







### HORSING AROUND

Make the most of autumn's inviting atmosphere, and stage the party inside and out. Serve this spread buffet style, and round up some of Mister Ed's favorite treats—orchard-fresh apples—and place basketfuls along the table for decoration and delectation. Cowboy boots discreetly hiding vases of flowers remind hungry riders that this is a time to kick back and relax. And, of course, foals and fillies are welcome at this assembly of equine adorers—just be sure to keep safety in mind if the four-legged friends are in attendance.







### *Barnyard* BAKED BEANS

Makes 12 servings

- 12 slices applewood-smoked bacon
- 1 large yellow onion, chopped
- 2 tablespoons minced garlic
- 4 (31-ounce) cans pork and beans, drained
- $\frac{1}{2}$  cup firmly packed dark brown sugar
- $\frac{1}{2}$  cup maple syrup
- $\frac{1}{4}$  cup Creole mustard
- 3 tablespoons soy sauce
- 3 tablespoons Worcestershire sauce
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper

1. In a large skillet, cook bacon over medium heat until browned and crispy. Crumble bacon, and set aside. Reserve  $\frac{1}{2}$  cup bacon drippings.
2. In 2 tablespoons reserved drippings, cook onion and garlic over medium heat for 6 to 7 minutes, stirring frequently, until tender.
3. Preheat oven to 350°.
4. In a large bowl, combine pork and beans, remaining reserved drippings, onion mixture, brown sugar, maple syrup, mustard, soy sauce, Worcestershire sauce, salt, and pepper. Spoon



### *Barbecue* BEEF BRISKET

Makes 10 to 12 servings

- $\frac{1}{4}$  cup smoked paprika
- $\frac{1}{4}$  cup ground chipotle chili powder
- 2 tablespoons dried minced onion
- 2 tablespoons ground coriander
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 1 tablespoon salt
- 1 teaspoon ground black pepper
- $\frac{1}{2}$  teaspoon ground red pepper
- 1 cup orange marmalade
- 1 cup ketchup
- 2 tablespoons Dijon mustard
- 1 (7- to 8-pound) beef brisket

1. Preheat oven to 275°.
2. In a medium bowl, combine paprika, chili powder, minced onion, coriander, garlic powder, onion powder, salt, pepper, and red pepper. Trim fat cap on beef brisket to  $\frac{1}{8}$ -inch thickness. Rub entire surface of beef brisket completely with spice mixture. Place beef brisket, fat side up, in a large disposable aluminum foil roasting pan.
3. In a small bowl, combine marmalade, ketchup, and mustard. Spoon marmalade mixture over top of beef brisket. Cover with aluminum foil. Bake for 7 hours. Remove fat from meat. Shred



### LASSOS & LARIATS

In this down-home soiree, silver serving pieces ride alongside pottery plates from Earthborn Studios, Inc. Wrangle up Mason jar mugs—the perfect way for cowboys to wet their whistles. Lasso cloth napkins with twine to create the look of miniature lariats, and attach a painted wooden boot cutout





## *Chocolate* CHESS PIE

Makes 1 (9-inch) pie

- $\frac{1}{2}$  (14.1-ounce) box refrigerated pie crust
- $\frac{3}{4}$  cup sugar
- 2 tablespoons all-purpose flour
- 2 teaspoons yellow cornmeal
- $\frac{1}{4}$  teaspoon salt
- 6 (1-ounce) squares semisweet chocolate, chopped
- $\frac{1}{2}$  cup butter
- $\frac{1}{3}$  cup heavy whipping cream
- 4 large eggs, beaten
- $1\frac{1}{2}$  teaspoons vanilla extract
- Garnish: sweetened whipped cream, chocolate shavings

1. Preheat oven to 350°.
2. Unroll pie crust on a lightly floured surface. Roll into a 10-inch circle. Fit pie crust into a 9-inch pie plate; fold edges under, and crimp.
3. In a medium bowl, combine sugar, flour, cornmeal, and salt.
4. In a microwave-safe bowl, combine chocolate and butter. Microwave on High in 30-second intervals, stirring after each, until melted and smooth; cool slightly. Combine chocolate mixture, cream, eggs, and vanilla, whisking to combine.
5. Add chocolate mixture to sugar mixture, stirring to combine well. Spoon chocolate mixture into prepared crust. Bake for 30 to 35 minutes, or until center is set. Remove from oven, and cool. Garnish with sweetened whipped cream and chocolate shavings, if desired.