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June 2023

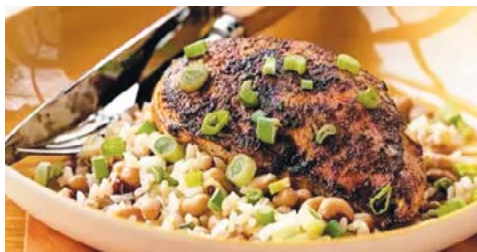
Nancy Horton of Hemphill Is This Month's Recipe Winner

Thanks to Nancy Horton of Hemphill for this easy and delicious chicken and rice recipe. Give it a try!

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

RECIPE WINNER—Page 3

Quick and Easy Chicken Enchiladas Recipe for June!

This chicken enchiladas recipe is so quick and easy, and everyone will love it! It is sure to become a favorite for all your friends. You can modify the spiciness with the intensity of the salsa and the green chilies to suit your taste.

CHICKEN ENCHILADAS

- 1 can (10 ounces) enchilada sauce, divided
- 4 ounces cream cheese, cubed
- 1 1/2 cups salsa
- 2 cups cubed cooked chicken
- 1 can (15 ounces) pinto beans, rinsed and drained
- 1 can (4 ounces) chopped green chilies
- 10 flour tortillas (6 inches)
- 1 cup shredded Mexican cheese blend
- Optional: Shredded lettuce, chopped tomato, sour cream and sliced ripe olives



Spoon 1/2 cup enchilada sauce into a greased 13x9-in. baking dish. In a large saucepan, cook and stir the cream cheese and salsa over medium heat until blended, 2-3 minutes. Stir in the chicken, beans and chiles.

Place about 1/3 cup chicken mixture down the center of each tortilla. Roll up and place seam side down over sauce. Top with remaining enchilada sauce; sprinkle with cheese.

Cover and bake at 350° until heated through, 25-30 minutes. If desired, serve with lettuce, tomato, sour cream and olives.

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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."

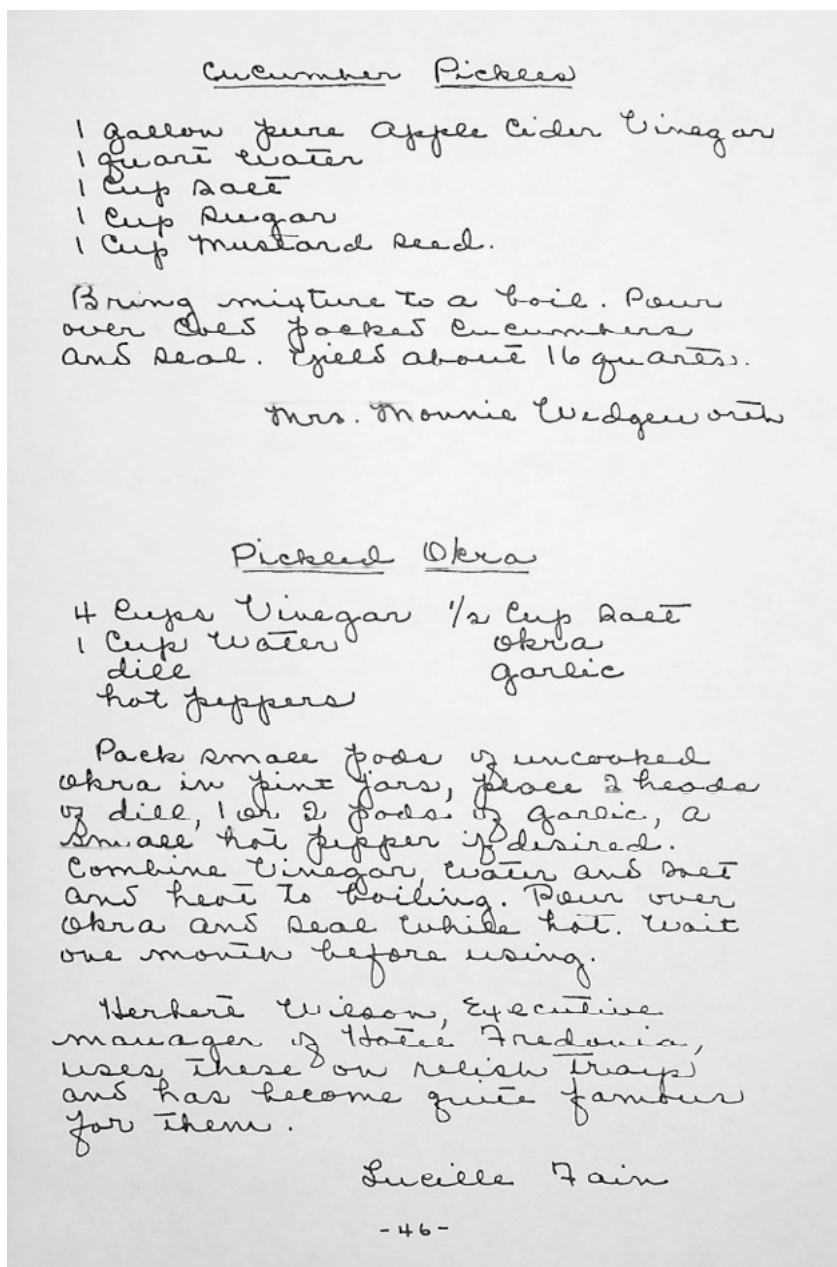
CUCUMBER PICKLES

(Mrs. Monnie Wedgeworth)

and

PICKLED OKRA

(Lucille Fain)



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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.

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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!



MEXICAN CORNBREAD

"This savory bread is made easy with a shortcut using cornmeal mix with creamed corn. Jalapeño peppers and Monterey Jack cheese give this tasty bread an unmistakable South-of-the-Border flair."

- 1 (8.5 ounce) package self-rising cornmeal
- 1 egg
- 1/2 cup milk
- 1 (8 ounce) can cream-style corn
- 1 cup shredded Monterey Jack cheese
- 1 (4 ounce) can diced green chile peppers, drained

Preheat oven to 400 degrees F. Lightly grease a 9x9 inch baking pan.

Place cornmeal mix in a large bowl. Stir in egg, milk, creamed corn, cheese and diced green chile peppers. Spread batter into prepared pan.

Bake in preheated oven for 25 minutes, or until golden brown and cornbread pulls away from sides of pan.



RECIPE WINNER

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.

From Silvia Arnold of Lufkin

REALLY LITE CORNBREAD

- 3/4 cup cornmeal
- 1/2 cup flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg
- 1 cup buttermilk
- 1 Tablespoon melted butter



Mix all ingredients in bowl. Preheat oven 450 degrees. Heat a 9-in iron skillet in oven. Put 3 Tablespoons of butter or butter flavored shortening in skillet and melt. I usually sprinkle a bit of the cornmeal into the bottom of the skillet. When very hot pour your mixture in skillet and bake for about 20 minutes. Turn out of skillet into a platter. And you will have the most crispy crust, so buttery. You may use muffin pans, small loaf pans. This go round I used my heart muffin pan.

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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Thank you so much!

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JOE STAMPLEY’S FRIED CRAPPIE AND HOMEMADE BUTTERMILK HUSHPUPPIES

Springtime and fishing go together!

1 to 2 cups yellow self-rising cornmeal
Canola oil (1½”- 2” deep in 10” round iron skillet)

Crappie fillets, sliced fairly thin
Salt & freshly ground black pepper, to taste

Directions: Put cornmeal in a large bowl. Add 2-3 fillets at a time and gently toss to evenly coat. Place in medium-high hot oil. Fry 4-6 minutes until golden brown (not dark). Do not overcook! Lift with tongs & place on paper towels to drain. Sprinkle with salt & pepper.



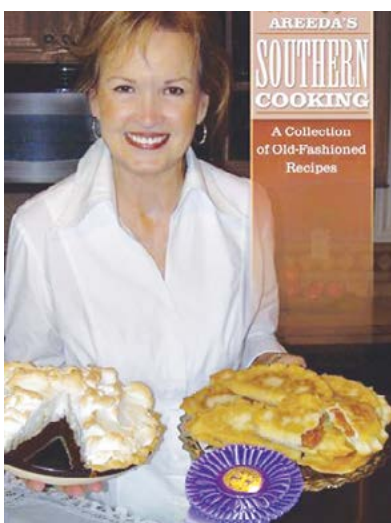
Homemade hushpuppies:

- 1 & ¼ cups (approx.) white self-rising cornmeal
- 1 cup buttermilk
- 1 Tablespoon canola oil
- 1/8 cup (approx.) green onions, finely chopped
- 1/8 cup (approx.) green bell peppers, finely chopped

In same oil that fish was fried in (may need to add little more oil), medium-high temp, scoop a heaping tablespoonful and gently place in hot oil. The 10” skillet will hold about 7-8 hushpuppies at a time. When golden, lift with tongs to paper towels. Makes about 15.

Note: I use same recipe for cornbread, except add a little more milk and delete onions/peppers.

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<p>1 in 2 men will develop cancer</p>	<p>APPROXIMATELY 30,000 men IN THE U.S. die each year from prostate cancer</p>	<p>Men make 1/2 as many physician visits for prevention as women</p>
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Love your neighbor (Lev. 19:18); I am the Lord your God (Deut. 6:5); I am covers all sins (Prov. 10:12); love your enemies (Mat. 5:14); love one another as I (Jesus) have loved you (John 15:12); love suffers long and is kind (1 Cor. 13:4); love never fails (1 Cor. 13:8); let brotherly love continue (Heb. 13:1); God is love (1 John 4:8); no fear in love (1 John 4:18); love God because He first loved us (1 John 4:19).

Evangelist Jim Moss preaching

- Former pastor Ephesus Baptist Church and First Baptist Church, San Augustine, Texas
- Evangelist now for 20-years, preaching in churches large and small



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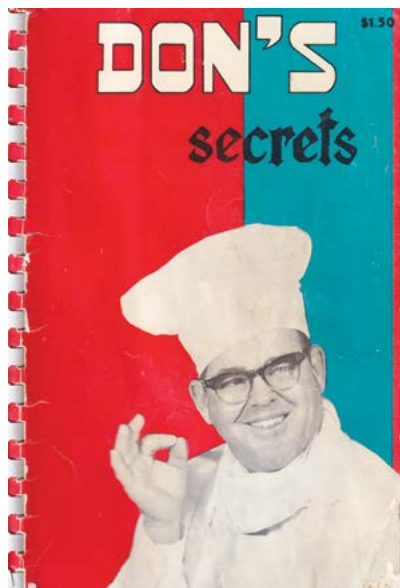
**Submitted by David Stallings -
Around the Town Publisher**

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!



TURTLE SOUP

- 2 lbs. turtle meat
- 1 gallon water
- 2 cloves garlic
- 1 teaspoon lemon juice
- 1/2 of one bay leaf
- 1 cup oil
- Dry Sherry Wine
- 1 cup all-purpose flour
- 1 cup chopped onions
- 2 stalks celery, chopped fine
- 4 level Tablespoons tomato paste
- Salt and red pepper
- 6 hard boiled eggs



Boil turtle meat in gallon of water. Add bay leaf, garlic and lemon juice. Use salt and red pepper to taste. Let boil until turtle meat is tender, approximately 1 1/2 to 2 hours.



Heat oil in separate iron pot; add flour, stirring at all times until roux is medium brown. Cut fire off. Add onions, celery and tomato paste, stirring constantly. Add mixture of roux to boiled turtle meat and let cook another 45 minutes or until thickness desired. When ready to serve, place 2 halves of boiled egg and a Tablespoon of sherry in each soup plate before ladling the soup. Serves 6.

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From Silvia Arnold of Lufkin

Chili Mac tonight. This is my version, quick and easy; throw in whatever you have in your pantry.

CHILI MAC

Brown one pound ground beef, along with chopped onion, 2 jalapeños (you can omit or add less, however hot you want it). Then you add some red chili powder, garlic, cumin, one can Rotel tomatoes, one small can tomato sauce. Add enough water to cover and add one cup macaroni. Add enough liquid to cook macaroni. Add extra liquid so it does not come out dry. Bake your cornbread and slice up an onion, we are set to eat. Enjoy!!



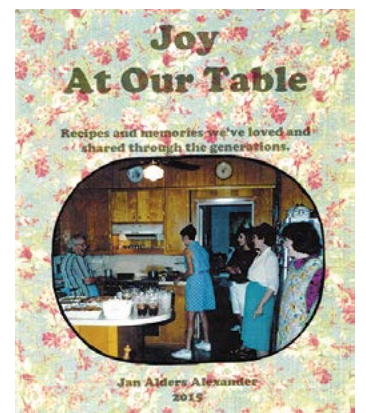
**Submitted by Jan Alders Alexander
of Nacogdoches**

So simple and makes a deliciously moist cake. It needs the refrigerator time and waiting for this one is the difficult part!

FOUR DAY COCONUT CAKE

- 1 package yellow cake mix
- 2 cups sour cream
- 2 cups sugar
- 2 packages frozen coconut

Mix sour cream, sugar and coconut and set aside. Bake cake mix according to package directions in 2 layers. Cool layers, and split each layer in half and fill with half of coconut mixture. Assemble layers and cover top and sides with remaining coconut mixture. Cover cake well. Refrigerate for 4 days before serving!



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.

SPAM AND EGGS

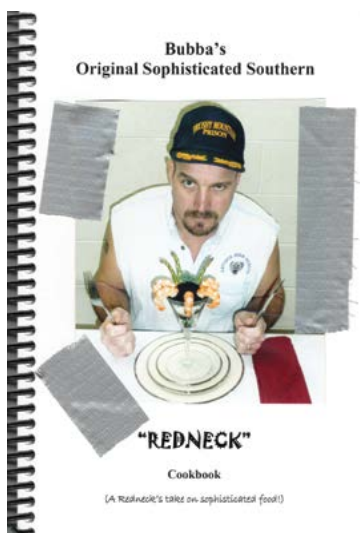
Oscar Winters spent most of his time on the deer stand. He could sit up there for days at a time because his deer stand wasn't like most deer stands. It more closely resembled Tarzan's tree house than a deer stand. About fourteen feet off the ground, it had a recliner, satellite TV, wash basin, Solar hot plate and was held together with enough duct tape to encircle the globe. It had a canopy to shelter him from the rain and sleet and snow and even a modified dumbwaiter system for haulin' stuff up and down, groceries and such. Oscar's favorite breakfast is Spasm and eggs. He whips up a big batch, fills his stomach and sits and waits for Mr. Buck, provided he doesn't fall back asleep. They've been times he's stayed up there for days dependin' on how much water he has. And that happened to be his ultimate downfall... literally. Water weighs. It weighs a lot and let's face it, duct tape will only hold so much. One mornin' after an especially heavy breakfast, Oscar couldn't seem to get his recliner to lean back no matter how hard he tried. He yanked and pulled and bucked and bounced and finally the thing 'broke' free and flattened out like a pancake. It was just too much for the floorboards of the treehouse and Oscar and his recliner fell to the ground with a thud. The fall didn't kill him; he landed pretty safely, still sittin' in the recliner but the rifle which had lodged in the limbs of the tree up above finally broke free and fell fourteen feet and slammed into his head. Poor Oscar—killed by a gun that never fired.

- | | |
|-----------------------------|---------------------------------------|
| 6 eggs | 1 can of Spam, diced in little chunks |
| 3 Tablespoons milk or cream | Salt and pepper |
| 3 Tablespoons bacon fat | |

Stir eggs with cream while melting fat in a black skillet. Pour in eggs and slowly stir constantly. Halfway through cooking, dump in Spam chunks and continue cooking until eggs are done. Enjoy!

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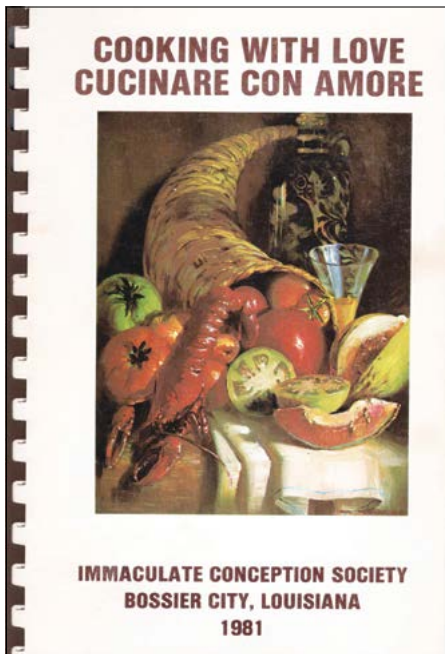


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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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.

**BAKED STEAK AND POTATOES
(Corine M. Pastiro)**

- 1 large round steak (about 2 lbs.)
- 4 or 5 large Irish potatoes
- 1 small onion
- 1 clove garlic
- 3/4 cup finely chopped celery
- 1/2 cup bread crumbs
- 2 Tablespoons Parmesan cheese
- Salt and pepper
- Flour



Trim fat off steak and cut steak in small pieces. Salt and pepper steak, then turn it over in flour. Brown in frying pan in cooking oil. Layer steak in baking pan that has been seasoned with 1/4 cup cooking oil. Peel and slice potatoes about 1/2 inch thick and layer them on top of steak. Sprinkle with celery, onion, garlic, salt and pepper. Add 1/2 cup water. Cover with foil and bake 1 hour at 375°. Remove from oven; turn potatoes on bottom. Sprinkle with bread crumbs and cheese. Cover and bake about 20 or 30 minutes longer.

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.



EASY LASAGNE

- 2 lbs. ground beef
- 1 small onion, chopped
- 1 box lasagne noodles, uncooked
- 1 large or 2 medium jars spaghetti sauce
- 1 to 1½ packages shredded Mozzarella cheese
- 1 egg
- 1 carton cottage cheese

Brown beef, adding onion during last few minutes until tender; drain. Mix one egg into cottage cheese and stir to blend. Pour spaghetti sauce into beef and onion mixture. Heat until warm. Spread thin layer of sauce into bottom of a 9 x 13 pan. Place a layer of uncooked noodles into sauce, squishing down into sauce, but not overlapping the noodles. Add a layer of cottage cheese/egg, then a layer of Mozzarella cheese. Repeat layering of sauce, noodles and cheeses, then top with another layer of spaghetti sauce. Cover with foil and bake for 1 hour in 350° oven. Poke with a fork to be sure noodles are soft. If so, sprinkle with a layer of Mozzarella cheese and bake, uncovered, for an additional 15 minutes.



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

From Hannah LeBlanc of Indianapolis, Indiana (formerly of Nacogdoches)

HANNAH'S QUICHE

- 6 eggs
- 3/4 cup heavy whipping cream
- 4 slices of gouda OR 3/4 cup shredded cheese
- 4 mushrooms
- 1/2 bag of spinach leaves
- 3/4 cup of diced ham
- 1 frozen deep dish pie crust (or your own crust)
- Salt and pepper to taste

In a bowl, whip eggs and heavy whipping cream together until well mixed. Set aside.

If using cheeses slices, cut them up into small pieces and add to bottom of pie crust (if using shredded, go ahead and add to bottom of pie crust).



Chop spinach up and then wilt in a pan for a few minutes. Add to pie crust on top of cheese.

Chop mushrooms and add to pie crust.

Pour egg mixture on top and place on a baking sheet in case of spill.

Cook on 400 degrees Fahrenheit until set (when insert a toothpick in middle it comes out clean), usually about an hour.

Variations:

You can use any cheese, veggies, or protein of your choosing. Just remember any water heavy veggies (like mushrooms) use only about 1/2 a cup instead of 3/4.

If using bacon, use grease in the pan to wilt spinach or sauté any veggies!

You can also use half-and-half, cow's milk, or nut milk in place of heavy whipping cream.

Not a veggie or meat eater? You can make this plain with just egg and cheese.

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.

CATALINA GAME HENS

Submitted by Yolanda Wade, for band student Gary L. Horn

- | | |
|------------------------------|-------------------------------------|
| 2 Cornish game hens | 4 pats of butter |
| Paprika | 1 1/2 cups Catalina French Dressing |
| Seasoned salt | 2 teaspoons liquid smoke |
| Black pepper or lemon pepper | 2 teaspoons Worcestershire sauce |
| Pinch of garlic powder | 1/2 cup honey |
| Marjoram | Squeeze of lemon juice |

Wash and drain hens. On both sides, season with paprika, seasoned salt, pepper, garlic and marjoram. Place in foil-lined pan. Put a pat of butter on each half. Cover tightly with heavy-duty foil.

Bake at 400 degrees until hens are tender. Mix dressing, liquid smoke, Worcestershire sauce, honey and lemon juice. Uncover hens and drain off broth. Mix 2 Tablespoons broth into Catalina mixture and pour over hens. Return to oven uncovered and cook until browned, basting with remaining Catalina mixture as it cooks.

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**Submitted by David Stallings - Publisher -
Around the Town and RECIPES from Around the
Town & Beyond**

DAVID'S SPICY & CRISPY TEXAS HUSHPUPPIES


For years, I've worked at coming up with a GREAT hushpuppy recipe and this is the best version that I've made. I recently used some friends as "guinea pigs" and they "pigged out" on 'em. I hope that you'll try the recipe and let me know how you like 'em! Email to aroundthetown@mail.com

Ingredients:

- 1 can creamed corn
- 2 1/2 cups yellow corn meal
- 1/3 cup chopped onions
- 1/3 cup chopped green bell pepper
- 1/3 cup chopped celery
- OR - 1 - 12 oz pkg Kroger Cajun Style Mirepoix Blend Frozen Vegetables.
If you use the frozen vegetables, thaw naturally or in microwave and be sure to drain all of the water from the package. Walmart and other stores also have this vegetable combination...The names are different than the Kroger brand.
- 2 tablespoons sugar
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon Tabasco Sauce (optional)
- 1/2 of 12 oz jar jalapeño slices drained
(more or less to your taste)

Instructions:

Mix all ingredients in a large bowl. Add a little water to the mixture, if needed. Using a SMALL spoon, hand mold each hushpuppy and drop into 350 degree oil. Fry until golden brown, remove and place on a cookie sheet with wire rack. If you won't be serving them immediately, place in a 200 degree oven to keep warm and crispy. This recipe makes approximately 40 hushpuppies.



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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.

SQUASH CASSEROLE

3 Tablespoons butter
6 medium yellow squash, sliced
1/4-inch thick
1 medium onion, chopped
1 egg, beaten
1/2 cup milk
1 can cream of mushroom soup
1 cup shredded cheddar cheese
1/2 teaspoon salt
1/4 teaspoon pepper
1 sleeve Ritz crackers, crushed



Preheat oven to 350°F. Lightly spray a 9x13 inch baking dish with cooking spray. Set aside. Melt 3 Tablespoons butter in a large skillet over medium-high heat. Add squash and onion. Cook until squash is tender, about 10 minutes. Drain squash and discard liquid. Combine all ingredients except a small amount of cheese and crackers. Pour into prepared pan. Sprinkle reserved cheese and crackers over casserole. Bake uncovered for about 30 minutes until slightly brown on top.

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Cajun Pepper Mustard-Crusted Ribs

2 sides of spareribs or your favorite ribs

CRUST:

1/2 Tablespoon black peppercorns
1/2 Tablespoon red peppercorns
1/2 Tablespoon white peppercorns
1/2 Tablespoon green peppercorns
1 teaspoon mustard seeds
1 teaspoon coriander seeds
1/2 cup Cajun mustard
1/4 cup olive oil
1/4 cup freshly squeezed lemon juice
2 Tablespoons Worcestershire sauce
1 Tablespoon chile sauce
2 Tablespoons minced fresh basil leaves
4 cloves garlic, finely minced

Remove the membrane from the underside of the ribs. Then place the ribs in a rectangular dish or baking pan.

To make the crust, using an electric spice grinder, very coarsely grind the peppercorns. Then set them aside in a bowl. Finely grind the mustard and coriander into a powder. Transfer to the bowl holding the ground pepper. Add all remaining ingredients, and stir well. Makes 1 cup.

Coat the ribs evenly on both sides with the crust. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours.

To grill the ribs, if using a gas barbecue, preheat to medium (325°). If using charcoal or wood, prepare a fire. Grill the ribs, basting occasionally with extra marinade until the meat begins to shrink from the ends of the rib bones. Stop basting approximately 15 minutes before removing the ribs from the grill. Approximate grilling times: pork baby back ribs and country-style spareribs, 75 minutes; spareribs and beef ribs, 90 minutes.

To smoke the ribs, preheat an electric smoker or build a small charcoal fire, bringing the temperature to 200° to 220°. Place the ribs on the grate meaty side up in the center of the smoker or stand them upright in a rib rack. Cover the smoker. Once an hour, brush the ribs with reserved marinade. Smoke the ribs until the meat begins to shrink away from the bones. Approximate smoking times: pork baby back ribs, spareribs, beef ribs, 3 hours; country-style spareribs, 3 to 4 hours; beef short ribs, 4 to 5 hours.

To serve, cut each side of ribs in half, into 3 sections, or into individual ribs. Transfer to a heated serving platter or 4 heated dinner plates and serve at once.



Memphis Dry Rub Ribs

MOP SAUCE:

1 cup distilled white vinegar
2 Tablespoons salt
2 Tablespoons Memphis Dry Rub (recipe below)

RIBS:

4 racks baby back pork ribs (6 to 8 pounds)
Salt and ground black pepper
Memphis Dry Rub (recipe below)

MAKE THE MOP SAUCE: Place the vinegar, salt and rub in a nonreactive bowl, add 1 cup of water, and whisk until the salt dissolves. Set aside.

Remove the thin, papery membrane from the back of each rack of ribs (Turn a rack meat side down. Insert a sharp implement, such as the tip of a meat thermometer, under the membrane; the best place to start is right next to the first rib bone. Using a dishcloth or pliers to gain a secure grip, pull off the membrane. Repeat with the remaining racks.) Generously season the ribs all over with salt and pepper.

Set up the grill for direct grilling and preheat to medium.

When ready to cook, brush the grill grate. Place the ribs on the hot grate, bone side down, and grill until that side is sizzling and golden brown, about 35 minutes. Turn the ribs and grill meat side down until that side is sizzling and golden brown, about 25 minutes longer.

When fully cooked, the ribs will be nicely browned and tender enough to pull apart with your fingers. The dripping fat may cause flare-ups; if this happens, move the ribs to another spot on the grate.

A Memphis Dry Rub

3 Tablespoons sweet paprika
3 Tablespoons pure chile powder
1 Tablespoon salt
2 teaspoons freshly ground black pepper
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons dried thyme
2 teaspoons dried oregano
2 teaspoons yellow mustard seeds
1 teaspoon ground coriander
1 teaspoon celery seed
1 teaspoon cayenne pepper

Place the paprika, chile powder, salt, black pepper, garlic and onion powders, thyme, oregano, mustard seeds, coriander, celery seed, and cayenne in a bowl and stir to mix. (If you don't have sensitive skin, your fingers work better for mixing a rub than a spoon or whisk does.) Store the rub in an airtight jar away from heat and light; it will keep for at least 6 months. Makes 3/4 cup.

Spicy Honey Mustard Ribs

2 pounds country-style spareribs (with bone) or your favorite ribs

RUB:

1 cup honey mustard
1/4 cup thin soy sauce
2 Tablespoons honey
1 Tablespoon chile sauce, extra spicy
2 teaspoons ground cumin
2 teaspoons ground cinnamon
4 cloves garlic, finely minced

Remove the membrane from the underside of the ribs. Then place the ribs in a rectangular dish or baking pan.

To make the rub, combine all the rub ingredients and stir well. Makes 1½ cups.

Coat the ribs evenly on both sides with the rub. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours.

To grill the ribs, if using a gas barbecue, preheat to medium (325°). If using charcoal or wood, prepare a fire. Grill the ribs, basting occasionally with extra marinade until the meat begins to shrink from the ends of the rib bones. Stop basting approximately 15 minutes before removing the ribs from the grill.

To smoke the ribs, preheat an electric smoker or build a small charcoal fire, bringing the temperature to 200° to 220°. Place the ribs on the grate meaty side up in the center of the smoker or stand them upright in a rib rack. Cover the smoker. Once an hour, brush the ribs with reserved marinade. Smoke the ribs until the meat begins to shrink away from the bones.

To serve, cut each side of ribs in half, into 3 sections, or into individual ribs. Transfer to a heated serving platter or 4 heated dinner plates and serve at once.

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