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**January 2022**

## It's Chili Time in the State of Texas!

During the months of January and February, many Texans experience "Chili Mania." For true "Chili Heads," it's a year-round craving, a passion, an obsession for a simmered combination of meat, peppers and spices whose distinctive aroma makes an indelible imprint on the senses. Even the word "chili" is exciting to a chili-lover, as it evokes memories of a dish that warms the heart and embraces the body with an aura of sensuous satisfaction.

No one knows who made the first pot of chili, although the general consensus suggests that it originated in Texas rather than Mexico.

One story revolves around chuckwagon cooks who were accustomed to preparing their own brand of stew for the cowboys of the southwest. Possibly, one of the cooks ran out of the customary black pepper. In search for a substitute, he came across some red peppers commonly used by the Indians and Mexicans of



the territory that is now Southwest Texas. These peppers were extremely hot and, likely as not, the cook used the same amount of red pepper that he had been using of black. When the cowboys complained about the intensity of the red pepper stew, they were advised by the cook that heat of the dish was generated by the "chile," a generic term which refers to hot peppers. Cap Warren, range cook of the Waggoner ranch, said, "Cowboys today is mostly a crowd of sissies!" As time passed, the searing stew was acknowledged as an entity in its own right and "chili" was born.

Another version credits the "Chili Queens," who sold their searing concoctions on the streets of San Antonio beginning at about 1880. These picturesque vendors would appear around dusk in the downtown plazas, including Alamo Plaza. Carts carried their crude tables, pots and other gear. The chili was already cooked and in caldrons. Charcoal or mesquite fires were started to keep the

Chili Time - page 2

## Nashville Country Cookin' With Mandy Barnett

Mandy Barnett is the newest member of the famed Grand Ole Opry. She performed for many years in the play, *Always, Patsy Cline*, and has toured the world extensively in concert.

Mandy appeared in 2010 on the TV series titled *Nashville Country Cookin'*, which was produced by *Around the Town* Publisher, David Stallings. She prepared here amazing meat loaf recipe...It was quickly devoured by the film crew!



### MEATLOAF

- 1½ pounds ground beef or chuck
- 1 cup soft bread crumbs
- 2 eggs
- 1 medium onion, chopped
- 2 green bell peppers, chopped
- ¾ cup ketchup
- ¼ cup molasses
- ½ teaspoon garlic powder
- ¼ teaspoon salt



Combine all the ingredients in a large mixing bowl. Shape into a loaf. Put on the rack of a lightly grased baking pan. Place in 350° oven and bake for one hour.

**Topping:** ½ cup ketchup and ¼ cup molasses. Mix well and pour over meatloaf and bake for an additional 5 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."

### PINEAPPLE CHEESE SALAD

and

### TUNA SALAD (Mrs. Jesse Millard)

*Pineapple Cheese Salad*

Soak 1 pkg. Lemon Jello in 1 cup cold water. Boil 3 minutes. 1 small can grated pineapple, scant cup sugar and juice of 1/2 lemon.

While hot pour over Jello and stir. Then, just before congealing add 1/2 pint whipping cream (whipped), 1 cup grated cheese and pinch of salt.

Serve on lettuce leaf. Top with mayonnaise and sprinkle with paprika.

Mrs. Jesse Millard

*Tuna Salad*

2 No. 1/2 cans tuna (white)  
1 cup Chopped celery  
3 hard cooked eggs, chopped  
2 pimientos, chopped  
1 tsp. salt  
1/2 tsp. pepper  
2 tablespoons Chopped pickle (dill or sour)  
2 tsp. finely chopped onion  
2 tsp. lemon juice  
1/2 to 3/4 cup mayonnaise

Drain tuna and break into small chunks. Combine with other ingredients. Serve on crisp greens.

Mrs. Jesse Millard

## Chili Time

chili simmering and sending forth its peppery perfumes on the night air. This was part of their "marketing" methods. Usually there were checkerboard-patterned oilskins over the tables and, sometimes, stools for the customers. Each Chili Queen had a big, ornate lamp, often an antique, with gloves of red, yellow, orange and other vivid colors to catch the eyes of customers, who had already been hooked by the chili scent. The chili queens dressed in bright colors and often pinned bunches of roses to their clothes. Street musicians often serenaded the chili eaters.

Whatever the origin of chili, it remains a favorite staple in the Lone Star State. In fact, the Texas State Legislature has declared it The State Dish of Texas. Chili Cookoffs are held somewhere in Texas every weekend, culminating in the World's Championship Cookoffs held in Terlingua every November.

Our favorite chili recipes are featured in this month's editon. We hope that you'll cook up a big pot and invite us over for several bowls!



### WICK FOWLER'S "TWO ALARM" CHILI

Congressman J. J. Pickle's version — 10th District, Texas

- 3 lbs. meat (coarse ground)
- 1 onion (chopped)
- 1 clove garlic (chopped)
- 2 tsp. salt
- 1 tsp. cayenne
- 1 level Tbsp. oregano
- 1 level Tbsp. cumin
- 1 red chili pepper (optional)
- 6 heaping Tbsp. chili powder
- 1 level Tbsp. paprika
- 2 Tbsp. flour
- Water
- 3 Tbsp. bacon drippings



Sear meat in skillet in bacon drippings with onions and garlic. When meat is thoroughly seared, add some water to cover meat. Add all other ingredients. Cover with half an inch of water and stir well. Simmer at least 1-1/2 hours (or longer), stirring regularly. Towards the end of cooking time, skim the grease; add flour mixed with warm water to thicken. (Serves 6)

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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!



### AVACADO DIP

- 1-8 oz. pkg. Philadelphia Cream Cheese
- 2 avacados
- 1/4 cup chopped onions
- 1 Tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon garlic
- 1/4 teaspoon tabasco sauce
- 1 cup chopped tomato, if desired

Mix all ingredients together in medium bowl.



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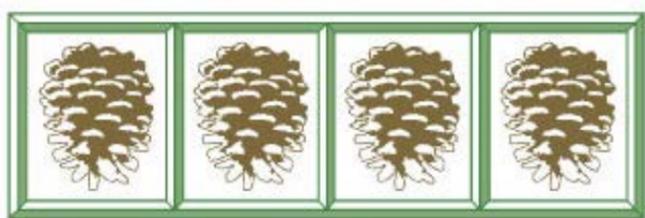
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Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service 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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# “Areeda’s Southern Cooking, A Collection of Old-Fashioned Recipes”

by Areeda Schneider-Stampley

*Happy New Year! May God richly bless you and your family in 2022!*



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## CRANBERRY ORANGE WALNUT TEA BREAD

*Delicious for breakfast or day's end with coffee!*

- 3 cups plain flour
- 1 tsp. salt
- 1/2 tsp. baking soda
- 3 tsp. baking powder
- 1/2 cup butter, melted
- 1 1/2 cups sugar
- 2 large eggs
- 3/4 cup water
- 1/2 cup orange juice
- 1 tsp. grated orange rind
- 1 cup chopped nuts
- 1 1/2 cups cranberries, chopped



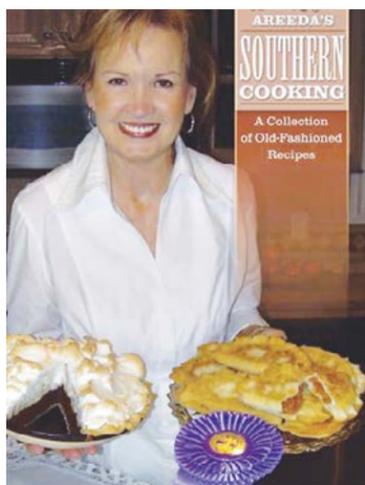
**Optional:** Make small mixture of sugar, melted butter and crushed Graham crackers to sprinkle on top.

Sift together flour, salt, soda and baking powder. Cream butter and sugar. Add eggs and mix well. Combine water, orange juice and rind and add alternately with sifted dry ingredients. Fold in nuts and cranberries. Pour into a greased 9x5 loaf pan. Bake 1 hour in a 350° oven. Turn out onto rack to cool. Cool completely before slicing.

Purchase cookbook with credit card on my PayPal account at [www.areedasoutherncooking.com](http://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](mailto:areedaschneider@bellsouth.net)  
 Order Joe Stampley CDs at [www.joestampley.com](http://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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**Submitted by David Stallings -  
 Around the Town Publisher**

Hazel Stallings (3.20.23 - 1.7.20) was a great “country cook” and we absolutely loved her hot water cornbread. It was so good with peas, greens and anything else that she cooked!



## MOM’S OLD FASHIONED POTATO SALAD

- Boil 5 or 6 medium potatoes
- Refrigerate overnight
- Peel & dice potatoes
- Add 6 chopped boiled eggs
- Add 1/2 cup chopped purple onion
- Add 1/2 cup chopped sour pickles
- Add 1 tablespoon mustard
- Add 2 tablespoons vinegar
- Add mayonnaise, as desired
- Salt & pepper to taste

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From Lesa Kelley of Nacogdoches

### BROCCOLI - CHEESE WHIZ CASSEROLE

**Ingredients:**

- 2 boxes frozen chopped broccoli
- 1 lg. jar of Cheese Whiz
- 1 can Cream Of Mushroom soup
- 1 cup rice (cooked)

**Instructions:**

- Preheat oven to 350°F.
- Combine ingredients and mix well.
- Pour into a casserole and bake for 30 minutes.



Submitted by Linda Reed of Nacogdoches

### CARROT CAKE

- 2 cups sugar
- 4 eggs
- 1 ½ cups cooking oil
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 2 cups grated carrots
- ¾ cup chopped pecans



Beat sugar and eggs until thickened and pale. Stir in oil. Sift flour, soda, baking powder, and cinnamon. Stir into egg mixture. Fold in carrots and nuts. Bake in two layer pans at 350° for 35-40 min. Can bake in 3 layer pans.

**FROSTING:**

- 1 package cream cheese (8 oz.)
- ½ stick butter
- 1 package (1 lb.) powdered sugar
- 1 teaspoon vanilla
- 1 cup chopped nuts can be added

### PANCAKES FOR TWO

- 1 cup flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1 egg, unbeatn
- 1 cup buttermilk
- 2 tablespoons melted butter or vegetable oil
- ½ teaspoon vanilla
- 1 tablespoon sugar

Batter should look rough and lumpy. Cook on hot griddle until browned.

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From Marilyn Campbell of Nacogdoches

This seems to be my "go to" salad for most any dinner occasion; it will go with anything.

### CONGEALED CRANBERRY SALAD

- 1-16 oz can jellied cranberry sauce
- 3 sm pkg jello (any combination of strawberry, cherry, cranberry, raspberry, black cherry, mixed fruit, etc.)
- 4 cups liquid (any combination of pineapple juice, apple juice, 7-Up, Coke, cranberry juice, orange juice, etc.)
- 1 can crushed pineapple, any size (save juice to use as part of 4 cups)
- 1 carton sliced frozen strawberries, 16 oz.
- ½ cup chopped pecans (optional)
- 1 pkg unflavored gelatin

Heat 3 cups liquid & add jello; stir till completely dissolved. Add cranberry sauce; mash well with a potato masher; stir till completely melted.

In a small bowl, add unflavored gelatin to remaining cup of cold liquid; let sit till completely dissolved. Add to hot liquids; stir & let sit several minutes.

Add strawberries, pineapple & pecans.

Pour into 9 x 13 dish and chill till very firm.

**Topping:**

- 8 oz block cream cheese
- ¼ cup mayonnaise
- 3 Tbsp powdered sugar
- ¼ cup chopped pecans

Soften cream cheese in microwave. Add mayo & powdered sugar; mix very well. Spread over congealed salad; sprinkle pecans on top; chill.

Serves 14-16.

### QUICK CHILI

Courtesy Carroll Shelby's Original Texas Brand Chili Preparation

- 2 lbs. hamburger (regular grind)
- 1 can (8-oz.) tomato sauce
- 1 can (8-oz.) water
- 1 pkg. Carroll Shelby's Texas Brand Chili

Brown hamburger meat. Add tomato sauce and water. Toss in contents of Texas Chili packet and let simmer 15 minutes. (For extra hotness, dump in the red packet of cayenne pepper.). (Serves 6)

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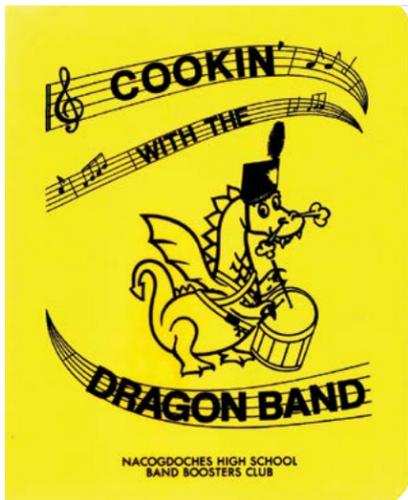


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**From 1989 Cookin' with the Dragon Band**



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.

**HOT ROD MEAT LOAF**  
Submitted by Diane Payne,  
mother of band student Grant Payne

- |                             |                       |
|-----------------------------|-----------------------|
| 2 pounds ground chuck       | 1 egg                 |
| 1/2 cup chopped onions      | 3/4 cup oatmeal       |
| 1/2 cup chopped bell pepper | 1 large can V-8 juice |

Mix meat with onions, peppers, egg and oatmeal. Heat heavy deep skillet or Dutch oven on top of stove. Divide meat mixture into thirds and brown it in skillet. When each loaf is browned on both sides, pour V-8 juice over them until they are submerged. Turn burner on low and cover. Cook this way 35-45 minutes. Liquid cooks down to a thick gravy. No stirring or peeking.

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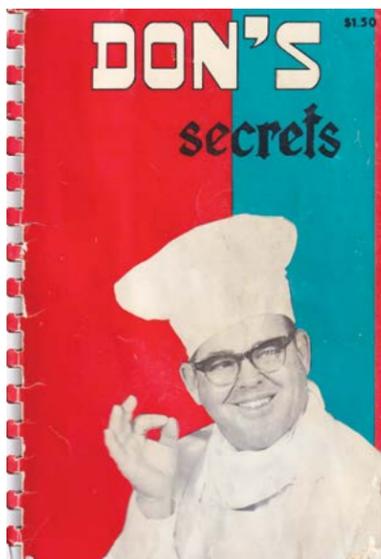
**Submitted by David Stallings -  
Around the Town Publisher**

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!



**STUFFED SHRIMP**

- 1 lb. fresh shrimp, peeled and deveined
- 1 can lobster
- 2 eggs
- 1 cup chopped onions
- 3/4 cup chopped celery
- 1/4 lb. oleo or 1/2 cup cooking oil
- 1/2 cup green onion tops and parsley, chopped fine
- 1/2 cup cracker meal or bread crumbs
- 1/4 cup chopped bell pepper
- 2 stale hamburger buns or 3 slices stale bread
- Salt, black pepper and Cayenne (red pepper), to taste
- 1/2 lb. boiled shrimp, peeled and deveined



Set fresh shrimp aside after peeling. Put oil or oleo, onions and 1 cup of chopped celery into a heavy pot. Season to taste with salt, black pepper and Cayenne. Cook slowly in uncovered pot until onions are wilted. Grind lobster and boiled shrimp in food chopper. Mix with onion mixture and cook 15 minutes over medium heat in uncovered pot. Add buns which have been soaked in eggs; mix well. Add bell pepper, remainder of celery, green onion tops, parsley and cracker meal or bread crumbs. Mix well. Split each fresh shrimp lengthwise, almost to the end and flatten out. Stuff centers of split shrimp with mixture, holding each shrimp in the hand and squeezing it together to form a croquette. Roll in all-purpose flour, then dip in heavy egg batter, and roll in bread crumbs. Fry rapidly for five minutes in deep fat at 375°. Serves 5.

**HEAVY EGG BATTER**

- 2 beaten eggs
- 1/2 cup evaporated milk
- Pinch of salt

Mix all ingredients well.

**GEBHARDT'S CHILI CON CARNE**

Courtesy Gebhardt's Mexican foods — San Antonio, Texas

- 2 lbs. meat (chopped fine)
- 4 Tbsp. Gebhardt's Chili Powder
- 2 cloves garlic (minced)
- 4 Tbsp. flour
- 4 Tbsp. fat
- 1 large onion (chopped)
- 1 Tbsp. salt
- 1 quart hot water

Use cheaper cuts of meat; cut into small chunks (DO NOT grind). Mix with chili powder, garlic and flour. Melt fat in deep pot and sauté onion until tender. Add the meat and cook 15 minutes. Add salt. Gradually pour on hot water. Simmer one hour (or until tender). (Serves 4 to 6)

- **To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.**
- **To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before cutting and squeezing.**
- **Fresh lemon juice will remove onion scent from hands.**

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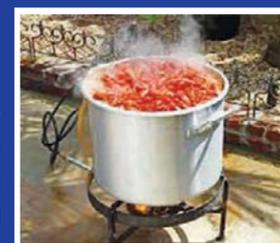
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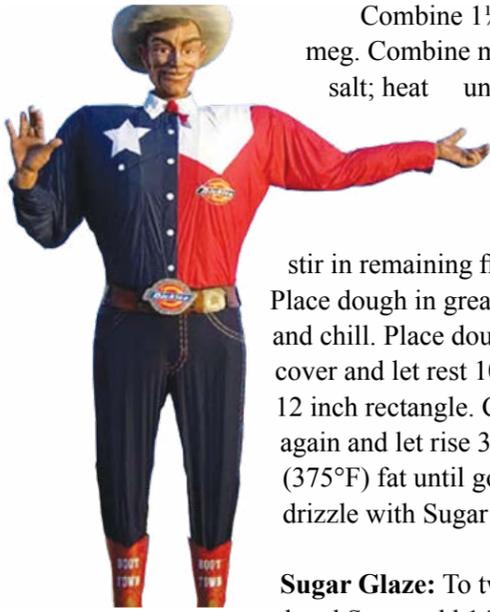


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## STATE FAIR DONUTS

Even "Big Tex" on the midway would smile with delight at these tasty French pastries.

- |                                   |                     |
|-----------------------------------|---------------------|
| 3 cups flour                      | 1.4 cup cooking oil |
| 1 package dry yeast               | 3/4 teaspoon salt   |
| 1/2 teaspoon ground nutmeg        | 1 egg               |
| 1 cup milk                        | Fat for deep frying |
| 1/4 cup Imperial Granulated Sugar | Sugar Glaze         |



Combine 1½ cups flour, the yeast and nutmeg. Combine milk, Imperial Sugar, oil and salt; heat until warm. Add to dry ingredients and add egg. Beat at low speed of electric mixer for ½ minute. Beat 3 minutes at high speed. By hand, stir in remaining flour to make a soft dough. Place dough in greased bowl and turn once. Cover and chill. Place dough on lightly floured surface, cover and let rest 10 minutes. Roll dough to 18 x 12 inch rectangle. Cut into donut shapes. Cover again and let rise 30 minutes. Fry in deep, hot (375°F) fat until golden, turning once. Drain and drizzle with Sugar Glaze.

**Sugar Glaze:** To two cups Imperial 10X Powdered Sugar add 1 Tablespoon melted butter or margarine, ½ teaspoon vanilla and enough milk to make thin glaze. Makes about 3 dozen donuts.

## Ama Lupita's Beans

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### Ingredients for the meat:

- 1.5 lb of Pinto Beans
- 1 Garlic Clove (minced)
- 1 Fiesta Pinto Bean Seasoning
- Cilantro
- 1 Large Yellow Onion
- 1 Jalapeno
- 1 Pack of Bacon (chopped)
- 4-5 Roma Tomatoes
- Salt & Pepper
- Bottled Water



### Directions:

This was one of the last things my grandmother taught me to cook. Now everyone has their way of cooking beans, but these are my favorite!

This is where it gets a little technical. Go through the beans and clean out. Rinse and drain to add to the Slow cooker. Fill slow cooker to ¾ to the top of the pot with the bottled water. Add seasoning to the color of the water changes color to a light-medium brown. Add minced garlic clove with a few dashes of salt and pepper. I usually put on high for a couple of hours and lower to low for the rest of the night. I usually start this about 9 or 10pm in the evening. As this cooks all night in the slow cooker, don't forget to check occasionally and may need to add water. About 5 or 6am, you may need to take out some beans to have room for extra ingredients. I switch the setting to warm once they are done. Next, I heat up a large skillet, I put in the bacon pk that I chopped up and cook. Start dicing tomatoes, onions, cilantro, and jalapeno. Don't forget to remove the jalapeno seeds unless you like it really spicy. Once the bacon is cooked remove and leave in the grease. Put all vegetables in skillet and Sautee. After that, put all the vegetables and bacon in slow cooker and turn back up to High setting. Let cook for another hour or two till all the flavors blend.

Enjoy!



**John G.**  
Comfort Advisor



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## PEDERNALES RIVER CHILI

Mrs. Lyndon B. Johnson — Stonewall, Texas

- 4 lbs. chili meat\*
- 1 large onion (chopped)
- 2 cloves garlic
- 1 tsp. ground oregano
- 1 tsp. comino seed
- 6 tsp. chili powder
- 1-1/2 cups canned whole tomatoes
- 2 to 6 generous dashes Liquid Hot Sauce
- Salt to taste
- 2 cups hot water



(\*Chili meat is coarsely ground round steak or well-trimmed chuck. If specially-ground, ask butcher to use 3/4" plate for coarse grind.)

Place meat, onion, garlic in large, heavy frypan or Dutch oven. Cook until light-colored. Add remaining ingredients. Bring to a boil, lower heat, simmer about an hour. Skim off fat during cooking. (Serves 10 to 12)

**From Mike Aston of Kingwood, Texas**

This recipe was sent to his mother, a great cook in her own right, in 2007. It is from foodnetwork.com and is a complete delicious meal! Buon appetito.

**SICILIAN STICK TO YOUR RIBS MEAL: MEATLOAF BRASCIOLE (ROLL UPS), PASTA, BROCCOLINI AND RICOTTA**

- 1-1/2 pounds ground beef, pork and veal mix from the butcher's counter (meatloaf mix)
- Salt and pepper
- 1/2 cup Italian bread crumbs
- 1 egg
- 2 cloves garlic, minced
- 1/4 small white onion, grated
- 2 Tablespoons golden or dark raisins, chopped
- 3 Tablespoons pine nuts, chopped
- 3 Tablespoons grated cheese, Parmigiano or Romano
- 2 Tablespoons chopped flat-leaf parsley
- 1 cup arugula leaves or baby spinach
- 6 slices prosciutto di Parma
- 6 slices deli sliced provolone
- Extra-virgin olive oil, for drizzling
- 1/2 pound cavatappi (corkscrew shaped hollow pasta) or rigatoni
- 1 pound broccolini, trimmed into florets
- 2 Tablespoons butter
- 1 cup ricotta cheese
- 2 teaspoons lemon zest
- 2 Tablespoons chopped fresh thyme leaves
- 12 grape or small vine tomatoes, halved



Preheat oven to 450 degrees F.  
 Put water on to boil for your pasta.  
 Mix meat and next 10 ingredients as if you were making meatloaf.  
 Flatten meat out on a waxed paper lined cookie sheet into a thin layer: 1/2-inch thick, 12 inches long by 6 to 8 inches wide. Cover meat with arugula or spinach, prosciutto and cheese, then roll the meat, using the waxed paper to help roll up into a large log, working across the 6 to 8-inch side, resulting in a 12-inch long log. Drizzle the log with extra-virgin olive oil to coat lightly.  
 Roast meatloaf 20 minutes. Cut into 1-inch slices, 3 pieces per portion, and serve. Make pasta while meat is in the oven.  
 Salt water and cook off pasta, about 7 to 8 minutes to al dente, with a bite to it. Drain and return pasta to hot pot. While pasta cooks, place broccolini in 1-inch of water in a sauce pot and bring up to a boil. Add salt to the water and add the trimmed broccolini. Cover and cook 5 minutes, drain and reserve.  
 To hot, cooked pasta add a drizzle of extra-virgin olive oil, butter, ricotta, lemon zest, thyme, broccolini and season with salt and pepper. Toss pasta to coat it in the cheese and butter. Season it with salt, to your taste. Portion pasta onto dinner plates alongside meat roll slices and top pasta with tomatoes and freshly ground pepper.

**WEST TEXAS CHILI**

Lynda (Mrs. Jim) Grimsley — Frions, Texas

- 3 lbs. lean chuck (ground)
- 3 Tbsp. corn oil
- Hot water
- 3 large onions (chopped)
- 3 cloves garlic (chopped)
- 1 tsp. oregano
- 1 tsp. cumin (ground)
- 4 Tbsp. chili powder
- 2 tsp. cayenne pepper
- 1 Tbsp. sugar
- 3 tsp. salt
- 2 Tbsp. paprika
- 1 can (8-oz.) tomato sauce
- 3 Tbsp. Masa Harina



Put meat into large, cast-iron pot. Add corn oil to meat and sear over high heat, stirring constantly until meat turns light gray. Add hot water to just cover meat. Then add remaining ingredients EXCEPT masa flour, and simmer 2-1/2 hours. Dip off all grease. (If chili is too thin, sprinkle with masa flour and stir for 15 more minutes.) (Serves 6 to 8)

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**From Virginia Slater of West Sunbury, Penn.  
(Reprinted from "Taste of Home's Family Favorites"  
©2002)**

Every year during the holidays, I use this delicious recipe that I got from my brother. These appealing appetizers get hearty flavor from the ham, bacon and cheese. They look lovely and really curb the hunger of guests waiting for a meal.



**ITALIAN STUFFED MUSHROOMS**

- 4 bacon strips, diced
- 24 to 30 large fresh mushrooms
- 1/4 pound ground fully cooked ham
- 1 medium tomato, finely chopped
- 1 cup onion and garlic salad croutons, crushed
- 1 cup (4 ounces) shredded mozzarella cheese
- 2 Tablespoons minced fresh parsley
- 1-1/2 teaspoons minced fresh oregano or 1/2 teaspoon dried oregano

In a skillet, cook the bacon until crisp. Meanwhile, remove mushroom stems from caps; set caps aside. Mince half the stems and discard the rest. Add minced stems to bacon and drippings, sauté for 2-3 minutes. Remove from the heat and stir in remaining ingredients. Firmly stuff into mushroom caps. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 425° for 12-15 minutes or until the mushrooms are tender. **Yield:** 2 to 2-1/2 dozen.

**From Angela Bradford**

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



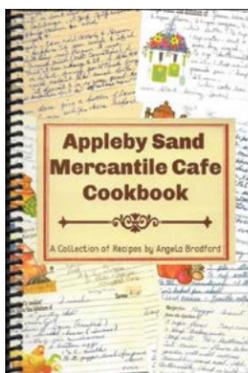
**FRIED CHICKEN**

- 1 (3 pound) whole chicken, cut into pieces
- 1 1/2 cups milk
- 1 cup all-purpose flour
- 1 egg
- salt
- 1 qt vegetable oil for frying
- black pepper

Place flour in a shallow bowl, season heavily with salt and pepper. In a separate shallow bowl, stir the milk and egg and season heavily with salt and pepper. Dredge each piece of chicken first in the egg batter, then the flour. Add enough oil to halfway fill a cast iron skillet. Heat to approximately 365°. Place chicken pieces in hot oil. Cover and fry until golden, turning once, 15 to 20 minutes. Drain on paper towels.



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





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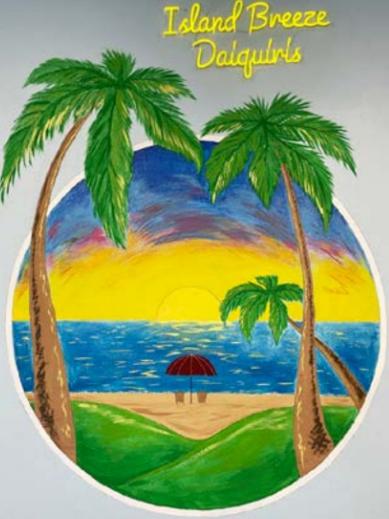
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## VENISON CHILI

Mrs. Clyde Gilbreth — Paducah, Texas

- 2 Tbsp. vegetable oil
- 1 lb. venison chili meat
- 1 small onion (grated)
- 1 small garlic bud (grated)
- 1 tsp. salt
- 1 dash cayenne pepper
- 3 Tbsp. Mexicana Chili Powder
- 1/2 tsp. oregano
- 3 cups hot water

Heat oil in large utensil. Add meat and fry until brown. Add onion and garlic and sauté lightly. When onions are transparent, add salt, pepper, chili powder and oregano. Stir. Add hot water, cover and bring to a boil. Lower heat and simmer 30 minutes (or until meat is tender). (Serves 6 to 8)

## MR. McILHENNY'S CHILI

Courtesy McIlhenny Co., mfrs. Tabasco Brand Pepper Sauce

- 3 lbs. lean stew meat (1" cubes, well trimmed)
- 1/4 cup salad oil
- 1 cup onion (chopped)
- 3 cloves garlic (minced)
- 4 to 6 Tbsp. chili powder
- 2 tsp. salt
- 2 tsp. ground cumin
- 2 tsp. Tabasco Pepper Sauce
- 1 can (4 oz.) green chilies (seeded and chopped)
- 1 quart water
- 1/4 cup onions (chopped)

In large saucepan, brown beef in oil. Add remaining ingredients and mix well. Bring to a boil, reduce heat and simmer uncovered 1-1/2 to 2 hours (until meat is tender). Garnish with chopped onion and serve with a bottle of Tabasco sauce on the side. (Serves 4 to 6)

## HIGHTOWER'S AWFUL GOOD TEXAS CHILI

Jim Hightower — Austin, Texas

- 3 strips thick bacon
- 3 lbs. lean beef (coarse ground)
- 1 medium onion (chopped fine)
- 3 medium cloves garlic (minced)
- 1 can (6-oz.) tomato paste
- 3 Tbsp. ground oregano
- 1 Tbsp ground black pepper
- 1 bottle (12-oz.) beer\*
- 6 to 9 dried red chili pods
- 3 cups water

(\*Dark Mexican beer is best)

In a large, cast-iron kettle, fry bacon crisp. Remove and discard bacon, saving the grease. Add meat, onion and garlic and sauté in bacon grease until meat is gray. Stir in tomato paste, then add spices and mix well through the meat. Pour in beer. Stir thoroughly and remove from heat.

Remove stems and seeds from dried chili pods. Boil in a covered saucepan with water for 15 minutes. Put peppers and water into blender and blend into thick sauce; pour sauce into kettle with meat; stir in and simmer for two hours. (Check after 1-1/2 hours. If chili needs thickening, add a tablespoon of Masa Harina. If chili is too thick, add water sparingly. For hotter chili, add cayenne pepper or Tabasco sauce—sparingly.) (Serves 8)

## From Holidays at Home Cookbook ©2004

If you have some eggnog left over from the holidays, here are a few recipes you might try; or make your own.

### DELICIOUS EGGNOG

- |                             |  |
|-----------------------------|--|
| 3 eggs, lightly beaten      | 1/2 tsp. vanilla extract   |
| 1/3 cup white sugar         | 1/2 cup pineapple juice or syrup<br>flavored with almond or rum<br>extract |
| Salt to taste               |  |
| 2-1/2 cups milk             | 2 drops of yellow food coloring  |
| 1 tsp. vanilla extract      | 1 pinch of ground nutmeg   |
| 1 cup heavy cream           |  |
| 2 Tbsp. confectioners sugar |  |

In a heavy saucepan, combine eggs, white sugar, and salt; gradually stir in milk. Stirring constantly, cook for 10 to 15 minutes over medium heat, until mixture just coats a metal spoon. Remove from heat and stir in 1 teaspoon vanilla extract. Place saucepan over ice water until custard cools and then refrigerate until chilled.

In a chilled bowl, combine heavy cream, confectioners sugar, and 1/2 teaspoon vanilla extract. Beat until stiff peaks form. Stir in pineapple juice or syrup and yellow food coloring. Fold whipped cream mixture into the cooled custard. Pour into serving bowl and sprinkle with nutmeg. Serve immediately. Makes 10 (4 ounce) servings.

### EGGNOG BREAD

- |                        |                      |
|------------------------|----------------------|
| 2 eggs                 | 1 tsp. vanilla       |
| 1 cup sugar            | 2-1/4 cups flour     |
| 1 cup dairy eggnog     | 2 tsp. baking powder |
| 1/2 cup butter, melted | 1/4 tsp. nutmeg      |
| 2 tsp. rum extract     |                      |

Preheat oven to 350°. Grease bottom of bread pan. Beat eggs; add sugar, eggnog, butter, rum extract, and vanilla. Blend well; add flour, baking powder, and nutmeg. Stir until just moistened. Pour into greased pan. Bake at 350° for 45 to 50 minutes or until toothpick comes out clean. Cool 10 minutes. Remove from pan. Cool bread completely before slicing.

### HOLIDAY EGGNOG FRENCH TOAST

- |                        |   |
|------------------------|---|
| 4 cups eggnog          | 1 country white bread loaf, halved<br>horizontally and each half cut<br>crosswise into 8 slices |
| 4 large eggs           |   |
| 1 tsp. ground nutmeg   | 1/4 cup (1/2 stick) unsalted butter   |
| 1 tsp. ground cinnamon | Powdered sugar  |

Whisk eggnog, eggs, nutmeg, and cinnamon together in a large bowl. Place bread slices in single layer in two 13x9x2 inch glass baking dishes. Pour custard over bread, dividing equally. Cover dishes and refrigerate at least 6 hours or overnight.

Preheat oven to 450°. Melt butter and spread on 2 large rimmed baking sheets. Using spatula, transfer bread slices to prepared baking sheets. Brush bread with remaining melted butter. Bake 10 minutes. Turn over bread slices and bake until golden brown and crisp on the outside but soft on the inside, about 6 minutes longer. Dust generously with powdered sugar.



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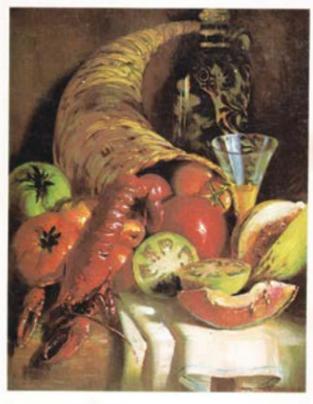
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**COOKING WITH LOVE CUCINARE CON AMORE**



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 descendents 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 ANISE SLICES**  
(from Concetta Cascio)

- |                                |  |
|--------------------------------|--|
| 3 cups sifted flour            | 1 tsp. anise flavoring or                              |
| 3 tsp. baking powder           | 1/4 tsp. oil of anise                                  |
| 1 tsp. salt                    | 3 large eggs   |
| 1/2 cup (1/4 lb. stick) butter | 1 cup thinly sliced, blanched almonds, coarsely broken |
| 1 cup sugar                    |  |

Sift together the flour, baking powder and salt. In a large mixing bowl, cream butter, sugar and anise flavoring. Beat in eggs, one at a time. Add flour mixture and almonds. Turn out on a floured pastry cloth and knead gently until smooth. Divide dough in half. Shape each half into a roll about 1½ inches in diameter. Place on lightly greased baking sheet. Bake in a preheated 350° oven until firm to the touch, about 30 to 35 minutes. Remove from oven and let cool slightly. While still warm, cut rolls into crosswise slices about ½ inch thick. Place, cut side down, on cookie sheet. Return to 350° oven and bake until toasted and dried out, about 10 to 20 minutes longer. If necessary, turn once to toast and brown both sides. Cool completely. Store in a tightly covered tin box. Makes 3 to 3½ dozen.



**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.

Please email to: [AroundTheTown@mail.com](mailto:AroundTheTown@mail.com)  
Thank you so much!

### From Julia Jones of Nacogdoches

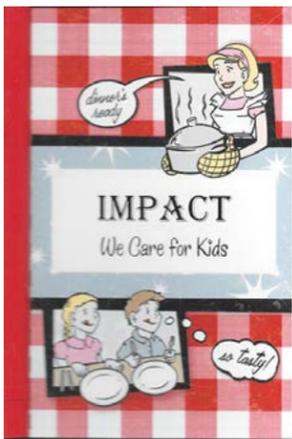
Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to 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.



### TACO BAKE

1 lb. ground beef	3 large (8-inch) flour tortillas
1 packet taco seasoning	½ cup salsa con queso
Water, as called for on back of seasoning packet	1½ to 2 cups shredded Mexican cheese blend

Brown and crumble ground beef. Drain excess grease. Add in taco seasoning and water (following directions on back of seasoning packet). Once the meat is ready, turn off heat and add in ½ cup salsa con queso. Give it a good stir until thoroughly combined. Preheat oven to 350°. Spray an 8-inch round baking pan with non-stick cooking spray. Layer the bottom of the pan with a flour tortilla. Now add about ⅓ of the ground beef taco filling on the first layer. Then add ⅓ of the shredded cheese. Continue until you are done with all the layers: another tortilla, more taco mixture, more cheese. Bake at 350° for about 15-20 minutes until cheese is melted and edges are slightly golden brown. Allow to cool for a couple of minutes. Then slice and serve. I like mine with some sour cream and diced tomatoes on top.



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 David Stallings - Around the Town Publisher

Hazel Stallings (3.20.23 - 1.7.20) was a great "country cook" and we absolutely loved her hot water cornbread. It was so good with peas, greens and anything else that she cooked!

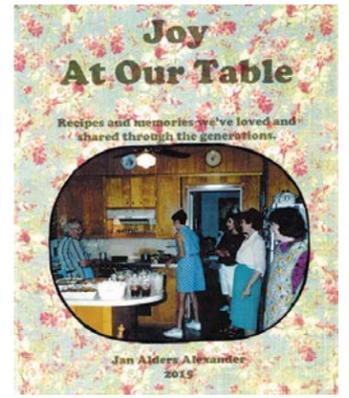


### MOM'S HOT WATER CORNBREAD

2 cups yellow corn meal  
1/2 cup flour  
1 heaping teaspoon salt  
1 teaspoon baking powder  
1 egg  
Small amount of milk and hot water mixed in to create paste consistency  
Stir  
Form into small patties  
Fry in hot oil

### Submitted by Jan Alders Alexander of Nacogdoches

This recipe has become a favorite winter meal, and is shared often with family and friends. An "Idaho" soup was first eaten at a dinner club and came from our good friends Mary and Chris Howard. Don't know if it is still served at the Teton Lodge today, but it should be! Serve with cornbread, of course.



### TETON STEW

2 lbs. beef cubes (I cut up a big roast if stew meat is not on sale!)  
2 Tbsp. flour  
2 Tbsp. fat (oil or bacon grease)  
2 tsp. salt  
1 tsp. pepper  
1 tsp. sugar (I do not use)  
2 tsp. chili powder  
1/4 tsp. thyme  
2 tomatoes, seeded and quartered  
1 can condensed beef broth  
1 cup water  
6 small red potatoes, pared and halved  
4 small carrots, cut in 1/2 inch slices  
6 small whole pearl onions (frozen are easiest!)  
2 stalks of celery, cut in 1/2 inch pieces  
1 cup green peas (frozen)

Dust meat in flour and brown in fat. Add next 9 ingredients. Cover and simmer till meat is tender, 1½ to 2 hours, stirring occasionally. Add potatoes, carrots, onions and celery and cook 30 minutes, adding peas last 10 minutes.

**Nacogdoches**  
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## The City of Nacogdoches Announces the 2022 Nacogdoches Beefsteak Dinner

Join the Nacogdoches County Historical Foundation at the fifth annual Nacogdoches Beefsteak Dinner on Friday, January 14th. You can feast like a 19th century politician at this New York style Beefsteak Dinner, which will be held as a fundraiser for the continued restoration of Zion Hill Baptist Church. Like the New Yorkers of yesteryear, guests who attend the banquet will have more than their share of bottomless meat, bread, and beer, but will receive no forks, plates, or napkins. All courses will be served family style at your table, and each diner will be given an apron for wiping their hands.

The banquet will consist of meat, bread, and beer donated by local restaurants. Our local restaurants and partners participating this year are: Butcher Boys, Brendyn's BBQ, CC's Smokehouse, Clear Springs, Auntie Pastas, Nac Burger, Cotton Patch Café, R&K Distributors, Merci's World Cuisine, G Squad Sweets, Pineywoods Meat Candy, Texas Size Bling, Pilgrim's, Nacogdoches Jaycees, University Rental, and SFA Hospitality Administration.

We are so excited to bring this annual event after cancelling in 2020 due to COVID-19. The 2022 event will be held on Friday, January 14th at 7:00 p.m. at Mast Hall. Purchase your tickets online at Eventbrite or from any Nacogdoches County Historical Foundation Board Member. Individual tickets cost \$50, and tables of 8 will be sold for \$400.

For more information, please contact the Nacogdoches Historic Sites Department at 936-559-2940 or [historicsites@nactx.us](mailto:historicsites@nactx.us). Follow us on Facebook at Nac Historic Sites.

# The Barbecue Pit

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## Barbecue with a Latin Flair

### Carne Asada

**(Courtesy National Livestock and Meat Board)**

- 4 well-trimmed Beef Rib Eye Steaks (cut 3/4-inch thick)
- 2 Tablespoons fresh lime juice
- 6 flour tortillas (6-inch diameter)
- 1/4 cup each Colby and Monterey Jack cheese (shredded)
- Salsa

Place steaks in a utility dish. Sprinkle with half the lime juice, rubbing into surface. Turn steaks and repeat using remaining lime juice. Cover and refrigerate while preheating grill or preparing coals.

Wrap tortillas securely on heavy-duty aluminum foil.

Place steaks on grid over medium heat. Grill steaks for 12 to 15 minutes for rare (140°F) to medium (160°F) or to desired doneness, turning once.

Five minutes before end of cooking time, place tortilla packet on outer edge of grid. Heat tortillas five minutes, turning packet once.

Top each steak with an equal amount of cheese. Serve with salsa and tortillas. (Steaks will yield three cooked, trimmed servings per pound.)



### SALSA

- 2 medium tomatoes (seeded and coarsely chopped)
- 2 Tablespoons green onion (thinly sliced)
- 3 teaspoons cilantro (chopped) or parsley
- 3 teaspoons red wine vinegar
- 2 small garlic cloves (minced)
- 1/4 teaspoon each salt and coarse-ground black pepper
- 1 to 2 jalapeño peppers (seeded and minced)

Combine all ingredients and use for steak topping.



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### Recaito Sauce a la Goya (Salsa for fish)

Original recipe created by Master Chef Felipe Rojas Lombardi expressly for the Goya Foods, Inc. *Latin Barbecue a la Goya Cookbook*. All rights reserved.

- 1/2 cup Goya® Extra-Virgin Spanish Olive Oil
- 2 large cloves garlic (finely minced)
- 1 cup onion (finely chopped)
- 2 Tablespoons fresh ginger (finely chopped)
- 2 Tablespoons Goya® Hot Sauce
- 4 Tablespoons Goya® Recaito
- 1/4 cup water
- 2 Tablespoons lemon juice
- 1/4 teaspoon white pepper
- 1 teaspoon sugar
- 1/2 cup coriander leaves (finely chopped)
- 1/2 cup La Vina white cooking wine

Heat oil in saucepan, sauté garlic and ginger until golden. Add onions and sauté until translucent. Stir in other ingredients and simmer ten minutes. (Makes two cups.)

**Note:** Goya® Recaito is a puree of fresh green peppers, onions, garlic and fresh coriander, an authentic spice and condiment mixture distinctively Latin in taste.

### Ribs with Oaxacan Mole Sauce (Serves 4)

- 2 pounds country-style spareribs (with bone) or your favorite ribs
- Sweet Nutmeg Dry Rub
  - 1/4 cup brown sugar
  - 2 Tablespoons chile powder
  - 2 teaspoons ground nutmeg
  - 2 teaspoons ground coriander
  - 2 teaspoons dry sage
  - 2 teaspoons dry oregano

### MOLE SAUCE (Spicy Mexican sauce)

- 2 Tablespoons almonds
- 1 Tablespoon white sesame seeds
- 2 ancho chiles
- 2 Tablespoons dark raisins
- 3 cups boiling water
- 1 1/2 Tablespoons olive oil
- 2 medium vine-ripened tomatoes, seeded and chopped
- 1/2 medium yellow onion, peeled and chopped
- 4 cloves garlic, minced
- 2 Tablespoons oyster sauce
- 1 Tablespoon chile sauce or spicy chile powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon allspice
- 1/2 teaspoon dried oregano
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon dried thyme
- 1/8 teaspoon ground cloves
- 1 ounce Ibarra Mexican chocolate or bittersweet chocolate, chopped



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

Rub the nutmeg rub on both sides of the ribs. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours.

To make the mole, toast the almonds in a 325° oven for 12 minutes, or until golden. In an ungreased skillet over high heat, brown the sesame seeds until golden. Place the ancho chiles and raisins in a bowl, and cover with the boiling water. After 30 minutes, drain the chiles and raisins, reserving the chile water. Stem and seed the chiles. In a food processor fitted with a metal blade, finely grind the almonds and sesame seeds. Add the ancho chiles and 1/2 cup of the ancho chile water. Liquefy. In a 12-inch sauté pan over medium heat, add the ancho chile mixture, 1 cup of the ancho chile water, and all the other ingredients except the chocolate. Bring to a boil. Then decrease the heat and allow the sauce to simmer until it becomes very thick, about 30 minutes. Stir in the chocolate. Simmer 5 more minutes. Then transfer to a blender and finely chop. Allow the sauce to cool to room temperature. Makes 2 cups.

Grill the ribs over medium heat. Occasionally during cooking, baste the ribs with the mole.

To serve, warm the remaining mole in a saucepan. Cut each side of ribs in half, into 3 sections, or into individual ribs. Transfer to a heated serving platter or 4 heated dinner plates and serve at once accompanied by the mole.



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**BUZZARD'S BREATH CHILI**

Tom Griffin — Houston, Texas  
World Champion, Arriba Terlingua, Texas



- 8 lbs. beef (U.S. choice boneless chuck)
- 3 cans (8-oz.) tomato sauce
- 2 large onions (chopped)
- 5 cloves garlic (crushed and chopped)
- 2 jalapeño peppers
- Chili powder (about twice label amount)
- 2 tsp. cumin (ground)
- 1/4 to 1/2 tsp. oregano
- Salt (to taste)
- 1 to 2 tsp. paprika
- Cayenne pepper (to taste)
- Masa Harina (as needed)
- 1 quart beef stock

Take meat and chop into 3/8" cubes, removing all gristle and visible fat. Brown in an iron skillet (about 2 lbs. at a time) until gray in color. Place in a large, cast-iron chili pot, adding tomato sauce and equal amounts of water. Add chopped onion, garlic, jalapeño peppers (wrapped in cheese cloth), and chili powder.

Simmer for 20 minutes, then add cumin, oregano, salt and cayenne pepper to taste. As moisture is required, add homemade beef stock until amount used, then add water if needed.

Simmer covered until meat is tender (about two hours), stirring occasionally. Then add Masa Harina to achieve desired thickness, if needed. Add paprika for color. Cook 10 additional minutes, correct seasoning to taste, discard jalapeños and serve.

A small additional amount of cumin enhances aroma when added in last ten minutes. (Serves 12)

**TEXAS CHILI**

United States Senator John Tower — Texas



- 3 lbs. chili meat
- 1 can (15-oz.) tomato sauce
- 1 can (15-oz.) water
- 1 tsp. tabasco
- 3 heaping Tbsp. chili powder (pure)
- 1 heaping Tbsp. oregano
- 1 heaping tsp. cumino powder
- 2 onions (chopped)
- Garlic (to taste)
- 1 tsp. salt
- 1 tsp. cayenne powder
- 1 level tsp. paprika
- 1 dozen red jalapeño peppers
- 4 or 5 dried Ancho chili pods
- 2 heaping tsp. flour

Sear meat until gray. Add tomato sauce and one cup of water. Add other ingredients. Simmer for 1-1/4 hours. Add thickening (flour mixed with water). Simmer an additional 30 minutes. (Serves 6 to 8)

*On the Lighter Side...*

A group of women were at a seminar on how to live in a loving relationship with their husbands, The women were asked, "How many of you love your husband?" All the women raised their hands. Then they were asked, "When was the last time you told your husband you loved him?" Some women answered today, a few yesterday, and some couldn't remember.

The women were then told to take out their cell phones and text their husband - "I love you, Sweetheart."

Next the women were instructed to exchange phones with one another and read aloud the text message they received in response to their message.

Below are 11 hilarious replies. If you have been married for quite a while, you understand that these replies are a sign of true love. Who else would reply in such a succinct and honest way?

1. Who the hell is this?
2. Eh, mother of my children, are you sick or what?
3. Yeah, and I love you too. What's wrong?
4. What now? Did you wreck the car again?
5. I don't understand what you mean.
6. What the hell did you do now?
7. Don't beat about the bush, just tell me how much you need.
8. Am I dreaming?
9. If you don't tell me who this message is actually for, someone will die.
10. I thought we agreed you wouldn't drink during the day.
11. Your mother is coming to stay with us, isn't she?

**LOL!!**



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*Practically Everyone . . .* has experienced that dreadful moment in the kitchen when a recipe failed and dinner guests have arrived. Perhaps a failed timer, distraction or a missing or mismeasured ingredient is to blame. Here's a tip for **Lumpy gravy or sauce** – Use a blender, food processor or simply strain; **Soup, sauce, gravy too thin** – Add 1 table-spoon of flour to hot soup, sauce or gravy. Whisk well (to avoid lumps) while the mixture is boiling. Repeat if necessary; **Too salty** – Add a little sugar and vinegar. For soups or sauces, add a raw peeled potato.

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