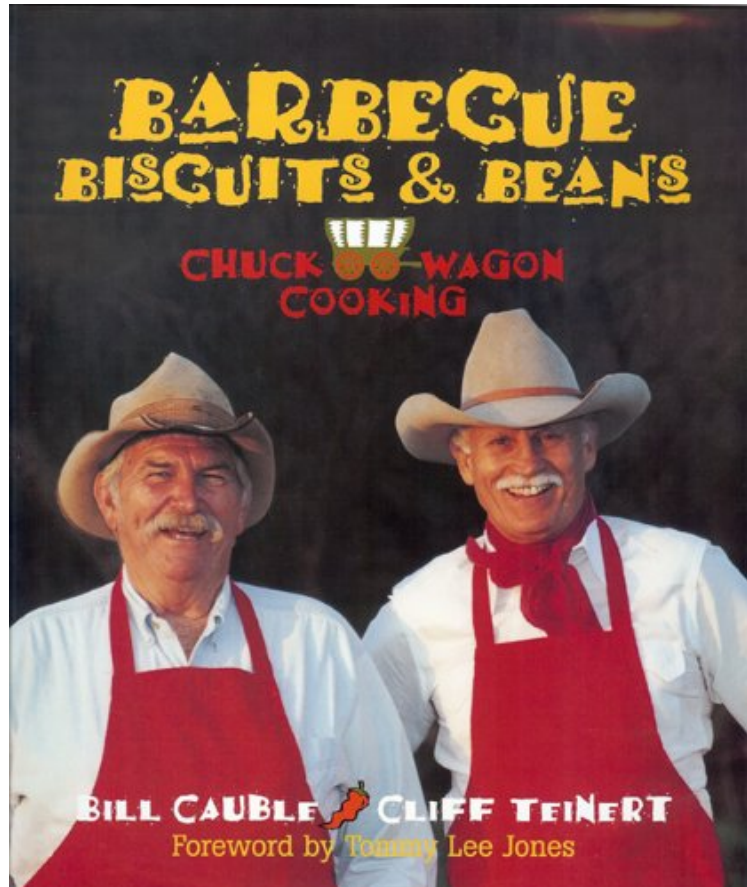


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## Barbecue, Biscuits, and Beans: Chuckwagon Cooking

*Bill Cauble, Cliff Teinert*

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**Bill Cauble, Cliff Teinert : Barbecue, Biscuits, and Beans: Chuckwagon Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Barbecue, Biscuits, and Beans: Chuckwagon Cooking:

0 of 0 people found the following review helpful. Great book! It's got a good weightBy CustomerGreat book! It's got a good weight, the pages aren't thin but have a nice gloss. Classic cowboy recipes, fun stories and beautiful pics. Recipe for Lamshead ranch dressing is outstanding. A perfect gift for anyone who likes authenticity in food and in people.0 of 0 people found the following review helpful. Top notch meals and such. A real quality cook book. Can't go wrong. Buy one for a cook you may know.By RWLoved it. I gave it to a rancher friend. She loves to cook, and I love to eat her cooking. The picture of the Prime Rib Roast will make you want to eat the picture. Many great mouth watering things to make in this excellent cook book. It is even great for a "coffee table" book.0 of 0 people found the following review helpful. A home run cook bookBy Richard A.Just received the end of last week great pictures and stories and some really good looking reciepies can hardly wait to start using the book

Recipes and preparation secrets for all-time favorite chuck wagon dishes, from trailside to elegant, are featured in this

cookbook. Tasty dishes include a bounty of beef and game, vegetables, homemade breads, and delectable desserts.

From Publishers Weekly Cauble and Teinert are serious about turning chuck wagon cooking into a regional art form. Together, they helped found the Western Chuck Wagon Association. Teinert runs a catering service; Cauble cooked for a working ranch. In the introduction to the 180 recipes rounded up for this collection, Cauble identifies the challenges of his craft: "Cowboys like meat, beans, potatoes and bread. They like corn. Some will eat a green vegetable, especially if it's fried. They want Ranch dressing, even if it's from a bottle." Thus, ingredients for these dishes are always hearty and often abundant, with the quirky exceptions of Mountain Oysters and Baked Dove in Gravy. Cookware, when needed, is preferably cast iron. Part of the fun here is the enormous portion sizes: Roasted Suckling Pig calls for a 15- to 25-pound oinker ("scalded and scraped") and a coffee can to support its body cavity; it serves 15 to 20. SOB Stew uses up all the innards of a suckling calf, and the recipe ends with, "Add brains 15 minutes before serving." Saner classics abound, too: Chicken Fried Steak, Chili, Buttermilk Biscuits and Vanilla Ice Cream. Sauces, mops and rubs are essential for many of the entrees and the authors provide plenty of suggestions, including a complex Jalapeño Raspberry Sauce with mango nectar, as well as a basic Barbecue Mop with Worcestershire sauce, vinegar sugar and spices. The brief foreword by Tommy Lee Jones is somewhat lackluster, but the book's photos are wildly Western without being cliché. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "A cookbook . . . worthy of a place in any modern kitchen." -- Texas Monthly "Cauble and Tienert are serious about turning chuckwagon cooking into a regional art form." -- Publisher's Weekly "Worthy of a place in any modern kitchen." -- Southern Living "You don't have to herd cattle to eat high on the hog." -- Amy Diaz, HippoPress - Manchester

About the Author Bill Cauble has served as chairman of the board of the Ranching Heritage Center Museum and Foundation, is currently chairman of the board of the Fort Griffin Fandangle, Albany, Texas, and is a board member of the Old Jail Art Center and Museum in Albany. As a caterer and ranching manager, he is also renowned as a creative chuck wagon cook. Cliff Teinert has cooked for three presidents and a queen, and is the founder of a catering business, taking the chuck wagon from a working ranch to parties, conferences, and other events.