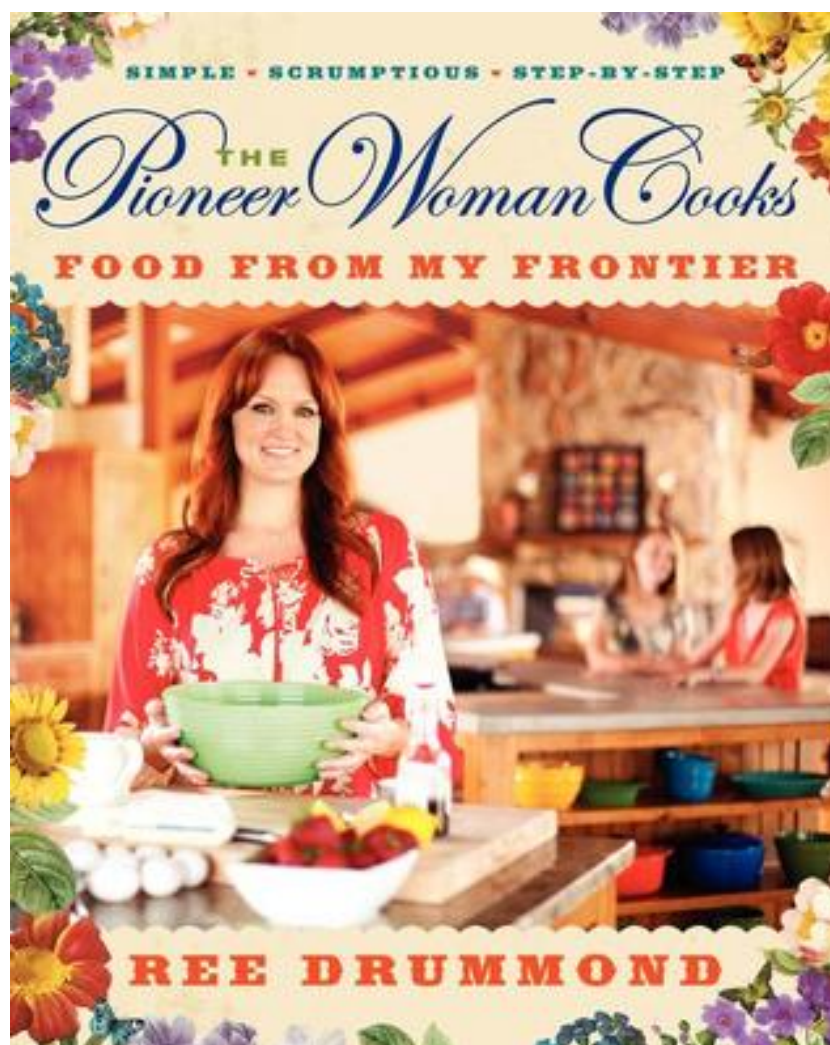


The Pioneer Woman Cooks: Food from My Frontier Book PDF Download



By:
Ree Drummond

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What people Say:

Nikki

In Ree's first cookbook, she covered many aspects of her golden rich white persons life in the little multi-million dollar ranch on the prairie. In her second cookbook, she reels in the gushing about her life with Marlboro Man and all them chillens she kept havin' to focus more on cookin' and makin' a real cookbook.

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What this cookbook lacks however is the personality of the first (no matter how phony that is). Some recipes Ree barely introduces, it was like she couldn't be bothered talking about the recipes or wasn't truly invested in them, golly it was almost like reading a Rachael Ray cookbook (the bottom of the barrel in my opinion since RR doesn't actually write her recipes, she just puts them into a random recipe generator and then lets some poor ghostwriter figure the rest out).

If The Phony-eer Woman cannot even write about her silly simple recipes and doesn't give a cornhusk in a cobbler worth of a chuckwagon in hell then why should I?

I skimmed through it, saw a few good food photos here and there, a couple of better than her last cookbook recipes (since she gave credit to her ghostwriter and her team that helps run her empire I suppose they had something to do with it) and was done with the entire Phony-eer Woman experience in about an hour.

When I thought Ree was for Ree-al, I was charmed by her in her K-Mart looking maternity tops, with her stilted delivery (on that there Food Network) and her bratty kids with her uncomfortable and wooden seeming someone's Brokeback Mountain fantasy husband. Then I found out the truth, that she was rich as can be and there was nothing pioneering about her life in the slightest. That she was fake, fake, fake in every possible way, even before she was clearing at least a million plus per year just from ads on her blog alone. (See my other review on her first cookbook for the dirt - I mean prairie dust.)

It's a nice looking cookbook, along the same lines as her first. Some of the recipes looked pretty good and this is definitely for beginners as was her last. And for those not counting calories or afraid of heart disease since it features a great deal of red meat and butter. Pounds of butter. Enough to

make Paula Deen blush.

I have read worse cookbooks certainly and at least these are a visual treat. But her voice is gone from this one (or rather stifled) because I don't think she had much to do with it.

It amazes me that so many people buy into her bullshit. But then I think of the fact that Snooki's pregnancy and baby were actual news and I shudder that this is the white trash culture that is spreading like a virus.

Christine

This is the second cookbook from Ree Drummond, also popularly known as "The Pioneer Woman." If you're not familiar with Ree and her Pioneer Woman website [

], she was a city girl living the fast paced life when on her way from L.A. to Chicago, made a pit stop in her hometown in Oklahoma where she met a cowboy, fell in love, had babies and now lives happily ever after on a cattle ranch in Oklahoma! No really! That's what happened. You can read all about her sweet story in her

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or just visit her website and read all about her there. Anyway, while living on an fairly isolated ranch in the middle of Oklahoma, busy raising four children, tending their home, cooking for the ranch hands, etc.. Ree started a blog where she posted photographs of and wrote anecdotes about ranch life, her family, gardening, photography and of course, cooking. Her popularity grew exponentially and she's now practically a household name. Okay, maybe that's a slight exaggeration, but A LOT of people all over the country know who she is. And that's the dish on Ree Drummond, "The Pioneer Woman."

Ree has a wonderfully friendly way about her narration that shines through on both her website and in this cookbook. It's a comfortable friendliness that makes you feel as though you're sharing recipes and daily anecdotes about your families with a close friend. She has a fun sense of humor and an appreciation for hard work, good food and the love of family and friends and it all shows in her

cookbooks and on her website.

As for the recipes,

focuses a lot more on the food (including many detailed step by step photos) and a bit less on Ree's family and life on the ranch compared to her first cookbook. If you already read her website and or have read her first cookbook, you probably already feel as though you know Ree and you'll enjoy getting right into the kitchen and cooking up some of her mouthwatering recipes. It IS a cookbook, after all. If you're not familiar with Ree, don't worry. You're still going to love Ree's recipes and end up wishing YOU lived on a cattle ranch. Or maybe not that last part..

Initially I bookmarked only one recipe to make from this cookbook, but after flipping through it again, I found a few more. Like Ree's first cookbook, there are a lot of recipes in this one that I won't likely prepare because the foods are fried or contain a lot of cheese and cream. Unless you're burning tons of calories wrestling cattle every day, these recipes are too high in calories for every day meals. Perhaps I'd make an exception for some of the desserts such as Billie's Italian Cream Cake, the Coffee Cream Cake or even the Knock You Naked Brownies. Mmmm.. The one recipe that I definitely want to try is the Peach-Basil Ice Cream Topping. A bit unusual, I know, but it sounds ultra refreshing, summery and delicious. Other recipes that I've bookmarked are Restaurant-Style Salsa, Steakhouse Pizza, Thai Chicken Pizza, Fig-Prosciutto Pizza and Carnitas Pizza. Can you tell I like pizza?

Vegetarians beware. Ree lives on a cattle ranch, so the recipes call for a lot of meat, eggs and dairy products and may not appeal to vegetarians, vegans or others with allergies and or a gluten-intolerance.

Debby

What's not to love about Ree Drummond? She's witty and I like her step-by-step photo recipe format. I've been following her blog for a few years, and feel as though I know her, her family and can relate to her life on the ranch-- as I was an equestrian for a few decades, and enjoyed the whole cow horse thing. With that said, I realized that I had already made six of the recipes in this cookbook-- some of them as far back as three years ago. There are quite a few recipes that you can find on her

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cookbook-- some of them as far back as three years ago. There are quite a few recipes that you can find on her blog. However, there are a few new recipes, and I'm looking forward to trying them. I still enjoying seeing her photos of her kids, the horses, cattle and good ole Charlie, The Basset Hound never fails to bring a smile to my face. This is comfort food-- nothing over-the-top fancy. The Fig Arugula Pizza is one of my favorite recipes, and one I enjoy on a warm summer day Al Fresco. The crash potatoes went viral when she first posted them a few years ago. If you read Ree's blog all the time, you might find yourself disappointed in this cookbook, because many of the recipes will look familiar to you. I knew this, when I bought the book. I figured that Ree needs the money. (Not.)

Diane

I tried several (at least 7) different recipes, and two were things I would make again. In case you are wondering: Cherry limeade and citrus butter cookies -- I'm considering putting the citrus butter cookies on my holiday cookie list. The zingy, summery taste would be lovely, refreshing, and different on a holiday table or cookie exchange, and they looked gorgeous. I have followed "The Pioneer Woman" blog in the past, so I was familiar with her homey, homespun cooking and persona. Overall, the

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South as a child and my father was a Southern gentleman. I make grits several times a month and have never put 2 cups of heavy cream AND 1.5 cups of cheese in them. I put in half the cream her recipe, and it was still way, way to "creamy" -- although in fairness I loved the additions of onions and bacon and will do that next time. Another recipe sounded interesting (Honey-Plum-Soy chicken) but called for a 20 ounce bottle of soy sauce in a recipe designed to serve 8 people. A 20-ounce bottle is not the "regular" size but the large size bottle of soy sauce which would typically have 40 servings of soy sauce. This would mean the soy sauce alone would be 2.5 times as much sodium as one should have in a day or if you are like me and use high-end low-sodium version 1.5 times as much sodium as recommended for the day. YIKES! I am hoping this was an error -- as I found an error in the Tres Leche cake (in my area evaporated milk comes in 12 oz cans not 14, and condensed milk comes in 14-oz not 12.)

I would be hard-pressed to recommend this book because of how unhealthful many of the recipes are. My husband's arteries would close up just reading the recipes and looking at the photos! However, the best parts of her book are 1) her step-by-step instructions and photos that would help even a novice pull together a meal, 2) her easy-to-find ingredients, and 3) her simple, easy-to-follow mostly "from scratch" recipes. It might be an okay intro cookbook for the college-bound or newlywed who only knows how to boil water for ramen noodles or call for take-out. I can imagine myself using her recipes as a "jumping off point", and tinkering with the recipes and rewriting amounts of certain ingredients and sending the cookbook off with a child to college.

Laura

I liked this better than the first cookbook because it's less folksy and personal - while there are still pics of her family and ranch, the focus is more on the food, and that's a plus for me. She does have some quirky recipes in here (lots of pre-packaged pastry and Mountain Dew in apple dumplings), but

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This is a great book, and you really need to buy it - taking it out of the library won't enable you to enjoy the amazing pics forever.