

Rocky Canyon Pie

Every cowhand needs his desert. This pie contains just 5 ingredients:

INGREDIENTS

1 cup of peanut butter,
creamy or chunky
1 block of cream cheese, softened
1 tub of Cool Whip
10 crushed Oreo cookies
1 pre-made 9-inch chocolate pie crust
Chocolate syrup (optional)

DIRECTIONS

Mix the peanut butter and cream together (Doing so has made handheld mixer really struggle, so make sure your mixer has a good motor or use a stand mixer.)

Fold in the Cool Whip and most of the crushed Oreos. Put the mixture in the pie crust, sprinkle with remaining crushed Oreos, and cover. Put it in the refrigerator until it firms up.

TIPS, TRICKS, AND HOW TO SERVE ROCK BOTTOM PIE

It's as easy as that. Cuts a slice, drizzles it with some optional chocolate syrup, and takes a bite.

SUBSTITUTIONS

Cut-up Reese's Peanut Butter Cups instead of the Oreos,
Chocolate sandwich cookies could be replaced Biscoff.
Use Nutella to replace the peanut butter.



A COWBOY COOKBOOK



ANOTHER FUN BOOK FROM
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Susan Brandt with the donated art of Zigi Design Studios

Cowboy Caviar

This comes together in minutes and develops more flavor as it sits in the fridge. Perfect for picnics, parties, or potlucks.

INGREDIENTS Yields 8 servings

Original recipe (1X) yields 8 servings
1 (15.5 ounce) can black beans, drained
1 (15.5 ounce) can black-eyed peas, drained
1 (14.5 ounce) can diced tomatoes, drained
2 cups frozen corn kernels, thawed
 $\frac{1}{2}$ medium onion, diced
 $\frac{1}{4}$ medium green bell pepper, finely chopped
 $\frac{1}{2}$ cup chopped pickled jalapeño peppers
 $\frac{1}{2}$ teaspoon garlic salt
1 cup Italian salad dressing
 $\frac{3}{4}$ cup chopped cilantro



DIRECTIONS

Mix black beans, black-eyed peas, diced tomatoes, corn, onion, bell pepper, and jalapeño peppers together in a large bowl. Season with garlic salt, then pour in Italian salad dressing and add cilantro. Mix until well coated. Refrigerate until flavors have melded, at least 20 minutes or up to 3 days, before serving.

Enjoy over a salad, rice or quinoa

These people and their willingness to believe that magic still exists in the world have contributed in some way in making this books possible. This is the second in a series of cookbooks to come.

Elroy Germishuys

SOUTH AFRICA

ZigiDesignStudios

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Susan Brandt

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AllRecipes

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Crockpot Cowboy Casserole

INGREDIENTS Yields 6 servings

1 pound lean ground beef, such as ground sirloin
1 small onion, finely chopped
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon ground black pepper
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon ground cumin
1 $\frac{1}{2}$ teaspoons chili powder
1 (14.5 ounce) can fire-roasted tomatoes
 $\frac{1}{4}$ cup water
1 (15 ounce) can baked beans, slightly drained
1 (15 ounce can) kidney beans, drained and rinsed
1 large russet potato, thinly sliced
1 jalapeno, thinly sliced
1 (10.75 ounce) can cream of onion soup
2 cups shredded sharp Cheddar cheese
chopped cilantro, sliced green onion, or sour cream for topping (optional)

DIRECTIONS

Heat a large nonstick skillet over medium-high heat. Add beef and onion and cook, crumbling with a spoon, until beef is browned and onion has softened, about 5 minutes.

Season with salt, pepper, garlic powder, cumin, and chili powder and stir to combine. Add tomatoes and water and cook, stirring constantly and scraping up any browned bits from the bottom of the pan, about 3 minutes. Stir in beans and remove from heat.

Pour half of beef mixture into the slow cooker. Top with potatoes and jalapenos. Spread cream of onion soup over potatoes and peppers, and top with remaining beef mixture.

Cover and cook on high for 3 hours, or on low for 5 hours.

Uncover, top with cheese, and cook on high for 15 minutes. Serve with desired toppings.



Cowpoke Casserole

INGREDIENTS Yields 8 servings

- 2 cups baking mix, such as Bisquick
- 1 1/4 cups whole milk
- 2 tablespoons vegetable oil, divided
- 2 pounds lean ground beef
- 1 onion, chopped
- 2 poblano peppers, seeded and chopped
- 1 packet taco seasoning
- 1/2 teaspoon kosher salt
- 1/2 cup mayonnaise
- 1/2 cup sour cream, plus more for garnish
- 2 cups shredded pepper Jack cheese, divided
- 2 cups shredded Cheddar cheese, divided
- 1 (10 ounce) can diced tomatoes with Hatch green chiles, drained
- 1/2 cup chopped cilantro or green onions for garnish

DIRECTIONS

Preheat oven to 350 degrees F (180 degrees C). Lightly coat a 9x13-inch baking dish with cooking spray.

Stir baking mix, milk, and 1 tablespoon oil together in a bowl. Spread evenly in the prepared baking dish. Bake in the preheated oven until just starting to turn golden brown, 10 to 15 minutes. This step is just par-baking - this layer will not be fully baked at this point. Remove from the oven and set aside.

Heat remaining tablespoon oil in a large skillet over medium-high heat. Add ground beef and cook, stirring occasionally, until almost cooked through, about 4 minutes.

Add onion and poblano, stirring occasionally, until the beef is cooked through and onions begin to soften, about 4 minutes more. Stir in taco seasoning and salt until evenly combined. Remove from heat; set aside.

Add mayonnaise, sour cream, 1 cup pepper Jack cheese, and 1 cup Cheddar cheese to a bowl; stir until well combined.

Spoon beef mixture evenly over par-baked biscuit in the baking dish. Sprinkle drained diced tomatoes evenly over beef. Carefully spoon mayonnaise mixture over beef and tomatoes. Sprinkle evenly with remaining shredded cheese.

Bake, uncovered, until cheese is bubbly and starting to turn golden brown, about 30 minutes. Let the dish rest for 10 minutes before serving. Garnish with sour cream and cilantro or green onions.



Cowboy Coleslaw

INGREDIENTS

- 1 (16-ounce) package shredded coleslaw mix
- 1 (15-ounce) can black beans, drained and rinsed
- 1 1/2 cups frozen corn, thawed and drained, divided (from 1[10-ounce] bag)
- 1 cup finely chopped red bell pepper
- 1/2 cup fresh cilantro, finely chopped
- 1/4 cup seeded and finely chopped jalapeño chile
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup fresh lime juice
- 3 tablespoons canned adobo sauce
- 1 tablespoon taco seasoning mix
- 2 teaspoons kosher salt
- 1 teaspoon ground cumin
- 1/4 cup thinly sliced scallions
- lime wedges, for serving

DIRECTIONS

In a large bowl, toss coleslaw mix, black beans, corn, red bell pepper, cilantro, and jalapeño until well combined. Whisk together mayonnaise, sour cream, lime juice, adobo sauce, taco seasoning mix, salt, and cumin until smooth and evenly combined. Pour dressing over prepared coleslaw mixture. Toss until well combined. Garnish with scallions and serve with lime wedges. Serve immediately or cover and refrigerate for up to 12 hours.

Recipe developed by
Amanda Stanfield



Cowboy Sliders

INGREDIENTS

1 1/2 pounds ground round
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon granulated garlic
1/2 teaspoon onion powder
1 tablespoon Worcestershire sauce
1/2 cup barbecue sauce
1 (12 count) package Hawaiian rolls, cut in half horizontally,
without separating individual rolls
2 cups shredded Cheddar cheese
6 slices bacon, cooked until crisp
1 jalapeno, thinly sliced, or more to taste
1/2 cup crispy fried onions

DIRECTIONS

Preheat the oven to 350 degrees F (180 degrees C). Heat a large skillet over medium-high heat. Add beef and cook while crumbling with a spoon until no longer pink, about 5 minutes.

Add salt, pepper, garlic powder, onion powder, and Worcestershire, and stir. Add barbecue sauce and stir until well combined. Bring to a simmer and cook for 2 minutes. Remove from heat.



Place bottom half of Hawaiian rolls on a small rimmed baking sheet. Top with half of the shredded cheese. Top with meat mixture, bacon, jalapenos, crispy onions, and remaining cheese. Place top half of rolls on top and cover the pan with foil.

Bake in the preheated oven until rolls are toasted and cheese is melted and gooey, 15 to 20 minutes.

Cowboy Spaghetti

INGREDIENTS

6 strips bacon
1 onion, chopped
2 cloves garlic, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 pound ground beef
1 1/2 cups beef broth
2 teaspoons Worcestershire sauce
2 teaspoons hot sauce, or to taste
8 ounces spaghetti noodles
1 (10 ounce) can diced tomatoes with green chiles (such as Ro-Tel® Original)
1 (14.5 ounce) can fire roasted tomatoes
1 (4 ounce) can tomato sauce
1/2 cup shredded sharp Cheddar cheese
3 green onions, sliced, or as needed for garnish

DIRECTIONS

Place bacon in a large cast iron skillet and cook over medium-high heat, turning occasionally, until slightly crisp, about 7 minutes. Remove bacon slices to a paper towel-lined plate. When bacon is cool enough to handle, crumble roughly and set aside. Add onion to the same skillet with bacon grease and sauté until softened, about 3 minutes. Add garlic, salt, and pepper. Stir until garlic is fragrant, about 30 seconds.

Add ground beef. Cook and stir until beef is crumbly and no longer pink, about 5 minutes. Lower heat to medium-low, and stir in beef broth, Worcestershire sauce, and hot sauce. Stir in 1/2 of the crumbled bacon. Break spaghetti noodles in half. Scatter over ground beef, making sure noodles are separated. Pour tomatoes with green chiles, fire-roasted tomatoes, and tomato sauce over noodles. Cover and cook for 20 minutes. Remove the lid and stir to combine the pasta and sauce. Smooth out mixture and scatter shredded cheese evenly over top. Sprinkle with remaining bacon. Cover and let cheese melt, about 5 minutes. Garnish with green onions; serve immediately.

