



By: Grubslinger

Howdy, Grubslinger here.

I just got back from a two-day shoot that was located in the mountains of Oregon. Folks from all around the Northwest were there. The range has tall pine trees on either side and a river flows on the back part of the range. Folks, I'll tell you, this is one pretty little range. I was on a posse with some of the best people I believe that I've ever shot with. We laughed and giggled and generally had more fun than the law allows. The stages were fun and challenging. The first day of the shoot was sunny and hot, but the second day was well, let's just say that it was nothing like the first. When I woke up and went outside I could tell that it had rained most of the night but the sky was clearing and I thought that it would turn into another perfect day for shooting. Boy, was I wrong! Just after we started shooting that day it started to rain and it rained the entire rest of that day.

It reminded me that winter is just around the corner, and that while in the mountains, be prepared for any weather at any time. It is a time when your constant friend is a jacket and when you come home from a day on the range, you need some good, hot, comfort food to warm up your insides.

One of my favorite foods when the weather starts to turn cold is a good, hot bowl of chili. Now my friend Cactus Tubbs who hails from the great state of Texas, tells me if it's real chili, "It sure ain't got no beans in it." Being that he is too big to argue with, here is a recipe that should "wear him plumb smooth out."

Texas Chili

- 2 lbs. dead cow cut into 1-inch cubes
- 2 lbs. venison or pork cut into 1 inch cubes
- 1 lbs. ground or bulk Mexican chorizo sausage
- 1 tsp. black pepper
- 2 bottles dark beer
- 1 large can chopped tomatoes
- 2 tsp. oregano
- 2 - 4 Jalapeno peppers (chopped)
- 3 Tbs. chili powder
- 2 Tbs. of ground cumin
- 2 tsp. of cayenne pepper
- 1/2 cup of brown sugar optional
- 1 tbs. salt
- 4 cloves crushed garlic
- 1 - 16 oz. can Contadina tomato sauce or 16 oz. spicy hot V8 juice
- 2 large chopped onions or more to taste
- 2 tablespoons Masa Harina (for thickening)

Mix all the meat in a large kettle, if needed cut open the chorizo wrapping and squeeze out the contents into the mixture of other meats. Brown the meat, stirring occasionally to mix well. Once the meat has browned, add the tomato sauce, beer, and all of the seasonings. It is a good idea at this early juncture to use only half of the chili pepper and oregano, and reserve the rest until later so that you can season to your taste.

Cook over low-medium heat for 30 minutes, stirring occasionally to prevent sticking, then reduce heat to low and cover. Cook covered for one hour or so, stirring from time to time. Add the Masa Harina and cook for another 30 minutes then sample for taste, increase seasoning as desired, and cook on low for another hour, stirring occasionally. Feeds 6 to 8. Enjoy!

Many years ago, I remember coming in from working cattle all day. Mom used to fix a huge dinner for us as we were cold, tired, and dang hungry. My most vivid memory is that of a dinner table overflowing with food with a large plate of Meatloaf as the centerpiece. Here is Mom's recipe for that wonderful dish.

Mom's Meatloaf

- 1 lb. ground beef
- 1 package (roll) Jimmy Dean Hot Sausage
- 1 onion, chopped
- 3 eggs
- Approximately 2 cups Ritz crackers, crushed
- ¼ cup ketchup
- ¼ cup Worcestershire sauce
- Salt and pepper to taste

Mix all the above ingredients by kneading them together with your hands (messy). Shape into a loaf and place in a 9 x 13-inch baking dish.

Sauce

- ½ cup ketchup
- ½ cup mustard
- 1/3 cup brown sugar, packed

Mix and pour over top of loaf. Bake at 350° F for 70 minutes.

A big part of the feeling of this time of year is coming in from the cold and smelling all of the aromas from the kitchen. Bundle up and until next time, take care.

Beans in the pot, bacon in the pan
Get'em while they're hot, get'em while you can.

