



Cattlemo- women's **RANCH** Cookbook

**AMBER
JOHNS**

Ranch Cooking!

Filling and delicious
home-cooked meals
from tried-and-true
family recipes.

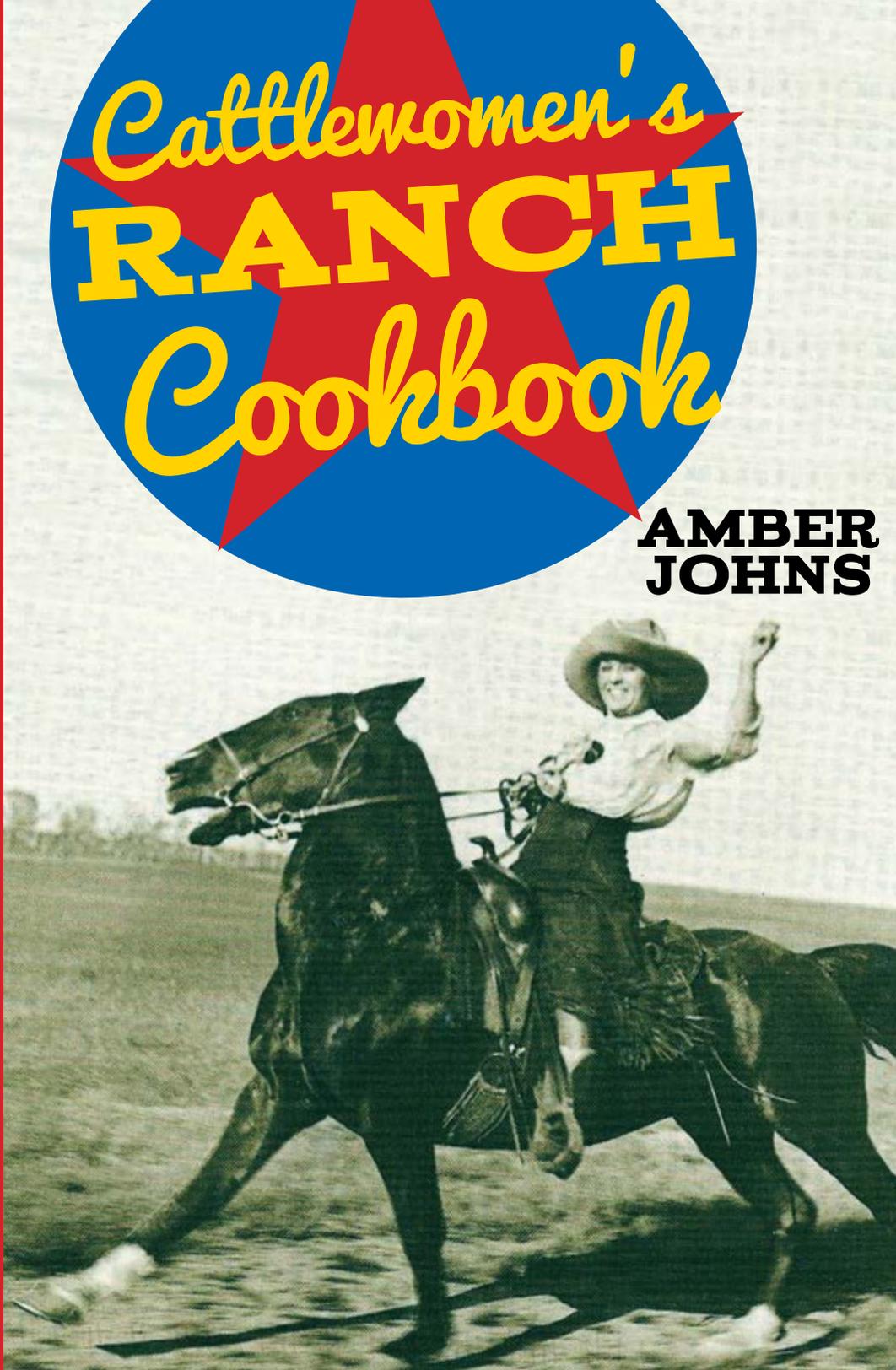
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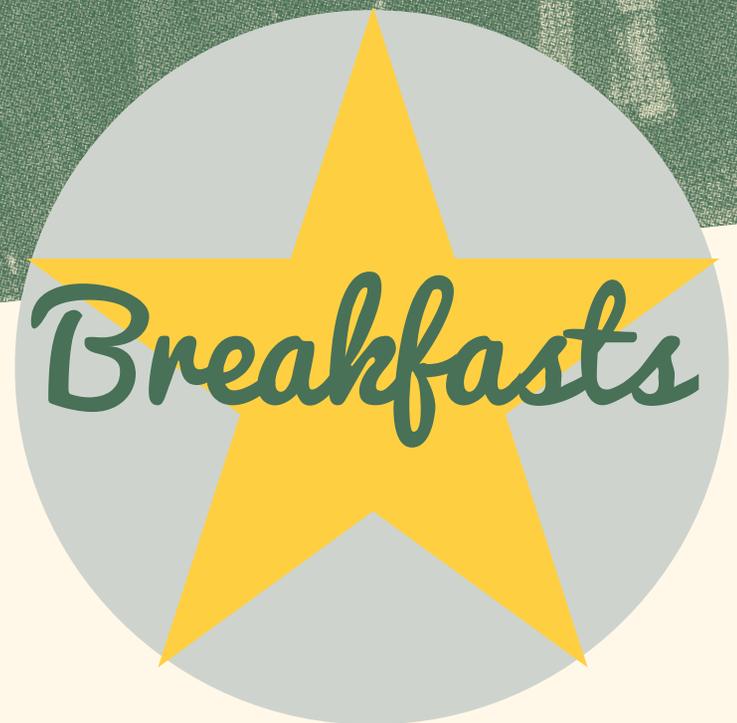
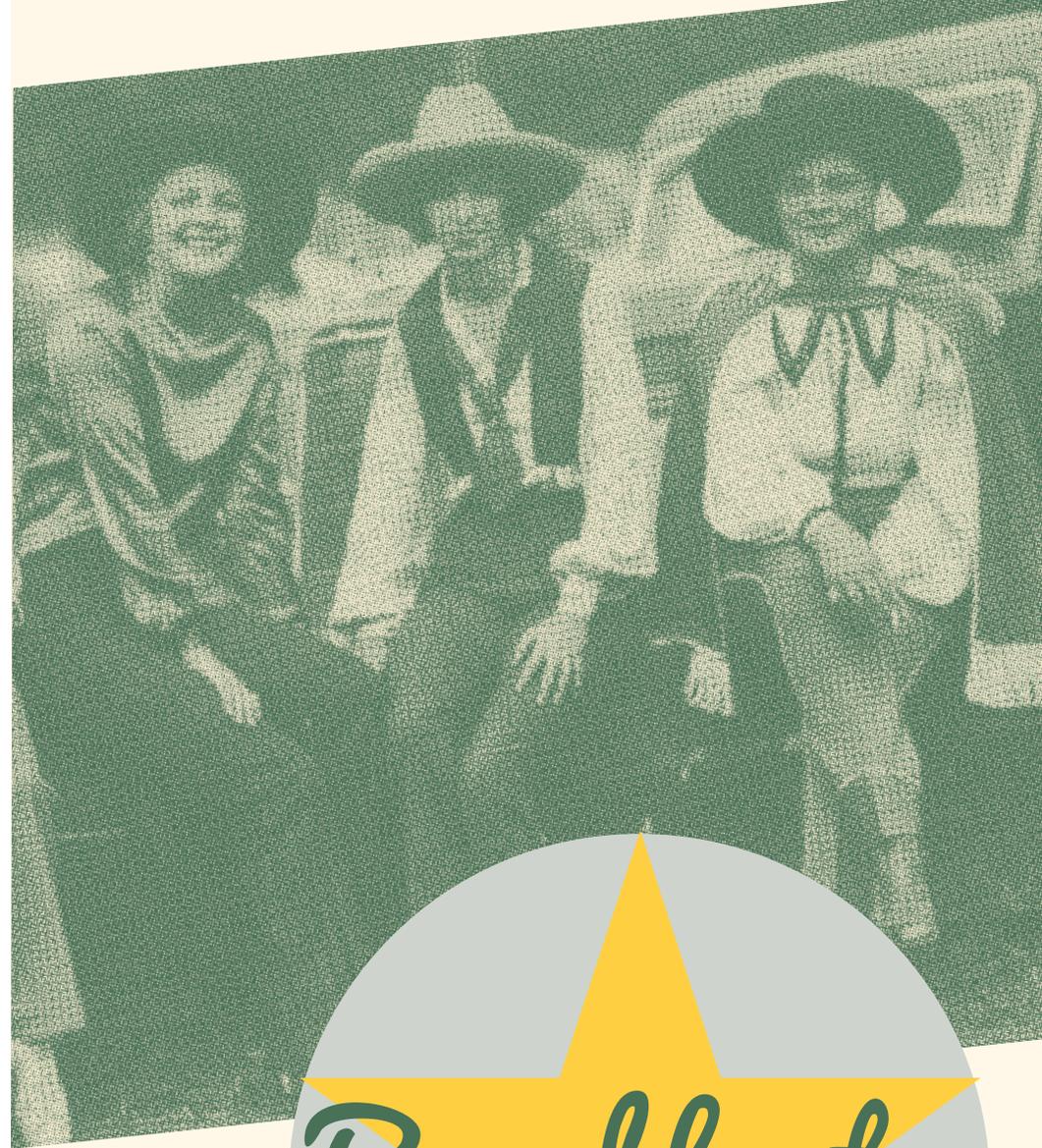


**GIBBS
SMITH**





Introduction	10
Ranch Cooking	12
Breakfasts	16
Breads	36
Appetizers	56
Soups, Stews, and Salads	76
Side Dishes	102
Main Dishes	124
Desserts	156
This and That	184
Index	190



Sourdough Hotcakes

Serves 2-4

**BETH ANDERSON
WILLOW SPRINGS RANCH
CALLAO, UTAH**

The “hot griddle” we use is a cast iron furnace bottom that my dad, David C. Bagley, got out of the old CCC barracks that he bought to change into a home. We would feed hundreds of people sourdough hotcakes, bacon, and eggs when they would come to tour the Willow Springs Overland Stage/Pony Express Station at our ranch. It is the only privately owned station still in use on the trail.

Starter

- 2 cups flour
- 2 cups warm water
- 1 package dry yeast (1¹/₄ teaspoons)

Hotcakes

- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon sugar
- 3 tablespoons sweet or sour cream (or melted fat)

Starter: Mix flour, water, and yeast together and let set until yeast starts to get bubbly. Set aside 1/2 cup starter for next time.

Hotcakes: Beat eggs, baking soda, salt, and sugar with fork and blend in starter. Add cream and mix well. I usually mix in the entire starter and make a fresh one the night before I want hotcakes for breakfast. Bake on a hot griddle. Turn once. The bubbles that form will pop when it is ready to turn. This recipe is easily multiplied to feed lots of folks.

**BAGLEY RANCH 109 YEARS
WILLOW SPRINGS RANCH
20 YEARS, CALLAO, UTAH**

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My great-grandpa Charles Stuart Bagley purchased the Overland Stage/Pony Express Station at Willow Springs in 1886 with 160 acres. I am the fifth generation to be here on the ranch. After we moved back to the ranch, we decided to call it Willow Springs after the station that still stands. My great-grandpa came for a place to run his horses. He furnished many horses for the Spanish-American War. The last time they branded, they had over 90 colts after 1908. We are now a commercial cow/calf operation, raising hay for the cattle on the natural meadows and fields that provided hay and water for the “home” station in the early stage and Pony Express days. We have the largest Fremont Cottonwood Tree in the state of Utah and second-largest in the nation.



My father David C. Bagley was one of the first ranchers to keep records and track tenderness on beef cattle. He showed that the crossbreds were better than the purebred Herefords they started with. He crossed the Herefords with Simmentals using a full artificial insemination (AI) program. My husband, Don, convinced me that we could make more money going to all-black cattle. We are now ninety-five percent black with crosses in Black Angus, Black Ghelvieh, and Black Simmental. We have been able to keep the good genetic traits as two of our children have won the county carcass contest at the local fair.

Barbecue Beef Brisket

Serves 8

SHERRY SPENCER
SPENCER LAND AND LIVESTOCK
YOST, UTAH

1 (2- to 2¹/₂-pound) brisket, trimmed

Rub

1 teaspoon salt
1 teaspoon chili powder
1/2 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon celery salt
1/4 teaspoon pepper

Sauce

1/2 cup ketchup
1/2 cup chili sauce (Mae Ploy sweet chili sauce)
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
1/2 teaspoon mustard powder
1/4 cup brown sugar

Combine rub ingredients and rub on brisket. Combine sauce ingredients. Place brisket in slow cooker or roaster. Pour 1/2 of the sauce over brisket, reserving 1/2 for serving. Cook on low for 10 hours in a slow cooker or 8–9 hours in a 200 degree oven in a roaster with a lid. Simmer remaining sauce 10 minutes and serve with brisket.

Poor Man's Cake

Serves 10–12

CAROL JOHNSON
JOHNSON LAND AND LIVESTOCK
RUSH VALLEY, UTAH

I received this recipe from my mother-in-law. It was popular during the depression and World War II because it didn't call for any eggs or butter. This is a heavy cake. You do not need frosting, but you can use a cream cheese frosting, if desired.

2 cups sugar (can use 1 cup sugar and 1 cup honey)
3 cups raisins
3 cups water
3/4 cup shortening
4 cups flour
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cloves
2 teaspoons cinnamon
1 teaspoon nutmeg
1 to 2 cups nuts, of choice, optional

Preheat oven to 350 degrees and grease a 9 x 13-inch pan. Boil the sugar and raisins in the water for 3 minutes to soften. Add shortening to raisins and water. Let cool slightly.

Sift together flour, salt, baking powder, baking soda, cloves, cinnamon, and nutmeg. Mix flour mixture into raisin mixture. Fold in nuts, if using. The batter will be thin. Pour into prepared pan and bake for 35–40 minutes. Check at 34 minutes.