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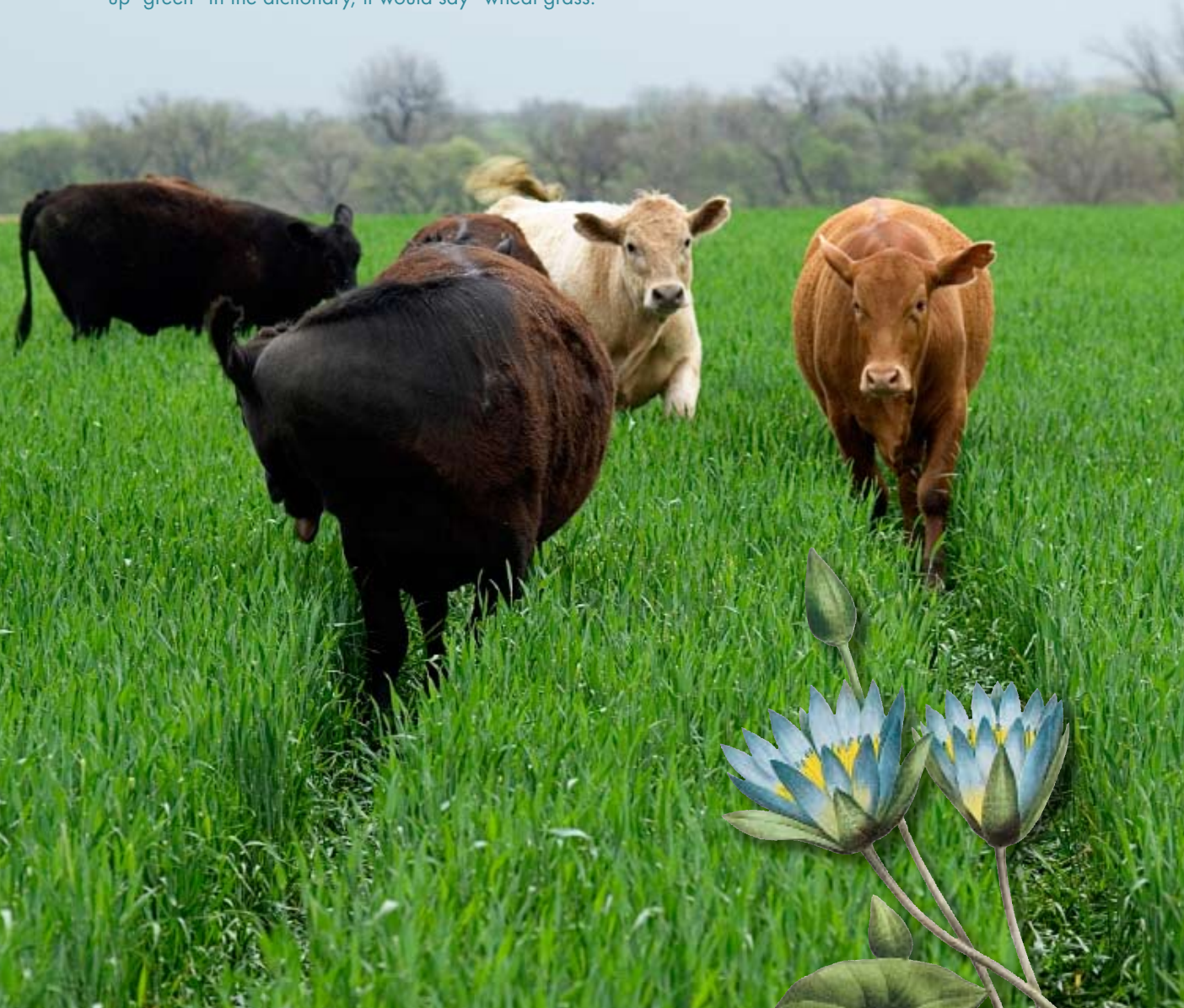
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# WHEAT PASTURE

In addition to our working cattle ranch in northern Oklahoma, we have a wheat farm in the southern part of the state. But rather than harvest the wheat, we use it to graze young cattle during the winter months.

The bright green wheat grass is nutritious and fattening, and cattle on wheat are among the happiest creatures on earth. I'm continually amazed at its thickness and density and saturated color—if you looked up "green" in the dictionary, it would say "wheat grass."





# RIB-EYE STEAK WITH WHISKEY CREAM SAUCE

*Makes 2 servings*

While Marlboro Man and the cowboys generally prefer their steaks unadorned, I love mine with flavorful sauces and savory toppings. I'm always searching for delicious new ways to decorate my steak, and this sauce—an extra rich combination of whiskey and cream—is one of my all-time favorites. With a side of simple roasted potato wedges, this is about as good as it gets.

**5 tablespoons butter**

**3 tablespoons diced onion**

**¼ cup whiskey**

**¼ cup beef stock or broth**

**Dash of salt**

**Freshly ground black pepper**

**¼ cup light cream**

**2 rib-eye steaks**



**1.** Begin by melting 2 tablespoons of the butter over medium heat in a small skillet. Add the onion and cook until brown, about 4 minutes.



**2.** When the onion is brown, turn off the burner temporarily so you won't ignite your kitchen or yourself.



**4.** As soon as the whiskey evaporates, turn the burner on medium and pour in the beef stock or broth.



**3.** Pour in the whiskey.



**5.** Add salt and freshly ground black pepper.



**6.** Now, whisk in another tablespoon of butter.



**10.** Allow to simmer on very low heat while you prepare the steaks. Stir occasionally.



**13.** Spoon the sauce over the steak . . . and don't skimp! You want to taste the deliciousness.



**7.** Allow the mixture to bubble for 30 seconds, then reduce the heat to low.



**11.** Melt the remaining 2 tablespoons butter in a large skillet over medium-high heat. Generously salt and pepper the steak on both sides, then add it to the hot skillet.



**14.** Mmmmm. It doesn't get much better than this.



**8.** Over low heat, pour in the cream.



**12.** For medium rare, cook for 2 minutes on each side for a thin steak, or 3 to 4 minutes on each side for a thick steak. Place the steak on a plate and keep warm. Repeat with the other steak.



**9.** Whisk, adding more cream if the mixture looks too brothy.

(Feel free to cook both steaks at once in the same skillet, if you prefer.)



I'd be lying if I said I didn't eat the leftover sauce by the spoonful. I'm just being honest here.



# EDNA MAE'S SOUR CREAM PANCAKES

*Makes about twelve 4-inch pancakes*

Marlboro Man's grandmother Edna Mae spent years cooking daily for cowboys and loves this recipe for sour cream pancakes. They're lighter than the average pancake, and are impossibly easy to whip up on Saturday morning . . . or any morning, for that matter.

**1 cup sour cream**

**1 teaspoon baking soda**

**½ teaspoon vanilla extract**

**7 tablespoons all-purpose flour**

**½ teaspoon salt**

**Butter**

**1 tablespoon sugar**

**2 large eggs**

**Maple or pancake syrup**



**1.** Place an iron skillet or griddle over medium-low heat. You want it to get nice and hot.



**2.** Place the sour cream in a medium bowl. It's the top-secret ingredient. Actually, it's not top secret at all. But I like hyperbole. Dump in the flour, sugar, baking soda, and salt.



**3.** Stir together very, very gently. I stop short of the mixture being totally combined. You want the pancakes to have some interesting texture.



**4.** Whisk the eggs in a separate bowl.



**5.** Add the vanilla and stir to combine.



**6.** Pour the egg mixture into the sour cream/flour mixture.



**7.** Stir together gently. Don't worry about the mixture being totally combined; a little white and yellow swirling is fine!



**8.** Melt about a tablespoon of butter in the skillet.

Pour the batter into the skillet ¼ cup at a time.



**9.** Cook for 1 to 1½ minutes, then flip the pancakes over. Cook for another 45 seconds and remove to a plate. Repeat with the remaining batter.



**10.** Stack the pancakes as high on a plate as your appetite dictates. See how high you can go—take it on as a personal challenge!

**11.** Top with plenty of butter and maple syrup and eat to your heart's desire.



# AND I DO MEAN “WILD”

Wild horses are nothing like our tame, well-bred ranch horses. Instinct causes them to react erratically and suddenly at the slightest unexpected sound: an airplane flying by, a car horn . . . or the sneeze of a photographer sitting on the ground, trying to mind her own business.

Wild horses don't understand human sneezes!

Now if you'll excuse me, I think I hear my mommy calling.

