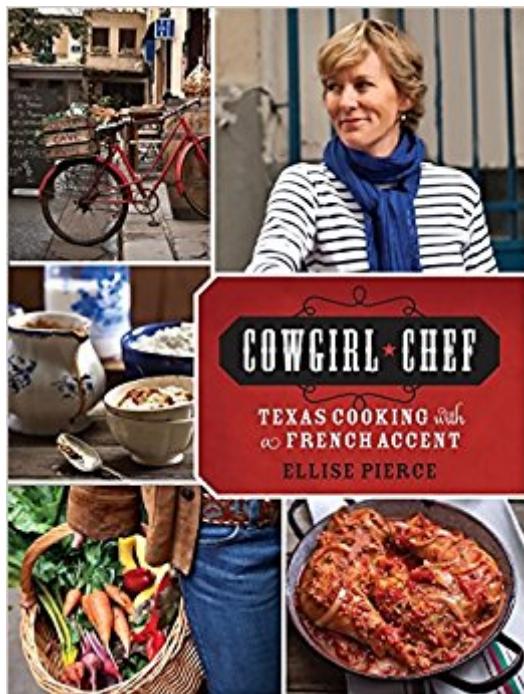


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# Cowgirl Chef: Texas Cooking With A French Accent



## Synopsis

Moving to Paris was the best bad decision that Texan Ellise Pierce ever made. Wooed to the city by a Frenchman, she soon found herself with just 100 euros in her bank account. So she launched a last-ditch effort to stay in the City of Light: She started her own catering business and began teaching other American expats how to re-create flavors from home. Using French ingredients and techniques from both sides of the Atlantic, she did more than found a culinary company—she created a unique style of cooking that's part Texas, part French, and all Cowgirl. Recipes include: Cornbread Madeleines, Jalapeño Pimento Cheese, Tartines, Cauliflower Galettes with Chipotle Crème Fraîche, Green Chile-Goat Cheese, Smashed Potatoes, Peanut Butter-Chocolate Soufflés

## Book Information

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## Customer Reviews

David Lebovitz, author of *The Sweet Life in Paris* "From mango salsa to madeleines (with cornmeal, of course), in *Cowgirl Chef: Texas Cooking with a French Accent*, Texas and Paris meet deliciously with recipes that spice up the French classics -- and give a little bit of savoir-faire to Tex-Mex favorites!" Clotilde Dusoulier, author of *ChocolateAndZucchini.com* and *Clotilde's Edible Adventures in Paris* "You can take the cowgirl out of Texas and into a Paris kitchen, but her Southern roots will always show. In Ellise Pierce's lovable book, she tells us about embracing a new culinary culture while nurturing her own heritage, and her tempting recipes show you how to savor the best of both worlds." Dorie Greenspan, author of *Around My French Table* "Ellise cooks like a cowgirl

(albeit a French cowgirl with a perfectly tied silk scarf around her neck) and writes like your best friend. Whether you're in France or America, you'd be hard pressed to find a better companion in the kitchen. Cheryl Lu-Lien Tan, author of *A Tiger in the Kitchen: A Memoir of Food and Family* "A charming tale of moving to Paris for love" and staying for food. Ellise Pierce's delicious accounts of weaving together Texas and French cuisines will leave you hungry. But what truly satisfies are the lovely stories that bind them all together. Publisher Weekly "Although simple and more classic than creative, the recipes are solid and should satisfy readers looking for a glimpse into a Texan expat's home cooking." Houston Chronicle "Pierce's self discovery is a foodie's gain. Her charming book, filled with humorous and romantic stories in Paris, is steadfastly rooted in Texas." France Magazine "Delightful and delicious."

Ellise Pierce chronicles her expat adventures in recipes and stories on her blog, CowgirlChef.com, and in her Cowgirl Chef column, which runs in the Fort Worth Star-Telegram and is distributed to more than 300 newspapers. She has written for Newsweek, People, and Texas Monthly. Ellise lives in Paris and makes frequent trips back home to Dallas to see family and friends . . . and to stock up on jalapenos.

I met Ellise Pierce by chance on a visit to Paris six years ago and started following her very witty and entertaining blog when I got home. Her descriptions of life in Paris as an ex-pat were a treat for a Francophile like me and I took note of her recommendations! Then I started trying a few of her recipes. They were easy to follow, fairly uncomplicated and most of all -- absolutely delicious. So I was delighted when I heard she was publishing a cookbook. Neither a tex-mex or a french cookbook, this is a wonderful combination of both -- like cornbread Madeleines and tacos with a tasty Roquefort slaw. Her mother's recipes are lovingly gathered here, as well as helpful hints, anecdotes about life in Paris, and gorgeous photographs of this beautiful city. A delight for eyes as well as the palate! Mother's Day is right around the corner and I can't think of a better gift for any Mom, well, aside from a trip to Paris!

I love this book its very interesting

I have been reading "Cowgirl Chef: Texas Cooking with a French Accent" like a regular book, cover to cover. Ellise's easy, chatty and witty style of writing make it seem as if I am listening to an old

friend, and sometimes I find myself talking back to her in reply. The recipes have just the right amount of panache without being overly complicated and the photographs are beautiful. There are also lots of good tips in here. It is a great book to have in my (extensive) cookbook collection, and one that I will reach for frequently, as nothing requires too many hours in the kitchen. I definitely recommend this cookbook.

Having recently met Ellise at her cooking tour through TX at Central Market's Cooking School, I just had to get her book! Everything she demo'd at the class is in the book and was so simple and delicious. She is witty and full of humor and stories to share. Love how she has had to improvise Texas cooking with French items. I think I'm going to get another book for my French girlfriend in Provence as a gift since Danielle used to live in Dallas in the 80's....

Very good read and recipes

This cook book reads like a novel, funny, interesting and totally entertaining. Even if you don't think you need a cook book you need this book. From Ellise's travels, real life stories and home town experience come fantastic recipes and the story to go with each. If you remember your grandmother's cooking, your time in the kitchen with your mom and your own trial and errors in the kitchen you will totally relate to this book. If you think you can't cook, you will be able to with this book because Ellise gives you step by step instructions and substitutions for ingredients you might not have. When you first get it read it like a novel, beginning to end, you will laugh and get interested in what you might want to cook. Then just go through the book and I bet you will find a recipe right away that you already have the ingredients for. I did. She will also get you to eat your veggies in ways you never thought of before. I have a hundred cook books and most of them are not this easy to read and cook from. The pictures, descriptions and substitutions make it great.

Fun to read and good recipes gives a glimpse of a different part of the country and enjoy the energy of the author. Like the unique combination of the SouthWest and French cuisines

I received this book as a gift from a friend and in the last few weeks I cannot stop cooking out of it! I've never even considered cooking every recipe in a cookbook but now I am on a mission with this one! I realize how this sounds, but I feel like this cookbook changed me! I am saving veg scraps and bones and making biscuits and using my rolling pin and I hate my rolling pin! Yet somehow I can't

seem to stop cooking this book! I've also just placed my 6th order for more of these books! I've been giving them away as gifts like crazy and have encouraged countless others to purchase it. I feel like I'm in training for being an infomercial queen on my facebook page - I talk about this book that much! Let me let you in on something. If you plan to make Texas Killers, you need a mini Texas cookie cutter. Here is a link for a really pretty one:[...]It also makes a really nice gift to go along with the cookbook. I also ordered these stickers with my name on them for inside the front cover on gifts: [...]Now, none of those extras are necessary, I know this. But I guess what I'm saying is, the book just inspired me to go all out - with the cooking, with the giving, with the extras. Someone please tell Ellise to get working on her next book! I feel certain I'll have cooked through this one by the time she finishes her book tour!

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