

About Cilantro Slim

Kerry Rainey, better known as Cilantro Slim or Slim, has had a love of Dutch oven cooking since he was a boy and went camping with his father. They would do open fire, Dutch oven, and spit cooking. As he grew older, Slim and his father concentrated on slow smoked Texas Bar-B-Q over the next 20+ years. After his father's passing, Slim continued his bar-b-q expertise. After many years of perfecting his recipe for brisket, it has become an all-time favorite with family, friends, and co-workers. Wanting to renew his love for Dutch oven cooking, Slim attended Cee Dubs Dutch Oven Cooking School in the back woods of Idaho. There he found great new recipes, and because he was constantly using fresh cilantro to spice up his recipes, was thus dubbed "Cilantro Slim."



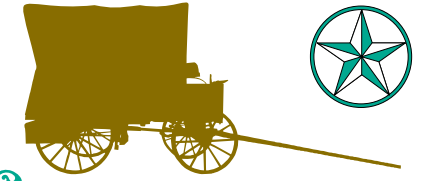
What is the romance and allure of the chuck wagon and Dutch oven cooking? History shows that Charles Goodnight is credited with inventing the chuck wagon in 1866 when he planned to take a herd of 2,000 longhorn cattle from Texas to Denver. The distinguishing feature of the wagon was the sloping box on the rear with hinged lid that lowered to become a cook's worktable. The box was fitted to the width of the wagon and contained shelves and drawers for holding food and utensils. To the cowboys, "chuck" was food, so the box was called a chuck box and the wagon became known as a chuck wagon. Dutch ovens were used to cook many of the dishes. You know, some say the Dutch oven was really the first slow cooker. The chuck wagon is still used today on cattle round ups out in far West Texas.

Cilantro Slim's
Cowboy Cookin'
"Experience the Adventure"

Kerry and Jamie Rainey
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www.cilantroslim.com

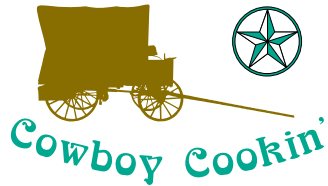


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Located on FM Road 2105 in San Angelo, Texas, Cilantro Slim's is whipping up a dining experience to remember. Cilantro Slim's authentic chuck wagon will cater your next special event at your location. You will enjoy mouthwatering Dutch oven dishes and Cilantro Slim's signature melt-in-your-mouth smoked beef brisket.

Cilantro Slim takes pride in serving good food from special family and friends' recipes. So "experience the adventure" as food is prepared like the food cooked on the long-ago cattle trails combined with savory West Texas Bar-B-Q.



We cater for virtually any event — rehearsal dinners, weddings, birthdays, family reunions, employee functions, meetings, or dinner for a group of your best friends.

Depending on the size of your group, menus can be designed especially for your event! Some of our menu items are listed at right. However, just about anything you can imagine can be cooked either on our pit smoker or in our Dutch ovens.

So call us today to discuss your event needs!

Partial List of Menu Items

Meats

- Pork or Beef Tenderloin – Smoked or Dutch-oven Baked
- Smoked Prime Rib
- Cornish Game Hens
- Brisket – Smoked or Dutch-oven Baked
- Sausage
- Beef Tips in Brown Gravy

Vegetables

- Cowboy Potatoes
- Potato Salad
- Red New Potatoes with Cilantro Cole Slaw
- 24-Hour Marinated Slaw
- Pinto Beans
- Baked Beans

Soups & Chili's

- Posoli (pork tenderloin, hominy, and green chili stew)
- Beef Chili (spicy or mild)

Desserts

- Cobbler – Peach Apricot Amaretto, Apple, Cherry, Peach or Blackberry

Breads

- Sourdough
- Cornbread

Trimmings

- Jalapeños
- Pickles
- Onion
- Olives
- Relish

Drinks

- Ice Tea
- Water



Contact Us Today!

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