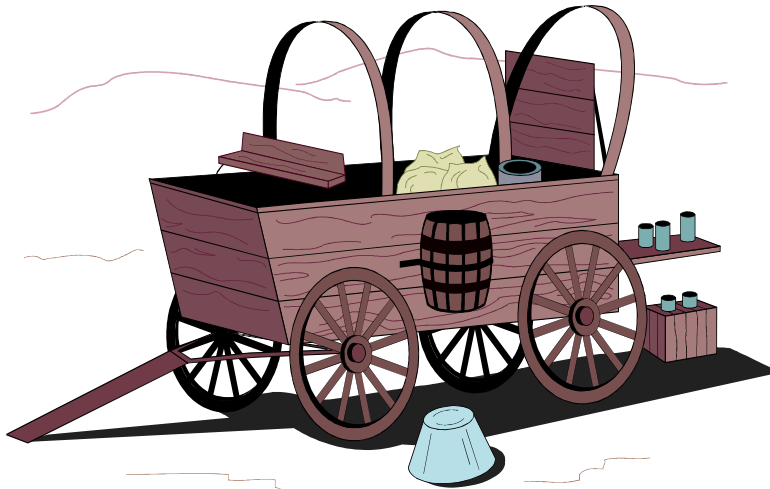


CHUCK WAGON COOKIN'



Son-of-a-Gun Stew

2 pounds lean beef 1 set of brains
Half a calf heart 1 set marrow gut
1 1/2 pounds calf liver Salt & Pepper
1 set sweetbreads Louisiana hot sauce
Kill off a young steer. Cut up beef, liver and heart into 1-inch cubes; slice the marrow gut into small rings. Place in a Dutch oven or deep casserole. Cover meat with water & simmer for 2 to 3 hours. Add salt, pepper & hot sauce to taste. Take sweetbreads and brains and cut in small pieces. Add to stew. Simmer another hour, never boiling.

Red Bean Pie

1 cup cooked, mashed pinto beans 1 cup sugar
3 egg yolks, beaten 1 cup milk
1 teaspoon vanilla 1 teaspoon nutmeg
Combine ingredients and place in uncooked piecrust. Bake at 350 degrees for 30 minutes or until set. Make meringue with the leftover egg whites; spread on pie and brown in oven.

Vinegar Cobbler

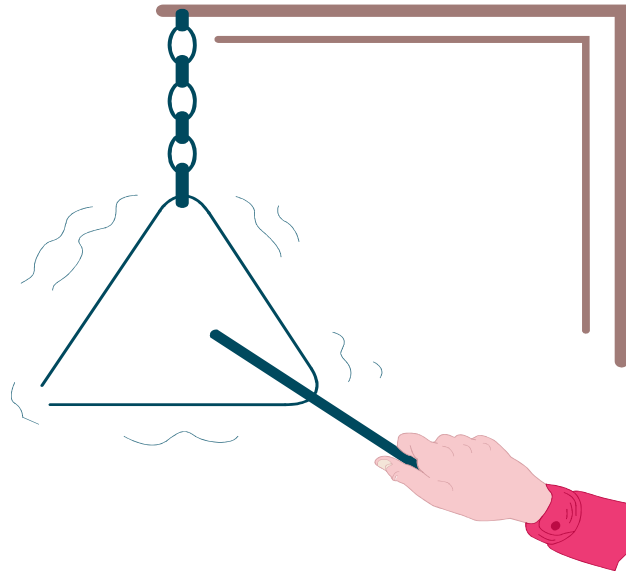
1 1/2 cups sugar 1 cup vinegar 1 1/2 tablespoons flour Pinch of nutmeg 2 cups of water
1 teaspoon vanilla
Mix sugar and flour dry, and then add other ingredients. Put these in a baking dish and dot with butter. Cover all this with a piecrust. Bake at 375 degrees for 20 to 25 minutes.

Cowboy Beans

2 pounds pinto beans
2 pounds ham hock
2 onions, chopped

4 tablespoons of sugar
2 green chilies (or to taste)
1 can tomato paste

Wash the beans and soak overnight. Drain, place in a Dutch oven and cover with water. Add remaining ingredients and simmer until tender. Sample the beans while cooking. Add salt to taste and water as needed.



Sourdough Starter

2 cups lukewarm potato water
1 tablespoon sugar

2 cups flour

First make potato water by cutting up 2 medium-sized potatoes into cubes and boil in 3 cups of water until tender. Remove the potatoes and measure out two cups of remaining liquid. Mix the potato water, flour, and sugar into a smooth paste. Set in a warm place until starter mixture rises to double its original size.

Sourdough Biscuits

1 cup sourdough starter
1 teaspoon each of salt, sugar & soda

1 tablespoon shortening
3 to 4 cups sifted flour

Place flour in a large bowl, make a well in the center and add sourdough starter. Stir in salt, soda and sugar, and add shortening. Gradually mix in enough flour to make a stiff dough. Pinch off dough for one biscuit at a time; form a ball and roll it in melted shortening. Crowd the biscuits in a round 8-inch cake pan & allow to rise in a warm place for 20 to 30 minutes before baking. Bake at 425 degrees until done.

