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NACOGDOCHES COUNTY - ANGELINA COUNTY
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October 2024

Using Pumpkins for Something Besides Spooky Jack-O-Lanterns

PUMPKIN AND SAUSAGE SOUP

Ingredients:

- ½ pound andouille sausage, diced
- ¼ cup butter
- 1¼ cups chopped onion
- 1 teaspoon dried thyme
- 1½ pounds pumpkin puree
- ¼ cup praline liqueur
- 7 cups chicken stock
- ½ cup packed brown sugar
- ⅜ cup heavy cream

Directions:

Cook diced sausage in skillet with 2 Tablespoons butter for 5 minutes.

Add onion and cook until soft. Add thyme and pumpkin OR sweet potatoes and cook 5 minutes.

Add liqueur, broth, and brown sugar. Cover and simmer over low heat for 45 minutes, or until pumpkin OR potatoes are tender.

In blender puree soup in batches. Return to pan and stir in cream and remaining 2 Tablespoons butter. Warm but do not boil. Serve immediately.



Photo by Ilkaisha

PUMPKIN APPLE STREUSEL MUFFINS

Ingredients:

- 2½ cups all-purpose flour
- 2 cups white sugar
- 1 Tablespoon pumpkin pie spice
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 eggs, lightly beaten
- 1 cup canned pumpkin puree
- ½ cup vegetable oil
- 2 cups peeled, cored and chopped apple
- 2 Tablespoons all-purpose flour
- ¼ cup white sugar
- ½ teaspoon ground cinnamon
- 4 teaspoons butter

Directions:

Preheat oven to 350 degrees F. Lightly grease 18 muffin cups or use paper liners.

In a large bowl, sift together 2½ cups all-purpose flour, 2 cups sugar, pumpkin pie spice, baking soda and salt. In a separate bowl, mix together eggs, pumpkin and oil. Add pumpkin mixture to flour mixture; stirring just to moisten. Fold in apples. Spoon batter into prepared muffin cups.

In a small bowl, mix together 2 Tablespoons flour, ¼ cup sugar and 1/2 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping evenly over muffin batter.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into a muffin comes out clean.



Photo by CC<352Bake

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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."

TEXAS STYLE POTATOES

(Mrs. A. H. Meador)

and

SWEET POTATO PONE

(Mrs. Karl Schlicher)

Texas Style Potatoes

3 cups cubed raw potatoes
 1 small onion cubed
 2 oz. (small jar) cut pimiento
 1 teaspoon Worcestershire Sauce
 1/4 teaspoon mustard
 3/4 cups Grated Cheese (American)
 4 slices bread broken in small pieces.
 1 1/2 cups Cut Celery
 1/2 stick butter

Cook potatoes 5 minutes. add onion and pimiento cook 5 minutes.
 make white sauce:
 4 tablespoons butter
 4 tablespoons flour
 2 cups milk.
 add: Mustard, Worcestershire and Cheese. Melt butter, stir in bread pieces.
 Place in Casserole, top with bread and butter mixture.
 Bake at 275° for 1 1/2 hours.

Mrs. A. H. Meador

Sweet Potato Pone

Mix together 1 cup sugar, 1/2 tsp salt, 1/2 cup margarine, 1/2 cup milk, 1 egg, 1/4 tsp cinnamon, pinch of nutmeg. Blend this with 2 cups raw grated sweet potato, add grated rind of 1 orange and juice of 1/2 orange.
 Bake in shallow pan for one hour at 325°. May be served hot or cold.

Mrs. Karl Schlicher

- 111 -

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Recipes from Around the Town and Beyond 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.

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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!



ROCHELLE'S KING RANCH CHICKEN CASSEROLE

INGREDIENTS:

- 1 lb. boneless chicken
- 1 Tablespoon butter
- 1 large onion
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can Rotel tomatoes
- 1 package 10 corn tortillas
- 1 lb. shredded cheddar cheese

DIRECTIONS:

Sauté onion in butter. Cube chicken and cook with onions until done. In large saucepan combine soups and tomatoes. Add chicken, heat till warm. In large casserole layer tortillas, chicken mixture and cheese 2 or 3 times. Microwave till cheese melts.



This cookbook was published in 2000 for the Nacogdoches Altrusa Club. Altrusa International, Inc. is a world-wide organization of business and professional people who are dedicated to making their communities a better place in which to live through community service. It was founded in 1917 by Mamiue L. Bass and continues through the efforts of unselfish, caring people the world over.

ZESTY ZITI

- 1 lb. ziti
- Salted water
- 1 (10 oz.) packages frozen artichoke hearts
- 7 Tablespoons butter
- 1 lb. mushrooms, sliced
- 2 Tablespoons vegetable oil
- 1 cup grated Parmesan cheese
- 4 cups well-seasoned tomato sauce
- 1/2 lb. Provolone

Preheat oven to 350°. Cook ziti for about 10 minutes in salted water until "al dente." Drain and rinse. Cook artichokes in salted water for 5 to 7 minutes. Slice into quarters. If frozen artichokes are unavailable, use canned. Melt 6 Tablespoons butter and sauté mushrooms over high heat for about 5 minutes. Heat 1 Tablespoon butter with oil and toss with ziti. Put ziti into 9 x 13 inch pan and sprinkle with half of Parmesan cheese. Layer artichokes over ziti, then mushrooms. Season with salt and pepper. Pour tomato sauce over layers. Slice Provolone very thinly and arrange over sauce. Sprinkle with remaining Parmesan cheese. Serves 10 to 12.



This is an excellent dish for a buffet meal.

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

by Areeda Schneider-Stampley



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OLD-FASHIONED CARROT CAKE

- 2 cups raw carrots (pressed down), finely grated
- 4 eggs, slightly beaten
- 2 cups white sugar
- 1½ cups salad oil
- 2 cups all-purpose flour, sifted
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- 1½ teaspoons salt
- 1½ teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 8½ oz. can crushed pineapple, drained
- ½ cup chopped nuts
- ½ cup flaked coconut



Preheat 350° oven. Cream eggs, white sugar and salad oil. Mix dry ingredients. Add remaining ingredients and mix all together. Bake in 3 round 9-inch cake layer pans, greased and floured, or a sheet pan, for 25-30 minutes. **Tip:** Parchment paper at bottom of cake pans to avoid sticking.

Icing:

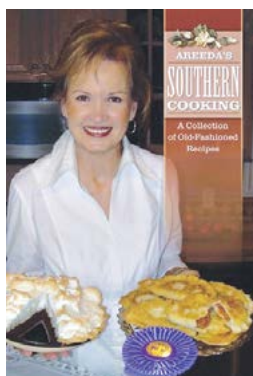
- 8 oz. cream cheese, softened
- ½ cup butter (1 stick), softened
- 2 Tablespoons sour cream
- 2 teaspoons vanilla extract
- 4 cups Confectioner’s sugar (1 box)

In a mixer, cream together all ingredients except sugar. Add sugar and continue beating on medium speed 2-3 min. until mixed well.

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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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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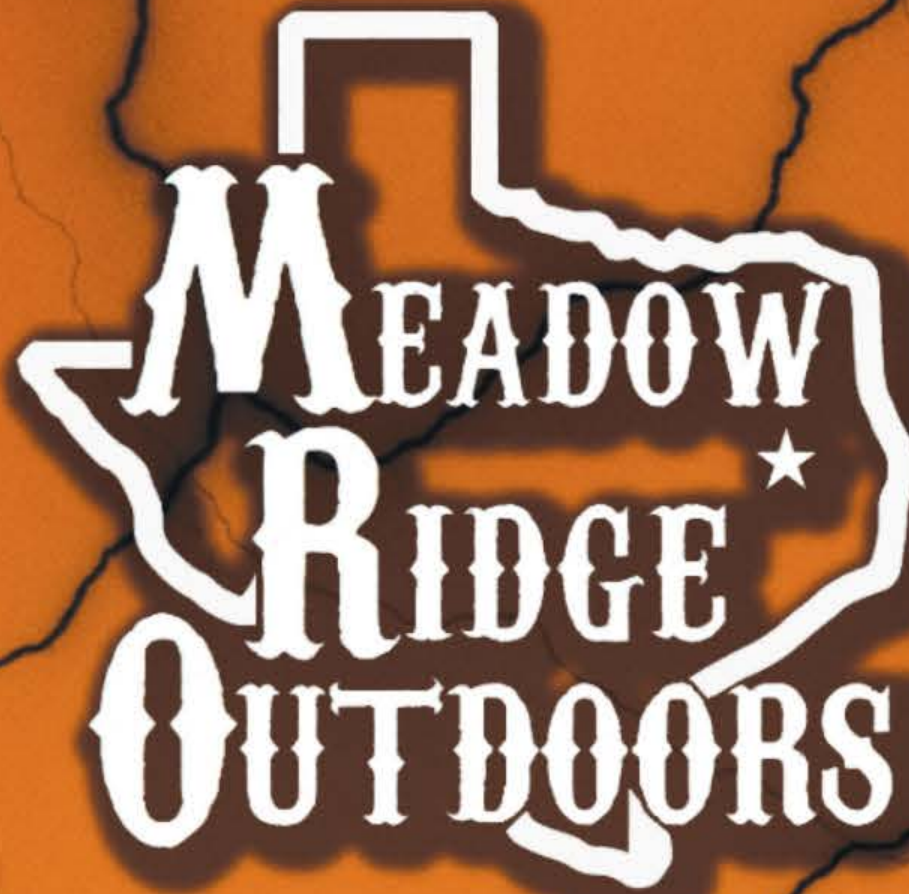
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From Julia Jones of Nacogdoches

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.



BOSTON CREAM ANGEL CAKE

2 cups cold milk
 1 package vanilla instant pudding mix
 1 angel food cake mix and ingredients to bake it
 1 cup hot fudge ice cream topping

Bake angel food cake according to package directions in a fluted or decorative bundt pan. Cool completely, then slice sideways into 3 layers. Place largest layer on a cake plate. Spread with half of the pudding, then place the next largest layer and spread remaining pudding. Place smallest cake layer on top. Cover and refrigerate. Just before serving, heat the hot fudge topping in the microwave, stirring in 1 Tablespoon milk to thin it. Drizzle hot fudge over the cake, allowing it to drip down the sides. Refrigerate any leftovers.




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

Submitted by Jan Alders Alexander of Nacogdoches




HOT MUSHROOM TURNOVERS

This is such a good recipe, a bit time consuming, but worth it. I began making these in College Station, Texas.

1 (8-oz.) pkg. Philadelphia Cream Cheese
 1/2 cup plus 2 Tablespoons butter, softened and divided
 1 1/2 cup plus 2 Tablespoons flour, divided
 1/2 lb. fresh mushrooms, minced
 1 small onion, finely chopped
 1/4 teaspoon dried thyme leaves
 1 teaspoon salt
 1/4 cup sour cream
 1 egg beaten

Beat cream cheese and 1.2 cup butter in large bowl with mixer until blended. Gradually beat in 1 1/2 cups flour; shape into ball. Wrap in plastic wrap. Refrigerate 1 hour. Meanwhile, melt remaining butter in medium skillet on medium-high heat. Add mushrooms and onions; cook 5 to 7 minutes or until mushroom liquid is cooked off. Add thyme and remaining flour and salt; mix well. Stir in sour cream. Remove from heat. Heat oven to 400°F. Roll out dough on lightly floured surface to 15-inch square, approximately 1/8th inch thick. Use 2 1/2-inch cookie cutter to cut dough into 36 rounds, rerolling scraps as necessary. Spoon 1 teaspoon mushroom mixture onto center of each round; brush edge with egg. Fold in half; seal edges with fork. Place on baking sheets sprayed with cooking spray. Prick top a couple of times with a fork to allow steam to escape; brush with remaining egg. Bake 12-14 minutes.



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.



CHOCOLATE TRUFFLE CAKE

You like those little things you git at the Godiva candy counter that cost 'bout fifty bucks a pop? Try this cake!

- 2 (8-oz) packages unsweetened-chocolate squares
- 1 cup plus 6 Tablespoons butter, at room temperature
- 3 large eggs
- 2 teaspoons vanilla
- 2-2/3 cups all-purpose flour
- 2 cups granulated sugar
- 1/4 teaspoon bakin' soda
- 1/2 teaspoon salt
- 2 1/2 cups confectioner's sugar
- 3/4 cup heavy cream
- 10 (1-oz) squares semisweet chocolate

Grease three 9-inch round cake pans. Preheat oven to 325°. In a heavy 4-quart saucepan over low heat, heat 12 squares unsweetened chocolate, 1 cup butter and 2 1/2 cups water, stirrin' frequently, until melted and smooth. Remove from heat; cool slightly. In a large bowl, with wire whisk or fork, beat eggs and vanilla. Gradually beat in warm chocolate mixture. To chocolate mixture, add flour, sugar, bakin' soda and salt; continue beatin' with wire whisk or fork until batter is smooth and well-blended. Pour batter into cake pans. Bake 25-30 minutes until toothpick inserted in center of cake comes out clean. Cool cakes in pans on wire racks 10 minutes. Remove from pans; cool cakes completely on wire racks.

Meanwhile, prepare truffle mixture. In heavy 2-quart saucepan over low heat, heat remainin' 4 squares unsweetened chocolate, stirrin' frequently, until melted, cook slightly. With spoon, stir in confectioner's sugar, remainin' 6 Tablespoons butter and 1/4 cup heavy cream until mixture is smooth and blended.

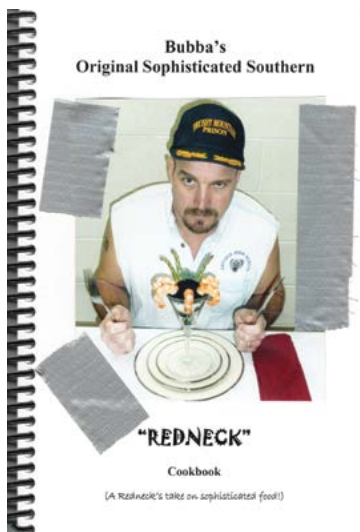
Glaze – In a heavy 2-quart saucepan over low heat, beat 9 squares semisweet chocolate and remainin' 1/2 cup heavy cream, stirrin' frequently, until melted, smooth and slightly thickened; keep warm. Begin assemblin' cake on wire rack. With a metal spatula, spread 1 cake layer with 1/2 cup truffle mixture. Top with second cake layer, pressin' down gently but firmly. Spread with another 1/2 cup truffle mixture; top with third cake layer. Over assembled cake, pour prepared glaze. With metal spatula, spread glaze to completely cover top and side of cake. Remove cake to plate. Pipe border with remainin' truffle mixture. Grate remainin' 2 squares semisweet chocolate, sprinkle around top edge of cake.

To order books:

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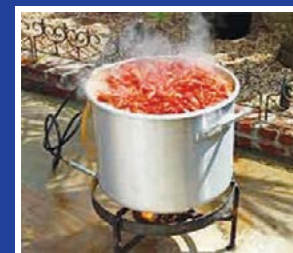
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CHICKEN FRANCESE PASTA

- 1½ Tablespoons plus 1 teaspoon olive oil, divided
- 1½ lb. boneless, skinless chicken breasts, cut into 1-inch pieces
- Kosher salt and pepper
- 1 small lemon, sliced and seeds removed
- ¼ cup fresh lemon juice
- ⅓ cup dry white wine
- 3 ½ teaspoon chicken bouillon base
- 12 oz. penne (see Note)
- 1 Tablespoon unsalted butter
- 2 oz. Parmesan cheese, finely grated (¾ cup grated), divided
- ¼ cup flat-leaf parsley, roughly chopped

Heat 1½ Tablespoons oil in large high-sided skillet on medium-high. Season chicken with ½ teaspoon each salt and pepper; cook until browned on both sides, 2 to 3 minutes per side. Transfer to bowl.

Add remaining 1 teaspoon oil and lemon slices to skillet; reduce heat to medium and cook until browned, about 1 minute per side; transfer to cutting board.

Add lemon juice to skillet and scrape up browned bits; transfer to bowl with chicken.

Add wine to skillet and simmer 1 minute. Whisk in 3½ cups water and bouillon base. Add penne and simmer, stirring occasionally, 10 minutes.

Return chicken (and any juices) to skillet and simmer until pasta is al dente and chicken is cooked through, 2 to 4 minutes more.

Finely chop cooked lemon slices. Remove skillet from heat; swirl in butter to melt. Toss with chopped lemon and half of Parmesan, then fold in parsley and sprinkle with remaining Parmesan.

Note: The size of penne can vary by brand — select one that’s slender and shorter for the most accurate cook time.



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From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters.

“Cookin’ with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants.”

Maybe it will bring back ome memories or maybe you’ll see one of your own recipes some day.

TONY’S BREAKFAST CASSEROLE

Submitted by Tony Mender

- | | |
|--------------------------------|------------------------|
| Butter | 6 eggs, beaten |
| Bread | 1 pint Half & Half |
| Sausage | 1 teaspoon dry mustard |
| 1 pound cheddar cheese, grated | 1 teaspoon salt |

Butter 3-quart dish generously. Spread top side of bread to cover bottom of pan. Fry sausage and drain well. Sprinkle over bread. Layer with cheese. Beat eggs with Half & Half, mustard and salt. Pour over sausage mixture. Refrigerate overnight.

Bake at 350 degrees for 40 minutes.

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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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**IMMACULATE CONCEPTION SOCIETY
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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 COOKIES
 (Josephine Lanza Lombardino)**

- 12 cups sifted flour
- 6 eggs
- 3 cups sugar
- 2 teaspoons salt
- 4 teaspoons vanilla
- 2½ cups oleo
- 1/2 cup milk (or more if needed)
- 2 teaspoons anise oil (from druggist)
- 9 teaspoons baking powder
- 2 teaspoons baking soda

Cream sugar and oleo. Add eggs. Mix milk, anise oil and vanilla and add to creamed mixture. Add sifted dry ingredients (flour, baking powder, salt and soda), gradually working each addition in with hands until dough is smooth and does not cling to bowl or hands. Roll dough in long rolls 1½ inches in diameter. Slice at an angle in 1½ inch sections. Bake at 350° for 15 minutes. Cool, then frost with the icing.

Icing:

- 1 lb. powdered sugar
- 3 egg whites
- 1 teaspoon lemon flavoring
- 5 Tablespoons white Karo syrup
- Food coloring for pastel shades

Whip egg whites until stiff. Then add Karo syrup and lemon flavoring. Divide and add food coloring.

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From *Cooking with Love and Memories*

The recipes from this cookbook were published in 1978 by Xi Gamma Tau service sorority of Nacogdoches, Texas.

SEAFOOD LASAGNA

- 3 cups white sauce
- 2 cups tomato sauce
- 6 cups shelled and chopped crab and shrimp
- 1/2 cup grated Parmesan cheese
- 1 lb. Mozzarella cheese, grated
- 16 oz. cooked lasagna noodles
- 8 oz. Ricotta cheese

Lightly grease a 9 x 11-inch lasagna pan. Line pan bottom with layer of pasta. Top with half of the white sauce and a third of the seafood. Sprinkle with a third of the Parmesan cheese. Add another layer of pasta; spread with tomato sauce and another third of the seafood. Sprinkle with more Parmesan cheese. Add a final layer of pasta and the remainder of the white sauce. Combine the seafood gently with the Ricotta cheese. Sprinkle with remaining Parmesan and Mozzarella cheese. Bake in 350° oven for 20 minutes. Makes 10 to 12 portions.



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From Angela Bradford

After years of dedicating my life to the bustling world of the restaurant business, I had finally decided to hang up my apron and embrace the quiet life of retirement. However, as I navigated through a challenging period of health issues, I found myself yearning for the clatter of dishes, the chatter of patrons, and the warmth of the kitchen. The cafe wasn't just a part of my career; it was a part of me. As I began to recover, the thought of returning to Appleby Sand Cafe filled me with a renewed sense of purpose and excitement. I missed the aroma of fresh coffee in the morning and the satisfaction of serving a well-loved dish. My journey back to the cafe has been a gradual one, with my health and well-being guiding the pace. It's been heartwarming to see the community rally around us, showing their support on our Facebook page and filling the cafe with friendly faces when we opened our doors for limited hours. Now, as I continue to heal, we're delighted to welcome patrons on Thursdays and Fridays for lunch between 11 a.m. and 2 p.m., and on select Friday evenings. Each day back in the cafe is a reminder of the joy and connection that food can bring. For updates on our hours and special events, I invite everyone to stay connected through the Appleby Sand Cafe's Facebook page. It's a testament to the strength of community and the enduring love for a place that feels like home, not just to me, but to all who walk through its doors.

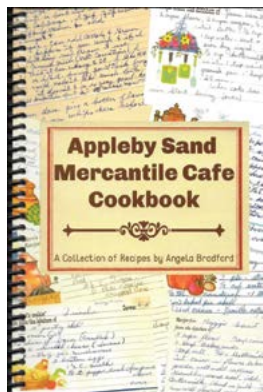


CRAWFISH ETOUFEE

- 1 Tablespoon vegetable oil
- 1/2 cup margarine
- 1 cup diced onions
- 1 Tablespoon minced garlic
- 3 fresh chives, chopped
- 2 lbs. peeled crawfish
- 1 can Mild Rotel tomatoes
- 1 Tablespoon dried parsley
- Tony Chachere's Creole Seasoning, to taste



In Dutch oven or stock pot over medium heat, add vegetable oil and margarine. Add a dash of Tony Chachere's. Sauté onions and garlic until translucent. Add another dash of Tony Chachere's. Add crawfish to the onion mixture and cook for 5 minutes. Add a little water to keep crawfish moist while cooking. Add another dash of Tony Chachere's. Stir in soup and Rotel tomatoes. Bring to a boil and simmer for 30 minutes. Sprinkle in parsley and fresh chives after about 10 minutes. Add more Tony Chachere's to taste while simmering. Add water to thin as desired.



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

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

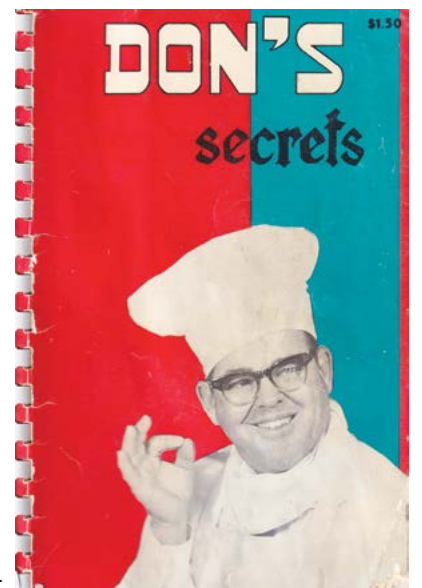
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



SMOTHERED OKRA

- 3/4 cup oil
- 1 fresh tomato, chopped fine
- 1 onion, chopped fine
- 1/2 cup bell pepper, chopped fine
- 3 cloves garlic, chopped fine
- 2 1/2 lbs. cut okra
- 1 Tablespoon tomato paste
- 1 teaspoon salt
- 1/4 teaspoon Cayenne (red pepper)
- 1/4 teaspoon black pepper

Smother okra in oil for 15 minutes over medium heat, stirring frequently. Add onions, garlic, bell pepper, tomato and seasoning. Cook for 30 minutes. Then add tomato paste. Cook an additional 15 minutes. Ham may be added for flavor. Serves 6.



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AUGUST 31	North American Univ.	7:00 PM
SEPTEMBER 7	@Univ. of North Texas	6:30 PM
SEPTEMBER 14	@McNeese State Univ.	7:00 PM
SEPTEMBER 21	Univ. of Northern Colo.	7:00 PM
SEPTEMBER 28	OPEN	---
OCTOBER 5	Northwestern St. Univ.	7:00 PM
OCTOBER 12	@Lamar Univ.	3:00 PM
OCTOBER 19	@Southeastern La. Univ.	4:00 PM
OCTOBER 26	Houston Christian Univ.	6:00 PM
NOVEMBER 2	@Nicholls State Univ.	3:00 PM
NOVEMBER 9	@Texas A&M-Commerce	3:30 PM
NOVEMBER 16	Univ. of the Incarnate Word	2:00 PM
NOVEMBER 23	Abilene Christian Univ.	2:00 PM

Nacogdoches Dragons

DATE	OPPONENT	TIME
AUGUST 30	Palestine	7:30 PM
SEPTEMBER 6	@Lufkin	7:30 PM
SEPTEMBER 13	Livingston	7:30 PM
SEPTEMBER 20	@Bryan-Rudder	7:30 PM
SEPTEMBER 27	@Jacksonville*	7:30 PM
OCTOBER 11	Hallsville*	7:30 PM
OCTOBER 18	@Whitehouse*	7:30 PM
OCTOBER 25	Marshall*	7:30 PM
NOVEMBER 1	@Mt. Pleasant*	7:30 PM
NOVEMBER 8	Texas High*	7:30 PM

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Cushing Bearkats

DATE	OPPONENT	TIME
AUGUST 15	Frankston-SCRIMMAGE	6:00 PM
AUGUST 22	@Hemphill-SCRIMMAGE	6:00 PM
AUGUST 30	@Colmesneil	7:00 PM
SEPTEMBER 6	@Deweyville	7:00 PM
SEPTEMBER 13	Union Grove	7:00 PM
SEPTEMBER 20	Evadale**	7:00 PM
SEPTEMBER 27	Alto*	7:00 PM
OCTOBER 4	@Mt. Enterprise*	7:00 PM
OCTOBER 11	Bye	Bye
OCTOBER 18	Grapeland*	7:00 PM
OCTOBER 25	@Tenaha*	7:00 PM
NOVEMBER 1	Lovelady*	7:00 PM
NOVEMBER 8	@Overton*	7:00 PM

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**Homecoming

Garrison Bulldogs

DATE	OPPONENT	TIME
AUGUST 30	@Waskom	7:00 PM
SEPTEMBER 6	Arp	7:30 PM
SEPTEMBER 13	Anahuac	TBA
SEPTEMBER 20	@Lovelady	7:30 PM
OCTOBER 4	North Webster (LA)	7:00 PM
OCTOBER 11	@Shelbyville*	7:30 PM
OCTOBER 18	@San Augustine*	7:30 PM
OCTOBER 25	Hemphill*	7:30 PM
NOVEMBER 1	@Timpson*	7:30 PM
NOVEMBER 8	@Joaquin*	7:30 PM

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Spicy Jalapeño Grilled Strip Steak

Ingredients:

4 - 4oz Strip Steaks, cut 1 inch thick
1 teaspoon salt
½ teaspoon jalapeño powder
1 teaspoon garlic powder
½ teaspoon cumin

Instructions:

Preheat gas or charcoal grill to 400°F.

In a bowl, combine salt, jalapeño powder, garlic powder and cumin. Season steaks generously on both sides with seasoning mixture.

Place steaks on oiled grates and grill for approximately 8 minutes on one side, or until moisture starts to pool on the top and beef releases easily from grates with tongs. Flip once, grilling on the other side for 8 minutes or until internal temperature reaches 135°F with meat thermometer inserted into the thickest part of the steak.

Transfer steaks to a platter and let rest for 5-10 minutes before slicing against the grain. Let stand for at least 3 minutes (temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium).



Sirloin Wrapped Jalapeño Poppers

Ingredients:

1 package beef Top Sirloin steaks (Milanesa), thinly sliced to ⅛ – ¼-inch
½ cup Italian dressing
¼ cup fresh lime juice
1 Tablespoon honey
1½ teaspoons ground cumin
8 jalapeño peppers
8 oz. smoked Gouda, shredded
Barbecue sauce (optional)

Instructions:

Combine Italian dressing, lime juice, honey, and cumin in a food-safe plastic bag; add steak, turning steak to coat. Close bag securely and marinate in the refrigerator for 30 minutes to 2 hours. Remove steak from bag; discard marinade. Slice steak into strips, approximately 4 inches wide.

Remove the stem and seeds from the peppers by carefully using a knife to

Mushroom, Onion & Swiss Burger

Ingredients:

2 lbs Ground Beef
3 teaspoons Worcestershire sauce
1½ teaspoons Kosher salt, divided
1 teaspoon freshly ground pepper, divided
3 Tablespoons olive oil
16 oz sliced baby bella mushrooms
1 medium onion, thinly sliced
8 slices Swiss cheese
8 2-oz whole-grain hamburger buns, toasted
1 cup barbecue sauce, divided
4 cups arugula

Instructions:

Heat olive oil over medium heat in a medium skillet. Add mushrooms and onions. Cook until tender, about 10 minutes, stirring frequently. Add ¾ teaspoon salt and ½ teaspoon freshly ground black pepper. Keep warm.

Preheat gas or charcoal grill to 400°F. The fire should be quite hot; you should barely be able to hold your hand 3 or 4 inches over the grates. After the coals are gray, spray grates with cooking spray or brush with oil to help keep burgers from sticking. Combine Ground Beef, Worcestershire sauce, ¾ teaspoon salt and ½ teaspoon black pepper in a large bowl, gently mixing until fully incorporated. Be careful not to over mix. Shape Ground Beef into 8 patties.

Grill patties in center of grid, covered, 8 to 10 minutes (over medium-heat on preheated gas grill 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. Season burgers with salt and pepper, as desired.

Place burgers on bottoms of buns. Evenly top burgers with sautéed mushrooms and onions. Drizzle 2 Tablespoons of barbecue sauce on each burger. Top each burger with ¼ cup arugula.



Carne Asada

Ingredients:

2 beef Strip Steaks Boneless, cut 1 inch thick (about 8 ounces each)
2 teaspoons ground cumin
1 Tablespoon garlic
1 lime, cut into 6 wedges

Instructions:

Combine cumin and garlic; press evenly onto beef Steaks.

Place Steaks on grid over medium, ash-covered coals. Grill, covered, 11 to 14 minutes (over medium heat on preheated gas grill, 11 to 15 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

Cooking Tip: To broil, place Steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 13 to 17 minutes for medium rare (145°F) to medium (160°F) doneness, turning once.

To cook in a grill pan on the stovetop, place Steaks in a preheated pan over medium heat. Grill 12-15 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

Squeeze juice from 1 lime wedge over each Steak. Carve Steaks into thin slices. Garnish with remaining lime wedges, if desired.



carve the stem and seeds out from the top, keeping pepper whole. Stuff peppers with cheese. Wrap the steak around each pepper and secure with 2 toothpicks. Continue this process until all peppers are wrapped.

Place poppers on grill over medium heat, ash-covered coals; grill uncovered 6 to 8 minutes (over medium heat on preheated gas grill, covered 10 to 12 minutes) or until internal temperature reaches 160°F and cheese is melted.

Serve with BBQ sauce.



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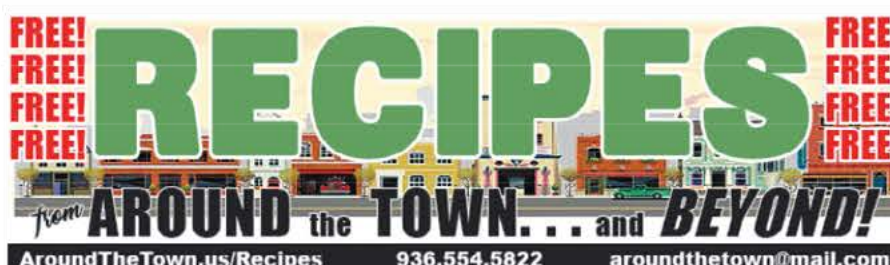
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