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July 2025

Patriotic Recipes to Serve This 4th of July or Anytime This Summer

FLAG CAKE

Make this easy vanilla sheet cake ahead of time, and decorate it with berries and frosting just before serving.

Ingredients:

- 18 Tablespoons (2¼ sticks) unsalted butter at room temperature
- 3 cups sugar
- 6 extra-large eggs at room temperature
- 1 cup sour cream at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 3 cups flour
- 1/3 cup cornstarch
- 1 teaspoon kosher salt
- 1 teaspoon baking soda

For the icing:

- 1 pound (4 sticks) unsalted butter at room temperature
- 1½ pounds cream cheese at room temperature
- 1 pound confectioners' sugar, sifted
- 1½ teaspoons pure vanilla extract

To assemble:

- 2 half-pints blueberries
- 3 half-pints raspberries

Directions:

- Heat the oven to 350 degrees F.
- Butter and flour an 18 by 13 by 1½-inch sheet pan.
- Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment on high



Photo by Alice Gao ©

FLAG CAKE - page 2

RED, WHITE & BLUE CHEESECAKE

The marbled effect in this Americana-inspired dessert is easier to achieve than it looks -- all it takes is alternating scoops of colored cheesecake batter, and then a simple wooden skewer does the rest.

Crust:

- 2 cups graham cracker crumbs (from about 18 whole crackers)
- 1 stick (8 Tablespoons) unsalted butter, melted
- 2 Tablespoons sugar
- Pinch fine salt

Filling:

- Three 11.5-ounce containers whipped cream cheese
- 1¼ cups sugar
- One 16-ounce container sour cream, at room temperature
- 1 cup heavy cream
- 4 large eggs, at room temperature
- 1 teaspoon vanilla extract
- Juice of 1/2 lemon
- 1 teaspoon red gel food coloring (or to desired color)
- 1/2 teaspoon blue gel food coloring (or to desired color)

Directions:

- Position a rack in the middle of the oven and preheat to 325° F.
- For the crust: Toss together the graham cracker crumbs, butter, sugar and salt in a medium bowl. Press into the bottom of a 10-inch springform pan. Bake until golden brown, 15 to 18 minutes. Cool completely. Wrap the bottom and sides of pan up with a large piece



Photo by Matt Armendariz

CHEESECAKE - page 3

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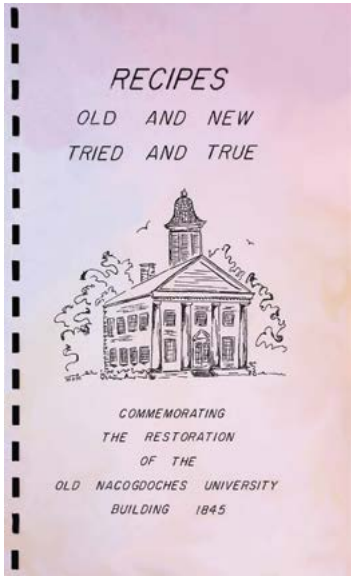
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From Recipes Old and New Tried and True



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."

JAM CAKE

(Mrs. Sam Stripling, Jr.)

and

ORANGE SPONGE CAKE

(Mrs. William J. Moore; Dawson, Texas)

Jam Cake

Cream 1 cup butter, add 2 cups sugar. Dissolve 1 tsp. soda in 1 cup buttermilk. Add 4 beaten egg yolks. Add this to blended mixture of: 3 cups flour, 2 tsp cinnamon, 1 tsp all spice, 1 tsp nutmeg, 1 tsp cloves, 1 tsp salt. After mixed add 1 tsp vanilla and 1 cup of blackberry jam (or jelly). Beat 4 egg whites until stiff and fold into mixture. Bake in large pan or tube pan 300° - 15 minutes and 350° - 45 minutes. Cool and frost with:

Cream 4 tablespoons butter. Add 1/2 cup powdered sugar slowly. Use cream (about 6 tablespoons) to make right for spreading. Cover with chopped nuts if desired.

Mrs. Sam Stripling Jr.

Orange Sponge Cake

Beat 8 egg yolks, add 3/4 c sugar, 4 tbs. orange juice and 1 cup flour

Fold in - 8 beaten egg whites beaten with 1/4 tsp. salt
1/2 tsp. cream of tartar
3/4 cup sugar

Bake 1 hour - slow oven 250°-300°
Use ungreased tube pan

*Mrs. Amy Moore
Dawson, Texas
-140-*

FLAG CAKE

speed, until light and fluffy. On medium speed, add the eggs, 2 at a time, then add the sour cream and vanilla. Scrape down the sides and stir until smooth.

Sift together the flour, cornstarch, salt, and baking soda in a bowl. With the mixer on low speed, add the flour mixture to the butter mixture until just combined. Pour into the prepared pan. Smooth the top with a spatula. Bake in the center of the oven for 20 to 30 minutes, until a toothpick comes out clean. Cool to room temperature.

For the icing, combine the butter, cream cheese, sugar, and vanilla in the bowl of an electric mixer fitted with the paddle attachment, mixing just until smooth.

Spread three-fourths of the icing on the top of the cooled sheet cake. Outline the flag on the top of the cake with a toothpick. Fill the upper left corner with blueberries. Place 2 rows of raspberries across the top of the cake like a red stripe. Put the remaining icing in a pastry bag fitted with a star tip and pipe two rows of white stripes below the raspberries. Alternate rows of raspberries and icing until the flag is completed. Pipe stars on top of the blueberries.

You can serve this cake right in the pan. If you want to turn it out onto a board before frosting, use parchment paper when you grease and flour the pan.

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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!



CREAM OF BROCCOLI SOUP

DIRECTIONS:

Combine in a saucepan 1 bunch of broccoli, washed and trimmed, and 1 stalk of celery and 1 small onion, both finely sliced. Add 3 cups chicken stock, bring to a boil and simmer the broccoli for 15 minutes until it is tender. Pour the soup into a blender. Add a pinch of dry mustard and salt to taste. Cover and blend until smooth. Stir in 1 cup of light cream. Serve the soup hot with a thin slice of lemon in each cup or serve cold with finely chopped chives.

CHEESECAKE

of foil and put in a large roasting pan.

For the filling: Beat together the cream cheese and sugar, in a large bowl, with an electric mixer on medium speed for 1 minute. Add the sour cream, and beat until just combined. Add the heavy cream and beat until just combined. Mix in the eggs, by hand, 1 at time. Mix in the vanilla and lemon juice, by hand, until just combined. (Take care not to overmix, or the cheesecake will turn into a soufflé!).

Ladle out 2 cups of cheesecake batter and divide between 2 bowls. Color 1 bowl with red food coloring and 1 with blue food coloring. Leave the remaining batter white.

Use an ice cream scoop or large spoon, and drop scoopfuls of the batter onto the crust, alternating between the different colors until all the batter is gone. Use a long wooden skewer and drag it through the batter, making sure the skewer reaches down to the bottom of the pan, in 4 swipes, to marble the colors for a tie dye effect. Transfer the springform pan to the roasting pan. Add enough hot water to come about halfway up the side of the springform pan.

Bake until the outside of the cake is set, but the center is still slightly loose, about 1 hour 20 minutes. Turn the oven off and leave the cheesecake in the oven for another hour. Remove the cheesecake from the roasting pan to a cooling rack. Run a knife around the edge and cool to room temperature. Cover and refrigerate at least 8 hours.

Unmold the cheesecake and transfer to a serving plate or cake stand.

GRILLED CORN SALAD

INGREDIENTS:

- 6 ears freshly shucked corn
- 1 medium green bell pepper, diced
- 2 medium Roma (plum) tomatoes, diced
- ¼ cup diced red onion
- ½ bunch fresh cilantro, chopped, or more to taste
- 2 teaspoons olive oil, or to taste
- salt and ground black pepper to taste

DIRECTIONS:

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

Roast corn on the preheated grill, turning occasionally, until tender and specks of black appear, about 10 minutes. Remove from the grill and let sit until just cool enough to handle, 5 to 10 minutes.

Holding a corn cob over a large bowl, use a knife to carefully slice warm kernels directly into the bowl; discard cob. Repeat with remaining corn.

Add bell pepper, tomatoes, onion, cilantro, olive oil, salt, and pepper; toss until evenly mixed. Let sit until flavors have blended, at least 30 minutes..

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

by Areeda Schneider-Stampley



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NELA’S CHICKEN N’ DUMPLINGS

The best!

- 1 broiler/fryer (2½-3 lbs.) or about 4 chicken breasts
- 2 quarts water
- 1 teaspoon salt
- 4 Tablespoons chicken bouillon granules
- 1/2 teaspoon black pepper

Put chicken, water and salt in a large pot and bring to a boil. Cover and reduce heat to low. Cook 1 hour or until tender.

Note: While chicken is cooking, make dumplings.

Remove chicken and cool. Pour broth through a wire-mesh strainer into a large saucepan, discarding solids. Skim off fat. Return broth to large pot. Debone chicken and break into pieces.

Add chicken, bouillon and pepper to broth.

Dumplings:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 Tablespoon baking powder
- 1/4 cup shortening
- 2/3 to 3/4 cup buttermilk
- 1/2 stick of butter

Combine flour, salt and baking powder. Cut in shortening with a pastry blender or fork until mixture resembles coarse meal.

Add buttermilk; stirring with a fork until dry ingredients are moistened. Turn dough out onto a well-floured surface, and knead lightly 4 or 5 times.

Pat out the dough to about 1/4” thickness. Cut dough in 3” x 2” strips.

Bring broth/chicken mixture to a boil. Add 1/2 stick of butter. Drop strips one at a time in on top. Reduce heat to medium-low, and cook about 10 minutes.

Push that down into chicken (don’t stir) and lay more strips on top, do same until you’ve added enough dough to make the amount of dumplings you want.

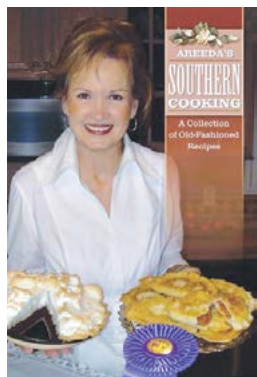
Cook about 10 minutes longer. Caution to not put too much dumplings that it would soak up all the broth.

Yield: 6 to 8 servings.

Purchase cookbook with credit card or on PayPal account on secure website at www.aredasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.50 (price includes shpg/handling).

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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.

CHICKEN AND RICE

Submitted by Paula McDonald, mother of band student Colleen McDonald

- 3-4 slices of bacon
- 1 cup rice (not instant)
- 6-8 pieces skinned chicken
- 1 cup milk
- 1 can cream of mushroom soup

- 1 can cream of celery soup
- 1 can cream of chicken soup
- Onion and bell pepper rings, optional

Preheat oven to 325°. Place bacon in greased 9” x 13” pan. Shake rice on top and layer chicken pieces. Slowly pour milk on top. Blend soups and pour on top of mixture. Top with onions and bell peppers, if desired. Cover with foil. Bake at 325° for 2 hours.

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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."



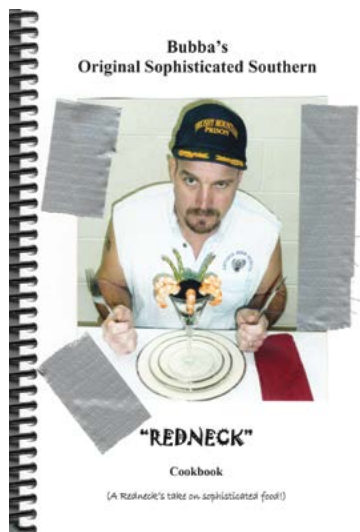
Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to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

MARTHA'S STUFFED SICILIAN MEATLOAF

I hope Martha don't mind me sharin' this recipe . . . and if she does, well, I'll jus tell ever'body 'bout that night with the lampshade on her head and all the dead bodies, out yonder behind the barn.

- 3 eggs, slightly beaten
- 1/2 cup V-8 Cocktail Juice
- 1/4 cup red wine (use somethin' good and taste it first)
- 3 Tablespoons dried parsley
- 3 heapin' teaspoons oregano
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 cloves fresh minced garlic
- 3/4 slices white bread
- 3 pounds fresh ground chuck
- 1 (1-lb.) package sliced ham, cut into one-inch strips
- 1 (1-lb) package sliced mozzarella cheese, cut into one-inch strips

Preheat oven to 350°. In a large mixin' bowl combine the first eight ingredients. Tear bread slices into cubes and add. (Take a big 'ole swig of wine, git yer hands in thar, throw yer head back, let loose with a soulful rendition of "oh Solo Mio" and go to mixin'.) On a piece of foil, 18-24 inches, press meat mixture into that rectangle shape of approximately one inch in thickness and to within 'bout one inch from edge of foil all the way around. Beginnin' with strips of ham and in a diagonal fashion, lay it on top of the meat mixture. Do the same with the strips of cheese in an opposite diagonal, to within one inch of sides of beef. Pick up one end of foil and while gradually pullin' beef from sides, roll into jelly roll, bein' careful to keep ham and cheese from spillin' out ends of roll. Upon reachin' the end, press seam into roll, stuff ends and roll back to center of foil. Crimp foil to create close fittin' basket around roll, put into a 9x13 dish and place in oven. Bake for 1 1/4 hours. Carefully remove meatloaf from aluminum foil, discardin' juices and place back into bakin' dish. Allow to set for 10 minutes before cuttin' in one-inch slices.



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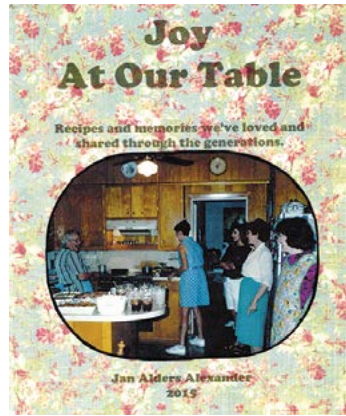
INDEPENDENCE DAY



4th of JULY

Submitted by Jan Alders Alexander of Nacogdoches

Lois Alexander, Jerry's step-mother always had this when we went to visit them. Randy loved it so she named it after him!



RANDY'S SPECIAL

INGREDIENTS:

- 1 pound ground meat
- 1 pound bacon
- 1 can butter beans
- 1 can kidney beans (or pinto)
- 2 cans pork and beans
- 1/2 cup ketchup (I use spicy)
- 1/4 cup brown sugar
- 3 Tablespoons Liquid Smoke

INSTRUCTIONS:

Brown ground meat and bacon in a skillet. Add all ingredients to a crockpot and cook for 3-4 hours on low.

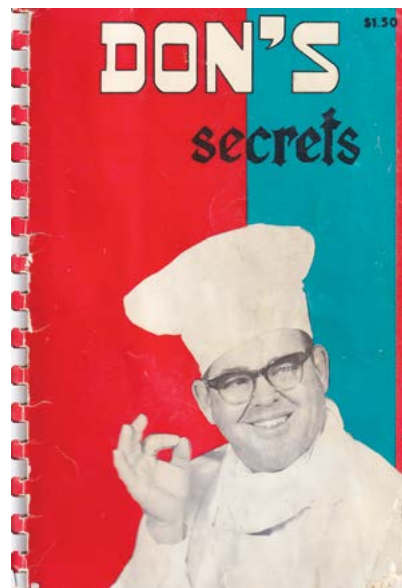
**Submitted by David Stallings -
Around the Town Publisher**

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!



**HAMBURGER STEAK
WITH CHEESE
(House Specialty)**

- 2 pounds choice hamburger meat with 10% fat
- 2 day old buns or sliced bread
- 2 eggs
- 1/4 pound grated American cheese
- 1 cup chopped onions (optional)
- 2 cloves garlic, minced (optional)
- Cayeene Red Pepper
- Salt and pepper to taste



Soak buns in water, strain water off and crumble buns into meat. Add 2 beaten eggs, chopped onions, garlic and seasoning. Form 4 steaks flattened 1" thick. Divide into four parts and stuff into each steak equal amounts of American cheese. Grill 6 to 8 minutes on each

side at 320°. Serves 4.



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From Julia Jones of Nacogdoches

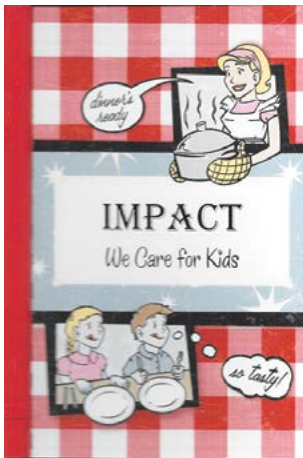
For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



JULIA'S BRISKET

- 6-8 pounds brisket
- 3 Tablespoons liquid smoke
- 2 Tablespoons Worcestershire sauce
- 1 teaspoon garlic salt
- 1 teaspoon onion salt
- 1 teaspoon salt
- 2 teaspoons black pepper

Mix seasonings and rub on top and bottom of brisket. Wrap in heavy foil and refrigerate overnight. Place in large baking dish with sides and bake about 5 hours at 300°. Drain and refrigerate until firm enough to slice. Cover with your favorite barbecue sauce and reheat until just warm before serving.



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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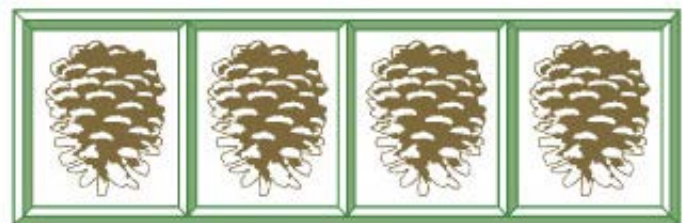
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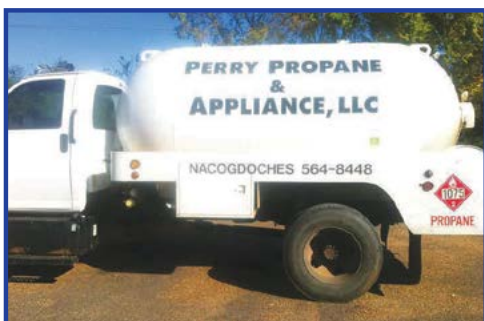
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From Angela Bradford

Welcome to Appleby Sand Mercantile Café Where Family, Food, and Southern Roots Run Deep

When we opened the doors to Appleby Sand Mercantile back in 2000, we had no idea just how much this little spot would grow or how many stories it would hold. What started out as a small-town hardware store with a pizza kitchen and a salon has turned into something far more special—a place where community gathers, memories are made, and Southern food is cooked fresh every single day.



Today, we've got a full-service restaurant, six salon spaces, a home office for our storage and rental properties, and we still hold onto that same family-owned spirit that got us started. We're proud of how far we've come, but even more proud that we've stayed true to who we are.

We serve lunch every Wednesday through Friday from 11 to 2, and everything we make is from scratch. No shortcuts, no boxes—just the kind of food our grandmothers used to make, with all the flavor and none of the fuss. Think chicken-fried steak, slow-simmered vegetables, fluffy cornbread, and plenty of sweet tea. We also bake pies and cakes to order, and we mean it when we say they're made with love.

Over the years, we've expanded to offer in-house catering, and we rent out our dining hall for all kinds of events—baby showers, rehearsal dinners, family reunions, you name it. We also host vendor markets and seasonal events that bring folks from all around to shop, eat, and visit. It's one of my favorite things—to see new faces and familiar ones, all enjoying the space we've built together.

But one of the most meaningful parts of what we do happens on the third Sunday of each month, when we open up for an old-fashioned homecoming-style lunch from 11 to 2. We pull out all the stops and cook everything we can think of from our grandmothers' Sunday kitchens—roast beef, baked chicken, casseroles, fresh veggies, biscuits, cobblers, banana pudding... if it's comfort food, it's probably on the table. We don't just feed folks that day—we feed their memories too.

Running Appleby Sand Mercantile Café has been a labor of love for our family, and we're honored to share it with yours. If you've never been, we'd love to have you. And if you're already a part of our story—thank you. You're the reason we do what we do.

Come hungry. Come often. And always know—you've got a seat at our table.

FRIED OYSTERS

Ingredients:

- 24-30 oysters about the size of a quarter
- Vegetable oil or shortening for frying
- 1 egg
- 2 cups cornmeal
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 Tablespoons flour

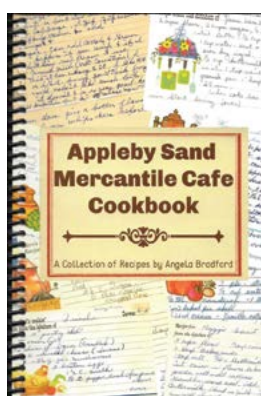
Oyster Dipping Sauce:

- 1/3 cup ketchup
- 1 Tablespoon horseradish
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce



Instructions:

Drain oysters. In a bowl, beat egg and add to drained oysters and let stand for 10 minutes. Mix cornmeal, salt, pepper and flour. Dredge oysters in cornmeal mixture and fry in batches in deep hot oil or shortening – at about 370°F – until golden brown. Drain on paper towels. To stretch the cost on these you can serve as Oyster Poor Boys. For Oyster Dipping Sauce, mix ingredients together and it's ready to serve.



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

THE TRUTH ABOUT RETIREMENT MIGHT SURPRISE YOU.

There are a lot of myths out there – and believing the wrong ones could cost you time, money, and peace of mind. Let's set the record straight.



1 Myth: It's Too Late to Start.

Truth: It's never too late to take control.

You don't need a time machine to build a better retirement – just a plan. Whether you're 35 or 55, strategic moves today can make a meaningful difference tomorrow. Let's start where you are.



2 Myth: I Need to Be Rich to Retire Comfortably.

Truth: It's about strategy, not salary.

You don't need millions – you need a map. With the right financial plan, even modest earners can create a secure, fulfilling retirement. It's not what you make, it's what you make of it.



3 Myth: Social Security Will Cover Everything.

Truth: Social Security is just one piece of the puzzle.

Relying on Social Security alone is like going on a road trip with only half a tank. We'll help you build a diversified strategy so you can retire with confidence – and options.



4 Myth: My Home Equity Will Be My Retirement Plan.

Truth: A house is a home – not always a retirement strategy.

While your home may be an asset, relying solely on it can be risky. Markets shift, and selling or downsizing might not align with your future plans. A well-rounded strategy keeps you secure.



5 Myth: I Don't Trust Financial Advisors.

Truth: One bad experience shouldn't cost you your future.

We've heard the stories – promises made, expectations missed. That's why we do things differently. Our approach is rooted in transparency, education, and relationships, not sales. You deserve a partner who listens, understands, and earns your trust every step of the way.



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Easy Cooking Recipes

CHEESY GARLIC BREAD

Look for leftover, reduced-price bread loaves in the supermarket bakery section. Make several loaves and freeze. You'll have an economical side dish or snack at your fingertips.

- 1 medium loaf French bread, sliced
- 1/2 cup butter or margarine, softened
- 2 cloves garlic, halved
- 1 teaspoon dried parsley
- 1/3 cup grated Parmesan cheese

Preheat oven to 373°F. Cut slices down the length of bread loaf at 1-inch intervals, without cutting all the way through.

Rub slices and top of loaf with cut sides of garlic halves. Mince garlic.

Combine butter, garlic, parsley and Parmesan in a small bowl. Spread butter mixture between bread slices and on top of loaf.

Wrap bread in foil, leaving top partially uncovered. Bake until heated through, about 15 minutes.

Serves 4.



CHOCOLATE TURTLE CHEESECAKE

Create a homemade crust with chocolate sandwich cookies. Mix 1½ cups cookie crumbs with 2 Tablespoons melted butter. Press into a 9-inch pie plate. Bake at 350° for 6 to 8 minutes.

- 1 (14-ounce) package caramels
- 1 (5-ounce) can evaporated milk
- 1¼ cups chopped pecans, divided
- 1 (9-inch) chocolate crumb piecrust
- 1 (3-ounce) package cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup milk
- 1 (3.9 ounce) package chocolate instant pudding mix
- 1/2 cup fudge topping

Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in 1 cup chopped pecans. Pour into piecrust.

Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer.

Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes.

Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Serves 12.



COOKING WITH LOVE CUCINARE CON AMORE



IMMACULATE CONCEPTION SOCIETY
BOSSIER CITY, LOUISIANA
1981

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

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

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

The 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 MEAT BALLS

(Stella Webb, In memory of Mother-Mary Maranto)

- 2 pounds lean ground meat
- 1 cup Romano cheese
- 1/4 pound crackers, plus 4 crackers
- 1 cup water
- 1 egg, well beaten
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon sweet basil
- 1 clove garlic

Mix meat, cheese, cracker crumbs, egg, salt, pepper, basil and water and form into oblong patties. Fry until brown and drop into sauce; cook until sauce is thick.

Tomato Sauce:

Sauté onion in olive oil and add 2 cans tomato paste.

Add:

- Salt and pepper to taste
- 1/2 teaspoon basil
- 5 cans water

Cook 2 hours.



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All-American 4th of July Recipes

Best Hamburger Ever

The best burger recipe for summertime grilling! This juicy burger is jam-packed with all kinds of stuff and has no tasteless bread crumbs. Serve on buns with your favorite condiments.

Ingredients:

1½ pounds lean ground beef
½ onion, finely chopped
½ cup shredded Colby Jack or Cheddar cheese
1 large egg
1 (1 ounce) envelope dry onion soup mix
1 clove garlic, minced
1 Tablespoon garlic powder
1 teaspoon soy sauce
1 teaspoon Worcestershire sauce
1 teaspoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano
½ teaspoon crushed dried rosemary
Pinch of salt and pepper or to taste

Instructions:

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

Meanwhile, combine ground beef, onion, cheese, egg, onion soup mix, minced garlic, garlic powder, soy sauce, Worcestershire sauce, parsley, basil, oregano, rosemary, salt, and pepper in a large bowl.

Use your hands to form the mixture into 4 patties.

Cook patties on the preheated grill until no longer pink in the center and the juices run clear, about 4 to 5 minutes per side.

An instant-read thermometer inserted into the center should read at least 165 degrees F.



Photo by Dotdash Meredith Food Studios

How Long to Cook Hamburgers

Cooked on a grill heated to high heat, these hamburger patties should be fully cooked after about 4 to 5 minutes per side. You'll know they're done when the juices run clear, they're no longer pink in the center, and an instant-read thermometer reads at least 165 degrees F.

How to Store Hamburgers

Let your leftover hamburger patties cool, then store them in an airtight container for up to three days in the fridge. Reheat in the oven or microwave, then assemble the burgers with fresh buns and toppings just before serving.

Happy Independence Day

Marinated Flank Steak

A great flank steak marinade like this one is important if you want a tender, juicy, flavorful steak. Make sure you marinate your flank steak for at least 2 hours for best results or longer if you have time. This wonderful quick and easy recipe also works great when the steak is sliced and used for fajitas.

Ingredients:

Marinade

½ cup vegetable oil
⅓ cup low-sodium soy sauce
¼ cup red wine vinegar
2 Tablespoons fresh lemon juice
1½ Tablespoons Worcestershire sauce
1 Tablespoon Dijon mustard
2 cloves garlic, minced
½ teaspoon ground black pepper

Steak

1 (1½-pound) flank steak



Photo by Dotdash Meredith Food Studios

Instructions:

Gather all ingredients.

Whisk together oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, Dijon mustard, garlic, and pepper for marinade until thoroughly combined. Place steak in a 9x13-inch glass baking dish.

Pour marinade over flank steak in the baking dish; turn several times to coat thoroughly with marinade. Cover, and refrigerate for 2 to 6 hours, or up to 12 hours if you have time.

When ready to cook, preheat an outdoor grill for medium-high heat and lightly oil the grate.

Remove steak from the marinade and shake off excess. Discard the remaining marinade.

Cook steak on the preheated grill for about 5 minutes per side, or to desired doneness.

Remove from the grill and let rest for 5 minutes before slicing and serving. Serve hot and enjoy!

Cedar Planked Salmon

This salmon is moist, smoky, and may be the best you've ever eaten. Try serving it with Asian-style rice and asparagus.

Ingredients:

3 (12 inch) untreated cedar planks
⅓ cup soy sauce
⅓ cup vegetable oil
1½ Tablespoons rice vinegar
1 teaspoon sesame oil
¼ cup chopped green onions
1 Tablespoon grated fresh ginger
1 teaspoon minced garlic
2 (2 pound) salmon fillets, skin removed



Photo by Dotdash Meredith Food Studios

Instructions:

Gather all ingredients.

Soak cedar planks for at least 1 hour in warm water. Soak longer if you have time.

Stir soy sauce, vegetable oil, rice vinegar, sesame oil, green onions, ginger, and garlic together in a shallow dish.

Place salmon fillets in soy mixture and turn to coat. Cover and marinate for at least 15 minutes, or up to 1 hour refrigerated.

Preheat an outdoor grill for medium heat. Place planks on the grill grate. Heat planks until they start to smoke and crackle just a little.

Remove salmon from marinade and place on planks; discard marinade.

Close grill cover. Grill salmon until it flakes easily with a fork, about 20 minutes; salmon will continue to cook after you remove it from the grill.

Why Grill Salmon on a Cedar Plank?

Grilling on a cedar plank gives salmon a subtle smokiness that adds complexity and takes the flavor up a notch. Plus, grilling on a plank means you don't have to worry about the salmon falling through the grill grates.

How to Cook Salmon On a Cedar Plank

Here's a brief overview of what you can expect when you make cedar plank salmon:

1. Soak the cedar planks.
2. Make the marinade.
3. Grill the planks until they start to smoke and crackle.
4. Place the salmon on the planks, close the grill, and grill until the salmon is flaky.

How Long to Cook Salmon On a Cedar Plank

Salmon cooked on soaked cedar planks on a grill preheated to medium heat should flake perfectly with a fork after about 20 minutes. Don't forget that the fish will continue to cook after it is removed from the heat.

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 Woden Rd. Qwik Stop - 2500 Woden Rd
In Appleby:
 Gimme's Exxon - 14542 North U.S. Hwy 59
 Stuckey's - 14084 North U.S. Hwy 59

In Central Heights:

Brookshire Brother's Express - 9855 U.S. Hwy 259 North
 Central Heights Depot/Whataburger - 10175 U.S Hwy 259 North

In Garrison:

Bulldog Express/J & S Food Mart - 381 N U S Hwy 59
 Garrison Gas & Convenience Store Exxon - 432 N U.S. Hwy 59

In Martinsville:

L & M Quick Stop - 13101 Hwy 7

In Woden:

Dollar General Store - 5130 FM 226

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia St.

SHELBY COUNTY

In the City of Center:

Boles Feed Co. - 101 Porter St.
 Boyd Adams Barber Shop - 424 U.S. Hwy 96N
 Brookshire Brothers - 105 Hurst St.
 Covington Lumber & Bldg Materials - 1595 Tenaha St.
 Farmers State Bank - 115 Shelbyville St
 H & S Discount Foods - 705 Shelbyville St..
 Rancho Grande - 816 Tenaha St.
 ReSale Mall - 730 Shelbyville St.
 Shelby County Chamber of Commerce - 100 Courthouse Square A-101
 T/R's Steaks & More - 892 Hurst St.

In Huxley:

Trail's End Grocery & RV Park - 5437 FM 3172

In Joaquin:

Bink's Joaquin Quick Stop - 12762 U.S. Hwy 84
 Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84

In Shelbyville:

Shelbyville Grocery and Valero - 5270 Hwy 87S

In Tenaha

Bink's Quick Stop - 300 S. George Bowers Dr. (Hwy 59)

In Timpson:

Bink's Timpson Quick Stop - 674 N. 1st St. - Hwy 59
 Brookshire Brothers - 829 N. 1st St. - Hwy 59
 Tie & Timber Lodge & Event Center - 397 Jacob St

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