

Reader Recipes



Justin Wilson's Pot Roast Magnifique

1 large cooking bag
2 tbsp flour
1 8-lb. chuck roast
Salt
Cayenne pepper
6 whole cloves garlic
6 pickled hot peppers
6 whole shallots
8 whole potatoes
8 whole carrots
4 whole onions
1 lb. fresh mushrooms
1 tbsp Worcestershire sauce
2 cups wine
1/4 tsp bitter (Peychaud or Angostura)

Preheat the oven to 350 degrees F. Grease the baking pan. Shake flour in a large cooking bag, and coat sides evenly. Salt and pepper the roast. Cut 6 holes in the roast, and stuff each hole with a garlic clove, a hot pepper, and a shallot. (Cut off the portion of the pepper and the shallot sticking out of the hole.) Place the stuffed roast in the cooking bag, and then put it in the pan. Add to the bag, placing around the roast evenly, potatoes, carrots, onions, and mushrooms. Mix the Worcestershire sauce, wine, and bitter. Pour over the ingredients in the bag, and tie. Punch 12 holes in the top of the bag with a two-tine fork. Bake in the preheated oven for about 2 or 3 hours. Serves 6-10.

Chocolate Chip Cookie Pie

1/2 cup butter (can substitute margarine)
1 large egg
1/2 cup sugar
1/2 cup brown sugar
1/2 tsp vanilla
1 tsp baking powder
1 cup flour
1 pinch salt
1/2 cup chocolate chips

Preheat oven to 350 degrees F and grease a pie pan. Mix together the first 5 ingredients. Add the next 3 and mix until combined. Stir in the chocolate chips. Spread into the pie pan and bake for around 30 minutes, just until light golden brown. Let cool, then cut into pie wedges. Serve with a scoop of ice cream.

Simple Homemade Fly Trap

"I came up with a flytrap using a glass jar that really works," says Robert E. Fonfara, Omaha, Neb.

"Cut 3 small square holes in the metal lid of a small jar, cutting 3 sides of each hole and bending the metal tab inward just enough so a fly can enter.

"Buy a can of fly bait granules at a farm store and put some in the jar along with a raw egg.

"Place the jar wherever you have a fly problem. Once you've trapped a couple hundred dead flies, toss them out and start over. This will really clear up your fly problem."

Contact: FARM SHOW Followup, Robert E. Fonfara, 4463 H St., Omaha, Neb. 68107 (ph 402 779-8311).



This simple, reusable fly trap is made from a small jar with fly bait granules and an egg.



The Starplate kit can be used with 25 equal size 2 by 4's to create an economical easy-to-build sturdy dome structure.

Easy-To-Build Mini-Dome Kit

The Starplate Building System available from Strombergschickens.com caught our eye as an easy and economical way to build a storage shed, greenhouse, henhouse, granary, playhouse, or gazebo.

The system is made up of 11 Starplate frame brackets that are designed for connecting 2 by 4's to create a sturdy mini-dome framework.

A structure built using 12-ft. struts (not included) has 245 sq. ft. of floor area and a height of 16 ft., 4 in.

Once constructed, the frame can be finished many different ways depending on what the mini-dome will be used for.

The Starplate system uses 15 percent less material and labor than conventional construction and a frame can be put up in as little as 2 hrs. by one person.

Kits sell for \$109 for 11 Starplate frame brackets. Adding the bolt kit brings the total to \$130. An optional roof cap can be added for \$35. The roof cap makes roofing the peak of the 5 point roof easier and is made of high grade aluminum.

Kits come with instructions. Free shipping is offered on most orders over \$100.

Contact: FARM SHOW Followup, Stromberg's Chicken and Game Birds, 501 1st St. S., Hackensack, Minn. 56452 (ph 800-720-1134; www.strombergschickens.com).



The Starplate system makes it easy to build a dome structure frame with just one person in as little as two hours.

FARM SHOW®

New
Products
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Home processing kits come with casings and curing salt and are made for either 10 or 25 lbs. of ground meat.

Do-It-Yourself Sausage, Salami

If you have some meat ready for processing, the Butcher & Packer Supply Company in Madison Heights, Michigan, has a wild game summer sausage and salami kit with your name on it.

It's a simple idea: you supply the ground meat and the company provides the casing and the flavors.

"We're here to help those folks who want to make their own sausage, whether from wild game or domestic animals," says Mario Sexton, Sales Manager for Butcher & Packer Supply.

Their home processing kits are set up to help season either 10 or 25 lbs. of ground meat. The kits come with casings.

"The kit includes curing salt, which is going to help with the shelf life of your product," Sexton says. "It will make the product last longer and keep it free from any micro activity in the cooking process."

They also provide sodium phosphate in some of the kits, which helps the meat retain the moisture that can be lost during the typical cooking cycles.

Hunters who like smoked meat have the option of what he calls "flavor enhancers" that come with a kit. Meat cooking in a kitchen oven will have a smoky flavor that tastes like it came straight from a smoker.

The process is that folks dump their seasoning into whatever meat they want to process, along with the curing salt. Just before you stuff it into a casing, you'll need to add your binder.

"The reason a binder is added last is that the mixture tends to lock up," Sexton says. "The mixture tends to get tougher as you stir it."

Binders improve the moisture retention and the texture and sliceability of the meat, making it easier to work with.

"We recommend using sausage stuffers when it's time to fill the casings," he adds. "That way, you can pack the cylinder, and as you crank the handle, it'll push the meat flat where it goes out of the stuffing horn and into the casing."

Complete sausage kits start as low as \$13.95.

Contact: FARM SHOW Followup, Butcher & Packer Supply Company, 1780 E 14 Mile Rd., Madison Heights, Mich, 48071 (ph 248 583-1250; www.butcher-packer.com).



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