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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



February 2023

Try These Flavorful and Easy 30-Minute or Less Meal Ideas!

For a quick meal or snack that satisfies, you can't beat a warm, cheesy Blueberry Quesadilla. In this version, fresh blueberries and diced green bell peppers add flavorful layers to Monterey jack cheese. Have fun and make it your own: diced jalapeño pepper to each quesadilla will give that extra kick you crave, or you can pair with sour cream or guacamole for even more texture and taste.

EASY BLUEBERRY QUESADILLAS

- 1½ cups shredded Monterey Jack cheese
- 4 large flour tortillas (10-inch)
- 1 cup fresh blueberries
- ½ cup finely diced green bell pepper
- 2 tablespoons canola oil
- ½ cup sour cream, for serving

Sprinkle half of the cheese over half of each tortilla; top with blueberries and green pepper. Sprinkle with remaining cheese. Fold each tortilla over to enclose filling.

Brush 1 Tablespoon oil in the bottom of large skillet set over medium heat; cook quesadillas, in 2 batches, for 2 to 3 minutes per side or until golden brown and cheese melts, brushing with remaining oil as needed.

Cut each quesadilla into 3 wedges. Serve with sour cream for dipping.
Serves 4.



A twist on the traditional favorite, this taquitos recipe is easy and satisfying for a meatless lunch or dinner. Golden brown and crispy in minutes in an air fryer, these taquitos are bursting with flavor and provide an excellent source of fiber and good source of protein. The fresh avocado adds dietary fiber and good fats to help keep you feeling fuller longer.

AIR FRYER AVOCADO BLACK BEAN TAQUITOS

- 1 ripe, fresh avocado, halved, pitted, peeled, and mashed
- ½ cup canned black beans, rinsed
- ½ Tablespoon. cumin
- 1 teaspoon garlic powder
- ½ teaspoon salt
- 10 (6-inch) corn tortillas
- 1 cup rainbow cherry tomatoes, chopped
- ½ cup red or yellow bell peppers, seeded and diced
- 1 Tablespoon fresh jalapeño, seeded and minced
- 1 Tablespoon. onion, minced
- 1 Tablespoon fresh lime juice
- 2 Tablespoon fresh cilantro leaves, chopped
- 4 oz. plain Greek yogurt



Using a fork, mash the avocado and black beans together in bowl. Stir in cumin, garlic powder and salt.

Spread approximately 2 Tablespoons of the mixture onto a corn tortilla, dividing equally between 10 tortillas. Roll tightly to form 10 taquitos.

Place taquitos into air fryer at 400°F degrees for 5 minutes. When timer goes off, flip and put back into air fryer for 5 more minutes. Depending on air fryer you may need to decrease time to 3 to 4 minutes per side. While taquitos are cooking, combine cherry tomatoes, bell peppers, jalapeño, onion, cilantro, and lime juice in a small bowl to make fresh pico de gallo.

Once taquitos are golden brown and crispy, remove from air fryer and top with fresh pico de gallo and Greek yogurt.

Serves 5.

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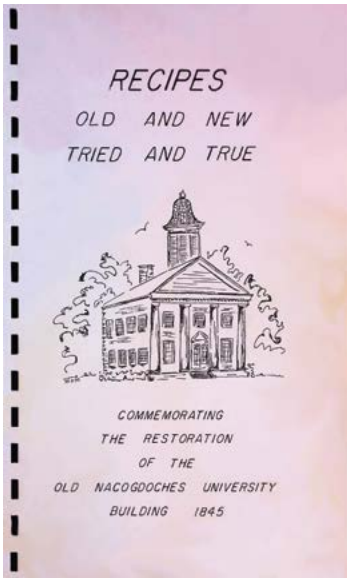
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From Recipes Old and New Tried and True



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."

OLD TIME BEEF STEW

(Mrs. R. L. Dedman)

and

HAM-CHEESE ROLLS

(Mrs. W. T. Renfro)

Old Time Beef Stew

2 lbs. beef chuck, cut in 1 1/2 in. cubes
Heat 2 tbs. fat in Dutch oven. Brown beef cubes on all sides. (Don't hurry - should take 20 minutes to give rich color and flavor men like).
Now add: 1 large onion
1 bud of garlic (on toothpick to be retrieved)
4 cups boiling water
1 tb. each salt and lemon juice
1 tsp. each sugar + Worcestershire Sauce
1/2 tsp. each pepper and paprika
a bay leaf or two
a dash of allspice or cloves
Cook gently (simmer - not boil) 2 hours.
Stir now and then.
When meat is almost done, add:
6 carrots, quartered
1 lb. small white onions
a few diced potatoes
Now simmer 30 minutes longer or 'til everything is tender. Discard bay leaf and garlic. May be thickened with 1/4 c flour mixed with 1/2 cup cold water if desired.

Mrs. R. L. Dedman

Ham - Cheese Rolls

Equal parts of ground ham and grated cheese, seasoned to taste, spread on rolled out rich biscuit dough. Roll and slice, place on greased pan, bake in 350° oven until brown.
Serve with a rich cream sauce to which chopped mushrooms have been added.

Mrs. W. T. Renfro. Tallulah La.

-55-

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Sharon Roberts 936.552.6758



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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 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!



STUFFED OYSTERS

- 1/2 cup celery, chopped fine
- 1 cup onions, chopped fine
- 2 Tablespoons margarine
- 1 1/4 cups chopped oysters
- 2 hamburger buns
- 2 eggs
- 1 heaping Tablespoon flour
- 1/4 cup bread crumbs
- 1 Tablespoon parsley, chopped fine
- 1 1/4 cup white crabmeat
- 20 large shelled oysters

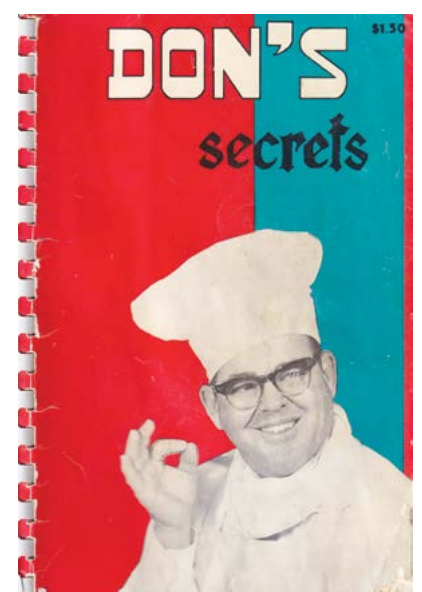
STUFFING

Smother onions and celery with margarine until onions are wilted. Add the chopped oysters and let sauté for 3 minutes. Soak buns in beaten eggs and add to mixture. Then add bread crumbs, flour, parsley and crabmeat. Mix well. Form 20 croquettes with this filling and then place one oyster in the center of each croquette. Roll them in white flour, dip in light egg batter (see recipe below) and roll again in bread crumbs. Fry at 350° in deep fat for 5 minutes. Serves 5.

LIGHT EGG BATTER

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

Mix ingredients well.



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!



CROCK POT ENCHILADAS

- | | |
|-----------------------------|-------------------------------|
| 1 pound hamburger meat | 1 medium Pace Picante (mild) |
| 1 can mushroom soup | 1 can diced Rotel (mild) |
| 1 can cream of chicken soup | 1 small onion, chopped |
| 1 small pkg. corn tortillas | 1 pkg. regular cheddar cheese |

Brown hamburger meat and drain. In crock pot mix soups, onion, Pace and Rotel to make sauce. Layer the sauce, then hamburger meat, the corn tortillas and top with regular cheddar cheese.

Put the crock pot on high for 60 to 70 minutes.

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

by Areeda Schneider-Stampley



Let Freedom Ring!



BROCCOLI & CHEDDAR CHEESE QUICHE

- 2 tablespoons unsalted butter
- 2 cups medium-diced yellow onion
- 1/2 teaspoon coarse salt
- 1/4 teaspoon black pepper
- 6 large eggs
- 3/4 cup heavy cream
- 3/4 pound broccoli florets, steamed until crisp-tender
- 1 cup grated sharp cheddar cheese

Basic Crust:

- 1 1/4 cups all-purpose flour
- 1/2 cup margarine
- 3/4 teaspoon salt
- 1 tablespoon sugar
- 3 tablespoons ice water



Preheat oven to 375 degrees. In a large skillet, melt butter over medium-high. Add onion and cook until lightly golden, 8-10 minutes. In a medium bowl, whisk together eggs and cream. Add onion, steamed broccoli and cheese, and season with salt and pepper. Whisk to combine, pour into crust, and bake 40-45 min. Serve warm or at room temperature.

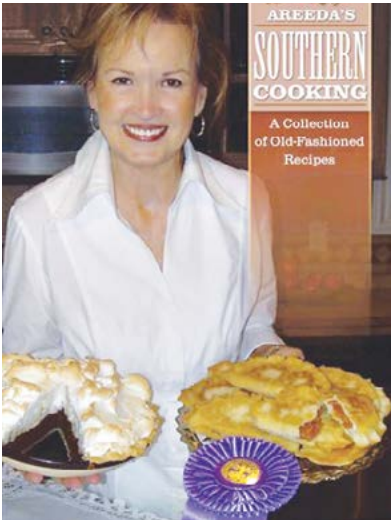
Serve with a nice slice of Cranberry Tea Bread & bowl of fruit!

To store, refrigerate cooled quiche, tightly covered, up to 3 days. Reheat: cover with foil and place in 325 degree oven, until warm, about 15 min.

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

Contact: areedaschneider@bellsouth.net
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From Joan Hillin of Nacogdoches

AUNT OLA MAE’S TACO SOUP

- 2 lbs ground beef
- 1 medium onion
- 1 package of taco seasoning
- 1 package of ranch dressing mix
- 2 cans of regular pinto beans
- 2 cans of pinto beans with jalapeños
- 2 cans of Rotel tomatoes
- 1 can of white hominy



Brown your meat with onion, add taco seasoning and ranch mix, mix to coat, the add Rotel tomatoes and all the other ingredients and enough water to cover. Bring to a boil and then simmer for 30 minutes. You can serve it with tortilla strips and cheese, or Fritos or cornbread! Makes a big pot and is so good on a cold night!

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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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.



NEW ORLEANS CRABMEAT EGGS BENEDICT

Liz and Anna and Karla and Karen all went to New Orleans for a "gorl's Weekend." Yheir husbands stayed home, stayed drunk, stayed happy for three days.

Ever'one but Karen had been thar and loved the shoppin', the atmosphere and the food. Karen loved food period. One of her favorite thangs wuz pancakes. That mornin' at Brennan's, all four sat hidden behind their enormous menus and Karen wuz scannin'. She slapped the menu down on the table and blurted in her loudest stage whisper that... "THEY DON'T HAVE PANCAKES!" Liz said, "but they have crepes and hundreds of other thangs, try one of 'em." Karen couldn't and so had coffee! Had she had this, she'd have been happy!

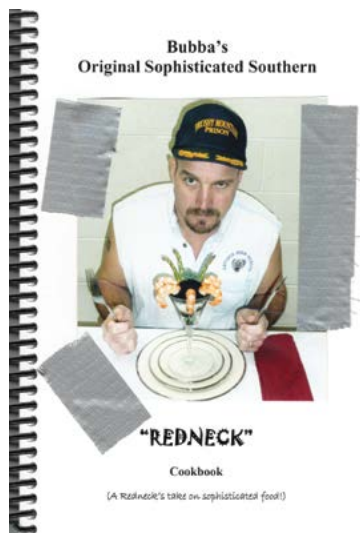
Cream Sauce

- 1/4 cup butter
- 3 Tablespoons all-purpose flour
- 1 1/2 cups milk
- 1/2 teaspoon each of salt and nutmeg
- 2 Tablespoons brandy
- 1/8 teaspoon hot sauce

Fillin'

- 1 lb crabmeat, drained and flaked
- 1/4 cup butter, melted
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 6 croissants, split, toasted
- 12 poached eggs

For cream sauce, melt butter in a heavy saucepan over low heat; add flour, stirrin' until smooth. Cook 1 minute, stirrin' constantly. Gradually add milk, cook over medium heat, stirrin' constantly, until thickened and bubbly. Stir in remainin' ingredients. Sauté crabmeat in butter 'bout 5 minutes. Stir in salt and pepper. Spoon a small amout of crabmeat onto crossants. Top each with a poached egg. Spoon cream sauce over eggs.



To order books:

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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 descendents 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.

ERNEST'S ITALIAN RED SNAPPER (Ernest Palmisano)

- | | |
|--------------------------------|------------------------|
| Sliced red snapper or red fish | Canned peeled tomatoes |
| Italian bread crumbs | Salt |
| Olive oil | Pepper |
| Sliced onions | Oregano |
| Sliced bell pepper | Bay leaf |

Brush red snapper or redfish with olive oil; salt and pepper to taste and dip the fish in Italian bread crumbs. Put a small amount of olive oil in a baking pan. Place sliced onions, sliced bell pepper, canned peeled tomatoes, a pinch of oregano and a piece of bay leaf on top of the fish. Put a cup of water in the pan; place in oven and bake for 25 minutes at 350°. When the fish is done, add 1/2 cup of red wine.



Ernest's Italian Bread Crumbs: Use stale French bread (grated), garlic (chopped fine), parsley (chopped fine) and Romano cheese.

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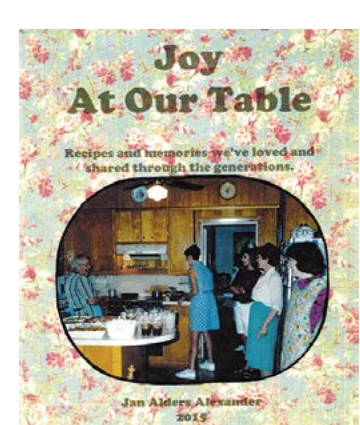
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Donald & Michelle Nichols
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Submitted by Jan Alders Alexander of Nacogdoches

We loved this the first time we had it in a small restaurant in downtown Franklin, Tennessee with Amy's family.




POPPY SEED CHICKEN

3 cups cooked, diced chicken (3-4 breasts)
1 can cream of chicken soup
1 can cream of mushroom soup
1 (8 oz.) sour cream
2 Tablespoons butter, melted
1 Tablespoon poppy seeds
1 1/2 cups crushed Town House or Ritz crackers
5 servings cooked whitew rice

Put cooked and chopped chicken in 13 x 9 inch baking pan and cover with soups and sour cream mixture. Combine melted butter, cracker crumbs and poppy seeds and sprinkle on top. Bake at 350° for 30 minutes. Serve on white rice.

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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.

CHICKEN AND OKRA GUMBO

**Submitted by June Tips,
for band students Joyce and David Tips**

- 4-6 pounds chicken, boiled and cut into pieces
- 2 quarts water
- 2 cups sliced okra
- 1 large onion, chopped
- 1 bell pepper, chopped
- Salt and pepper, to taste
- 4 cloves garlic
- Worcestershire sauce, to taste
- 4 Tablespoons oil
- Flour, to chicken
- Filet gumbo, to taste

Boil chicken in water. Cook okra, onion, bell pepper, salt, pepper, garlic and Worcestershire in oil until done. May be thickened with flour and juice from mixture. Add gumbo filet 10 minutes before serving.

PLEASE SEND US YOUR RECIPES!


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Stuffed shells don't have to be a weekend project. This one-pan, stovetop-only version turns mushroom- and spinach-stuffed shells into an easy weeknight pasta dinner. The quick but deeply flavorful sauce is made by dressing up jarred marinara sauce with garlic browned in butter and crushed red pepper flakes. Serves four.

VEGETARIAN SKILLET STUFFED SHELLS

- 18 jumbo pasta shells (about 6 oz.)
- 1½ teaspoons kosher salt, divided, plus more
- 2 Tablespoons extra-virgin olive oil
- 1/2 lb. crimini mushrooms, thinly sliced
- 1 teaspoon freshly ground black pepper
- 1/2 cup dry white wine or vermouth
- 5 oz. baby spinach
- 6 garlic cloves, thinly sliced
- 2 Tablespoons unsalted butter
- 3 cups marinara sauce
- 1/2 teaspoon crushed red pepper flakes
- 2 cups whole-milk ricotta
- 3 oz. finely grated Parmesan (about 1 cup), plus more for serving
- 3 Tablespoons finely chopped oregano, divided



Cook shells in a large pot of boiling salted water, stirring occasionally, until very al dente, about 9 minutes; drain. Run under cold water to stop the cooking; drain again.

Meanwhile, heat oil in a large skillet over high heat. Add mushrooms and cook, stirring occasionally, until they release juices, then are dry again and nicely browned, 5-6 minutes; season with black pepper and 1 teaspoon salt. Reduce heat to medium, add wine, and cook, stirring, until reduced by half, 1-2 minutes. Add spinach, cover, and cook until beginning to wilt, 1-2 minutes. Uncover and continue to cook, stirring occasionally, until spinach is completely wilted and most of the liquid is evaporated, 2-4 minutes more. Transfer mushroom mixture to a large bowl; reserve skillet.

Cook garlic and butter in reserved skillet over medium-high heat, stirring occasionally, until garlic is fragrant and beginning to brown, 2-3 minutes. Add marinara sauce and red pepper and bring to a simmer over low heat. Cook, stirring occasionally, until warmed through, 6-8 minutes.

While sauce cooks, add ricotta, 3 oz. Parmesan, 2 Tablespoons oregano, and remaining 1/2 teaspoon salt to mushroom mixture and stir to combine. Spoon about 2 Tablespoons ricotta mixture into each shell. The shell should be filled to capacity but not overstuffed.

Nestle stuffed shells into hot sauce in skillet. Cover and cook over medium heat until shells are warmed through, 4-6 minutes. Remove from heat and let sit 5 minutes. Sprinkle with Parmesan and remaining 1 Tablespoon oregano.



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RANDY JOHNSON

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LEADERSHIP THAT’LL LISTEN.

- Lifelong resident of Nacogdoches
- Graduate of Texas A&M University, BBA Degree 1978
- Owner of Johnson Furniture and Appliance
- Third generation of local family business Est. 1959
- NISD School Board Trustee - 15 years
- Former NISD School Board President
- Former Nacogdoches City Council Representative
- Active in downtown and community
- Member of First Baptist Church Nacogdoches
- Randy and Brenda have 2 children, 4 grandchildren

LET’S ALL WORK TOGETHER

- Listen to each other and work together to solve problems
- Develop a clear vision for our community
- Improve communication between the city and residents
- Develop priorities based on community engagement
- Balance capital needs with common sense spending
- Grow Nacogdoches while protecting our historic town
- Respect our customers - the residents of this city



I WANT TO HEAR FROM YOU.

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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.



CHINESE PEPPER STEAK

- | | |
|---|-------------------------|
| 1 lb. round steak, cut into thin slices | 1 teaspoon salt |
| 1/4 cup oil | 1/2 teaspoon pepper |
| Garlic, to taste | 1 Tablespoon cornstarch |
| 1/2 cup chopped onion | 1 cup beef stock |
| 2 cups bite-size green pepper | 1 Tablespoon soy sauce |

Cut steak diagonally across the grain into thin slices. Heat oil in cast-iron skillet over medium heat. Cook meat until browned. Mix onions, green peppers, salt, pepper and garlic. Push meat aside in the skillet and sauté onions and peppers until tender, stirring constantly. Blend cornstarch with beef stock and soy sauce. Stir into mixture in the skillet and gently stir to mix all ingredients. Bring to a boil and cook until thickened. Serve over rice.



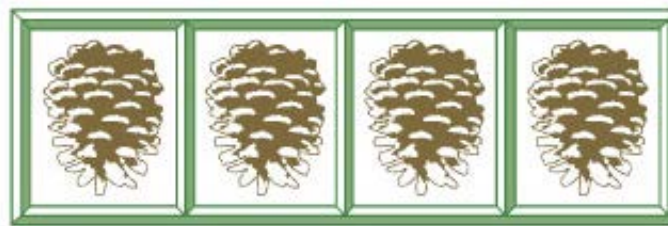
IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.

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From Sylvia Arnold of Lufkin

This is the best recipe I have found that is so moist, and so good!!

SYLVIA'S DELICIOUS BROWNIES

4 eggs, beaten
Add 2 cups sugar
2 teaspoons vanilla



Sift together, then add to egg mixture
1½ cups flour
1 teaspoon salt
5 Tablespoons cocoa (I use 4 Tablespoons cocoa)

Stir in 1 cup + 2 Tablespoons oil and 1 cup chopped nuts.
Bake for 30 to 35 minutes in a 9 x 13 pan at 325 degrees.

*May need to cook a little bit longer depending on your oven.

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.

STUFFED BELL PEPPERS

6 bell peppers
1 lb. ground beef
1 Tablespoon chopped onion
1 cup cooked rice
1 teaspoon salt
1/4 teaspoon garlic powder
1 can tomato sauce (15 oz.)
1½ cups shredded cheese



Preheat oven to 350°F. Cut a circle around the top of each pepper and remove it. Cut out the seeds and membranes. Cook in boiling water 5-7 minutes, then drain. While peppers are boiling, chop pepper tops. Brown ground beef, pepper tops and onion. Drain meat and return to skillet. Add salt, garlic powder, rice, tomato sauce and 1/4 cup cheese. Cook until all is hot. Stand peppers up in glass dish and fill with meat mixture. Bake for 45 minutes. Sprinkle tops with remaining cheese and bake until melted.

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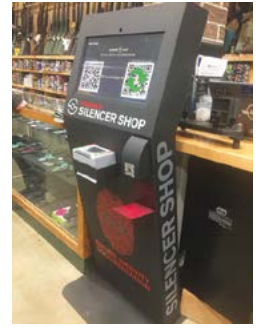


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WHAT'S HAPPENING



February 2023

Love the Arts Ball
 Mast Hall Venue
 Sat. Feb 4th 7-10pm

Market on Main
 305 E. Main Street
 Sat. Feb 4th: 10am-2pm

Stew, Stroll, Strum
 Millard's Crossing
 Feb 9th 6-9pm

Valentine's Art Fair
 Firehouse Nac
 Haden Edwards House
 Saturday, Feb 11th 12-4pm

G&S Gun Show
 Nacogdoches Expo Center
 Feb 17th 4-8pm; Feb 18th 9am-5pm;
 Feb 19th 9am-4pm

Everybody: SFA Theater Production
 Kennedy Auditorium
 Feb 23rd & 24th: 7:30pm
 Feb 25th: 2pm & 7:30pm
 Feb 26th: 2pm

Cottage Wine Bar
 Live Music Every Thurs, Fri, & Sat
 Sunday: Mimosas Brunch

Planetarium Shows
 SFA Planetarium
 Every Saturday @ 3:00, 4:30 & 7:00pm

**SFA School of Music
 Cole Concert Hall**
 2/7: Wind Symphony & Symphonic Band
 6:30pm
 2/21: Symphony Orchestra 7:30pm
 Cole Concert Hall
 2/24: Swingin' Axes and Aces 7:30pm
 2/26: Pineywoods Camerata 4pm
 2/27: Singin' Axes and Kantorei 7:30pm

Flea Market Fabulous
 Nacogdoches Trade Days
 Sat, Feb 4th & Sun, Feb 5th 9am-5pm
 Sat, Feb 18th & Sun, Feb 19th 9am-5pm

SFA Lumberjacks Basketball
 William R. Johnson Coliseum
 2/16: Tarleton State VS SFA
 2/18: Texas-Arlington VS SFA
 2/28: California Baptist VS SFA

SFA Ladyjacks Basketball
 William R. Johnson Coliseum
 2/8: UTRGV VS SFA
 2/11: Grand Canyon VS SFA
 2/23: Sam Houston VS SFA
 2/28: NM State VS SFA

Farmers Market
 Nacogdoches Farmer's Market
 Every Saturday 9am-12pm

Friday Homestyle Dinner
 Stone House Kitchen
 Every Friday

Red House Winery
 2/4: live music with JWebb 6-9pm
 2/17: live music with Jay White 6-8pm
 2/25: live music with Enrique Munguia 6-9pm

Cowboy Jack's Saloon
 Live Music Schedule:
 2/2: Josh Mullin
 2/3: JWebb
 2/4: Jordan Phillips and Koby Allen
 2/7: Trivia Night
 2/9: Haylee Lewis
 2/10: Clint Alford
 2/16: Steff Karback
 2/17: Josh Mullin
 2/21: Trivia Night
 2/23: Haylee Lewis
 2/24: Ian Chandler

Fredonia Brewery
 Wednesday Game Nights & \$1 off pints,
 Trivia Thursdays, Open Sundays 12-5pm
 2/3: David "Lefty" Gardner
 2/4: Huffie & The Paintfish
 2/10: Enrique Munguia
 2/11: Jared Lostracco
 2/17: Hali Brown
 2/18: Old Town Brass Band
 2/24: Ryan Paul Davis
 2/25: Live Music by: His and Hers

Lugnutz Bar & Grill
 Thursday Steak Nights
 Karaoke & Burger Fridays
 Live Music Saturdays

Front Porch Distillery
 Pickin' on the Porch
 LIVE music and Food every Fri. & Sat.

Maklemore's Ale House & Bistro
 Triva Tuesday's
 Wine Down Wednesday's
 Live Music Schedule:
 2/1: Clint Alford
 2/3: A'na & Micah
 2/8: J. Webb
 2/15: A'na & Micah
 2/22: J. Webb
 2/24: Caden Crawford

Naca Valley Vineyard
 Pizza on the Pavilion:
 Every Thurs. & Fri. 5-9pm & Sat. 12-9pm
 2/4: Randy C Moore LIVE @ 5:30
 2/11: Kelsie and Tyler LIVE @ 5:30
 2/18: Clint Alford LIVE @ 5:30
 2/25: Miki Lynn & Red Flat Cats LIVE @ 5:30

Banita Creek Hall
 Thursdays: Ladies Night
 Fridays: Dollar Night
 2/4: Treaty Oak Revival
 2/18: Ian Munsick W/ guest Ashland Craft
 2/25: Wade Bowen

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Texans love steak and here's a few mouthwatering recipes to delight any Texas beef lover!

Tombstone T-Bone

- 4 T-bone steaks
- Large resealable plastic bag
- 1/2 cup honey
- 1/2 cup lime juice
- 1/2 cup chopped cilantro
- 1/4 cup Dijon mustard
- 2 Tablespoons minced canned chipotle peppers in adobo sauce
- 2 Tablespoons adobo sauce from canned chipotle peppers
- 6 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/2 teaspoon black pepper



Place steak in bag. Combine remaining ingredients in a small bowl; pour over steak and refrigerate at least 1 hour or overnight. Remove steak from bag and pour marinade into small saucepan. Bring to a boil over low heat and simmer 5 minutes. Reserve half. Use remaining half to baste while grilling, 8 to 10 minutes per side or until done. Pour reserved marinade over meat before serving. Makes 4 servings.

Saucy Sirloin

- 2 lbs. top sirloin, 2-inches thick
- Large resealable plastic bag
- 1/4 cup frozen orange juice concentrate
- 2 Tablespoons soy sauce
- 2 cloves garlic, minced
- 1 Tablespoon fresh ginger or 1 teaspoon ginger powder

Place sirloin in bag. Mix orange juice concentrate, soy sauce, garlic and ginger in a small bowl. Pour over meat and marinate on refrigerator at least 1 hour or overnight.

Preheat grill to medium heat. Place steak on grill and cook 8 to 10 minutes per side or until done.

Makes 4 servings.

NEVER reuse a marinade that soaked raw meat, poultry or fish without boiling it first. Same goes for any sauce that was basted on raw meat while cooking.

Swordfish Steaks

- 3 Tablespoons olive oil, divided
- 1.4 cup diced onion
- 2 cloves garlic, minced
- 3 tomatoes, seeded and chopped
- 1/4 cup chopped black or green olives
- 2 Tablespoons vinegar
- 1 Tablespoon capers, chopped
- 2 teaspoons fresh thyme (or 1 teaspoon dried)
- 1 teaspoon Tabasco® sauce
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 4 swordfish steaks, about 6 ounces each and 1-inch thick

Heat 2 Tablespoons of olive oil in a small saucepan over medium-low heat. Add onion and garlic; cook, stirring often, for 3 minutes or until softened. Add remaining ingredients, except swordfish steaks, and cook 5 minutes longer; set aside until serving time.

Preheat grill to medium-high heat. Brush both sides of swordfish steaks with remaining olive oil and season with salt and red pepper. Place on grill and cook 8 to 10 minutes, turning once, until cooked through. Serve swordfish with sauce spooned over top.

Makes 4 servings.

Blazin' Venison Steaks

- 4 to 6 venison steaks
- 4 to 6 portabella mushrooms
- 1 Tablespoon vegetable oil
- 4 habanero peppers, chopped
- 1/4 cup Worcestershire sauce
- 3 cloves garlic, chopped
- 1/2 teaspoon salt
- 1/4 cup red wine or water
- 1 teaspoon dry mustard
- 1 teaspoon ground cinnamon

Place steaks in a baking dish. Arrange portabellas on top of steaks. Set aside. In a small skillet, heat oil and cook habaneros until softened. Add Worcestershire sauce, garlic and salt; heat until sizzling. Remove from heat. Add wine, mustard and cinnamon; stir until blended. Pour over steaks and portabellas, cover and refrigerate at least 1 hour or overnight.

Preheat grill to medium-high heat. Remove steaks and portabellas from marinade and place on grill. Using marinade to baste, grill portabellas about 15 minutes; grill steaks 6 to 7 minutes, turning once, until done.

Makes 4 to 6 servings.

Perfectly Grilled Steak

- 1½-inch thick-cut Ribeye Steak
- ½ lb. clarified butter (melted)
- Fresh cracked black pepper
- Kosher salt

Preheat the grill to high heat. While the grill is preheating, take the steak out of the refrigerator, allowing it to come down to room temperature. Preheat time is about the same amount of time it takes for the steak to get room temperature, usually 20-25 minutes. You'll want the grill to get as hot as possible so that caramelization occurs, producing amazing flavor.

Season the entire steak generously, applying the kosher salt first, then following with black pepper. Pat the seasonings into the steak so that they adhere well. Be generous with the seasoning because some of it will be lost after dunking the steak in butter.

Melt your clarified butter in a pan big enough to fit the steak. Place the steak in the butter, making sure it is fully submerged. This will help achieve great results when searing.

Once you've preheated the grill to its highest heat, go ahead and place the steak on the grids. If you have a "hot spot" on your grill, use it!

When grilling a wide cut ribeye steak, try to lay the steak at a slight angle to produce crosshatch sear marks on your steak. Make sure to tap the steak down with tongs to ensure that the entire steak is in contact with the grids.

For a steak this size, grill for 2 minutes, then rotate the steak at a 45-degree angle on the same side. That is where we get the crosshatch sear marks. After another 2 minutes, go ahead and flip the steak to the other side.

Repeat the same process of grilling for 2 minutes, rotating 45 degrees, and then grilling another 2 minutes.

Once the searing process is complete, turn the burner(s) on the opposite side of the grill all the way down to low. Move the steak to the low heat side to finish cooking.

For medium rare, let the steak cook over the low heat for 4-5 minutes. You can close the lid for these few minutes. The internal temperature should be about 120-125 for medium rare.

After your steak is done, remove it from the grill and let rest for 5-10 minutes. This is important to keep the flavorful juices inside the steak.

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 Best Western - US 59 South
 Best Western - 4809 NW Stallings Dr
 Big's - University Drive @ SE Stallings Drive
 Big's - Center Hwy (Hwy 7E) @ Loop 224
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 Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings
 Chamber of Commerce - 2516 North St.
 Charles Pool Real Estate - 3505 North St.
 CiCi's Pizza - 3801 North St. #19
 Clear Springs - 211 Old Tyler Rd.
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 Comfort Suites - US 59 South
 Cowboy Jack's Saloon - 422 E. Main St.
 Decades Downtown - 412 E. Main St.
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 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 1601 W. Austin St.
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 Clyde Partin Monument Co. - Hwy 204
 Cushing Food Mart - Hwy 204
 Rawhide's Tire Service - 470 6th St.

In Douglass:
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 Douglass General Store - State Hwy 21

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 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

In Martinsville:
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In Reklaw:
 What the Fork Cafe' - Hwy 204

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