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**NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY**



## August 2023

### This Month's Recipe Winner Is Sheryl Davis of Alto, TX

Whether you are feeding a World Heavyweight Boxing Champion or just yourself or your family and friends, this banana pudding recipe is sure to please!

#### BANANA PUDDING SUPREME

- 1-8 ounce package cream cheese
- 1-14 ounce can Eagle Brand
- 2 cups milk
- 2-6 ounce packages instant vanilla pudding
- 1-8 ounce Cool Whip
- 4 bananas, sliced and dipped in lemon juice
- 1-12 ounce box vanilla wafers
- 2 teaspoons vanilla

Cream the cheese until smooth. Stir in Eagle Brand and pudding mix which has been mixed with milk. Layer pudding, cookies and bananas in dish. Top with Cool Whip.



Sheryl recently made her banana pudding for two-time World Heavyweight Champion George Foreman when he was on a fishing trip to Sam Rayburn Lake. George and all of his friends loved it...So will you! Pictured with Sheryl (In yellow blouse) are: George Foreman, Cheryl's daughter-in-law, Christie Hollis, her son, Tim Hollis and her husband, Charles Davis.

### Refreshing Salad Recipe for a Hot August Day

Here's a delicious peach, tomato and corn arugula pasta salad made with juicy ripe peaches, cherry tomatoes, feta and sweet corn.

#### PEACH, TOMATO & CORN ARUGULA PASTA SALAD

- 8 ounces fusilli or bowtie pasta (regular, whole grain or gluten free)
- 2-3 tablespoons extra virgin olive oil
- 1 lemon, juiced
- 1/2 teaspoon sea salt, plus more to taste
- Lot of freshly ground salt and pepper
- 1/4 teaspoon of red pepper flakes
- 4 ounces crumbled feta or sub goat cheese (about 3/4 cup)
- 2 large ripe peaches, sliced
- 1 pint cherry tomatoes, halved
- 1 cup raw corn off the cob (or thawed frozen corn or canned)
- 1/2 medium red onion, thinly sliced
- 5 ounces baby arugula (about 6 packed cups of arugula)

**Optional:**

Quartered salami and avocado (makes leftovers last longer and adds texture to the salad!) – add as much as you'd like!

Bring a large pot of water to a boil and add a little salt. Once water boils, add the pasta and cook until al dente, about 7-9



Photo by Eat Love Eats

PASTA SALAD RECIPE–Page 3

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## From Recipes Old and New Tried and True



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

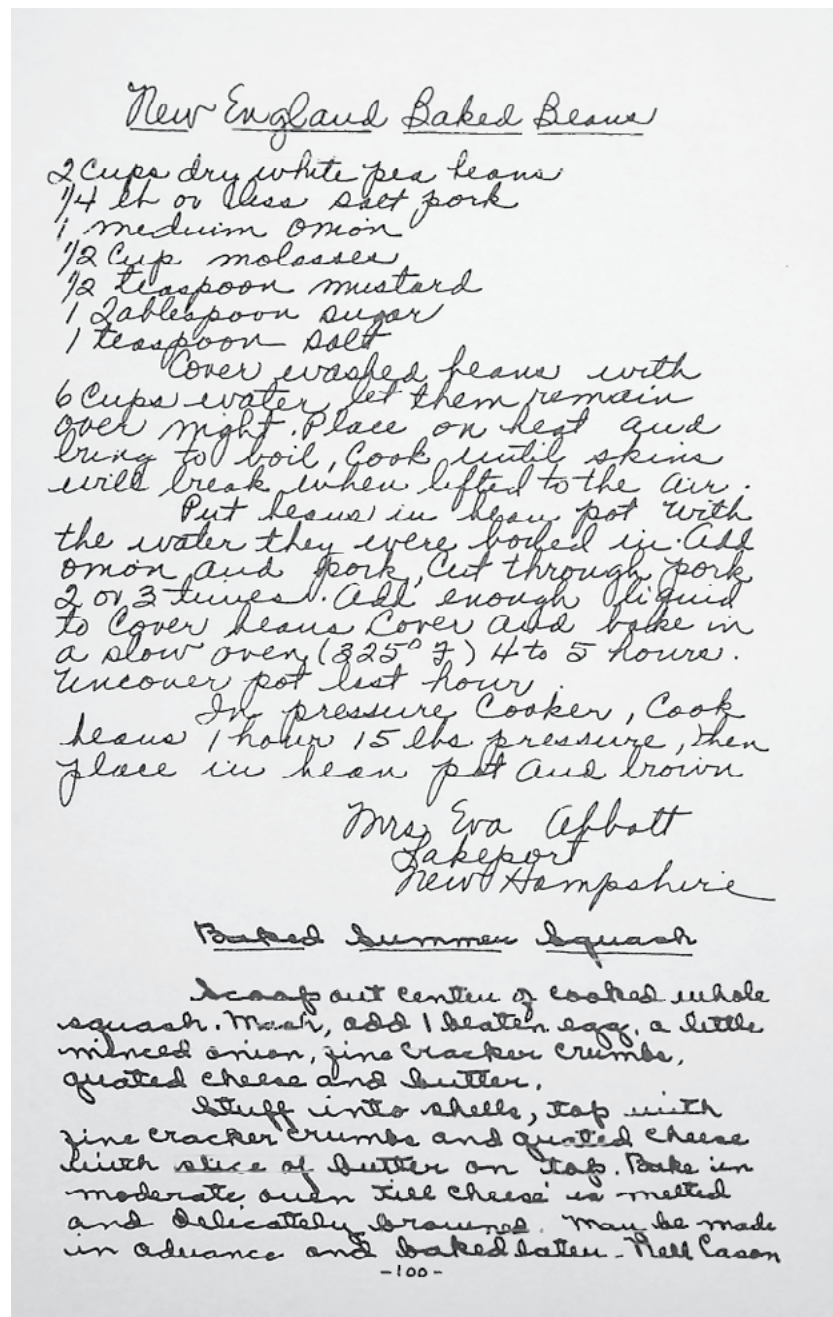
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### CONTEST RULES

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](mailto: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.



Around the Town is published and distributed on the first day of each month. **FREE** copies are available in more than 200+ locations in Angelina, Nacogdoches & Shelby Counties. The paper may also be viewed online **FREE** 24/7 at [www.AroundTheTown.us](http://www.AroundTheTown.us).

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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!



### WARM PEACH PRALINE PARFAIT

*The dessert that made Aunt Molly Simond's kitchen famous.*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 8-ounce can peaches, drained | 3 Tablespoons Praline® Liqueur |
| 2 Tablespoons brown sugar      | Vanilla ice cream              |
| 1 Tablespoon soft butter       |                                |

Arrange peaches, sugar, Praline® Liqueur and butter in shallow baking dish. Broil 7" from heat, till bubbly (about 2 minutes). Serve hot over ice cream in parfait glasses.

### PRALINE-TOFFEE SUNDAE SAUCE

*Served in the home of Colonel Thomas R. Egan*

- |                                    |                                |
|------------------------------------|--------------------------------|
| 2 ounces Praline® Liqueur          | 1 ¼ cup brown sugar            |
| 1 Tablespoon instant coffee powder | 1 can sweetened condensed milk |
| Dash of salt                       | 1/2 cup chopped pecans         |
| 1/4 cup water                      | 1 teaspoon vanilla             |

Combine Praline® Liqueur, coffee, salt, water, sugar in heavy saucepan. Heat, stirring constantly, to boil. Cook, without stirring, to 230° on candy thermometer. Blend syrup slowly into milk. Add pecans and vanilla. Serve over ice cream.

## PASTA SALAD RECIPE

minutes. Drain pasta, reserving a few tablespoons of water for later. Place pasta in large bowl.

In a small bowl, whisk together the olive oil, lemon juice, salt, pepper and red pepper flakes until well combined. Pour the dressing over warm pasta and add a little reserved pasta water to help keep the pasta moist and non-sticky. Immediately add feta and gently give the pasta a toss.

Next add in the peach slices, cherry tomatoes, corn, red onion and arugula. Toss to combine. Taste and add more olive oil, lemon juice, salt and/or pepper, if necessary. Great warm or cold. Serves 6.

From Karen Adaway of Colmesneil, Texas

## KAREN'S HOMEMADE TARTAR SAUCE

- 3 cups real Mayo
- 1/2 cup sweet relish
- 1/4 cup minced onion
- 1 Tablespoon lemon & pepper seasoning
- 1 Tablespoon ranch seasoning dry mix
- 1 Tablespoon black pepper
- 1/2 teaspoon dill weed
- Tony Chachere's to taste

Add two Tablespoons water to minced onion and microwave for 30 seconds. Combine all ingredients and refrigerate overnight if possible.

So good with East Texas catfish and crappie!



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

by Areeda Schneider-Stampley



**Let Freedom Ring!**



## RED VELVET CAKE

- 1½ cups cooking oil
- 1½ cups sugar
- 3 eggs
- 2½ cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 ounces red food cake coloring
- 1 teaspoon vinegar
- 1 cup buttermilk

Preheat oven to 350°. Mix oil, sugar and eggs.

Sift dry ingredients together and add to oil mixture with vanilla, cake coloring, vinegar and buttermilk. Beat well with mixer or by hand.

Pour into 3 round layer pans. Bake approximately 25 minutes or until cake pulls away from sides of pans. Do not over-bake. Test with toothpick or pastry stick. Let cool on wire rack.

### Frosting:

- 8 ounces cream cheese
- 1 teaspoon vanilla
- 1 box confectioner’s sugar
- 1/2 cup coconut
- 4 or 5 drops red cake coloring
- 1/4 cup coconut

Mix all ingredients, except the 1/4 cup coconut and cake coloring.

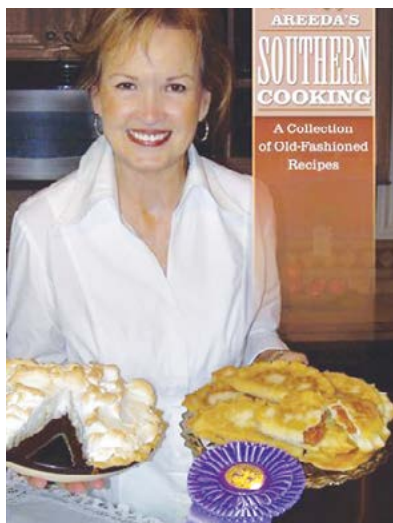
Frost between layers and top of cake. Then combine 1/4 cup coconut with red cake coloring and lightly sprinkle over cake.



Purchase cookbook with credit card on my PayPal account at [www.areedasoutherncooking.com](http://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](mailto:areedaschneider@bellsouth.net)  
 Order Joe Stampley CDs at [www.joestampley.com](http://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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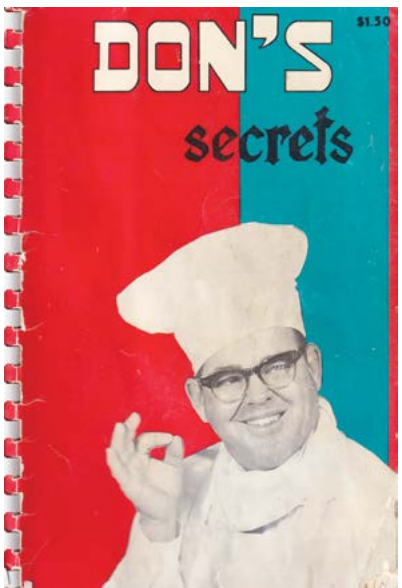
**Submitted by David Stallings - Around the Town Publisher**

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!




**CHICKEN STEW**

- 1 4-lb. fat hen
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon Cayenne (red pepper)
- 1/2 cup all-purpose flour
- 2 cups chopped onions
- 1 cup chopped celery
- 1/2 bell pepper, cut fine
- 2 cloves garlic, minced
- 2 cups cold water



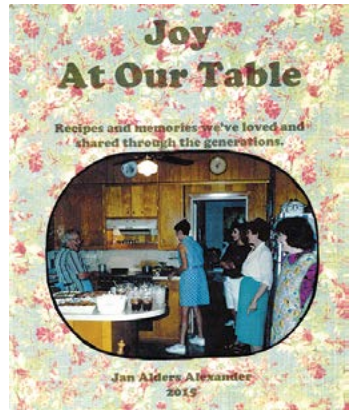
Cut up hen and season with salt, black pepper and Cayenne. Remove fat from hen and melt the fat in an iron pot. Add flour to this gradually and cook in uncovered pot over medium heat, until golden brown, stirring constantly. Add chicken pieces. Cover pot. Simmer over low heat for 20 minutes. Add onions, celery, garlic and bell pepper. Cover and cook slowly for 1 hour.



Add 2 cups cold water. Bring to boil and simmer over low heat, until chicken is tender. Serve with cooked rice. Serves 10.

**Submitted by Jan Alders Alexander of Nacogdoches**

I prefer using chopped pecans, although the pie is not quite as pretty, it's much easier to cut. I never make just one of these!



**PECAN PIE**

- 3 eggs
- 1/4 cup butter (melted)
- 1 cup pecans
- 1/2 cup sugar
- 1 cup white Karo syrup
- 2 Tablespoons flour
- Unbaked pie shell

Mix flour and sugar. Add beaten eggs, syrup and melted butter. Put 1 cup pecans in an unbaked pie shell. Pour egg mixture in pie shell. Bake at 25° for 454 minutes.

**NEVER FAIL PIE CRUST**

I rarely have made my own pie crust for years, except at Thanksgiving! Love Pepperidge Farm frozen ones!

- 3 cups flour
- 1 teaspoon salt
- 1 1/2 cups Crisco (not liquid!)
- 1 beaten egg
- 6 Tablespoons cold water
- 1 teaspoon white vinegar

Sift together flour and salt, add Crisco and mix until crumbly. Add egg, cold water and vinegar. Stir well and form into 3 balls and chill. These may be rolled out and placed into pie pans and frozen until ready to use.

**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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**C° TO F° CONVERSION**

120° C	.....	250° F
140° C	.....	275° F
150° C	.....	300° F
160° C	.....	325° F
180° C	.....	350° F
190° C	.....	375° F
200° C	.....	400° F
220° C	.....	425° F
230° C	.....	450° F

# 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."



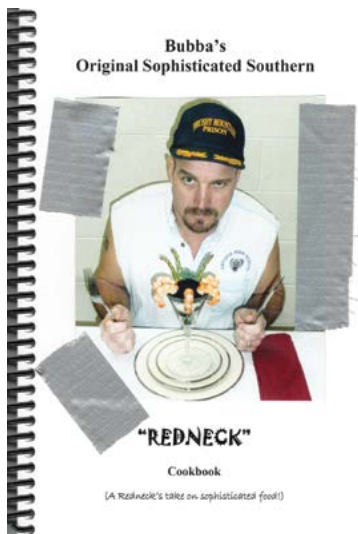
Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to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

## SWEET AND SOUR MEATBALLS

Betty Lou Wrangler wuz tired of the Sonic Drive-in, the Tastee Freeze, Western Sizzlin' and the Golden Corral. If she wanted sit-down restaurant food of any caliber she had to go to Shreveport, Texarkana or Little Rock. So after the kids left home and husband James Bob found relief in the belly of a 10-foot tiger shark when he fell off the side of a fishin' barge, Betty Lou took the insurance money and opened up the first Godfather Hong Kong Café in town. Her sweet and sour meatballs are second to none and folks are now drivin' from Shreveport, Texarkana and Little Rock. She thinks they's comin' to eat the meatballs. Ever'body else thinks their comin' to see the Geisha girl in the Gondola.

- 1 lb. ground beef
- 1/2 cup prepared bread crumbs
- 1 teaspoon salt
- 1 egg, beaten
- 1/4 cup whole milk
- 1/2 cup chopped onion
- 8 Tablespoons granulated sugar
- 1/4 teaspoon pepper
- 1/2 cup catsup
- 6 Tablespoons vinegar
- 2 teaspoons Worcestershire sauce
- 1 cup water

Mix beef, bread crumbs, salt, pepper, egg and milk. Form into small balls and brown in skillet in oil to cover the bottom of the skillet. Drop the brown meat balls in the hot sauce which has been made ahead. Simmer on top of the stove until the sauce is thick and clear and the meat balls are tender. Stir often. Serve with rice or buttered noodles.



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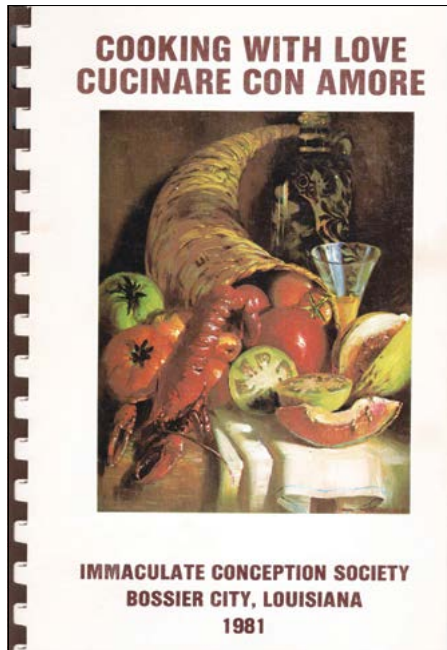


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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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.

**ITALIAN ARTICHOKE  
CASSEROLE  
(Mrs. Steve J. Bennett)**

- 1 can Del Monte string beans (drain liquid and reserve)
- 1 can hearts of artichokes, drained
- Seasoned Italian bread crumbs
- 4 Tablespoons olive oil
- Parmesan cheese, grated or boxed

Use 1 pint casserole; put 2 Tablespoons oil in casserole. Add 1/2 can string beans, 1/2 can artichokes (cut in half or quartered); sprinkle generously with bread crumbs and cheese. Repeat beans, artichokes, crumbs and cheese; sprinkle remaining olive oil. Now slowly add reserved liquid from beans; sprinkle Parmesan cheese. Cover; bake at 325° for 45 minutes. May be served immediately or kept warm until meal time or reheated the next day.



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**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.



**UNSTUFFED CABBAGE ROLLS**

- |                                  |  |
|----------------------------------|--|
| 1 Tablespoon olive oil           | 1 (8 oz.) can tomato sauce                 |
| 1½ to 2 lbs. lean ground beef    | 1 Tablespoon cider vinegar or wine vinegar |
| 1 large onion, chopped           | 1/2 teaspoon ground cinnamon               |
| 1 clove garlic, minced           | Dash of nutmeg                             |
| 1 small cabbage, chopped         | 1/2 teaspoon ground black pepper           |
| 2 (14.5 oz.) cans diced tomatoes | 1 teaspoon sea salt                        |

In a large skillet, heat olive oil over medium heat. Add the ground beef and onion and cook, stirring until ground beef is no longer pink and onion is tender. Add the garlic and continue cooking for 1 minute. Add the chopped cabbage, tomatoes, tomato sauce, vinegar, cinnamon, nutmeg, pepper and salt. Bring to a boil. Cover and simmer for 20-30 minutes or until cabbage is tender. Yield: 6-8 servings.



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**

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.



**HUMMINGBIRD CAKE**

**CAKE:**

- 3 cups all-purpose flour, sifted
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon allspice
- 1 1/2 cups vegetable oil
- 2 teaspoons vanilla extract
- 3 large eggs, lightly beaten
- 1-3/4 cups very ripe banana, mashed

**FROSTING:**

- 1 cup butter, softened
- 6 cups powdered sugar
- 2 teaspoons vanilla extract
- Pinch of salt
- 2 (8-oz.) packages cream cheese, cut into 1-oz. pieces and chilled

Preheat oven to 350°F. Grease and flour 3 9-inch cake pans. In a large bowl, combine flour, 2 cups sugar, salt, baking powder, baking soda, cinnamon and allspice. Add vegetable oil, vanilla extract and eggs and stir just until dry ingredients are moistened. Stir in banana, 1 cup pecans and pineapple just until evenly mixed. Divide batter evenly among the 3 cake pans. Place in oven and bake for 25 to 28 minutes, or until wooden pick inserted in center comes out clean. Cool in pans for 10 minutes and then remove to wire racks to cool completely.

To make frosting, use an electric mixer to beat together butter and powdered sugar, adding powdered sugar gradually. Add vanilla extract and salt and mix until smooth. With mixer on medium, add 1 piece of cream cheese at a time. Turn mixer off once all cream cheese has been incorporated. Spread frosting between layers of cake and cover top and sides. Sprinkle remaining chopped pecans on top.

**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.

**MEAT AND POTATO PIE**

**Submitted by Diane Heflin, for band student Barbara Heflin**

- 2 9-inch pie crusts, unbaked
- 1 pound ground meat
- 1/2 envelope dry onion mix (1/4 cup)
- Dash of Allspice
- 1/2 cup milk
- Dash of pepper
- 1 12-oz. package loosely packed, frozen hashbrowns, thawed
- Catsup

Prepare crusts. Line 9-inch pie plate with pastry. Combine meat, milk, soup mix, Allspice and pepper; mix gently. Lightly pat into pastry-lined pie plate. Top with potatoes. Adjust top crust, seal, and flute edge. Cut design in top pastry.

Bake at 350° about 1 hour, or until browned. Serve with warmed catsup. Serves 6-8.

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## CRISPY PARMESAN CRUSTED CHICKEN

**Ingredients:**


- 1 pound chicken breasts (2-3 chicken breasts)
- 1 teaspoon Italian seasoning (or seasoning of choice)
- 1/2 teaspoon garlic powder
- Pinch of salt and pepper
- 1 cup grated or zested Parmesan cheese
- 1/2 cup almond flour (or panko bread crumbs)
- 2 eggs
- 3 Tablespoons olive oil (or butter or oil of choice)

**Instructions:**

Lay the chicken breasts out on a cutting board and cut in half horizontally. Generously season with Italian seasoning (or seasoning of choice), garlic powder, salt and pepper; set aside.

Combine the Parmesan cheese and almond flour in a medium shallow bowl. In another bowl, whisk the eggs. Dip the chicken breasts into the egg mixture then into the Parmesan mixture, shake off the excess breading. Repeat until all the chicken cutlets are covered.

Heat oil or butter in a large NON-STICK heavy duty pan. Add chicken cutlets in a single layer and cook for 5-6 minutes on each side, until golden and crispy. Be sure not to flip until the Parmesan is golden on the first side or it will slide off. Repeat with remaining chicken cutlets.



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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.**

**Please email to: [AroundTheTown@mail.com](mailto:AroundTheTown@mail.com)  
Thank you so much!**

**From Terri Lacher (Favorite Recipes Handed Down from the Gilbert/Allen Family)**

*My father's family grew up in Depression days in the Ozarks. Tradition was very important, and things like good food were important. They would all gather after a long week in the coal mines on a front porch in the Ozarks, share a meal, and enjoy each other's company. It always ended with music. One or two played banjo, another a mandolin, another guitar, and others just singing along. My Great Aunt Billie passed on the following recipe, which is divine and a crowd pleaser. Be careful though, because you can hurt yourself on this recipe because it's so good!*

**GOLDEN CARROT CAKE**

**by Billie (Alma) Gilbert Allen**

- |                          |   |
|--------------------------|---|
| 2 cups flour             | 2 teaspoons baking powder                     |
| 1 teaspoon cinnamon      | 1 teaspoon vanilla                            |
| 1½ teaspoons baking soda | ¼ teaspoon nutmeg                             |
| 2 cups grated carrots    | 2 cups sugar                                  |
| 1½ cups oil              | 4 eggs  |
| 1 cup chopped walnuts    | 1 ( 8 oz.) can of crushed pineapple (drained) |

Sift together flour, baking powder, salt, baking soda, cinnamon and nutmeg into large mixing bowl. Add sugar, oil, vanilla and eggs; mix well. Add carrots, pineapple, and nuts; blend well. Turn into long casserole dish or two 9" layer pans lined with brown paper (I use parchment paper). Bake in preheated oven at 350 degrees for 45-50 minutes. Cool five minutes in pans before turning out or leave in dish and ice if desired. Ice with Cream Cheese Frosting (below). Freezes well.

**Cream Cheese Icing**

- 1 pkg cream cheese softened to room temperature
- ½ cup butter
- 1 lb. box of powdered sugar, sifted
- 1½ teaspoons vanilla
- Flaked Coconut (if desired)

Combine butter, cheese, vanilla. Cream well; add sugar gradually, beating well. "Good," a side note from Aunt Billie says.

*And another recipe by one of my favorite great aunts, Aunt Phydella Gilbert Allen.*

**WASHTUB COOKIES**

- |                               |                    |
|-------------------------------|--------------------|
| 2 cups brown sugar            | 2 cups white sugar |
| 2 cups oil                    | 4 eggs             |
| 2 teaspoonss baking soda      | 4 cups flour       |
| 1½ cups minute oats           | 2 cups coconut     |
| 4 cups uncrushed cornflakes   | 1 teaspoon salt    |
| 1 pkg (12 oz) chocolate chips |                    |

Mix all together and pour into an institutional size cake pan (or a couple of cookie sheets).

Bake at 325° for 20-25 minutes. Mmmmm good.

*Another favorite, baked for my kids when they were little. My 3 year old was my baking buddy, and his little hands were just perfect to knead the dough. You may want to double the recipe because the first two loaves go quickly!*

**HONEY WHEAT BREAD**

- |                                      |                              |
|--------------------------------------|------------------------------|
| 2 pkg dry yeast                      | ½ cup of warm water          |
| ¼ cup Crisco (I use butter flavored) | 3 cups whole wheat flour     |
| 1¾ cups warm water                   | 3-4 cups of unbleached flour |
| 1/3 cup honey                        | 1 teaspoon salt              |

Mix well in large bowl; dissolve yeast in ½ cup of warm water. Add next six ingredients. Blend well; gradually add 3 cups of unbleached flour, stirring until mixture will form a large ball. Turn on floured board; knead in the remaining cup of flour as needed if the dough is still sticky. Knead further (about 10 minutes) until smooth and elastic in appearance. Place in greased bowl, cover and let stand until doubled in size. (approx. 1½ hours). Punch down; divide in half; roll out and roll up like a jelly roll. I sometimes mix cinnamon and butter and ground nuts and spread on the half before rolling up. Place in baking pans; let rise again. Bake at 375° until done (approx.. 30 min), and loaf will sound slightly hollow when tapped. Cool for a few minutes and then enjoy!

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## SLOW COOKER SUPPERS

### SPAGHETTI & MEATBALLS

- 1½ lbs. ground beef chuck (15% fat)
- 1/2 lb. ground pork
- 1/4 cup dry bread crumbs
- 1/4 cup grated Parmesan cheese, plus additional for serving
- 1/4 cup flat-leaf parsley leaves, very finely chopped
- 1 large egg, lightly beaten
- 3 cloves garlic, 2 crushed with press, 1 thinly sliced
- 1 Tablespoon olive oil
- Salt and pepper
- 1 can (28 oz.) whole tomatoes, drained
- 1 can (14.5 oz.) tomato puree
- 2 sprigs fresh basil
- 1/4 teaspoon crushed red pepper
- 12 oz. spaghetti

In large bowl, with hands, combine beef, pork, bread crumbs, Parmesan, parsley, egg, crushed garlic, oil, 1/2 teaspoon salt, and 1/2 teaspoon freshly ground black pepper until well mixed. Form into 24 (1½-in.) meatballs. Meatballs can be refrigerated overnight.



In 6-qt. slow cooker bowl, place tomatoes. With hands, crush tomatoes into small bits. Stir in tomato puree, basil, red pepper, sliced garlic, 1/2 teaspoon salt and 1/4 teaspoon freshly ground black pepper. Gently stir in meatballs.

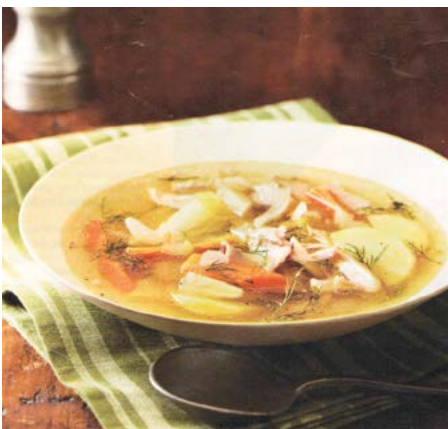
Cover and cook on Low for 6 hours or on High for 3 hours.

Prepare spaghetti as label directs. Divide among serving dishes. Transfer 12 meatballs and half of sauce to container; refrigerate up to 3 days. Top spaghetti with remaining meatballs and sauce. Serve with additional Parmesan.

### CHICKEN SOUP

- 1 Tablespoon vegetable oil
- 1 jumbo sweet onion (1 lb.), finely chopped
- Salt and pepper
- 1½ lbs. fennel (2 lg.)
- 1 lb. carrots
- 12 oz. Yukon Gold potatoes (2 lg.)
- 8 oz. celery stalks (4 lg.)
- 1 bay leaf
- 1½ lbs. bone-in chicken thighs, skin removed
- 1½ lbs. bone-in chicken breasts, skin removed
- 1 quart lower-sodium chicken broth
- 1 Tablespoon packed fresh dill leaves

In 12-in. skillet, heat oil on medium-low. Add onion and 1/8 teaspoon salt. Cook 15 minutes or until golden brown and tender, stirring occasionally.



While onion cooks, trim and cut fennel into 1/4-in. thick slices. Cut carrots in quarters lengthwise, then into 3-in.-long pieces. Cut potatoes into 1/4-in.-thick half moons. Thinly slice celery.

In 6-quart slow cooker bowl, evenly spread carrots, potatoes, fennel, celery and bay leaf. Arrange chicken pieces on top, pressing into vegetables, sprinkle with 1/2 teaspoon each salt and freshly ground black pepper. Spread hot onion over chicken. Add broth, cover immediately with lid, and cook on Low for 6 hours.

Stir in dill. Transfer one-third of vegetables, 1 chicken breast, and 1 chicken thigh to container; refrigerate up to 3 days. Divide remaining vegetables among serving bowls. Remove meat from remaining chicken and divide among serving bowls. Stir 1/4 teaspoon salt into soup. Ladle over vegetable-chicken mixture.

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# The Barbecue Pit

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

## Rib-Ticklin' GOOD

*These international rib recipes are from all over the globe. Try them all and see what's your favorite!*

### Thai Baby Back Ribs

2 sides pork baby back ribs or your favorite ribs

#### Thai Barbecue Sauce:

6 cloves garlic, minced  
2 Tablespoons finely minced ginger  
8 serrano peppers or other small hot chilies, minced, including seeds  
4 small green onions, green and white parts, minced  
1/4 cup minced cilantro sprigs  
1 Tablespoon grated or minced lime zest  
Juice from 3 limes  
1 cup hoisin sauce  
1/2 cup wine vinegar  
1/4 cup Thai or Vietnamese fish sauce  
1/4 cup honey  
2 Tablespoons dark soy sauce  
2 Tablespoons flavorless cooking oil

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

To make the sauce, combine all the sauce ingredients and stir well. Makes 3 cups.

Coat the ribs evenly on both sides with half the sauce. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours. Reserve the remaining sauce to serve as a sauce for the ribs.

To grill the ribs, if using a gas grill, preheat to medium (325°). If using charcoal or wood, prepare a fire. Brush the cooking grate with a cooking oil to prevent meat from sticking to grate. Place the ribs on the grate meaty side up and cover the grill. Occasionally during cooking, baste the ribs with the marinade, stopping 15 minutes before removing the ribs from the grill.

To smoke the ribs, set the temperature of the grill to 200° to 220°. Smoke the ribs until the meat begins to shrink away from the bones.

To serve, cut each side of ribs in half, into three sections, or into individual ribs. Transfer to a heated serving platter or four heated dinner plates and serve at once accompanied by the reserved sauce.



### Middle Eastern Ribs with Spicy Pomegranate Glaze

2 sides spareribs or your favorite ribs  
2 Tablespoons white sesame seeds  
1/4 cup chopped parsley, for garnish  
1 teaspoon grated orange zest, for garnish

#### Spicy Pomegranate Glaze:

1 cup pomegranate "molasses" (concentrated juice)  
1/4 cup oyster sauce  
2 Tablespoons honey  
1 Tablespoon ground coriander  
2 teaspoons crushed red pepper flakes  
2 Tablespoons finely minced ginger  
1/4 cup minced green onion, green and white parts  
1/4 cup chopped fresh cilantro sprigs

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

In an ungreased skillet over high heat, toast the sesame seeds until golden. Set aside.

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

Coat the ribs evenly on both sides with the glaze. 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 grill, preheat to medium (325°). If using charcoal or wood, prepare a fire. Brush the cooking grate with a cooking oil to prevent meat from sticking to grate. Place the ribs on the grate meaty side up and cover the grill. Occasionally during cooking, baste the ribs, stopping 15 minutes before removing the ribs from the grill.

To smoke the ribs, set the temperature of the grill to 200° to 220°. Smoke the ribs until the meat begins to shrink away from the bones.

To serve, cut each side of ribs in half, into three sections, or into individual ribs. Transfer to a heated serving platter or four heated dinner plates. Sprinkle with the parsley, orange zest and sesame seeds. Serve at once.



### Moroccan Glazed Ribs

2 sides spareribs or your favorite ribs

#### Moroccan Glaze:

Zest from 2 lemons, finely minced  
1/2 cup freshly squeezed lemon juice  
1/4 cup honey  
3 Tablespoons extra virgin olive oil  
1 Tablespoon ground coriander  
1 Tablespoon ground cumin  
1 Tablespoon freshly grated nutmeg  
2 teaspoons sweet paprika  
2 to 3 teaspoons cayenne or crushed red pepper flakes  
1 teaspoon salt  
6 cloves garlic, finely minced  
2 green onions, green and white parts, finely minced  
1/2 cup chopped cilantro sprigs  
1/2 cup chopped mint leaves

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

To make the glaze, combine all the glaze ingredients and stir well. Makes 2 cups.

Coat the ribs evenly on both sides with the glaze. 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 grill, preheat to medium (325°). If using charcoal or wood, prepare a fire. Brush the cooking grate with a cooking oil to prevent meat from sticking to grate. Place the ribs on the grate meaty side up and cover the grill. Occasionally during cooking, baste the ribs with extra glaze, stopping 15 minutes before removing the ribs from the grill.

To smoke the ribs, set the temperature of the grill to 200° to 220°. Smoke the ribs until the meat begins to shrink away from the bones.

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



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 Nacogdoches CVB - 200 E. Main St.  
 Nacogdoches Senior Center - 1601 W. Austin St.  
 Napoli's Restaurant - 2119 North St.  
 Northview Condos - 4100 North St.

### NACOGDOCHES COUNTY

#### *In the City of Nacogdoches*

Perry Propane - 6500 Franklin St.  
 Pike Saw & Tool - 2502 NW Stallings Dr..  
 Renfro's Glass - 714 North St.  
 Red House Winery - 108 E. Pilar St.  
 Rhinestone Rifles Botique VIP - 404 E. Main St.  
 Rick's Valero - US 59 South  
 RV Outfitters - 2631 NW Stallings Dr.  
 Sam's Southern Eatery - 1220 North St.  
 Smokehouse - 2709 Westward Trail  
 Sombreros - 3000 North St.  
 Ables-Land Office Supplies - 412 North St.  
 Sunshine Food Mart - 2013 North St.  
 Super 8 Motel - US 59 South  
 Taquitos El Jaliscience - 3217 North St.  
 Taqueria El 21 - 1422 Douglass Road  
 Thrall's Grocery, Deli & Cafe - 7144 SH 21 East  
 VIP Cleaners - 4515 North St.  
 Walgreens - 3004 North St.  
 Windhill Apartments - 1324 Pruitt Hill Dr.  
 Woden Rd. Quick Stop - Woden Rd @ SE Stalling  
***In Appleby:***  
 Sammy's Mini Mart - U.S. Hwy 59 N.  
 Tom's Grocery & Shell - U.S. Hwy 59 N.  
***In Central Heights:***  
 Morgan Oil Chevron/Whataburger - Hwy 259 North  
 Polk's Pick It Up Truck Stop - Hwy 259 North  
 Taco Riendo - Hwy 259 North  
***In Chireno:***  
 Chireno's Cafe' - 716 Main St.  
***In Cushing:***  
 Clyde Partin Monument Co. - Hwy 204  
 Cushing Food Mart - Hwy 204  
 Rawhide's Tire Service - 470 6th St.  
***In Douglass:***  
 Douglass Cafe' - State Hwy 21  
 Douglass General Store - State Hwy 21  
***In Etoile:***  
 Etoile Shell - Hwy 103 @ FM 226  
 Shirley Creek Marina Office & Cabins - 23177 FM 226  
***In Garrison:***  
 Bulldog Express/J & S Food Mart - U.S. Hwy 59  
 Garrison Gas & Convenience Store Exxon - U.S. Hwy 59  
 Garrison Hardware & Feed - 121 South B Ave.  
***In Martinsville:***  
 L & M Quick Stop - 13101 Hwy 7  
***In Reklaw:***  
 What the Fork Cafe' - Hwy 204

### NEWTON COUNTY

#### *In Burkeville:*

Burkeville Heritage Society - 142 St. Hwy 84E  
***In the Newton:***  
 Newton Co. History Ctr. - 213 E. Court St. - Newton  
 Newton Co. Public Library - 212 High St. - Newton

### SAN AUGUSTINE COUNTY

S. A. County Chamber of Commerce - 611 W. Columbia  
 Mike Perry Chevrolet - 101 W. Main St.

### SHELBY COUNTY

#### *In the City of Center:*

Ace Hardware - 5438 Loop 500 East  
 Boles Feed Co. - 101 Porter St.  
 Boyd Adams Barber Shop - 504 Hurst St.  
 Brookshire Brothers - 105 Hurst St.  
 Chamber of Commerce - In the old jail on the square  
 Covington Lumber & Bldg Materials - 1595 Teneha St.  
 H & S Discount Foods - 705 Shelbyville St.  
 Mathews Realty - 618 Teneha St.  
 Piney Woods Seafood - 1003 Hurst St.  
 Rancho Grande - 816 Teneha St.  
 TR's Steaks & More - 892 Hurst St.

#### *In Joaquin:*

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84  
 NuWay Convenience Store - 13054 Hwy 84  
 Quick Stop - 12762 U.S. Hwy 84

#### *In Timpson:*

Brookshire Brothers - 829 N. 1st St. - Hwy 59  
 Frontier Cafe' - 101 Austin St.  
 Quick Stop - 674 N. 1st St. - Hwy 59

### TYLER COUNTY

#### *In Warren:*

Watson Rare Native Plant Preserve - 527 CR 4777

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