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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



May 2023

Jeff Lengl of Nacogdoches Is This Month's Recipe Winner

Thanks again for the delicious recipes sent in last month. Again, it was a tough choice, but we could not stop eating the peanut brittle sent in by Jeff Lengl of Nacogdoches. An easy recipe cooked entirely in the microwave. Try it and enjoy!

PEANUT BRITTLE

- 1 cup sugar
- 1/2 cup Karo Syrup
- 1 cup raw peanuts
- 1 Tablespoon butter
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Combine sugar and Karo in glass bowl, microwave (1100W) on high for 3 minutes. Take out and stir in peanuts with wooden spoon. Cook on high for 3:45 minutes. Take out and quickly stir in butter and vanilla, then stir in baking soda. Quickly pour out onto greased pizza pan.



Try This Grilled Marinated Chicken Breast Recipe for May!

Not your usual dried out or rubbery chicken breasts, these are soaked in a super-quick, delicious marinade. This easy, simple marinade uses balsamic, olive oil, brown sugar, garlic and dried herbs to give the chicken heaps of flavor, and keep it juicy while cooking.

BEST GRILLED CHICKEN BREAST

- 1/4 cup balsamic vinegar
- 3 Tablespoons extra-virgin olive oil
- 2 Tablespoons brown sugar
- 3 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 4 chicken breasts
- Kosher salt
- Freshly ground black pepper
- Freshly chopped parsley, for garnish



In a medium bowl, whisk together balsamic vinegar, olive oil, brown sugar, garlic, and dried herbs, and season generously with salt and pepper. Reserve 1/4 cup.

Add chicken to the bowl and toss to combine. Let marinate at least 20 minutes and up to overnight.

Preheat grill to medium high. Add chicken and grill, basting with reserved marinade, until cooked through, 6 minutes per side.

Garnish with parsley before serving.

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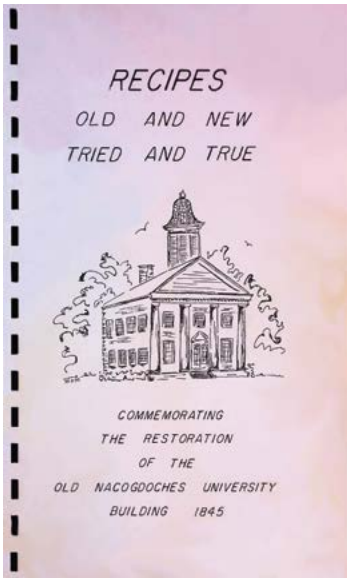
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From Recipes Old and New Tried and True



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."

PORK SAUSAGE

(Stephen BN. Tucker, M.D.)

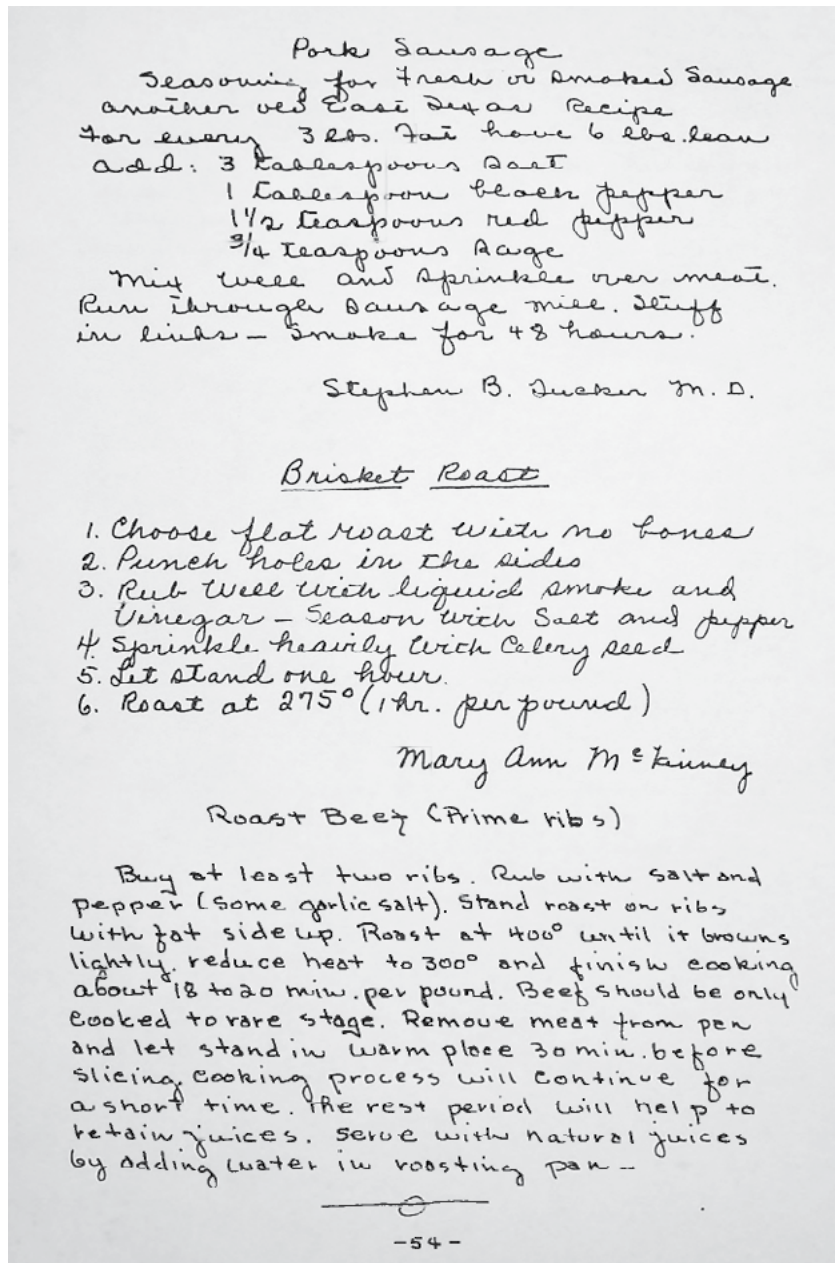
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BRISKET ROAST

(Mary Ann McKinney)

and

ROAST BEEF (PRIME RIBS)



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CONTEST RULES

To be considered, recipes cannot be copied from a cookbook or publication. They cannot be an attachment or a scanned copy of a handwritten or typed recipe. They must be typed out in the body of an email message. Only one recipe per month per person will be permitted for consideration. If you wish to submit more than one recipe, please designate which recipe is for the judging. Recipes will be published as space allows for them. Once available space is filled, any additional recipes will be held over until the next month. Email recipes to AroundTheTown@mail.com no later than the 20th of each month preceding publication on the 1st.



DISCLAIMER

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!



TWENTY-FOUR HOUR VEGETABLE SALAD

- 1/2 large or 1 small head lettuce, shredded
- Put in casserole dish and add following:
- 1 cup sliced green onions
- 1 cup finely chopped celery
- 1-6 oz. or 8 oz. can water chestnuts, thinly sliced
- 1 package frozen green peas (uncooked)

Seal in with 1 pint Kraft mayonnaise mixed with 1 teaspoon sugar, 1/2 teaspoon salt and 1/2 teaspoon pepper.

Sprinkle with 1 cup grated Mozzarella cheese and 4 Tablespoons Parmesan cheese.

Cover and place in refrigerator overnight. Garnish with bacon bits and tomato slices.



From Nancy Horton of Hemphill, Texas

BAYOU CHICKEN & RICE

Rice Mix:

- 4 slices bacon, cut in 1" pieces
- 1/2 cup chopped yellow onion
- 1/2 cup chopped bell pepper
- 1 cup uncooked white rice
- 1 (15 oz) can blackeyed peas, rinsed and drained
- 1 (14-1/2 oz) chicken broth
- 1/2 cup water
- 1 Tablespoon Worcestershire sauce
- 1/4 teaspoon dried thyme leaves
- 1/8 teaspoon cayenne

Chicken:

- 3 lbs Chicken leg quarters, or legs & thighs
- 3 Tablespoons flour
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme leaves
- Cooking spray

Heat oven 375 degrees. Cook bacon in a large skillet, until browned. Set aside to drain on paper towels. To skillet add onion & bell pepper, cook until tender crisp, about 2-3 minutes. In a large bowl combine bacon mixture with all remaining rice ingredients and mix well. Place in a 9x13 baking dish that has been coated with cooking spray. In a large zip lock bag, combine flour, chili powder, salt and 1/4 tsp thyme leaves, Add chicken a couple pieces at a time and shake to coat well. Place over rice mixture. Cover baking dish with foil and bake 45 minutes. Uncover and bake an additional 30 minutes. Serve.

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.

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BLUE RIBBON SOUTHERN COCONUT PIE

A Best of Show winner at the Tennessee State Fair.

- 1/4 cup, +1 teaspoon cornstarch
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1 & 3/4 cups whole milk
- 1 cup flaked coconut
- 3 large egg yolks (room temperature), slightly beaten
- 3 Tablespoons butter (no substitute)
- 1 & 1/2 teaspoons pure vanilla extract



Combine cornstarch, sugar and salt in heavy saucepan. Gradually add milk; blend well. Cook over medium heat, stirring constantly, until thickened and bubbly. Do not boil.

Blend small amount of mixture into egg yolks, then add egg yolks into pie mixture, stirring constantly. Cook about 1 minute. Remove from heat; stir in butter, vanilla, and coconut. Blend well. Cover and cool to lukewarm, stirring occasionally. Pour into baked pastry shell.

Meringue:

- 3 egg whites, 1/2 teaspoon pure vanilla, 1/4 teaspoon cream of tartar,
- 6 tablespoons sugar.

Beat egg whites until slightly puffy, then add other ingredients and beat on high until high peaks. Spread over filling. Sprinkle with coconut. Bake in a 375° oven, on lower rack, approximately 10 minutes until meringue is golden brown.

Note: To avoid a “weepy meringue,” bake it until it’s almost to point of “almost too brown” in order for meringue to be done.

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

Contact: areedaschneider@bellsouth.net
 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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Bubba's Original Sophisticated Southern Redneck Cookbook

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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."



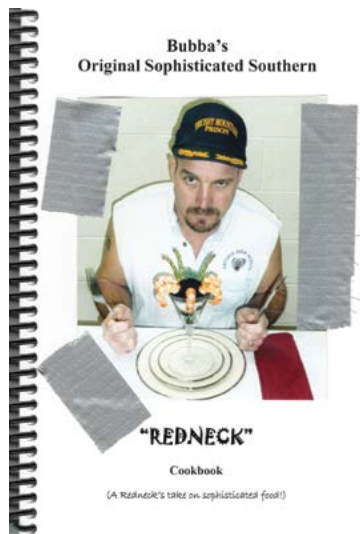
Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.

CORNISH HENS WITH ORANGE GLAZE

They's hard to find it's durin' the holidays. They's small and a big 'ole bubba can go through 'bout six of 'em at one sittin'! But it is faincy, sittin' thar on a plate, all dressed up with the orange glaze and lookin' like somethin' you might be served at the White House; NOT somethin' you 'mite' have at Aunt Vera's on Sunday. I used to think lemon wuz the only fruit you could put with a piece of chicken; that wuz before I had a piece with this glaze. Bubba will thank you for it!

- | | |
|-----------------------------------|----------------------------|
| 4 (1½-2 lb.) Cornish hens | 1/2 teaspoon ground savory |
| 1/2 teaspoon salt | 1/8 teaspoon pepper |
| 1/2 teaspoon dried whole basil | 1/2 cup butter, melted |
| 1/2 teaspoon dried whole tarragon | 1/4 cup orange marmalade |
| 1/2 teaspoon dried whole thyme | Peeled orange slices |

Remove giblets from hens. (Tho 'em out!) Rinse hens with cold water and pat dry. Combine seasonin's, stirrin' well. Sprinkle cavities with half of seasonin's and close cavities. Secure with wooden picks, truss. Brush skins with butter and sprinkle with remainin' seasonin's. Place hens, breast side up on a rack in a shallow roastin' pan. Pour water into pan to cover bottom ('bout 1/8-inch deep). Place in upper half of oven and bake at 325° for 45 minutes. Combine butter, marmalade, heat and stir until combined. Brush hens with 1 Tablespoon of the orange mixture. Bake an additional 35-45 minutes or until juices run clear when thigh is pierced with a fork. Garnish with orange slices and additional marmalade mixture.



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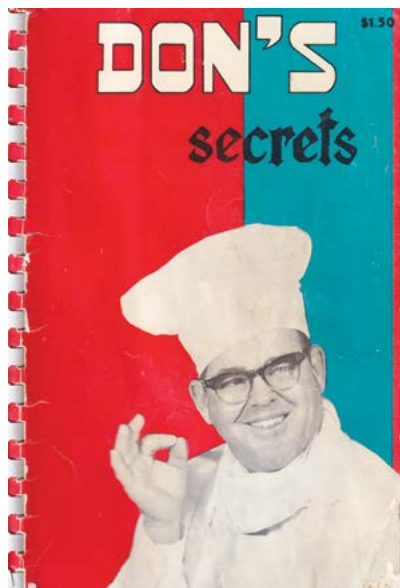
**Submitted by David Stallings -
Around the Town Publisher**

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!



OYSTER LOAF

- 1 loaf French bread
- 1 pint fresh shelled oysters
- 2 level Tablespoons mayonnaise
- 1/2 cup cocktail sauce
- 1 large dill pickle, sliced thin
- 1 cup shredded lettuce
- 4 slices tomatoes
- 1 cup white corn meal
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon Cayenne (red pepper)



Season oysters with salt, black pepper and Cayenne. Dip in heavy egg batter*. Re-dip in corn meal and fry two minutes at 380° in deep fat in heavy uncovered pot. When oysters are golden brown, remove and drain on brown paper.

Cut French bread in half, lengthwise. Do this with a sawing motion to avoid bread from wadding up. A serrated edge blade works very well. Put bread in 350° oven for about 5 minutes. Remove bread and spread with cocktail sauce and mayonnaise on one side only. Arrange layers in this order: pickles, lettuce, tomatoes and oysters. Cover with other half of bread and secure with toothpicks. Cut into quarters. Serves 4.

NOTE: 1/2 cup tomato catsup, mixed with 1 teaspoon prepared mustard may be used in this instead of cocktail sauce.

***HEAVY EGG BATTER:**

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

Mix all ingredients well.

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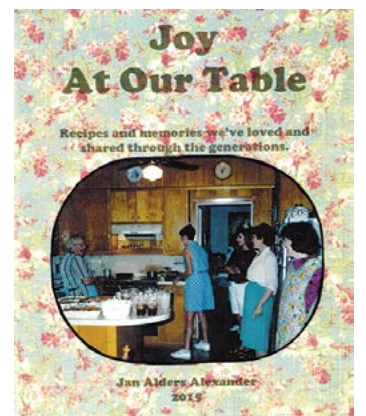
- 2 Tablespoons butter (no substitutions)
- 1/2 cup light brown sugar
- 1/2 cup heavy (whipping) cream
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup pecans, toasted and chopped
- Vanilla and/or coffee ice cream, for serving

In a 2-quart saucepan, melt butter on medium. Stir in sugar, cream and 1/8 teaspoon salt. Heat to boiling on med.-high, stirring occasionally. Boil 2 minutes, stirring frequently. Remove from heat; stir in vanilla and pecans. Cool slightly. Serve with ice cream. Sauce can be made up to 1 week ahead and kept in refrigerator in airtight container. If refrigerated, microwave on High 1 minute, stir, and cool slightly before serving.



**Submitted by Jan Alders Alexander
of Nacogdoches**

This was one of my recipes prepared for the Young Homemaker Tasting Tea in 1968 in Nacogdoches. Bacon drippings and Cheese Whiz. Life was simple and good!



BROCCOLI RICE CASSEROLE

- 1/2 cup celery, fine chop
- 1/2 cup onion, fine chop
- 4 Tablespoons bacon drippings
- 1 can cream of chicken soup
- 1 soup can of milk
- 1 pkg. frozen chopped broccoli, cooked and drained
- 2 cups cooked rice
- Salt and pepper
- 1 (8 oz.) jar Cheese Whiz

Sauté celery and onion in bacon drippings. Add soup and milk and then combine with broccoli, rice, salt and pepper in a buttered 9x12 dish. Cover with Cheese Whiz. Bake at 300° for 1 hour.

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.

TEX-MEX SKILLET MEAL

Submitted by Myra and Bruce McNellie, for band student Krisha McNellie

- | | |
|--------------------------------|-------------------------------|
| 2 pounds ground chuck or round | Salt and pepper, to taste |
| 1 medium onion, chopped | 1 large can Ranch Style beans |
| 1/2 green pepper, sliced | 1/2 can Rotel tomatoes |
| 2 Tablespoons chili powder | 1 can cream of mushroom soup |
| 1 teaspoon cumin | Flour tortillas |

Brown meat and onion together in large skillet. Drain. Add green pepper, spices and beans, and cook until thoroughly hot. Add tomatoes (whole can if you’re “fire-proof”) and soup. Serve with flour tortillas.



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From Sikvia Arnold of Lufkin

Great way to use your left over ham bone from our Easter feast.

HAM BONE AND PEAS

I put the ham bone in a pot with water, bring to boil enough to get ham to fall off the bone then I added my frozen peas, along with a can of Rotel tomatoes, and add enough chicken stock to cover and cook til peas are done. Frozen peas do not take long to cook. Season with salt, pepper, a packet of Goya seasoning. Simmer and you are set for a warm, filling meal. Enjoy!!



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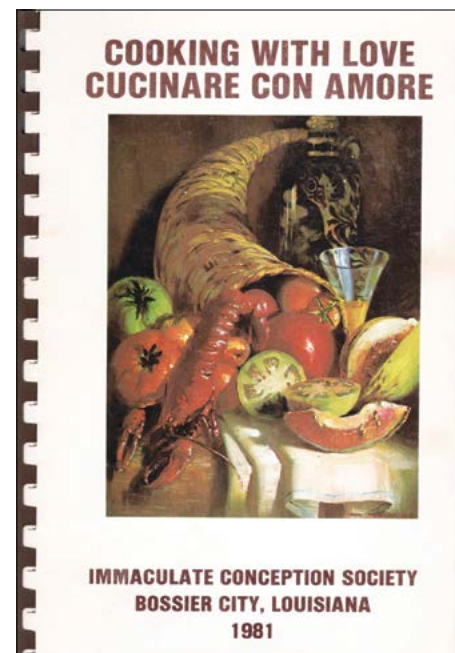
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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.

**STUFFED ARTICHOKE
(Lena B. Gregorio)**

Mixture:

- 1 cup olive oil
- 1 box Italian bread crumbs
- 1/4 cup parsley
- 3 buttons garlic, chopped finely
- 1 cup grated Parmesan cheese
- Salt and pepper to taste

Wash 3 large artichokes thoroughly and clip all points with scissors. Spread leaves until flexible and stuff each leaf until filled with mixture. Cook in deep well or steam cooker for 1 hour, or until petal will roll off easily. After cooked, can be wrapped in foil and frozen.



From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



CHEESE STEAK BRAIDS

- 1 Tablespoon butter
- 4 oz. thin sliced sandwich beef or leftover roast, sliced very thin (slicing it while almost frozen is the best way)
- 1 green pepper, cut into bite-size pieces
- 1 small onion, diced
- 2 cans crescent rolls
- 1 cup shredded Mozzarella cheese
- 1 egg, beaten

Preheat oven to 350°. Melt butter, then add steak strips. Cook and stir until tender. Add pepper and onion and cook until tender, stirring occasionally. Salt and pepper to taste. Unroll one can of crescent rolls onto ungreased cookie sheet. Press perforations to seal. Spoon heaping cup of steak mixture in a 2-inch strip lengthwise down the center of the rolls. Sprinkle half of cheese over steak. Make cuts 1 inch apart on long sides



of dough. Braid by folding strips at an angle, side to side, angle slightly and overlap. Fold ends under to seal. Repeat on second cookie sheet for second braid. Bake about 20 minutes until golden brown. Cook 1-2 minutes, remove from cookie sheet and let stand about 5 minutes. Cut into slices and 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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Submitted by James Aston of Nacogdoches

PAN-FRIED TILAPIA

Ingredients:

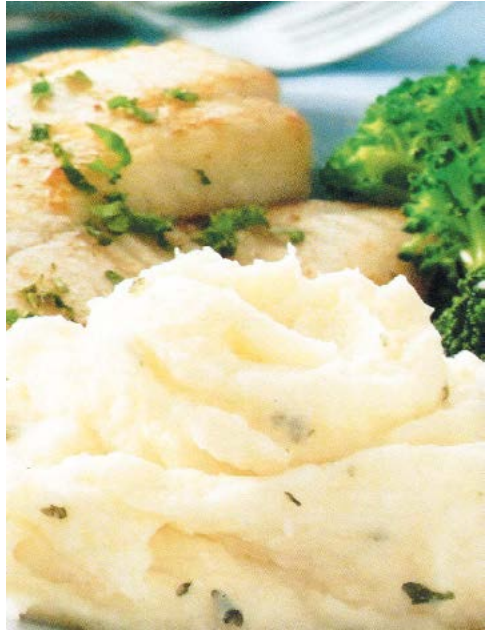
- 1 Tablespoon butter
- 4 tilapia or cod fillets
- Parsley, chopped
- Frozen broccoli
- Lemon-pepper
- Instant potatoes
- Salt and pepper, to taste

Instructions:

In skillet, melt 1 Tablespoon of butter over medium heat. Add tilapia or cod fillets. Cook about 8 minutes, turning once, until fish flakes easily with fork. Sprinkle with chopped parsley.

Meanwhile... cook frozen broccoli as directed. Season with lemon-pepper seasoning.

Cook potatoes as directed.



SLOW COOKER BEEF VEGETABLE SOUP

- 1 pound cubed beef stew meat
- 1 (15.25 ounce) can whole kernel corn, undrained
- 1 (15 ounce) can green beans
- 1 (15 ounce) can carrots with juice
- 1 (15 ounce) can sliced potatoes with juice
- 1 (28 ounce) can crushed tomatoes
- 1 (1.25 ounce) package beef with onion soup mix
- Salt and pepper to taste

Place meat, corn, green beans, carrots, potatoes, tomatoes, soup mix, and salt and pepper to taste into the slow cooker; stir to combine.

Cook on LOW for at least 6 hours. Add water if necessary.

Happy Mother's Day

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From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion.


Angela has decided to “retire” from the food business so that she may spend more time with her family. This recipe is printed with her permission.

BLACKBERRY COBLER

1 stick butter
1¼ cups sugar
1 cup self-rising flour
1 cup milk
2 cups blackberries (fresh or frozen)



Preheat oven to 350°. Melt butter in a microwavable dish. Pour 1 cup of sugar and flour into a mixing bowl, whisking in milk. Mix well. Then, pour in melted butter and whisk it all well together. Butter a baking dish. Rinse and pat dry the blackberries. Pour the batter into the buttered baking dish. Sprinkle blackberries over the top of the batter; distributing evenly. Sprinkle 1/4 cup sugar over the top. Bake for 1 hour, or until golden and bubbly. If you desire, sprinkle and additional teaspoon of sugar over the cobbler 10 minutes before it's done.



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Odds and Ends

Last Call Jalapeños

- 8 ounces cream cheese, at room temperature
- 1 Tablespoon Cajun seasoning
- 2 teaspoons garlic powder
- 15 large fresh jalapeño peppers, seeded and sliced lengthwise
- 15 slices of bacon, cut in half
- Toothpicks

Preheat grill to medium heat. Mix cream cheese, Cajun seasoning and garlic powder together. Fill each jalapeño half with cream cheese mixture. Wrap stuffed jalapeño with bacon slice and secure with toothpick. Place on grill and cook until bacon is done, about 10 minutes. Remove toothpicks before serving.

Makes 30 appetizers.



Red Hot Potatoes & Corn

- 4 large potatoes, cut into wedges
- 2 ears of corn, cleaned, cut in half
- 2 medium onions, peeled, sliced
- 1 cup hickory-flavored BBQ sauce
- 1/4 cup butter or margarine, sliced into 8 pieces
- 1/4 cup Tabasco® green jalapeño sauce
- 4 cloves garlic, peeled, sliced
- 1 large foil cooking bag (make out of 2 pieces of heavy-duty foil)

Preheat grill to medium-high heat. Combine all ingredients in a large bowl, stir to coat. Transfer ingredients to foil bag and seal edges tightly. Place on grill and cover, turning every 10 minutes. Remove when potatoes are soft, about 20 minutes. Serve with additional jalapeño and BBQ sauce, if desired.

Makes 4 servings.

TRY THESE TASTY SIDES ON THE GAS GRILL OR OVER BRIQUETTES

CORN ON THE COB - Remove the husk, baste with melted butter and season to taste. Wrap and cook for about 15 minutes, turning every few minutes.

POTATOES - Wash well and poke several holes with a fork. Wrap and place on coals for about 30 minutes. Turn often, remove when tender.

WHOLE SWEET ONIONS - Peel away outer skin, rub on vegetable oil and sprinkle with salt, pepper and chili powder. Wrap and cook on coals for about 15 minutes. Remove when tender.

TORTILLAS - To warm 6 to 8 tortillas, wrap and place on coals or grill for about 5 minutes. Turn once.

Meat & Veggie Pouch

- 1 lb. smoked sausage, cut into chunks
- 3 jalapeño peppers, slices
- 1 green pepper, cut into bite-size chunks
- 1 sweet onion, cut into bite-size chunks
- 1/4 cup Tabasco® sauce
- 1 10-ounce jar sweet-and-sour sauce
- 1 foil cooking bag (Tear off a 12" x 18" sheet of heavy-duty foil. Place meat, veggies and sides on foil and season to taste. Cover with a second sheet; fold and crimp the edges.)

Place sausage, peppers and onion in foil bag. Mix Tabasco sauce with sweet-and-sour sauce in a small bowl and pour over the mixture in foil bag; seal edge tightly. Place foil bag on grill; cook for about 45 minutes, turning every 15 minutes. Slit open and serve right out of the bag.

Makes 6 to 8 appetizer servings or 4 main course servings.



Backyard Beer Brats

- 2 12-ounce cans beer or non-alcoholic beer
- 2 teaspoons sugar
- 1/2 teaspoon black pepper
- Disposable foil pan
- 10 fresh bratwurst
- 3 onions, sliced
- 2 Tablespoons vegetable oil
- 10 rolls or hot dog buns, toasted

Preheat grill for indirect cooking over medium-high heat. Mix beer, sugar and pepper in a foil pan centered on grate. Brush brats and onion slices with oil and grill over coals or heat on either side of foil pan until nicely browned, turning once. Place brats and onion slices in the beer mixture, cover pan with foil and continue cooking for 20 to 30 minutes longer.

Serve brats and onions on rolls with your favorite condiments.

Makes 10 servings.



Sweet Peaches ...

- 4 fresh peaches, halved, pitted or 8 canned peach halves, drained well
- Large resealable plastic bag
- 1 cup honey
- 1 Tablespoon vanilla
- 1/2 teaspoon ground cinnamon
- 4 Tablespoons strawberry preserves, heated
- Vanilla ice cream

Coat peaches by placing in bag with honey, vanilla and cinnamon; refrigerate until ready to grill. Preheat grill to medium heat. Remove peaches from bag; reserving honey sauce. Place on grill and cook about 2 minutes per side.

Remove from grill and spoon about 1 tablespoon strawberry preserves into center of each peach. Top with vanilla ice cream and reserved honey sauce.

Makes 4 servings.



... and Apples

- 1/4 cup light brown sugar
- 1/4 cup raisins
- 2 Tablespoons chopped nuts
- 1/2 teaspoon ground cinnamon
- 4 large baking apples (such as Macintosh, Granny Smith or Rome)
- 2 Tablespoons butter, cut into quarters

Combine brown sugar, raisins, nuts and cinnamon in a small bowl; set aside. Core apples and place on individual sheets of heavy-duty aluminum foil. Spoon mixture evenly into center of each apple. Top with butter and wrap tightly in foil. Place on preheated grill and cover. Cook until tender, about 20 minutes.

Makes 4 servings.

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