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from **AROUND** the **TOWN...** and **BEYOND!**

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**NACOGDOCHES COUNTY - ANGELINA COUNTY
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October 2021

Restaurant of the Month...

T/R's Steak & More – Bring On Your Hungry!

by Terri Lacher
talacher@sbcglobal.net

Going out to eat can be a big deal, especially since the kind of year we had last year, but T/R's Steak & More is serving up buffet style, good, home-cooked meals like your mama and granny used to make! They have been feeding the Shelby County folks and visitors a great spread since 1991.

Tommy and Rose Specter, owners, oversee their full staff, making sure all are complying to the restrictions set by an unwelcome virus. They recently remodeled their buffet lines so that the meals would be served with a little assistance, but still dishing up the good food they have been known for, giving their patrons a variety of choices to enjoy as they have come to expect. They still offer the "best value for your money" and still can boast of the best rolls in town.

Most diners, like myself, cannot say enough about their rolls, fresh and hot, right out of the oven. They are served up on the table prior to receiving your meal, but you won't want to fill up on them because along with the very full salad bar, there are other mouth-watering choices which include steak, tacos, fried chicken, pork chops, beef pot roast, and their famous catfish. On Friday evenings, you can eat your heart's content on the seafood bar which in-



T/R's extensive buffet counter.

T/R's Steaks & More - page 2

Nashville Country Cookin' With Jett Williams

Jett Williams, the only daughter of Hank Williams, Sr., appeared on *Nashville Country Cookin'* in 2010. The TV series was produced by *Around the Town* Publisher, David Stallings. Jett prepared her favorite recipe, Conecuh Sausage Jambalaya. Photo is Stallings with Ms. Williams fishing on Sam Rayburn Lake several years ago.



CONECUH SAUSAGE JAMBALAYA

- | | |
|---------------------------------------------------|----------------------------------------------------|
| 1 large green onion, chopped | 3 cups uncooked long-grain rice |
| 1 large green bell pepper, chopped | 2 (10-1/2 ounce) cans French onion soup, undiluted |
| 1 pound Conecuh sausage, cut into 1/4 inch slices | 1 (14 ounce) can chicken broth |
| 1 tablespoon olive oil | 1 (14 ounce) can beef broth |
| 4 cups chopped cooked chicken | 2-3 teaspoons Creole seasoning |
| | 2-3 teaspoons hot sauce |

Sauté first three ingredients in hot oil in Dutch oven for 4-5 minutes or until sausage is browned. Stir in chicken and next six ingredients. Bake uncovered at 350° for 40 minutes. Start stirring after 30 minutes.



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From Recipes Old and New Tried and True



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

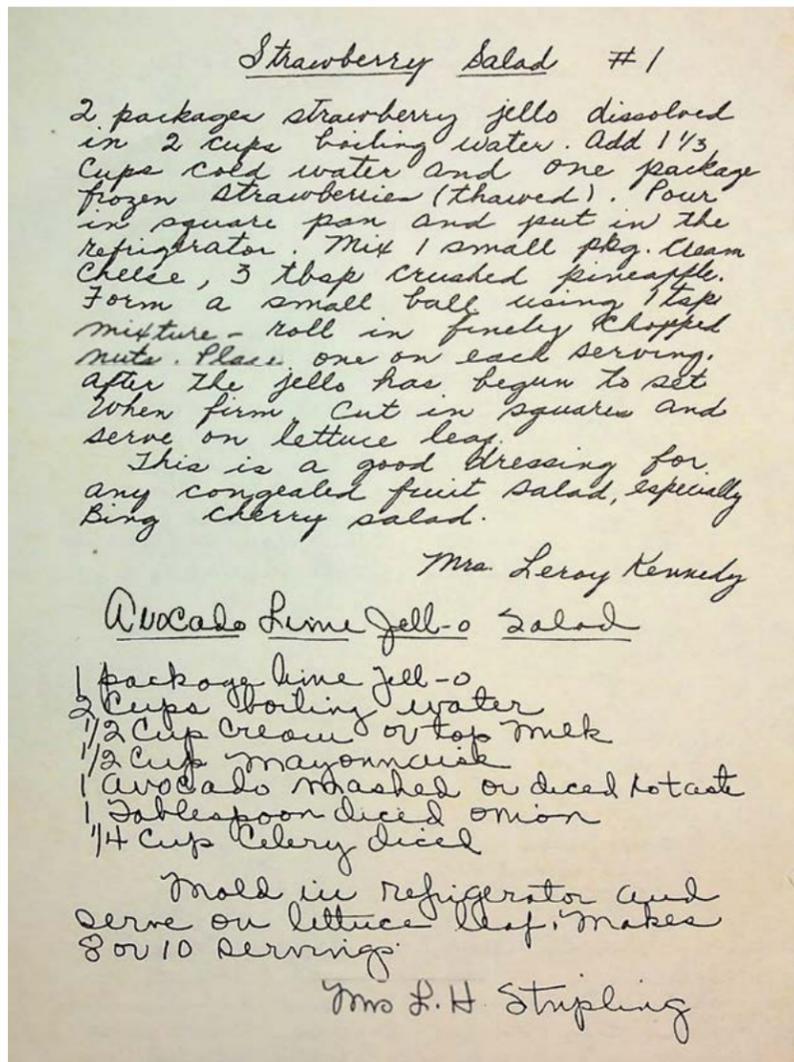
STRAWBERRY SALAD #1

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AND

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(Mrs. L. H. Stripling)



T/R's Steaks & More

cludes shrimp and fish, fixed just the way you like it. And, if your tastes run the "vegetarian" menu, there is a great assortment both in the salad bar and the hot foods, with enough choices to fill you up, and then some.

If the salad bar, main dishes and vegetables weren't enough, they have a dessert bar that is guaranteed to please the most discriminating sweet tooth, with cookies, cakes, pies, and soft serve ice cream, all included in the price of your meal.

T/R's Steaks and More have extended their hours to seven days a week, from Monday through Sunday, 11:00 am to 8:00 pm. They offer dine-in, as well as take-out, and accept credit cards. They also offer catering if you are planning for a group or party. They are wheelchair accessible as well.



T/R's features a large, clean dining room and a friendly staff.

The great reviews just keep coming. One patron said, "We aren't from Center, Texas. We were in town working and stopped for dinner. Friday and Saturday is apparently seafood night. Food was fresh and hot, and all tasted wonderful. Very homemade taste! Will definitely be back again next time we are out this way!"

Another happy and satisfied customer said,

"Such wonderful people and service. The food is delicious, a big variety of items..."

You can take the recommendations of the people who have come back again and again for the great meals at T/R's Steak & More, or you can stop by and find out for yourself. With a big hearty Texas appetite, you will be able to feed your "hungry."

T/R's Steaks & More is located at 892 Hurst Street (Highway 96) in Center, Texas, 75935. You may reach them at (936)598-4115 to find out more about catering your next affair. You can also check out their Facebook page at T/R's Steaks & More.



T/R's has a wonderful Seafood Buffet every Friday and Saturday.



T/R's Steaks & More, 892 Hurst Street (Highway 96), Center, Texas.

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Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.

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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes
from Jean Stallings

My wife, Jean Stallings, passed away on July 4, 2020, and she left us hundreds of great recipes. She was a fantastic cook and I want to share one of our favorites with you each month.



GRANDMOTHER'S
TEA CAKES

(Recipe from the kitchen of Mable Reese)

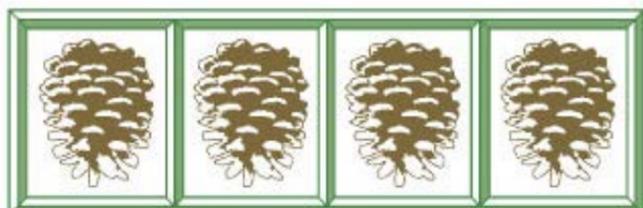
- Cream 1 cup shortening
- 2 cups sugar
- Add 2 eggs
- 1-1/2 teaspoons vanilla
- Sift together 4 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt

Add to creamed mixture (this will be real crumbly). Roll in wax paper, chill and slice or roll a few at a time on a lightly floured board and cut.

Cook at 275° for 10 minutes.
 Serves 10.

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“Areeda’s Southern Cooking, A Collection of Old-Fashioned Recipes”

by Areeda Schneider-Stampley

Food for Thought:

“If my people, which are called by my name, shall humble themselves, and pray, and seek my face, and turn from their wicked ways; then will I hear from heaven, and will forgive their sin, and will heal their land.” II Chronicles 7:14



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FRIED GREEN TOMATOES

A great way to use those wonderful Summer tomatoes.

- 1-1/2 cups flour
- 1-1/2 cups buttermilk
- 2 large eggs
- 1 teaspoon salt, divided
- 1 teaspoon pepper, divided
- 2 cups vegetable oil
- 3 green tomatoes, each cut into 4 slices



Mixture 1: Whisk together 1 tablespoon flour, buttermilk, eggs, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a small bowl.

Mixture 2: Stir together remaining flour, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a shallow bowl.

Dip tomato slices in buttermilk mixture, then dredge in flour mixture.

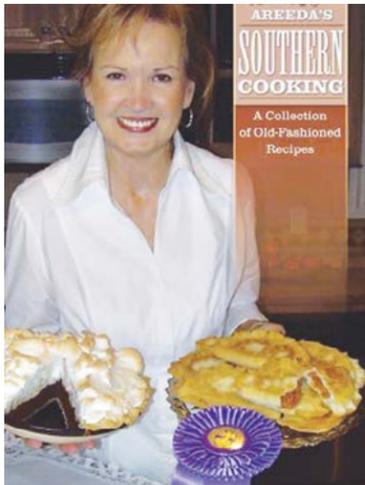
Drop into preheated oil in heavy 10-inch skillet at 350°.

Fry tomato slices 2 and 1/2 minutes on each side or until golden brown. Drain on paper towels. Serve immediately. Serves 6.

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

Contact: areedaschneider@bellsouth.net
Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

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PLEASE SEND US YOUR RECIPES!

We’d love to share your favorites with our readers. If possible, please include a brief story behind the recipe... “My mom’s,” “My friend’s,” etc. Your photo and a photo of the completed recipe would be great, but not a requirement.

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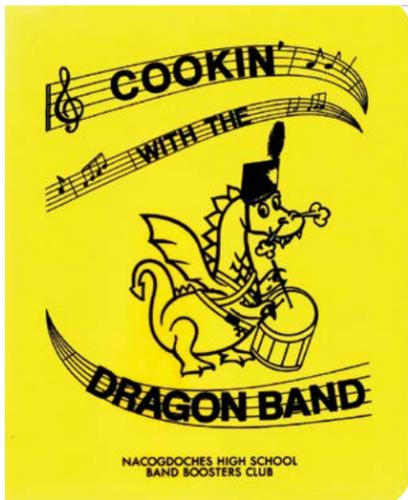


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From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters. "Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants." Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

CHICKEN CASSEROLE

Submitted by Jewel Fontenot
for band student Coy Fontenot

- | | |
|----------------------------------|------------------------------|
| 4 cups chicken, cooked and diced | 2 eggs, beaten |
| 4 cups chicken broth | 1 can cream of mushroom soup |
| 1-1/2 cups diced celery | 1/2 teaspoon pepper |
| 1 cup diced processed cheese | 2 teaspoons salt |
| 1 large onion, chopped | 4 cups cracker crumbs |

Combine all ingredients except 1 cup cracker crumbs. Place ingredients in casserole dish. Sprinkle with remaining cracker crumbs. Bake uncovered at 350 degrees for 45 minutes.

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Ingredients

- 3 lbs hamburger meat
- 1 can of Rotel tomatoes and peppers
- 3 cans ranch style beans
- 2 cans tomatoes (mashed up)
- 2 large onions (chopped)
- 1 1/2 tsp chili powder
- salt and pepper to taste



Directions:

Drain the meat and onions. Put all other ingredients in a big pot and add the cooked meat and onion mixture. Simmer for about 30 mins. I also add a little water, usually a cup or less. If you like more spice, you can add another 1/2 can of Rotel tomatoes and peppers.

Enjoy!



Felicia Powell
Accounting



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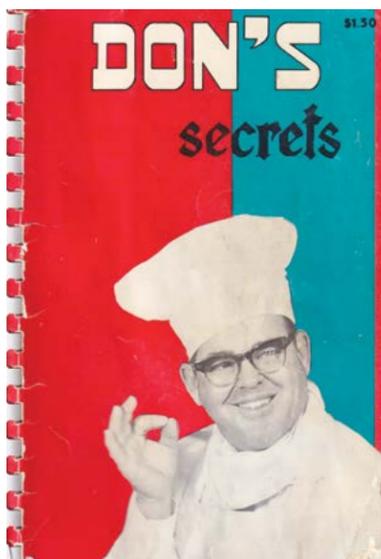
**Submitted by David Stallings -
 Around the Town Publisher**

The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



LOUISIANA CHICKEN JAMBALAYA

- 2 lbs. raw, ground chicken giblets
- 1/2 lb. raw, ground beef
- 2 cups chopped onions
- 1 cup chopped celery
- 3 cloves garlic, minced
- 1 teaspoon tomato paste
- 1 cup cold water
- 3 cups cooked rice
- 1/2 cup chopped green onion tops and parsley
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/3 teaspoon Cayenne (red pepper)
- 1/2 cup cooking oil



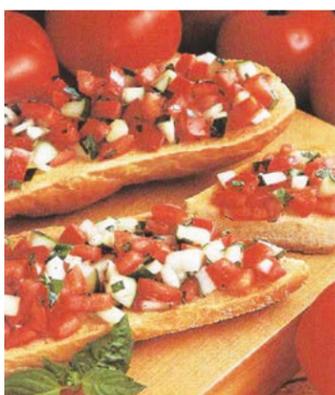
Put cooking oil in heavy iron pot. Add onions, celery, garlic and tomato paste. Cook over medium heat in uncovered pot, until onions are wilted. Add giblets and meat. Season with salt, black pepper and Cayenne. Cook in uncovered pot over medium heat, until meat begins to brown. Stir well. Add 1 cup of cold water and cook over medium heat for about 40 minutes, stirring constantly. Add green onion tops and parsley and simmer over low heat in uncovered pot for about 15 minutes. Add cooked rice and serve. Serves 10.

From Tastes of Home's Family Favorites ©2002

This recipe was submitted to the publication by Dodi Hardcastle of Harlingen, Texas. She said, "We look forward to tomato season each year so we can make this unique and tasty recipe. It's a good appetizer and also a super dish for lunch."

TOMATO BREAD SALAD

- 3 large tomatoes, seeded and finely chopped
- 1 medium cucumber, seeded and finely chopped
- 1/2 large sweet onion, finely chopped
- 1 cup loosely packed fresh basil, minced
- 1/4 cup olive oil or vegetable oil
- 1 tablespoon cider vinegar
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 large loaf white or French bread (1 pound)



In a large bowl, combine tomatoes, cucumber and onion. In a small bowl, combine basil, oil, vinegar, salt and pepper. Pour over tomatoes and toss. Refrigerate for at least 1 hour. Before serving, bring to room temperature. Cut bread into thick slices; toast under broiler until lightly browned. Top with salad. Serve immediately. **Yield:** 18 servings.

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Submitted by Christi Curry from Patsy Shirley of Crockett, Texas

Your fruit salad will be requested over and over when you use this dressing!

DRESSING FOR FRUIT SALAD

- 2/3 cup sugar
- 2 Tbsp. flour
- 1 egg, well beaten
- Juice of 1 lemon or 2-1/2 Tbsp. lemon juice
- Juice from a can of pineapple

Mix all ingredients in a saucepan and cook over medium heat, stirring constantly until mixture comes to a boil. Pour over fruit while still hot. Refrigerate salad.

From Lesa Kelley of Nacogdoches

SOUTHERN BUTTERMILK PIE

- 1/2 cup buttermilk
- 1-3/4 cups sugar
- 2 large eggs
- 3 Tbsp flour
- pinch of salt
- 1 stick butter melted
- 1 tsp vanilla
- 1 tsp nutmeg



Preheat oven to 400°. Mix everything together and pour into an unbaked 9" pie shell. Sprinkle the top lightly with nutmeg. Bake 15 minutes. Reduce oven to 350° and bake 45 minutes. Cool to allow filling to set.

SOURCE: Justapinch.com

Submitted by David Stallings -
Around the Town Publisher

The Red Barn, located on North Street in Nacogdoches for many years, was one of my favorite restaurants. Their sautéed mushrooms were amazing!

SAUTEED MUSHROOMS (Red Barn Recipe)

Place mushrooms in pan with very little water...heat until brown...pour off juice.

In separate pan, melt 3 sticks of margarine, add 2 beef bouillon cubes, two tsp. garlic powder or garlic salt, diced onions.

Pour heated mixture into mushrooms, add small glass of sherry and simmer for 5 minutes.

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From Keith Millard of Nacogdoches

ELVIS PRESLEY FRIED PEANUT BUTTER AND BANANA SANDWICH

- Step one: toast the bread in a toaster (very important)
- Step 2: peanut butter on one side of each slice (lots)
- Step 3: slice banana and put on one of the peanut butter sides of bread, put it together.
- Step 4: fry in a skillet in real butter 2 minutes each side.



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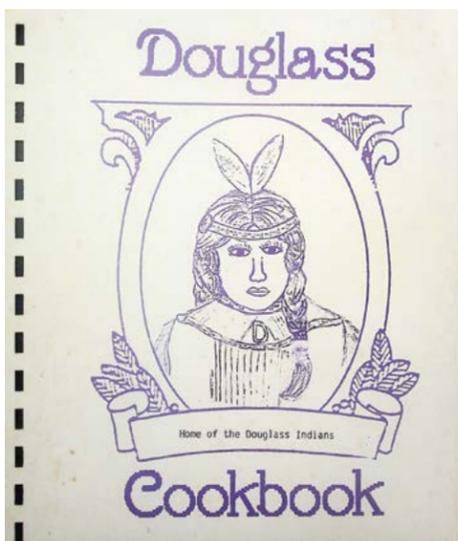
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From 1993 Douglass Indian Cookbook



This book was published in 1993 and sponsored by the 1992-93 Douglass Youth Boosters.

It featured a collection of recipes by students, family members and teachers of Douglass School.

HOMINY CASSEROLE

1 lg. can hominy
2 Tbsp. chili powder
2 Tbsp. bacon drippings
1 sm. onion, chopped

2 Tbsp. flour
salt & pepper
grated cheese

Drain hominy & reserve liquid. Saute hominy & onion in drippings. Add flour, chili powder, & salt & pepper to taste. Cook until flour is brown. Add hominy liquid & cook until thick. Put in a casserole dish & sprinkle with cheese. Bake covered at 250-degrees for 30 minutes.

-- Mitzi Brandon



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From Angela Bradford

Angela Bradford is the owner/operator of Appleby Sand Mercantile Café in Nacogdoches.



CHICKEN AND DUMPLINGS

- | | |
|------------------|-------------------------|
| 1 whole chicken | 2 cups flour |
| water | 2 Tbsp butter |
| salt, to taste | 1/2 tsp baking powder |
| pepper, to taste | milk, about a cup or so |

Make sure nothing is in the cavity of the chicken (like its neck). Put whole chicken in a large heavy pot and cover with water. Sprinkle salt and pepper. Boil until cooked adding water as needed, about 45 minutes. Remove chicken and let cool, then pull off bone and cut into chunks or shred. Keep water for later. In a bowl combine the flour, baking powder and salt. Cut the butter into the dry ingredients with a fork. Stir in the milk, mixing with a fork until the dough forms a ball. Heavily flour a work surface. You'll need a rolling pin and pizza cutter. Roll the dough out thin with a heavily floured rolling pin. Dip your cutter in flour and cut the dumplings in squares about 2x2. They will all be a little different shape and size. Put them on a heavily floured plate as you cut them. Just keep flouring between the layers of dumplings. Once dumplings are made and chicken is chopped, bring the broth to a boil. Drop the dumplings in one at a time, stirring while you add them. The extra flour on them will help thicken the broth. Cook them for about 15-20 minutes or until they are not doughy tasting. Taste for flavor, add more salt or pepper as needed. Add the cooked chicken to the pot and you're done!

Printed with permission from Angela Bradford. Purchase your copy of the cookbook by contacting her at 936.559.5151



Submitted by Denise Ward Boyd of Lufkin, Texas from Martha Breidenthal

BAKED SHRIMP

- 3 lbs. shrimp - leave in shell - take head off
- 1 stick oleo
- Creole seasoning
- 2 Tbsp. Worcestershire sauce
- Lemon Butter seasoning

Layer the shrimp with the oleo, seasoning, make two layers. Cover with foil and bake for 15 minutes at 350 degrees, stir and bake another 15 minutes. Let stand about 20 minutes before serving. Serve with french bread for dunking in the sauce the shrimp makes.

Submitted by Chris Gaston from Toylee Tinkle

Here's my Mom's (Toylee Tinkle) recipe for biscuits. She made these three times a day for many years.

MA'S BISCUITS

- 2 cups flour + extra for kneading
- 2 tsp baking powder, heaping
- 2 Tbsp butter, melted
- 1 tsp salt
- 1 cup buttermilk

Preheat oven to 400 degrees. Grease pan (use butter, bacon grease, or shortening). Add dry ingredients to bowl. Use whisk to sift everything together. Add butter and buttermilk. Pour onto floured surface and lightly knead. Cut dough into biscuit-size portions and place on greased pan. Grease tops of biscuits using butter, bacon grease, or shortening. Bake for 12 minutes. Yield: 12 biscuits



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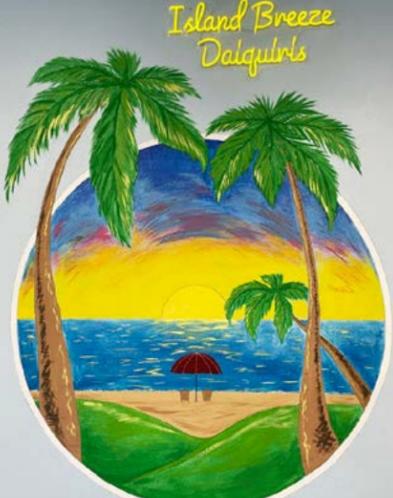
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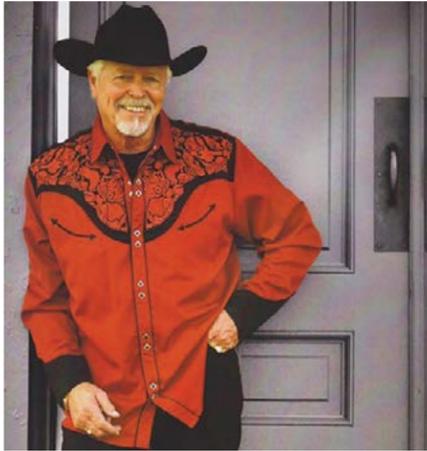
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From Country Music Legend Tony Booth

Our friend and Country Music Legend, Tony Booth, sent this one. We love Tony's "The Key's in the Mailbox!" David, this is my favorite venison dish. Crockpot Venison Neck Roast...I'm not kidding, this is the best thing ever...

CROCKPOT VENISON NECK ROAST

- 4 lbs. neck roast or whatever you have
- 1 large onion, sliced or diced
- 2 Tbsp. garlic
- 2 Tbsp. sea salt
- 2 tsp. black pepper
- 2 cups of purified water



Cook in crock pot 8-10 hours. Serve over mashed potatoes. Be sure and leave the bone in, and it just shreds right off.

From Steve Nelson of Huntington, Texas

This is Steve Nelson's FAMOUS Cajun Spaghetti recipe.

STEVE NELSON'S FAMOUS CAJUN SPAGHETTI

- 1 lb. hamburger (Butcher Boys if possible)
- 1 16 oz. package Jimmy Dean Regular sausage
- 3/4 cup finely diced onion
- 2 bell peppers finely diced
- 4 stalks celery finely diced
- 4-5 stalks green onions finely diced
- 4 Tbsp olive oil
- 1 32 oz Swanson beef broth (low sodium)
- 1.5-2 Tbsp Cavender's seasoning (to taste)
- 2-4 Tbsp flour
- 2 tsp ground pepper or Cajun seasoning
- 4 servings angel hair pasta

On high heat:

Brown the 2 meats (season to taste with Cavender's or Cajun seasoning) - drain and set aside. Don't rinse.

On med. heat:

Sweat down the onions, bell pepper and celery (Holy trinity) with 2 Tbsp olive oil in the empty meat pan until they're translucent.

Add the meat mixture and 3/4 cup of broth. Increase heat to med. high and bring to a soft boil stirring often.

Add the rest of the broth and continue to boil. Add the diced green onions.

After the mixture has come to a boil, reduce heat to simmer. Simmer for about 45 minutes. Stirring occasionally.

After 45 minutes add flour a Tbsp at a time to thicken to taste, stirring constantly.

Cook off the raw flour taste. (About 5 minutes)

Noodles:

Bring 1.5 quarts of water to boil. Add 1 Tbsp salt and 2 Tbsp of olive oil. Add enough angel hair (A MUST!!) pasta for 4. Cook for 8 minutes or until desired doneness. Drain pasta and serve meat mixture over the top. Shred Parmesan cheese over the top. Serve with garlic bread.



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PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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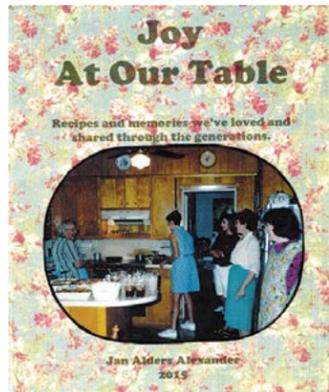
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PLEASE SUPPORT OUR FRESH APPLES

Submitted by Jan Alders Alexander of Nacogdoches

Mother made this recipe so often, and it is delicious. Seems like it and the Fresh Apple Cake just scream fall, my favorite season of all!



SOUR CREAM SOMERSAULT CAKE

- | | |
|----------------------|-----------------------|
| 3/4 cup sugar | 1 box vanilla pudding |
| 2 Tbsp cinnamon | 4 eggs |
| 1 cup chopped pecans | 3/4 cup water |
| 1 yellow cake mix | 1 cup sour cream |
| 1 tsp vanilla | 1/4 cup cooking oil |

Grease bundt pan heavily. Mix sugar, cinnamon and pecans. Use part of the mixture to cover all sides of the pan well (put a lot on the bottom) and use the rest for layering. Blend remaining ingredients for batter. Alternate layers of batter and the cinnamon mixture. Bake at 350° for one hour. Cool completely before removing from the pan. Wrap in foil immediately and allow to stand 1 day before serving.

I love to make this one in the fall. In Idaho we would go pick the apples, and it really was a “fresh” apple cake!

FRESH APPLE CAKE

- | | |
|-----------------------------------------|------------------------|
| 1-1/2 cup Wesson Oil | Icing: |
| 2 eggs | 1-1/2 cups milk |
| 2 tsp vanilla | 1-1/2 cups brown sugar |
| 2 cups sugar | 1-1/2 cups sugar |
| 3 cups flour | 3 Tbsp flour |
| 2 tsp soda | 1-1/2 Tbsp butter |
| 3 cups chopped, peeled and cored apples | |
| 1 cup chopped pecans | |
| 1 cup coconut | |

Mix cake ingredients and bake in 350° oven for 45 minutes in well greased and floured bundt pan. Cool completely before removing from pan. Mix icing in boiler pan. Cook until soft ball forms when a drip of it is added to ice water. Pour on cake.

Holly Watson Spencer of Pollok, Texas

HOMEMADE BISCUITS IN IRON SKILLET (MAKES 9 OR 10)

- Ingredients:**
 4 cups self-rising flour
 2 tablespoons oil (vegetable, olive or oil of choice)
 Low fat buttermilk

Directions:
 In large bowl mix all ingredients with oily hands so the mix won't stick to them so much.
 When you keep adding the buttermilk until pudding or a little thicker consistency, roll them into balls about the size of racquetballs or smaller tennis balls. Put in greased iron skillet. You have to play with consistency and size of balls. It takes a little practice, but you'll get it.
 Bake at 350 degrees until desired color (about 20 mins or more, depending on oven)
 Happy baking!

From Julia Jones of Nacogdoches

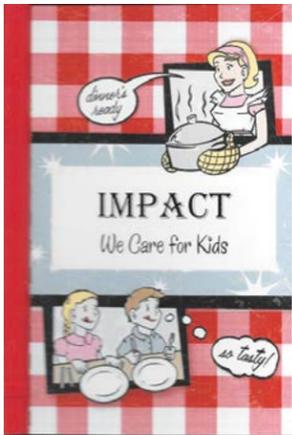
Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



TEXAS TAMALE PIE

- 1-1/2 lbs. lean fresh shredded or ground pork
- 1 large onion
- 1 large can yellow cream-style corn
- 1 large can tomatoes
- 1 cup pitted ripe olives (optional)
- 1 tsp. garlic salt
- 1-1/2 cups milk
- 3 Tbsp. chili powder
- 2 cups corn meal
- 2 eggs

Cook pork, onion, tomatoes, olives, garlic salt, chili powder and corn in a cast-iron skillet about 15 minutes. Remove from heat. Mix corn meal, milk and eggs, then add the cooked mixture. Bake one hour at 300°.



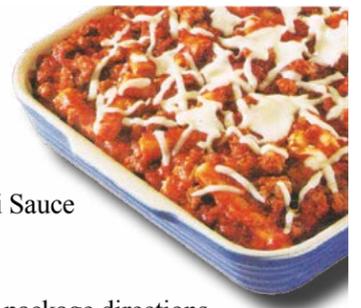
IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.

Submitted by James Aston of Nacogdoches

Here's an easy pasta recipe to try.

BAKED ZITI CASSEROLE

- 1 pound lean ground beef
- 1 can (26 oz.) Hunt's Four Cheese Spaghetti Sauce
- 1 can (6 oz.) Hunt's Tomato Paste
- PAM® Original No-Stick Cooking Spray
- 8 ounces dry ziti pasta, cooked according to package directions
- 1 cup (4 oz.) shredded mozzarella cheese



Preheat: oven to 350°F. Brown ground beef in large skillet; drain. Stir in spaghetti sauce and paste; blend well.

Spray: 8x8-inch baking dish with cooking spray. Spoon 1/2 cup meat sauce into bottom of dish. Top with half of the pasta, half of the remaining sauce, and 1/2 cup cheese. Repeat layers, starting with pasta and ending with cheese.

Bake: uncovered, 10 minutes or until cheese is melted.

Courtesy www.hunts.com/club

**“Estrellita”
 (“Little Star”)**

from “Once Upon a Song” by Christi Curry
Copyright © Terry M. Curry 2021
ISBN: 978-1-7373328-1-7

This was my recital piece at the end of my first year of piano lessons with Miss Anne Worley. At school, we were excused from class for our weekly lessons. As a second grader, I was excited to begin lessons at the same time as Jo Carol, a fourth grader. The best I remember, I had to talk fast and persuasively, or maybe I just begged. Anyway, it was decided that we could both begin lessons. One stipulation: we must practice without being told or even reminded. If we ever failed to practice, lessons would end. No pleading, nagging, or warning. Mother and Daddy refused to sit by us with a flyswatter to make us practice, as Lennie Bumpass did with son Burl, who played for church. We promised to practice faithfully and soon were Miss Anne’s new students and practicing on our brand new Wurlitzer piano, which I thought was the most beautiful piano in the world.

I don’t remember being nervous before the recital in the school auditorium in Estelline, but the jitters must have hit in the middle of it. I started my piece, but about halfway through, I went blank. All I could do was look at Miss Anne who only smiled at me. I think I whispered her name in desperation, then started over, getting all the way through it the second time. So embarrassing!

My embarrassment didn’t end there, as Burl Bumpass teased me about my awful performance later at their house. I had always liked him before that, but he hurt my feelings and embarrassed me by his teasing. (He came to see us in Savoy, remember?)

There was one other stipulation for taking piano lessons. We must never make anyone beg us to play! That was a pet peeve of Daddy’s. When asked, we were to comply quickly and graciously. Aunt Winnie, Mother’s sister, was a good example of that gracious attitude. Playing solely by ear, never learning to read music, she would gladly play whenever anyone asked. I believe she played most songs in the key of F.

Aunt Winnie also introduced me to the accordion and showed me how to play hers, which was so shiny and sparkly and I loved it! It was so big and heavy for me as a grade-schooler that I had to sit to play it, which was a tad awkward.

**Submitted by Marilyn Mills of Martinsville, Texas
from Annette Boyte Clarkson**

This is a very good recipe. I added sliced onions to it.



CROCK POT PORK CHOPS

- Package of pork chops
- 1 can of Cream of Chicken soup
- 1 packet dry Ranch dressing mix

In crockpot layer pork chops, add the Cream of Chicken soup, then sprinkle dry Ranch dressing all over. Cover and cook on High for 4 hours OR Low for 6 hours.

The pork chops come out very tender and the flavor is amazing! You also get a good gravy for mashed potatoes.

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The Barbecue Pit

Everything barbecue; from grilling to sauces, recipes to grills and smokers, ribs to meats and veggies.

RIBS, RIBS & MORE RIBS!

Who doesn't like ribs?! Beef or pork, it doesn't matter, rib lovers are everywhere. Dinner guests will always gravitate to the grilling or smoking or roasting ribs. When they're done, stand back and watch them disappear. Following is a variety of rib and sauce recipes for you to choose from. Maybe you think you have a great recipe. Send it to us, if you don't mind sharing!

Southwest Barbecued Ribs

Serves 4

2 sides spareribs or your favorite ribs

SOUTHWEST BARBECUE SAUCE

- 4 ancho chiles
- 1 teaspoon whole allspice
- 1 teaspoon coriander seeds
- 1-inch piece cinnamon
- 1/2 teaspoon whole cloves
- 4 cloves garlic, very finely minced
- 1 shallot, skin removed
- 3 serrano chiles, stemmed
- 1 teaspoon finely grated lime zest
- 1 teaspoon finely grated orange zest
- 1/2 cup chopped fresh cilantro sprigs
- 1 cup freshly squeezed orange juice
- 1/4 cup olive oil
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons honey
- 2 Tablespoons thin soy sauce



Remove the membrane from the underside of the ribs. Place the ribs in a rectangular dish or baking pan.

To make the barbecue sauce, place the ancho chiles in a bowl and cover them with boiling water. Place a small saucer on the chiles to submerge them. After 30 minutes, stem the chiles and wash away the seeds. Place the allspice, coriander, cinnamon and cloves in an electric spice grinder and grind them to a powder. In a food processor fitted with the metal blade and a feed tube, mince the garlic, shallot and chiles. Add the ancho chiles and finely mince. Add all the remaining ingredients and process until completely smooth. Makes 2-3/4 cups.

Coat the ribs evenly on both sides with half the sauce. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate the ribs for up to 8 hours. Reserve the remaining barbecue sauce to serve as a sauce for the ribs.

To grill the ribs, if using a gas barbecue, preheat to medium (325°). If using charcoal or wood, prepare a fire and grill the ribs. Occasionally during cooking, baste the ribs with extra marinade, stopping 15 minutes before removing the ribs from the grill. Grill the ribs until the meat begins to shrink from the ends of the rib bones.

To smoke the ribs, bring the temperature to 200° to 220°. Once an hour brush the ribs with reserved marinade. Smoke the ribs until the meat begins to shrink away from the bones.

To roast the ribs, preheat oven to 350°. Place the ribs on a wire rack, meaty side up. Place the rack on a foil-lined baking sheet on the middle oven rack. Place a small pan of hot water in the bottom of the oven and roast the ribs until the meat begins to shrink from the ends of the bone. Brush the meaty side with reserved marinade one or two times during roasting. Do not turn the ribs over.

To serve, cut each side of ribs in half, into three sections, or into individual ribs. Transfer to a heated serving platter or four heated dinner plates and serve at once accompanied by the sauce.

Memphis-Style Pork Ribs

- 1/4 cup paprika
- 1-1/2 Tbsp freshly ground black pepper
- 1-1/2 Tbsp firmly packed dark brown sugar
- 1 Tbsp salt
- 1-1/2 tsp celery salt
- 1-1/2 tsp cayenne pepper
- 1-1/2 tsp dry mustard
- 1-1/2 tsp garlic powder
- 1-1/2 tsp ground cumin
- 4 to 6 lbs pork ribs

MOP SAUCE:

- 1/4 cup prepared mustard
- 1 cup cider vinegar
- 1 tsp salt



To make rub, combine paprika, black pepper, brown sugar, salt, celery salt, cayenne pepper, dry mustard, garlic powder and cumin in a small bowl. Rub two-thirds of the mixture over all surfaces of ribs. Place ribs in a large pan or baking dish, cover and refrigerate at least 4 hours or overnight.

Preheat grill for indirect cooking over medium heat. To make mop sauce, whisk together mustard, vinegar and salt in a small bowl; set aside. Arrange ribs on grill. Close lid and cook for 1 hour. Baste with the mop sauce. Cook 30 minutes longer, basting frequently. remainder of rub can be sprinkled on at the end of cooking, if desired.

Makes 4 to 6 servings.

My Old Kentucky Sauce

Makes about 1-1/2 cups 4

- 1 cup cider vinegar
- 1/4 cup water
- 1/4 cup coarsely chopped onion
- 1/4 cup coarsely chopped green bell pepper
- 1/4 cup coarsely chopped celery
- 1 teaspoon minced garlic
- 2 teaspoons whole peppercorns
- 1 bay leaf
- 1 cup ketchup
- 2 tablespoons butter or margarine
- 2 tablespoons lemon juice
- 1 tablespoon sugar
- 1 tablespoon Worcestershire sauce
- 2-1/2 teaspoons chili powder
- 2-1/2 teaspoons paprika
- 1/2 teaspoon dry mustard
- 1/4 teaspoon Tabasco sauce
- 1/4 teaspoon liquid smoke
- 1/4 teaspoon ground red pepper

In a large saucepan, combine the vinegar, water, onion, bell pepper, celery, garlic, peppercorns and bay leaf. Bring to a boil. Reduce heat to low and simmer for 20 minutes.

Strain, and discard solids. Return liquid to saucepan. Add remaining ingredients. Stir over medium heat until butter melts. Simmer 5 minutes longer. Serve warm.

Refrigerate unused sauce up to several weeks.

Use as a finishing and table sauce on pork, chicken and mutton.

Submitted by James Aston of Nacogdoches

Here's a couple of recipes I pulled from *The Dallas Morning News* in April, 2006. Asparagus is one of my favorite vegetables. Preceding the recipes is some good information regarding asparagus.

Care and Feeding

Choose asparagus with tight heads. Americans generally favor thin stalks, but thick or thin is strictly an individual choice. Once you buy asparagus, treat it like a bouquet of flowers: Slice off the bottom and stand it upright in some water in the refrigerator. Use within three days.

Prep for Cooking

To prepare asparagus, bend the stalk until it breaks to find where the woodiness ends and the tender part begins; discard the woody ends. Or, to retain more of the stalk, use a vegetable peeler to peel away the woody exterior on the lower portion.

Cooking Asparagus

- **Boiling:** In a skillet, bring water 2 inches deep to a boil. Add 1 teaspoon salt, and gently place cleaned and trimmed spears in water. Return to a gentle boil for 2 to 3 minutes, or until asparagus is tender. Drain and serve.

- **Steaming:** Place cleaned and trimmed asparagus in a steamer basket over, but not touching, boiling water in a large sauce pot. Cover and steam for 4 to 8 minutes until tender.

- **Sautéing:** Cut spears at an angle into 1-inch lengths. Sauté in hot oil such as olive or walnut, or butter, stirring constantly for 3 to 7 minutes.

- **Grilling:** Near one end of the stalks, skewer several spears together crosswise (like a raft); secure with a skewer near the other end. Brush asparagus with oil and place directly on a gas grill or over hot coals. Turn several times, for 4 to 6 minutes.

Good for You

Asparagus is low in calories and high in folic acid and vitamins A, C and K, and contains glutathione, an antioxidant, as well as 3 grams of fiber per 3.5-ounce serving.

ASPARAGUS WITH BACON DRESSING

4 slices bacon, diced
1/2 medium onion, finely chopped
1/4 cup good-quality vinegar
1/4 cup water
2 teaspoons sugar
1 pound asparagus,
trimmed and cooked till tender



In a small skillet or saucepan, brown the bacon, add the onion; cook until tender, then drain well. Add vinegar and water; bring to a boil. Remove from heat and stir in sugar. Pour over asparagus and serve warm. Makes 4 servings.

PER SERVING:

Calories 89 (27% fat) **Fat** 3 g (trace sat) **Cholesterol** 7 mg
Sodium 163 mg **Fiber** 2 g **Carbohydrates** 13 g **Protein** 5 g

SOURCE: Adapted from chef John Ash/Sauvignon Republic

GRILLED ASPARAGUS WITH LEMON, OLIVE OIL AND PECORINO

1 pound fresh asparagus, tough ends discarded
5 tablespoons extra-virgin olive oil (divided use)
Sea salt
Freshly ground black pepper
1 tablespoon lemon juice
1 tablespoon lemon zest, yellow part only
1/2 cup Pecorino or Parmigiano-Reggiano cheese, shaved thinly with a vegetable peeler

Brush the asparagus with 2 tablespoons oil, and season generously with salt and pepper. Over hot coals or a gas grill preheated to medium-high, grill the asparagus till it takes on a bit of color. Roll or turn so that it's cooked on all sides. Place on a plate. Drizzle with remaining olive oil and lemon juice. Scatter zest and cheese over. Add more salt and pepper, if desired. Serve warm or at room temperature. Makes 4 servings.

PER SERVING:

Calories 240 (80% fat) **Fat** 22 g (6 g sat) **Cholesterol** 15 mg
Sodium 556 mg **Fiber** 2 g **Carbohydrates** 5 g **Protein** 8 g

SOURCE: southernfood.about.com

Welcome to recipes from "Texas Recipes from Texas Places - Volume III © April 1980 Imperial Sugar Company (A collection of recipes from the entertaining and delightful world of Texas festivals, food fests and cook-offs. There are celebrations for everything in Texas, no matter where you live, or what time of the year, chances are there's something special going on. And that something might be the Dove Festival in Hamilton in late August. Or the Turkey Fest and Gobbler Gallop in Cuero the last weekend in September. It might be the Dewberry Festival in San Augustine the last weekend in April, the Texas Renaissance Festival, where you can discover medieval Europe any weekend in October near Magnolia, or Pecan Perfection Days in Monahans the last week in November.

But whatever it is that is going on is more than likely tied to a big Texas-style barbecue, a cook-off of one kind or another, a whole festival of foods, or some sort of feast honoring a regional food specialty. Which only goes to prove that whatever else Texans do at the festivals they do love to eat.)

SOUTH COAST BUTTERFLY SHRIMP

You'll have your own festival every time you serve these delicacies from the Gulf.

1 pound large shrimp, shelled and deveined (leave tail on shrimp)
1 beaten egg
1/4 cup cornstarch
1/4 cup flour
1/4 cup chicken broth
1/2 teaspoon salt
Oil for deep frying
1 large green pepper, diced
1 cup thinly sliced carrot
1 clove garlic, minced
2 tablespoons cooking oil
1 cup chicken broth, fresh or canned
1/2 cup Imperial Granulated Sugar
1/3 cup cider vinegar
2 teaspoons soy sauce
1/4 cup water
2 tablespoons cornstarch
Freshly cooked rice



Shell and devein shrimp, leaving tails on. Combine egg, cornstarch, flour, chicken broth and salt; beat until smooth. Dip shrimp in batter and fry in deep hot fat (375°) until golden brown, about 5 minutes. Drain and keep warm. In skillet, sauté green pepper, carrot and garlic in cooking oil until tender, but still crisp. Add to vegetables, broth, sugar, vinegar and soy sauce. Bring to boil and boil 1 minute. Blend water slowly into cornstarch and stir into vegetables. Cook and stir until thickened and bubbling. To serve, arrange hot shrimp over rice and pour sauce over shrimp and rice. Serves 4.

delish

Warm Waffles Meet Ice Cream

The International Association of Ice Cream Manufacturers credits a pastry vendor at the 1904 World's Fair in St. Louis with the birth of the waffle cone. Ernest A. Hamwi was selling a crisp, sugary, warm waffle at the fair. One day, Hamwi rolled his waffles into a cone and gave them to the ice-cream vendor next door, who filled them with ice cream. Visitors devoured what they called "World's Fair Cornucopias." At the fair's end, fairgoers took the idea home with them, across the country and around the world.



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