

HANG'EM HIGH

CHILI STORIES AND STUFF THAT GOES REAL GOOD WITH CLINT EASTWOOD... MOSTLY JUS' THE WESTERNS...

Pecos Pamela had been wronged. Left at the altar, left standin' at the altar, left cryin' at the altar in front of her family and friends by a poor excuse for a man.

They had met three years before at Sunday Dinner, a spit shoe shine affair, held every now an' then by the late Reverend Billy Q. Barb, a former chef at the Lone Star Shower and Bridal Palace in El Mesa de Oro. Billy had turned to preachin' late in life, but was still able to read a recipe an' deliver a very powerful sermon at the same time; had quite a flock. An' he had quite a followin', too.

It was the Reverend who introduced them that fine spring evening, and he had watched with a fond longin' as that love bug bit up the vestry.

They had courted, this lilly-livered vagabond and the beautiful Pecos Pamela, for a few months and, among other things, they shared a deep and abiddin' appreciation for the finer things in life; in particular, red-hot chili.

So Pecos Pamela held back the tears, wrapped her imported New York-style white laced gown around her fine figure, and walked, did NOT run, from the church that day with the only thing she had left: a powerful dignity. But she vowed never to forget. She vowed to have her revenge. An' she'd got meaner toward menfolk than a skunk in a beauty parlor. No 'scuses...

Word spread she moved to Albuquerque and opened a diner. Word spread that she moved to Big Spring and ran a truck stop. By an' by, things settled back down jes' like leaves after a wind storm, and the whole episode faded in most folks' memories. The local folks near forgot 'bout the whole thing, and life rambled on in that wind swept lil' frontier town.

One day, some years later, Buck Taylor Dupree was drivin' his rig through Abileen, hungrier than a bear comin' outta' the winter cave, and pulled over for a quick bite at the little chow house that caught his eye just off the interstate. He pulled over, went inside... an sat down at the counter. So, tryin' to make conversation with the cute waitress behind the counter-top, told her how he just left his third wife for his girl firend after his mistress gave 'im the boot. She'd heard that voice before, and it all came rushin' back like the hot kiss at the end of a wet fist...

"Gee, that's to bad" said that familiar lookin' waitress, "Lemme git you the special..."

A RED CHILI NIGHTMARE

INGREDIENTS

- 1 cup dried pinto beans
- 4 to 5 cups water
- 2 tbsp lard
- 1 tbsp bacon drippings
- 1 medium onion, coarsely chopped
- 1/2 ounces hot pork sausage
- 1 pound lean beef, coarse chili grind
- 4 cloves garlic, crushed
- 1 tsp anise
- 1/2 tsp coriander seeds, crushed
- 1/2 tsp fennel seeds
- 1/2 tsp ground cloves
- 1 one inch stick cinnamon, ground
- 1 tsp freshly ground black pepper
- 1 tsp paprika
- 1 whole nutmeg, ground
- 1 tsp ground cumin
- 2 tsp dried oregano (pref. Mexican)
- 4 tbsp sesame seeds
- 1 cup almonds, blanched, no skins and crushed fine
- 1/2 whole dried red chilies, crushed then soaked to soften in hot water to cover, and drained (or 1/2 cups chili carib)
- 1/2 ounces milk chocolate, broken into small pieces
- 1 6 ounce can tomato paste
- 2 tbsp vinegar
- 3 tsp lemon juice
- 1 soft tortilla, chopped
- Salt

PROCEDURE

Place the rinsed beans in a bowl, add 2 to 3 cups of water & soak overnight. Pour the beans & the water in which they were soaked into a heavy saucepan & add 2 to 3 more cups of water. Bring to a boil over medium-high flame, then lower fire & simmer, partially covered, for about 45 min., until the beans are cooked but still firm. Drain the beans, reserving the cooking liquid.

Melt the lard in a heavy skillet over medium heat. Add the beans & lightly fry them in the lard. Set aside. Melt the drippings in a large heavy pot over medium heat. Add the onion & cook until it is translucent...check dictionary.

Combine the sausage and the beef with all the spices up through the oregano. Add this meat-and-spice mixture to the pot with the onion. Break up any lumps with a fork and cook, stirring occasionally, until the meat is very well browned.

Add the reserved bean-cooking liquid to the pot. Add remaining ingredients. Bring to a boil, then lower the heat & cook, uncovered, for 1/2 hour. Add the beans & simmer, uncovered, for 1/2 hour longer. Stir a bit. Add water if necessary to maintain the consistency of a chunky soup. Taste when curiosity becomes unbearable & courage is strong. Adjust special seasonings to taste...

Serves: many - ideal as a last meal for 4, or even 6; memorable...



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CHILI STORIES AND STUFF THAT GOES REAL GOOD WITH CLINT EASTWOOD... MOSTLY JUS' THE WESTERNS...

On the day Detrich the Singin' Wranglin' Cowboy rode onto the ranch, the weather vane broke.

He was a sight, this Detrich. All duded up in white leather with big, shiny spurs and a broad white hat an' a real big palomino stud with the gol' darnest spankyest looking saddle ever seen in these parts. Except, of course, for the time Elvis came through. And that was just last week.

Still, we had troublin' on the range. We'd been getting' rustled by Slim Bartholomew and his gang from the Quadruple Bar X Ranch over in the next valley, and it was getting' fairly serious. We needed some mighty powerful help, an' Slim knew we needed it pronto.

He'd sent away from the Available Cowboy and Shiny Spur Catalog, and after a most careful consultation with the range boss and various barnyard rascals from the ranch, we all chose Detrich, the Singin' Wranglin' Cowboy, from Hoboken. We never heard a' Hoboken, but we figured it was somewhere up on the high ridge.

Detrich, it turned out, had a mighty big likin' for sportin' native dish, sorta' ponderosa-style chili. An' he had done his homework, which was what the catalog musta' meant by sayin' he was well-read, an' he said that the thing that Slim Bartholomew and his gang really liked was a good fixin' of the prairies best, a steamin' bowl a' gut-bustin', knee wobblin' chili. Said that would cure the rustlin', an' a whole other set a' ills they may have, too. But it would get the hair high on Slim an' the Gang...

Well, late the next morning, when we were just gettin' back from mornin' round-up, Detrich, the Singin' Wranglin' Cowboy packed up some a the powerful fixin's and headed over the ridge to the next valley.

About three weeks later, after we noticed there hadn't been a cow rustled in some time, and things were quieter than a discarded feather duster, we got a letter and a bill from Detrich, along with the special recipe before you.

It sorta explained things, how the rustlin' stopped an all, but he never did tell us why those dudes from the next valley ride kinda' funny now. It sure is a sight to see the whole gang ridin' into the sunset, bouncin' up an' down in the saddle some-thin' powerful, just like a Mexican jumpin' bean on a red hot brandin' iron.

BOUNCIN' COWBOY CHILI

INGREDIENTS

- 1 tbsp peanut or vegetable oil
- 3 medium onions, finely chopped
- 1 green bell or sweet red pepper, cored, seeded and finely chopped
- 1/2 pounds veal, beef, or pork; coarse chili grind
- 2 medium cloves of garlic, finely chopped
- 2 tbsp ground hot red chile
- 1 tbsp ground mild red chile
- 1 tsp ground cumin
- 1 teaspoon dried oregano (preferably Mexican)
- 1 bay leaf
- 1/2 tsp freshly ground black pepper
- 4 cups fresh or canned unsalted tomatoes
- 1 tbsp red wine vinegar
- 1/2 tsp chile caribe, or to taste

PROCEDURE

Heat the oil in a deep skillet over medium fire. Add the onions and green pepper and simmer 'til the onions are translucent, 'bout 3 minutes.

Sprinkle the meat with the garlic, ground chili, cumin, and oregano. Stir to blend. Add the meat to the skillet. Break up any lumps with a fork, stirring occasionally until the meat is browned.

Add the bay leaf, pepper, tomatoes, vinegar, and caribe. Bring to boil, lower the flame and simmer 1 hour, stirring occasionally. Taste and adjust seasoning.

Server 2 to 4, dependin' on appetite.



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CHILI STORIES AND STUFF THAT GOES REAL GOOD WITH CLINT EASTWOOD... MOSTLY JUS' THE WESTERNS...

There was no question that Elma Mae Particle was homely. And bored. An' she wasn't 'zactly no parlor ornament to look at neither. In fact, besides bein' plain, she wasn't even very well-traveled. Fact was, goin' round the coffee pot tryin' to find the handle would just 'bout cover the extent of her travels.

But my saddlebags, an' a que-ball pumpkin, that girl could cook. An' after gettin' off the range, a lotta' the fellas was pretty tired a' meat that was so tough ya had to sharpen the knife to the cut the gravy.

When they came off the train at week's end, mostly they headed for the little Chow Parlor Elma Mae ran with her sister over by the mule yard.

But those cowhands shoul'da' laid off the wise cracks with that girl. They never seemed to have a kind word, never said nothin' 'bout her hair or her nice clothes. This kinda made Elma Mae feel 'bout as popular as a \$2 bill in a stack a' hundreds. And that kinda treatment was gettin' to lil' Elma Mae.

So one day, when the roundup was jes' startin', she let it be known that there was gonna' be a big spread at the Chow Parlor when the cowboys got back. Yesiree, big spread. An' everyone was welcome.

Well, Elma Mae went to the store, an' asked Skinner D. Flint to advance her the fixins' for a bull-powerful recipe of true desert grub she'd been preparin' jes' for this occasion. Now Mr. Flint was so tight he wouldn't loan ya a nickel 'lessen ya got the Lord an' all His disciples to go on yore note. But he knew what was comin', an' he gladly advanced her the fixins'.

When those 'pokes sat down to supper on that fine August afternoon, it weren't but three helpins' into the grub that their eyes got so red, an' watered so hard, it looked like the Lord shore musta pulled the cork. The steam was jus' risin' and the walls were beginnin' to do some sweatin'...

Fact was, the whole bunch was a-shakin' so hard they were knockin' around like blind dogs in a meat market an' that was when, smilin' an' a grinnin', Elma Mae took the hottest chili off the ice an' brought in the next course.

Pecos River Red...

PECOS RIVER RED

INGREDIENTS

- 2 tbsp lard, butter, or bacon drippings
- 1 large onion, coarsely chopped
- 3 pounds lean chili ground beef,
- 3 medium cloves garlic, finely chopped
- 4 tbsp ground hot red chile
- 4 tbsp ground mild red chile
- 2 tsp ground cumin
- 3 cups water -1 _ tsp salt
- 2 shots, pepper vodka

PROCEDURE

Melt the lard, butter, or drippings in a large heavy pot over medium fire. Add the onions and cook until they are translucent.

Combine the meat with the garlic, ground chile, and cumin. Add this meat-and-spice mixture to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.

Stir in the water and salt. Bring to a boil, then lower the flame and simmer, uncovered, for about 2 _ to 3 hours, stirring occasionally, until the meat is very tender and the flavors are well-blended. Add more water if necessary. Taste and adjust seasoning.

**Serves: Makes an impression on 6.
Leaves a lasting impression on 2.**

