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September 2024

Two Delicious Fall Chicken Recipes

WHITE CHICKEN ENCHILADA SLOW-COOKER CASSEROLE

Ingredients:

- 12 boneless, skinless chicken thighs
- 1 (26 ounce) can condensed cream of chicken soup
- 2 cloves garlic, chopped (Optional)
- 1 (16 ounce) container sour cream
- 1 (7 ounce) can diced green chile peppers
- 15 flour tortillas
- 3½ cups shredded Monterey Jack cheese
- 1 (10 ounce) can sliced black olives (Optional)
- 1 bunch chives for garnish
- Black pepper to taste

Directions:

Place chicken in a pot, cover with water, and bring to a boil over high heat. Continue to boil until the chicken is done, about 10 minutes. Drain, allow chicken to cool, and cut into small pieces.

Place chicken pieces in a large bowl. Stir in soup, garlic, sour cream, and green chiles.

Spray the inside of slow cooker lightly with non-stick cooking spray.

Tear tortillas into pieces, and arrange half of the pieces in one overlapping layer across the bottom of the slow cooker. Arrange half of the chicken, half of the soup, and half of the cheese on top. Repeat with remaining tortillas, chicken, soup, and cheese. Top with black olives.

Cook on Low setting for 3 to 4 hours. Top with chives.



Photo by Meredith Food Studios

TENDER ITALIAN BAKED CHICKEN

Ingredients:

- ¾ cup mayonnaise
- ½ cup grated Parmesan cheese
- ¾ teaspoon garlic powder
- ¾ cup Italian seasoned bread crumbs
- 4 skinless, boneless chicken breast halves

Directions:

Gather all ingredients.

Preheat the oven to 425 degrees F (220 degrees C).

Mix mayonnaise, Parmesan cheese, and garlic powder together in a bowl.

Place bread crumbs in a separate bowl. Dip each chicken breast into the mayonnaise mixture, then into the bread crumbs to coat.

Arrange breaded chicken on a baking sheet.

Bake in the preheated oven until chicken is no longer pink in the center and the coating is golden brown, about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Serve hot and enjoy!



Photo by DotDash Meredith Food Studios

Nutrition Facts (per serving)

Baked Chicken

554	40g	17g	32g
Calories	Fat	Carbs	Protein

Chicken Enchilada

824	44g	66g	40g
Calories	Fat	Carbs	Protein

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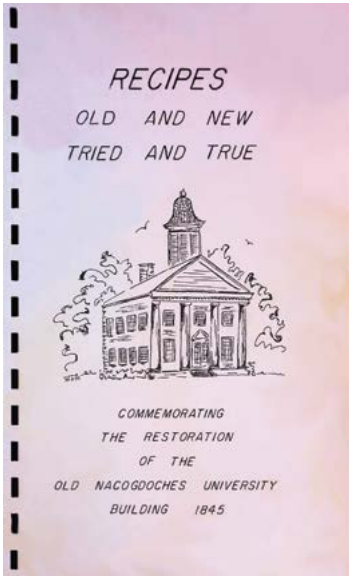
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From Recipes Old and New Tried and True



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."

MARSHMALLOW SALAD and APRICOT AND GRAPEFRUIT SALAD #2

(Mrs. Jesse Millard)

Marshmallow Salad

3 egg yolks
3 tablespoons vinegar
2 tablespoons sugar

Beat egg yolks, add sugar and vinegar and cook until thick.

Dissolve 1 envelope gelatin in 1/3 cup cold water and add to hot mixture, also add one small box marshmallows while this is hot.

When cold add 1 can white cherries and 1/2 pint whipping cream (whipped).

Chill.
(One can drained crushed pineapple may be used instead of the white cherries)

Mrs. Jesse Millard

Apricot and Grapefruit Salad #2

1 #2 can apricots 1 #2 can grapefruit
1 cup pecans 1 pkg. Lemon Jello

Drain juice from fruit and add enough water to make a pint. Let liquid come to boil and pour over Jello. When cool, mix with fruit and mold. Serve on lettuce with oil dressing.

Mrs. Jesse Millard

- 23 -

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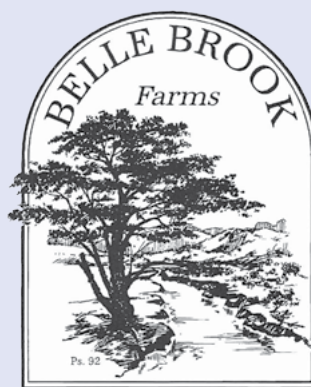
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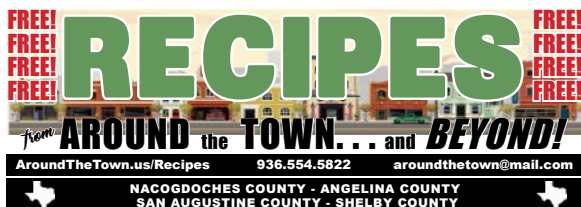
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Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service 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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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!



CHEESE MUFFINS

Preheat oven to 350°.

INGREDIENTS:

- 1½ cups flour (sifted)
- 3 teaspoons baking powder
- 1 Tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup American cheese
- 1 egg
- 1 cup milk
- 3 Tablespoons melted butter

DIRECTIONS:

Combine first 5 ingredients. Combine last 3 ingredients. Mix the two combinations only until dry ingredients are wet (18-20 seconds). There will be lumps.

Bake about 20 minutes. Makes 12.

If you're looking for the most classic version to come home to after a long day, then this is the recipe for you. While many chili recipes call for simmering for at least an hour (sometimes even more), this best-ever beef chili can be made in just 40 minutes.

CLASSIC CHILI

- 1 Tablespoon extra-virgin olive oil
- 1/2 large white onion, chopped
- 3 cloves garlic, finely chopped
- 2 Tablespoon tomato paste
- 1½ lb. ground beef
- 1½ Tablespoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper (optional)
- Kosher salt
- Freshly ground black pepper
- 1 (28-oz.) can crushed tomatoes
- 1 (15-oz.) can kidney beans, drained
- Shredded cheddar, sour cream, and sliced scallions, for serving

In a large pot over medium heat, heat oil. Add onion and cook, stirring occasionally, until slightly softened and translucent, about 5 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more. Add tomato paste, stirring to coat vegetables. Add ground beef and cook, breaking up meat with a spoon, until no longer pink, about 7 minutes. Drain any excess fat.



Photo by Andrew Bui

Add chili powder, oregano, cumin, paprika, and cayenne (if using); generously season with salt and black pepper. Pour in tomatoes and beans and bring to a boil. Reduce heat to medium and simmer, stirring occasionally, until flavors have melded and liquid is slightly reduced, about 20 minutes; season with salt and black pepper, if needed.

Ladle chili into bowls. Top with cheese, sour cream, and scallions.

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

by Areeda Schneider-Stampley



Let Freedom Ring!



STUFFED BELL PEPPERS

- 6 sweet bell peppers
- 2 cups ground meat
- 2 cups cooked rice
- 1 cup tomato juice
- 2 Tablespoons onion
- 2½ Tablespoons melted butter
- 1/2 teaspoon salt
- Black pepper, to taste
- 2 Tablespoons bread crumbs

Remove the end of bell peppers and seeds. Cook 8 minutes in salty water. Drain.

Mix all ingredients except bread crumbs. Stuff into bell peppers.

Place in lightly greased baking dish. Sprinkle bread crumbs on top. Bake at 350° for 25 minutes.



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This apple crisp recipe is a simple yet delicious fall dessert that showcases apples at their best! The combination of warm, tender apples and the crunchy oat topping is delicious with vanilla ice cream.

APPLE CRISP

- 10 cups all-purpose apples, peeled, cored and sliced
- 1 cup white sugar
- 1 Tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- 3 Tablespoons water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ cup butter, melted



Photo by DotDash Meredith Food Studios

Gather all ingredients. Preheat the oven to 350-degrees F.

Place sliced apples in a 9x13-inch baking dish. Mix white sugar, 1 Tablespoon flour, and cinnamon together; sprinkle over apples. Pour water evenly over apples.

Combine oats, 1 cup flour, brown sugar, baking powder, and baking soda in a large bowl. Add melted butter and mix with a fork until crumbly; sprinkle evenly over apple mixture.

Bake in the preheated oven until top is golden brown and apples are bubbling around the edges, about 45 minutes.

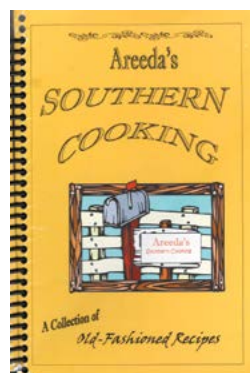
Enjoy!

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).

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

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Thank you so much!**

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Submitted by Jan Alders Alexander of Nacogdoches

CHEESE BLINTZES

Daughter Amanda has become the "owner" of this recipe and these are delicious and do not last long! After freezing separately they can be taken from the cookie sheet and stored in a freezer bag until you are ready to bake.



- 1 large loaf Pepperidge Farm bread
- 1 pound cream cheese, softened
- 1½ cups sugar
- 2 egg yolks
- 4 teaspoons cinnamon
- 2 sticks of butter



Trim crusts from bread and flatten each slice with rolling pin. Combine cream cheese, egg yolks and 1/2 cup sugar; mix until blended. Spread each slice of bread generously with cream cheese mixture. Roll up, place in freezer for a few minutes. Cut each roll into two pieces. Mix 1 cup sugar and cinnamon in bowl. Dip each roll into the melted butter and then into the sugar mixture. Place on lightly greased cookie sheet. Freeze. When ready to use, bake for 10 minutes in a 400° oven.

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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.



PIZZA CRISPS

- 1½ pounds lean ground beef
- 1/2 cup diced pepperoni
- 1 (8-oz.) can pizza sauce
- 1 cup shredded Italian cheese blend
- 2 cups shredded cheddar cheese
- 36 slices sourdough cocktail bread

Heat oven to 350°. Cook ground beef until done and drain; stir in pepperoni and sauce. Heat about 3 minutes. Stir in Italian cheese blend and one cup cheddar cheese. Stir gently to mix and blend. Arrange bread slices on 2 ungreased cookie sheets.



Spread a generous Tablespoon of beef/cheese mixture on each slice. Top each with about 1 teaspoon of additional cheddar cheese. Bake 20 minutes until heated and crisp. Serve warm.

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



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.

TACO SOUP

My sister-in-law makes this stuff and is the hit of Ft. Worth, Texas. She throws all the ingredients into a gigantic crock pot, sling's on the lid and then goes 'bout her ben'niss. It cooks for years and is hotter'n an anvil in a blast furnace. It's easy to make and will fill you up and keep you warm on those cold days when yer sittin' in the deer stand and watin' for yer trophy buck to come prancin' through the clearin'. My brother Dale eats it like it's cake and the rest of us do too. Now my mama wadn't partial to it, not sure why, she liked corn and tomatoes and beans and she'd eat it jus to be nice but she'da been much more happy with a potato chowder recipe.

- 2 lbs round chuck
- 1 large yellow onion, chopped
- 2 (15½-oz) cans whole kernel corn
- 2 (14½-oz) cans chopped tomatoes
- 2 (14½-oz) cans ranch-style beans
- 1 (10-oz) can Rotel tomatoes with chilies
- 1 (1¼-oz) package dry taco seasonin'
- 1 (1-oz) package dry ranch dressin' mix

Brown meat and onions in a large black skillet. Drain well. Into a stock pot, add the meat mixture and the rest of the ingredients includin' the juice from the cans. Simmer 25 minutes or so. This soup freezes very well if Bubba and the boys don't finish it off.



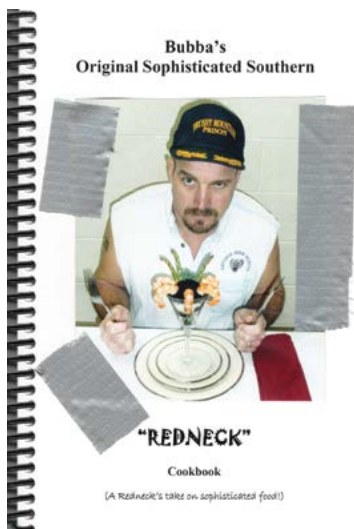
Now what I like to do is put a whole, big mess of shredded cheddar cheese on top and crumble 'bout a sleeve of saltines on top of that. I also like to use a fairly good-sized mixin' bowl instead of a reg'lar soup bowl. You don't have to go back for seconds, they's already right thar in the bowl!

To order books:

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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.

CAROL'S CHICKEN FAJITAS
 Submitted by Carol Garrett,
 mother of band student Aimee Garrett

2 packages boneless chicken breasts, 1/2 cup fresh lime juice (4 limes)
 cut into strips 2 onions, thinly sliced
 1/2 cup Lite Soy Sauce 2 green peppers, thinly sliced
 1/2 cup Wesson Oil Tortillas

Marinate chicken strips in soy sauce, oil, and lime juice for 30 minutes. Add onions and green peppers. Place half of mixture at a time in iron skillet and cook over medium high heat for 4 to 5 minutes. Serve with warm tortillas.



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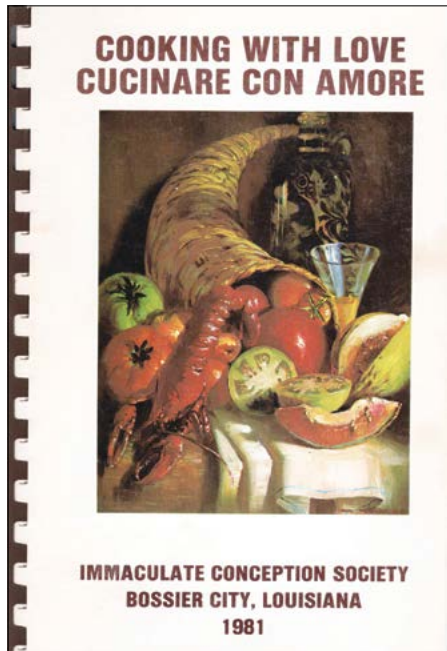
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

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

SALSA CON BRACIOLA
(Mary Pizzo, Chicago, IL)

- 1 thin slice round steak
- 1 large clove garlic, minced
- 5 sprigs fresh parsley, minced
- 4 Tablespoons grated Romano cheese
- 4 teaspoons butter
- Salt and pepper
- 1/3 cup olive oil
- 1 clove garlic
- 1 medium onion, minced
- 5 sprigs fresh parsley, minced
- 1 (6-oz) can tomato sauce
- 2 large cans tomatoes
- Salt and pepper
- 1/4 green pepper, minced
- 1 small piece Romano cheese
- 1 teaspoon dried basil

Lay steak out flat. Cover surface with garlic, parsley, cheese and bits of butter; add salt and pepper. Roll like a jelly roll and tie with white thread. Heat oil in a large pot and add meat and garlic clove. Brown slowly. Add onion and parsley and salt and pepper. Continue to brown. Dilute tomato paste in 4 ounces of water and add to meat. Simmer for 5 minutes. Put tomatoes through blender for 4 seconds and add to meat. Add salt, pepper, green pepper and cheese and bring to boil. Cover and cook over low flame for about 2 hours, until meat is tender. Ten minutes before sauce is done, add basil. Remove thread from Braciola; slice and serve with sauce.

From Silvia Arnold of Lufkin

We had these peanut butter bars at school and they were so good. I looked and looked for this recipe for a while. I ordered every cookbook, recipe cards until I finally found it.

PEANUT BUTTER BARS

- 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup shortening
- 1/2 cup peanut butter
- 1 cup sugar
- 1/4 cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 1 1/3 coconut

Mix flour, salt, baking powder together, set aside.

Cream shortening, sugar, brown sugar in bowl, beat til light and fluffy, using electric mixer at medium speed.

Add eggs one at a time, beating well after each addition. Blend in vanilla.

Stir in dry ingredients into creamed mixture, mixing thoroughly. Stir in coconut. Spread batter into a greased 13 x 9 x 2 pan.

Bake at 350° for about 25 minutes or until top springs back when touched lightly with finger.

Sprinkle powdered sugar on top. Let cool. You can sprinkle peanuts on top if you like.

(I did not add coconut. I dump all ingredients into bowl, except for flour. I mix well. Then I add flour).



PLEASE SEND US YOUR RECIPES!

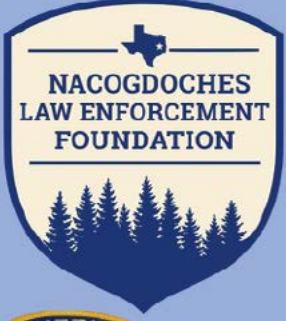
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We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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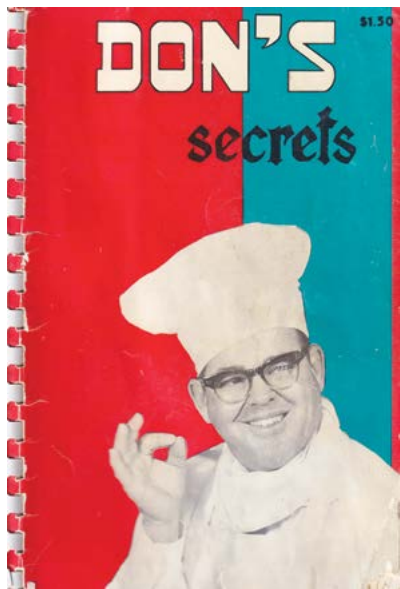
**Submitted by David Stallings -
Around the Town Publisher**

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!



**FILE GUMBO D'ÉCREVISSE
OR
CRAWFISH FILE GUMBO**

- 20 lbs. live crawfish
- 1 cup chopped celery
- 2 cups chopped onions
- 1 gallon warm water
- 1 cup oil
- 1/2 cup green onion tops and parsley, chopped
- 4 cloves garlic, minced
- Salt and Cayenne (red pepper), to taste
- 1 cup flour
- 1/2 cup bell pepper, chopped fine



Scald and peel crawfish. (Put enough water in a heavy pot so that crawfish will be covered with four inches of water. Bring to boil. Drop crawfish into boiling water, and turn heat off immediately. Let crawfish set in hot water for 5 minutes in uncovered pot. Drain off the water. Crawfish are now ready to be peeled and cleaned.

After scalding crawfish, separate tails from head. Inside the crawfish head is a yellow substance, which is the fat. Remove this fat from all of the crawfish heads. Put fat in jar, and save in your refrigerator until ready to use. Set tails and fat aside separately.)

Make roux. (Use 1 1/2 cups of oil, and 1 1/2 cups of flour. Put oil in heavy iron pot over medium heat. When oil is hot, stir flour in gradually. Lower heat. It is very important that you keep STIRRING CONSTANTLY. After all of the flour has been combined with the oil, turn fire down very low and cook until golden brown, STIRRING CONSTANTLY.

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

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

Mix chopped onions, celery, bell pepper and garlic into roux and cook over medium heat until onions are wilted. Add water and fat, stirring until it comes to a boil. Boil slowly in uncovered pot for 1 hour. Season to taste with Cayenne and salt. Then add crawfish tails and cook 20 minutes. Add onion tops and parsley, 2 teaspoons file gumbo when ready to serve. Serve in soup plates with cooked rice Serves 6.

NOTE: File gumbo is made from crushed or powdered leaves of the sassafras tree. It is principally used to season and thicken gumbo.

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From Angela Bradford

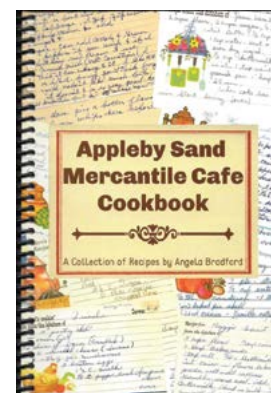
After years of dedicating my life to the bustling world of the restaurant business, I had finally decided to hang up my apron and embrace the quiet life of retirement. However, as I navigated through a challenging period of health issues, I found myself yearning for the clatter of dishes, the chatter of patrons, and the warmth of the kitchen. The cafe wasn't just a part of my career; it was a part of me. As I began to recover, the thought of returning to Appleby Sand Cafe filled me with a renewed sense of purpose and excitement. I missed the aroma of fresh coffee in the morning and the satisfaction of serving a well-loved dish. My journey back to the cafe has been a gradual one, with my health and well-being guiding the pace. It's been heartwarming to see the community rally around us, showing their support on our Facebook page and filling the cafe with friendly faces when we opened our doors for limited hours. Now, as I continue to heal, we're delighted to welcome patrons on Thursdays and Fridays for lunch between 11 a.m. and 2 p.m., and on select Friday evenings. Each day back in the cafe is a reminder of the joy and connection that food can bring. For updates on our hours and special events, I invite everyone to stay connected through the Appleby Sand Cafe's Facebook page. It's a testament to the strength of community and the enduring love for a place that feels like home, not just to me, but to all who walk through its doors.



ENCHILADAS

- 10 corn tortillas
- 1 Tablespoon vegetable oil
- 1 onion, chopped
- 1 teaspoon garlic powder
- 1 (4-oz) can green chilies, chopped
- 1 pound cooked shredded chicken or cooked ground beef
- 1 (10-oz) can enchilada sauce
- 1 cup cheddar cheese, shredded

Preheat oven to 375° F. Sauté onion and garlic in a large oiled skillet over medium heat, about 5 minutes. Add chilies, meat and 3/4 can of enchilada sauce; cook 2 minutes. Fold in cheese. Remove from heat. Fill each tortilla with 1/2 cup of chicken mixture and roll up. Place seam side down in a greased baking pan. (Tip: Dip each tortilla in warm water, shake off excess before filling with ingredients.) Cover with remaining enchilada sauce and sprinkle with cheese. Bake at 375° F for 10 minutes. Broil for 5 minutes and serve hot.



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

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SFA Lumberjacks

DATE	OPPONENT	TIME
AUGUST 31	North American Univ.	7:00 PM
SEPTEMBER 7	@Univ. of North Texas	6:30 PM
SEPTEMBER 14	@McNeese State Univ.	7:00 PM
SEPTEMBER 21	Univ. of Northern Colo.	7:00 PM
SEPTEMBER 28	OPEN	---
OCTOBER 5	Northwestern St. Univ.	7:00 PM
OCTOBER 12	@Lamar Univ.	3:00 PM
OCTOBER 19	@Southeastern La. Univ.	4:00 PM
OCTOBER 26	Houston Christian Univ.	6:00 PM
NOVEMBER 2	@Nicholls State Univ.	3:00 PM
NOVEMBER 9	@Texas A&M-Commerce	3:30 PM
NOVEMBER 16	Univ. of the Incarnate Word	2:00 PM
NOVEMBER 23	Abilene Christian Univ.	2:00 PM

Nacogdoches Dragons

DATE	OPPONENT	TIME
AUGUST 30	Palestine	7:30 PM
SEPTEMBER 6	@Lufkin	7:30 PM
SEPTEMBER 13	Livingston	7:30 PM
SEPTEMBER 20	@Bryan-Rudder	7:30 PM
SEPTEMBER 27	@Jacksonville*	7:30 PM
OCTOBER 11	Hallsville*	7:30 PM
OCTOBER 18	@Whitehouse*	7:30 PM
OCTOBER 25	Marshall*	7:30 PM
NOVEMBER 1	@Mt. Pleasant*	7:30 PM
NOVEMBER 8	Texas High*	7:30 PM

*District

Cushing Bearkats

DATE	OPPONENT	TIME
AUGUST 15	Frankston-SCRIMMAGE	6:00 PM
AUGUST 22	@Hemphill-SCRIMMAGE	6:00 PM
AUGUST 30	@Colmesneil	7:00 PM
SEPTEMBER 6	@Deweyville	7:00 PM
SEPTEMBER 13	Union Grove	7:00 PM
SEPTEMBER 20	Evadale**	7:00 PM
SEPTEMBER 27	Alto*	7:00 PM
OCTOBER 4	@Mt. Enterprise*	7:00 PM
OCTOBER 11	Bye	Bye
OCTOBER 18	Grapeland*	7:00 PM
OCTOBER 25	@Tenaha*	7:00 PM
NOVEMBER 1	Lovelady*	7:00 PM
NOVEMBER 8	@Overton*	7:00 PM

*District **Homecoming

Garrison Bulldogs

DATE	OPPONENT	TIME
AUGUST 30	@Waskom	7:00 PM
SEPTEMBER 6	Arp	7:30 PM
SEPTEMBER 13	Anahuac	TBA
SEPTEMBER 20	@Lovelady	7:30 PM
OCTOBER 4	North Webster (LA)	7:00 PM
OCTOBER 11	@Shelbyville*	7:30 PM
OCTOBER 18	@San Augustine*	7:30 PM
OCTOBER 25	Hemphill*	7:30 PM
NOVEMBER 1	@Timpson*	7:30 PM
NOVEMBER 8	@Joaquin*	7:30 PM

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Labor Day Grilling

Greek Chicken

This Greek chicken recipe is great for summer grilling season! Serve it with sliced tomatoes, feta cheese, and garlic bread.

Ingredients:

½ cup olive oil
2 lemons, juiced
3 cloves garlic, chopped
1 Tablespoon chopped fresh rosemary
1 Tablespoon chopped fresh thyme
1 Tablespoon chopped fresh oregano
1 (4 pound) chicken, cut into pieces

Instructions:

Mix olive oil, lemon juice, garlic, rosemary, thyme, and oregano in a glass dish. Place chicken pieces in the mixture; cover and marinate in the refrigerator for 2 to 3 hours.

Preheat an outdoor grill for high heat and lightly oil the grate.

Place chicken on the grill, and discard the marinade. Cook until chicken is no longer pink at the bone and the juices run clear, about 15 minutes per side (smaller pieces will not take as long). An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).



Photo by FabEveryday

Grilled Corn on the Cob

Grilled corn on the cob with butter, salt, and a little pepper cooked in foil will be perfectly tender and sweet. Easy to prep and perfect for every summer barbecue.

Ingredients:

6 ears corn
6 Tablespoons butter, softened
Salt and ground black pepper to taste

Instructions:

Preheat an outdoor grill for high heat and lightly oil grate.
Peel back corn husks and remove silk.

Place 1 Tablespoon butter, salt and pepper on each piece of corn. Close husks.

Wrap each ear of corn tightly in aluminum foil.
Cook on the preheated grill, turning occasionally, until tender, about 30 minutes. Serve hot and enjoy!



Photo by DotDash Meredith Food Studios

Chicken Kabobs

These chicken kabobs don't take long on the grill and no marinating is required! The skewers are simply basted with BBQ sauce while they cook on the grill.

Ingredients:

Cooking spray
4 skinless, boneless chicken breast halves - cubed
1 large green bell pepper, cut into 2 inch pieces
1 onion, cut into wedges
1 large red bell pepper, cut into 2-inch pieces
Skewers
1 cup barbecue sauce

Instructions:

Preheat an outdoor grill for high heat and lightly oil the grate.

Thread chicken, green bell pepper, onion, and red bell pepper pieces onto skewers alternately.

Cook skewers on the preheated grill, turning and brushing frequently with barbecue sauce, until chicken is no longer pink in the center and the juices run clear, about 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



Grilled Soy-Sesame Asparagus

This asparagus pairs especially well with Asian types of grilled foods, such as kebabs or satays.

Ingredients:

1 Tablespoon toasted sesame oil
1 Tablespoon soy sauce
3 cloves garlic, minced
1 teaspoon brown sugar
1½ pounds fresh asparagus, trimmed
2 Tablespoons toasted sesame seeds

Instructions:

Preheat grill for high heat.

In a bowl, mix sesame oil, soy sauce, garlic, and brown sugar. Place asparagus in the bowl, and toss to coat.

Lightly oil a fine-mesh grill grate. Place asparagus on grate, and cook 8 minutes, until tender but firm. Garnish with sesame seeds to serve.



Grilled Bacon Jalapeño Wraps

Delicious grilled jalapeño peppers stuffed with cream cheese. Easy to make on the grill!

Ingredients:

1 (8 ounce) package cream cheese
6 fresh jalapeño peppers, halved lengthwise and seeded
12 slices bacon
12 toothpicks, soaked in water (Optional)

Instructions:

Preheat an outdoor grill for high heat and lightly oil the grate.

Spread cream cheese in each jalapeño half; wrap with bacon. Secure with a toothpick if needed.

Cook on the preheated grill until bacon is crispy, turning often, about 10 minutes.



Photo by Noel Caenio

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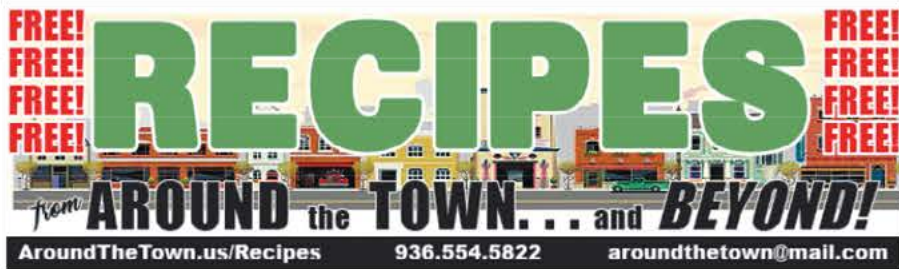
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