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Open Range: Steaks, Chops, And More From Big Sky Country



Synopsis

Not just a major vacation destination, Montana is a veritable melting pot of delicious grub. Add to it the wide-open spaces, outdoor living, and the riches of nature, and it's enough to make any vacationer question the decision to go home! Prepare yourself for what the authors call "great, honest, and authentically hearty chow you can prepare at home," the Montana way. Open Range serves up generous portions of meat—including venison, quail, duck, elk, fish, pork, and beef—in near-excess, and all manner of favorite local steakhouse sides. The Mint Bar and Café in Belgrade, Montana inspired the book, but the recipes include much more than menu offerings. Far from dusty chuckwagon cuisine, Montana's culinary influences are Cajun, Creole, French, and Italian. Standouts include Fried Meat Pies, Campfire Coffee Chili, Buttermilk-Fried Quail with Steen's Syrup, Poacher's Deer Leg, and more. The authors put their considerable knowledge of meat-eating to use: beginning with how the animal was raised through all the steps of choosing, prepping, marinating, cooking, and enjoying it. Follow the main course with basic potatoes and creamed spinach to stews, salsas, greens, and desserts: you'll leave the table satisfied.

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Customer Reviews

Cakes, Tea and Dreams blog "Flavorful and nourishing, Open Range evokes the big sky of Montana while serving up comfort food to satisfy the hungriest cowhands." Shelf Awareness for Readers "A mouthwatering array of hearty, savory recipes paired with photos and

anecdotes from the Big Sky Country of Montana. [ExploreBigSky.com](#) "Open Range is not just a cookbook. It's also a cultural history of Montana and all the things that connect us to it. The recipes and stories let readers imagine they're sitting around a campfire on a brisk night with friends, sipping bourbon out of a tin cup, or smelling fresh caught trout frying on a skillet over open flame."

Jay Bentley is the founder, owner, and operator of The Mint Bar and Café of Belgrade, Montana for over 15 years. He trained under New Orleans chef, transplanted Parisian, Daniel Bonnot, of the Louis XVI, before moving to Montana on a permanent vacation. He lives in Belgrade, Montana. Patrick Dillon is a Pulitzer Prize-winning non-fiction writer, author, and editor. He now operates a California winery.

Probably the most spectacular graphically illustrated cookbook I have. I mostly cook from whim, but when I am looking for a bit of inspiration, this works. Pay careful attention to "serves number

First off, what a beautiful book. Fantastic photography of the great Montana landscape blended with vintage black and white cowboys, ranches, hunting and fishing enhance the look and feel of Bentley and Dillon's obvious labor of love. Let's get to the food, also blended with not only great pictures of the end product but with terrific vignettes of how Bentley arrived at the end product prior to hitting your fork. I've only owned the book for a few weeks but have worked my way through about a dozen of his creations. If you're into meat this is required reading. They're spectacular. Bentley uses few ingredients, simply prepared and lets the primary product stand as the star of the show. They're easy to prepare so you're not in the kitchen forever. You'll be impressed. Tom Ashley (from the great Open Range of New York City)

If you're looking for a fascinating cookbook that captures both the spirit of the West, and how to actually accomplish great cooking, this is the one for you. Jay Bentley is a masterful chef, particularly for real people. He knows how to make food taste great, and he knows how to make things simple. Want to know how to cook a prime rib? Open Range will tell you how. We tried it, and it was amazing...and easy. Why is it some steaks taste so much better than others? Yes, great meat is important, but also is how it is cooked. You'll find out how. But Open Range is actually about more than food. It's about Montana, and the people (such as AJ McLane) who come to Montana because it is so special. Great food attracts great people, and Jay seems to know most of them. You will

meet many of Jay's special friends in Open Range. So, buy it for the cookbook, or buy it for the stories. Either way you will be delighted.

This review is long overdue. I bought this cookbook as a gift for my parents last Christmas and they love it and get loads of use out of it. I really like it too because I eat a diet that could be called 'Paleo'. That is I don't sugar and hardly any grains. Open Range has a good amount of recipes that fall in line with my way of eating and most of the recipes are fairly simple, quick to make, and contain ingredients that are easily found in most any grocery store. Though don't expect this cookbook to be a 'Paleo' specific book. I also love the use of cast iron as I believe it's the best way to cook meat and provides the most flavor. Highly recommended!

Just a NOTE: The author has moved his restaurant to Bozeman, Montana, about 12 miles away, which is a good thing. Bozeman is like Jackson Hole was 30 or 40 years ago. Affordable and getting chic. Best part the natives are friendly. The used to and maybe still do call Bozeman, Bozeangeles.

Jay Bentley offers here a wonderful update on both the flavors and spirit of Montana! Great recipes that have been thoroughly tested on some of the world's most finicky eaters - who've grown to love them!

My favorite recipe from this book came off the NPR website. I tried a corn bread and a pork loin recipes, but wasn't too excited about the results. It does have a variety of recipes so I will give it another try.

I bought this book because I have been to Jay Bentley's restaurants and have loved eating at them (can't wait until the new one opens this summer) and wanted to be able to cook the way he does. This book has made it possible to have great food in my own kitchen. Magic! Thank you Jay, for giving us some of your secrets. You make the food taste great!

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