

THE PREMIER MAGAZINE OF THE WEST  
**COWBOYS & INDIANS**

## Best Of The West 2015: Trailblazers Of Western Cuisine: The Recipes

Get a taste of the West's culinary pioneers and innovators featured in the food issue.

BY COWBOYS & INDIANS



This year's Best of the West issue trains its sight on western cuisine, its pioneers, and its innovators. There are also editor's picks like the food journals of Lewis & Clark, Good Co., food festivals, spirits, and foraging. The list is by no means comprehensive — we only have so many pages — but it does give us a taste of our regional cooking's heritage, present, and its future.

And what would such a publication be without loads of recipes? Nothing worth its salt, is what. So to supplement our food issue, here are recipes by some of the best chefs in the West that you can make right at home.

**BBQ Beef Coffee Cure**

— *Tim Byres*

## Tim Byres' BBQ Beef Coffee Cure



Photography: Jody Horton/Courtesy Green Olive Media

Cooking by Tim Byres (Rizzoli New York, 2013).

*Applying a dry rub is important with large cuts of meat. Tim Byres uses a select mixture of seasonings paired with an earthy dark-roast ground coffee that complement the brisket. The salt and sugars in the rub cure the outer portion of the brisket, leaving a heavy flavor and smoky, charred crust called "bark."*

- ½ cup finely ground dark-roast coffee
- ½ cup dark chili powder
- ½ cup smoked paprika
- ½ cup kosher salt
- ¾ cup packed dark brown sugar
- 3 tablespoons sugar
- 2 tablespoons granulated garlic
- 1 tablespoon ground cumin
- 1 teaspoon cayenne pepper

Mix all ingredients in a medium bowl, using your hands to break up any clumps. Do not refrigerate; store in an airtight container in a cool, dry place, such as your cupboard.

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*Recipe excerpted and adapted with permission from **Smoke: New Firewood***

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