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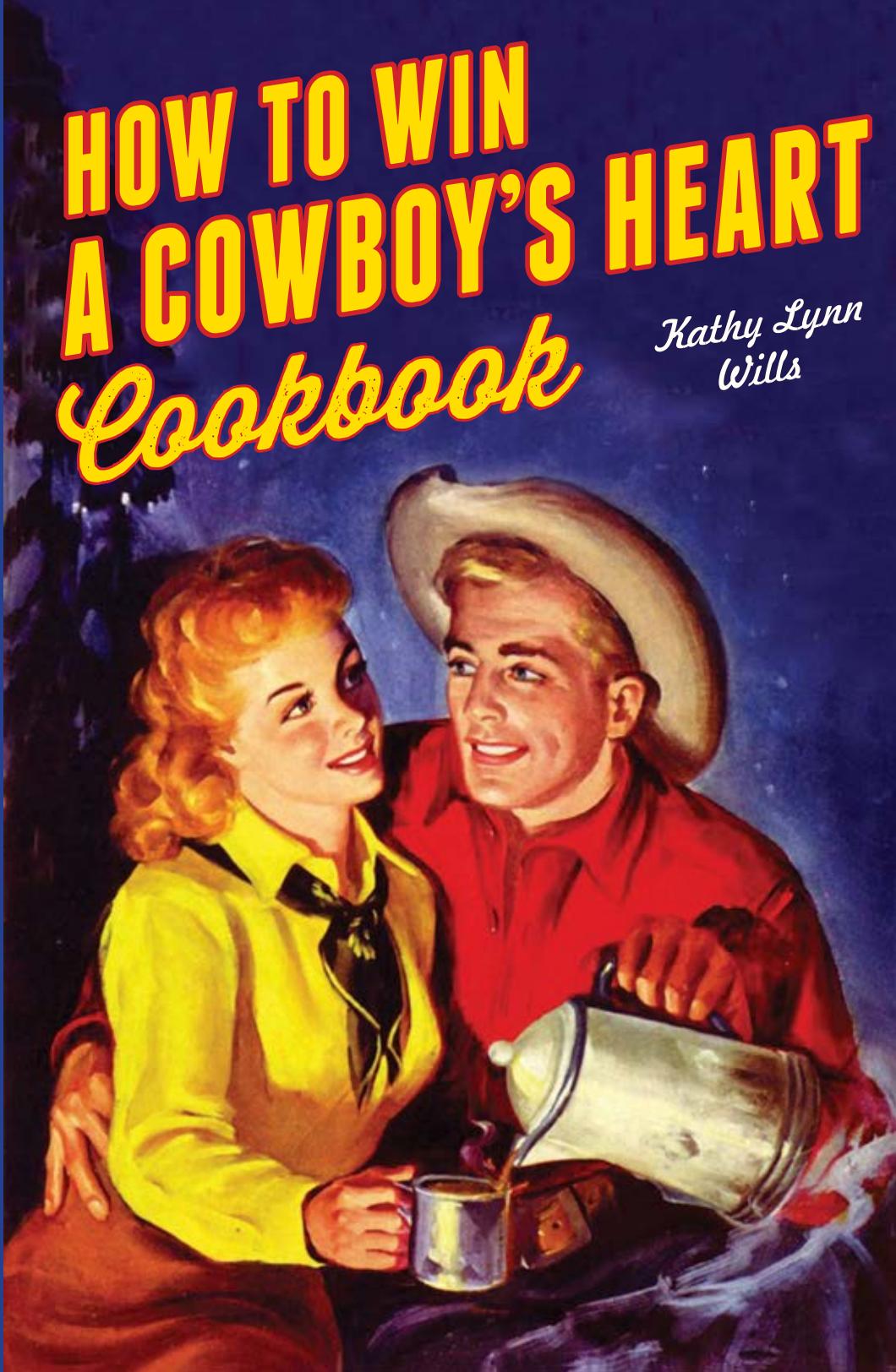
HOW TO WIN A COWBOY'S HEART COOKBOOK

Wills



HOW TO WIN A COWBOY'S HEART *Cookbook*

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Wills*



Contents

ACKNOWLEDGEMENTS	4
RING THE DINNER BELL	5
A CALICO'S SHOPPING GUIDE	6
GOOD MORNING, DEAR: STARTING OFF RIGHT	7
Breakfast in "A Canyon, Colorado Diner"	8
Waiting Together for the Thaw	13
He Feeds, I Cook	17
On the Job Before Daylight	22
HUNGRY BY NOON: WESTERN DINNERS AND LUNCHTIME TREATS	27
A Saddlebag Secret	28
The Preacher Comes To Call	33
Hand Holding in the Parlor	39
Before the Barn Dance	44
EVENING SHADOWS: QUIET SUPPERS AT HOME	49
Simple Supper 'Neath the Harvest Moon	50
He Loves Me, He Loves Me Not	55
Ward Off a Winter's Chill	60
Home Fires	66
Thinking of You	70
Balcony Scene	75
Home on the Range	80
RED LETTER DAYS: MEMORIES TO SHARE	85
A First Supper for Two	86
Impressing the In-Laws	90
The Double Heart Brand	97
Won't You Be Mine?	103
INDEX	110
ABOUT THE AUTHOR	112



HUNGRY BY Noon

Western Dinners and Lunchtime Treats

A SADDLEBAG SECRET

A picnic lunch for 4 to 6

Saying “I love you” is the easiest way to start something big or end something small.

Gathering the herd, you are searching together through the rocky arroyos and heavy brush of distant pastures. Running after strays, there’s no time to ride in for a mid-day meal. When he’s alone, a quick candy bar or extra morning biscuit tucked away in pocket or saddlebag has to hold him until the day’s work is over.

Make the most of your time together, even if your morning is shared with bawling cattle and swinging ropes. Hide away a saddlebag secret. Around noon, when he starts to reach for a handy snack, reach instead for your picnic-on-the-go.

If there’s time, spread a cheery gingham cloth and unpack napkins, plates, forks, knives, and a thermos of hot coffee. With cattle to move, there’s no time to waste; your picnic could easily become a horseback treat.

STUFFED CACKLEBERRIES, an easy finger food, are a hit with on-the-go eaters, young and old. GINGER-HONEY FLANK STEAK, delicious and warm or cold, is a simple way to whoop up familiar fare. Slice it thin across the grain and serve as lively sandwiches or in a tangy beef salad.

Potato salad, though it’s difficult to balance on the saddle horn, is worth the extra effort. No food is so laden with the nostalgia of sunny days, country fairs, and spring love as this venerable favorite.

EXTRA-MOIST PANNIER LOAF, inspired by old-time potato yeast breads, can wait for hours and still stay moist and chewy. It’s the perfect bread to take down the trail for homemade flavor, no matter how far from home. Soft and slightly sweet, APPLES AND OATS COOKIES pack well and look good enough to eat even after a bumpy ride to town.

With this delicious lunch, be prepared to catch more than one hungry cowboy.

Stuffed Cackleberries

6 eggs	1/8 teaspoon dill
3 tablespoons mayonnaise	1/8 teaspoon paprika
1 tablespoon sour cream	Dash of cayenne pepper
1/4 teaspoon salt	Dash of black pepper
1/4 teaspoon dry mustard	Paprika for dusting

In a small saucepan, cover eggs with cold water and boil for 10 minutes over medium heat. Drain, cover with cold water, and let cool before peeling.

Carefully cut the peeled eggs in half, lengthwise. Remove the yolks to a small mixing bowl. Reserve the whites.

Mash the yolks with the tines of a fork. Add remaining ingredients and stir into a thick paste.

Fill 6 of the egg-white halves with the yolk mixture, and then top with the remaining whites to form “whole” eggs. Dust lightly with paprika and refrigerate.

Ginger-Honey Flank Steak

2 tablespoons butter, softened	1/8 teaspoon cayenne pepper
1/2 cup honey	1 (2-pound) flank steak
1/4 cup stone-ground mustard	or London broil
1/2 teaspoon powdered ginger	Salt and black pepper

Preheat oven to broil.

Make a thick paste of the butter, honey, mustard, ginger, and cayenne pepper.

Rub top of steak with half of seasoning paste. Broil 5 minutes for medium rare, or longer, depending on your taste.

Turn steak and top with remaining mixture. Add salt and pepper to taste, broil 5 minutes or longer, depending on your preference.

Slice across the grain. Serve cold or at room temperature.

Extra-Moist Pannier Loaf

1 medium potato or 1 cup leftover mashed potatoes	1 1/2 teaspoons rosemary leaves (optional)
1 cup buttermilk	1 teaspoon salt
2 teaspoons baking powder	2 1/4 cups flour
1 teaspoon baking soda	

Preheat oven to 375 degrees F. Oil or spray loaf pan.

Peel and cut potato into large cubes. Place in small saucepan, cover with cold water, and boil over medium-high heat for 15 to 20 minutes, until tender but not mushy.

Mash soft potatoes until smooth. Allow them to come to room temperature before proceeding with recipe.

Transfer potatoes to large mixing bowl. Heat buttermilk till it is warm but not scalding, add to potatoes, and stir until well blended.

Mix in baking powder, soda, rosemary, and salt. Add flour and mix until just blended.

On a lightly floured surface, knead dough until smooth and elastic.

Shape dough into a loaf and place in large, lightly greased loaf pan. Bake for 50 to 60 minutes on center rack, until top is golden brown and loaf sounds hollow when rapped underneath.

Apples and Oats Cookies

1/2 cup butter-flavored vegetable shortening	1/2 teaspoon cinnamon
1 cup brown sugar	1/4 teaspoon nutmeg
1 cup sugar	2 cups flour
1 egg	3 cups old-fashioned oatmeal (not quick-cooking)
1 cup unsweetened applesauce	1 cup raisins
1 teaspoon baking soda	1/2 cups chopped walnuts or pecans
1 teaspoon baking powder	
1/2 teaspoon salt	

Preheat oven to 350 degrees F.

In a large mixing bowl, cream shortening and sugars. Add egg, applesauce, soda, powder, salt, cinnamon, and nutmeg. Mix until well blended.

Mix in flour and oatmeal. Add raisins and nuts and stir until well blended.

Drop rounded tablespoonfuls onto an ungreased cookie sheet. Bake for 12 to 15 minutes.

Cool on wire racks.

Note: This is a slightly soft, chewy cookie, with almost puffed, rounded tops. Bake only until brown, and allow to cool slightly before removing from cookie sheets.

