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January 2024

Wanda Parks of San Augustine Is This Month's Recipe Winner

WANDA'S CHOCOLATE PIE

Preheat oven to 350°

- | | |
|-----------------------------------|---------------------------------|
| 1 9-inch Baked Pie Crust | 1 Teaspoon Vanilla Flavor |
| 1 Cup Sugar | 1 Tablespoon Unsalted Butter |
| 3 Tablespoons Flour-Pinch of Salt | 1 Cup Carnation Evaporated Milk |
| 4 Tablespoons Hershey Cocoa | 1 Cup Hot Water |
| 3 Egg Yolks, slightly beaten | |

In a sauce pan add sugar, flour, salt, cocoa and mix very well. Gradually add in milk, and stir until the dry ingredients are moist, then mix in slightly beaten eggs. Mix very well. Next add remaining milk and hot water, mix well. Place on stove top and cook on low heat, stirring constantly until thickened to pie consistency. Remove from heat, stir in vanilla flavor and butter and mix and mix until butter is completely melted. Pour into baked pie crust.

Add meringue.

Meringue

- 3 Egg Whites
- 1/4 Cup Sugar



Wanda Parks - page 3

Try This Hearty Meal for Your Winter Dining Experience

ONE POT CHILI CHEESE PASTA

Try this one pot pasta dish. Yes, one pot Everything can be made in one pot and it's so delicious.

Ingredients:

- 1 Tablespoon olive oil
- 1 sweet onion diced
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound lean ground beef
- 2 Tablespoons tomato paste
- 1 Tablespoon chili powder
- 2 teaspoons smoked paprika
- 1/2 teaspoon ground cumin
- 1 14-ounce can fire roasted tomatoes
- 1 4-ounce can diced green chiles
- 2 1/2 cups low-sodium beef or chicken stock or water! *any liquid, really*
- 8 ounces elbow noodles
- 6 ounces white cheddar cheese freshly grated
- 3 green onions thinly sliced
- sour cream for serving



Instructions:

Heat a large pot over medium-low heat and add the olive oil. Stir in the on-
One Pot Pasta - page 3

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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."

BOSTON BROWN BREAD

(Eva F. Abbott, Lakeport NH)

and

GINGERBREAD

(Mary Stripling)

Boston Brown Bread
 makes 2-1 lb loaves

- 1 c yellow corn meal
- 1 c Pure flour
- 1 c Graham flour
- 2 t baking soda
- 1 t salt

Mix in separate bowl

- 2 c sour milk
- 3/4 c molasses
- 1 c Chopped raisins

add the liquid to the dry ingredients and pour the batter into small moulds or baking powder cans, and place in steamer for 1 1/2 to 2 hours.

Eva F. Abbott
 Lakeport N.H.

Gingerbread

- 1/2 c boiling water
- 1/4 c shortening
- 1/2 c brown sugar
- 1/2 c light molasses
- 1 well beaten egg
- 1 1/2 c flour
- 1 t salt
- 1/2 t baking powder
- 1/2 t soda
- 3/4 t ginger
- 3/4 t Annamom (other spices if desired)

Pour water over shortening; add molasses, sugar and egg - beat well. add sifted ingredients - beat until smooth. Bake in waxed paper lined 8 in square pan in moderate oven 350° 35 min. Cool in pan. Serve with whipped cream. powdered peppermint stick candy sprinkled on cream is very good.

Mary Stripling

Snapshot from Around the Town

Around the Town Publisher, David Stallings, presents a certificate of appreciation for continuing advertising in the paper to his long-time friend, Jay Thrall. Jay is the owner of Thrall's Grocery, Deli and Café, located at 7144 East State Highway 21 in Nacogdoches. In addition to fuel and groceries, Thrall's offers country cooking, BBQ & catering. Contact Thrall's at 936.564.2131.



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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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Wanda Parks

1/4 Teaspoon Vanilla Flavor

In a mixing bowl beat egg whites until stiff, then add sugar and vanilla and beat well.

Spread meringue on top of pie leaving Tablespoon dip pattern for decoration. Place in 350° preheated oven and bake until the meringue is light-medium brown. Remove from oven, place on a rack to cool.

One Pot Pasta

ion, garlic, salt and pepper. Cook until the onions soften, about 5 minutes. Add the ground beef, breaking it apart with a wooden spoon. Cook, stirring often, until the beef is browned, about 6 to 8 minutes. Keep breaking the beef apart. You may increase the heat in order to cook off some of the fat from the beef.

Once the beef is browned, stir in the tomato paste, chili powder, paprika and cumin. Cook for another 5 minutes, stirring often. Pour in the tomatoes, green chiles and stock (or water). Add in the pasta. Bring the mixture to a simmer, then cover the pot and cook for 10 to 15 minutes, stirring occasionally. The pasta should absorb all the liquid and plump up! You don't want the heat too high, because the pasta can stick on the bottom. If it needs a few more minutes, keep the pot covered.

Once the pasta is cooked and the liquid has been absorbed, stir in the cheddar cheese. Taste and season additionally if needed.

Serve immediately with sliced green onions and if you're really feeling it, sour cream for serving.

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 of butter
- 2 boxes Jiffy cornbread
- 8 Oz. cottage cheese
- 1-10 oz. frozen broccoli (thawed)

Melt butter in 9 x 13 inch baking dish. Mix cornbread, 4 eggs, broccoli and cottage cheese. Pour in melted butter and stir to mix. Pour back into 9 x 13 pan. Bake at 375°F for 35 to 40 minutes.

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THE BEST CHOCOLATE CHIP COOKIES

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ½ cup plus 6 Tablespoons unsalted butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup coarsely chopped nuts
- 2 cups semi-sweet chocolate morsels (*less 1/8 cup*)

Preheat oven to 375°. Combine flour, baking soda and salt in a small bowl. Beat butter, sugars and vanilla in large mixer bowl until creamy. Add eggs one at a time, beating well after each one.

Gradually beat in the flour mixture.

Stir in chocolate morsels and nuts. Drop by Tablespoonful onto ungreased baking sheet. Bake 10-12 minutes (based upon how large or small the cookies are). Do not over-bake.

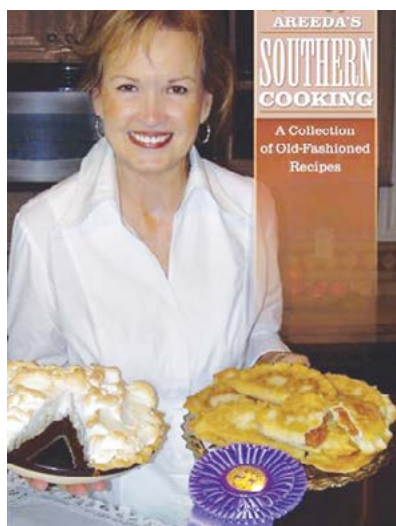
Cool on baking sheet for 2 minutes; remove cookies to wire racks to cool completely. Yield: approximately 4 dozen.



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
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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From Julia Jones of Nacogdoches

For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



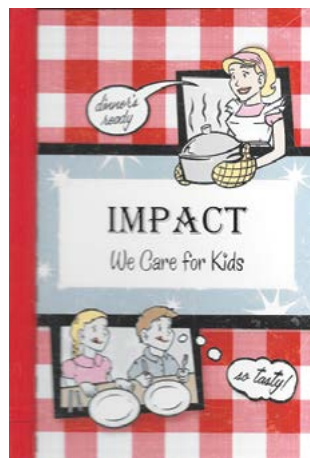
PINA COLADA CAKE

- | | |
|------------------------------------|----------------------------------|
| 1 package yellow cake mix | 1/2 cup vegetable oil |
| 1 pkg. vanilla instant pudding mix | 4 eggs |
| 14-oz. can cream of coconut | 8 oz. crushed pineapple, drained |
| 1/2 cup rum (optional) | 2 Tablespoons rum |

Icing:

- Small can crushed pineapple, drained
- 1 cup coconut
- 1 small container Cool Whip

Preheat oven to 350°. Grease and flour a 9 x 13 pan or a fluted cake pan. Combine cake mix, pudding mix, 1/2 coconut cream, 1/2 cup rum, oil and eggs. Beat well for two minutes. Stir in pineapple and pour into pan. Bake about 50 minutes until golden brown. Cool ten minutes. If serving on a cake plate, remove cake from pan gently and place onto decorative plate. With the end of a wooden spoon, poke holes all over the cake, about one inch apart. Combine remaining coconut cream and rum; spoon all over the cake. Chill thoroughly. May ice cake with additional drained pineapple and coconut mixed with Cool Whip and spread evenly over top of cake.




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

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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.

Please email to: AroundTheTown@mail.com
Thank you so much!

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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.

SWEDISH MEAT BALLS WITH SOUR CREAM SAUCE

Barney Rogers owned a huge sawmill in town. He wuz the fourth generation and had more money than anyone else. Trust me, he knew it. So did his first, second, third and fourth wife. He married the first time for his daddy, the second time for his mama, the third on a bet and the fourth because he'd had way too much tequila and wadn't sure if he wuz sayin', "I do" or "Who you?" He'd long since discovered tequila which enabled him to git through four marriages, four divorces, one fling and now a custody battle with wife number five. It wuz durin' a particularly angry tirade that Barney, keeled over, slap dead of a heart attack. Obviously, Bernice won the case and is now spendin' money faster than a drunk on a slot machine. It wuz the new massuese, Lars, who taught her to make this dish.

Meatballs:

- Bread crumbs
- 1/2 cup milk
- 1 1/2 lbs lean ground beef
- 1 onion, chopped
- 2 Tablespoons butter
- 2 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 2 teaspoons nutmeg
- 1 teaspoon dry mustard
- Butter egg noodles

Sauce:

- 1 Tablespoon butter
- 4 Tablespoons all-purpose flour
- 1/4 teaspoon crushed garlic
- 2 teaspoons tomato paste
- 1 teaspoon beef concentrate
- 2 cups bouillon
- 1 teaspoon aromatic bitters
- 1/2 pint sour cream
- 1 teaspoon mixed herbs
- 3 beaten eggs

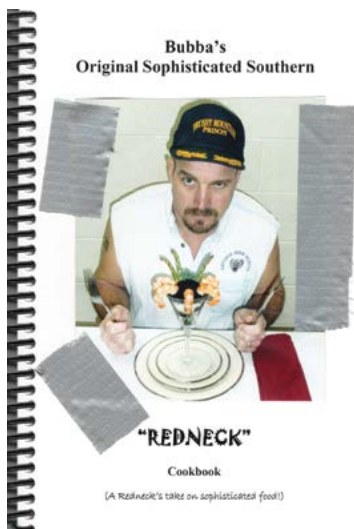
Mix together meat ball ingredients and form onto approximately 48 small meat balls. Brown 'em in a skillet usin' 1/4 cup of butter. For the sauce, remove meat balls from skillet and add butter to drippin's; blend in flour, then crushed garlic. Add tomato paste, beef concentrate and bouillon water. Add bitters. Stir sauce over low heat until it thickens. Put meat balls back in sauce. Jus before servin', add sour cream. Boil needles accordin' to directions on package. Add a little butter. Put meat balls over noodles or serve separately. Makes a big batch.

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**COLLARD GREENS WITH
SMOKED HAM HOCKS AND
PICKLED COLLARD GREEN STEMS**

Get ready for the new year with this delicious collard green recipe. Even the collard green stems are used as a pickled topping for even more flavor. Cook the greens low and slow to keep them tender but not mushy.

Ingredients:

- 4 smoked bacon slices
- 3 bunches collard greens (1½ to 2 pounds)
- 1 Tablespoon olive oil
- 2 small yellow onions, thinly sliced
- 4 garlic cloves, thinly sliced
- 1 pound smoked ham hocks, at room temperature
- 4 cups cold water
- 1 cup bourbon or whiskey
- ½ cup apple cider vinegar (5% acidity)
- 2 teaspoons kosher salt
- ½ teaspoon black pepper
- ½ teaspoon red pepper flakes
- Pickled Collard Green Stems

Directions:

Freeze the bacon 25 minutes. Remove and cut the bacon crosswise into 1/8-inch pieces.

Fill a sink with cold water. Place a cutting board near the sink. Stack 4 collard green leaves on top of each other. Remove the stems with a sharp knife, and reserve for Pickled Collard Green Stems recipe. Cut the leaves into 2-inch squares. Repeat with remaining collard green leaves, and rinse in cold water. Drain.

Heat the olive oil in a 4-quart stockpot over medium. Add the bacon. Cook until crisp, about 10 minutes. Remove from the heat. Transfer the bacon to paper towels to drain, reserving the drippings in pot. Reserve the bacon pieces for garnish.

Return the pot to medium. Cook the onions and garlic in the hot bacon drippings 2 minutes, stirring often. Add the ham hocks, and cook 5 minutes, turning every 45 seconds or so. Pour 4 cups cold water over the ham hocks, and add the bourbon and vinegar. Bring to a simmer over medium, and cook 25 minutes.

Stir in one-fourth of the collards. Continue adding the collards, one-fourth at a time, stirring after each addition. After all collards have been added, simmer 2 minutes.

Sprinkle the collards with the salt and black pepper, and cook until the greens are tender, 1 hour to 1 hour and 30 minutes. Remove from the heat, and stir in the red pepper flakes. Let stand 30 minutes before serving.

Meanwhile, remove the ham hocks; cool slightly. Pull the meat from the bone. Chop the meat and add it to the collards. Discard the bones. Return the meat to the pot with the greens, and stir. Discard the bones.

To serve, sprinkle the collard greens with the reserved bacon. Garnish with the Pickled Collard Green Stems.



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Replenishing That Important Vitamin D This Winter

by Rebecca Mott, Owner of Honey Bee Health Foods

January for us brings about a new year. The New Year brings about a cognitive readiness of turning the page with many things, and for many that may include their health. The winter here in Texas seems to just begin with the New Year. This means cloudy skies, cold temperatures, flu, COVID, coughing, and to go along with the sickness, depression. Understanding the basic building blocks of wellness can help alleviate many, if not all, of these issues.

It is estimated that at least half of all the population is lacking in vitamin D. The symptoms of deficiency include depression, weakened immune system, muscle spasms, bone pain, hair loss, bone loss, slow to heal wounds and even weight gain. Winter days that mock our desire to bask in the sun's healing rays are particularly difficult. Not only are they robbing us of the precious heated therapy but also impose the taxation of altered moods and testy nerves. True, it is, that here in East Texas, we do have the luxury of occasional warm days splattered throughout the winter season. What on earth would we do without that?! Basking in the sun is the best way to accumulate the healing blessing of vitamin D. However, there are other ways to acquire it, during the winter months/weeks.

Meats with healthy amounts of vitamin D include Herring, Salmon, Mackerel, Tuna, Sardines, Trout, Swordfish, Cod liver oil and beef liver. You can also get it from raw shiitake, chanterelle, and oyster mushrooms, which are particularly rich sources of vitamin D. Dairy products such as butter, milk, whole eggs, cheese and yogurt are good sources, as well. If you are unable to find or enjoy any of these products, always reach for a reputable source of supplementation. Remember your body absorbs vitamin D better with zinc and magnesium. D to magnesium ratios are 1:2, when supplementing. For example, 300mg vitamin D means 600mg of magnesium. Remember that supplements that are at your local health food store stand a better chance to be a higher quality product, insuring that you will be getting what you pay for. Realizing that supplementation with vitamins is an area where you get what you pay for. Do not purchase from a supermarket or grocery store, since these places almost always purchase their products from overseas sources.

I always enjoy the attempt to sneak nutrient dense foods into my daily routine. Vitamin D is no different. I will share a recipe that is helpful for putting some of those much needed nutrients back into our daily diet, while escaping the fast food trap of our society. So, get ready to put your taste buds on and enjoy this simple and fast but tasty dish to help replenish some of that depleted vitamin D this winter.

Salmon Cheese Ball

- 14 to 16 oz smoked salmon
- 1 8oz block cream cheese, full fat
- 1 Tablespoon freshly squeezed lemon juice
- 2 teaspoons chives
- ½ teaspoon onion powder
- 1 teaspoon dill
- 1 teaspoon Bragg's Amino's
- 2 teaspoons prepared horseradish

Blend all these ingredients together thoroughly. Shape into a ball and roll in a mixture of the following:

- ½ cup chopped pecans
- 1 Tablespoon chives
- 2 teaspoons dill

Calories: 263/ carbs: 4g/ Protein: 13g /fat: 22g




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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.

QUICK MEXICAN CASSEROLE
Submitted by Sharon Rasmussen, mother of band student Adam Rasmussen

- | | |
|--------------------------|-----------------------------------|
| 1½ pounds ground beef | 1 can mushroom soup |
| 1 large onion, chopped | 1 can Rotel tomatoes with chilies |
| 1 package taco seasoning | 1 to 1½ cups grated cheese |
| Flour tortillas | 2 cans pinto beans |

Brown meat. Add onion and sauté until limp. Drain off fat. Add taco seasoning mix and stir.
Line 9" x 13" casserole dish with flour tortillas. Assemble casserole by blending together meat mixture with beans, soup and tomatoes.
Bake at 425 degrees for 20 minutes. Remove from oven. Sprinkle with cheese and return to oven until cheese melts. Serves 10.

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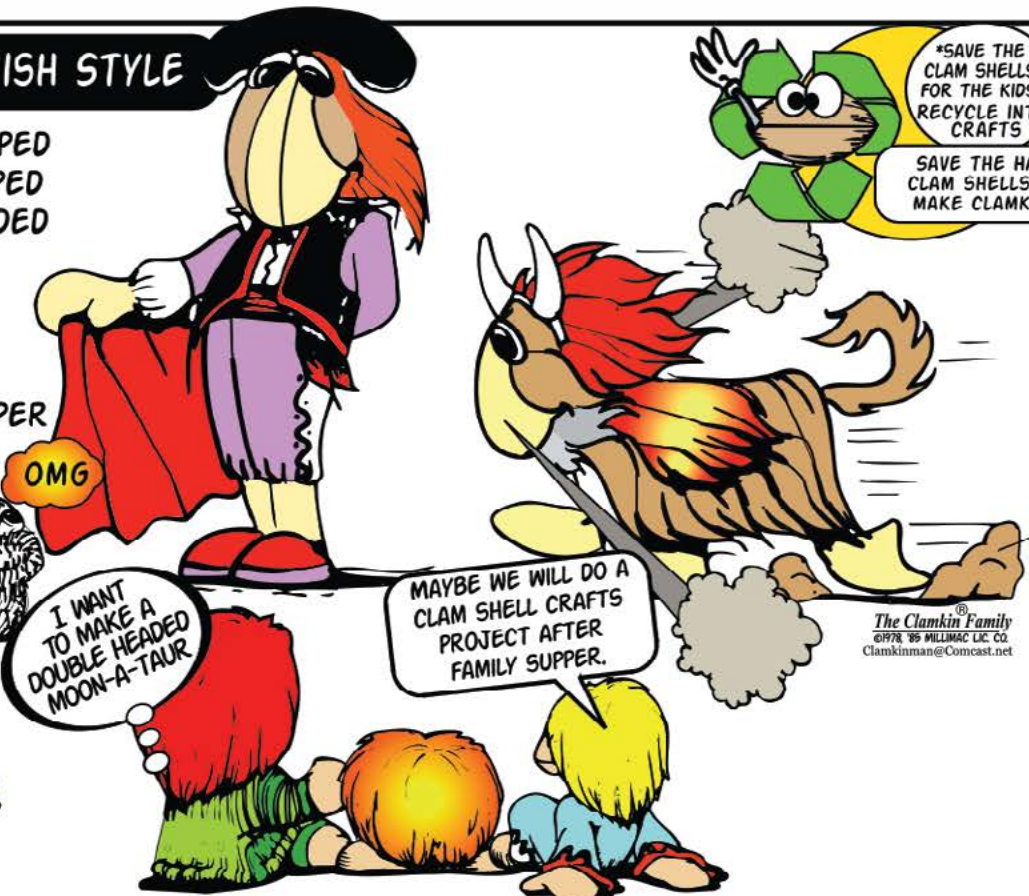
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CLAMS WITH RICE, SPANISH STYLE

1 MEDIUM ONION, FINELY CHOPPED
 1 CLOVE GARLIC, FINELY CHOPPED
 1 SLICE SMOKED HAM, SHREDDED
 1 CUP COOKED TOMATOES
 1 PINT CLAM BROTH
 (FRESH OR CANNED)
 SALT TO TASTE
 FRESHLY GROUND BLACK PEPPER
 PINCH OF SAFFRON
 20-25 SMALL CLAMS
 1 CUP OF WASHED RICE



The Clamkin Family
 ©1978 W. WILLIAMS L.L.C. CO.
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DIRECTIONS

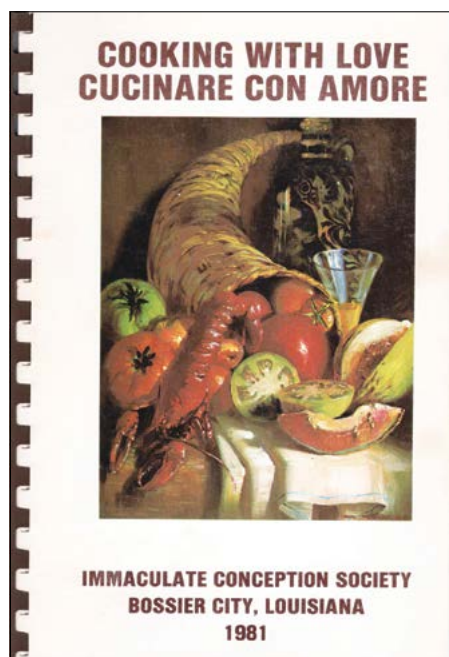
COMBINE THE ONION, GARLIC, HAM, TOMATOES AND THE CLAM BROTH AND SIMMER FOR 20 MINUTES. SEASON TO TASTE AND ADD THE SAFFRON. WASH THE CLAMS, SCRUBBING THEM WELL. ARRANGE CLAMS IN A LARGE CASSEROLE DISH WITH RICE. POUR THE **HOT SAUCE** OVER AND BAKE IN A 350 DEGREE OVEN UNTIL THE RICE IS COOKED AND THE CLAM LIQUID NEARLY ALL ABSORBED. DINNER IS READY-COME AND GET IT!!!
 SAVE THE CLAM SHELLS FOR THE KIDS TO MAKE CLAMKINS...



001_MAIN DISH
 CLAMS W/SPANISH RICE

MAIN DISH 001

Dec. 15, 2023
 This month I chose to submit this Recipe from the main section of my Cookbook called "The First Ever Clam and Craft Cookbook to "Around the Town" or "Recipe"
 "Please send us your recipes". This one is Clams with Rice, Spanish Style. The smoked ham really makes it very tasty and it is easy to make. I like illustrating all my recipes with my Cartoon characters so you can clip them out of the paper and share the recipe with your children or grand kids. It is like a comic book story that children can participate in with adults. Adults have to be creative and ask the kids interesting questions about the graphics so a two way conversation is created Questions like what are those 3 kids doing and let them use their imagination etc. Why has that Bird face character got a red cape? What is he doing?



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.

STUFFED CALZONE (Vita Mandina Gregorio)

1 recipe pizza dough	1/8 lb. Italian salami, cut into slivers
1/4 cup shortening	1/8 teaspoon salt
1/2 lb. Mozzarella cheese, diced	1/4 teaspoon pepper
1/4 lb. sliced ham, cut into slivers	2 cups Italian tomato sauce
	2 Tablespoons grated Italian cheese

Cut dough into 4 parts; press and roll each part until you get 4 large discs about 1/4 inch thick. Coat each disc with shortening and place on each a quarter of the Mozzarella cheese, ham, salami, salt and pepper. Fold each disc in half, pressing around edges and making sure the stuffing is well closed in. Coat each calzone with more shortening and place on baking sheet in 400° oven for 20 minutes. Remove; pour sauce over all. Sprinkle with grated cheese and serve.



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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.

Please email to: AroundTheTown@mail.com
 Thank you so much!

From Angela Bradford

Angela Bradford was the owner/operator of 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. This recipe is printed with her permission.



SOUTHERN-STYLE GREENS (TURNIP GREENS OR COLLARD GREENS)

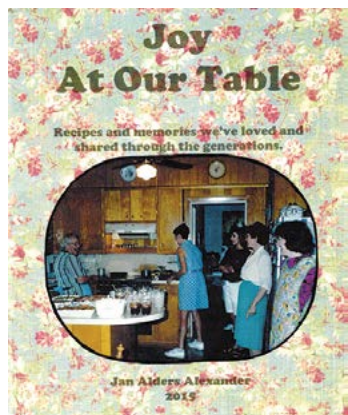
- 3 pounds turnip greens or collard greens
- 2 smoked ham hocks
- 6 cups water
- 6 chicken bouillon cubes
- 1 cup finely chopped onion
- 4 cloves garlic, finely chopped
- 1/2 teaspoon kosher salt (or to taste)
- 1/2 teaspoon pepper (or to taste)
- 1 teaspoon granulated sugar
- 1/3 cup apple cider vinegar
- 1 dash crushed red pepper (optional)



If using fresh greens – Wash the greens thoroughly in the sink or large bowl; drain and wash again. Repeat the cleaning until you can't feel any grit on the greens or on the bottom of the sink or container. Cut off and discard tough stems and discolored leaves from greens. For large leaves with large, tough stems, fold the leaf in half and cut or tear the stem out. Stack several leaves and slice them crosswise into 1-inch thick pieces. Combine onions, ham hocks and garlic in a stockpot; add water and bouillon cubes. Cook mixture over medium heat until meat is falling off the bone, about 2 hours. Add more water as needed. Stir collard greens, vinegar, sugar, salt, pepper and crushed red pepper into the broth mixture; cook until greens have reached desired tenderness, about 2 more hours.

Submitted by Jan Alders Alexander of Nacogdoches

This is a very old recipe; seems like I remember having it at most large family gatherings. It is very moist.



OATMEAL CAKE

- | | |
|----------------------------|-----------------------------|
| 1 1/4 cups boiling water | 1 1/3 cup flour |
| 1 cup oatmeal (quick cook) | 1 teaspoon soda |
| 1 stick margarine | 1 teaspoon baking powder |
| 1 cup white sugar | Topping: |
| 1 cup brown sugar | 3 sticks of butter (melted) |
| 2 eggs | 2/3 cup packed brown sugar |
| 1 teaspoon vanilla | 1 small can coconut |
| 1 teaspoon cinnamon | 2 egg yolks |

Pour 1 1/4 cups boiling water over 1 cup oatmeal. Cream margarine, sugars, and add eggs, vanilla, cinnamon, oatmeal mixture, flour, soda and baking powder. Pour in 9" x 13" pan and bake at 350° for 30-35 minutes. Prepare topping and pour over cake while cake is still hot. Return to oven, brown under broiler.

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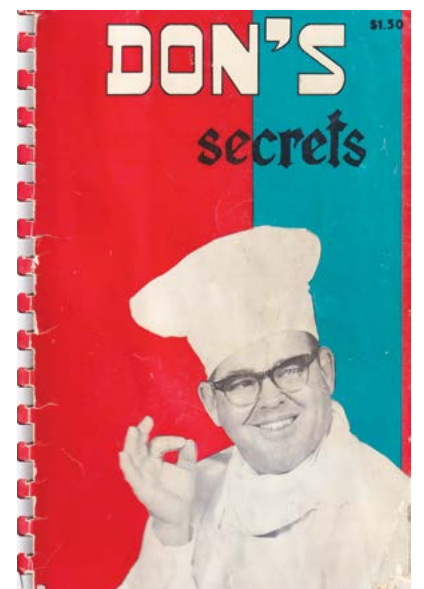
Submitted by David Stallings - Around the Town Publisher

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 FLOUNDER

- 4 flounders, medium size
- 1 1/2 lbs. shrimp, peeled and deveined
- 1/2 lb. crabmeat, fresh or canned
- 1/2 cup chopped celery
- 1 cup chopped onions
- 4 cloves garlic, minced
- 1/2 cup cooking oil
- 3 stale buns soaked in water
- 4 eggs
- 1/2 cup cracker meal or bread crumbs
- 1/2 cup green onion tops and parsley, chopped
- Salt, black pepper and Cayenne (red pepper)



Boil shrimp. (Season the water with salt, black pepper and Cayenne pepper. Bring seasoned water to a boil in a large heavy pot. Add the shrimp and bring water to boil again, and cook rapidly for 5 minutes in uncovered pot. Be sure to have enough liquid to cover the shrimp. Turn off heat. Put cover on pot and let shrimp sit in water five minutes. Then they are ready to be drained, peeled and cleaned.)

Put oil, celery, onions and garlic in heavy pot. Cook over medium heat in uncovered pot, until onions are wilted.

Chop shrimp and add to onion mixture. Then add crabmeat, soaked buns and 2 unbeaten eggs. Mix well. Add 2 egg whites and mix. Then add 2 egg yolks, cracker meal or bread crumbs, green onion tops and parsley. Season generously with salt, black pepper and Cayenne.

Split flounder lengthwise, removing bones. Stuff with the prepared mixture. Brush egg yolk across tops of fish and broil fish 10 minutes on one side. Turn over and broil 10 minutes on the other side. Serve piping hot with drawn butter or garlic butter. Serves 4.

- Lemon and Garlic Butter:**
- 1 lb. butter or oleo
 - 5 cloves garlic, pressed
 - 1/2 lemon



Melt butter or oleo. Add garlic and the juice of 1/2 lemon. Let simmer over low heat for about 3 minutes in uncovered pot.

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New Year's Pellet Grill Recipes

Smoked Prime Rib

Ingredients:

1 (8-10 lb) 4-bone prime rib roast
3 Tablespoons Dijon mustard
2 Tablespoons Worcestershire sauce
4 cloves garlic, mashed to a paste
2 teaspoons dried thyme
2 teaspoons dried rosemary
(As Needed) Prime Rib Rub or coarse salt and freshly ground black pepper
(As Needed) prepared horseradish, for serving

Instructions:

If the roast has a fat cap more than 1/4 inch thick, trim it with a sharp knife or ask your butcher to do it for you. Tie the roast between the bones with butcher's twine. This discourages the eye of the meat from separating from the cap.

In a small bowl, whisk together the Dijon mustard, Worcestershire sauce, garlic, thyme, and rosemary. If the dried rosemary leaves are long, finely chop them before adding.

Slather the outside of the roast with the mustard paste and season generously with Prime Rib Rub on all sides. Refrigerate uncovered for 8 hours.

Remove from oven and let it rest with foil for at least 20 minutes. The temperature will rise to 130 degrees for a medium rare prime rib.

When ready to cook, set the temperature on the pellet grill to 250° and preheat with the lid closed for 15 minutes.

Insert the probe into the center of the prime rib, avoiding the bones and any large pockets of fat. Place the prime rib directly on the grill grates, fat-side up. Roast until the internal temperature reaches 125°-130° for rare or for 135°F for medium-rare, 3 1/2-4 hours.

Transfer the roast to a cutting board with a deep well. Loosely tent with foil and let rest for 30 minutes.

Remove the twine. Use a sharp knife to remove the rack of bone following the curvature of the meat, then carve the meat against the grain into 1/2-inch-thick slices. Serve with horseradish, if desired. Enjoy!



Smoked Tri-Tip

Ingredients:

1 (3-5 pound) tri-tip
2 Tablespoons freshly ground black pepper
2 Tablespoons kosher salt

Instructions:

When ready to cook, set the pellet grill temperature to 225° and preheat with the lid closed for 15 minutes. For optimal flavor, use Super Smoke or Hi Smoke, if available.

In a small bowl, combine the salt and pepper. Generously season all sides of the tri tip.

Insert the probe into the thickest part of the tri-tip. Place the tri-tip directly on the grill grates, close the lid, and cook until the internal temperature reaches 130°, 60-90 minutes.

Remove the smoked tri-tip from the grill and wrap in foil. Increase the temperature to 450°F (or 500°F, if available) and preheat with the lid closed for 15 minutes.

Unwrap the tri-tip. Re-insert the probe and return the tri-tip to the grill. Sear on each side for 4 minutes.

Remove the tri-tip from the grill and let rest for 10-15 minutes. Slice against the grain, then serve. Enjoy!



These black eyed peas are simmered with thick-cut bacon, aromatic fresh herbs, and the perfect amount of garlic. A Southern staple on New Year's Day, the dish is purported to bring good luck. Even if it doesn't, it's delicious served up with collard greens and corn bread. (And, when mixed with cooked rice is known as Hoppin' John.)

New Year's Black-Eyed Peas (Hoppin' John)

Ingredients:

1 1/2 pound smoked slab bacon
2 Tablespoons garlic, minced
10 cups unsalted chicken stock
1 pound dried black-eyed peas, soaked and drained
4 whole bay leaves
2 teaspoons dried thyme, plus more for serving
2 cups fresh chopped parsley, plus more for serving
1 teaspoon kosher salt
1/4 teaspoon black pepper
Cooked rice (optional)

Instructions:

Heat the pellet grill temperature with the lid closed to 350°F; this will take about 15 minutes. Line a plate with a paper towel.

Heat a large Dutch oven or cast-iron pot on the stove over medium heat. Cut the bacon into 1-inch pieces, place in Dutch oven. Cook, stirring occasionally, until the bacon is nicely browned on all sides. With a slotted spoon, transfer the bacon to the plate.

Add the garlic and cook briefly until fragrant. Add the chicken stock, black-eyed peas, bay leaves, thyme, parsley, and pepper. Return the bacon to the pot.

Cover the pot and place it directly on the grill grates. Cook, covered, for 1 hour.

Remove the lid and cook until the beans are tender, 30 minutes to 1 hour; the time will vary depending on the weather, your grill, and how long the beans soaked. Remove from the pellet grill, season to taste with salt and black pepper. If you like, mix in cooked white rice for Hoppin' John. Serve garnished with additional parsley.



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4.9"W X 6.25"H

\$195 ONE MONTH

\$175 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

1/8 PAGE

4.9"W X 2.95"H

\$95 ONE MONTH

\$75 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL

10"W X 6.125"H

HALF PAGE VERTICAL

4.9"W X 15.625"H

\$350 ONE MONTH

\$295 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

