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from **AROUND** the **TOWN...** and **BEYOND!**

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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



September 2023

This Month's Recipe Winner Is Karen Adaway of Colmesneil, Texas

KAREN'S HOMEMADE TARTAR SAUCE

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

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

So good with East Texas catfish and crappie!

Karen Adaway mixing up a batch of her delicious homemade tartar sauce. Now bring on the fish!



Try This Simple Beef Pot Roast Recipe This Fall

Here's a simple pot roast recipe that is warm, hearty and delicious! The vegetables break down and combine with the meat's juices to create a sauce.

SIMPLE BEEF POT ROAST

- 1 Tablespoon vegetable oil
- 3½ pounds beef chuck pot roast
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup diced onion
- ¼ cup butter
- 1 teaspoon dried rosemary

Preheat the oven to 275 degrees F (135 degrees C).

Heat vegetable oil in a large oven-safe pot over medium-high heat.

Season chuck roast with salt and black pepper, then cook in hot oil until brown on both sides; transfer to a plate.

Add carrots, celery, and onion into the pot. Cook and stir until vegetables start to release their juices, scraping any brown flavor bits off the bottom of the pot, about 3 minutes. Add butter, and cook until onions are translucent, about 5 minutes. Sprinkle in rosemary; return roast to the pot and cover.

Roast in the preheated oven until the chuck roast is tender, about 2½ to 3 hours. Season vegetables with additional salt and black pepper, if desired.



Photo by S. E. Price

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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."

CHICKEN GOURMET (Mary Ann McKinney) and DELICIOUS CHICKEN (Mrs. John Klump)

Chicken Gourmet

1- fryer (cut up)
6- slices of bacon
1- cup of raw rice
2- tablespoons of dry parsley
garlic salt, oregano, paprika
1- can cream chicken soup

Place four slices of bacon on bottom of 9" x 6" baking dish with one on each side. Pour cup of raw rice evenly over the bacon then salt and pepper chicken and lay on top of rice. Sprinkle garlic salt, oregano, and cover heavily with paprika. Mix one can of cream of chicken soup with 2/3 can of water and pour on top. Set in large piece of aluminum foil and seal tightly. Cook at 300° for two hours.

Mary Ann McKinney
(from Grandmother)

Delicious Chicken

Cut 2 fryers into serving pieces
1 stick butter or lard
Salt - 3 cups finely rolled ritz crackers or corn flakes.
Salt chicken dips in melted butter and coat with crumbs. Place in large baking pan lined with foil paper. Cook 1 hr. in 425° oven
Serve at once.
My family likes chicken prepared like this better than any!
Mrs. John Klump.

-91-

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To be considered, recipes cannot be copied from a cookbook or publication. They cannot be an attachment or a scanned copy of a handwritten or typed recipe. They must be typed out in the body of an email message. Only one recipe per month per person will be permitted for consideration. If you wish to submit more than one recipe, please designate which recipe is for the judging. Recipes will be published as space allows for them. Once available space is filled, any additional recipes will be held over until the next month. Email recipes to AroundTheTown@mail.com no later than the 20th of each month preceding publication on the 1st.

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DISCLAIMER

Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.



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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



BROCCOLI CORNBREAD

- 4 eggs
- 2 sticks butter
- 2 boxes Jiffy cornbread
- 8 ounces cottage cheese
- 1-10 ounce frozen broccoli (thawed)

Melt butter in 9 x 13 dish. Mix together eggs, cornbread mix, broccoli and cottage cheese. Pour in melted butter and stir to mix. Pour back into 9 x 13 dish. Bake at 375° for 35 to 40 minutes.

From Silvia Arnold of Lufkin

POPPY SEED POUND CAKE WITH CREAM CHEESE FROSTING

- 1 Box Duncan Hines butter cake mix
- 3/4 cup Crisco oil
- 4 eggs
- 1/2 cup sugar
- 1 (8-oz) carton sour cream
- 1/4 cup poppy seed

Mix all together in mixing bowl. Grease your bundt pan with butter, then sprinkle a bit of sugar on the top, bottom and sides of pan. Pour your batter in, bake at 325 degrees till nicely browned for about maybe 30 minutes or less. Spread your cream cheese frosting.

Cream cheese frosting

- 1 package cream cheese, softened
- 1 stick butter, softened
- 1 teaspoon vanilla

Mix altogether til smooth. Add enough powdered sugar to your desired consistency for spreading on your cake.

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by Areeda Schneider-Stampley



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BOBBY BURGER

A delicious alternative to hamburgers/hot dogs.

- 1 pound ground beef (I use chuck)
- 1 large onion, diced

In large pot, cook onion slightly in butter. Add meat and gently cook just until done. Pour into strainer and drain 10-12 min.

While draining, mix:

- 1 bottle Heinz Chili Sauce (12 oz)
- 1 teaspoon Hot Sauce
- 1 teaspoon prepared mustard (I use Dijon)
- 1 teaspoon chili powder



In large pot, return meat and mixture, mix well, and simmer on low for approx. 45 minutes, stirring occasionally.

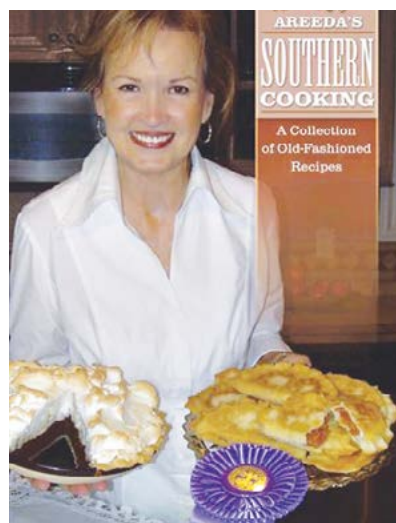
Serve on hamburger bun (no dressing) topped with shredded lettuce, dill pickle and onion slices. Serves 4.

“You will be amazed at how tasty and easy this is! I normally double the recipe and have some to freeze.”

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).

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 Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

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BAKED SMOKIN' MACARONI AND CHEESE

- 1 lb uncooked cellentani (corkscrew) pasta
- 2 Tablespoons butter
- 1/4 cup all-purpose flour
- 3 cups fat-free milk
- 1 (12-oz) can fat-free evaporated milk
- 1 cup (4 oz) shredded smoked Gouda cheese
- 1/2 cup (2 oz) shredded 1.5% reduced-fat sharp Cheddar cheese
- 3 oz fat-free cream cheese, softened
- 1/2 teaspoon salt
- 1/4 teaspoon ground red pepper, divided
- 1 (8-oz) package chopped smoked ham
- 1 1/4 cups cornflakes cereal, crushed
- 1 Tablespoon butter, melted
- Vegetable cooking spray

Preheat oven to 350°. Prepare cellentani pasta according to package directions.

Meanwhile, melt 2 Tablespoons butter in a Dutch oven over medium heat. Gradually whisk in flour; cook, whisking constantly, 1 minute. Gradually whisk in milk and evaporated milk until smooth; cook, whisking constantly, 8 to 10 minutes or until slightly thickened. Whisk in Gouda cheese, next 3 ingredients, and 1/4 teaspoon ground red pepper until smooth. Remove from heat, and stir in ham and pasta.

Pour pasta mixture into a 13 x 9-inch baking dish coated with cooking spray. Stir together crushed cereal, 1 Tablespoon melted butter, and remaining 1/4 teaspoon ground red pepper; sprinkle over pasta mixture.

Bake at 350° for 30 minutes or until golden and bubbly. Let stand 5 minutes before serving.



ITALIAN SAUSAGE RIGATONI

- 1 package (19.76 oz) Johnsonville® Italian Mild Sausage Links, grilled and coin-sliced
- 1 package Rigatoni pasta
- 3 Tablespoons olive oil
- 2 cloves garlic, minced
- 1 large red pepper, chunked and sautéed
- 1 jar (26 oz) of your favorite pasta sauce
- 2 Tablespoons parsley, chopped

Cook sausage (see note below). Keep warm.

Cook the Rigatoni according to package directions. Keep warm. In a large pan, place olive oil and garlic, sauté lightly for 30 seconds.

Add peppers and cook until crisp-tender.

Combine cooked sausage and pasta sauce with peppers and heat until warm.

Mix with the pasta or serve separately. Top with fresh parsley. Serve warm.



NOTE (Preparing and Cooking Coined Sausage): Heat a non-stick skillet to a medium temperature. Add 1/2 cup of water and place thawed links in pan. Cover, heat for 10 minutes, turn links. Remove cover and continue cooking for 10 minutes. Coin and add to pasta.

For frozen links, coin the links while frozen. Brown in a non-stick skillet over medium-high heat. Add to pasta.

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CLASSIC BEEF STROGANOFF

- 1-3/4 lbs beef sirloin steak, 1/2-inch thick
- 8 ounces fresh mushrooms, sliced (2-1/2 cups)
- 1 medium onion, thinly sliced
- 1 garlic clove, finely chopped
- 1/4 cup butter
- 1-1/2 cups beef flavored broth (from 32-ounce carton)
- 1/2 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1/4 cup all purpose flour
- 1-1/2 cups sour cream
- 3 cups hot cooked egg noodles

Cut beef across grain into about 1-1/2 x 1/2-inch strips.

Cook mushrooms, onions and garlic in butter in 10-inch skillet over medium heat, stirring occasionally, until onions are tender; remove from skillet.

Cook beef in same skillet until brown. Stir in 1 cup of the broth, the salt and Worcestershire sauce. Heat to boiling; reduce heat. Cover and simmer 15 minutes.

Stir remaining 1/2 cup broth into flour; stir into beef mixture. Add onion mixture; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat until hot (do not boil). Serve over noodles.



BAKED CHEDDAR PARMESAN CRISPS

- 3/4 cup Parmesan cheese, shredded
- 3/4 cup Cheddar cheese, shredded
- 1 teaspoon Italian seasoning (optional)

Preheat oven to 400 degrees F (204 degrees C). Line a large baking sheet with parchment paper.

Stir the cheeses together in a small bowl.

Place uniform Tablespoon-sized heaps of the shredded cheeses onto the baking sheet, 2 inches apart. (They will spread, so make sure to leave enough room.) Sprinkle with Italian seasoning, if using.

Place in the oven for 6-8 minutes, until the edges start to brown. (Watch them carefully, as they go from done to burned fast.)

Allow the cheese chips to cool slightly in the pan, then transfer them to paper towels to drain and get crispy.

PLEASE SEND US YOUR RECIPES!

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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!



BAKED RED FISH

- 1 5-lb. Red fish
- 1 cup chopped onions
- 1/2 cup chopped celery
- 4 cloves garlic, minced
- 1/2 cup cooking oil
- 2 cans tomato sauce
- 1 lemon
- 2 cups cold water
- 1 can whole tomatoes
- Green onion tops and parsley to taste, chopped
- Salt, black pepper and Cayenne (red pepper)



Season fish generously with salt, black pepper and Cayenne. Put in baking dish. Set aside.

Put oil in heavy pot with chopped onions, celery and garlic. Cook over medium heat in uncovered pot, until onions are wilted, stirring constantly. Add whole tomatoes and tomato sauce. Cook over medium heat in uncovered pot for 40 minutes,



or until oil separates from tomatoes. Add 2 cups cold water, and season to taste with salt, black pepper and Cayenne. Cook over medium heat in uncovered pot for 20 minutes.

Pour this mixture over fish. Bake in 325° oven for 30 or 40 minutes, basting several times with the sauce.

When fish is done, cut lemon into thin slices, and

place on top. Sprinkle with green onion tops and parsley before serving. Serve with rice. Serves 6.

NOTE: For a complete meal, serve baked Red fish with rice, a green salad, hot French bread and white wine.

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.



COCONUT MOUNDS CAKE (OR ALMOND JOY CAKE, IF YOU PREFER)

- 1 package chocolate cake mix, made to package directions
- 1 can Eagle Brand milk
- 1 package coconut
- 1 teaspoon vanilla

Make cake to package directions and bake in a 9 x 13 pan. Bake about 30 minutes until cake is done and toothpick inserted in the center comes out clean. Cool. Mix icing ingredients and spread evenly over cooled cake. **Almond Joy Cake:** Stir in 1/2 package coarsely crushed almonds before spreading the icing.



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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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.

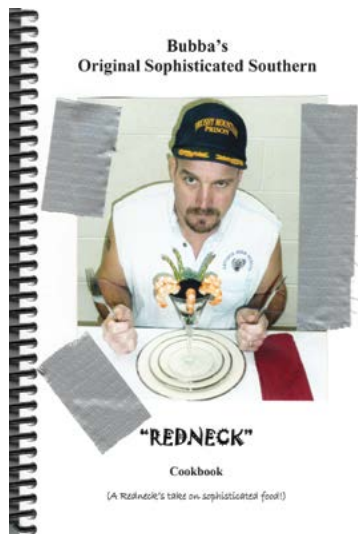
CHICKEN KIEV

Lucy Radford's sister Janelle wuz now a widow. Her husband Barney, a flyin' instructor had died when his Cessna Skyhawk inadvertently slammed into the side of a water tower. His plane wuz on autopilot because he wuz in the back seat with Janelle's best friend Mary Jane Sharp who wuz takin' a lesson. Because of his line of work, Barney had lots of insurance. Janelle became a rich woman. Barney and Mary Jane became fertilizer. Janelle invested the money and began travelin', by boat. On one of her may trips to Europe, she tasted this dish. She wuz taken with it as she wuz with the hot, young waiter who served it. She's now studyin' Russian and lookin' for property in Moscow!

- | | |
|--|---------------------------|
| 1/2 cup butter, softened | 1/3 cup all-purpose flour |
| 1 Tablespoon chopped fresh parsley | 1 egg, well beaten |
| 1/2 teaspoon dried whole rosemary | 1 1/2 cups breadcrumbs |
| 1/2 teaspoon salt | 1/4 teaspoon pepper |
| 8 chicken breast halves, skinned and pounded to 1/4 inch thick | Vegetable oil |

Combine butter and seasonin's; blend thoroughly. Shape butter mixture into a stick, cover and freeze 'bout 45 minutes or until firm. Cut stick of butter mixture into 8 pats; place a pat in center of each chicken breast. Fold long sides of chicken over butter; fold ends over and secure with a wooden pick. Dredge each piece of chicken in flour, dip in egg and coat with breadcrumbs. Fry chicken in 1 inch of hot oil cookin' 5 minutes on each side or until browned and thoroughly cooked through.

Sometime, try addin' some barely-cooked baby shrimp to the butter mixture... or maybe some thinly-shredded cheese of yer choice.



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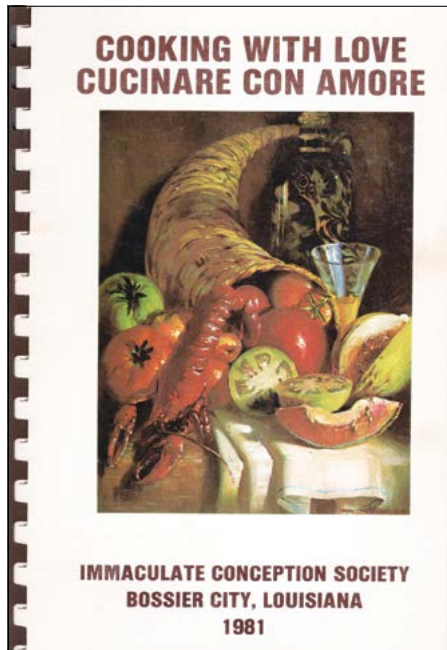
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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

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

The descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

**OSSO BUCCO
(Jean Moseley Cordaro)**

- 6-7 pounds veal shanks
- 3 Tablespoons olive oil
- Sprinkle with salt and pepper
- 2 small carrots, grated
- 1/3 cup celery, chopped
- 1 medium to large onion, chopped
- Scant 3/4 teaspoon rosemary
- 1 large clove garlic, finely chopped

- 1 cup tomatoes, chopped
- 1 Tablespoon tomato paste
- 1 cup dry white wine
- 1/2 cup water or stock
- Rind of 1 lemon, grated
- 2 Tablespoons parsley, finely chopped

Trim off all fat from veal shanks. Brown, a few at a time, in heavy pot in 3 Tablespoons olive oil. To cook, turn pieces upright with bones vertical. Add salt and pepper, grated carrots, celery, onion and rosemary. Cover and simmer for 10 minutes. Blend tomatoes, tomato paste and wine with water or stock and stir into pot. Cover and simmer for 1 to 1½ hours, until meat is tender. Combine grated rind of 1 lemon, 2 Tablespoons chopped parsley and 1 clove minced garlic. Sprinkle over meat and baste with juices before serving.



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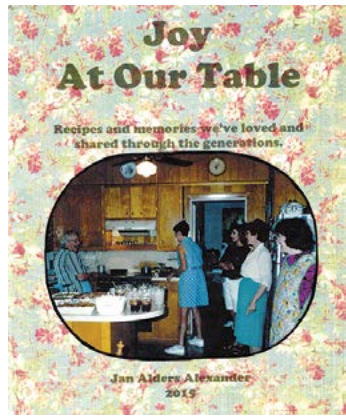
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Submitted by Jan Alders Alexander of Nacogdoches

Love those pecans!! This one has become a favorite.



FRENCH QUARTER CHEESE BALL

To make ball:

- 8 oz. cream cheese, softened
- 1 teaspoon Cajun seasoning
- 1 garlic clove, minced
- 1 Tablespoon onion, finely chopped

Topping:

- 1 cup pecans, chopped
- 4 Tablespoons butter
- 1/4 cup brown sugar
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon Dijon mustard

Mix first four ingredients and place on serving dish in shape of a flattened ball, re-grigate in Saran Wrap. Mix "topping" ingredients in a saucepan until sugar has dissolved and mixture is smooth. Place cheese ball on serving platter, and pour pecan mixture over. Refrigerate until ready to serve. Remove from refrigerator 1 hour before serving. Serve with crackers.

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.

MEATLOAF

- 2 pounds ground beef
- 1/2 cup plain or Italian bread crumbs
- 1 egg
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup ketchup



Preheat oven to 350°F. Mix ground beef, bread crumbs, egg, 1/4 cup ketchup and seasonings in large bowl. Pour into loaf pan and pat down evenly. Spread rest of ketchup over top. Bake 55 to 60 minutes or until cooked through. Let stand 5 minutes before serving.

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.

FRENCH DIP SANDWICHES

Submitted by Alice Puffer, for band student Todd Puffer

- | | |
|---------------------------------|----------------------------------|
| 6-8 pounds roast beef, uncooked | 1 teaspoon sweet basil |
| 1 1/2 teaspoons salt | 1 teaspoon rosemary leaves |
| 1 teaspoon coarse ground pepper | Beef bouillon cubes, as desired |
| 1 teaspoon oregano | Worcestershire sauce, as desired |

Cut roast into 4-6 pieces and place in large pot. Sprinkle with salt, pepper, oregano, basil and rosemary. Barely cover with water. Bring water to boil. Reduce heat, cover pot, and simmer 6-8 hours or until meat is very tender. Remove meat and allow juices to cool until grease forms on top. Dip off all grease. Remove all fat from roast and cut into thin strips.



To serve, return meat to juices and heat to serving temperature. Add bouillon cubes and Worcestershire sauce to juices if more flavor is desired. Serve on heated French roll with cup of juices for dipping. Complement with a side dish of horseradish sauce and sliced onions or Swiss cheese.



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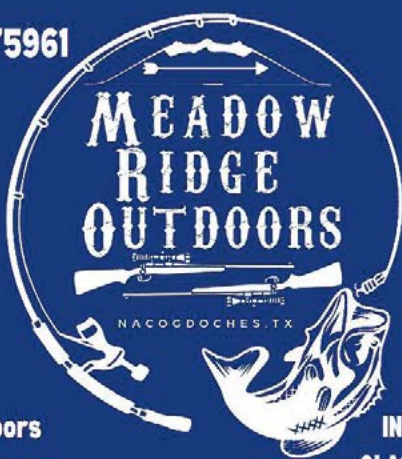
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We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

Please email to: AroundTheTown@mail.com
 Thank you so much!

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Submitted by Vikki Carson-Kezerle of Nacogdoches, from her step-mother Catherine Mann-Kezerle

CATHERINE'S HOMEMADE CHICKEN N DUMPLINGS

Supplies yall will need:

Dutch Oven with lid, or a large boiling pot with lid
 2 large mixing bowls
 2 cup glass measure
 1 cup measure
 Tablespoon and teaspoon
 Rolling pin
 Pizza cutter
 Large cutting board
 Large spoon n ladle

Ingredients yall gotta have:

Whole big chicken, or 4 skin-on chicken breasts
 Self-rising flour
 Granulated chicken bouillon
 3-4 qts. Water, or 3-4 qts. Chicken broth
 1-large white onion-optional
 Salt
 Fresh ground, ground, or white pepper
 Morton Season Salt
 2-3 teaspoons poultry seasoning
 Garlic powder, to yer taste. I love lots!

Place chicken in large mixing bowl, or on cutting board and season well. Turn yer hot water on till ya see steam n fill Dutch Oven 3/4 full, or pour in 3-4 qts. chicken broth n heat till ya see steam. Add chicken n on high heat to a full rolling boil, then to med-low heat with lid n cook until tender n done. **<Don't overcook, makes meat tough>**

Take chicken out n place in large mixing bowl, or cutting board n let cool till u won't burn yer ownself!

- take a break, relax, make yer fav drink, do whatever makes u feel good!
- de-bone n shred chicken in bite-size pieces. I don't like big chunks.
- Set aside in large mixing bowl.
- On clean, dry, large surface dust with flour, n rub flour on rolling pin.
- In large mixing bowl pour 1 cup self-rising flour n make a well, n season well, mix with fingers well.
- Using glass measure cup fill half with chicken broth n slowly add broth to flour, mixing with yer own fingers, until a semi-moist dough is formed. Pinching off a palm full, shape round n flatten some. Turn out into flour, throw some flour on top n roll in all directions kinda thin. Using the pizza cutter, cut in nice size chunks, n stack n stagger to the side until dough is all cut up.
- Bring broth to full rolling boil n add dough quickly, be careful!; add all chunks, stir, making sure all pieces are under broth n cooking.
- Cook about 20 min until tender, done, n melt in yer jaws yummy!
- Fold in chicken gently, stir well, n heat till hot again.

Make your fav bread, rolls, or cornbread, n pig out! Delicious!!! Yall don't hurt yerselves!

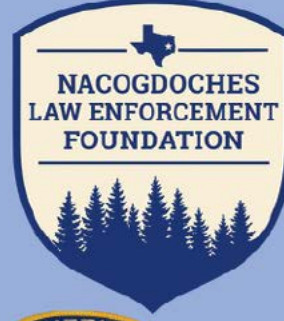
Serving size-Two big bowls n yer fav bread to soak up that savory broth! If it's so hot out, turn the air to 60 n put yer hoodie n sweat pants on n make like it's winter time!

Calories-I don't know n don't care.

Enjoy n savor every spoonful!!! ❤️

I hope yall love it as much as I do!!!

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Blueberry Crumble

This recipe is at its very best when using wild blueberries straight off the bush or purchased from roadside stands. Use indirect grilling.

Ingredients:

3 pints blueberries
3/4 cup flour
1/2 cup granulated sugar
1 teaspoon grated lemon zest
2 Tablespoons fresh lemon juice
2 ounces biscotti or gingersnaps, coarsely crumbled (1/2 cup crumbs)
1/2 cup firmly packed brown sugar
6 Tablespoons (3/4 stick) cold unsalted butter, cut into 1-inch pieces
1 pinch salt
Vanilla ice cream (optional), for serving

Instructions:

Pick through the blueberries, removing any stems, leaves or bruised berries. Rinse and drain them. Place the berries in a large nonreactive mixing bowl. Add 1/4 cup of the flour and the granulated sugar, lemon zest and lemon juice and gently toss to mix. Spoon the blueberry mixture into an aluminum foil pan after lightly spraying it with cooking oil.

Place the biscotti, brown sugar and the remaining 1/2 cup of flour in a food processor fitted with the metal blade and process until a coarse powder forms. Add the butter and salt, then pulse until the mixture is coarse and crumbly. Spoon the topping over the blueberry filling.

Set up the grill for indirect grilling and preheat to medium-high. If using a gas grill, place wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium-high. If using a charcoal grill, preheat it to medium-high, then toss the wood chips or chunks on the coals.

When ready to cook, place the pan with the blueberries in the center of the hot grate, away from the heat, and cover the grill. Cook the crumble until the filling is bubbling and the topping is browned, about 40 minutes. Serve the crumble hot or warm, ideally with vanilla ice cream. Serves 8.



Cinnamon-Grilled Peaches

Make sure you use freestone peaches in this recipe. Use direct grilling.

Ingredients:

4 large ripe freestone peaches
8 cinnamon sticks (each 3 inches long)
8 fresh mint leaves
4 Tablespoons (1/2 stick) unsalted butter
1/4 cup firmly packed brown sugar
1/4 cup dark rum
1/2 teaspoon ground cinnamon
1 pinch salt
Peach or vanilla ice cream (optional), for serving

Instructions:

Rinse the peaches and blot them dry with paper towels. Cut each peach in half along the crease, running your knife in a circular motion around the peach and cutting to the pit. Twist the halves in opposite directions to separate them. Using a spoon, pry out and discard the pit. Cut each peach half in half. Using a pointed chopstick or metal skewer, make a starter hole in the center of each peach quarter, working from the pit side to the skin side. Skewer 2 peach quarters on each cinnamon stick, placing a mint leaf between the 2 quarters.

Combine the butter, brown sugar, rum, cinnamon and salt in a saucepan and bring to a boil over high heat. Let the glaze boil until thick and syrupy, about 5 minutes.

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

When ready to cook, brush and oil the grill grate. Place the skewered peaches on the hot grate and grill until nicely browned, 3 to 4 minutes per side, basting with the rum and butter glaze. Spoon any remaining glaze over the grilled peaches and serve at once. Peach or vanilla ice cream makes a great accompaniment. Serves 4.



Grilled Bananas Foster

Here's a crowd favorite that's worth a try. Use direct grilling.

Ingredients:

4 Tablespoons (1/2 stick) unsalted butter
1 cup firmly packed brown sugar
1/4 cup banana liqueur
1/4 cup dark rum
1/2 teaspoon ground cinnamon
1 1/2 pints vanilla ice cream
4 large bananas, ripe (or very nearly ripe) but still firm
1/3 cup toasted chopped pecans

Instructions:

Melt the butter in a deep frying pan over medium heat. Add the brown sugar, banana liqueur, rum and cinnamon, increase the heat to high, and let the sauce boil until syrupy, 3 to 5 minutes. Remove the pan from the heat. The butter sauce can be made up to 2 hours before serving. It does not need to be refrigerated.

Scoop balls of ice cream into 4 bowls and place them in the freezer.

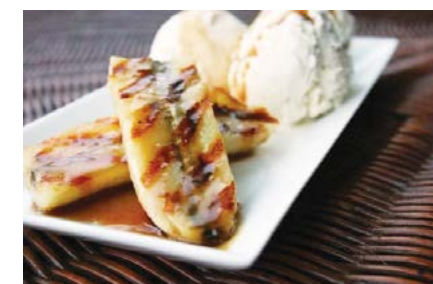
Set up the grill for direct grilling and preheat to high (you need a really hot grill to caramelize sugar; preheat the grill, then preheat it some more before adding the bananas). If using a gas grill, place wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke. If using a charcoal grill, preheat it to high, then toss the wood chips or chunks on the coals.

Meanwhile, peel the bananas and slice each in half sharply on the diagonal. Reheat the butter sauce, if necessary. Lightly brush each piece of banana with a little of the butter sauce.

When ready to cook, brush and oil the grill grate. Place the banana halves on the hot grate and grill until caramelized (darkly browned) on all sides, 2 to 4 minutes per side (6 to 12 minutes in all), basting with some of the butter sauce. Be sure to reserve at least three quarters of the sauce for serving.

Place the grilled banana halves in the bowls on top of the ice cream. Pour the remaining butter sauce over them, sprinkle the pecans on top, and serve at once. Serves 4.

NOTE: There are at least three ways to toast pecans. You can place them in a dry skillet (don't use a nonstick one) over medium heat and cook until the nuts are fragrant and lightly browned, 3 to 6 minutes, shaking the pan to ensure even cooking. Or you can arrange the pecans in a single layer in an aluminum foil-lined roasting pan and bake them in a 400°F oven or toaster oven for 8 to 15 minutes, again shaking the pan from time to time to ensure even browning. Finally, you can place the pecans in an aluminum foil pan and grill them using the indirect method for 8 to 15 minutes.



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\$550 PER MONTH 12 MONTH CONTRACT

BUSINESS CARD SIZE
3.5"W X 2"H
\$50 ONE MONTH
\$40 PER MONTH
12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

1/4 PAGE
4.9"W X 6.25"H
\$195 ONE MONTH
\$175 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

1/8 PAGE
4.9"W X 2.95"H
\$95 ONE MONTH
\$75 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL
10"W X 6.125"H
HALF PAGE VERTICAL
4.9"W X 15.625"H
\$350 ONE MONTH
\$295 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

