

# FORD TIMES

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*La Posta de Mesilla*, built in 1820, was originally a hotel which boasted of such colorful patrons as Billy the Kid, Kit Carson and Pancho Villa. Today it is a fine restaurant noted for its Mexican dishes. It is located on State Highway 28 in Mesilla, New Mexico.

#### GREEN CHILI SAUCE

Place the pods of green chili in a moderately hot oven. Watch carefully, turning them until they blister all around. Take out of the oven and wrap in a damp cloth and let steam for 5 minutes. Peel carefully removing stem and heart. Chop finely. Add a mashed garlic clove and season with salt. A real Mexican sauce for meats or eggs, or may be a relish dish.

#### RED CHILI SAUCE

Place a few pods of red chili in a moderate oven and watch carefully

until they scorch. When slightly dark in color and soft to the touch, take them out and cool. Place them in a little water and work with the finger, discarding the skin and seeds. It should be a smooth and slightly thick sauce. Add clove of garlic mashed to a pulp and season to taste with salt.

#### CHILI CON CARNE

Cut 1 pound of beef or pork shoulder into small pieces. Fry meat in oil or fat until done. Add 1 pint of red chili sauce. Season with oregano and salt.

←painting of the *La Posta de Mesilla* by R. V. Hunter

←painting of the *Tagus Ranch Restaurant* by Rollin Pickford, Jr.



*Tagus Ranch Restaurant* is located on a 3500-acre ranch on U. S. 99, midway between Los Angeles and San Francisco, four miles north of Tulare, California. The fruits and vegetables served are grown on the ranch. Open from 7:00 a.m. to 2:00 a.m. daily. Closed on Christmas.

#### MR. ALLEN'S SWISS STEAK

7 steaks, 1/2-inch thick (cut from tip of beef round)  
2 cups flour  
2 carrots, diced  
2 stalks celery, diced  
1 small bell pepper, diced  
1 onion, diced  
1 pint tomato puree  
1 tablespoon Ac'cent  
Salt and pepper, to taste

Pound flour into both sides of steaks and then grill quickly until brown. Place steaks in roasting

pan and pour remaining ingredients over them. If necessary, add beef stock or water to cover. Bake at 275° for 2 hours. Serves 7. At the ranch, the steak is served with Idaho potatoes baked in aluminum foil. Guests open the foil wrap and top potatoes with a cream sauce blended with onion puree and sprinkled with chives or green onion tops and paprika.