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April 2025

April Fools’ Day Recipes That Will Have You Scratching Your Head

BABY BACK RIBS POUND CAKE

These baby back ribs are made of pound cake! It is a cake carved into that distinctive rib shape, then covered the halves with chocolate frosting and a sweet glaze. The finishing touch: candy-coated cookie sticks for bones. The result is sticky, messy and delicious—just like the real thing!

Ingredients:

- 3 1-ounce packs chocolate cookie sticks (such as Oreo Cookie Sticks ‘N Creme Dip)
- 1 cup white candy melts
- 1 16-ounce frozen pound cake, thawed
- 1 16-ounce container milk chocolate frosting
- 2 Tablespoons vodka or vanilla extract
- Black gel food coloring
- 1/2 cup seedless raspberry jam
- 4 teaspoons unsweetened cocoa powder
- Yellow, green and red liquid food coloring

Directions:

Use a small serrated knife to separate the cookie sticks if they’re attached; you will need 14 cookie sticks.

Microwave the candy melts until melted. Dip the cookie sticks into the candy to coat, letting some but not all of the candy drip off. Set on a parchment-lined baking sheet and refrigerate until set, 5 minutes.

Cut the pound cake in half horizontally using a long serrated knife to make 2 flat, even slices (each half will become a rack of ribs). Arrange both halves cut-side down.

Score the top of both pound cake halves crosswise about every 1½ inches,



Photo by Antonis Achilleos

APRIL FOOLS’ CRAB CAKES: FRIED ICE CREAM

Cut into these delicious-looking “crab cakes” and instead of jumbo lump, you’ll find vanilla ice cream. The sweet crispy crust is made from bread and shredded coconut. Serve them with a side of pistachio-white chocolate “tartar” sauce.

Directions:

Looks like: Crab Cakes

Cut two individual-size 4-ounce cartons of vanilla ice cream in half crosswise to make 4 disks; freeze 30 minutes. Pulse 2 cups white bread cubes and 2 cups shredded coconut in a food processor, then spread on a plate. Remove the cartons and press the ice cream into the crumb mixture, covering all sides (reserve the remaining crumbs). Freeze until hard, 1 hour. Meanwhile, make the “tartar sauce” (below). Dip the disks in 3 beaten eggs, then press in the reserved crumbs and freeze at least 1 more hour. Heat 3 inches of vegetable oil to 350 degrees F in a deep skillet and fry the ice cream until golden, 2 to 3 minutes. Drain on paper towels, then eat immediately.

For the April Fool’s Tartar Sauce: Pistachio-White Chocolate Sauce:

Looks like: Tartar Sauce

Microwave 1/4 cup heavy cream, 4 ounces chopped white chocolate, 2 Tablespoons butter, 2 Tablespoons rum, the grated zest of 1/2 lime and 1/2 orange, and 2 Tablespoons chopped pistachios at 50 percent power, 1 minute. Whisk until creamy, then let cool.



Photo by Levi Brown

POUND CAKE - page 2

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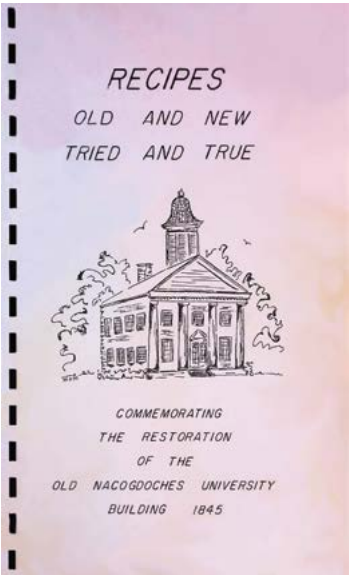
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From *Recipes Old and New Tried and True*



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.”

CORN BREAD
(Ruby Partin, Etoile, Texas))
and
DROP BISCUITS
(Mrs. Sam Stripling, Jr.)

Corn Bread

1 Cup meal 1/2 Cup flour
1 tsp baking powder 1/2 tsp soda
1 tsp salt 2 tbsps sugar
2 tbsps shortening (melted) 1 Cup buttermilk
1 egg

Put flour, meal, baking powder, soda, salt, sugar in sifter and sift all together into pan. Add milk and stir well. Add egg and shortening and beat well. Pour into hot greased skillet and bake in hot oven. Have all measurements level.

*Ruby Partin
Etoile, Texas*

Drop Biscuits

1 Cup flour, 1/2 tsp salt, 2 tbsps of baking powder, 2 tbsps shortening
1/2 Cup milk.

Sift flour with salt and baking powder; cut in shortening until mixture resembles coarse crumbs. Add milk and beat until well mixed. Drop from teaspoon onto greased cookie sheet. Bake in hot oven. 450° 12 to 15 minutes. This makes a very crusty biscuit.

Mrs. Sam Stripling Jr.

- 122 -

POUND CAKE

making 6 cuts. Following the scored lines, cut out 1/4-inch-wide V-shaped notches to form the shape of each rib rack.

Transfer the cakes to another lined baking sheet. Cover with the chocolate frosting, building up the “rib meat” with extra frosting. Freeze until firm, 20 to 30 minutes.

Brush the frosting with 2 teaspoons vodka or vanilla to smooth it out. Mix 1 teaspoon vodka or vanilla with a dot of black gel food coloring. Using a small brush, paint char marks on the frosting.

Stir together the jam, 1 teaspoon cocoa powder and food coloring (5 drops of yellow, 2 drops of green, 1 drop of red). Brush on the cakes crosswise, lightly blending in the edges of the black patches. Reserve any remaining glaze.

To finish the “bones,” trim off the ends of the dipped cookie sticks with a serrated knife, then cut each in half to make 28 pieces, about 1/2 to 3/4 inch long. Insert the “bones” into the sides of the cake to align with each “rib.”

Stir together the remaining 1 Tablespoon vodka or vanilla and 3 teaspoons cocoa powder with 2 drops of yellow food coloring. Lightly brush on the “bones.” Refrigerate the cakes until set, at least 30 minutes. Serve with the reserved glaze.

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Distribution - Todd Stallings - 936.569.4393

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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!



ALL AMERICAN CREAM CHEESE CORN

INGREDIENTS:

- 1 10-oz. package frozen whole kernel corn
- 1/2 teaspoon onion salt
- 1/4 cup milk
- 1 Tablespoon butter or margarine
- 3 oz. cream cheese

DIRECTIONS:

Combine corn, onion salt, milk, butter or margarine and cream cheese in a covered saucepan. Start cooking on High burner till vegetable steams, then turn heat to Low and continue cooking about 15 minutes.

GREEN CHILE CHICKEN ENCHILADA CASSEROLE

- 1 Tablespoon oil, or to taste
- 1/2 cup chopped hot green chile peppers
- 1/2 cup chopped white onion
- 1/2 cup chopped bell pepper
- 1/2 cup frozen corn
- 1/2 cup drained canned black beans
- 3 cloves garlic, minced
- 1 1/4 cups cooked shredded chicken breast
- 1 (28 ounce) can Hatch green chile enchilada sauce, divided
- Fresh cracked black pepper to taste
- 11 (6 inch) corn tortillas, cut into quarters, divided
- 2 Tablespoons sour cream, divided
- 1/3 cup New Mexican hot green chile salsa
- 1 1/2 cups shredded Mexican cheese blend, divided

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium-high heat; sauté green chile peppers, onion, bell pepper, corn, black beans, and garlic until onion and bell pepper are tender, 5 to 7 minutes. Remove skillet from heat.

Stir chicken, 1/2 cup enchilada sauce, and black pepper into vegetable mixture.

Spread 1/4 cup enchilada sauce in the bottom of an 11x17-inch casserole dish.

Lightly coat 1 side of 18 tortilla quarters with sour cream and arrange, sour cream-side up, in the casserole dish. Spread 1/2 of the chicken mixture over tortilla layer.

Stir green chile salsa into the remaining chicken mixture.

Sprinkle 1/2 cup Mexican cheese blend over chicken mixture layer in the casserole dish; top with 10 tortilla quarters. Pour 1/4 cup enchilada sauce over tortilla layer and cover with chicken-salsa mixture; add 1/2 cup Mexican cheese blend.

Lightly coat 14 tortilla quarters with sour cream and arrange, sour cream-side down, over the cheese layer. Spread 1 cup enchilada sauce over tortillas and top with remaining cheese.

Bake in the preheated oven until cooked through and cheese is bubbling, 20 to 25 minutes.



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

by Areeda Schneider-Stampley



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OLD FASHIONED CARROT CAKE

Grate 3 cups raw carrots.

Combine and blend in mixer:

- 2 cups sugar
- 4 eggs
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1½ cups salad oil
- 2 Tablespoons vanilla
- 3 teaspoons cinnamon
- 2 cups all-purpose flour



Add grated carrots to batter.
Bake in oblong pan or two round cake layer pans for 45 minutes at 350°.

Carrot Cake icing:

- Large pkg. of cream cheese, softened
- 1 box powdered sugar
- 1 can crushed pineapple, drained
- 1 cup nuts

Cream softened cheese and sugar together. Add pineapple and nuts. Spread on sheet cake while warm, or between *cooled* layers of cake.

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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 ome memories or maybe you’ll see one of your own recipes some day.

CRESCENT BURGERS

Submitted by Pat Elbel,
for band student Jennifer Elbel

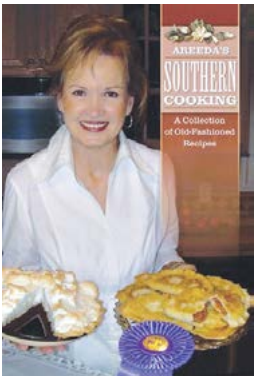
- | | |
|---|---|
| 1 pound hamburger meat | 6 slices American cheese |
| Salt and pepper, to taste | 1 package Pillsbury Crescent Roll Dough |
| Onion, green pepper, mushrooms (Optional) | |

Brown hamburger meat in frying pan along with, if desired, onion, green pepper and mushrooms. Salt and pepper to taste. Drain off grease and melt cheese on top. With a rolling pin, roll out each triangle of crescent roll dough and fill with hamburger/cheese mixture. Fold each end of triangle over and press edges closed. It should look like a tart. Place on cookie sheet. Bake at 400° 10-15 minutes or until dough is brown. Yields 8 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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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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Submitted by Jan Alders Alexander of Nacogdoches

Love, love, love this soup in the winter. I have used heart shaped pasta for a really “hearty” soup. Great for taking to sick friends!



HEARTY CHICKEN NOODLE SOUP

INGREDIENTS:

1 cup chopped onions	1 clove garlic
1 cup chopped celery	1½ teaspoons thyme
1 cup chopped carrots	1/2 teaspoon salt
2 chicken breasts skinned (not boneless)	1 teaspoon pepper
5 cups good quality chicken stock	1 Tablespoon lemon juice
5 cups water	3 cups noodles
	Chopped parsley

INSTRUCTIONS:

Put all ingredients except noodles and parsley into large soup pot. Bring to boil and then cover on simmer for 45 minutes, stirring occasionally. Remove chicken, cool and remove bones, then roughly chop chicken. Bring soup to boil and add noodles and simmer for 10-12 minutes until noodles are perfect. Add chicken and parsley.

GRANDMA’S BANANA BREAD

Ingredients:

- 3 cups sugar
- 1 cup margarine, softened
- 1 teaspoon vanilla extract
- 4 eggs
- 3½ cups all-purpose flour
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 1 cup buttermilk
- 6 very ripe bananas, mashed

Directions:

Preheat oven to 325 degrees F. Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the sugar and margarine until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla.

In a large bowl, sift together flour, baking soda and salt. Blend this mixture into the egg mixture, alternately with the buttermilk; stir just to combine. Fold in the mashed bananas; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean, about 60 minutes.




Photo by Hanny Manny

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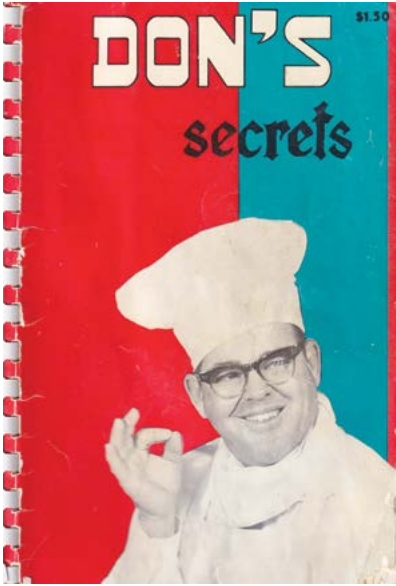
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Submitted by David Stallings - Around the Town Publisher

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!




CRABMEAT A LA LANDRY



- 1 cup onions, chopped fine
- 1/3 cup celery, chopped fine
- Pinch of sage
- Pinch of thyme
- 1/4 pound butter or oleo
- 2 cups cornflakes
- 1 can evaporated milk (13 oz.)
- 1 pound white crabmeat
- 1 cup Ritz Crackers, crumbled
- 1 Tablespoon flour

Sauté onions and celery in oleo or butter until onions are wilted. Add sage, thyme, nutmeg, evaporated milk and flour. Toast the cornflakes and crumble; then mix with the above crabmeat. Mix well. Put into individual ramekins or casseroles. Sprinkle crumbled Ritz crackers. Add a pat of butter and bake for 20 minutes to 25 minutes at 375°. Serves 6.



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 Sophiscated 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.



THE BASIC NEW YORK-STYLE CHEESECAKE

This is the standard cheesecake that you can order in any restaurant that advertises New York-Style. It’s dense, thick and gummy. Well, that’s the way I describe it. It’s the kind of thang that sticks to the roof of yer mouth, not unpleasant but certainly takes somethin’ to wash it all down. It’s not the style of cheesecake that I am famous for which is a more creamy and smooth version. Now then, some folks like the New York style and so do I, if I’m eatin’ cheesecake which I don’t very often because, though I’m good at makin’ ‘em, they’s not my choice of sweets for dessert.

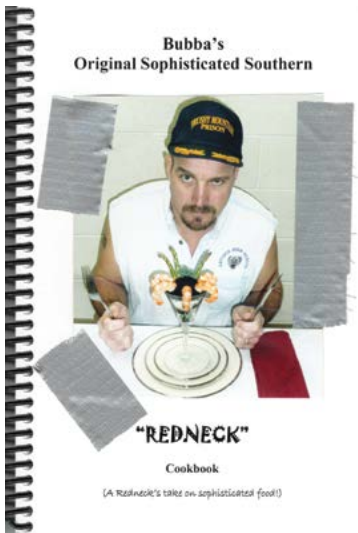
- Standard crust
- 1½ cups granulated sugar
 - 4 (8-oz.) packages Philadelphia cream cheese
 - 2 teaspoons vanilla
 - 1 cup sour cream
 - 2 Tablespoons all-purpose flour
 - 1/8 teaspoon salt
 - 4 eggs

Preheat oven to 350°. Prepare crust and set aside. Cream sugar and cheese in mixer. Add vanilla, sour cream, heavy cream and salt. Add eggs one at a time, beatin’ well after each one. Pour into crust. Set spring-form pan on a large sheet of aluminum foil and bring sides up and crimp. Set pan in a water bath, allowin’ water to go up one inch around the sides. Bake for 70-75 minutes. Remove from oven and bath. Let to come to room temperature before chillin’ at least 6 hours.



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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.



DIRTY RICE

- 1 small box uncooked rice
- 1 lb. ground beef
- 1/2 link smoked sausage
- 1 chopped onion
- 2 green onions, chopped
- 1 green pepper, chopped
- 1 jalapeño pepper, sliced thin (remove seeds for less heat)
- 2 slices cooked and crumbled bacon
- 1 can Ro-Tel tomatoes
- 1/4 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper

Cook rice and set aside. Sauté onion and jalapeño. Add ground beef and cook until brown; drain. Cook sausage and drain, then slice very thin. Add seasonings. In a large bowl, mix rice, beef, sausage, green pepper, green onions



and all other ingredients. 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.

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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.



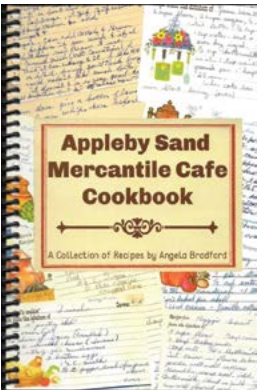
DUTCH OVEN POT ROAST

- | | |
|---------------------------|--------------------------------------|
| 4-5 pound Shoulder Roast | 1 onion, chopped |
| Salt | 3-4 large carrots, peeled and sliced |
| Pepper | 5-7 small potatoes, halved |
| Garlic powder | 3-4 cups water |
| 2-3 Tablespoons olive oil | 1 bay leaf |

Season roast generously with salt, pepper and garlic powder. Coat the bottom of the Dutch oven with olive oil and bring to a medium-high heat. Brown roast on all sides, then reduce heat to medium. Add water and bay leaf. Cover and let simmer for 1 hour on a medium-high heat. Add vegetables and cover. Season with salt and pepper to taste. Cook for 20 minutes or until vegetables are cooked through. Remove meat and slice, remove bay leaf and serve with vegetables.



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





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LIVE MUSIC FRIDAY & SATURDAY NIGHTS!

Steak Night Thursday

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STUFFED ARTICHOKE

Directions:

Mix 3 cups breadcrumbs, 3 grated garlic cloves, 1¼ teaspoons salt, 1/2 teaspoon pepper and 1 cup each grated parmesan, pecorino, chopped parsley and olive oil in a bowl. Trim 4 large artichokes (see **Note**), removing the stems. Separate the leaves; stuff the crumb mixture between each. Stand upright in a steamer basket over simmering water, cover and steam over medium-low heat, adding more water as needed, until tender, about 1 hour, 20 minutes. Drizzle with olive oil and some of the cooking liquid.




Photo by Kang Kim

Note:

How to Trim an Artichoke: 1. Fill a large bowl with cold water; squeeze the juice of 1 lemon and drop in the lemon halves. Working with one artichoke at a time, saw about 1 inch off the top using a serrated knife. 2. Snap off the tough, dry leaves around the stem (about 2 layers of leaves). 3. Use kitchen shears to trim 1/4 to 1/2 inch off the thorny leaf tips. 4. Peel the stem with a paring knife or cut off the stem completely if you want the artichoke to sit flat. Rub the cut parts with a lemon half, then keep the artichoke in the lemon water while you trim the rest.

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COOKING WITH LOVE

CUCINARE CON AMORE

IMMACULATE CONCEPTION SOCIETY

BOSSIER CITY, LOUISIANA

1981

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

The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s.

Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea.

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

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

RAVIOLI

(Mary Pizzo, Chicago, Illinois)

Meat Filling:

2 lb. ground round steak

1 large onion

2 boxes frozen chopped spinach (drain)

2 eggs

Salt and pepper, to taste

Cheese Filling:

1½ lb. Ricotta cheese

3 eggs, lightly beaten

1/2 cup fresh parsley, minced

1/2 cup grated Romano cheese

Salt and pepper, to taste

Dough:

4 cups flour

1 Tablespoon olive oil

1/2 teaspoon salt

2 eggs

Sift flour and salt on a board and make a well. Add other ingredients for dough and mix well. Knead dough until smooth and elastic, adding a little water to achieve the right texture. Cover and let stand for about 10 minutes. Divide dough in half and roll on lightly floured board until very thin.

Cream Ricotta cheese in bowl; add remaining filling ingredients. Blend well. Drop filling by the teaspoon 2 inches apart in a line across the pastry sheet, about 2 inches from the top of the sheet. Fold sheet over the filling and cut filled row away from the rest of the sheet. Cut in between filled mounds and seal edges by lightly pressing with a fork tine. Repeat this process until all the dough is used up. Place in large, deep pot, holding 8 quarts of boiling, salted water. Cook for about 15 minutes, or until done.

Remove ravioli with perforated spoon; place with tomato sauce and serve. Makes enough for 6.

SALAMI-MOZZARELLA CALZONE

Ingredients:

2 large eggs

1/4 cup chopped fresh parsley

1 teaspoon grated lemon zest

1/4 pound shredded reduced-fat mozzarella cheese

Extra-virgin olive oil, for brushing

1 13.8-ounce tube refrigerated pizza dough

1/4 pound deli-sliced salami, cut into thin strips

1½ cups giardiniera (pickled mixed vegetables), drained

1/4 pound sliced provolone cheese

Directions:

Place a baking sheet upside down in the oven and preheat to 400 degrees F. Beat the eggs, parsley and lemon zest in a small bowl. Pour half of the egg mixture into a medium bowl and stir in the mozzarella. Reserve the remaining egg mixture for brushing on the crust.

Turn another baking sheet upside down; line with parchment paper and brush with olive oil. Unroll the dough on the parchment paper and pat into a 9-by-12-inch rectangle. Spread the mozzarella mixture over one half of the dough, leaving a 1-inch border along the edge. Top with the salami, followed by the pickled vegetables and provolone. Fold the other half of the dough over to cover the filling. Crimp and roll the edges to seal, then pierce the top of the dough in a few places with a knife.

Slide the calzone with the parchment paper onto the hot baking sheet; bake 15 minutes. Remove from the oven and brush with the remaining egg mixture, then continue to bake until the crust is golden, 5 to 10 more minutes. Let rest 5 minutes, then cut into wedges.

Photo by Antonis Achilleos

The Barbecue Pit

Everything barbecue; from grilling to sauces, recipes to grills and smokers, rubs to meats and veggies.

April Burger Madness

Taco Burgers

Taco burgers are a flavorful way to enjoy a classic burger with a Mexican twist. Have fun experimenting with different toppings and variations to make this recipe your own.

Ingredients:

- 1 cup finely crushed corn chips
- 1 envelope taco seasoning
- 1 Tablespoon dried minced onion
- 1 large egg, lightly beaten
- 1½ pounds ground beef
- 6 slices cheddar cheese
- Sandwich buns, split
- Lettuce leaves
- Tomato slices
- Salsa, optional

Instructions:

In a large bowl, combine the corn chips, taco seasoning, onion and egg. Crumble beef over mixture and mix lightly but thoroughly. Shape into 6 patties. Grill, covered, over medium heat (or broil 4 in. from the heat) for 7-8 minutes on each side or until a thermometer reads 160°. Top each burger with a cheese slice; heat just until cheese begins to melt. Serve on buns with lettuce, tomato and, if desired, salsa.



Photo by Kristina Vänni

Nutrition Facts

1 burger: 418 calories, 24g fat (11g saturated fat), 135mg cholesterol, 903mg sodium, 20g carbohydrate (0 sugars, 1g fiber), 29g protein.

Bacon Cheeseburgers

Here's a foolproof bacon cheeseburger recipe that makes big, juicy, flavorful burgers with all the best toppings—crisp bacon, sharp cheddar, and fresh tomato and lettuce.

Ingredients:

- 2 Tablespoons finely chopped onion
- 2 Tablespoons ketchup
- 1 garlic clove, minced
- 1 teaspoon sugar
- 1 teaspoon Worcestershire sauce
- 1 teaspoon steak sauce
- 1/4 teaspoon cider vinegar
- 1 pound ground beef
- 4 slices sharp cheddar cheese
- 4 hamburger buns, split and toasted
- 8 cooked bacon strips
- Optional toppings: lettuce leaves and tomato, onion and pickle slices

Instructions:

In a large bowl, combine the first seven ingredients. Crumble beef over mixture and mix well. Shape into four patties. Grill burgers, covered, over medium heat or broil 3 inches from the heat for 4-7 minutes on each side or until a thermometer reads 160° and juices run clear. Top with cheese. Grill 1 minute longer or until cheese is melted. Serve on buns with bacon and toppings of your choice.



Photo by Taste of Home

Nutrition Facts

1 serving: 472 calories, 25g fat (10g saturated fat), 98mg cholesterol, 947mg sodium, 27g carbohydrate (7g sugars, 1g fiber), 33g protein.

Jalapeño Swiss Burgers

Use the mellow flavor of Swiss cheese to cut the heat of the jalapeños.

Ingredients:

- 2 pounds ground beef
- 4 slices Swiss cheese
- 1 small onion, finely chopped
- 2 to 3 pickled jalapeño peppers, seeded and finely chopped
- 4 hamburger buns, split and toasted
- Optional: Lettuce leaves and ketchup

Instructions:

Shape beef into 8 thin patties. Top 4 patties with cheese, onion and jalapeños. Top with remaining patties; press edges firmly to seal. Grill, covered, over medium heat or broil 4 inches from the heat until a thermometer reads 160° and juices run clear, 8-9 minutes on each side. Serve on buns. If desired, serve with lettuce and ketchup.



Photo by Taste of Home

Nutrition Facts

1 burger: 665 calories, 37g fat (16g saturated fat), 175mg cholesterol, 423mg sodium, 24g carbohydrate (5g sugars, 2g fiber), 55g protein.

Feta-Dill Chicken Burgers

Ingredients:

- 1 large egg, lightly beaten
- 1 large shallot, minced
- 2 Tablespoons crushed Ritz crackers
- 2 Tablespoons minced fresh dill
- 3 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound ground chicken
- 1/2 cup finely crumbled feta cheese
- 2 Tablespoons canola oil
- 4 hamburger buns, split
- Optional: Refrigerated tzatziki sauce and sliced tomato



Photo by Taste of Home

Instructions:

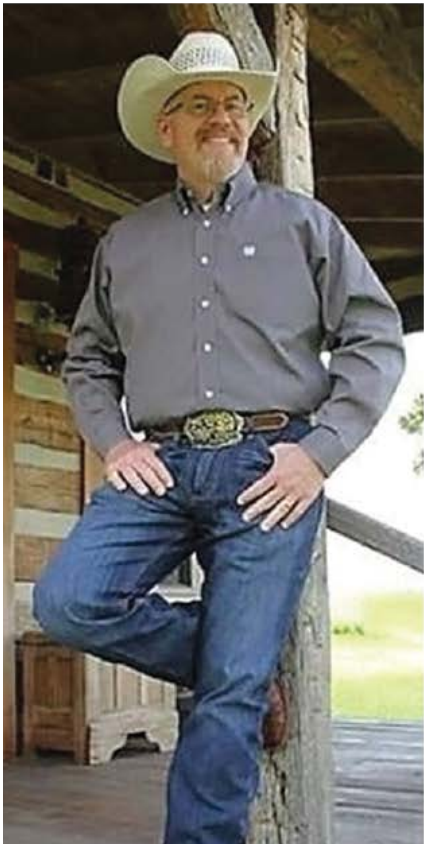
Combine first 7 ingredients. Add chicken; mix lightly but thoroughly. Gently stir in cheese. Shape into four 1/2-in.-thick patties (mixture will be soft). Brush patties with oil. Grill, covered, over medium heat until a thermometer reads 165°, 5-6 minutes per side. Serve on buns. If desired, top with tzatziki sauce and sliced tomato.

Tzatziki sauce:

A popular Greek dip or sauce made primarily from strained yogurt (or Greek yogurt), grated cucumber, garlic and fresh herbs like dill or mint.

Nutrition Facts

1 burger: 414 calories, 22g fat (5g saturated fat), 129mg cholesterol, 608mg sodium, 27g carbohydrate (4g sugars, 2g fiber), 27g protein.



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Friday – May 2nd, 2025

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
6:00 pm – Fellowship Dinner
7:00 pm – Worship Service with Larry McFadden

Saturday – May 3rd, 2025

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
10:00 am – Fellowship Breakfast and Teaching with Larry McFadden
12:00 pm – Fellowship Meal
1:00 pm – Worship Service with Larry McFadden

Sunday – May 4th, 2025

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
10:00 am – Bible Study with Tim Rule
10:55 am – Worship Service with Robert Horn

Chireno Baptist Church – 141 New Camp Rd. – Chireno, TX 75937
10:00 am – Bible Study with Dr. Jerry Hopkins
11:00 am – Worship Service with Larry McFadden

Highways and Hedges Baptist Mission – Garrison, TX 75946
2:00 pm – Worship Service with Dr. Gerald Edwards

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
7:00 pm – Worship Service with Larry McFadden

Monday – May 5th, 2025

First Baptist Church – 185 Colquitt St – Waskom, TX 75692
6:30 pm – Fellowship Meal
7:00 pm – Worship Service with Larry McFadden

Tuesday – May 6th, 2025

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
6:00 pm – Prayer Meeting
7:00 pm – Worship Service with Larry McFadden

Wednesday – May 7th, 2025

Clever Creek Baptist Church – 199 CR 1042 and FM 417 West – Center, TX 75935
7:00 pm – Worship Service with Larry McFadden

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