Equal parts cookbook, history lesson, and photographic essay, *The Texas Cowboy Kitchen* blends Spears's distinctive culinary recipes with June Naylor's narrative of life on the Chisholm Trail and Erwin E. Smith's award-winning black-and-white cowboy photography and four-color culinary shots. Divided into 10 chapters ranging from "Campfire Cocktails" to "Things You Don't Rope" to "Chuckwagon Secrets," *The Texas Cowboy Kitchen* contains 100 original recipes perfected at Spears's renowned former restaurants, the Chisholm Club in Fort Worth, Texas, and the Nutt House Restaurant in Granbury, Texas—both of which satisfied wagonloads of hungry customers.

A Cowboy Firefighter for Christmas

From the moment Gillian Moore set foot in Temple Territory, she knew it was the perfect place to open her boutique hotel. The fact that it's also the ancestral home of currently out-of-work Texas cooking sensation Hunt Temple seems like fate. With the cowboy chef in her kitchen, success is practically guaranteed. Too bad their visions of his family land couldn't be further apart. Hunt can't let Gillian destroy his family legacy, not before he and his brothers have a chance to rebuild it. Hunt's prepared to challenge Gillian at every step and make sure she embraces the local Texas flavor. But despite their differences, they make an amazing team. And not just in business. Yet when Hunt's own opportunity knocks, even Texas may not be big enough for both of their careers.

Cooking the Cowboy Way

USA Today bestseller Caitlin Crews returns to Cold River, CO, and cowboys, with an emotional second chance romance in *Secret Nights with a Cowboy*,

the stunning first installment in her new Kittredge Ranch series. A man holding on Riley Kittredge has always known exactly what he wanted. His land, his horses. His woman. He met and married Rae Trujillo far too young, and their young love combusted right after they said their vows. But their passion has never managed to burn itself out. Yet when Rae shows this time, it's not a night of pleasure she demands, but a divorce. A woman letting go Rae should have moved on a long time ago. She knows she and Riley just don't work. They might make great lovers, but that doesn't make a marriage. And now Rae wants a new life, complete with a baby. But when her husband offers to be a father, to give her the family she's always secretly desired, she and Riley will both have to face demons from their past—and choose love over fear at last. “Loaded with charming characters [and] wit, will win the heart of any romance fan.”—Publishers Weekly (starred review) on *A True Cowboy Christmas*

Faith, Family & the Feast

My name is Ree. Some folks know me as The Pioneer Woman. After years of living in Los Angeles, I made a pit stop in my hometown in Oklahoma on the way to a new, exciting life in Chicago. It was during my stay at home that I met Marlboro Man, a mysterious cowboy with steely blue eyes and a muscular, work-honed body. A strict vegetarian, I fell hard and fast, and before I knew it we were married and living on his ranch in the middle of nowhere, taking care of animals, and managing a brood of four young children. I had no idea how I'd wound up there, but I knew it was exactly where I belonged. *The Pioneer Woman Cooks* is a homespun collection of photography, rural stories, and scrumptious recipes that have defined my experience in the country. I share many of the delicious cowboy-tested recipes I've learned to make during my years as an accidental ranch wife—including Rib-Eye Steak with Whiskey Cream Sauce, Lasagna, Fried Chicken, Patsy's Blackberry Cobbler, and Cinnamon Rolls—not to mention several "cowgirl-friendly" dishes, such as Sherried Tomato Soup, Olive Cheese Bread, and CrÈme Brûlée. I show my recipes in full color, step-by-step detail, so it's as easy as pie to follow along. You'll also find colorful images of rural life: cows, horses, country kids, and plenty of chaps-wearing cowboys. I hope you get a kick out of this book of mine. I hope it makes you smile. I hope the recipes bring you recognition, accolades, and marriage proposals. And I hope it encourages even the most harried urban cook to slow down, relish the joys of family, nature, and great food, and enjoy life.

The Kitchen God's Wife

Published for devotees of the cowboy and the West, *American Cowboy* covers all aspects of the Western lifestyle, delivering the best in entertainment, personalities, travel, rodeo action, human interest, art, poetry, fashion, food, horsemanship, history, and every other facet of Western culture. With stunning photography and you-are-there reportage, *American Cowboy* immerses readers in the cowboy life and the magic that is the great American West.

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