

## Recipes

At Montana Jacks we love to share good food. If you're reading this odds are you enjoy sharing good food with you friends and family and we'd like to help.

So this is where we share recipes for you to enjoy. Do you have a recipe you would like to share? Submit your recipe here. If we add it our site we will credit you and send you a special thank you.

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### **Pumpkin Soup with Gruyere Cheese**

*For this soup use Sugar pumpkins or Perfection squash—both are sweet and full-flavored without being stringy and watery. Delicata and butternut squash, though milder, are also delicious. The stock is a simple one, using the seeds and scrapings of the pumpkin or squash, a few vegetables, and herbs.*

**Yield: Serves four to six**

#### **THE STOCK**

- Seeds and scrapings from the pumpkin or squash
- 2 carrots, peeled and diced
- 1 celery stalk, plus some leaves, chopped into small pieces
- 1 turnip, peeled and diced
- 2 bay leaves
- ½ teaspoon dried sage leaves or 5 to 6 fresh sage leaves
- 4 parsley branches
- 3 thyme branches
- ½ teaspoon salt
- 8 cups cold water

#### **THE SOUP**

- 1 pumpkin or squash, weighing about 2½ pounds, halved and scooped out
- 3 tablespoons butter
- 1 medium yellow onion, cut into ¼-inch dice
- ½ to 1 teaspoon salt
- 6 to 7 cups stock
- ½ to 1 cup light cream
- White pepper
- 3 ounces Gruyere cheese, finely grated
- Thyme leaves, finely chopped, for garnish

## Directions

Cut the pumpkin or squash in half and scrape out all the seeds and stringy material with a large metal spoon. Put them in a pot with the remaining ingredients, bring to a boil, simmer for 25 minutes, and then strain.

Preheat the oven to 400°F. Bake the pumpkin or squash halves, face down, on a lightly oiled baking sheet until the skin is wrinkled and the flesh is soft, about 1 hour. Remove them from the oven and, when cool enough to handle, peel off the skin. Reserve any caramelized juices that may have collected on the pan.

Melt the butter in a soup pot, add the onion, and cook over medium heat for about 5 minutes. Add the cooked pumpkin, the juices, if any, the salt, and 6 cups of the stock. Bring to a boil; then simmer, covered, for 25 minutes.

Pass the soup through a food mill, which will smooth it out while leaving some texture. Return the soup to the pot and add the cream and more stock, if necessary, to thin it.

Taste for salt and season with the freshly ground white pepper. Stir in the grated cheese and serve the soup with the thyme leaves scattered over it.

Variation: Another way to make this soup is to bake pumpkins with the cream and the cheese inside their hollowed-out shells. The cooked flesh is scraped into the hot cream and melted cheese and served right from the pumpkin—a satisfying and fun way to cook and eat.

**Source:** Deborah Madison and Edward Espe Brown

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### James Beard's Garlic Soup



### **Ingredients**

(serves 6 to 8)

3 tablespoons chicken, goose, or pork fat 30 peeled garlic cloves (or more or fewer) 6 to 8 cups chicken stock Salt and pepper Nutmeg 4 or 5 egg yolks 3 to 4 tablespoons olive oil slices of bread, toasted until crisp

### **Directions**

1. Melt the fat over low heat, then add the garlic. Cook, without browning, until the garlic has become very soft. This will take half an hour or more.
2. Add the chicken stock, salt and pepper, and a little freshly grated nutmeg. Simmer for 15 to 20 minutes.
3. Blend the soup either with a stick blender or by allowing the soup to cool slightly and pouring it into a blender. Blend so the soup is completely smooth.
4. Beat the egg yolks in a small bowl then stir in the olive oil. Begin tempering the eggs by adding hot but not boiling soup to the eggs a small amount of the time while beating the eggs. When you've added a half cup of broth or so to the eggs, pour the egg mixture into the broth beating while you do. Heat the mixture being careful not to let the soup come to a boil. You want to make sure you don't curdle the eggs.
5. Place a bread slice in the bottom of each bowl and pour the soup over top. Serve.

**Source** Adapted from Beard on Food,

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### **Garlic Mojo Hot Dogs**

#### **Ingredients:**

- 1/4 cup olive oil
- 6 garlic cloves, chopped
- 1 tomato, halved, seeded, chopped
- 1/3 cup fresh lime juice
- 1/3 cup fresh orange juice
- 1/2 teaspoon ground cumin
- Coarse kosher salt
- 6 grilled hot dog buns
- 1 1/2 cups finely shredded romaine lettuce
- 6 grilled all-beef hot dogs
- 2 avocados, halved, pitted, diced
- 2/3 cup finely chopped peeled cored pineapple

#### **Directions:**

Heat oil in heavy medium skillet over medium heat. Add garlic; stir 30 seconds. Add next 4 ingredients; bring to simmer. Remove from heat. Season mojo sauce to taste with coarse salt and pepper.

Arrange buns on plates. Top each with lettuce, grilled hot dog, avocado, mojo sauce, and pineapple. Serve with remaining mojo.

**Source:** Epicurioius

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## Recipes

### Ingredients

- 1 tablespoon finely chopped rosemary
- 1 tablespoon finely chopped thyme
- 1 cup grated Parmigiano-Reggiano (2 oz), divided
- 1/4 cup olive oil
- 3 garlic cloves, minced
- 2 pounds pizza dough or use store-bought)
- 1/4 cup finely chopped flat-leaf parsley

### Directions

Preheat oven to 400°F with racks in upper and lower thirds. Lightly oil 2 large (17- by 13-inch) baking sheets.

Stir together rosemary, thyme, 1/4 cup cheese, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a small bowl. Stir together oil, garlic, and 1/4 teaspoon each of salt and pepper in another bowl. Divide dough in half. Keeping half of dough covered with a kitchen towel (not terry cloth), gently roll out other half into a 15-by 10-inch rectangle on a lightly floured surface with a lightly floured rolling pin. (Use your hands to pull corners. If dough is very elastic, cover with towel and let rest about 3 minutes.)

Sprinkle one half of dough (crosswise) with half of herb mixture, then fold dough in half crosswise and roll lightly to form a roughly 10- by 8-inch rectangle. Cut lengthwise into 9 strips (less than 1 inch wide) with a pizza wheel or a sharp heavy knife. Keeping remaining strips covered with a kitchen towel, twist each strip from both ends and place on baking sheet, arranging twists 1 inch apart. Brush with 1 tablespoon garlic oil and let stand while forming remaining bread twists. Roll out and form more bread twists with remaining dough and herb mixture, then arrange on other sheet. Brush with 1 tablespoon garlic oil and let stand 5 minutes. Bake bread twists, switching position of sheets halfway through, until golden, 20 to 25 minutes total.

Meanwhile, stir together parsley and remaining 3/4 cup cheese in a shallow baking pan. Immediately after baking, brush bread twists with remaining garlic oil, then roll in parsley and cheese until coated. Serve warm or at room temperature.

**Source: Epicurious**

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### How to cook a porterhouse

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### **Swiss Steak Venison Style**

#### **Ingredients**

2 1/2 pounds deer steak 1 small can mushrooms, chopped 1 small onion, chopped 1/2 cup green peppers, chopped 2 stalks celery salt and pepper to taste 4 1/2-ounce cans tomato sauce 1 3-ounce can of tomato paste

#### **Directions**

Pound deer steak with flour, salt and pepper. Fry in 3 tablespoons oil until browned, then add rest of ingredients. Simmer 1 hour on low heat.

**Source** The Butte Heritage Cookbook

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### **Montana Omelet**

**Serves 4 (divides in half or doubles easily)**

#### **Ingredients**

6 large eggs 1/2 cup sour cream or half-and-half 1/2 teaspoon salt 1/8 teaspoon pepper 1/2 cup chopped meat (jerky, dry salami, ham or cooked bacon) 1/4 cup finely chopped onion 1 cup chopped cooked potatoes 2 tablespoons each butter and cooking oil 1 cup shredded Cheddar cheese

#### **Directions**

1. Beat the eggs, sour cream, salt and pepper well or mix in a blender. Cook the meat, onions and potatoes in butter and oil until onion is tender and potatoes are lightly browned. 2. Pour egg mixture over it all, lifting the potatoes to let the eggs run underneath. Cook slowly in a covered fry pan until the eggs are set, 8 to 10 minutes. Sprinkle with cheese and serve.

**Source:** This is Cid and Dan Busarow's recipe from their fantastic retreat in Montana, Fish Creek House. They feed it to hungry diners after they have been hunting and fishing in the great outdoors. You can visit there legendary bed and breakfast here: [www.fishcreekhouse.com](http://www.fishcreekhouse.com)

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## Recipes

### **Marinade for Wild Game**

#### **Ingredients:**

2 medium onions  
2 carrots, scraped and sliced  
2 stalks of celery with leaves, chopped  
6 parsley sprigs, minced  
1 bay leaf  
2 cloves garlic, crushed  
8 whole peppercorns  
1 teaspoon salt  
2 whole cloves  
1/2 cup wine vinegar  
2 cups burgundy or port wine  
1/2 cup olive or salad oil

**Directions:** Blend all ingredients in a large bowl. Stir well and let flavors blend before adding meat. Marinate game overnight, preferably refrigerated. Turn meat at least twice. (Enough marinade for about 5 pounds of meat.)

**Source:** the Butte Heritage Cookbook

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### **Indian Fry Bread**

#### **Bannock Bread or Indian Fry Bread**

#### **Ingredients**

6 cups flour 3 Tbs. baking powder 1 1/2 tsp. salt 2 1/2 cups water

#### **Directions**

Heat oven to 350°

Stir together; flour, baking powder and salt. Gradually add water, (if dough is too dry add more water). Knead until dough is not sticky. Grease a large baking pan, spread dough in pan and bake 35 minutes.

Serve hot with chokecherry jelly and thin sliced fried potatoes, beef from a roast, sliced thin before cooking and then fried. Peppermint tea or coffee is usually served with this meal.

This is a traditional meal for our people.

Earl Old Person, Chief Chief of the Blackfeet Nation

Montana Celebrity Cookbook Compiled by Susie Beaulaurier Graetz For the benefit of the Intermountain Children's Home

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### **Skillet Cookies**

**Put in skillet:** 2/3 cup sugar 1 cup cut up dried fruit 3 tablespoons soft butter Cook 5-6 minutes, until thick, stirring constantly. Remove and let stand 4 minutes.

**Next add:** 1 cup chopped nuts 2 cup Rice Krispies 1 teaspoon vanilla  
Pour in pan lined with coconut and sprinkle coconut on top.  
Let cool - cut in squares

**Source:** Mrs. Hubert Woodard, Billings, Montana

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### **Montana Potato Pie**

## Recipes

This delicious recipe highlights one of Montana's crops, the ever-versatile potato and is One of the Top Ten Finalists in the 1996 National Recipe Contest for Jones Dairy Farm/Sausage & Meat Company. Source:

### Ingredients

4 cups diced Jones Country Carved ham  
1-1/2 cups frozen shredded hash brown potatoes, thawed  
1/4 cup chopped green peppers  
1/4 cup chopped red peppers  
1/2 cup chopped onion  
1/2 cup chopped fresh mushrooms  
1 cup shredded cheddar cheese  
1/2 cup shredded Parmesan cheese  
1 cup sour cream  
1 cup cottage cheese  
8 eggs  
1 teaspoon white pepper  
1 teaspoon thyme  
paprika

### Directions

Mix all but the last ingredient together in a large bowl.

Cooking option 1: Bake in individual 15-ounce casseroles. Spray each casserole with non-stick cooking oil, put approximately 1 cup of mix in each casserole, and sprinkle paprika on top. Bake 30 to 45 minutes in 350-degree oven until golden brown and eggs are set.

Cooking option 2: Bake in two 10-inch pie tins for 1 hour at 350 degrees and serve in a wedge. Serve with sour cream and chopped fresh chives.

**Serves: 10**

**Source:** Bad Rock Country Bed & Breakfast, Columbia Falls, Montana

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