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RECIPES

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from AROUND the TOWN... and BEYOND!

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SERVING NACOGDOCHES and ANGELINA COUNTIES

November 2026

Alternatives to the Holiday Bird for That Big Thanksgiving Dinner

ROAST BEEF TENDERLOIN WITH GARLIC AND ROSEMARY

The meat is seasoned with a garlic and rosemary paste, then seared in a cast-iron skillet, and finished in a low oven. High-heat searing builds deep flavor by browning the well-seasoned exterior, while low-temperature (250°) roasting creates an evenly cooked, juicy interior with little risk of overcooking. It's truly the best of both worlds.

Ingredients:

2 garlic cloves
2 Tablespoons rosemary leaves, plus sprigs
1 4-pound trimmed center-cut beef tenderloin
Kosher salt, freshly ground pepper
1 Tablespoon vegetable oil
1 cup plain whole-milk Greek yogurt
⅓ cup sour cream
2 Tablespoons prepared horseradish
½ teaspoon finely grated lemon zest
3 Tablespoons unsalted butter
Flaky sea salt (for serving)



Photo by Alex Lau

Directions:

Thinly slice garlic, then mash into a paste using the side of a chef's knife. Scatter rosemary leaves over garlic; finely chop and mix into garlic. Slice tenderloin in half crosswise to create 2 smaller roasts. Season generously with salt and pepper; rub with garlic-rosemary paste. If your butcher didn't already tie the roast for you, this is the time to do it: Place tenderloin onto lengths of precut kitchen twine spaced about 1" apart and tie closed snugly. Place on a rimmed baking sheet and chill uncovered 12 hours.

Let tenderloin sit at room temperature at least 1 hour and up to 2 hours before cooking.

Preheat oven to 250°. Heat oil in a large ovenproof skillet over medium-

TENDERLOIN - page 3

BRISKET BOURGUIGNON

An unbeliveably tender, holiday meal-worthy brisket that will go great with mashed potatoes and buttery milk buns with garlic butter.

Ingredients:

1 small bunch thyme
5 sprigs parsley, plus chopped leaves for serving
2 bay leaves
1 4-lb. piece untrimmed flat-cut beef brisket, excess fat trimmed
6 teaspoons Diamond Crystal or 3½ teaspoons Morton kosher salt, divided
Freshly ground pepper
2 Tablespoons vegetable oil
4 oz. bacon (about 4 slices), coarsely chopped
8 oz. crimini mushrooms, halved, quartered if large
1 large carrot, peeled, coarsely chopped
2 cups frozen pearl onions (from a 14.4-oz. bag), thawed
5 garlic cloves, smashed
2 Tablespoons all-purpose flour
2 Tablespoons tomato paste
3 cups dry red wine
3½ cups low-sodium beef broth



Photo by Isa Zapata

Directions:

Place a rack in lowest position of oven; preheat to 350°. Tie 1 small bunch thyme, 5 sprigs parsley, and 2 bay leaves together with kitchen twine; set aside. Sprinkle one 4-lb. piece untrimmed flat-cut beef brisket, excess fat trimmed, all over with 4 teaspoons Diamond Crystal or 2½ teaspoons Morton kosher salt; season generously with

BRISKET - 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."

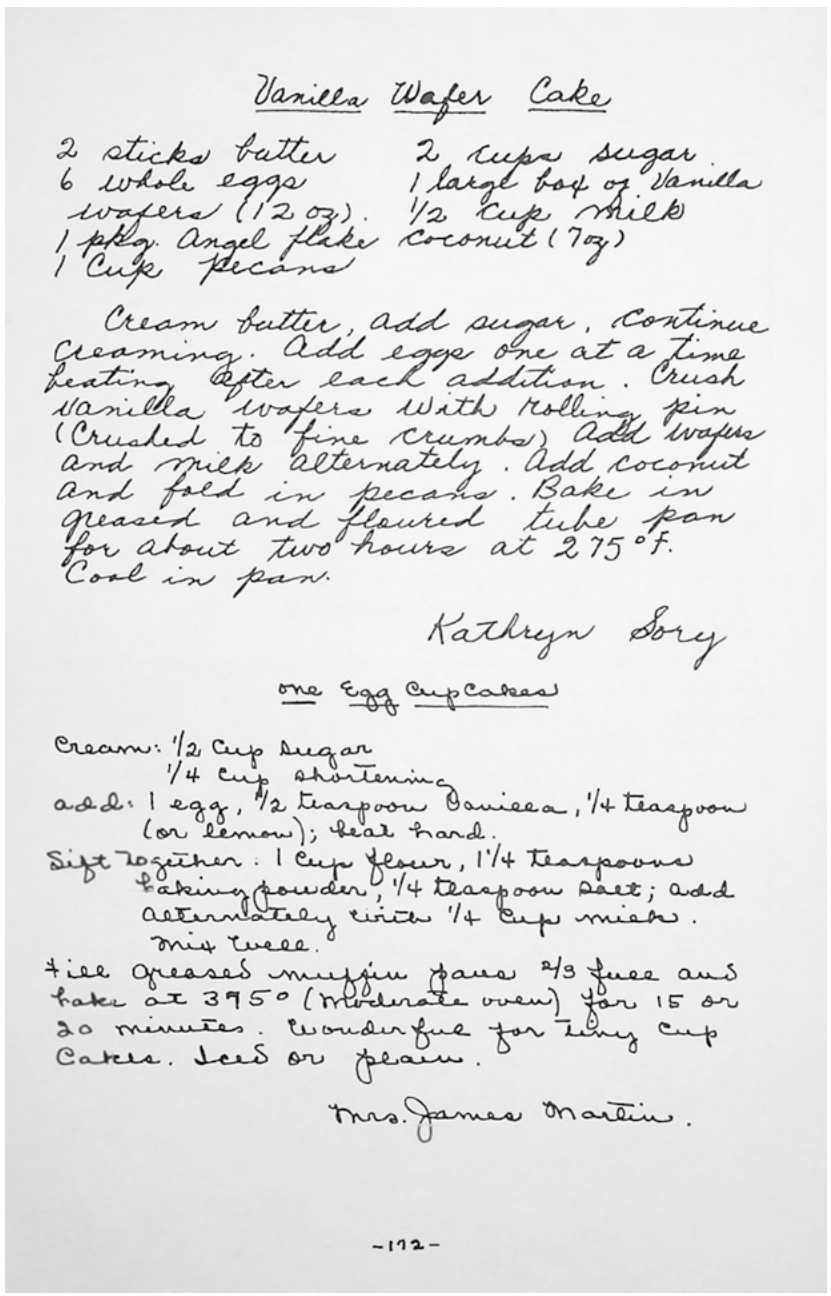
VANILLA WAFER CAKE

(Kathryn Sory)

and

One Egg Cupcakes

(Mrs. James Martin)



Vanilla Wafer Cake

2 sticks butter
6 whole eggs
wafers (12 oz).
1 pkg. Angel flake coconut (7oz)
1 Cup pecans
2 cups sugar
1 large box of Vanilla
1/2 cup milk

Cream butter, add sugar. Continue creaming. Add eggs one at a time beating after each addition. Crush vanilla wafers with rolling pin (Crushed to fine crumbs) Add wafers and milk alternately. Add coconut and fold in pecans. Bake in greased and floured tube pan for about two hours at 275°F. Cool in pan.

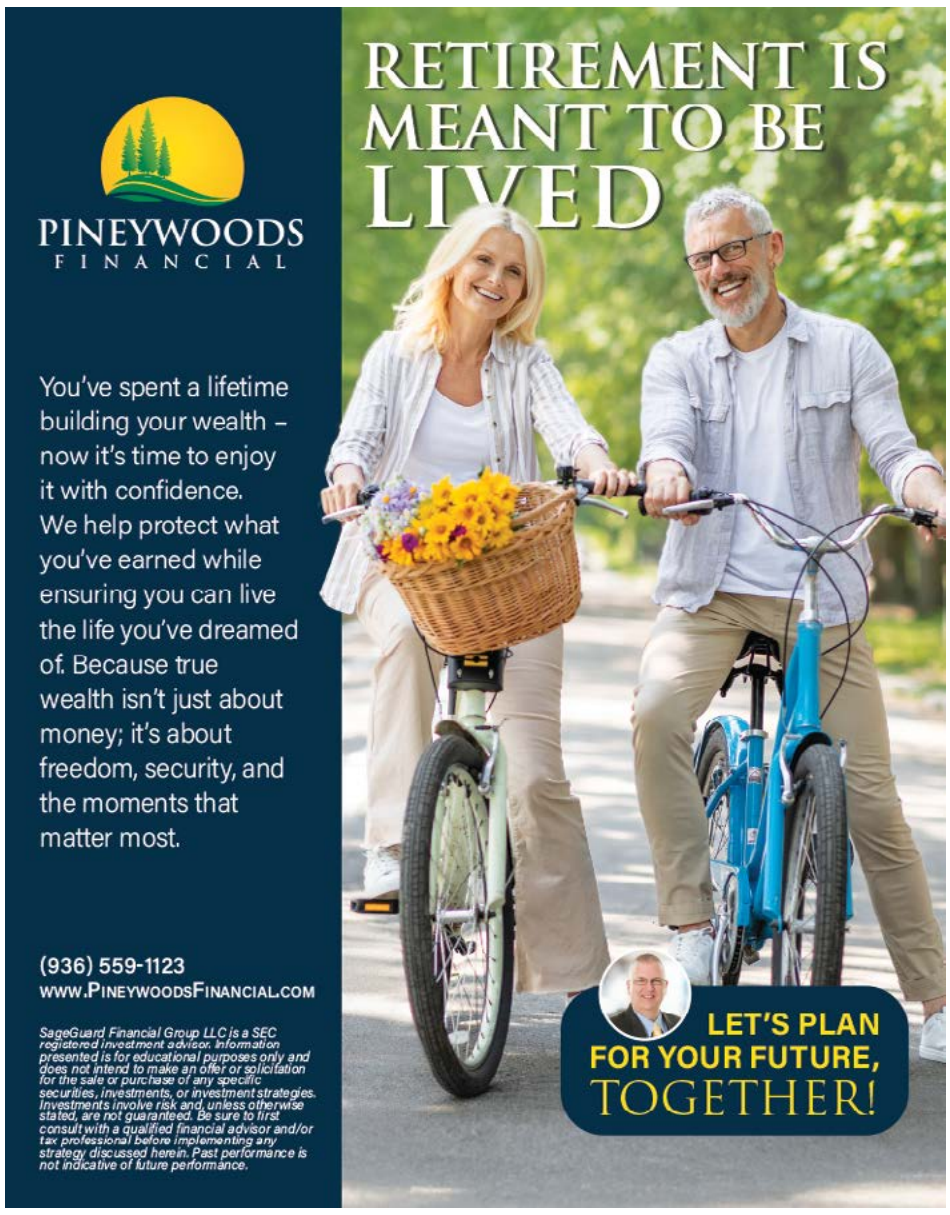
Kathryn Sory

one Egg Cupcakes

Cream: 1/2 Cup Sugar
1/4 Cup shortening
add: 1 egg, 1/2 teaspoon Vanilla, 1/4 teaspoon (or lemon); beat hard.
Sift together: 1 Cup flour, 1 1/4 teaspoons baking powder, 1/4 teaspoon salt; add alternately with 1/4 Cup milk. Mix well.
Fill greased muffin pans 2/3 full and bake at 395° (Moderate oven) for 15 or 20 minutes. Wonderful for tiny Cup Cakes. Iced or plain.

Mrs. James Martin.

-112-



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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.



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!



COUNTRY CLUB SQUASH

Ingredients:

8 medium squash
Salt & pepper
Basil, to taste
1 cup sour cream
1 teaspoon (or more) chopped onion
1 cup bread crumbs
Paprika, to taste
1/3 cup melted butter

Instructions:

Cook squash until tender. Drain and mash. Stir in salt, pepper, basil, sour cream and onion. Mix crumbs, cheese, paprika and butter.

Place squash mixture in greased 1½ quart casserole and sprinkle with crumb mixture. Bake at 300° for 30 minutes.



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TENDERLOIN

high. Add tenderloin and cook, turning occasionally, until well browned all over, 8–10 minutes. Transfer skillet to oven and roast tenderloin, turning every 10 minutes or so, until an instant-read thermometer inserted into the thickest part registers 120°, 25–30 minutes. Transfer tenderloin to a cutting board and let rest 15 minutes before removing kitchen twine and slicing. Reserve skillet.

Meanwhile, mix yogurt, sour cream, horseradish, and lemon zest in a small bowl to combine; season with salt and pepper.

Cook butter and rosemary sprigs in reserved skillet over medium heat, scraping up browned bits on the bottom, until butter is melted and very fragrant, about 4 minutes. Transfer sliced tenderloin to a platter; drizzle with rosemary-infused butter and sprinkle with sea salt. Serve with horseradish yogurt.

BRISKET

freshly ground pepper.

Heat 2 Tablespoons vegetable oil in a large Dutch oven or other heavy pot over medium-high. Cook brisket until well browned, about 5 minutes per side. Transfer to a platter. Pour fat in pot into a small bowl, then add 1 Tablespoon back to pot; set remaining fat aside.

Cook 4 oz. bacon (about 4 slices), coarsely chopped, in same pot, stirring occasionally, until browned and crisp, about 4 minutes. Using a slotted spoon, transfer bacon to a medium bowl. Pour off fat into bowl with reserved fat; add 2 Tablespoons back to pot.

Cook 8 oz. crimini mushrooms, halved, quartered if large, 1 large carrot, peeled, coarsely chopped, 2 cups frozen pearl onions (from a 14.4-oz. bag), thawed, and 1 teaspoon Diamond Crystal or ½ teaspoon Morton kosher salt in pot, stirring occasionally, until vegetables are softened and browned, 6–8 minutes. Transfer to bowl with bacon; set aside.

Add 2 Tablespoons fat to pot. Cook 5 garlic cloves, smashed, stirring often, 30 seconds. Stir in 2 Tablespoons all-purpose flour and cook, stirring constantly, 30 seconds. Add 2 Tablespoons tomato paste and cook, stirring often, until slightly darkened in color, about 2 minutes. Pour in 3 cups dry red wine, scraping up any browned bits stuck to the bottom of pot with a wooden spoon. Bring to a boil and cook until wine is reduced by a third, about 2 minutes. Remove from heat and stir in 3½ cups low-sodium beef broth and remaining 1 teaspoon Diamond Crystal or ½ teaspoon Morton kosher salt. Carefully return brisket to pot, arranging fat side up; tuck reserved herb bundle alongside.

Cover pot and transfer to oven. Braise brisket, spooning braising liquid over a few times, 3½ hours. Uncover pot, remove and discard herb bundle, and stir in reserved bacon and vegetables. Return pot to oven and cook, uncovered, until brisket is deeply browned and very tender, 30–40 minutes. Let cool slightly.

Transfer brisket to a cutting board and slice against the grain. Skim fat from surface of braising liquid if needed, then return brisket to pot. Top with chopped parsley leaves just before serving.

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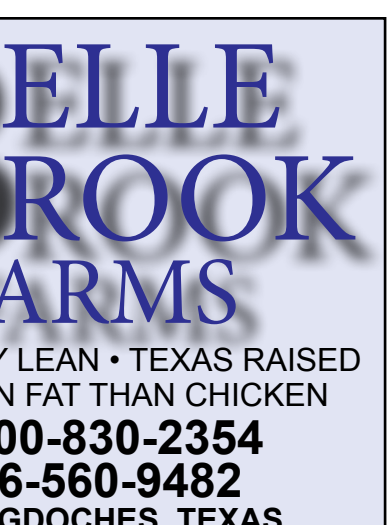
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"Areeda's Southern Cooking, *A Collection of Old-Fashioned Recipes*"

by Areeda Schneider-Stampley



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TAMMY'S OKRA FRITTERS



1 cup thinly-sliced okra
1/4 cup Bisquick
1/2 cup chopped tomato
1/4 cup cornmeal
1/2 cup chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon curry powder
1 egg, beaten

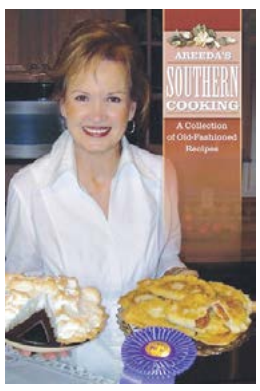
Combine all ingredients, stirring well. Drop by Tablespoonful into hot oil, cooking until golden brown, turning once.

Yield 4-6 servings.

Purchase cookbook with credit card or on PayPal account on secure website at www.areedasoutherncooking.com. Or by check to: Areeda's Southern Cooking, P. O. Box 202, Brentwood, TN 37024 $24.50 (price includes shpg/handling).

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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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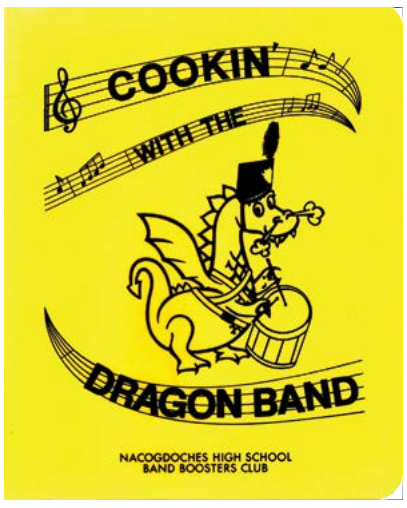
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From *1989 Cookin' with the Dragon Band*



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.

QUICK TUNA CASSEROLE

Submitted by Edna Latin, for Band Student Arthur Latin II

1 box macaroni and cheese
1 6-ounce can of tuna
1 can cream of mushroom soup

Cook macaroni and cheese following instructions on box, omitting milk. Stir in tuna and soup. Pour mixture into casserole dish.

Bake at 375 degrees for 10-15 minutes. Yields 4 servings.

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Bubba's Original Sophiscated 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.

CHICKEN LIVERS JACQUES MURRELL

Butch Sparks from down at Rocky Creek is known as the liver champion. He can stuff more of 'em thangs down his gullet in thirty minutes than a whole frat house swillin' bear. He' won the Greater Arkansas Liver Eatin' Championship three years runnin'. His record is nine dozen in jus under 29 minutes. No one's beat him! Grace Nits tried last year and wuz disqualified after four dozen when she took too big of a swig of water and threw up over ever'one in the front row. The Daily Bugle reported that they'd never seen projectile liver travel so far before. Jacques Murrell wuz not one of those plastered with regurgitation but had a hard time thinkin' 'bout this dish he wuz plannin' to make for the choir members of St. Agnes Episcopal Church. He wuz not only their director but their self-appointed chef and had ever'body out to his house at Christmas each year. He had to put the memory of that summer day out of his mind and git to cookin' ...he also conveniently forgot to send Grace an invitation that year.

1 cup wild rice
4 cups water
1 lb fresh mushrooms
1 lb chicken livers
1/4 cup butter
4 Tablespoons all-purpose flour
2 cups chicken broth
1/2 teaspoon salt or more to taste
1/4 teaspoon pepper
1/2 cup sherry
1/2 cup dry white wine

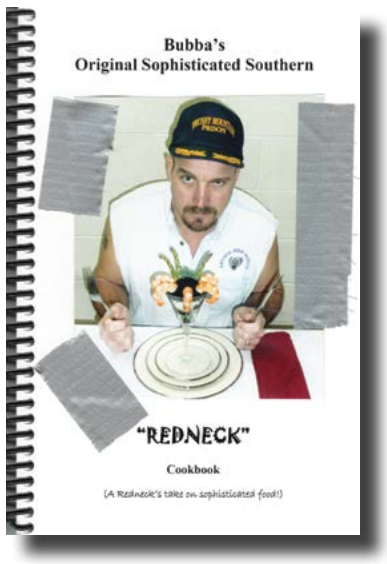
Boil rice in water 30-40 minutes. Drain and steam until dry and fluffy.



Sauté mushrooms and livers in butter. Sprinkle with flour and mix well. Add chicken broth and cook until thickened. Season with salt and pepper. Add wines, bring to a boil and reduce by half. Serve over wild rice. Makes a batch.

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MEAT LOAF

This traditional meat loaf recipe creates a tender, juicy meat loaf topped with a caramelized glaze. The best part: It's so easy to make, and it's ready to eat in about an hour!

Ingredients:

2 large eggs, lightly beaten
3/4 cup 2% milk
2/3 cup finely crushed saltines
1/2 cup chopped onion
1 teaspoon salt
1/2 teaspoon rubbed sage
Dash pepper
1½ pounds lean ground beef (90% lean)
1 cup ketchup
1/2 cup packed brown sugar
1 teaspoon Worcestershire sauce



Photo by Taste of Home

Directions:

Preheat oven to 350°. In a large bowl, combine the first 7 ingredients. Add beef; mix lightly but thoroughly. Shape into an 8x4-in. loaf in an ungreased 15x10x1-in. baking pan.

In a small bowl, combine remaining ingredients, stirring to dissolve sugar; remove 1/2 cup for sauce. Spread remaining mixture over meat loaf.

Bake 60-65 minutes or until a thermometer inserted in meat loaf reads 160°. Let stand 10 minutes before slicing. Serve with reserved sauce.

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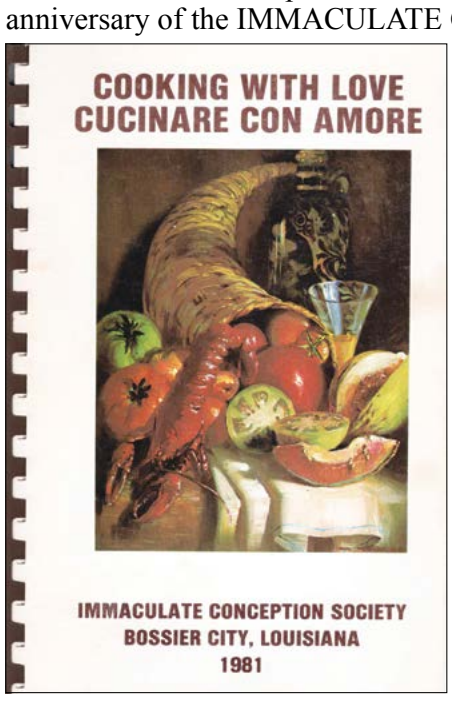
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.



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.

VERMICELLI BARTOLA

(Jan and Frank Sinagra, Italian Garden Restaurant)

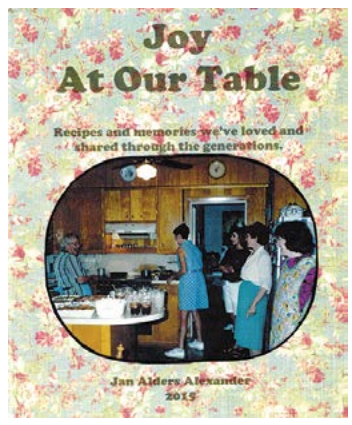
1 large onion, chopped
1 large red pepper, chopped
1/4 cup olive oil
3 Tablespoons chopped fresh parsley
3 Tablespoons soft unsalted butter
1 lb. shelled, deveined shrimp, cut into thirds
Salt, pepper and cayenne pepper, to taste
1 lb. vermicelli (spaghetti or linguini can be used)

In a skillet, cook onion and pepper in olive oil, covered, over moderate heat for about 5 minutes, stirring occasionally, or until vegetables are tender. Add shrimp and just cook through. Remove from heat. Add parsley, butter, salt, pepper and cayenne pepper. Toss well. Serve over cooked vermicelli. Serves 4.



Submitted by Jan Alders Alexander of Nacogdoches

This recipe was shared by Julia Case, daughter-in-law of Nancy and Ted and is one of my favorites. It is not difficult to make BUT HEED the warning—do not open the oven door!!!! Use only margarine for this one!



POPPY SEED CAKE

INGREDIENTS:
4 eggs
8 oz. sour cream
1 cup sugar
1 stick margarine
1 Duncan Hines Yellow Butter Cake mix
1/4 cup water
1/2 cup Crisco oil
1/2 cup poppy seeds



INSTRUCTIONS:

Cream first four ingredients. Gradually add cake mix and water, alternating. Add oil and poppy seeds. Grease and sugar bundt pan. Bake 1 hour. DO NOT OPEN OVEN DOOR!!

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BEEF BREAKFAST BURRITOS

Ground beef, peppers and onions are quickly sautéed and wrapped up with scrambled eggs. Serve with lime-cilantro cream and salsa.

INGREDIENTS:

12 ounces Ground Beef (93% lean or leaner)
1 medium red bell pepper, chopped
1 small onion, finely chopped
2 teaspoons ground ancho chile powder
1/2 teaspoon ground cumin
4 eggs, beaten
2 Tablespoons water
1 Tablespoon finely chopped fresh cilantro
1/4 teaspoon salt (optional)
1/3 cup reduced-fat shredded Mexican cheese blend or shredded Cheddar cheese
4 medium spinach or plain flour tortillas (10-inch diameter), warmed
Salsa (optional)



Lime-Cilantro Cream:

1/2 cup reduced-fat dairy sour cream
1 Tablespoon fresh lime juice
1 Tablespoon finely chopped fresh cilantro

INSTRUCTIONS:

Combine Lime-Cilantro Cream ingredients in small bowl, if desired. Cover and refrigerate until ready to use.

Heat large nonstick skillet over medium heat until hot. Add Ground Beef with bell pepper, onion, chile powder and cumin; cook 8 to 10 minutes, breaking into small crumbles and stirring occasionally. Pour off drippings, as necessary. Remove from beef mixture from skillet; keep warm.

Cooking Tip:

Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160ºF. Color is not a reliable indicator of ground beef doneness.

Combine eggs, water and 1 Tablespoon cilantro in medium bowl. Spray same skillet with cooking spray. Pour into skillet; cook over medium heat 2 to 3 minutes or until scrambled, stirring occasionally. Season with salt, if desired. Stir in beef mixture and cheese; cook 1 minute or until heated through, stirring occasionally.

Cooking Tip: You may substitute 1 cup egg substitute for beaten eggs. Omit water. Continue as directed.

Spoon beef mixture evenly in a row across center of each tortilla, leaving 1-inch border on right and left sides. Fold right and left sides of tortilla over filling. Fold bottom edge up over filling and roll up; cut diagonally in half. Serve with Lime-Cilantro Cream and salsa, as desired.

MOJO BEEF KABOBS

Steak cubes are threaded on skewers with lime and onion then grilled to perfection. A sauce of citrus, herbs and spices provides the finishing touch.

Ingredients:

1 beef Top Sirloin Steak Boneless, cut 1 inch thick (1 pound)
1 teaspoon coarse grind black pepper
1 large lime, cut into 8 wedges
1 small red onion, cut into 8 thin wedges
1 container grape or cherry tomatoes (about 10 ounces)

Mojo Sauce:

1/4 cup fresh orange juice
1/4 cup fresh lime juice
3 Tablespoons finely chopped fresh oregano
3 Tablespoons olive oil
2 Tablespoons finely chopped fresh parsley
1 teaspoon ground cumin
1 teaspoon minced garlic
3/4 teaspoon salt

Instructions:

Whisk Mojo Sauce ingredients in small bowl. Set aside.

Cut beef Top Sirloin Steak into 1-1/4 inch pieces; season with pepper.

Alternately thread beef with lime and onion wedges evenly onto four 12-inch metal skewers. Thread tomatoes evenly onto four 12-inch metal skewers.



Cooking Tip:

To make lime wedges, cut lime crosswise in half. Cut each half into quarters, forming wedges.

When cutting onion into wedges for kabobs, leave root end intact so wedges hold together during skewering.

Place kabobs on grid over medium, ash-covered coals. Grill tomato kabobs, covered, about 2 to 4 minutes or until slightly softened, turning occasionally. Grill beef kabobs, covered, 8 to 10 minutes (over medium heat on preheated gas grill 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once.

Serve kabobs drizzled with sauce.

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BEEF BURRITO BOWLS WITH AVOCADO-LIME CREMA

All the bold flavors of a burrito without the tortilla. Seasoned Ground Beef, sautéed peppers, beans, and rice piled over greens and topped with pico, queso, and a zesty avocado-lime crema. Ready in 35 minutes for an easy, hearty weeknight bowl.

Ingredients:

1 lb. lean Ground Beef
Olive oil spray
1 large bell pepper, seeded and thinly sliced (color of your choice)
1/2 medium white onion, thinly sliced
1/4 cup fresh lime juice, divided
1 Tablespoon finely chopped cilantro
¾ teaspoon kosher salt, divided
1 Tablespoon chili powder
1 Tablespoon. garlic powder
½ Tablespoon cumin
½ Tablespoon paprika
1 (15 oz.) can pinto or black beans, rinsed and drained
¼ cup red or green salsa
1 large ripe but firm avocado, diced and divided
¼ cup nonfat plain Greek yogurt
2 large romaine hearts, spring mix, or spinach
2 cups cooked brown rice, warmed
1 cup pico de gallo
¼ cup crumbled queso fresco



Instructions:

In a large skillet, cook beef over MEDIUM-HIGH heat until browned and cooked through, 6-8 minutes. Transfer to a large bowl.

Cooking Tip:

Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.

Spray skillet with oil, add peppers and onions and continue cooking until golden brown and tender, 5-7 minutes more. Return beef to the skillet, stir in 2 Tablespoons lime juice, cilantro, ½ teaspoon salt, chili powder, garlic powder, cumin, and paprika; stir to combine.

Meanwhile, toss together beans and salsa in a small pot and warm over MEDIUM-LOW heat.

In a medium bowl, mash together half of the avocado with yogurt, remaining 2 Tablespoons lime juice and ¼ teaspoon salt, and 2 Tablespoons water to make an avocado crema.

Arrange romaine in four bowls. Spoon over the beef and pepper mixture, beans, rice, pico de gallo, and remaining diced avocado, and then scatter over the queso fresco. Serve with avocado crema to drizzle over the top.

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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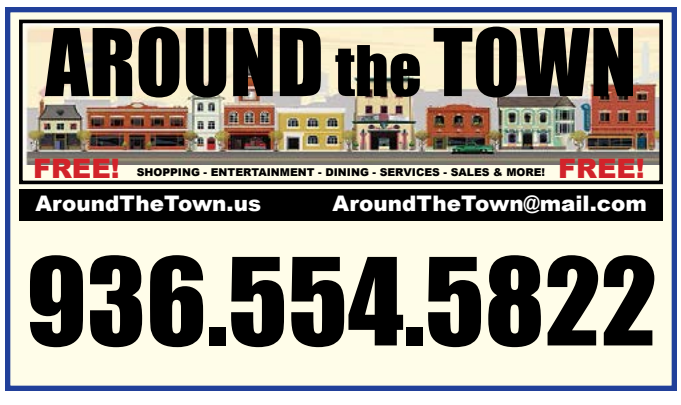










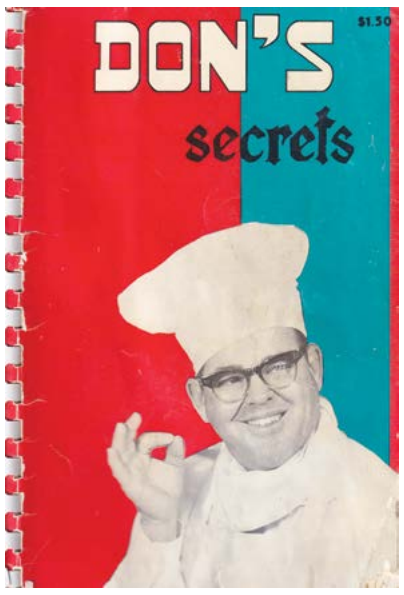


Submitted by David Stallings -
***Around the Town* Publisher**



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!

APPLE PIE



6 Winesap apples
1 cup sugar
3/4 teaspoon ground cinnamon
2 Tablespoons butter or oleo
2 Tablespoons water

Pie Crust: Mix flour, shortening, 1 teaspoon sugar, 1/4 teaspoon salt and cold water. Roll out on board. Fit into 9 x 9 pie plate and bake in pre-heated oven (350°) for ten minutes. Remove and let cool.

Filling: Pare and slice apples. Let them stew gently in a saucepan with water, sugar, butter and cinnamon until tender. Set aside and let cool. Grease pie plate lightly with oleo and line with flaky pie crust. Bake at 350° until slightly brown. Remove from oven; spread filling and cover with a thin layer of pie crust. Decorate and bake at 400° for 10 minutes. Then, lower heat at 325° and bake until crust is golden brown. Let cool and serve.



CROCK-POT CHICKEN & DUMPLINGS

This is the classic comfort food, perfect for when you need something to warm you up and nourish you from the inside out.

Ingredients:
1 yellow onion, finely chopped
1 large carrot, peeled, cut into 1/4"-thick rounds
5 garlic cloves, minced
2 lb. boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
2 (10.5-oz.) cans cream of chicken soup
4 thyme sprigs
3 cups water
2 celery ribs, finely chopped
1 cup frozen peas, thawed
1 (16.3-oz.) can refrigerated biscuits

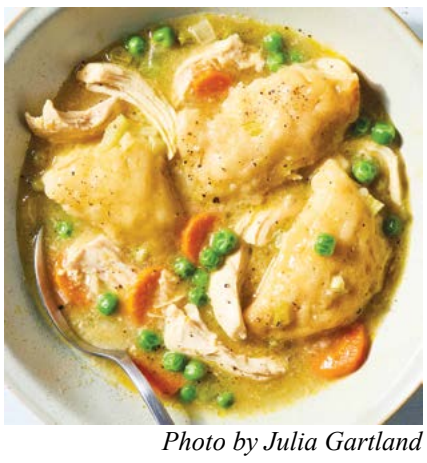


Photo by Julia Gartland

Directions:

Arrange onion, carrot, and garlic in the bottom of a 6- to 7-qt. slow cooker. Place chicken on top; generously season with salt and pepper.

Pour soup over chicken, then add thyme and water, making sure chicken is fully submerged.

Cover and cook on High for 2 hours, or until an instant-read thermometer inserted into thickest part of chicken registers 165°.

Discard thyme. Transfer chicken to a cutting board or large plate and shred. Mix sauce to combine any pockets of cream. Return chicken to slow cooker, then stir in celery and peas.

Slice biscuits in half crosswise and arrange over chicken mixture; generously season with pepper.

Cover and cook on High, gently stirring every 30 minutes, for 3 more hours, until biscuits are fully cooked and vegetables are tender.

From Angela Bradford

Welcome to Appleby Sand Mercantile Café

Where Family, Food, and Southern Roots Run Deep

When we opened the doors to Appleby Sand Mercantile back in 2000, we had no idea just how much this little spot would grow or how many stories it would hold. What started out as a small-town hardware store with a pizza kitchen and a salon has turned into something far more special—a place where community gathers, memories are made, and Southern food is cooked fresh every single day.



Today, we've got a full-service restaurant, six salon spaces, a home office for our storage and rental properties, and we still hold onto that same family-owned spirit that got us started. We're proud of how far we've come, but even more proud that we've stayed true to who we are.

We serve lunch every Wednesday through Friday from 11 to 2, and everything we make is from scratch. No shortcuts, no boxes—just the kind of food our grandmothers used to make, with all the flavor and none of the fuss. Think chicken-fried steak, slow-simmered vegetables, fluffy cornbread, and plenty of sweet tea. We also bake pies and cakes to order, and we mean it when we say they're made with love.

Over the years, we've expanded to offer in-house catering, and we rent out our dining hall for all kinds of events—baby showers, rehearsal dinners, family reunions, you name it. We also host vendor markets and seasonal events that bring folks from all around to shop, eat, and visit. It's one of my favorite things—to see new faces and familiar ones, all enjoying the space we've built together.

But one of the most meaningful parts of what we do happens on the third Sunday of each month, when we open up for an old-fashioned homecoming-style lunch from 11 to 2. We pull out all the stops and cook everything we can think of from our grandmothers' Sunday kitchens—roast beef, baked chicken, casseroles, fresh veggies, biscuits, cobblers, banana pudding… if it's comfort food, it's probably on the table. We don't just feed folks that day—we feed their memories too.

Running Appleby Sand Mercantile Café has been a labor of love for our family, and we're honored to share it with yours. If you've never been, we'd love to have you. And if you're already a part of our story—thank you. You're the reason we do what we do.

Come hungry. Come often. And always know—you've got a seat at our table.

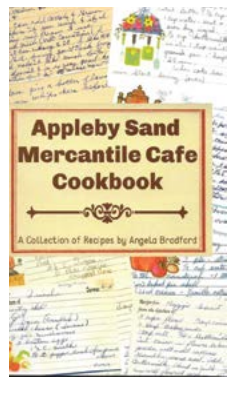
SOUTHERN BISCUITS

2 cups all-purpose flour
1 Tablespoon sugar
4 teaspoons baking powder
1/3 teaspoon salt 1/2 cup vegetable shortening
1 egg, beaten
2/3 cup milk

Instructions:

Preheat oven to 450°. In a bowl, combine flour, sugar, baking powder and salt. Using fork, cut in shortening until mixture resembles coarse crumbs. In a separate bowl, combine egg and milk. Add milk mixture to flour mixture and mix until just moistened. Turn the dough onto lightly floured surface and knead a couple of times. Roll the dough to 3/4" thickness and cut into biscuits using biscuit cutter, cup, mason jar, etc. Place biscuits onto ungreased baking sheet or pan and bake 12-14 minutes or until golden brown.





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

2026 Nacogdoches County Football Schedules

SFA Lumberjacks

DATE	OPPONENT	TIME
AUGUST 29	@McNeese State Univ.	TBA
SEPTEMBER 5	East Texas A&M	7:00 PM
SEPTEMBER 12	@Abilene Christian Univ.	7:00 PM
SEPTEMBER 19	@Prairie View A&M	7:00 PM
SEPTEMBER 26	Northeastern State Univ.	5:00 PM
OCTOBER 3	Univ. of the Incarnate Word	5:00 PM
OCTOBER 10	OPEN	
OCTOBER 17	@Nicholls State Univ.	TBA
OCTOBER 24	Southeastern La. Univ.	5:00 PM
OCTOBER 31	Houston Christian Univ.	2:00 PM
NOVEMBER 7	@Lamar University	TBA
NOVEMBER 14	@Univ. of Texas RGV	TBA
NOVEMBER 19	Northwestern State Univ.	6:00 PM

Nacogdoches Dragons

DATE	OPPONENT	TIME
AUGUST 28	Athens	7:30 PM
SEPTEMBER 4	@Lufkin	7:30 PM
SEPTEMBER 11	Center	7:30 PM
SEPTEMBER 18	@Marshall	7:30 PM
SEPTEMBER 25	Whitehouse* **	7:30 PM
OCTOBER 9	Texas High*	7:30 PM
OCTOBER 16	@Hallsville*	7:30 PM
OCTOBER 23	Mt. Pleasant*	7:30 PM
OCTOBER 30	@Greenville*	7:30 PM
NOVEMBER 6	Terrell* ***	7:30 PM

*District **Homecoming ***Senior Night

Cushing Bearkats

DATE	OPPONENT	TIME
AUGUST 14	Huntington-SCRIMMAGE	6:00 PM
AUGUST 20	@Frankston-SCRIMMAGE	6:00 PM
AUGUST 28	@Colmesneil	7:00 PM
SEPTEMBER 4	Maud	7:00 PM
SEPTEMBER 11	Evadale**	7:00 PM
SEPTEMBER 18	@Alba Golden	7:00 PM
SEPTEMBER 25	Grapeland* (Black Out)	7:00 PM
OCTOBER 2	@Mt. Enterprise*	7:00 PM
OCTOBER 9	Bye	Bye
OCTOBER 16	Alto*	7:00 PM
OCTOBER 23	@Tenaha*	7:00 PM
OCTOBER 30	Crossroads* ***	7:00 PM
NOVEMBER 6	@Overton*	7:00 PM

*District **Homecoming ***Senior Night

Garrison Bulldogs

DATE	OPPONENT	TIME
AUGUST 27	Maroon & White*	7:00 PM
SEPTEMBER 4	@Arp	7:30 PM
SEPTEMBER 11	DeKalb	7:00 PM
SEPTEMBER 18	West Rusk	7:30 PM
SEPTEMBER 25	@Westwood	7:30 PM
OCTOBER 2	Bye	Bye
OCTOBER 9	@Hemphill*	7:30 PM
OCTOBER 16	@San Augustine*	7:30 PM
OCTOBER 23	Joaquin*	7:30 PM
OCTOBER 30	@Shelbyville*	7:30 PM
NOVEMBER 6	Timpson*	7:30 PM

*District

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Lufkin Panthers

DATE	OPPONENT	TIME
AUGUST 22	Huntsville (Scrimmage)	
AUGUST 28	Longview	7:30 PM
SEPTEMBER 4	Nacogdoches	7:00 PM
SEPTEMBER 11	Port Arthur Memorial*	7:00 PM
SEPTEMBER 18	@Baytown Sterling*	7:00 PM
SEPTEMBER 25	Beaumont United*	7:00 PM
OCTOBER 1	@New Caney	7:00 PM
OCTOBER 9	BYE	BYE
OCTOBER 16	Galveston Ball	7:00 PM
OCTOBER 23	@Goose Creek Memorial	7:00 PM
OCTOBER 30	Beaumont West Brook	7:00 PM
NOVEMBER 6	@LaPorte	7:00 PM

*District

Diboll Lumberjacks

DATE	OPPONENT	TIME
AUGUST 14	Jasper (Scrimmage)	TBD
AUGUST 20	Liberty (Scrimmage)	TBD
AUGUST 28	@Troup	7:30 PM
SEPTEMBER 4	@West Rusk	7:30 PM
SEPTEMBER 11	Tatum	7:30 PM
SEPTEMBER 18	Kirbyville	7:30 PM
SEPTEMBER 25	Brook Hill	7:30 PM
OCTOBER 2	OPEN	OPEN
OCTOBER 9	@Crockett*	7:30 PM
OCTOBER 16	Huntington*	7:30 PM
OCTOBER 23	@Trinity*	7:30 PM
OCTOBER 30	@Fairfield*	7:30 PM
NOVEMBER 6	Westwood*	7:30 PM

*District

Huntington Red Devils

DATE	OPPONENT	TIME
AUGUST 28	@Evadale	7:00 PM
SEPTEMBER 4	@Warren	7:00 PM
SEPTEMBER 11	Buna	7:00 PM
SEPTEMBER 18	Hemphill	7:00 PM
SEPTEMBER 25	@Anderson-Shiro	7:00 PM
OCTOBER 2	Bye	Bye
OCTOBER 9	@Trinity*	7:30 PM
OCTOBER 16	@Diboll*	7:30 PM
OCTOBER 23	Fairfield*	7:30 PM
OCTOBER 30	@Westwood*	7:30 PM
NOVEMBER 6	Crockett*	7:30 PM

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November Grilling Recipes

Give the grill extra preheat time, keep the lid closed as much as possible, use a windbreak, and cook with an indirect zone for steady temps in cooler weather.

Bourbon- and Cola-Glazed Steak Kebabs

Ingredients:

2 Tablespoons extra virgin olive oil
1 pound beef tenderloin tips, cut into 1/4- to 1/2-inch dice
2 pounds lean ground beef or bison
1/4 pound ground pork
1 large onion, peeled and finely chopped
1 poblano pepper, seeded and finely chopped
1 to 3 fresh jalapeño peppers, seeded and finely chopped
2 cloves garlic, peeled and minced
1/3 cup pure chile powder, or more to taste
2 teaspoons ground cumin
1 teaspoon freshly ground black pepper
1 teaspoon dried oregano
1/2 teaspoon ground cinnamon
2 quarts beef or chicken stock, preferably homemade
1 bottle (12 ounces) beer, light or dark
1 can (8 ounces) tomato sauce, preferably organic
2 cans (about 15 ounces each) pinto beans, preferably organic and low sodium, rinsed and drained in a colander
2 cans (about 15 ounces each) kidney beans, preferably organic and low sodium, rinsed and drained in a colander
1 Tablespoon (packed) dark brown sugar, or more to taste
1 to 3 teaspoons Tabasco sauce
1 ounce bittersweet chocolate, such as Baker's (the budget choice)
Coarse salt (kosher or sea)



Photo by Victor Protasio

Directions:

Heat the oil in a Dutch oven over high heat. Add the diced tenderloin and cook until browned on all sides, 4 to 6 minutes, stirring often. Work in several batches as needed so you don't overcrowd the pan. Transfer the browned tenderloin to a large platter.

Working in 2 or 3 batches, add the ground beef and pork and brown over high heat, about 4 minutes per batch. Transfer the ground meat to the platter and pour off all but about 2 Tablespoons of fat from the Dutch oven.

Add the onion, poblano, jalapeños, and garlic, reduce the heat to medium-high, and cook until lightly browned, about 4 minutes. Stir in the chile powder, cumin, black pepper, oregano, and cinnamon. Cook until fragrant, about 2 minutes.

Stir in the stock, beer, and tomato sauce. Let the chili simmer gently over medium heat until the tenderloin cubes are very tender and the chili is richly flavored, 30 to 40 minutes, stirring from time to time. (Reduce the heat as needed to maintain a gentle simmer.)

Stir in the pinto and kidney beans, brown sugar, Tabasco sauce, and chocolate. Let the chili simmer gently until thick and even more richly flavored, 5 minutes. Taste for seasoning, adding salt to taste and more brown sugar, chile powder, cumin, and/or Tabasco sauce as necessary; the chili should be highly seasoned.

You can serve the chili now or let the flavors develop for a few hours or even days in the refrigerator (let cool to room temperature, cover the Dutch oven, and refrigerate. Reheat over medium heat). Serve the fixings alongside.

Ultimate Reverse Seared Burgers

Did you know that you can reverse sear a burger? It's an amazing technique: cook low n' slow with the perfect seasonings and rub, and then heat up your grill and get those burgers sizzling. This will be your new favorite burger method.

Ingredients:

1½ pounds Ground Beef (80-20)
1 Tablespoon your favorite Rub
3 each Kaiser Rolls
1/2 head Butter Crunch Lettuce

Sauce:

3/4 cup Mayonnaise
1 Tablespoon Ketchup
1 TablespoonYellow Mustard
1 Tablespoon Sweet Pickle Relish
1/2 Tablespoon your favorite Rub

Directions:

Preheat pellet grill to 225°F with a Sear Kit flat side up.

Shape the ground beef into 6 large 1/2 pound burger patties. Season each side with the 1st listed (1 Tablespoon) of Rub.

Smoke the burgers at 225°F for 45-60 minutes until they reach 120°F internal temp.

In a medium size bowl, prepare the burger sauce by combining the mayonnaise, ketchup, mustard, sweet pickle relish, and 2nd listed (1 Tablespoon) Rub. Mix well.

Once the burgers have hit 120°F internal temp, remove them from the grill and increase the grill temperature to 500°F.

Once the grill has reached 500°F, add the burgers to the flat side of the Sear Kit and cook for 3-4 minutes a side until 135°F internal; add cheese if desired.

For the ultimate burger, make sure you toast the buns and be generous with the toppings and burger sauce.

Serves 3.

Crispy Smoked Turkey Legs

Ingredients:

6 raw turkey drumsticks, about 1–1½ lb each

Dry Rub:

½ cup brown sugar
2 Tablespoons coarse salt (kosher or sea)
1 Tablespoon garlic powder
1 Tablespoon smoked paprika
½ Tablespoon fine ground black pepper

Directions:

FOOD PREP:

Pat the turkey legs dry with a paper towel. Next, in a small bowl, combine the dry rub ingredients, and liberally season the turkey legs on all sides with the dry rub.

GRILL PREP:

Temp: 225–325°F (Low Heat)



COOKING:

- When you're at temp, place the thermometer probe into the thickest part of a turkey leg without touching the bone, and position them at the center of your pellet grill or on an elevated shelf.
- Smoke your turkey legs at 225°F for about 2 hours. Then, increase the heat on your pellet grill to 325°F and cook your turkey legs to an internal temperature of 170°F.
- Continue cooking your turkey legs until the skin has crisped to your desired doneness.
- When ready, remove your smoked turkey legs from the grill and let them rest for at least 5 minutes before serving.



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