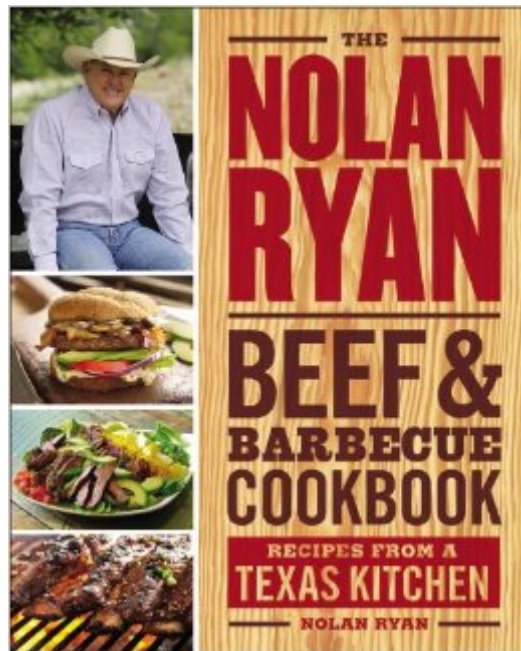


The book was found

The Nolan Ryan Beef & Barbecue Cookbook: Recipes From A Texas Kitchen



Synopsis

Authentic, easy-to-prepare Texas beef and BBQ recipes from Baseball Hall of Famer and cattle rancher Nolan Ryan. Legendary pitcher Nolan Ryan grew up in Texas and early on developed a passion for cattle ranching that rivaled his interest in baseball. His first cookbook offers 75 recipes for sizzling T-bone and rib-eye steaks, mouthwatering burgers, slow-cooked barbecue ribs, and more. Working with chef Cristobal Vazquez, Nolan presents a fresh take on the Tex-Mex standards of his childhood. The book includes family recipes for Sunday roasts and brisket, savory side dishes, and a few favorite desserts as well, including Ruth Ryan's Special Occasion Carrot Cake. In the accompanying texts Nolan shares his love of the food of the Southwest and the lessons he's learned in a remarkable career in baseball and in cattle ranching.

Book Information

Hardcover: 180 pages

Publisher: Little, Brown and Company (May 6, 2014)

Language: English

ISBN-10: 0316248266

ISBN-13: 978-0316248266

Product Dimensions: 8.5 x 1 x 10.5 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (40 customer reviews)

Best Sellers Rank: #258,885 in Books (See Top 100 in Books) #64 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest](#) #167 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #192 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

Customer Reviews

I read a lot of cookbooks, and there are some wonderful ones out there, but if you like to cook on the grill, this is a delight, especially if you're a baseball fan and have admired Nolan Ryan for his athletic ability. The pictures are gorgeous, and he collaborated with the chef of the Texas Rangers to make sure his family favorites were reader-friendly. There is enough story to go along with each one so we know why it was selected and when to use it. We've already tried one of the rubs, and it was delicious. My grill-loving son-in-law was delighted to get this book for his birthday.

Without a doubt the best cookbook ever published on the link between Texas and Mexico

gastronomy, with the insights of a cattle rancher and Texas native (Nolan Ryan), and the excellent recipes from a chef from Northern Mexico who understands the nuances of spice and flavor. Easy to use in an indoor or outdoor kitchen, with beautiful photos and some cool anecdotes from Ryan and his family.

Enjoyed all the stories and recipes! Nolan Ryan is a Texas legend and rancher and I can't wait to try my hand at some of these recipes. It's a good one!

These are great recipes, most things I have on hand, no extra trips to grocery. Always a fan of Nolan Ryan.

Very cool book!!!! Bought for my son who's name of Nolan we picked from Nolan Ryan. Very big baseball family.

I really like the pictures, just looking at them makes you so hungry

This is an excellent book and well written. However, I feel that the emphasis on Hispanic recipes is too extensive. Wish Nolan had concentrated on more Western fare.

Great recipes . I can't wait to try them. Easy to follow and daily ingredients to get at the store :)

[Download to continue reading...](#)

The Nolan Ryan Beef & Barbecue Cookbook: Recipes from a Texas Kitchen The Texas Cookbook: From Barbecue to Banquet—an Informal View of Dining and Entertaining the Texas Way (Great American Cooking Series) Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, Revised & Updated with 32 New Recipes! How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pit Bosses Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game Pickers and Poets: The Ruthlessly Poetic Singer-Songwriters of Texas (John and Robin Dickson Series in Texas Music, sponsored by the Center for Texas) German Seed in Texas Soil: Immigrant Farmers in Nineteenth-Century Texas (Texas Classics) Meet Sidney Nolan The Fictional Christopher Nolan William F. Nolan's Logan's Run - Last Day: A Radio Dramatization The Prophets of Smoked Meat: A Journey Through Texas Barbecue The Hell's

Kitchen Cookbook: Recipes from the Kitchen Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) The Art of Living According to Joe Beef: A Cookbook of Sorts The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue \$266 Million Winning Lottery Recipes: L&L Hawaiian Barbecue Cookbook From Tea Cakes to Tamales: Third-Generation Texas Recipes (Clayton Wheat Williams Texas Life Series) Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How)

[Dmca](#)