

**Chuckwagon  
Cooking from  
Marlboro Country.**



**The Chuckwagon:**  
It was home, forty miles from nowhere.

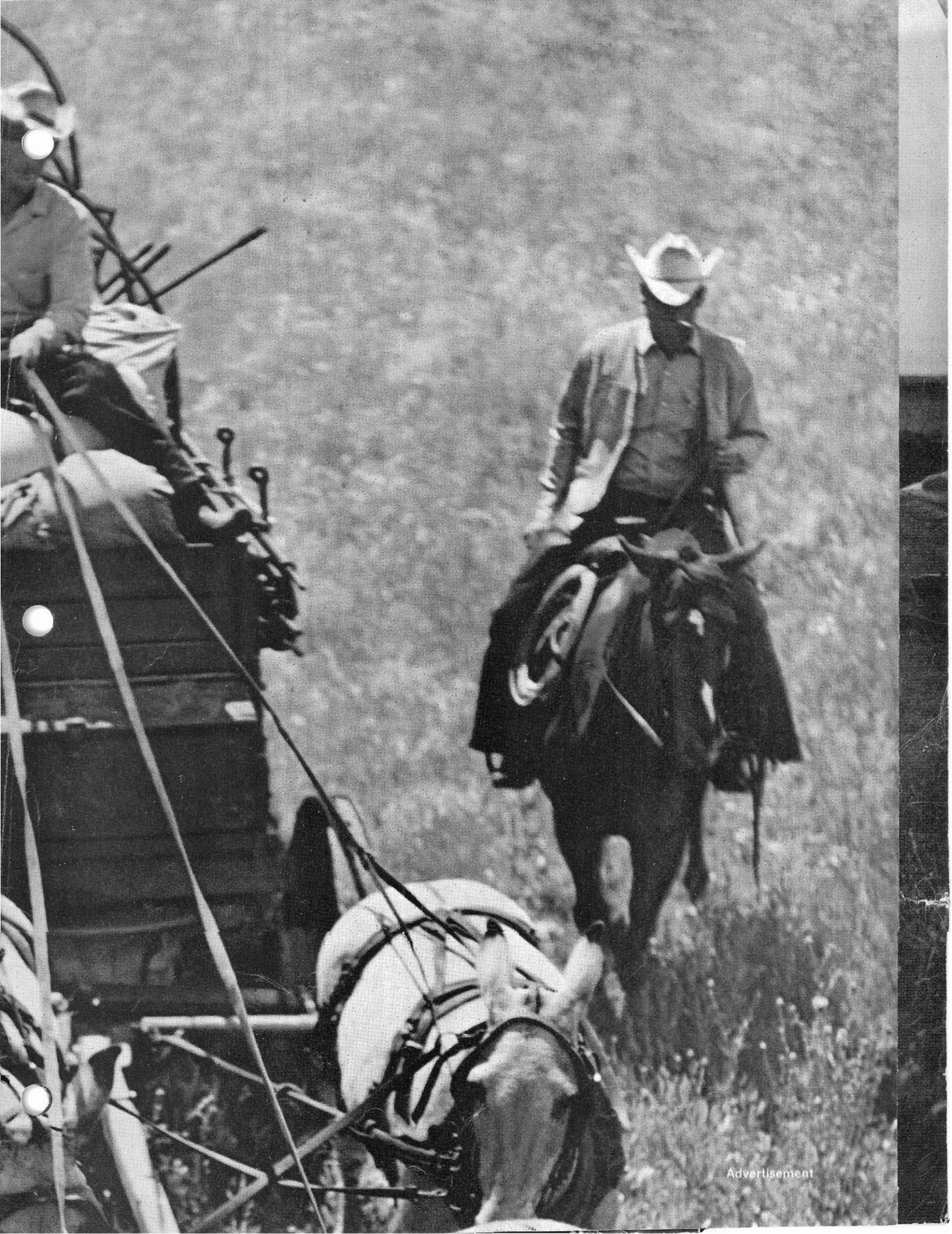
There was a time when the only Chuckwagon around was the "long-eared" kind. One mule, carrying a chuck box full of food.

Then in 1866, Charles Goodnight took that chuck box and put four horses in front of it, four wheels under it, and a cantankerous old cook to look after it.

The Chuckwagon became home in the middle of nowhere. A place a man could hang his hat, swap a story or two and fill his belly before turning in.

Just turn the page, and you can start enjoying 28 original "Chuckwagon Recipes": great foods that capture all the flavor of Marlboro Country.





Advertisement



# Beef

When a man's surrounded by a few thousand head of cattle, it stands to reason he'll eat steak three times a day. All a wagon cook has to do is figure out a lot of good ways to serve it.

Maybe he'll fry a thick slab of steak on a red-hot skillet, sealing in all the juices.

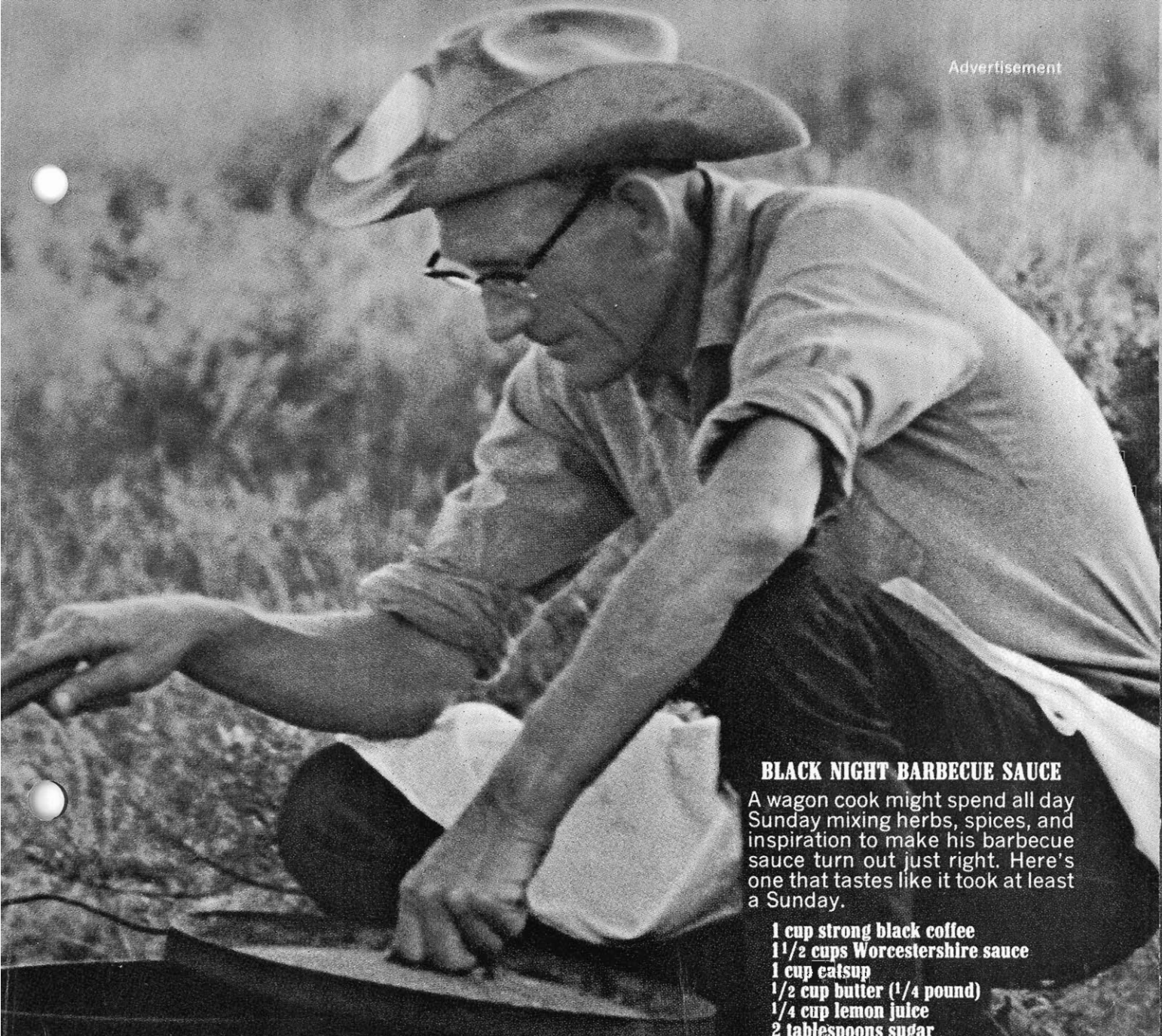
Or get a little fancy and smoke up a 7-Rib Cut of beef over an open pit. Then pour on his own special barbecue sauce.

Or perhaps he'll mix up the best parts of a fat calf and serve "Son of Son-of-a-Gun Stew" (no two cooks make it the same way—but no man's got to be called twice).

Or for some real spice and variety—Texas-style Chili. Big chunks of beef, plus enough chili peppers to make you warm just thinking about it.

Steak, three times a day.  
It's the mainstay of a working man's menu in Marlboro Country.





### BLACK NIGHT BARBECUE SAUCE

A wagon cook might spend all day Sunday mixing herbs, spices, and inspiration to make his barbecue sauce turn out just right. Here's one that tastes like it took at least a Sunday.

- 1 cup strong black coffee
- 1 1/2 cups Worcestershire sauce
- 1 cup catsup
- 1/2 cup butter (1/4 pound)
- 1/4 cup lemon juice
- 2 tablespoons sugar
- 1 tablespoon salt
- 2 teaspoons cayenne pepper

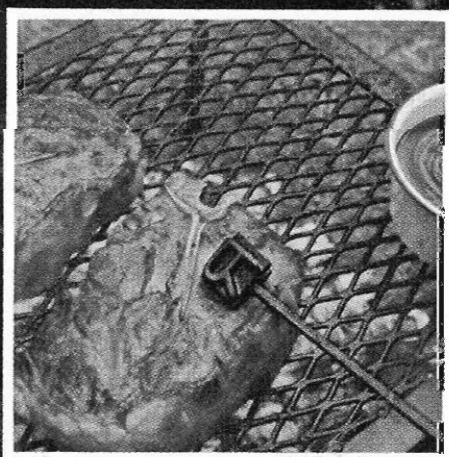
Combine ingredients. Simmer 30 min. over low heat, stirring occasionally. Serve with beef or ribs.

### LONE STAR STEAK SAUCE

Some Texans claim this steak sauce is good enough to bring out the flavor in any meat—even wild coyote.

- 1/2 cup butter (1/4 pound)
- 1/3 cup lemon juice
- 2 tablespoons Worcestershire sauce
- 1 small clove garlic, minced
- 3/4 teaspoon black pepper
- 1/2 teaspoon dry mustard
- 2 drops Tabasco
- Salt to taste

Combine all ingredients; heat until butter melts. Broiler pan juices may be added. Serve with Salt Steak.





# Beef

When a wagon cook yells "Grab a plate an' growl," it's time for Son-of-a-Gun Stew. A meal that's been called as many names as the ingredients that go into it. Common practice was for "Cookie" to call on the nearest cowhand—count off all the things he'd put in his stew—and then ask that cowhand to taste it. Well, it just so happens that one mouthful of Son-of-a-Gun Stew brought out all the honesty in a man. And the truth didn't always set too well with the cook.

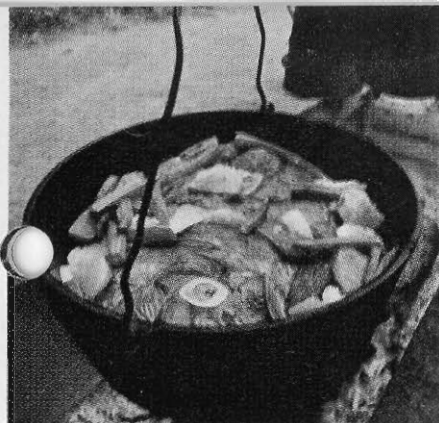
So, we've taken a few liberties with the original Son-of-a-Gun Stew recipe and made it a whole lot easier to swallow. Meet "Son of Son-of-a-Gun Stew."

## SON OF SON-OF-A-GUN STEW

- 1/4 lb. salt pork, cut into slivers
- 1 pound beef, cut in cubes
- 1 veal heart, about 3/4 pound
- 1 large carrot, thinly sliced
- 2 medium onions, thinly sliced
- 2 tablespoons flour
- 1/4 teaspoon black pepper
- 1 teaspoon salt
- 1 1/2 cups tomato juice
- 1 1/2 cups beef broth or 2 bouillon cubes dissolved in 1 1/2 cups hot water
- 2 cloves garlic, minced
- 1 bay leaf
- 1 pair veal sweetbreads, about 1 lb.
- 1 veal brain, about 1/2 pound

In Dutch oven, lightly brown salt pork; remove and set aside. Heat fat until hot; add beef, brown quickly. Wash heart, remove membrane and excess fat; cube, and add to beef. Add carrot, onion; sprinkle with mixture of flour, salt and pepper. Toss with meat and veg., letting flour brown lightly. Pour over tomato juice and beef broth; add garlic, bay leaf. Cover, bring to boil. Reduce heat. Simmer 2 hrs. Simmer sweetbreads in boiling salted water 35 min.; drain and slip off thin membrane under water. Remove connective tissue; cube. Soak brains in salted water 15 min. Remove dark veins; cube. Check beef in oven, skim excess fat. If sauce is thin, turn up heat, cook rapidly a few min. Reduce heat; add sweetbreads, brains. Heat thoroughly. Serve over rice or noodles. Serves 6.





### DUTCH OVEN POT ROAST

Beef takes on a whole new flavor when it sits in a Dutch oven next to potatoes, carrots, and onions.

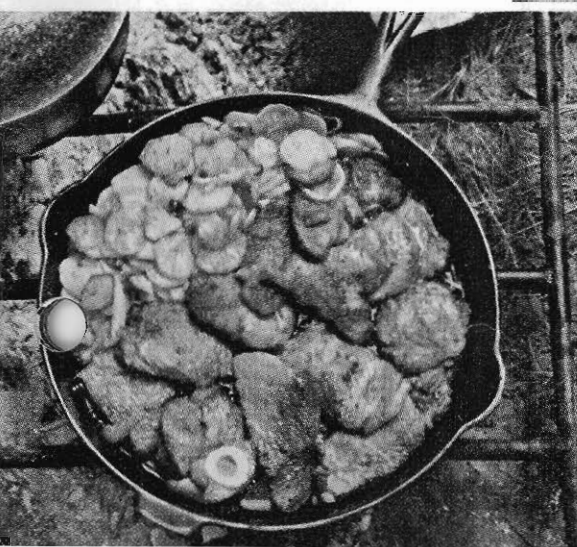
- 1 5-pound round bone pot roast
- 2 teaspoons salt
- 2 tablespoons shortening
- 1/2 cup Barbecue Sauce (see Sauces)
- 1/2 cup apple cider
- 8 carrots, pared and cut in 2-inch pieces
- 6 potatoes, peeled and quartered
- 2 onions, sliced
- 1 10-ounce package frozen okra or 1/2 pound fresh okra

Rub meat with salt. Melt shortening in Dutch oven; add meat and brown over medium heat, turning once. Reduce heat; pour over barbecue sauce and cider. Cover and simmer on top of range or in 325° for 4 hrs. Add carrots, potatoes, and onion 1 1/2 hrs. before end of cooking time. Add okra 15 min. before end of cooking time. Serves 6 to 8.

### CHICKEN-FRIED STEAK

Just about everyone knows what frying does for the taste of chicken. Out West they like their steaks done the same way.

Cut 2 lbs. of 1/2-in. thick round steak into 6 pieces. Remove excess fat. Mix 1/3 cup flour, 1 1/2 tsp. salt, 1/2 tsp. pepper; sprinkle over meat, pounding into both sides. Fry out fat cut from steak, adding enough shortening for 1/2 cup. Fry steak 5 min. each side. Serves 6.



### 7-RIB CUT

"Barbecue these ribs on a windy day and half the next county will be standing in line."

Select a standing rib roast, well-marbled with fat. Allow at least 1/2 lb. per person. Trim off excess fat. Spit the roast on diagonal for best balance; insert meat thermometer. Undercook roast to 125° on thermometer. Remember meat will cook as long as 20 min. after removal from fire or oven. Let meat rest before carving so juices can settle. If you prefer it more well-done, cook longer but give the temperature 15°-20° to rise while waiting to be carved.

### SALT STEAK

Grill a steak in a cake of salt—crack off the coat—then lay some crisp bread on your plate to soak up all the juice.

Select 2-3 in. thick, boneless sirloin steak. Remove excess fat; skewer. Rub both sides with 2 cut cloves garlic, sprinkle with pepper. Mix 4 cups coarse salt with enough water to make thick paste. Press half salt mixture onto top of steak. To charcoal broil: place salt-side down over hot coals 12-15 min. Cover other side with salt, turn and repeat. To broil in oven: broil salt-side up close to heat for 15 min.; remove salt. Turn steak, cover other side with salt and re-

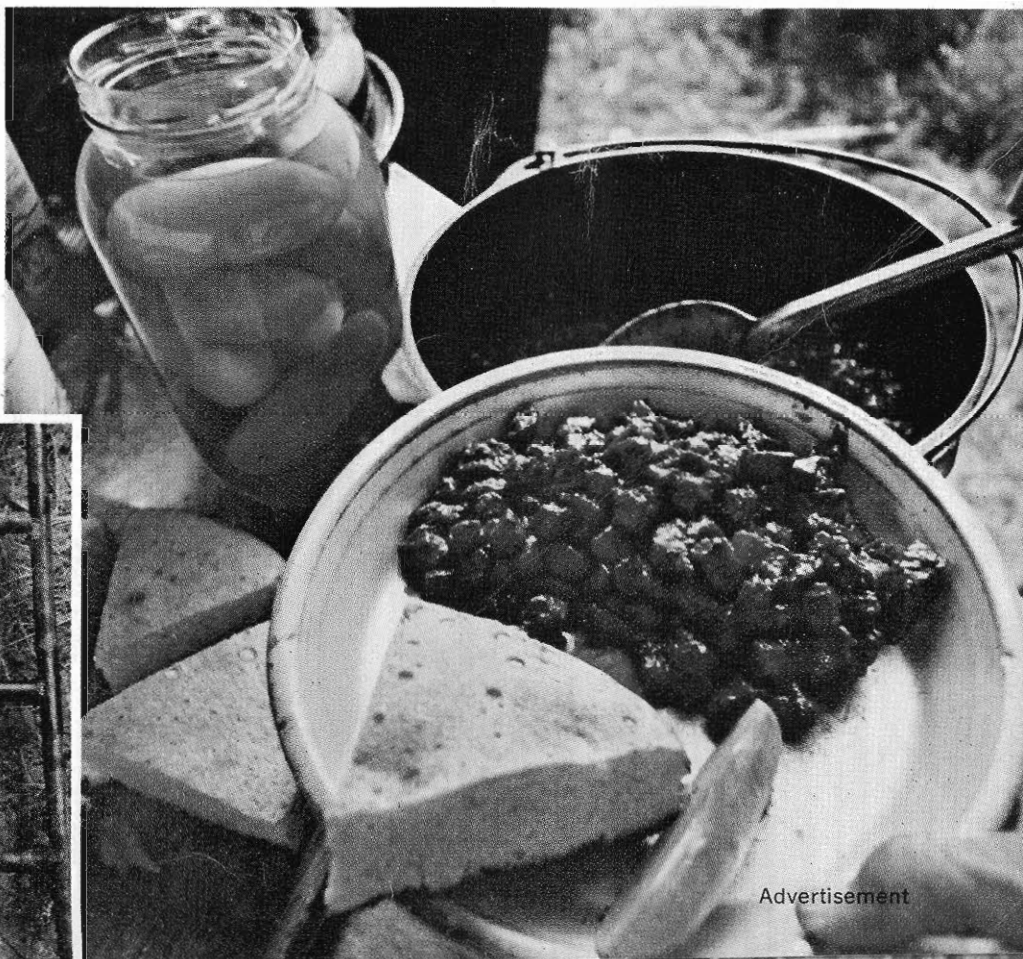
peat. To serve; remove salt crust from steak, place on warm deep platter. Pour steak sauce on platter, then slice. Serve with crisp bread slices.

### "TEXAS RED" CHILI

"Chili pangs" strike a man when the skies get gray and the wind turns cold. And a bowl of Texas Red is the only cure. The "Original Texas Red" chili dates back to the 1800's when it was served by vendors on the streets of San Antone.

- 1/8 pound suet, finely chopped
- 3 pounds round steak, coarsely cubed
- 6 tablespoons chili powder
- 1 tablespoon ground oregano
- 1 tablespoon crushed cumin seed
- 1 tablespoon salt
- 1/2 to 1 tablespoon cayenne
- 2 large cloves garlic, minced
- 1 tablespoon Tabasco, if you dare
- 1 1/2 quarts water
- 1/2 cup white cornmeal or 3 tablespoons masa harina

In Dutch oven, fry suet until crisp; add steak cubes and brown. Add seasonings and water; heat to boil. Reduce heat, cover and simmer 1 1/2 hrs. Skim off fat. Stir in cornmeal and simmer, uncovered, for 30 min. Stir occasionally. Serve with pinto beans or cornbread. Serves 8 to 10.





# Bakin's



The best kind of bakin's are made with sourdough batter. And sourdough was born out West. Sourdough biscuits, sourdough breads, sourdough flapjacks, sourdough desserts.

Nobody knows exactly where it all got started, but every range cook worth his salt had a sourdough recipe good enough to stake a reputation on.

Of course, the trick to making "bakin's" good is to bake 'em light. And most trail hands will tell you, the louder "Cookie" called 'em to supper, the lighter the bakin's.

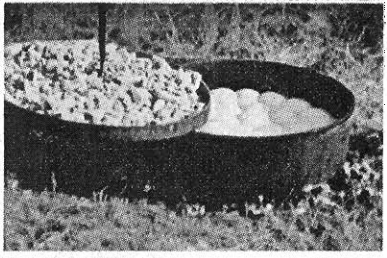
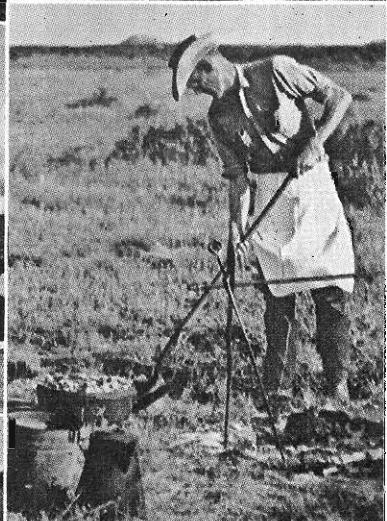
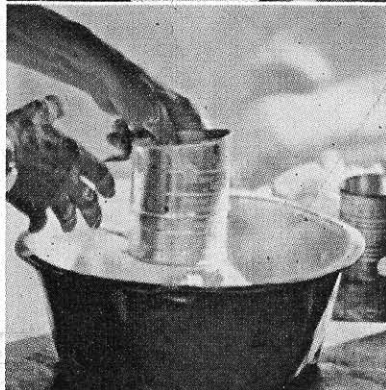
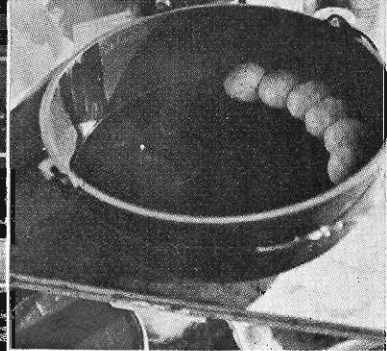
"Come an' get it!"



"My Daddy was a wagon cook, too. He came out here in 18 and 86. Biggest chore in biscuit makin' back then was keepin' the starter batch warm. Things haven't changed much since. During Fall roundup, nights still chill you to the bone—so I wrap that starter keg in a blanket and take it to bed with me.

I pinch off pieces of dough the size of an egg and pack 'em real tight in a Dutch oven so they'll rise high. Been bakin' sourdoughs since I was 8. And I never cooked anything I didn't like."

—Richard Bolt  
6666's Ranch  
Guthrie, Texas



All of the following recipes call for a sourdough base. Nobody will say it's the quickest way to bake: but most will say it's the best.

#### **SOURDOUGH STARTER**

In large crock, at least 3 qts., soften 1 pkg. active dry yeast in 1 qt. lukewarm water. Add 2 tbsp. sugar and 4 cups sifted flour; beat to mix. Cover, let rise until light and slightly aged, 24-48 hrs. Starter may be kept in refrigerator 7-10 days without attention. Then it should be stirred and equal amounts of flour and water added. To keep starter, pour off amount needed for recipe, then add flour and water to remainder. Amount will depend on amount of starter left.



# Bakin's

## RICHARD'S SOURDOUGH BISCUITS

"You might add a few raisins to keep these sourdoughs from chasin' any tumbleweeds."

- 2 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 2 cups sourdough starter
- 2 to 3 tablespoons softened lard or butter

Sift flour, sugar, baking powder and salt into large bowl; pour in starter. Mix to make a firm dough. Grease 12-in. iron skillet with lard. Pinch off balls the size of walnuts. Place in pan. Set biscuits in warm place 10-15 minutes. Bake in 400° oven for 24-30 minutes.

## RICHARD'S SOURDOUGH BREAD

If you think Richard's Sourdough Biscuits taste great, wait till you try his Sourdough Bread.

- 1 cup milk
- 1/3 cup sugar
- 1/3 cup shortening
- 1 teaspoon salt
- 1 package active dry yeast or 1 cake compressed yeast
- 2 tablespoons lukewarm water
- 1 1/2 cups sourdough starter
- 5 cups all-purpose flour

Scald milk; add sugar, shortening and salt. Stir to melt sugar and shortening; cook to lukewarm. Dissolve yeast in warm water. Beat together cooled milk mixture, yeast, starter, and 2 cups flour. Add remaining flour to make a stiff dough. Turn onto floured surface, knead 5-10 min.; add only enough flour to keep from sticking. Place in greased bowl, turning to grease surface. Let rise until double, about 1 1/2 hrs. Punch down, let rise again, about 1/2 hr.; divide into 2 balls, cover with towel and let rest 10 min. Shape into 2 loaves and put each in a greased 9x5x3-in. pan. Let rise until double, about 1 hr. Bake in 400° oven for 40 min. Turn out and cool.

## CORN BREAD

The color and flavor of cracked corn in a loaf of soft bread.

- 1 1/2 cups cornmeal
- 1 1/2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 1/2 cups milk
- 1 1/2 cups sourdough starter

- 1 1/2 teaspoons cream of tartar
- 1 1/2 teaspoons baking soda
- 2 eggs slightly beaten
- 6 tablespoons melted butter

Combine cornmeal, sugar and salt in a mixing bowl. Scald milk, pour over cornmeal; cool to lukewarm. Add remaining ingredients and mix well. Pour into buttered 9-inch square pan. Bake in a 425° oven for 40 minutes.

## JALAPENO PEPPER CORNBREAD

As hot and good as the Western sun. Follow Corn Bread recipe except: omit butter. Add 1 cup shredded cheddar or Monterey Jack cheese, 1 cup chopped onion, and 1/3 to 1/2 cup finely chopped jalapeno peppers. Bake in 425° oven for 40 minutes.

## SUNDAY COBBLER

A man's never too full to have himself a helping of cobbler.

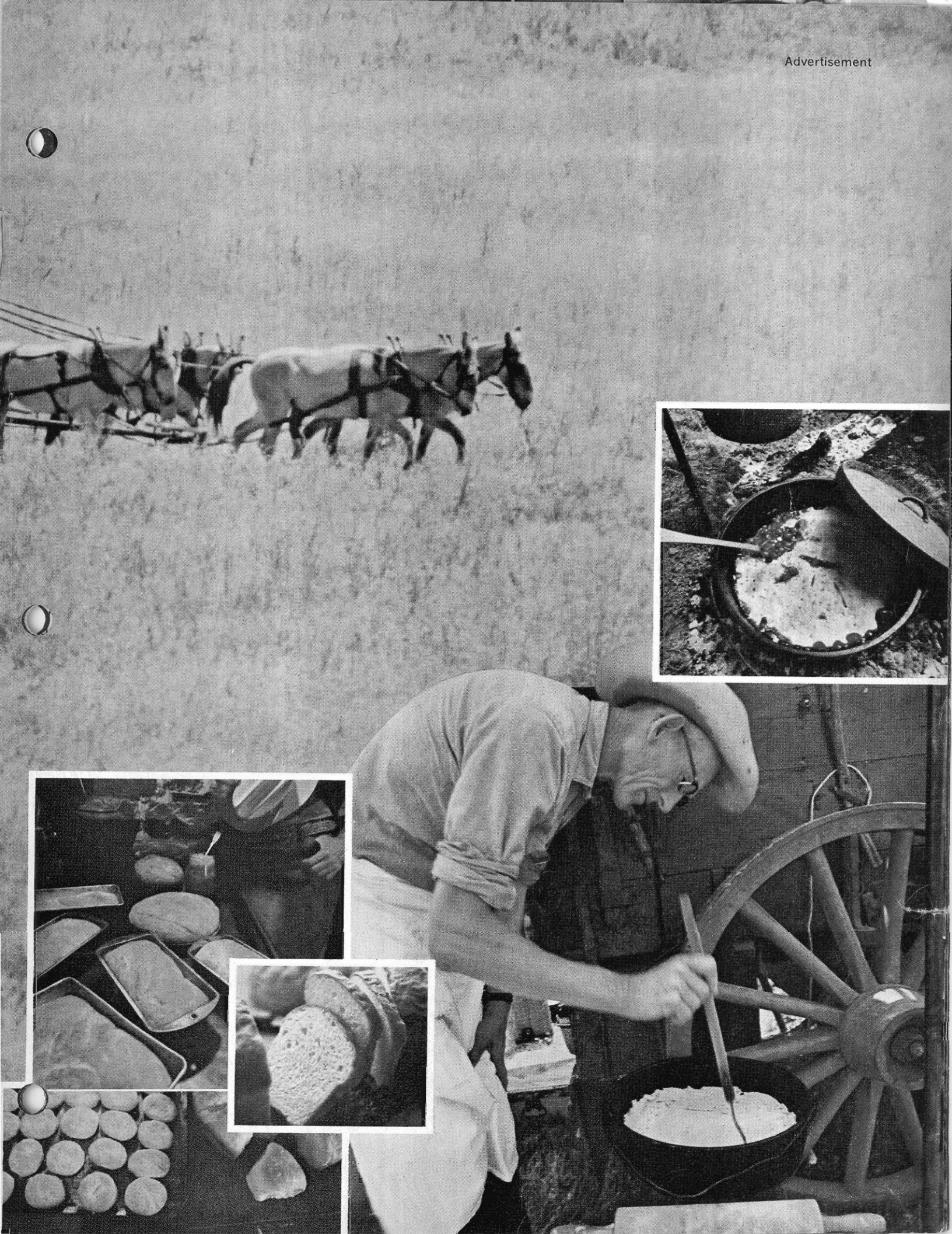
- 3/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 cup butter
- 1/2 cup chopped pecans
- 1/4 cup sourdough starter
- 1 1-lb. 5-oz. can cherry pie filling
- 1/2 cup seedless raisins

Combine flour, sugars, and cinnamon; cut in butter. Stir in pecans and starter. Combine pie filling and raisins in an 8-inch round baking dish. Spoon first mixture over the top. Bake in 425° oven for 25 minutes or until hot and brown. Serves 6.

## TEXAS PECAN CAKE

Sweet as Texas hospitality. Beat 6 tbsps. butter, 1 cup sugar, 1 egg, 1/2 tsp. vanilla together until fluffy. Mix 1 1/2 cups cake flour, 1 tsp. baking soda, 1/2 tsp. salt together and add alternately with 1/2 cup sourdough starter, blending after each addition. Blend in 1/2 cup milk. Pour into a buttered 8 1/2-in. tube pan. Bake in a 350° oven for 35 min. Remove from pan and cool. Pecan glaze: Combine 3/4 cup light brown sugar, 6 tbsps. cornstarch, 1/4 tsp. salt in saucepan; stir in 3/4 cup water. Cook, stirring constantly, until mixture thickens and boils; boil 1 min. Add 2 tbsps. butter. Cool mixture until spreadable. Cover with whole pecans.









# Beans

Back in the 1800's they used to say a man would work from sunrise to sunset, "for a dollar a day and a plate of beans." Now, either he liked working for almost nothing or the beans were pretty good. Well, we know the beans were pretty good, because they were "Pinto" beans. They grew up in the Southwest. And nowhere will you find a bigger, juicier, tastier bean than the Pinto.

Pinto beans taste just fine served straight from the oven, with a couple of slices of moist cornbread to help get your plate clean.

But if you ever get tired of "beans, beans, nothin' but beans," just add onions, tomatoes, and chili peppers—and sit down to the steaming bean broth called "Chili Bean Soup." Thick enough to eat with a fork.

With Pinto beans tasting so good and being so easy to fix, mealtime at the Chuckwagon always meant "beantime."



### COWPOKE BEANS

"You've got to treat these little Pinto beans the same way you would a newborn colt — with a lot of love and attention."

—Richard Bolt

- 1 pound dried pinto beans
- 2 1/2 cups cold water
- 1/2 pound salt pork, cut up
- 1 red chili pepper
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 6-oz. can tomato paste
- 1 1/2 tablespoons chili powder
- 1 teaspoon salt
- 1 teaspoon cumin seed
- 1/2 teaspoon marjoram

Wash and pick over beans; put in mixing bowl. Cover beans with cold water and soak overnight. Next morning, put beans and water into Dutch oven and bring to a boil; reduce heat. Cover and simmer 1 hour. Stir in remaining ingredients; cover and simmer 3 hours or until tender. Add more water if necessary. Serves 8.

### HONEY BEAN BAKE

Baked beans with a flavor borrowed from wild Texas honey bees.

- 1 pound dried pinto beans
- 1/2 pound (8 slices) bacon, diced
- 1 medium onion, sliced
- 1 cup honey
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 teaspoon ginger

Wash and pick over beans, put in mixing bowl. Cover beans with cold water and soak overnight. Next morning, cook beans in water until skins burst, about 1 hour. Drain and reserve liquid. Place half the bacon and onion in the bottom of a 2 1/2 qt. bean pot or casserole dish; add beans and top with remaining bacon and onion. Combine remaining ingredients and 1 3/4 cups reserved bean liquid; pour over beans. Cover and bake in a 300° oven for 3 1/2 hours. Uncover and bake 1 hour or until beans are of desired consistency. Stir occasionally.



### REFRIED BEANS—NEW MEXICAN STYLE

A great-tasting Southwestern habit.

- 2 15-oz. cans pinto beans without seasonings
- 1/2 cup chopped onion
- 1 1/2 teaspoons chili powder
- 1 clove garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 oz. Monterey Jack cheese
- 2 tablespoons butter

Mash beans in electric mixer. Stir in all ingredients except butter. Melt butter in skillet. Add beans and cook, stirring occasionally, until beans have thickened.

### CHILI BEAN SOUP

A hearty meal of beef and beans good enough to start a stampede at suppertime.

- 2 pounds lean ground beef
- 1 green pepper, chopped
- 1 medium onion, thinly sliced
- 1 clove garlic, minced
- 1/4 cup cooking oil
- 2 one-pound cans tomatoes
- 1 to 2 tablespoons chili powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground oregano
- 1/2 teaspoon cumin seed
- 3 dashes Tabasco
- 1 cup hot water
- 2 15-oz. cans pinto beans

Cook beef, green pepper, onion and garlic in oil until beef is slightly browned. Add all ingredients except beans and simmer uncovered 45 minutes. Stir in undrained pinto beans; simmer 15 minutes. For a thinner mixture, add water. Serves 8.

### CHILI BEAN SANDWICH

Looks like a sandwich. Eats like a meal.

- 1 cup chopped onion
- 1 1/2 pounds ground beef
- 1 tablespoon cooking oil
- 1 15-ounce can tomato sauce
- 1 cup beef bouillon
- 2 teaspoons chili powder
- 1/2 teaspoon cumin seed
- 1/2 teaspoon salt
- 1/2 cup American cheese, cubed
- 2 15-ounce cans pinto beans
- 1/4 teaspoon pepper
- 1 tablespoon butter

Brown onion and ground beef in oil. Drain excess fat. Stir in tomato sauce, bouillon, chili powder, cumin, salt. Simmer uncovered 1 hr.; stir occasionally. Add cheese; cover and simmer 10 min., until cheese melts. Mix pinto beans and pepper; fry in butter until lightly browned. Spoon beans over fried tortillas. Top with chili mixture, lettuce, tomato, and sour cream.



## THE BRAZOS RIVER BREAKFAST

The Brazos River gets started way up in Stonewall County, Texas, where the Salt Fork and Double Mountain streams spill together. Then it runs clear across the state, pushing through 900 miles of open country. A lot of big breakfasts have disappeared along the banks of the Brazos. So if you have a big appetite and a little time, help yourself.

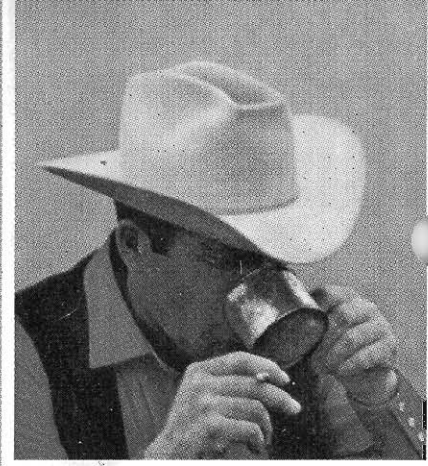
**Fried Eggs**—fixed any way you like 'em.

**Iron Skillet Potatoes**—fancier-up with pepper, onions, sage and parsley.

**Sourdough Flapjacks**—make a little room.

**Pan-Fried Steak**—quickest steak fry in the West. With its own special sauce.

**Campfire Coffee**—a dash of salt to make it mellow, an egg to make it clear.



### CAMPFIRE COFFEE

Heat 2 qts. cold water in large pot. Mix 1 cup ground coffee with 8 tsps. egg\* and 8 tsps. cold water; add a dash of salt. Stir in coffee mixture when water boils. Return to a boil, stirring occasionally. Turn off heat and pour in  $\frac{1}{4}$  cup cold water; let stand 10 min. Makes 8 mugs.

\*Prepare egg by beating white and yolk together; store in refrigerator.



**Days don't start like this anywhere else in the land. Fried eggs, potatoes, sourdough flapjacks, thick slabs of fresh beef, and coffee. Always the coffee. No, days don't start like this anywhere else in the land.**



### PAN-FRIED STEAK

1 lb. breakfast steak, top round  
or sirloin tip cut  $\frac{1}{4}$  inch thick  
4 tablespoons butter  
 $\frac{1}{2}$  cup cream  
1 teaspoon flour  
1 teaspoon paprika  
 $\frac{1}{2}$  teaspoon salt  
Black and red pepper  
1-2 tablespoons lemon juice

Cook steak in butter in heavy skillet, browning quickly at medium heat. Remove to warm platter. Reduce heat; add cream and dry ingredients. Beat in lemon juice. Serves 2.

### FRIED EGGS

Fry desired number of eggs in bacon fat or butter. Salt, but hold the pepper. Sprinkle each egg generously with chili powder.

### IRON SKILLET POTATOES

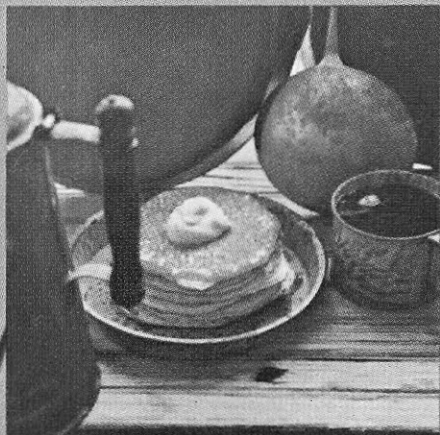
$\frac{1}{4}$  cup bacon fat or butter  
4 cups thinly sliced raw potatoes  
1 medium onion, thinly sliced  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon black pepper  
 $\frac{1}{2}$  teaspoon leaf sage  
1 teaspoon chopped parsley

Heat bacon fat in skillet over low heat; add potatoes, onion and seasonings. Cover and cook about 15 min. Turn potatoes and cover. Continue cooking 15 min., or until potatoes are tender. Serves 6.

### SOURDOUGH FLAPJACKS

1 cup Sourdough Starter (see Bakin's)  
2 cups lukewarm water  
 $2\frac{1}{2}$  cups all-purpose flour  
2 large eggs, well beaten  
2 tablespoons sugar  
 $\frac{1}{3}$  cup half and half  
2 tablespoons cooking oil  
1 teaspoon soda

Mix starter, water and flour in bowl; keep overnight. Stir in remaining ingredients the next morning. Let mixture bubble 10 min. Bake on griddle, using  $\frac{1}{4}$  cup batter for each cake. Makes 2 doz. 5-in. flapjacks.



### BRAZOS RIVER FISH FRY

Fresh catfish alongside Iron Skillet Potatoes and eggs.

4 lbs. of catfish  
3 eggs slightly beaten  
2 teaspoons salt  
1 teaspoon pepper  
2 teaspoons chili powder  
 $\frac{3}{4}$  cup yellow cornmeal

Clean, skin and fillet catfish. Mix eggs, salt, pepper and chili powder. Dip fish in egg mixture, then in cornmeal. Pan fry in oil 1 in. deep about 8 min., until flaky. Serves 4.

### HUEVOS RANCHEROS

Ranch eggs with a flavor from across the border.

8 tortillas  
8 eggs  
1 recipe Huevos Rancheros Sauce  
(see below)  
1 avocado, optional

Fry tortillas  $\frac{1}{2}$  min. each side in hot oil. Fry eggs as directed. Place tortillas on warm platter; top each with a fried egg. Spoon sauce over all. Top each egg with avocado. Serves 8.



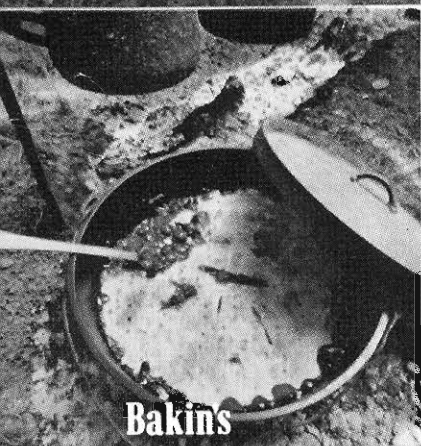
### HUEVOS RANCHEROS SAUCE

Cook  $\frac{1}{4}$  cup minced onion, 1 clove garlic (minced), in 1 tbsp. cooking oil until onion is tender. Add two 8-oz. cans tomato sauce, 1 tbsp. ground coriander, 1 tbsp. minced parsley, 1 tbsp. chili powder,  $\frac{1}{4}$  tsp. salt and  $\frac{1}{8}$  tsp. pepper; simmer 10 min. Makes  $2\frac{1}{4}$  cups.

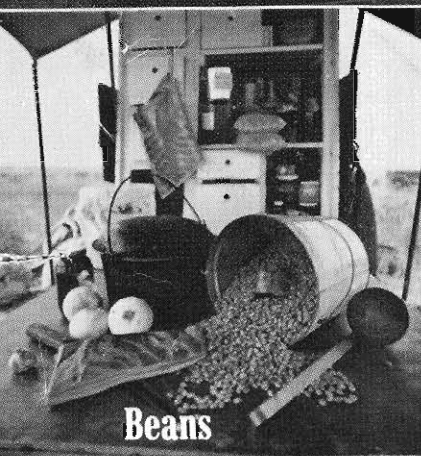
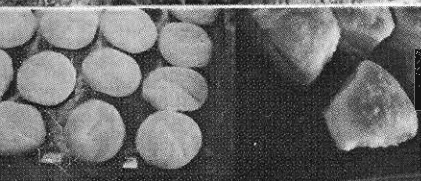




**Beef**



**Bakins**



**Beans**



**28 Original Chuckwagon  
Recipes. Each with a  
colorful past, and  
all the rich flavor of  
Marlboro Country.**