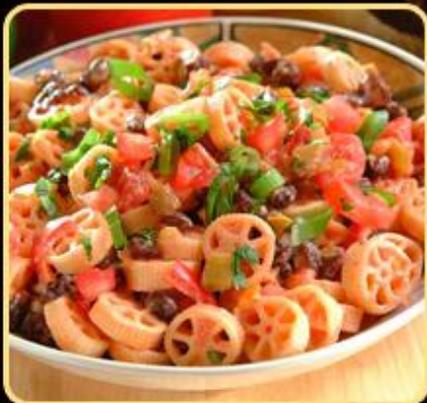


Classic Cowboy Recipes



RECIPE  LION

27 Authentic Western Recipes

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Classic Cowboy Recipes: 27 Authentic Western Recipes

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Letter from the Editors

Howdy Pardner:

Take a trip to the wild West... without ever leaving your kitchen! If you ask us, cowboy recipes are some of the best recipes around because of their authentic rugged flavors and filling nature. We've noticed that like us, many of our readers simply cannot get enough easy cowboy recipes. That's why we've come up with this great collection of cowboy-inspired dishes that are sure to satisfy everyone at the table and make y'all say "Yeehaw!"

Included in the hearty and filling dishes in this collection are cowboy-inspired appetizers, western-style main dishes, satisfying sides and cowboy desserts you'll love. With the easy cowboy recipes in this eCookbook, you'll be able to cook like they do in cowboy country and bring the great flavors of the wild West to your own dinner table. Browse the following pages to find recipes like Cowboy Casserole (pg. 17), Southwest Skillet Shepherd's Pie (pg. 28), Western Butter Biscuits (pg. 34), Cowboy Candy Bars (pg. 35) and so much more!

Saddle on up to the kitchen and get started fixing any one of these wonderful western meals. It's so much fun to cook like a cowboy, once you start you won't want to stop! Giddy up and let's go!

For more easy cowboy recipes and authentic western meal ideas, be sure to visit RecipeLion.com. While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

[RecipeLion](http://RecipeLion.com)

RecipeChatter.com

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Western Recipes for Starters

Muffin Tin Cowboy Bites

By: [Campbell's Kitchen](#)



Packed with Western flavors including Picante sauce, chili powder, onion and cheese, these perfect appetizer bites will make you go “yeehaw”! If you’re looking for a bold party appetizer that’s easy to eat, these cheesy bites are just the thing. Baked right inside a handy muffin pan, these cowboy bites are as grab-and-go as you can get!

Makes: 24 pieces

Preparation Time: 10 Minutes

Cooking Time: 10 Minutes

Ingredients

- 4 eggs
- 1/2 cup Pace® Picante Sauce
- 1/4 cup all-purpose flour
- 2 teaspoon chili powder
- 6 ounces shredded Cheddar cheese (about 1 1/2 cups)
- 1 green onion, chopped (about 2 tablespoons)

Instructions

1. Heat the oven to 400 degrees F. Lightly grease 24 (3-inch) muffin-pan cups.

2. Beat the eggs, picante sauce, flour and chili powder in a medium bowl with a fork or whisk. Stir in the cheese and onion.
3. Spoon about 1 tablespoon cheese mixture into each muffin-pan cup. Bake for 10 minutes or until the bites are golden brown. Serve warm or at room temperature with additional picante sauce.

Cowboy Black Bean Chili

Made with zesty spices and your favorite Southwestern flavors, this chili recipe will have you ladling up bowl after bowl. Crunch up some crackers and dig in to this simple chili recipe. They don't make 'em quite as tasty as this cowboy-inspired chili anymore!

Ingredients

- 2 medium onions, chopped coarse
- 2 cans (16-ounces) chopped tomatoes in juice, un-drained and chopped coarse
- 2 cups zucchini, chopped
- 2 cans (16-ounces) black beans, drained
- 1/4 cup vegetable oil
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 shredded carrot
- 1 teaspoon dried oregano
- 2 teaspoon hot pepper sauce
- 1 1/2 teaspoon paprika
- 1/4 teaspoon thyme
- 1 can tomato paste
- 4 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- shredded Cheddar or Monterey Jack cheese, (optional)
- sour cream or nonfat plain yogurt, (optional)

Instructions

1. In a Dutch oven, heat the oil (or part oil and part broth) over a medium heat. Add chili powder, paprika, oregano, and cumin. Increase heat to high, stir frequently. Add onion and garlic. Reduce heat to medium. Cook 5 minutes.
2. Add all remaining ingredients except garnish. Cook on low for four hours.
3. Top with some shredded cheese and/or sour cream (or yogurt).

Montana Cowboy Stew

By: [Campbell's Kitchen](#)

A hearty dish fit for a big appetite, Montanan Cowboy Stew is a jam packed beef stew recipe that the family will love. Loaded with bits of beef, potatoes, green beans and smoked sausage, it may be one of the meatiest stews out there. It will have you cleaning out every last bite from the bowl. Slow cooked in the oven so all of the seasonings blend together, each bite is exploding with flavor. You don't want to miss this one.

Serves: 10

Preparation Time: 25 Minutes

Cooking Time: 4 Hours, 25 Minutes

Ingredients

- 1 boneless beef round steak (about 2 pounds), cubed
- salt and pepper, to taste
- Garlic powder, to taste
- All-purpose flour, to taste
- 2 tablespoon Butter
- 1 small onion, diced (about 1/4 cup)
- 1/2 pound smoked sausage, sliced
- 6 medium potatoes, peeled and cubed (about 6 cups)
- 3 cans (10.75-ounces each) Campbell's Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 3 soup cans water
- 1 can (about 14.5-ounces) cut green beans

Instructions

1. Preheat the oven to 400 degrees F.
2. Season the beef with salt, pepper and garlic powder.
3. Coat the beef with the flour. Make sure every piece is well covered. You'll probably need about 1 cup of flour.

4. Heat the butter in a 12-inch skillet over medium heat. Add the beef and cook until it's well browned on all sides, stirring often.
5. Place the beef, potatoes, onion and sausage in a large baking dish or roasting pan.
6. Stir the soup and water in a medium bowl. Pour the soup mixture over the beef mixture and stir until well mixed.
7. Bake for 4 hours at 400 degrees F. Stir at least 2 times during the baking time. Add the green beans for the last 30 minutes of baking time and stir before serving.

Cowboy Chicken Pizza

By: [Tess Gardner from Slow Cooking Kitchen](#)



This Cowboy Chicken Pizza is loaded with delicious southwest ingredients that will please the entire family. With a crust made of tortillas and topped with cheese, taco seasoning, tomatoes and avocados, it may be one of the most unique pizza recipes out there. Making for a great appetizer or a quick meal, share the bold flavor of this mouthwatering recipe.

Cooking Time: 12 Minutes

Ingredients

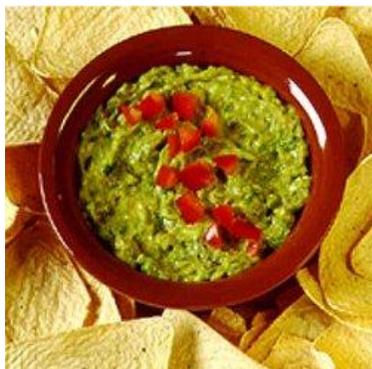
- 2 tablespoon olive oil
- 2 boneless, skinless chicken breasts, cubed
- 1 cup taco sauce
- 1 packet taco seasoning
- 4 large flour tortillas
- 2 cups refried beans
- 2 cups Monterey Jack cheese, shredded
- 2 cups lettuce, shredded
- 1 avocado, sliced
- 4 tomatoes, diced
- 1 tablespoon red pepper flakes

Instructions

1. Preheat oven to 375 degrees F.
2. Add olive oil to skillet over medium heat; add chicken and red pepper flakes - cook until chicken is no longer pink.
3. Add taco seasoning and continue simmering for 5 minutes.
4. Spread refried beans over tortillas; spread taco sauce over beans and top with chicken and cheese.
5. Bake for 10-12 minutes. Remove from oven, slice and top with remaining ingredients.

Green Chile Guacamole

By: [B&G Foods](#)



Holy moly, this is some good guacamole! Made with green chilies for a little spice and freshly squeezed lime juice for a citrus explosion, you won't be able to stop at one chip. Go ahead, double dip and enjoy this great Western inspired appetizer recipe!

Yields: 2 Cups

Chilling Time: 1 Hour

Ingredients

- 2 medium very ripe avocados, seeded, peeled and mashed
- 1 can (4-ounces) Ortega diced green chiles
- 2 large green onions, chopped
- 2 tablespoon olive oil
- 1 teaspoon lime juice
- 1 clove of garlic, finely chopped
- 1/4 teaspoon salt

Instructions

1. Combine avocados, chiles, green onions, olive oil, lime juice, garlic and salt in a medium bowl.
2. Cover; refrigerate for at least 1 hour. Serve with tortilla chips.

Arkansas Caviar

By: [Allens Vegetables](#)



Loaded with everyone's favorite Southwestern flavors, this recipe for Arkansas Caviar is always a crowd pleaser. Quick and easy to make, this is one of our favorite party appetizer recipes. Just toss together a bunch of diced veggies and mix with a can of black beans and you'll have a tasty southern style caviar dish ready to serve in no time!

Serves: 16

Chilling Time: 2 Hours

Cooking Time: 15 Minutes

Ingredients

- 1 can (15 oz) Allens Whole Kernel Corn
- 1/3 cup green pepper, finely diced
- 1/3 cup red pepper, finely diced
- 1/3 cup red onion, finely diced
- 1 can (15.5 oz) Allens Black Beans, drained and rinsed
- 1 teaspoon garlic, minced
- 1 1/2 cups tomatoes, diced
- 1/4 cup olive oil
- 2 tablespoon white vinegar
- 1 teaspoon lime juice
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 Chipotle pepper, finely diced

Instructions

1. In large bowl, combine corn, green peppers, red peppers, red onion, black beans, garlic and tomatoes.
2. In small mixing bowl, whisk together the remaining ingredients. Pour over vegetables and toss to combine.
3. Chill 1 to 2 hours before serving so flavors can combine. Serve with pita or tortilla chips.

Southwestern Grilled Chicken Salad

By: [Campbell's Kitchen](#)



This sensational salad features grilled chicken with juicy oranges, black beans, green onion and salad greens, topped with an amazing dressing made with lime juice and garlic. The southwestern flair of this salad will make you feel like a cowboy while still eating healthy!

Serves: 4 (2 ½ cups each)

Ingredients

- 1 cup Pace Picante Sauce
- 3 tablespoon vegetable oil
- 1 tablespoon lime juice
- 1/4 teaspoon garlic powder or 1 clove garlic, minced
- 4 skinless, boneless chicken breast halves (about 1 pound)
- 1/4 teaspoon chili powder
- 6 cups mixed salad greens torn in bite-size pieces
- 1 can (about 15 ounces) black beans, rinsed and drained
- 2 medium oranges, peeled and sliced
- 2 green onions, sliced

Instructions

1. Stir the picante sauce, 2 tablespoons oil, lime juice and garlic powder in a small bowl.
2. Sprinkle the chicken with chili powder. Brush with the remaining oil.
3. Heat the grill to medium and grill chicken for 15 minutes or until cooked through, turning once. Slice the chicken into strips.
4. Place the salad greens on 4 plates. Top with the chicken, beans and oranges. Sprinkle with the onions and pour the picante sauce mixture over all.

Baked Chile Cheese Spread

By: [B&G Foods](#)



Spice up the party with this bold, cowboy-inspired appetizer recipe. Made with eggs, green chiles, salsa and cheese, this sensational layered spread will have you coming back for more. The next time you want to spice up your menu and give your tastebuds a zesty kick, try this wild Western dip recipe. It's easy to make and so delicious!

Ingredients

- 2 tablespoon cornmeal
- 1 tablespoon chili powder
- 3 packages (8-ounces) cream cheese softened
- 2 large eggs
- 2 teaspoon garlic powder
- 1 1/2 teaspoon ground cumin
- 2 (4-ounce) cans diced green chiles
- 1 cup sliced green onions, divided
- 1 jar Ortega salsa, homestyle recipe (mild)
- 2 cups Cheddar cheese, shredded and divided
- Tortilla chips, to dip

Instructions

1. Preheat oven to 325 degrees F. Heavily grease bottom and side of 9-inch spring-form pan.
2. Combine corn meal and chili powder; sprinkle over bottom and side of prepared pan.
3. Beat cream cheese, eggs, garlic powder, and cumin in large mixer bowl until smooth; stir in chiles and 1/2 cup green onion. Pour half of batter into pan.
4. Spoon 1 cup salsa over top of batter; sprinkle 1 1/2 cups cheddar cheese over salsa. Spread remaining batter over top of cheese.
5. Bake for 55 to 60 minutes or until edges are set but center still moves slightly.
6. Cool completely in pan on wire rack; remove side of spring-form pan. Spread remaining salsa over top; sprinkle with remaining cheese and green onion. Serve with tortilla chips.

Main Dish Cowboy Recipes

Cowboy Casserole



Tater tots are always a hit, so why limit when you eat them? Make them for dinner with this Cowboy Casserole! This hearty meal would satisfy even the hungriest of cowboys. It's one of those comfort food meals that you just can't get enough of, so saddle up and enjoy these beefy potato bake for dinner tonight!

Cooking Time: 1 Hour

Ingredients

- 1 pound hamburger
- 1 medium onion, chopped
- 1 can (10.75-ounce) cream of mushroom soup
- 1 (10-ounce) package frozen peas
- garlic powder, to taste
- pepper, to taste
- 1 1/2 cups Cheddar cheese
- 1 pound bag tater tots

Instructions

1. Preheat oven to 325 degrees F.
2. Cook the hamburger with the onion in a skillet until the pink is gone.
3. Drain extra fat. Stir in the soup and peas.
4. Sprinkle generously with garlic powder and pepper.

5. Spray a casserole dish with cooking spray and spread the hamburger mixture over the bottom of the pan.
6. Toss the cheese with the frozen tater tots and spread over the casserole.
7. Bake for approximately one hour, until cheese is bubbly.

Easy Southwest Skillet

By: [Campbell's Kitchen](#)



All you need to prepare this delicious dish is one skillet and a few of your favorite Southwestern ingredients. This budget-friendly recipe is made with ground beef, tomatoes, kidney beans and instant rice; it's everything a cowboy would love! Topped with cheddar cheese to give it the ultimate flavor boost, it's one of the easiest ground beef recipes that the whole family will love. Try it tonight!

Yields: 4 (about 1 ¼ cups each)

Preparation Time: 10 Minutes

Cooking Time: 30 Minutes

Ingredients

- 3/4 pound ground beef
- 1 tablespoon chili powder
- 1 can (10.75-ounces) Campbell's® Condensed Beefy Mushroom Soup
- 1/4 cup water
- 1 can (14.5-ounces) whole peeled tomatoes, drained and cut up
- 1 can (about 15 ounces) kidney beans, rinsed and drained
- 3/4 cup uncooked instant white rice
- 1/2 cup shredded Cheddar cheese
- Tortilla chips, to serve with

Instructions

1. Cook the beef and chili powder in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.
2. Stir the soup, water, tomatoes and beans in the skillet and heat to a boil.

3. Reduce the heat to low. Cover and cook for 10 minutes. Remove the skillet from the heat.
4. Stir in the rice. Cover and let stand for 5 minutes or until the rice is tender. Sprinkle with the cheese. Serve with the tortilla chips for dipping.

Poor Man Texas Hash

For those on a budget, there's almost no dish better than this delicious Poor Man Texas Hash. Made with frugal ingredients like ground beef, rice and green pepper, this simple casserole recipe is full of flavor but short on cost. Just three easy steps and an hour in the oven is all it takes to make this Texas-inspired dinner recipe. Try it for supper tonight and give all of the cowboys in your family something to rave about!

Cooking Time: 1 Hour

Ingredients

- 1 pound ground beef
- 1 small onion, diced
- 1 small green pepper, diced
- 1 can (14-ounces) diced tomato, undrained
- 1/2 cup uncooked instant rice
- 1/4 cup water
- 2 tablespoons chili powder
- 1 teaspoon salt
- 1/8 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef with onion and green pepper. Drain.
3. Place meat mixture with rest of ingredients in a small casserole. Mix well.
4. Cover and bake for 1 hour. Easy and very tasty!

Homestyle Chicken and Biscuits

By: [Campbell's Kitchen](#)



This Homestyle Chicken and Biscuits dish features fan favorite ingredients like chicken, veggies, biscuits and a cheesy creamy sauce. Ready to serve in just 45 minutes, there's no chicken casserole better than this down home chicken bake. Cowboys and cowgirls alike will love this country-style casserole.

Serves: 4 (about 1 ½ cups each)

Preparation Time: 15 Minutes

Cooking Time: 30 Minutes

Ingredients

- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1/4 cup milk
- 3/4 cup shredded Cheddar cheese
- 1/4 teaspoon ground black pepper
- 1 bag (16 ounces) frozen vegetable combination (broccoli, cauliflower, carrots), thawed
- 2 cans (4.5 ounces each) Swanson® Premium White Chunk Chicken Breast in Water, drained
- 1 package (7.5 ounces) refrigerated biscuits (10 biscuits)

Instructions

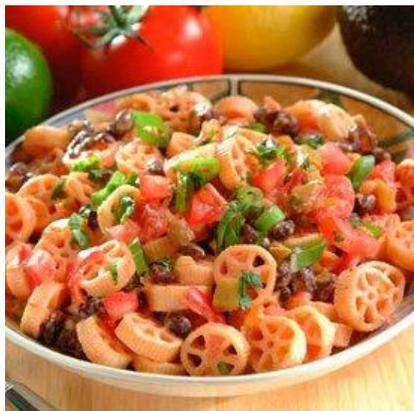
1. Preheat the oven to 400 degrees F. Stir the soup, milk, cheese and black pepper in a 3-quart shallow baking dish. Stir in the vegetables and chicken.
2. Bake for 15 minutes or until the chicken mixture is hot and bubbling. Stir the chicken mixture. Top the chicken mixture with the biscuits.
3. Bake for 15 minutes or until the biscuits are golden brown.

Serving Suggestion:

Use the downtime while this one-dish meal is in the oven to make a fresh tomato salad: slice some tomatoes and drizzle them with balsamic vinegar and olive oil.

Southwestern Wagonwheel Pasta

By: [B&G Foods](#)



Take a ride to the wild wild West with this delicious easy pasta recipe. Made with green chiles and loaded with cheese, this southwestern meal will have your family coming back for seconds. Easy to throw together even at the last minute, this cowboy-inspired noodle dish is one of those recipes we could all use when we're in a pinch.

Ingredients

- 3/4 pound wagon wheel pasta, prepared according to package directions
- 1 (16-ounces) jar of Ortega salsa
- 1 can (14-ounces) Ortega diced green chiles
- 1 can (15-ounces) black beans, rinsed and drained
- 1/3 cup sour cream
- 1 cup Monterey Jack cheese, shredded
- 1/4 cup green onions, sliced
- 2 tablespoons cilantro, chopped
- 1 tomato, diced

Instructions

1. Combine picante sauce, chiles and beans in small skillet; heat through. Add sour cream.
2. Combine pasta and sauce; garnish with cheese, onions, cilantro and tomato.

Slow Cooker Cowboy Casserole

Just when you thought classic cowboy casserole recipes couldn't get any better, along comes this effortless version that requires barely any work at all! Using your trusty slow cooker, whip up this delicious meat and potato casserole for your family. You can let it cook and simmer all day while you get other things done, then come home and enjoy a hearty cowboy meal with your loved ones.

Serves: 4

Cooking Time: 9 Hours

Ingredients

- 1 onion, chopped
- 1 1/2 pounds ground beef, browned and drained
- 6 medium potatoes, sliced
- 1 can red beans
- 1 can tomatoes
- salt, garlic and pepper to taste
- 2 tablespoons flour
- 1 can (small) tomato soup

Instructions

1. Put chopped onion in the bottom of the slow cooker; layer with browned ground beef, sliced potatoes, and beans
2. Mix can of tomatoes with flour and tomato soup.
3. Spread tomato soup mixture over all ingredients in the slow cooker.
4. Sprinkle with seasonings as desired. Cover and cook on low for 7 - 9 hours.

Cowboy Mess Chicken Skillet

They call this one a mess not because it looks like it, but because it's a mess of ingredients all mixed together in one skillet. Cowboy Mess Chicken Skillet is loaded with flavor and has an unforgettable zesty kick to it. The next time you're looking to prepare an easy stove-top dinner, try this insanely delicious country-style chicken skillet recipe.

Ingredients

- 2 teaspoons olive oil
- 6 chicken thighs, no skin
- 1/8 teaspoon chili powder
- 1/4 cup onion, minced
- 1 jalapeno, seeded and julienned (optional)
- 1 teaspoon garlic, minced
- 2 1/2 cups chicken stock
- 1 cup rice, uncooked
- 1/2 cup green onion, sliced
- 1/4 teaspoon turmeric or saffron
- 1 teaspoon garlic, minced
- 1/8 teaspoon cayenne
- salt to taste

Instructions

1. Heat large nonstick skillet over medium-high heat until hot. Add oil; heat until it ripples. Add chicken pieces, onion, jalapeno, and garlic and gently brown chicken. Move chicken to side of skillet.
2. Add remaining ingredients and bring to a boil. Reduce heat to low. Cover and simmer 15 minutes, stirring occasionally.
3. Turn chicken over; cover and simmer an additional 10 minutes, or until chicken is fork tender and juices run clear.

Beef Nacho Casserole

By: [B&G Foods](#)



Turn your favorite nachos into a simple casserole recipe! With layers and layers of meaty, cheesy goodness, crunch into this spicy blend for the ultimate treat. Baked until it is golden brown, this dish is sure to become a weeknight staple in your household. Nothing says “cowboy” more than a pile of loaded beefy nachos, and this delicious dinner bake channels that wild West flavor into an easy everyday meal we can all enjoy.

Ingredients

- 1 pound lean ground beef
- 1 (12-ounces) jar of Ortega salsa - thick and chunky (medium)
- 1 cup frozen whole kernel corn
- 3/4 cup mayonnaise
- 1 tablespoon chili powder
- 2 cups tortilla chips, crushed
- 2 cups Monterey Jack cheese, shredded
- 1 tomato, sliced

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef in a large skillet over medium heat; drain excess fat as needed. Stir in salsa, corn, mayonnaise and chili powder.
3. Layer one-half of the meat mixture into an 8-inch square baking pan, followed by half (1 cup) the tortilla chips. Spread half (1 cup) cheese over top. Layer the other half of the meat mixture on top of the cheese. Repeat with remaining tortilla chips and cheese.
4. Bake for 20 minutes or until heated thoroughly. Top with sliced tomato to serve.

Southwest Skillet Shepherd's Pie

By: [Campbell's Kitchen](#)



Cheesy mashed potatoes are a family favorite, especially when they're served on top of this flavorful Southwestern-style skillet dish. Packed with beef, beans, corn and tomatoes, ground beef recipes have never been so good. Unlike many other cowboy foods out there, this dish takes a traditional comfort food and gives it an unexpected “wild West” spin you’ll love.

Serves: 6

Preparation Time: 15 Minutes

Cooking Time: 25 Minutes

Ingredients

- 1 tablespoon vegetable oil
- 1 pound ground beef or turkey
- 1 medium onion, diced (about 1/2 cup)
- 2 teaspoons chili powder
- 1 can (14.5-ounces) diced tomatoes, un-drained
- 1 can (16-ounces) baked beans
- 1 can (11-ounces) whole kernel corn, drained
- 1/2 cup Cheddar cheese, shredded
- 1/4 cup fresh cilantro, chopped
- 1 package of Idahoan Original or Flavored mashed potatoes, prepared according to package directions

Instructions

1. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and onion and cook until the beef is well browned, stirring often to separate meat. Pour off any fat.
2. Stir the chili powder in the skillet and cook for 1 minute. Stir in the tomatoes, beans and corn and heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes.
3. Stir the cheese and cilantro into the prepared mashed potatoes. Spoon the potatoes over the beef mixture.

Beefy Green Chile and Cheese Bake

By: [B&G Foods](#)



This loaded casserole recipe has it all. Meaty, cheesy and packed to the brim with zesty ingredients, it will feed any hungry family. Easy to prepare and easy to enjoy, Beefy Green Chile and Cheese Bake is a must-make dish. Whether you live like a cowboy or just want to eat like one, this Southwestern flavored casserole is just what you need. Say “yeehaw” to this awesome beefy dinner recipe!

Ingredients

- 2 cups crushed tortilla chips
- 2 tablespoons water
- 1 large egg, slightly beaten
- 1 pound ground beef, cooked and drained
- 1 envelope dry onion soup mix
- 1 can (4-oz) Ortega diced green chiles
- 1/2 cup Cheddar cheese, shredded and divided
- 1/2 cup Monterey Jack cheese, shredded and divided
- 1 1/2 cups Ortega salsa - homestyle recipe (medium)
- 1/2 cup green bell pepper, diced

Instructions

1. Preheat oven to 350 degrees F. Grease 9-inch square baking dish.
2. Combine chips, water & egg in a small bowl. Press into prepared baking dish; bake 10 minutes.
3. Combine beef, soup mix, chiles, ¼ cup cheddar cheese and ¼ cup Monterey Jack cheese in medium bowl. Spread over tortilla crust.
4. Top with salsa, bell pepper, remaining cheddar cheese and remaining Monterey Jack cheese.
5. Bake for 25 to 30 minutes or until cheese is melted.

Side Dish Western Recipes

Southwest Cowboy Beans

By: [B&G Foods](#)



Bring the flavors of the southwest to your favorite bean recipe. Jam packed with ground beef and chorizo, this dish's spicy flavor will have you coming back for more. When served with homemade cornbread, these beans will complete your cowboy dinner. This is one of those simple side dishes that's so easy to prepare but really wows with flavor. It's a win-win accompaniment to serve with your main meal.

Ingredients

- 4 quarts water
- 2 1/2 cups pinto beans, rinsed and soaked
- 1 small onion, quartered
- 1 tablespoon salt
- 1 pound ground beef
- 10 ounces longaniza-style chorizo or breakfast sausage, casing removed, crumbled
- 1 small onion, chopped
- 1 large green bell pepper, chopped
- 3 cloves garlic, finely chopped
- 1 can (14.5-ounces) recipe-ready diced tomatoes, undrained
- 1 can (6-ounces) tomato paste
- 1 (1.25-ounces) packet of Ortega taco seasoning mix - regular

Instructions

1. Place water, beans and quartered onion in large stockpot. Bring to a boil. Reduce heat to low; cook, partially covered, for 1 1/2 hours or until beans are tender. Add salt; cook for additional 30 minutes.

2. Combine beef, chorizo, chopped onion, bell pepper and garlic in large skillet until beef is no longer pink; drain.
3. Add beef mixture, tomatoes and juice, tomato paste and taco seasoning mix to beans. Mix well; cover.
4. Cook over medium heat, stirring occasionally, for 30 minutes.

Yeehaw Cowboy Bread

Homemade bread recipes never tasted so good! This fun Yeehaw Cowboy Bread is made with simple ingredients like flour, butter and buttermilk, which make it moist and delicious and perfect to serve alongside any lunch or dinner. With easy to follow directions like these, you'll want to make this cowboy-inspired bread again and again!

Ingredients:

- 2 cups flour
- 1 1/3 cups sugar
- 1/2 teaspoon salt
- 1/2 cup butter or shortening plus 1 tablespoon
- 1 3/4 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup buttermilk
- 2 large eggs

Instructions:

1. Preheat oven 375 degrees F. Blend flour, sugar, salt and butter (shortening) together until crumb-like. Remove 1/2 cup and save for topping.
2. Add to crumb mixture the baking powder, soda, cinnamon and nutmeg, mix thoroughly.
3. Add buttermilk and eggs and mix until smooth.
4. Pour into greased 9" x 13" pan. Sprinkle reserved crumbs over top of batter. Bake 20 minutes.

Cowboy Broccoli Salad

This delicious Cowboy Broccoli Salad features cheddar cheese, bacon slices and onion, making it the perfect picnic-with-a-twist recipe! Learn how to create this super simple dish by following our beyond easy recipe. Once you taste this side dish, you'll never make another boring broccoli salad again. Cowboy recipes like this are wonderful because they put a tasty spin on classic dishes you love.

Ingredients:

- 2 bags prepared broccoli slaw
- 1 purple onion, chopped
- 8-10 slices bacon, cooked crisp and crumbled
- 1 cup grated longhorn cheddar cheese, shredded

For the dressing:

- 1 cup Miracle Whip salad dressing
- 1/3 cup red wine vinegar
- 1/2 cup sugar

Instructions:

1. Mix together broccoli slaw, onion, bacon and cheese. Set aside.
2. Combine Miracle Whip salad dressing, red wine vinegar and sugar. Mix thoroughly.
3. Pour dressing over broccoli mixture and stir until combined completely.

Western Butter Biscuits

Simple biscuit recipes like this one are must-have for any kitchen. Bring that down-home taste to your kitchen without much fuss with these Western Butter Biscuits. Flaky and buttery, these biscuits will melt in your mouth. Serve them with beef, chicken, pork or even a vegetarian meal... these country-style biscuits will make any meal complete!

Yields: 25 Biscuits

Cooking Time: 45 Minutes

Ingredients:

- 1 cup sourdough culture
- 1/2 cup margarine or butter
- 2 cups flour
- 2 teaspoons baking powder
- 1/3 cup milk
- 1/2 teaspoon salt

Instructions:

1. Stir up everything in a bowl, mixing well.
2. Preheat oven to 350 degrees F (you can also use a Dutch oven).
3. Pat dough out on flat, floured surface. Cut out biscuits with round object and place in oven.
4. Cook until golden brown (about 45 minutes).

Cowboy Recipes for Dessert

Cowboy Candy Bars

Even cowboys have a sweet tooth! This simple recipe for Cowboy Candy Bars is one of the easiest homemade candies around, so make a batch the next time your sweet tooth strikes. With crunchy peanut butter, oatmeal and chocolate chips in the mix, you really can't go wrong with a snack like this.

Cooking Time: 10 Minutes

Ingredients

- 4 cups oatmeal
- 1 cup butter
- 1/2 cup white corn syrup
- 1 cup brown sugar
- 1 (6-ounce) package of chocolate chips
- 3/4 cup crunchy peanut butter

Instructions

1. Preheat oven to 350 degrees F.
2. Mix oatmeal, butter, corn syrup and sugar as for a pie crust.
3. Pat in bottom of a greased 9-inch x 13-inch pan. Bake for 10 to 15 minutes and let cool.
4. Melt chocolate chips and add 3/4 cup of peanut butter.
5. Spread over baked layer. Refrigerate.
6. Cut in squares before completely hardened.

Haystack Snacks



These melt-in-your-mouth bite-sized treats look like little haystacks, making them the perfect cowboy-inspired dessert! When you're craving something salty and sweet, give these tempting snacks a try. They're easily portable and great for when you need to take your sweets on the go. In just 15 short minutes you can have a batch of these delicious treats ready to take on the road with you, so giddy up and get to baking!

Makes: 24 Pieces

Preparation Time: 15 Minutes

Ingredients:

- 1 (10-ounces) package of peanut butter chips
- 1 cup chow mein noodles
- 1 tablespoon shortening
- 1 cup Pepperidge Farm Goldfish Colors

Instructions:

1. Line a baking sheet with wax paper.
2. Place the chips and shortening into a medium microwavable bowl. Microwave on MEDIUM for 30 seconds. Stir.
3. Repeat until the mixture is melted and smooth. Add the noodles and Goldfish and toss to coat.
4. Drop the mixture by tablespoonful's onto the baking sheet. Press 1 additional goldfish into the top of each. Let stand until firm.

Tips:

You can substitute your favorite flavor chips for the peanut butter chips.

For Goldfish Coconut Haystacks: Reduce the Goldfish to 3/4 cup and add 1/4 cup flaked coconut.

Vintage Grits Pie

A country classic, Vintage Grits Pie is a wonderful recipe that will have you eating slice after slice. Don't bother trying other pie recipes when you have this one on hand. Made with basic ingredients, it's an old fashioned recipe that has been passed down for generations. Using grits in your baking is the best way to take an ordinary dessert recipe and give it a country cowboy spin. Saddle up and make this wild Western pie for dessert tonight!

Cooking Time: 40 Minutes

Ingredients:

- 1 cup quick cooking grits, cooked and cooled slightly
- 1 cup brown sugar
- 2 teaspoons flour
- 2 large eggs, lightly beaten
- 4 tablespoons milk
- 2 tablespoons butter or margarine, melted
- 1 teaspoon pure vanilla extract
- 1 teaspoon white vinegar
- 1 (9-inch) unbaked pie shell

Instructions:

1. Preheat the oven to 350 degrees F.
2. In a bowl, combine the grits, brown sugar, flour, and eggs. Blend well, then stir in the milk and butter or margarine.
3. Add the vanilla and vinegar, and blend well. Pour the mixture into the pie shell and bake for 35 to 40 minutes, or until the center is just set. Let cool briefly, then serve while still warm.
4. Serve warm by itself or topped with ice cream.

Cowpoke Pudding

Try something new this week and make a delicious Cowpoke Pudding dish for dessert. This popular baked pudding is loaded with great flavors that are a staple in the South. With sweet ingredients like brown sugar, vanilla and dates in the mix, you know this is going to be one of those sweet treats that's impossible to resist.

Cooking Time: 40 Minutes

Ingredients:

- 1 1/2 cups brown sugar
- 1 1/2 cups hot water
- 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup sugar
- 1/2 cup milk
- 1/4 cup melted margarine
- 1/2 teaspoon vanilla
- 1/2 cup sliced dates
- 1/4 cup chopped nuts

Instructions:

1. Preheat oven to 375 degrees F.
2. Combine brown sugar and hot water and stir to dissolve sugar. Heat to boiling and pour into 1 1/2 quart baking dish.
3. Combine dry ingredients; gradually add melted butter and milk to make smooth batter. Add vanilla, dates and nuts.
4. Drop batter from spoon into hot syrup. Bake for about 40 minutes.

Cowboy Coffee Cake

Lasso up some mouthwatering cowboy coffee cake for your family with this awesome recipe. Coffee cake is great to serve any time of day, whether it's for breakfast, brunch or dessert. There's no bad time to indulge in a slice of sweet coffee cake so go ahead and make this cowboy-inspired version today! Prepare to get "roped in" by the wonderful flavors of this light and fluffy dessert.

Serves: 8

Cooking Time: 30 Minutes

Ingredients:

- 2 (10 oz.) pkgs. biscuits
- 1/3 cup margarine or butter
- 1/3 cup brown sugar
- 1 teaspoon cinnamon
- 1/2 cup chopped nuts
- 2 tablespoons margarine or butter
- 1 cup confectioners' sugar
- 2 tablespoons milk
- 1/2 teaspoon almond extract

Instructions:

1. Preheat oven to 350 degrees F.
2. Melt butter, brown sugar, cinnamon and nuts. Mix well and set aside.
3. In a 1" to 2" high pie plate, place all biscuits standing around plate.
4. Place sugar nut mixture between each biscuit.
5. Bake for 30 minutes.
6. While biscuits are baking, prepare topping.

Topping Instructions:

1. Mix butter, confectioners' sugar, milk and almond extract together.
2. Drizzle topping over biscuits while hot. Serve warm.

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