

Montana Recipes

Rocky Mountain Oysters

Ingredients:

2 pounds calf testicles
2 cups beer
2 eggs, beaten
1 ½ cups all-purpose flour
¼ cup yellow cornmeal
Salt and ground black pepper to taste
Vegetable oil
1 tablespoon hot pepper sauce



Directions:

With a sharp knife, split the tough skin-like muscle that surrounds each testicle. Remove the skin. Either leave whole or slice each testicle into approximately ¼"-½"-thick ovals.

Place slices in a large pan with enough beer to cover them; cover and let sit 2 hours.

In a shallow bowl, combine eggs, flour, cornmeal, salt, and pepper. Remove testicles from beer; drain and dredge thoroughly in the flour mixture.

In a large, deep pot, heat oil to 375° F. Deep fry 3 minutes or until golden brown. Drain on paper towels.

Huckleberry Pie

Ingredients:

3 tablespoons flour
¾ cup sugar
4 cups fresh or frozen huckleberries
Pastry for double-crust 9" pie



Directions:

Mix flour and sugar with berries. Set aside. Roll out a little more than ½ the pastry dough to ⅛" thickness and fit into a 9" pie pan. Pour the berries into the pie shell.

Roll remaining pastry a little thinner than for the bottom crust. Prick with your favorite design. Brush the edge of the bottom crust with cold water and place the upper crust on pie. Press crusts together at the rim and trim off the excess dough. Flute the edge. Bake in a preheated 450° F oven for 10 minutes. Reduce the heat to 350° F and bake for 40 minutes.

Montana Steak

Ingredients:

1 beef sirloin steak, 1½" thick, 32 ounce weight
¼ cup beer
1 tablespoon Worcestershire sauce
1 large onion, sliced and separated into rings
2 cups sliced fresh mushrooms
1 large clove garlic, minced
¼ teaspoon celery salt
¼ cup butter



Directions:

Slash fat edges of steak at 1" intervals to prevent curling. Combine beer and Worcestershire sauce; brush onto meat. Broil on each side to your cooked preference, brushing often with beer mixture.

In skillet, cook onions, mushrooms, garlic, and celery salt in butter until vegetables are tender. Spoon vegetables on top of meat. Slice steak into serving-size pieces and serve.

Montana-Style Hot Dogs

Ingredients:

½ cup cornmeal
1 cup flour
1 tablespoon baking powder
¾ teaspoon salt
1 tablespoon sugar
1 cup evaporated milk
1 egg
¼ teaspoon paprika
½ teaspoon dry mustard
¼ teaspoon pepper
10 to 16 hot dogs
Oil for frying



Directions:

In bowl, mix cornmeal, flour, baking powder, salt, sugar, milk, egg, paprika, mustard, and pepper. Pour mixture into a tall glass. Poke hot dogs with sticks. Dip in mixture and deep fry at 375° F until brown, about 2 minutes. Drain on paper towels.

Roasted Beets

Ingredients:

2 pounds beets
4 tablespoons olive oil
3 tablespoons water
1 teaspoon kosher salt
Juice of 1 lemon
1 ½ teaspoons sugar
½ teaspoon salt
¼ teaspoon pepper



Directions:

Put 2 pounds beets in a baking dish lined with a large sheet of aluminum foil. Sprinkle with 1 tablespoon olive oil, water, and kosher salt. Bring the foil edges together and fold to seal. Roast at 325° F until tender. Let cool.

Peel the beets and cut into cubes. Whisk lemon juice, sugar, salt, and pepper in a bowl; whisk in 3 tablespoons olive oil. Toss with the beets.