



Wild West Recipes

Golden Corn Bread

By: <http://www.legendsofamerica.com/>

Ingredients

- 1 c. yellow corn meal
- 1 c. sifted flour
- 1/4 c. sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 1/4 c. shortening
- 1 c. milk
- 1 egg, beaten

Preheat oven to 425 degrees. Combine corn meal, flour, sugar, baking powder and salt in a bowl. Cut in shortening. Mix egg and milk together and add to dry ingredients with a few swift strokes. Bake in a 9 x 9 x 2 inch pan for 20-25 minutes.

Fart & Dart Beans

By: <http://www.chronicleoftheoldwest.com/>

Mix together one 16 ounce can of the following: Pinto beans, pork & beans, red kidney beans, lima beans, white northern beans and butter beans.

Ingredients

- 1 lb cut up bacon
- 1 chopped onion
- 1/2 tsp minced garlic
- 1/2 tsp prepared mustard
- 1/2 cup vinegar
- 1 cup brown sugar

Fry the bacon until done, but not crisp. Pour beans, bacon, onion and garlic into large pan and mix. Simmer for 15 minutes a combination of the mustard, vinegar and brown sugar.

Pour the liquid over the beans and bake at 350 degrees for 1 hour. Mix the beans a couple of times during the cooking process.



Gold Rush Pork Chops

By: <http://www.legendsofamerica.com/>

Ingredients

- 4 pork chops – 1 inch thick min.
- 2 apples sliced
- 2 cups apple cider
- flour
- salt, pepper, cinnamon, nutmeg

Combine the flour, salt, pepper, cinnamon, and nutmeg. Roll pork chops in this mixture and brown the chops. When chops are brown, turn down heat, add flour mixture for the gravy, top chops with sliced apples and add the apple cider until the chops are covered.

Simmer until tender, About 1 hour. When done, the chops will be in gravy.

Serve with a baked potato (with all the extras: butter, sour cream, chives, & shredded cheddar cheese)

Old Fashioned Egg Custard Pie

By: <http://www.legendsofamerica.com/>

Ingredients

- 1/4 c. butter, softened
- 2/3 c. sugar
- 2 eggs
- 3 Tbsp. flour
- 3/4 c. evaporated milk
- 1/4 c. water
- 1 tsp. Vanilla
- Nutmeg
- 1 unbaked pie shell

Cream butter, gradually add sugar, beating well. Add eggs and flour. Mix well. Stir in milk and water and vanilla. Pour into pie shell. Bake 20 minutes at 400 degrees then reduce heat to 300 degrees for 15 more minutes.