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August 2022

RECIPES From Around the Town and Beyond Names Its Final Two Best Recipe Winners!

RECIPES From Around the Town and Beyond has named its final two winners in its monthly \$100 Best Recipe Contest.

This month's winners are Silvia Arnold of Lufkin with her recipe for Louisiana Crunch Cake and Sherry Moore of Nacogdoches with her recipe for Cajun Meatloaf. Congratulations to our final two winners and thanks to everyone who submitted a recipe for consideration over the last few months.

This month's winning recipe from Silvia Arnold of Lufkin is republished here:

LOUISIANA CRUNCH CAKE

I found this recipe and I wanted to try it. I love to bake, cook. But baking is my passion. Love to try new recipes, pass out to family and friends. Always have plenty to share.

The smell while it is baking. So good!!

Preheat oven to 325°.

Ingredients:

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 cups sugar
- 1 cup butter, softened
- 4 large eggs, room temperature
- 1/4 cup sour cream
- 1 Tablespoon vanilla extract
- 2 teaspoons butter extract
- 1 teaspoon coconut extract



Silvia Arnold-Best Recipe - page 3

This month's winning recipe from Sherry Moore of Nacogoches is republished here:

CAJUN MEATLOAF

Ingredients:

- 1 small onion
- 2 celery stalks
- 1/2 cup chopped bell pepper
- 2 small garlic cloves
- 1 egg
- 1/2 cup evaporated milk
- 1/2 bread crumbs
- 1 1/2 lbs ground beef
- Salt and pepper to taste
- 4 Tablespoons oil
- 2 Tablespoons flour
- 15 oz can tomatoe sauce
- 1 can of water from tomato sauce can
- 1 Tablespoon Worcestershire sauce



Chop onion, celery and bell pepper. Mince the garlic cloves, set aside. Mix egg, milk & bread crumbs. Add meat, mix well with hands. Add chopped ingredients, mix. Add salt & pepper, mix shape into loaf. Flour the loaf, brown till dark brown. Remove loaf. Make a roux by adding 2 Tablespoons flour to remaining oil, stirring until roux is dark brown. Add tomato sauce, water & Worcestershire. Return loaf to gravy. Bake uncovered at 350° for 1 hour. Baste loaf at beginning of cook and in the middle of cook time. Warm through, and then serve.



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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."

ITALIAN GRITS
East Texas Style
(Lucille B. Fouts)
and
Baked Rice
(Nan Wright)

Italian Grits
(East Texas Style)

1 qt. of Sweet milk
1 Cup Regular Grits
1 Stick of butter
or oil
1 Tablespoon of Salt.
1/4 pound mozzarella cheese.

Bring milk, Salt and 3/4 of butter to simmering boil.
Add Grits, stirring constantly.
Cook until thick like cream
of wheat, about 5 minutes. Pour
immediately into oblong pan.
When cold slice and stack like
dominoes in a paper dish.
Pour remaining butter (melted)
over top. Add grated mozzarella
cheese. Bake in 400° oven 20 min.
or until golden brown.

Lucille B. Fouts

Baked Rice

Chop 1 onion and 1 bell pepper.
Sauté in 1/3 stick of butter. Add
one cup rice, 1 Teaspoon salt, 1 can
consomme or bouillon diluted with
one can water. Cover and bring to
a boil - then turn heat to low
temperature and cook for 1 1/2 to 2
hours. If necessary to stir, use
fork.

Nan Wright
Pittsburg, Texas.

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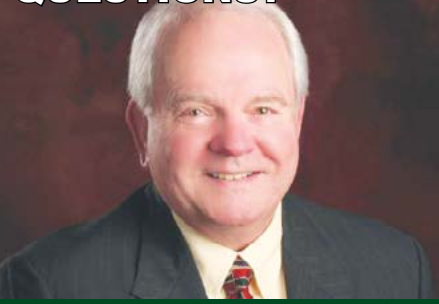
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PLEASE SEND US YOUR RECIPES!

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.

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

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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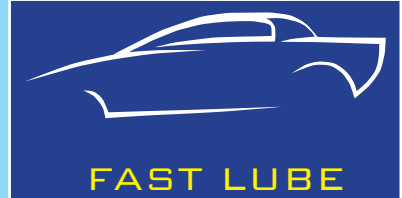


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Silvia Arnold-Best Recipe

1/4 to 1/2 teaspoon almond extract
1/4 yellow gel paste food coloring
1 cup buttermilk

Pan Prep:

Butter for greasing bundt pan
1/2 cup pecans, finely chopped
1/2 cup coconut

Almond Glaze:

2 cups confectioners sugar
1/2 teaspoon vanilla
1/2 teaspoon almond extract
2 - 4 Tablespoons milk
1/4 cup almonds, chopped
1/4 cup coconut, toasted



In medium bowl whisk together flour, salt, baking powder, baking soda. Set aside.

In stand up mixing bowl, beat butter til fluffy, add eggs one at a time. Mix in sour cream and flavorings. Gradually mix in flour mixture alternately with mixing in buttermilk. Mix well.

Spread butter on sides of bundt pan. Sprinkle nut, coconut mixture in bottom of pan. Then press nut mixture on sides of pan. Pressing along sides of pan. Carefully pour cake mixture on top of nut mixture. Place in oven, bake for about 1 hour, until toothpick inserted in center of cake comes out clean. Cool for about 30 minutes, invert onto cake plate. I did not use the frosting. My personal preference. You like frosting on this cake, please do so. But we preferred no frosting. The smell while it is cooking, so good!! Very good. Enjoy!!



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SUMMER SQUASH CASSEROLE

A great squash casserole!

1/4 cup butter
2 lb. squash, sliced
1 onion, chopped
8 ounces sour cream
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon fresh or dried basil
1 cup bread crumbs, Italian style
1 cup sharp cheddar cheese
1/3 cup melted butter
1/2 teaspoon paprika
4 slices bacon, cooked and crumbled

Sauté onion and squash in butter until tender. Mash slightly. Combine squash mixture, sour cream, salt, pepper and basil. Pour into 2-quart dish.

Combine bread crumbs, cheese, melted butter and paprika. Sprinkle over squash mixture. Top with bacon.

Cook at 300° for 20 minutes.

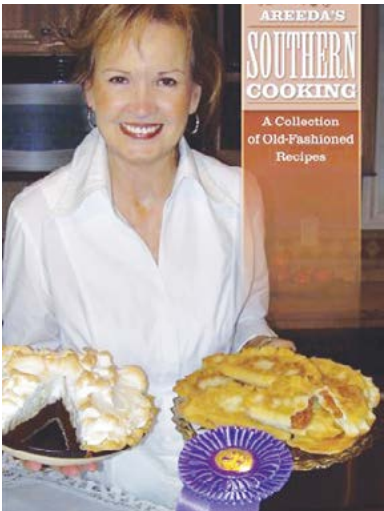
Yield: 6 servings.



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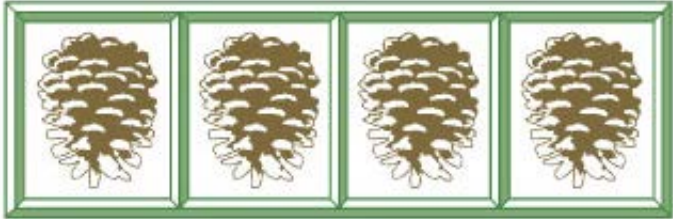




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Bubba’s Original Sophiscated Southern Redneck Cookbook

“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 Sophiscated 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.



SANDY’S DECADENT BACON POTATO SALAD

Sandy Weis Griffith is one of those southern ladies that will surprise you ever’ single time. She’s pretty and sweet and has an almost shy air to her, smiles all the time and is as gracious as any old lady in the southern Baptist church. Yeah right!!

Sandy will swing from vines, ride a zip line through the Costa Rican jungle, pitch a tent in the dark, build a campfire and then hop on her Harley and ride clear across the country to meet with a bunch of other bike-riders for a fun-filled week in the Pacific Northwest. She is one for the books and that’s why I like her.

She made this potato salad one time and I had heartburn for a month. But it wuz @\$%-well worth it. Mike it yerself and be sure to NOT skimp on any of the grease. Be a southerner for once and fill up those arteries.

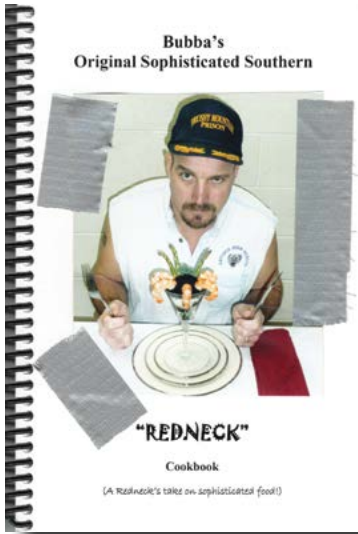
- 6-8 large bakin’ potatoes, boiled in jackets, peeled and broken up
- 6 strips of bacon, fried, reserve grease
- 1 cup mayonnaise
- 1 small bunch green onions, chopped
- 1 Tbsp mustard
- 1 cup chopped celery
- 1 small jar pimentos
- 2 hard-boiled eggs, peeled and chopped



First, have yer cholesterol checked! Then, mix all ingredients, except bacon and reserved grease in a large bowl. Crumble bacon on top and pour in grease. Stir up and serve with a slab of ham or a hamburger or jus eat the whole bowl right thar with a spoon.

To order books:
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From 1989 Cookin' with the Dragon Band



SEAFOOD CHOWDER

Submitted by Elizabeth Buchanan for band student Jamie Buchanan

1 16-oz. package vegetable gumbo mix

2 large cans tomatoes

1 can cream of celery soup

2 cups frozen hashbrowns

1 can oyster soup

1/2 teaspoon creole seasoning

1 can crab meat

3 cups water

2 lbs. shrimp, peeled & deveined

2 teaspoons Nature's Seasoning

Gumbo filé, to taste

In large pot, combine all ingredients except gumbo filé. Heat over medium heat until boiling. Reduce heat and simmer 30-40 minutes. Add gumbo filé before serving, to taste. Serves 8.

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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!



VEGETABLE SOUP

1 lb. stew meat, cut into small pieces
Water, plenty; after soup comes to boiling, cook slowly
1 teaspoon salt
Black pepper

Add:
1/2 chopped onion, after meat has cooked a little while

Add:
1/2 to 3/4 cup chopped celery
3/4 to 1 cup chopped carrots after meat has cooked about 1 hour
Keep well covered with water at all times.
1 medium potato chopped and added after meat has cooked about 2 hours

Add:
2-1 lb. cans stewed tomatoes
1 Tablespoon sugar
1/2 cup macaroni or spaghetti after meat has cooked 2½ hours
1 teaspoon salt

Done in 3 hours.

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Dr. David Anderson
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Submitted by Christi Curry of Nacogdoches

LUSCIOUS STRAWBERRY DESSERT

This recipe was shared with me by one of the best cooks I know, Patsy Shirley of Crockett, Texas.

Crust:
16 coconut macaroons, crushed (don't substitute!)
1/4 c. soft butter
3 T. sugar

Mix and press into baking dish. Bake at 350° for 10 minutes. (Less if in non-stick pan. Watch it!) Cool completely before adding filling.

Filling:
1 - 8 oz. cream cheese
1/2 c. sugar
1/8 tsp. salt
1/4 c. milk
1 T. lemon juice
1 tsp. vanilla
1 - 8 oz. Cool Whip

Whip until fluffy. Spread in cooled crust. Top with berries in glaze.

Glaze:
1 c. sugar
3 T. strawberry gelatin
2 T. cornstarch
1/4 tsp. salt
1 c. boiling water
2 pt. fresh strawberries

Mix first 4 ingredients in saucepan. Stir in boiling water. Bring to boil, stirring constantly. Boil 3 minutes. Cool completely before pouring over berries.

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.



BEEF STEW

1 to 1½ lbs. stew meat or leftover beef roast	3 carrots, cut into ½-in pieces
Salt and pepper to taste	4 potatoes, quartered or sliced 1-in thick
½ cup flour	15 oz. stewed tomatoes
2 Tablespoons oil	1 cup V8 or tomato juice
1 onion, chopped	1 can niblets corn
2 to 3 cups water	

Salt and pepper meat. Dredge in flour. In deep skillet, using 2 Tablespoons oil, brown each side. Add water and onion. Lower heat and slowly cook until meat is done. In a large pot, boil carrots and potatoes until tender. Continue to cook slowly until meat is done and vegetables are done. Add tomatoes, juice and corn. Stew

will be thick; add more tomato or V8 juice if you prefer a thinner soup.



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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SERVING EAST TEXAS SINCE 1934

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!



SEAFOOD STUFFED
BELL PEPPERS

1/2 lb. shrimp, peeled and deveined

1/2 cup chopped celery

1/2 cup chopped onions

1/4 lb. oleo

1 - 5 oz. can lobster

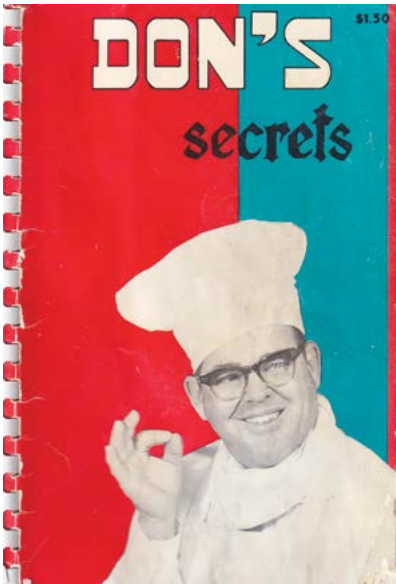
1 cup cooked rice

1 teaspoon tomato paste

8 medium-sized bell peppers

1/2 cup bread crumbs

Salt, black pepper and Cayenne (red pepper)



STUFFING

Melt oleo in pot; add onions, celery and tomato paste. Let cook until onions are wilted; add shrimp and cook about 6 minutes. Then add rice, lobster, and season to taste. Mix well; fill each pepper with stuffing. Cover with bread crumbs, brush tops lightly with oleo or butter and bake in 350° oven for 15 minutes. Serves 4.

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From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches.

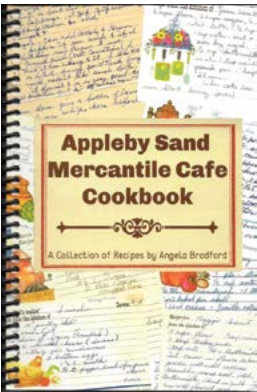
CHICKEN SPAGHETTI

- 4 or 5 lb. chicken
- 2 cups chopped onion
- 2 sticks margarine
- 1 can Cream of Mushroom Soup
- 1 can Cream of Chicken Soup
- 1 - 12 oz. package spaghetti
- 4 cups cheddar cheese, shredded
- 1 small can tomatoes, chopped
- 1 small can mushrooms, sliced
- 1 teaspoon salt
- ½ teaspoon pepper



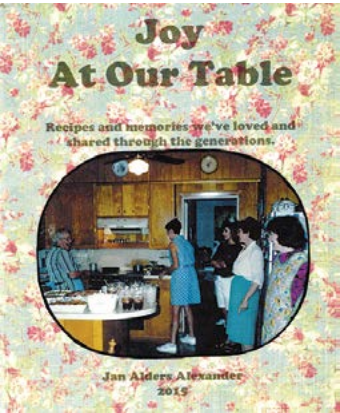
Cover chicken with water and cook until tender. Remove from pot. Set aside to cool. Remove meat from bone and cut into cubed pieces. Sauté onion in butter until tender. Add tomatoes and mushrooms. Stir in chicken, both cans of soup, salt and pepper. Simmer on low for 15-20 minutes. (Better if made the day before.) Boil spaghetti in broth from chicken. Drain spaghetti and stir in chicken mixture, blending well. Pour into large pan (13x9). Cover with grated cheese. Heat in 350°F oven until bubbly.

Printed with permission from Angela Bradford. She owned and operated the 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. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.



Submitted by Jan Alders Alexander of Nacogdoches

This brings back so many memories of evenings on the Chancellor’s front porch. I loved to sit on a folded towel on top of the freezer while others took turns turning the handle until it was ready. Loved those hot summer evenings and eating that freezing cold ice cream.



MR. CHANCELLOR’S HOMEMADE ICE CREAM

- | | |
|-----------------------|----------------------|
| 2 large cans pet milk | 3 cups sugar |
| 1/2 gallon whole milk | 1 Tablespoon vanilla |
| 4 eggs | water |

Mix all ingredients, adding enough water to fill freezer. Pack in ice and ice cream salt and freeze.

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From Foodtalk

STRAWBERRY and FRESH HERB SALAD WITH BLUEBERRIES and FETA

This salad is the perfect summer salad recipe. Fresh strawberries and blueberries are tossed with herbs, greens and feta then drizzled with vinaigrette dressing and sprinkled with pecans.

Ingredients

- 6 cups spring greens
- 1/2 cup fresh herbs; you can use a mix of basil, oregano, mint and parsley
- 1 cup of strawberries, sliced
- 1/2 cup of fresh blueberries
- 1/3 cup crumbled feta cheese
- 1/3 cup pecans

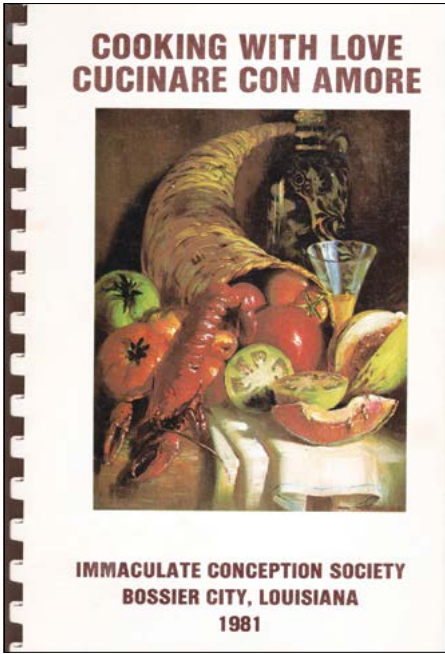
Instructions

Wash the herbs and greens, spin them dry in a salad spinner. Chop or tear the greens and the herbs. Add them to a bowl along with the washed and sliced strawberries and the washed blueberries. Toss and add the salad to a platter or to individual bowls. Sprinkle with the feta cheese and nuts. Drizzle with your favorite vinaigrette and enjoy.

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

MINESTRONE
(from Vita Mandina Gregorio)

- | | |
|--|--|
| 3 lbs. stew meat | 1 (1 lb. 4 oz.) can chick peas or kidney beans (undrained) |
| Salt | |
| 4 medium carrots, peeled | 1 (10 oz.) pkg. frozen cut green beans |
| 4 sprigs parsley | 1 (10 oz.) pkg. frozen peas |
| 2 large celery stalks, cut up | 2 cups chopped cabbage |
| 1 large onion, quartered | 1/4 lb. spaghetti, broken into 1 inch pieces |
| 1 bay leaf | |
| 1 (1 lb. 1 oz.) can tomatoes (undrained) | 1/4 teaspoon pepper |

Place stew meat, 1 Tablespoon salt and 4 quarts water in large pot. Bring to boiling, covered, then skim surface. Add carrots, parsley, celery, onion and bay leaf. Simmer, uncovered, 3 hours. Remove beef and carrots; set aside. Strain broth; there should be about 7 cups broth. In pot, combine broth, tomatoes, chick peas, green beans, peas, cabbage, spaghetti, 2 teaspoons salt and the pepper. Bring to boiling, stirring occasionally. Then reduce heat and simmer, covered, 45 minutes. Meanwhile, slice carrots and cut meat from bone into small pieces. Add to the simmering soup. Makes about 3½ quarts.

From David Stallings - *Around the Town* Publisher

HOMEMADE PEACH ICE CREAM

Makes 4 quarts for electric or “hand crank” freezer.

- 10 oz frozen or fresh sliced peaches
- 1 quart heavy cream
- 2 Tablespoons Vanilla
- 6 eggs
- 3 cups sugar
- 3 teaspoons flour
- 2 cans Eagle Brand
- 2 large cans Carnation or Pet canned condensed milk
- Homogenized Whole Milk

Beat eggs, mix with Eagle Brand, Carnation Condensed Milk, heavy cream & vanilla and pour into 4 qt ice cream maker canister (I do this in a food processor).

In food processor add 1 cup of sugar and frozen peaches - Puree and pour into canister.

Stir in 2 cups sugar and 3 teaspoons flour (I use a large wooden spoon).

Finish filling with homogenized whole milk (Not 2% or skim).

Layer ice and rock salt in freezer bucket for best results. Start freezer and let it run until it stops. Open canister top and remove paddle. Replace canister top. Add more ice, salt and cover top with a towel or cloth.

Let it sit for about 30-minutes before serving. It’s soooooo goood!

For “Plain Vanilla,” just leave out the peaches and the 1 cup sugar with them.

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.

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7th Street Restaurant Is a Hidden Treasure in Cushing!

After many years as insurance brokers in the Fort Worth area, Derek and Sharese Gibson decided to give up the city life and move to “The middle of nowhere...The further out the better,” in 2021.

They found the perfect country property in Cushing and moved there with their children: Layton (19), Lorelai (17) and Keita (15). Sharese’s father, a retired minister, is living with them and they’re planning to build a log cabin for Derek’s mother.



The building was built in the early 1900s and housed W. D. Nelson’s Feed Store for five generations. The brick walls are filled with signs and items from days gone by.

Derek and Sharese had always wanted to own a restaurant and heard that 7th Street was for sale by its owner, Jerry Fears. After several visits with Jerry, they decided to buy it.

The restaurant features homemade Southern Comfort Foods, some of which have been suggested by customers. It’s not a place to come for sprouts and sprigs! Long-time cook, Linda “Maw Maw” Delafield is so popular that many customers call ahead to make sure that she’s there to prepare their favorite dishes. In addition to the friendly staff members, the Gibson children all work in the restaurant. Our *Around the Town* staff dines there often and we especially enjoy the chicken fried steak, catfish, pork chops and amazing sides, including: homemade mashed potatoes, fried okra, sweet potato fries and more.



Maw Maw Delafield

We’ve included the complete menu and are sure that you’ll find something you’ll love!

Just up the steps from the dining area is a private club with free memberships where customers may enjoy alcoholic beverages with our without food.

The Seven Stage outdoor music patio features live music and Karaoke on Friday and Saturday nights. J. D. Newberry, Nashville recording artist, coordinates the entertainment.

The 7th Street Restaurant is located at 754 7th St. in downtown Cushing. They’re open Tuesday, Wednesday and Thursday from 11 a.m. - 8:30 p.m, Friday and Saturday from 11 a.m. - 9:30 p.m. The upstairs club is open until midnight Tuesday through Friday and until 1 a.m. Sunday.

For more information, please phone 936.326.8457.



Pictured left to right: Jacie, Timothy, Julia, Kelta, Lorelai, JD, Jesse, Chuck, Tammy, Jerry, Kim, Kristy, Derek and Alex



Seven Stage outdoor music patio



Decorative walls of restaurant

From Texas Farm Bureau

CREOLE SHRIMP WITH HOMEMADE CREAMED CORN

Prep time: 15 minutes Cook time: 5 minutes Servings: 4

Creole shrimp and creamed corn is the perfect summertime recipe when it’s too hot to spend much time in the kitchen.

Think of the creamed corn in this recipe as grits on summer vacation—lighter, sweeter and no-fuss. Make this on the stovetop or even outside on the grill if you have a handy side burner and enjoy an al fresco dinner featuring delicious Texas corn and gulf shrimp!

Ingredients

- 2 Tablespoons butter or olive oil
- 1 lb. large raw gulf shrimp, peeled and deveined
- 2 teaspoons Tony Chachere’s Creole seasoning
- 3/4 teaspoon smoked paprika
- 1/2 teaspoon white pepper
- Salt to taste
- 3 cloves garlic, minced
- 1 cup grape tomatoes, halved
- 1 Tablespoon fresh thyme leaves (dried thyme works, also)
- 1 cup sliced sweet peppers; colored varieties preferred but green bell pepper is fine
- 1/3 cup green onions, sliced



Instructions

- Heat butter or oil in a large skillet over medium-high heat.
- Combine shrimp, Creole seasoning, paprika, pepper and salt. Then, add the shrimp, and cook for 1 minute.
- Add tomatoes, peppers and garlic, stirring occasionally. Cook 5 minutes or until shrimp is opaque and pink.
- Serve shrimp mixture over warmed creamed corn and sprinkled with green onions.

Tip: If you’d like a saucier shrimp dish, add 1/4 to 1/2 cup chicken stock or white wine to pan at the end and stir well, scraping any brown bits from bottom of pan and cook for 30 more seconds.

7th Street Restaurant	
936-326-8457	
APPETIZERS	
Onion Rings - Small	\$4.95
Onion Rings - Large	\$8.95
Cheese Sticks	\$5.95
Fried Green Beans	\$5.95
Bacon Cheese Fries or Tater Tots	\$5.95
Egg Rolls - Boudin or Southwest	\$6.99
Pick 2 - Cheese 2 Appetizers - no Egg Rolls	\$11.29
Pick 3 - Cheese 3 Appetizers - no Egg Rolls	\$16.79
Party Platter - Cheese 4 Appetizers - Small 1 Egg Roll	\$21.79
SALADS	
House Salad	\$3.49
Chef Salad	\$6.95
Linda's Chef Salad	\$6.99
Grilled Chicken Salad	\$8.29
Fried Chicken Salad	\$8.29
Linda's Chicken Salad	\$6.59
SANDWICHES	
Hamburgers served with Miracle Whip, Lettuce, Tomato, Pickles, & Cheese	
Sandwiches served with Miracle Whip, Lettuce, & Tomato	
Hamburger 1/4 lb.	\$3.99
Double Meat 1/4 lb.	\$5.99
Hamburger 1/2 lb.	\$5.99
Double Meat 1/2 lb.	\$7.99
Party Platter (meats, TX Toast)	\$5.79
Hot Ham & Cheese	\$4.79
Grilled Cheese	\$2.99
Grilled Chicken Breast	\$6.79
Fried Chicken Tenders	\$6.29
Chicken Fried Steak	\$6.95
Catfish Fillet	\$7.95
Chili	\$6.79
BLT	\$5.79
EXTRA FIXIN'S	
Cheese	\$0.45
Beans	\$0.75
Jalapeños	\$0.50
Grilled Onions	\$0.50
ALL-U-CAN-EAT Catfish Special Friday & Saturday ONLY	
\$17.99	
Served with Fries, Beans, Cole Slaw, Hash Potatoes & Banana Pudding	
(NO SUBSTITUTIONS, PLATE SHOWN, *TODAY ONLY*)	
Additional charges for substitutions.	
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*****ENTREES*****	
Served with Baked Potatoes or Two Sides. Add a House Salad for \$3.49	
EAST TEXAS FAVORITES	
All hand battered and served with white cream gravy	
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Regular	\$15.99
Small	\$10.79
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1 Chop	\$6.99
Chicken Fried Chicken	\$12.99
Fried Chicken Tenders	\$11.99
FROM THE GRILL	
Grilled to juicy perfection	
Grilled Chicken Breast	\$12.49
Grilled Pork Chops	2 Chops \$13.99
1 Chop	\$6.99
Grilled Hamburger Steak	Regular \$11.99
Small	\$9.99
(Topped with grilled onions & brown gravy)	
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All You Can Eat Catfish & Shrimp	\$19.99
(Pick your 2 sides, no * items)	
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French Fries or Tater Tots	\$2.49
Fried Okra	\$2.49
Baked Sweet Potatoes	\$2.49
Onion Rings	\$3.99
Baked Regular and Sweet Potato counts as 2 side dishes	
Veggie Plate	\$7.99
Cheese three side dishes (potatoes - 2 sides, no * items)	

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Turtle Cheese Cake	\$4.95
Chocolate Egg Cheese Cake	\$4.95
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(Chocolate cream or Oreo Cream)	\$3.99
Pine, Apple & Pecan	\$1.49
A la Mode - Pear Scoop	\$1.49
BEVERAGES	
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Tea	\$2.19
Milk (no Refills)	\$2.19
Coffee	\$1.29
Hot Chocolate (no Refills)	\$1.29
Bottled Water	\$1.29
Bottle Drinks	\$1.79
Drinks To Go (no Refills)	\$1.50
CHILD'S MENU	
Served with your choice of French Fries or Tater Tots	
A la Small Drink for only \$0.75	
Add \$1.00 for anyone over 12 years	
NO SUBSTITUTIONS	
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Fried Chicken Tenders - 2	Grilled Cheese
Cheese Burger	Fried Catfish - 2
Hamburger	
(Burgers served with pickles and mayo only - Lettuce, Tomato, Onion - add 1.00)	

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From the Sea to the Grill

Grilling is not just for steaks or ribs. Grilling and smoking are considered two of the best ways to cook fish. So pick up some of your favorite fish at the market and have a go at using some of these great recipes!

Summer Salmon with Basil

Can be made with either salmon fillets or salmon steaks.

- 4 pieces skinless salmon fillet (each about 6 ounces), or
- 4 salmon steaks (each about 1 inch thick and 6 to 8 ounces)
- 1 bunch fresh basil, rinsed and stemmed (for about 1/2 cup packed leaves), coarsely chopped; reserve 4 small basil sprigs for garnish
- 3 cloves garlic, coarsely chopped
- 1/2 cup extra-virgin olive oil
- 4 strips lemon zest (each about 2 by 1/2 inch)
- 3 Tablespoons fresh lemon juice (from 1 large lemon), or more to taste
- 1 teaspoon coarse salt (kosher or sea), or more to taste
- 1/2 teaspoon freshly ground black pepper

1. If using salmon fillets, run your fingers over them, feeling for bones. Using needle-nose pliers or tweezers, pull out any you find (you will not need to do this with salmon steaks). Rinse the salmon under cold running water, then blot dry with paper towels. Cut salmon fillets crosswise sharply on the diagonal into 1/2-inch-thick slices. Place the salmon in a nonreactive baking dish.



2. Place the chopped basil, garlic, olive oil, lemon zest and juice, salt, and pepper in a blender or food processor and puree until smooth (a blender produces a smoother puree than a food processor; but either way the marinade will work). Taste for seasoning, adding more salt and/or lemon juice as necessary. Pour the marinade over the salmon, turning the fish to coat both sides. Let the salmon marinate in the refrigerator, covered, for 30 minutes to 1 hour, turning it once so that it marinates evenly.

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

4. When ready to cook, drain the marinade from the salmon and discard the marinade. Brush and oil the grill grate. Arrange the salmon on the hot grate, placing it on a diagonal to the bars. Grill the salmon until cooked through, about 3 minutes per side for fillet slices, 4 to 6 minutes per side for steaks, rotating each piece a quarter turn halfway through grilling on each side to create an attractive crosshatch of grill marks, if desired. To test for doneness, press the fish with your finger; it should break into clean flakes. Transfer the grilled salmon to a platter or plates, garnish with the basil sprigs, and serve at once.

Makes 4 servings.

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Blackened Catfish Fillets

- 1 Tablespoon paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon red pepper
- 3/4 teaspoon white pepper
- 3/4 teaspoon black pepper
- 1/2 teaspoon ground thyme
- 1/2 teaspoon oregano
- 2 (3-ounce) catfish fillets

1. Combine paprika, onion powder, garlic powder, red pepper, white pepper, black pepper, thyme and oregano in shaker bottle; mix well.
2. Spray cast-iron skillet with nonstick cooking spray. Heat until very hot.
3. Sprinkle catfish fillets with seasoning, mixture. Cook for 2 to 3 minutes on each side.

Makes 2 servings.

Cola Nut Salmon

To keep the salmon from falling apart on the grill, don't remove the skin.

- 4 salmon fillets with or without skin
- 1 Tablespoon vegetable oil
- 1/2 cup chopped pecans
- 1 12-ounce can cola (not diet)
- 1 Tablespoon Tabasco® sauce
- 1 Tablespoon butter

Mesquite chips (place damp chips in foil, crimp foil together around the chips, poke 3-4 holes in top of foil, place foil with chips on prepared coals)

1. Preheat grill to medium heat using mesquite chips (or use smoker).
2. Rinse salmon and pat dry. Brush with oil, if using skin-on fillets, cut 1-inch diagonal slits into the skin; set aside.
3. Toast pecans in a skillet over medium heat for 5 minutes, or until browned. Remove pecans; set aside. Pour cola into same skillet over medium-high heat. Bring to a boil; reduce heat and simmer until cola is reduced by half and has the consistency of syrup. Stir in the Tabasco sauce, butter and pecans. Keep warm over low heat.
4. Grill salmon fillets, starting with the side without skin, for about 4 minutes. Carefully turn salmon over and grill for about 3 minutes, or until fish is opaque and firm to the touch; remove from grill.
5. To serve, spoon sauce over salmon.

Makes 4 servings.



Barbecued Cod Fillets

- 2 lbs. cod fillets (fresh or frozen)
- 2 Tablespoons onion, chopped
- 1 clove garlic, finely chopped
- 2 Tablespoons oil
- 1 can (8 ounce) tomato sauce
- 2 Tablespoons sherry
- 1/2 teaspoon salt
- 1/4 teaspoon oregano
- 3 drops liquid hot pepper sauce
- Dah of pepper

1. Thaw frozen fillets. Cook onion and garlic in oil until tender. Add remaining ingredients and simmer for five minutes, stirring occasionally. Cool.

2. Cut fillets into serving-size portions and place in a single layer in a shallow baking dish. Pour sauce over fish and let stand for 30 minutes, turning once.

3. Remove fish, reserving sauce for basting. Place fish in well-greased, hinged wire grills. Cook about four inches from moderately hot coals or heat source for eight minutes. Baste with sauce. Turn and cook for seven to ten minutes longer or until fish flakes easily when tested with a fork.

Serves 6.

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Diboll Public Library - 300 Park
Los Jarritos - 903 N. Temple (U.S. Hwy 59)
On The Road - 1580 N. Temple (US Hwy 59)

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

A'Deel's #2 - 1258 FM 1194 @ SH94
Brookshire Brothers Express - 5750 Ted Trout/Hwy 94W
Brookshire Brothers Express - 6564 Ted Trout/Hwy 94W

In Huntington:

New Way - 461 Hwy 69
Little Boots Gro.- 101 Hwy 69S
Brookshire Brothers - 104 N. Main
Papa's Pit & More - 510 N. Main
Dean's Country Cooking & Meat Mkt - 481 N. 3rd

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

In the City of Nacogdoches:

A & D Hydraulics - 2124 NW Stallings Dr.
Appleby Sand Valero (just outside loop) FM 2609
Auntie Pastas - 211 Old Tyler Road
Barbecue House - 704 N. Stallings Drive
Barkeeps - 3308 North St.
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
Boatman Tire & Service - 315 N. University Dr.
Boles Feed - 913 South St.
Brendyn's BBQ - 601 E. Main St.
Brookshire Brothers - 1402 N. University Dr.
Brookshire Brothers - 1216 South Street
Butcher Boy's - 603 North St.
Carney Real Estate - 3001 North St.
Casa Tomas - 1514 North St.
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.
Coldwell Banker Blueberry Realty - 112 E. Main St.
Comfort Suites - US 59 South
Cowboy Jack's Saloon - 422 E. Main St.
Decades Downtown - 412 E. Main St.
Decades - 422 North St.
Dialysis Clinic - 4731 NE Stallings Dr.
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
Eastex Glass & Mirror - 3102 South St.
El Ranchero Restaurant - 123 King St.
El Tia Beto - 4512 North St.
Excel Car Wash - 4101 North St
Fitness 360 - 4822 N. University Dr.
Fortney Home - 310 N. Mound
Gateway Shell/Denny's - 2615 N. Stallings Dr.
Goose Landing - 11332 S FM 225 (Lake Nacogdoches)
Gound Chev - 1015 North Street
Grace Handler Farmers Insurance - 1328 N. University Dr.
H & Z Texaco - Starr Avenue @ University Drive
Hampton Inn - US 59 South
Harry's Building Material - 7008 North St.
Herman Power Tire - 222 South St.
Holiday Inn Express - US 59 South
IMPACT Store - 720 E. Main Stree
J & S Small Engine Repair - 12769 State Hwy 7W
Java Jack's - 1122 North Street
Johnson Furniture - 106 E. Main
K.J.'s Convenience Store/Exxon - 5713 South St.
Kinfolks - 4817 NW Stallings Dr.
Kline's Wrap-It-Up - 628 N. University Dr.
Kroger - 3205 N. University Dr.
Lehmann Eye Center - 5300 North St.
Lugnutz - US 59 South
Luquette Chiropractic - 4712 North St.
M & S Pharmacy - 917 E. Austin
Ma's Jewelry - 2423 North St
Martin Kennel - 512 CR 217
McCoy's Building Materials - 4009 NW Stallings Dr.
McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.
Meadow Ridge Archery & Gun - 1090 CR 231
Memory Lane - 3205 N. University Dr. - Suite F
Mike Perry Motors - 3812 South Street
Mike's BBQ - 1622 South Street
Milford's Barber Shop - 110 N. Church St.
JP's & CC's Cajun Meats - 2709 Westward Dr.
Morgan Oil Chevron - 428 W. Main St.
Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.
Morgan Oil Chevron - 1000 N. University Drive
Morgan Oil Chevron - 3325 North St.
Morgan Oil Chevron Truck Stop - 4919 NE Stallings
Mustard Seed - 1330 N. University Dr.
NacBurger - 3205 N. University Dr
Nac Cocina Mexican Restaurant - 1315 North St.
NacSpace - 2400 N. Stallings Dr.
Nacogdoches Expo Center - 3805 NW Stallings Dr.
Nacogdoches Floral - 3602 North St.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 621 Harris St.
Napoli's Restaurant - 2119 North St.
Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Perry Propane - 6500 Franklin St.
Pike Saw & Tool - 2502 NW Stallings Dr..
Renfro's Glass - 714 North St.
Red House Winery - 108 E. Pilar St.
Rhinestone Rifles Botique VIP - 404 E. Main St.
Rick's Valero - US 59 South
Sam's Southern Eatery - 1220 North St.
Smokehouse - 2709 Westward Trail
Sombremos - 3000 North St.
Ables-Land Office Supplies - 412 North St.
Sunshine Food Mart - 2013 North St.
Super 8 Motel - US 59 South
Taquitos El Jaliscience - 3217 North St.
Taqueria El 21 - 1422 Douglass Road
Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
VIP Cleaners - 4515 North St.
Walgreens - 3004 North St.
Windhill Apartments - 1324 Pruitt Hill Dr.
Woden Rd. Quick Stop - Woden Rd @ SE Stalling

In Appleby:

Sammy's Mini Mart - U.S. Hwy 59 N.
Tom's Grocery & Shell - U.S. Hwy 59 N.

In Central Heights:

Morgan Oil Chevron/Whataburger - Hwy 259 North
Polk's Pick It Up Truck Stop - Hwy 259 North
Taco Riendo - Hwy 259 North

In Chireno:

Chireno's Cafe' - Downtown on FM 95

In Cushing:

7th St. Cafe - 754 7th St.
Clyde Partin Monument Co. - Hwy 204
Cushing Food Mart - Hwy 204
Rawhide's Tire Service - 470 6th St.

In Douglass:

Douglass Cafe' - State Hwy 21
Douglass General Store - State Hwy 21

In Etoile:

Etoile Shell - Hwy 103 @ FM 226
Sue's Country Store - 13093 E. State Hwy 103

In Garrison:

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

In Martinsville:

L & M Quick Stop - 13101 Hwy 7
Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Heart of Texas Grill - 409 E. Columbia St.
Jail Museum - On the Square
Mike Perry Motors - 101 W. Main
San Augustine Drug. Co. - 104 E. Columbia St.
Sunshine Food Mkt - Hwy 103 @ Hwy 147
Tasha's Country Kitchen - 806 Hwy N
Thrifty Bull - 1107 Hwy 103 @ Hwy 147
Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

In the City of Center:

Ace Hardware - 5438 Loop 500 East
Boles Feed Co. - 101 Porter St.
Boyd Adams Barber Shop - 504 Hurst St.
Brookshire Brothers - 105 Hurst St.
Chamber of Commerce - In the old jail on the square
Covington Lumber & Bldg Materials - 1595 Teneha St.
H & S Discount Foods - 705 Shelbyville St.
Mathews Realty - 616 Teneha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Teneha St.
Shady Oaks Convenience Store - 1521 Shelbyville St.
TR's Steaks & More - 892 Hurst St.

In the City of Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
Quick Stop - 12762 U.S. Hwy 84

In the City of Timpson:

Brookshire Brothers- 829 N. 1st St. - Hwy 59
Quick Stop - 674 N. 1st St. - Hwy 59

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