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May 2022

Desha McCasland Named First \$100 Best Recipe Winner!

RECIPES From Around the Town and Beyond Publisher, David Stallings, announced the first winner of the monthly \$100 Best Recipe Contest and it is Desha McCasland of Nacogdoches.

There were several great choices, but the judges chose Desha's recipe for BangBang Shrimp Pasta. The recipe is republished here:

BANGBANG SHRIMP PASTA

This was my grandma's recipe and it is Deeeeee-lish!

- 1 lb of spaghetti or your favorite pasta of choice
- 1 1/2 lbs of medium shrimp peeled and deveined
- 1 1/2 Tbsp of olive oil
- 3 cloves garlic (minced)
- 3 tsp paprika
- 1 Tbsp fresh parsely
- Black pepper to taste

For the sauce:

- 1/2 cup mayo
- 1/2 cup Thai sweet chili sauce
- 2 cloves garlic (minced)
- 2 Tbsp lime juice
- 1/4 tsp of crushed red pepper flakes
- 1/2 Tbsp onion powder

Instructions:

1. In a large bowl, mix all sauce ingredients together then set aside.
2. Cook pasta and drain.
3. Place the uncooked shrimp in a medium bowl, add the 3 cloves of garlic, paprika and pepper.

Best Recipe - page 3

Nashville Country Cookin' with T. G. Sheppard and Kelly Lang

Around the Town publisher, David Stallings, produced a TV series titled *Nashville Country Cookin'* in 2010. Country artists appeared on the program and, after a brief interview, they prepared their favorite dishes.



L-R: T. G. Sheppard, David Stallings and Kelly Lang

T. G. had numerous country hits, including; "Devil in the Bottle," "Tryin' to Beat the Morning Home," "Last Cheater's Waltz" and "Party Time." His wife, Kelly Lang, is also a popular singer-songwriter and the two perform together in venues throughout the world.

KELLY LANG'S BAKED SPAGHETTI

- 1 cup chopped onions
- 1 1/2 pound ground chuck
- 1/4 pound sausage
- Garlic powder
- 2 Tablespoons cooking oil
- 1 (6 ounce) can tomato paste
- 1 (6 ounce) can tomato sauce
- 3 1/2 cups tomato juice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon oregano
- 8 ounces spaghetti
- 1/2 cup Parmesan cheese

Brown onion, meat, sausage and garlic powder in oil; drain off excess oil. Add remaining sauces and seasonings; simmer one hour. In the meantime, cook the spaghetti. In baking dish, put a thin layer of meat sauce in the bottom, then layer noodles, sauce and then cheeses. Repeat until all ingredients are used, ending with cheese on top. Bake at 300° for 40 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."

BAKED LASAGNA (Mrs. Elton Hartsfield)

Baked Lasagna

2 lbs. chopped meat
 1 lb. lasagna
 4 tablespoons cooking oil
 2 large onions, minced
 3 cloves garlic, minced
 2 6 oz. cans tomato paste
 3 cups water
 1 tablespoon chopped parsley
 2 eggs
 1 teaspoon salt
 1 teaspoon pepper
 1 lb. mozzarella cheese
 1 lb. ricotta or cottage cheese
 Parmesan Cheese, grated

Cook lasagna about 15 minutes in 6 quarts of salted boiling water. When tender, drain. Beat eggs and add to cottage cheese.

Sauce: Brown in oil the meat, onion, garlic, and parsley. Add 3 cups water, tomato paste, salt, and pepper - cook slowly for about 1 hour.

In large baking dish alternate layers of lasagna with layers of sauce, mozzarella and cottage cheese and egg mixture, until all of lasagna is used. Sprinkle with grated parmesan. Bake 30 - 40 minutes.

Mrs. Elton Hartsfield

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"For the word of God is quick, and powerful, and sharper than any twoedged sword, piercing even to the dividing asunder of soul and spirit, and of the joints and marrow, and is a discerner of the thoughts and intents of the heart." - Hebrews 4:12 KJV

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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 Thank you so much!

DISCLAIMER

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.

Best Recipe

4. In a large skillet on medium high heat, add the coated uncooked shrimp.
5. Stir constantly while cooking, until no longer pink - about 10 minutes.
6. Remove from heat and set aside.
7. In a large bowl combine the shrimp, pasta and sauce mixture. Toss well.
8. **ENJOY!**

How to Make the Best Steak You Can - At Home

Continued from April Edition

COOKING STEAK ON THE GRILL

Let raw steak come to room temperature for 30 minutes to an hour before cooking. If the kitchen's hot or humid, make it no more than a half-hour.

Season with a mixture of kosher or sea salt and coarse, fresh ground pepper. Press gently into the meat's surface on both sides and around the edges.

SEAR IT

Turn up those flames to 500 degrees or more, preheat the grill until it's smokin' hot, and sear the steak to form a nice crust. Ideally, you'll achieve caramelization: an even, light-brown color sealing in the steak juices.

Some steakhouses use infrared broilers, which can cook a thick steak to rare perfection in two minutes flat. Unfortunately, infrared broilers are very expensive options on a handful of outdoor grills and upscale kitchen ranges. Most home equipment simply can't get hot enough to sear a steak the way a steakhouse can.

Don't worry about trying to get both sides evenly brown. As long as one side is beautifully browned, the other side doesn't matter so much. You don't want to overcook it in an attempt to brown both sides.

FINISH IT

Follow searing by properly finishing the steak. The usual way is simply to turn down the heat so the meat will cook through without burning.

Another way (preferred for thick or big cuts) is to cook with indirect heat. Move the meat over on the grill so that the flame is not under the meat, but next to it. Keep the lid down for an oven effect with an air temp of around 300-400 degrees F.

Steak firms up quickly as it cooks. An experienced chef can tell how done a steak is just by pressing it with a fingertip.

WHAT NOT TO DO

Steaks shrink as they cook because they lose moisture. So avoid buying thin cuts, steaks under 1 inch thick; they overcook much too easily.

Do not mess with the meat. *Don't* move it around on the grill. *Don't* turn it over more than absolutely necessary.

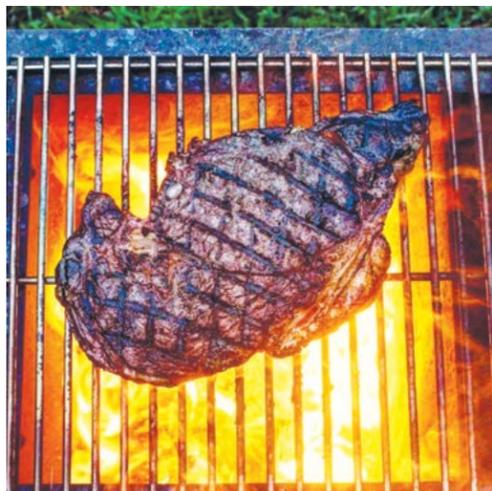
And don't use grilling forks. . . ever! Always use a long-handled spatula, or better yet, a pair of tongs. And wear a grilling mitt.

Don't let steak stay on the grill to reach the requested doneness, or it will overcook. Instead, take it off the heat just before it gets to the desired stage, and let it "rest" on a plate for 3 to 5 minutes.

Meat continues cooking internally after you take it off the grill. A steak removed from the grill at the rare stage will be medium-rare by the time it's served. A short rest allows the interior's remaining blood and juices to flow from the center back toward the surfaces of the steak.

TIP

The National Cattleman's Beef Association recommends turning steaks on the grill with a sturdy pair of tongs. Don't pierce or press on the steak, or you'll lose juices.



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OKRA AND TOMATOES

- 1 lb. fresh small okra pods
- 1/4 cup bacon drippings
- 1 Vidalia onion, chopped
- 1 green bell pepper, chopped
- 10 fresh tomatoes
- 1 teaspoon sugar
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 lemon cut in wedges
- 1 Tablespoon all-purpose flour
- 1 Tablespoon water

Cover okra in pot of water; cook until tender; drain.
 Heat bacon drippings in a saucepan. Add onion and green pepper; sauté until tender.



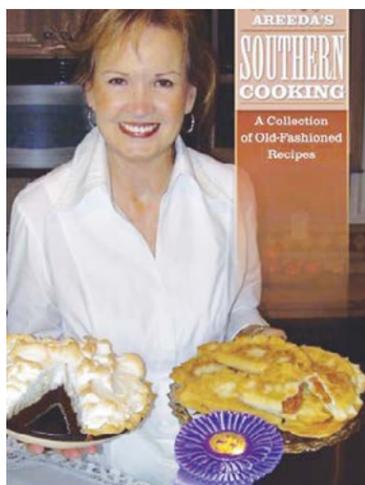
Add tomatoes, sugar, pepper, salt, lemon and okra. Cover and simmer 15 minutes.

Combine flour and 1 Tablespoon water, blending until smooth; add to okra and tomatoes. Cook until thickened, stirring constantly. Remove lemon wedges before serving.

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

Contact: aredaschneider@bellsouth.net
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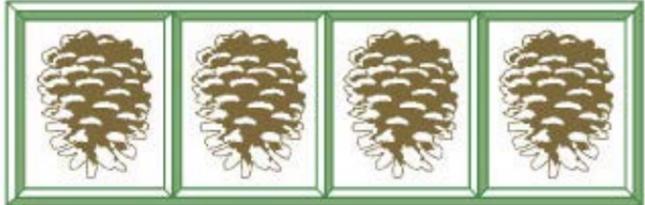
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Bubba's Original Sophisticated Southern Redneck Cookbook

"A Redneck's take on sophisticated food!"

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, "Bubba's Original Sophisticated Southern Redneck Cookbook" and "Bubba's Original Full-Fledged Southern Redneck Cookbook."



Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.

BACON-WRAPPED SCALLOPS

In 2000, I spent three weeks in New England doin' some literary research on the great American poets of the 19th century. I know, that idn't somethin' a typical redneck would be doin' but I had decided on a teachin' career and it wuz a good chance to git out of town. I got lost in Sleepy Hollow Cemetery AT NIGHT lookin' for the final restin' place of Henry David Thoreau, someone who mighta been a redneck. I toured the home of Emily Dickinson and saw where she made Black Cake, which incidentally is in the dessert section of this book. But it wuz in Portsmouth, New Hampshire at a little café on the coast with a full moon reflected off the Atlantic that I fell in love with these thangs. And of course ever' redneck knows that a slab of bacon is jus icin' on anythang!

Go to yer fish place and git some. Believe you me, yer friends will beat you up for the recipe.

- 20 fresh baby spinach leaves, washed and dried
- Cayenne pepper
- 10 uncooked sea scallops, halved
- 10 bacon strips, halved
- Toothpicks

Preheat oven to 400°. First yer gonna very lightly dredge the scallop in the cayenne pepper. Now dependin' on the condition of yer esophagus and jus how much Tagamet you take on a regular basis, this will determine jus how much you dredge.

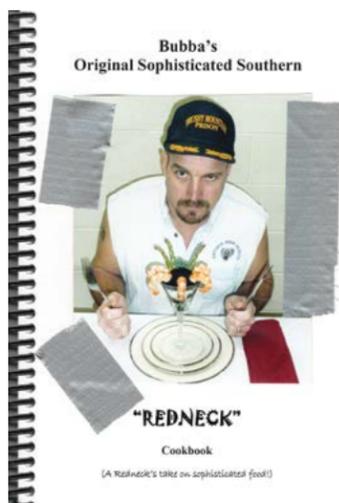
Fold a spinach leaf around each scallop half. Wrap a strip of bacon around the spinach and secure with a toothpick. Place on a bakin' sheet or broiler pan. Bake for 15-20 minutes. Turn scallops and bake another 10 minutes or until bacon is crisp. Hit with a drop of Worcestershire sauce just before servin'!

To order books:

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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!

BROCCOLI CORNBREAD

4 eggs
2 sticks butter
2 boxes Jiffy Cornbread Mix
8 oz. cottage cheese
10 oz package broccoli (thawed)

Melt butter in 9 x 13 pan. Mix all ingredients and pour into pan. Bake 35-40 minutes at 375 degrees.




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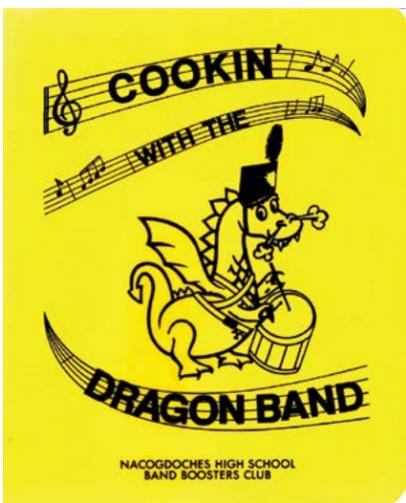


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From 1989 Cookin' with the Dragon Band



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.

ZESTY MAIN DISH BEEF PIE

Submitted by Ann Brast,
for band student Mark Brast

- | | |
|---|--|
| 1 pound ground beef | 1/4 teaspoon thyme |
| 1 Tablespoon instant minced onion
or 1/2 cup chopped onion | 1/4 teaspoon oregano |
| 1/2 teaspoon garlic powder | 1 6-oz. can tomato paste |
| 1/2 teaspoon salt | 1 9-oz. package frozen mixed
vegetables, thawed |
| | 2 large pie crusts |

In medium skillet, brown beef with onions. Drain. Add garlic powder, salt, thyme and oregano, blending well. Stir in tomato paste and vegetables. Pour into an unbaked pie crust. Top with second crust and flute. Slit top in several places.

Bake at 400 degrees 40-45 minutes or until golden brown. Cool 10 minutes before serving. Yields 8 servings.

Tip: Cover edge of pie crust with strip of foil during last 10-15 minutes of baking, if necessary, to prevent excessive browning.

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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Colombian Chicken Spaghetti

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Ingredients

- Olive Oil
- 1 whole chicken cut up
- Salt and Pepper to taste
- 1 medium tomato finely chopped
- 1 medium yellow onion finely chopped
- 3 to 4 green onions finely chopped
- Handful of cilantro finely chopped (use more or less according to how much you like cilantro)
- 1 to 2 cloves of garlic finely chopped
- 1 tsp adobo seasoning
- 1 packet of sazón goya seasoning (may use two if you like)
- 1 package of spaghetti
- 1 cube chicken bullion (optional to place in water for cooking spaghetti)
- Milk to make spaghetti juicy

Directions:

- Cook cut up chicken in stock pot with olive oil, on med to medium to low heat.
- You want the chicken to be a little crunchy on outside. Cook until tender and falling off bone.
- Set aside to cool, so meat can be removed from bone.
- Saute tomatoes, onions, cilantro, garlic and other seasonings in pan with olive oil until tender.
- The sazón seasoning will make the mixture orange, you want it to be really orange so you may use more than 1 package of Sazon seasoning. Salt and pepper accordingly (the adobo and sazón are salty so you will want to taste to make sure it is not too salty).
- Cook spaghetti in water until tender. May place 1 chicken bouillon cube in water if you would like, this is optional.
- Remove chicken from the bone and add back to the pot. Add vegetables and spaghetti (leave a little of the water in the spaghetti). Mix together and place on medium to low heat
- Add enough milk to mixture just until you can see a little juice.
- Cook until hot.



Pictured Emerie Rose dressed in an authentic Colombian outfit, daughter of Lead CSR Valory Fee

Enjoy!

Recipe by: Lauri Pendland mother of

Valory Fee

Lead Customer Service Representative



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From Lesa Kelley of Nacogdoches

MAW MAWS CRAWFISH PISTOLETTES



- 2 (16 ounce) packages cooked and peeled whole crawfish tails
- 1 cup finely chopped onions
- 1/2 cup finely chopped green bell pepper
- 1/4 cup chopped green onions
- 1 can cream mushroom soup with roasted garlic
- 1/4 cup butter
- 10 ounce velveeta cheese cubed
- Salt / pepper/ Cajun season to taste (**Note:** not too much sal, the soup is salty)
- 20 Brown and Serve Pistolette rolls

Melt 1/4 cup butter in large skillet over med heat. Stir in onions, bell pepper, and green onions. Cook and stir until the onion has softened and turn translucent, about 5 minutes. Pour in the mushroom soup and bring to a simmer. Stir in the cheese until melted. Reduce heat to low, and keep the sauce warm. Stir occasionally to keep from scorching.



In another skillet melt about a teaspoon of butter and sauté crawfish tails. Season with salt, pepper, and Cajun seasoning, however you like it. Cook on med heat until the tails are hot and begin to curl up good (3 to 5 minutes). Stir the crawfish tails into the cheese mixture and cook for 5 minutes.

Heat oil in deep fryer or large skillet (I use a Fry Daddy) at 350 degrees. Fry the rolls in the hot oil until golden brown on all sides. Remove to paper towel lined pan to cool enough to handle, cut a slit in one end of each roll then use the handle of a spoon to create a pocket in the roll. Stuff the rolls with the crawfish cheese mixture and serve immediately.

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.



SWEET POTATO CASSEROLE

- | | |
|------------------------------|--------------------|
| 3 cups mashed sweet potatoes | 2 eggs, beaten |
| 1/2 cup sugar | 1 teaspoon vanilla |
| 1/2 cup melted butter | 1/3 cup milk |

Topping:

- | | |
|-----------------------|--------------------|
| 1/3 cup melted butter | 1/2 cup flour |
| 1 cup brown sugar | 1 cup pecan pieces |

Mix first ingredients together and place in a baking dish. Mix topping ingredients and sprinkle over potato layer. Bake at 350° for 30 minutes or until brown and bubbly.



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 Joy Miller of Center, Texas

This dessert was popular in the school lunchroom at Chireno during the late 30s or early 40s. It was a recipe used by the cooks there to make use of government surplus. Butter and Milk (powdered) sent to schools as part of the School Lunch Program.

JOY'S BUTTER ROLLS



- 1/2 cup butter
- 3 cups milk
- 1 1/4 cups sugar
- 1 teaspoon vanilla

For dough:

- Mix 2 cups Bisquick with 2/3 cups milk
- Divide into 3 parts

- Cinnamon
- Butter
- Sugar

Heat first 4 ingredients, but do not boil.

Roll out dough and sprinkle with cinnamon, sugar, and melted butter. Roll into 3 long rolls. Butter pyrex dish and pour milk mixture into dish. Place the 3 rolls in milk mixture and bake 375° (basting often with sauce while cooking) for 30 minutes.

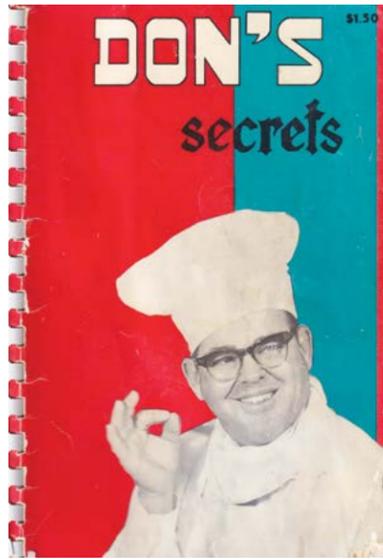
**Submitted by David Stallings -
Around the Town Publisher**

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!



CHICKEN GUMBO

- 1 4-lb. dressed hen
- 2 cups chopped onions
- 1 cup chopped celery
- 1 cup all-purpose flour
- 1½ gallons warm water
- Gumbo filé
- 1 cup cooking oil
- 4 cloves garlic, minced
- ½ cup green onion tops and parsley, chopped
- Salt, black pepper and Cayenne (red pepper)



Cut up hen and season generously with salt, black pepper and Cayenne. Fry in oil in heavy pot over medium heat until golden brown. Pour excess oil out of pot and save for roux recipe. Add chopped onions and celery to chicken and cook slowly in uncovered pot, until onions are wilted.

Make roux using the excess oil in which the chicken was fried.



Dissolve roux in 1½ gallons of warm water. Add garlic. Then add the roux mixture to the chicken. Boil the combined mixture slowly in uncovered pot until chicken is tender. Serve in soup plates. Just before serving, sprinkle

chopped green onion tops and parsley and a dash of filé in each plate. Serve with rice. Serves 8 to 10.

Roux: Use 1½ cups of oil and 1½ cups of flour. Put oil in heavy pot over medium heat. When oil is hot, stir flour in gradually. Lower heat. It is very important that you keep **STIRRING CONSTANTLY**. After all of the flour has been combined with the oil, turn fire down very low and cook until golden brown, **STIRRING CONSTANTLY**.

When roux is a golden brown, pour the mixture into another container, until ready for use. Roux will get dark if it remains in the pot in which it was prepared.

Always pour excess oil off the top of the roux when making gumbo. This prevents the gumbo from being too rich.

Submitted by Castella Smith of Nacogdoches

GRANNY'S POPCORN CAKE

Ingredients:

- 3 qts of popped corn
- 1 lb of original M&M's
- 1 lb of dry roasted peanuts
- 2 sticks of butter
- 1 lb of marshmallows
- 2 Tbsp of oil

Directions:

1. Melt butter, marshmallow, and oil.
2. Pour over other ingredients
3. Mix well
4. Pack into tube pan very tightly
5. Refrigerate till chilled
6. Slice and then serve



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Submitted by James Aston of Nacogdoches

Fancy taste without all the work. This cake is wonderful for a get-together or just a special occasion at home. Using a box cake mix as a base is a real time saver.

TIRAMISU LAYER CAKE

INGREDIENTS

Cake:
1 (18.25 ounce) package moist white cake mix
1 teaspoon instant coffee powder
1/4 cup coffee
1 Tablespoon coffee flavored liqueur

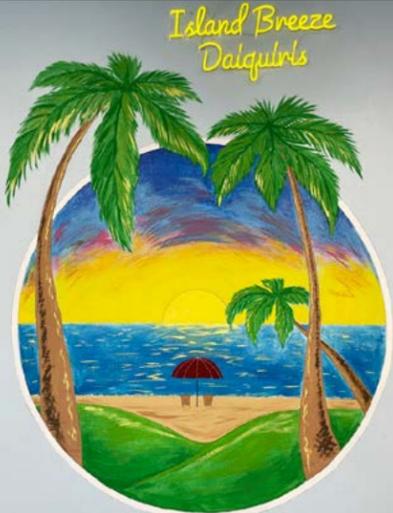
Filling:
1 (8 ounce) container mascarpone cheese
1/2 cup confectioner's sugar
2 Tablespoons coffee flavored liqueur

Frosting:
2 cups heavy cream
1/4 cup confectioner's sugar
2 Tablespoons coffee flavored liqueur

Cake:
2 Tablespoons unsweetened cocoa powder
1 (1 ounce) square semisweet chocolate

DIRECTIONS:

1. Preheat oven to 350° F. Grease and flour 3 (9-inch) pans.
2. Prepare the cake mix according to package directions. Divide two-thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.
3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 Tablespoon coffee liqueur; set aside.
4. To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioner's sugar and 2 Tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.
5. To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream 1/4 cup confectioner's sugar and 2 Tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.
6. To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour 1/3 of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.



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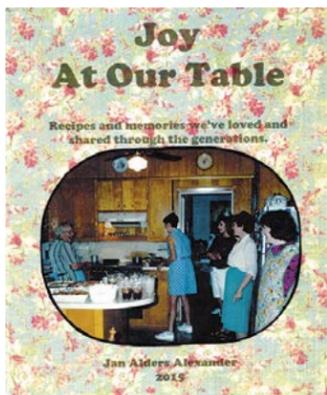
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**SHELBY COUNTY
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Submitted by Jan Alders Alexander of Nacogdoches

Becky Alexander McKernan, sweet sister-in-law of mine, made this years ago and it is so good.



HOT CHIPPED BEEF DIP

- | | |
|--------------------------------|--|
| ½ cup chopped pecans | 1 24-oz. jar chipped beef, cut into pieces |
| 2 Tablespoons butter | ¼ cup chopped green pepper |
| ½ teaspoon salt | 1 small grated onion |
| 1 1-oz. cream cheese, softened | Pepper |
| 2 Tablespoons milk | 1 cup sour cream |

Oven roast pecans in butter and salt. Mix cream cheese, milk, beef, green pepper, onion and pepper. Fold in sour cream and half the nuts. Place in baking dish and sprinkle remaining nuts on top. Bake at 350° for 20 minutes. Serve in chafing dish with Melba rounds.

Submitted by Christi Curry of Nacogdoches

This recipe has been a favorite of my family's for years!

COFFEE CAKE

- 2 cups flour
 2 teaspoon baking powder
 1/2 teaspoon salt
 1 cup sugar
 1/3 cup oil
 3/4 cup milk
 1 egg
 1/2 teaspoon vanilla
- Topping:**
 3/4 cup sugar
 1/4 cup. flour
 1 Tablespoon cinnamon
 1/4 cup butter, divided and melted

Combine cake ingredients and mix well. Pour into a greased 9 x 13 pan. Spread half the melted butter over cake batter. Mix the other half of melted butter with the topping ingredients. Sprinkle over cake batter; then swirl the topping through the batter with a knife. Cook approximately 30 minutes at 350 degrees (325 degrees for a glass pan) or until toothpick comes out clean.

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From Angela Bradford

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

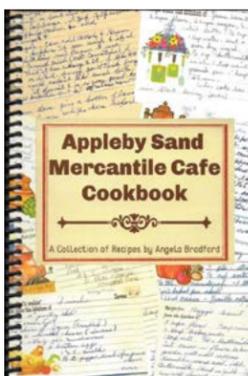


BEEF STEW

- 2 lbs. beef stew meat
- 3 Tablespoons flour
- 2 Tablespoons vegetable oil
- 1 bay leaf
- 1 Tablespoon seasoned salt
- 1/2 teaspoon thyme
- 1/4 teaspoon pepper
- 1 can beef broth
- 4 carrots, cut into 1-inch pieces
- 5 medium potatoes, peeled and cut into 1-inch chunks
- 2 medium onions, peeled and quartered
- 2 celery ribs, cut into 1/2 inch pieces

Coat beef with flour. Heat oil in Dutch oven on medium-high heat. Add half of the beef; brown on all sides. Repeat with remaining beef. Stir in beef broth and seasonings. Bring to boil. Reduce heat to low; cover and simmer 1½ hours. Stir in vegetables; cover. Simmer 30 minutes or until vegetables are tender. Add additional water as necessary. Remove bay leaf before serving.

Printed with permission from Angela Bradford. She owned and operated the Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion. Angela has decided to “retire” from the food business so that she may spend more time with her family. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.



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IMMACULATE CONCEPTION SOCIETY
 BOSSIER CITY, LOUISIANA
 1981

This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s. Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea. The descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

ITALIAN SAUSAGE AND PEPPERS (from Agnes Gregorio)

- 2 lb. Italian sausage
- 3 green peppers
- ½ cup red wine
- 5 Tablespoons olive oil
- Salt
- Pepper

Remove the stems and seeds from peppers and cut into large chunks. In an ovenproof baking dish that can be used on the stove, sauté green peppers in oil until they begin to soften. Sprinkle with a little salt and pepper. Lift the green peppers out of the dish and set aside. Brown the sausage in the same baking dish. When browned, add red wine. Cover the pan with foil and bake sausage in wine in a 350° oven for 40 minutes. Uncover and add the sautéed green peppers. Bake for an additional 30 minutes and serve in the same baking dish. Serves 8.

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Finger-Licking Good Chicken

Spicy Flattened Chicken

- 1 whole chicken, 4 to 5 lbs.
- Large resealable plastic bag
- 6 jalapeño peppers, seeds removed
- 6 tomatillos, cut in half
- 6 ounces tequila, optional
- 6 ounces lime juice
- 6 ounces olive oil
- 1 Tablespoon chili powder
- 1 teaspoon salt
- 1 teaspoon black pepper

Thoroughly vlean and rinse chicken. Pat dry. To remove backbone of chicken, place chicken breast-side down on cutting board and cut along each side of the backbone, discard bone. Open chicken, pressing down on the breastbone to flatten. Place chicken in bag; set aside.

Mix remaining ingredients in blender; reserve 1 cup sauce. Pour remaining sauce over chicken and refrigerate at least 2 hours or overnight.

Preheat grill to medium heat. Remove chicken from bag and discard marinade. Grill bone-side down for 15 minutes. Turn chicken and cook about 15 minutes more, or until juices run clear when pierced with fork. Serve with reserved sauce.

Makes 4 servings.

Tropical Chicken

- 1/3 cup pineapple juice
- 1 Tablespoon vegetable oil
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon thyme leaves (dried)
- 1/4 teaspoon ground tumeric
- 1/4 teaspoon hot red pepper flakes (crushed)
- 6 chicken breast halves (boned and skinned—about 1½ lbs.)

Prepare a medium-hot grill. Combine all ingredients (EXCEPT chicken breasts) in a large non-aluminum pan and whisk until well blended.

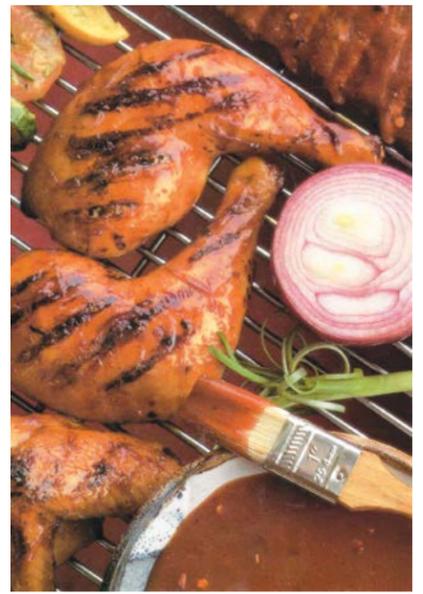
Rinse chicken with cold water and pat dry. Marinate at room temperature, turning several times to coat well. Remove chicken breasts from marinade and place skin-side down on an oiled cooking grid set four to six inches above heat source.

Grill, turning once and basting occasionally with marinade, until chicken is white throughout but still juicy inside, about eight to ten minutes.

Serves 6.

Spiced Chicken BBQ

- 2 Tablespoons cooking oil
- 1/4 cup onion (chopped fine)
- 1 clove garlic (minced)
- 3/4 cup ketchup
- 1/3 cup vinegar
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons brown sugar
- 1 teaspoon celery seed
- 1 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon hot pepper sauce
- 2½ to 3 lbs. chicken (quartered)



Heat cooking oil in saucepan and cook onion and garlic until tender, but do not brown. Add ketchup, stir, and add remaining ingredients (EXCEPT chicken). Bring to a boil. Reduce heat, simmer, uncovered, for 10 minutes, stirring occasionally. Set sauce aside.

Season chicken pieces with additional salt, if desired. Place chicken pieces bone-side down over medium to high heat. Grill 25 minutes (until bone-side is well browned). Turn pieces over and grill 25 minutes more (until chicken is tender). Brush chicken frequently with sauce during last 10 minutes of grilling, using all the sauce.

Tarragon Chicken Baste

In this recipe, soy sauce gives the chicken a nice mahogany finish, and using butter in a baste gives it a richer flavor than oil.

Makes about 1 cup

- 1 cup (2 sticks) unsalted butter
- 2 Tablespoons soy sauce
- 2 garlic cloves, pressed
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon dried tarragon
- 1/2 teaspoon MSG (optional)

Combine all of the ingredients in a nonreactive saucepan over medium heat, and stir until the butter is melted. Simmer for 15 minutes, stirring occasionally. Keep the baste warm while it is being used.

Use the baste immediately, or store it in an airtight jar in the refrigerator for up to one week. Reheat it before using.

How to use it: Beginning about halfway through the cooking time, brush onto a whole chicken every 10 to 15 minutes to keep it moist.

Variation: If tarragon isn't something you keep on hand, you can substitute basil or another herb.

Zesty Chicken Basting Sauce

This butter-based basting sauce is flavored with lemon and dill.

Makes about 1 cup

- 1/2 cup (1 stick) butter
- 1/4 cup fresh lemon juice
- 2 Tablespoons minced lemon zest
- 2 garlic cloves, pressed
- 1 Tablespoon fresh parsley
- 1 teaspoon dried dill weed
- 1 teaspoon black pepper
- 1 teaspoon salt

Combine all of the ingredients in a nonreactive saucepan over medium heat, and stir until the butter is melted. Simmer for 15 minutes, stirring occasionally. Keep the baste warm while it is being used.

Use the baste immediately, or store it in an airtight jar in the refrigerator for up to one week. Reheat it before using.

How to use it: Beginning about halfway through the cooking time, brush onto a whole chicken every 10 to 15 minutes to keep it moist.

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 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
 Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
 Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
 Eastex Glass & Mirror - 3102 South St.
 El Rancho Restaurant - 123 King St.
 El Tia Beto - 4512 North St.
 Excel Car Wash - 4101 North St
 Fitness 360 - 4822 N. University Dr.
 Fortney Home - 310 N. Mound
 Gateway Shell/Denny's - 2615 N. Stallings Dr.
 Goose Landing - 11332 S FM 225 (Lake Nacogdoches)
 Gound Chev - 1015 North Street
 Grace Handler Farmers Insurance - 1328 N. University Dr.
 H & Z Texaco - Starr Avenue @ University Drive
 Hampton Inn - US 59 South
 Harry's Building Material - 7008 North St.
 Herman Power Tire - 222 South St.
 Holiday Inn Express - US 59 South
 IMPACT Store - 720 E. Main Stree
 J & S Small Engine Repair - 12769 State Hwy 7W
 Java Jack's - 1122 North Street
 Johnson Furniture - 106 E. Main
 K.J.'s Convenience Store/Exxon - 5713 South St.
 Kinfolks - 4817 NW Stallings Dr.
 Kline's Wrap-It-Up - 628 N. University Dr.
 Kroger - 3205 N. University Dr.
 Lehmann Eye Center - 5300 North St.
 Lugnutz - US 59 South
 Luquette Chiropractic - 4712 North St.
 M & S Pharmacy - 917 E. Austin
 Ma's Jewelry - 2423 North St
 Martin Kennel - 512 CR 217
 McCoy's Building Materials - 4009 NW Stallings Dr.
 McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.
 Meadow Ridge Archery & Gun - 1090 CR 231
 Memory Lane - 3205 N. University Dr. - Suite F
 Mike Perry Motors - 3812 South Street
 Mike's BBQ - 1622 South Street
 Milford's Barber Shop - 110 N. Church St.
 JP's & CC's Cajun Meats - 2709 Westward Dr.
 Morgan Oil Chevron - 428 W. Main St.
 Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.
 Morgan Oil Chevron - 1000 N. University Drive
 Morgan Oil Chevron - 3325 North St.
 Morgan Oil Chevron Truck Stop - 4919 NE Stallings
 Mustard Seed - 1330 N. University Dr.
 NacBurger - 3205 N. University Dr
 Nac Cocina Mexican Restaurant - 1315 North St.
 NacSpace - 2400 N. Stallings Dr.
 Nacogdoches Expo Center - 3805 NW Stallings Dr.
 Nacogdoches Floral - 3602 North St.
 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 621 Harris St.
 Napoli's Restaurant - 2119 North St.
 Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Perry Propane - 6500 Franklin St.
 Pike Saw & Tool - 2502 NW Stallings Dr..
 Renfro's Glass - 714 North St.
 Red House Winery - 108 E. Pilar St.
 Rhinestone Rifles Botique VIP - 404 E. Main St.
 Rick's Valero - US 59 South
 Sam's Southern Eatery - 1220 North St.
 Smokehouse - 2709 Westward Trail
 Sombreros - 3000 North St.
 Ables-Land Office Supplies - 412 North St.
 Sunshine Food Mart - 2013 North St.
 Super 8 Motel - US 59 South
 Taquitos El Jaliscience - 3217 North St.
 Taqueria El 21 - 1422 Douglass Road
 Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
 VIP Cleaners - 4515 North St.
 Walgreens - 3004 North St.
 Windhill Apartments - 1324 Pruitt Hill Dr.
 Woden Rd. Quick Stop - Woden Rd @ SE Stalling

In Appleby:

Sammy's Mini Mart - U.S. Hwy 59 N.
 Tom's Grocery & Shell - U.S. Hwy 59 N.

In Central Heights:

Morgan Oil Chevron/Whataburger - Hwy 259 North
 Polk's Pick It Up Truck Stop - Hwy 259 North
 Taco Riendo - Hwy 259 North

In Chireno:

Chireno's Cafe' - Downtown on FM 95

In Cushing:

7th St. Cafe - 754 7th St.
 Clyde Partin Monument Co. - Hwy 204
 Cushing Food Mart - Hwy 204
 Rawhide's Tire Service - 470 6th St.

In Douglass:

Douglass Cafe' - State Hwy 21
 Douglass General Store - State Hwy 21

In Etoile:

Etoile Shell - Hwy 103 @ FM 226
 Sue's Country Store - 13093 E. State Hwy 103

In Garrison:

Bulldog Express/J & S Food Mart - U.S. Hwy 59
 Garrison Gas & Convenience Store Exxon - U.S. Hwy 59

In Martinsville:

L & M Quick Stop - 13101 Hwy 7
 Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
 Heart of Texas Grill - 409 E. Columbia St.
 Jail Museum - On the Square
 Mike Perry Motors - 101 W. Main
 San Augustine Drug. Co. - 104 E. Columbia St.
 Sunshine Food Mkt - Hwy 103 @ Hwy 147
 Tasha's Country Kitchen - 806 Hwy N
 Thrifty Bull - 1107 Hwy 103 @ Hwy 147
 Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

In the City of Center:

Ace Hardware - 5438 Loop 500 East
 Boles Feed Co. - 101 Porter St.
 Boyd Adams Barber Shop - 504 Hurst St.
 Brookshire Brothers - 105 Hurst St.
 Chamber of Commerce - In the old jail on the square
 Covington Lumber & Bldg Materials - 1595 Teneha St.
 H & S Discount Foods - 705 Shelbyville St.
 Mathews Realty - 616 Teneha St.
 Piney Woods Seafood - 1003 Hurst St.
 Rancho Grande - 816 Teneha St.
 Shady Oaks Convenience Store - 1521 Shelbyville St.
 TR's Steaks & More - 892 Hurst St.

In the City of Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
 Quick Stop - 12762 U.S. Hwy 84

In the City of Timpson:

Brookshire Brothers- 829 N. 1st St. - Hwy 59
 Quick Stop - 674 N. 1st St. - Hwy 59

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