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**NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY**



**March 2026**

## Something to Get All Egg-cited About

### VEGETABLE, STEAK AND EGGS

*A delicious low-carb, high protein lighter take on steak and eggs.*

#### Ingredients:

- 1 beef skirt steak or flank steak (1 pound)
- 1 teaspoon Montreal steak seasoning
- 2 Tablespoons butter or coconut oil, divided
- 1 medium zucchini, halved lengthwise and cut into 1/4-inch slices
- 1 medium yellow summer squash, halved lengthwise and cut into 1/4-inch slices
- 1 medium sweet red pepper, chopped
- 5 ounces fresh baby spinach (about 6 cups)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 large eggs
- 1/4 cup shredded Parmesan cheese



#### Directions:

Rub steak with seasoning. Grill steak, covered, over medium-high heat or broil 3-4 in. from heat 3-5 minutes on each side, until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Let stand 5 minutes.

Meanwhile, in a large nonstick skillet, heat 1 Tablespoon butter over medium-high heat. Sauté zucchini, squash and red pepper until crisp-tender, 5-7 minutes. Add spinach, salt and pepper; cook and stir until wilted, 2 minutes. Divide among 4 plates; keep warm.

In the same skillet, heat remaining 1 Tablespoon butter. Break eggs, 1 at a time, into pan; reduce heat to low. Cook to desired doneness. Thinly slice steak across the grain; serve over vegetables. Top with egg and cheese.

### Nutrition Facts

1 serving: 344 calories, 21g fat (10g saturated fat), 259mg cholesterol, 770mg sodium, 7g carbohydrate (4g sugars, 2g fiber), 33g protein.

### GRILLED HAM AND CHEESE SANDWICHES WITH FRIED EGGS

*A classic ham and cheese sandwich with a fried egg on top. Yum,yum!*

#### Ingredients:

- 1 bunch of arugula, stemmed
- 6 ounces thinly sliced Serrano ham or prosciutto
- 4 large eggs
- 1½ ounces Manchego cheese, shaved (1/2 cup)
- 8 slices of peasant or Tuscan bread
- 2 Tablespoons unsalted butter
- Salt and freshly ground pepper
- 1 Tablespoon fresh lemon juice
- 3 Tablespoons extra-virgin olive oil

#### Directions:

Preheat the oven to 300°. Lay the bread slices on a work surface. Arrange the ham and cheese on 4 slices, then close the sandwiches.

In a large skillet, melt 1 Tablespoon of the butter in 1 Tablespoon of the oil. Brush the sandwiches on 1 side with the melted butter and oil, then add to the skillet, buttered side up. Cook over moderate heat, turning once, until the cheese is melted and the sandwiches are golden, 4 minutes. Transfer to a baking sheet and keep warm in the oven.



*Photo by Tina Rupp*

Melt the remaining 1 Tablespoon of butter in 1 Tablespoon of the olive oil in the skillet. Crack in the eggs and cook over moderate heat until the whites are set and the yolks are still runny, about 2 minutes. Top each sandwich with an egg and season with salt and pepper.

In a medium bowl, toss the arugula with the remaining 1 Tablespoon of olive oil and the lemon juice and season with salt and pepper. Transfer the sandwiches and salad to plates and serve.

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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!



### STUFFED SQUASH CANOES

**Ingredients:**

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 3 slices bacon                 | 1/8 teaspoon pepper               |
| 8 small yellow squash          | 1/4 cup dry bread crumbs          |
| 1 egg or less, slightly beaten | 2 Tablespoons butter              |
| 1 cup grated cheese            | 2 Tablespoons chopped bell pepper |
| 1/4 teaspoon salt              | 2 Tablespoons chopped onion       |

**Instructions:**

Hollow out squash into a canoe shape. Cook squash canoes in salted water until slightly tender. Drain and set aside. Cook bacon until crisp, drain, crumble. Chop remaining squash portions and sauté in butter with onion and bell pepper until tender.

Blend beaten egg, sautéed squash mixture, cheese, salt, pepper, sugar, crumbled bacon and cheese and bread crumbs. Spoon mixture into hollowed out squash, filling to edge. Place in oiled baking pan and cook in a 350° oven about 15 minutes or until set.



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**BAKED HAM WITH  
HONEY GLAZE**

- 2/3 cup honey
- 1/2 cup molasses
- 1/4 cup bourbon
- 1/4 cup orange juice
- 2 Tablespoons Dijon mustard
- 1 (6-8 lb.) smoked ham half
- Garnish: fresh herb sprigs

Microwave honey and molasses in a 1-quart dish on High 1 minute; whisk to blend. Whisk in bourbon, orange juice and mustard.

Remove skin and excess fat from ham, and place ham in a roasting pan. Bake at 325° on lower oven rack for 2 hours or until a meat thermometer inserted in thickest portion registers 140°, basting occasionally with honey mixture.

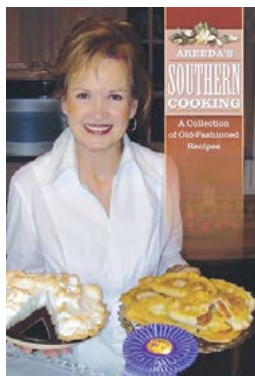
Bring drippings and remaining glaze to a boil in a small saucepan. Remove from heat and serve with sliced ham. Garnish, if desired. Yield 12 to 14 servings.



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

Contact: [areedaschneider@bellsouth.net](mailto:areedaschneider@bellsouth.net)  
Order Joe Stampley CDs at [www.joestampley.com](http://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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**From 1989 *Cookin’ with the Dragon Band***



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

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

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

**MANICOTTI FLORENTINE**  
Submitted by Gertha Adams Ramsey,  
for band student Val Ramsey

- |  |  |
|--|--|
| 1 10-oz. package frozen chopped spinach  | 1/2 teaspoon oregano                             |
| 1/2 cup chopped onion                    | 8 manicotti noodles,<br>uncooked                 |
| 1 clove garlic, minced                   | 2 8-oz. cans unsalted<br>tomato sauce            |
| 1/2 cup Quaker Oat Bran Cereal, uncooked | 1/2 cup shredded part-<br>skim Mozzarella cheese |
| 1/2 cup low-fat cottage cheese           |  |
| 2 teaspoons dried basil                  |  |

Cook spinach according to package directions with onion and garlic. Cool slightly and drain. Stir in oat bran, cottage cheese, 1 teaspoon only of basil and oregano. Set aside.

Cook manicotti in boiling water for 4 minutes. Drain. Spread 1½ cans tomato sauce in bottom of 7” x 11” baking dish. Stuff each manicotti with about 3 Tablespoons of spinach mixture. Arrange in baking dish. Pour remaining 1/2 can tomato sauce over manicotti. Sprinkle with remaining teaspoon of basil. Top with cheese.

Bake in covered dish at 375° for 25-30 minutes or until bubbly.

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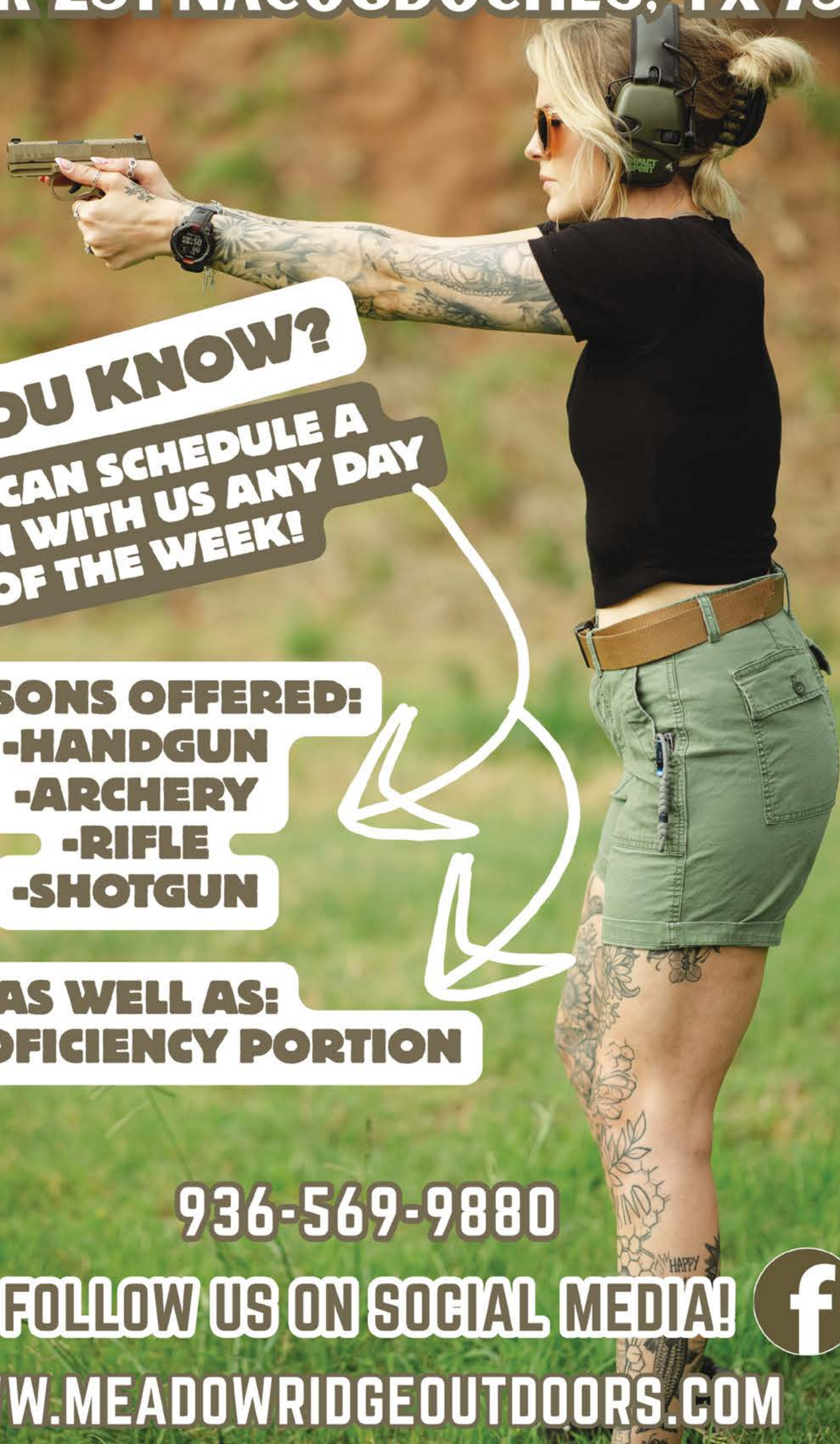
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# Bubba's Original Sophisticated Southern Redneck Cookbook

*"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.



## COQUILLES ST. JACQUES

I call this thang a little seafood pot pie and who don't like a pot pie. My mama used to make a chicken pie that wuz the rave of the Willin' Workers Sunday School Class Christmas party. She'd take 'bout 2 gallons of the stuff. She and Daddy would walk out of the door, all dressed up, her carryin' the chicken pie and he carryin' the homemade coconut pie. WE three boys would stay home and fight over who wuz gonna git the last couple of spoonful's when they got home. It wuz a useless fight 'cause they wuz nuthin' ever left. But I digress... If you like seafood and especially scallops, then this is for you and if you DON'T like scallops, then substitute anythang you want. It works jus the same.

- 3/4 cup chopped fresh mushrooms
- 3 Tablespoons butter, melted
- 1/2 cup dry white wine
- 1 Tablespoon lemon juice
- Pinch red pepper (I use a lot more)
- 3 Tablespoons all-purpose flour
- 2 egg yolks
- 3 Tablespoons green onions
- 1 lb. fresh bay scallops
- 2 Tablespoons chopped fresh parsley
- 3/4 teaspoons salt
- 3 Tablespoons butter
- 1/4 cup half-and-half
- 1/4 soft bread crumbs



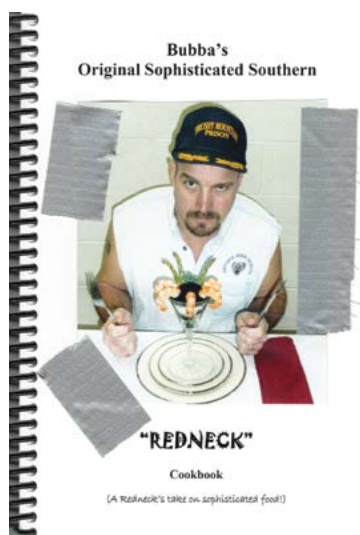
Sauté mushrooms and onions in 3 Tablespoons butter until tender. Add scallops, wine, parsley, juice, salt and pepper; cover and cook over medium heat 3 minutes. Drain, reservin' 3/4 cup. Set aside. Melt 3 Tablespoons butter in a heavy saucepan; add flour, stirrin' until smooth. Cook 1 minute, stirrin' constantly. Gradually add half-and-half, cook over medium heat, stirrin' constantly until mixture is thickened. Beat egg yolks. Gradually stir 'bout 1/4 of hot mixture into yolks; add to hot mixture, stirrin' constantly. Stir in reserved scallop liquid. Spoon into 6 greased individual bakin' shells. Combine crumbs and 1 Tablespoon butter; sprinkle evenly over top. Place on a large bakin' sheet. Broil 3-5 minutes until bubbly.

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## SPRINGTIME BEIGNETS & BERRIES

**Ingredients:**

- 1/4 cup butter, room temperature
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup plus 2 Tablespoons warm water (120° to 130°), divided
- 1/2 cup evaporated milk
- 1 package (1/4 ounce) quick-rise yeast
- 1 large egg
- 3-1/4 to 3-3/4 cups all-purpose flour
- Oil for deep-fat frying
- Confectioners' sugar
- Berries and whipped topping, optional

**Instructions:**

Beat butter, sugar, salt and cinnamon until crumbly. Beat in 1/2 cup water and evaporated milk. In another bowl, dissolve yeast in remaining 2 Tablespoons water; add to milk mixture. Beat in egg until blended.

Add 2 cups flour; mix until well blended. Stir in enough remaining flour to form a soft dough (dough will be sticky). Place in a greased bowl, turning once to grease the top. Cover; refrigerate 4 hours or overnight.

Bring dough to room temperature. On a floured surface, roll dough into a 16x12-in. rectangle. Cut into 2-in. squares. In a deep cast-iron skillet or deep-fat fryer, heat oil to 375°. Drop beignets, a few at a time, into hot oil. Fry until golden brown, about 1 minute per side. Drain on paper towels. Dust with confectioners' sugar. If desired, serve with assorted berries and whipped topping.



*Photo by Taste of Home*

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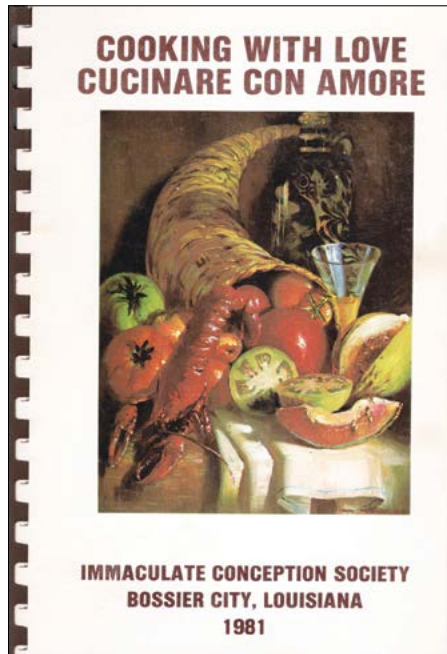
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Thank you so much!**



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.

## SPAGHETTI WITH EGGPLANTS (M. J. Campanella)

- 6 small eggplants (or 1 large)
- Salt and pepper
- Olive oil
- 2 cloves garlic, crushed
- 2 lbs. ripe tomatoes
- 2-3 sprigs basil, finely chopped
- 3/4 cup Parmesan cheese
- 2 packages spaghetti (more or less)

Wipe the eggplants; peel and cut into thin slices. Sprinkle with salt; leave in a colander for 1 hour to drain off bitter juices. Wipe slices dry and fry in hot oil, a few at a time, until brown on both sides. Drain on paper towels. Pour about 1/2 cup oil into a small pan; sauté the garlic cloves until brown and discard them. Peel and chop tomatoes, discarding seeds. Stir into oil and cook for 20 minutes. Add salt, plenty of pepper and basil to taste. Cook spaghetti until tender, but still firm. Dress with fried eggplants, tomato sauce and the cheese. Serves 6.



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## DILL & CHIVE PEAS

### Ingredients:

- 1 package (16 ounces) frozen peas
- 1/4 cup snipped fresh dill
- 2 Tablespoons minced fresh chives
- 1 Tablespoon butter
- 1 teaspoon lemon-pepper seasoning
- 1/4 teaspoon kosher salt

### Instructions:

Cook peas according to package directions. Stir in remaining ingredients; serve immediately.

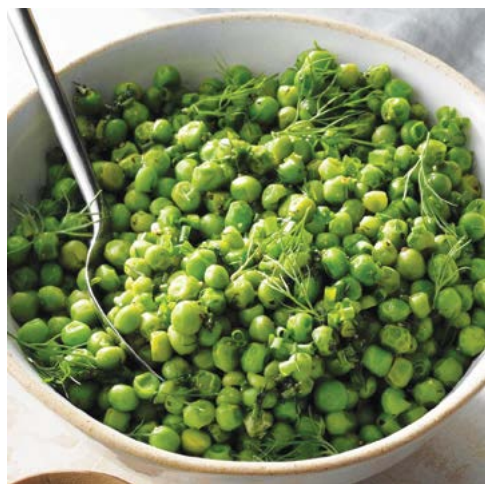


Photo by Taste of Home

### Nutrition Facts

3/4 cup: 113 calories, 3g fat (2g saturated fat), 8mg cholesterol, 346mg sodium, 16g carbohydrate (6g sugars, 5g fiber), 6g protein. Diabetic Exchanges: 1 starch, 1/2 fat.

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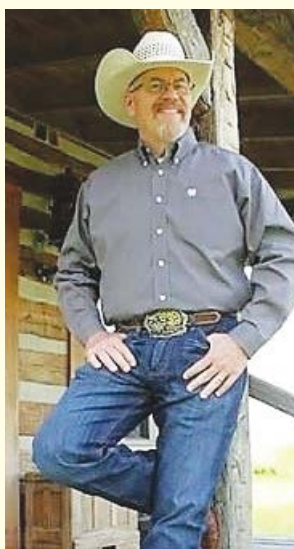
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## Evangelist Dwayne Williams – Gospel Concert and Preaching

Friday – March 13, 2026 + Supper at 6 pm and Singing & Preaching at 7 pm

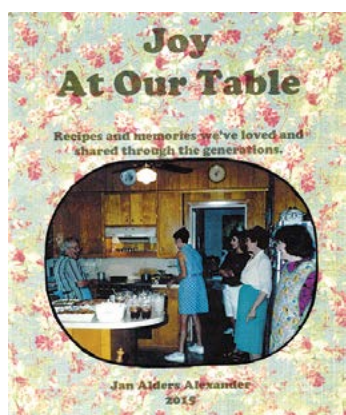
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Clever Creek Baptist Church will host Evangelist Dwayne Williams, who is known as “the Texas Teddy Bear” from Woden, Texas, for a special gospel concert, singing and preaching event on Friday, March 13, 2026. Supper for all will be served at 6 pm. Many will gather at 5:30 pm for a prayer meeting. Evangelist Williams travels all across the United States singing, preaching and witnessing. He is often known as the Texas Cowboy Evangelist sharing Jesus.



### Submitted by Jan Alders Alexander of Nacogdoches

*This is my very favorite appetizer. The prep takes a bit of time, but these, if cut larger, make a great knife and fork sandwich. I usually cut them in 2-inch squares for an appetizer platter or serve as an accompaniment for tortellini or minestrone soup.*



### ITALIAN APPETIZER BITES

#### INGREDIENTS:

- 2 packages crescent rolls
- 12 slices deli salami
- 12 slices provolone cheese
- 12 slices boiled deli ham
- 5 eggs
- 1/2 cup Parmesan cheese
- 1/2 cup roasted red peppers, diced, drained on paper towel
- 1/2 cup diced sun dried tomatoes, drained on paper towel

#### INSTRUCTIONS:

Layer in 9 x 13 Pyrex baking dish, sprayed with Pam. 1 package crescent rolls, fit to bottom of pan. 6 slices layered of each - salami, provolone and ham. 2 eggs in small bowl, beaten and mixed with 1/4 cup of Parmesan, 1/4 cup each of chopped roasted red pepper and sun dried tomatoes. 6 slices layered of each - salami, provolone and ham. 2 eggs beaten, mixed with 1/4 cup of Parmesan, 1/4 cup each of roasted red pepper and sun dried tomatoes. Top with the other crescent rolls to fit top with seams pinched. Beat the other egg and brush on top. Cover with foil, bake for 30 minutes. Uncover and bake until golden - about 20-30 minutes more.

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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!

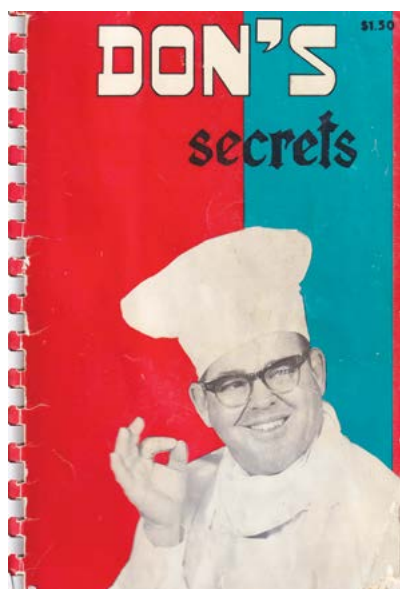


## SHRIMP & OKRA GUMBO

2 lbs. peeled and deveined shrimp  
3 quarts water  
1 Tablespoon tomato paste  
2 lbs. fresh okra, cut small  
1 cup onion, chopped fine  
1/2 cup celery, chopped fine  
1/2 cup bell pepper, chopped fine  
1 fresh tomato, chopped fine  
4 cloves garlic, chopped fine  
Salt and Cayenne (red pepper), to taste  
1/2 cup oil

Make Roux: Put 1/2 cups cooking oil in a heavy iron pot over medium heat. When oil is hot, stir 1/2 cups flour in gradually. Lower heat. It is very important that you keep **STIRRING CONSTANTLY**. After all of the flour has been combined with the oil, turn fire down very low and cook until golden brown, **STIRRING CONSTANTLY**. Always pour excess oil off the top of the roux when making gumbo. This prevents the gumbo from being too rich.

When roux is a golden brown, pour the mixture into another container, until ready for use. Roux will get too dark if it remains in the pot in which it was prepared. Season shrimp and set aside. Smother okra in oil for 35 minutes, then add tomato paste, fresh tomato, onions, garlic, celery and bell pepper. Cook for about 30 minutes. Add 3 quarts of water and season to taste. Add roux. Cook for 45 minutes to an hour; then add shrimp. Cook another 20 minutes. Add green onion tops and parsley 5 minutes before serving. Serve over cooked rice. Serves 6.



## SPRING PEA SOUP

### Ingredients:

1 package (16 ounces) dried green split peas  
1 meaty ham bone  
1 large onion, chopped  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon dried thyme  
1 bay leaf  
1 cup chopped carrot  
1 cup chopped celery

### Instructions:

Sort peas and rinse with cold water. Place peas in a Dutch oven; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from heat; cover and let stand for 1-4 hours or until peas are softened. Drain and rinse peas, discarding liquid.

Return peas to Dutch oven. Add 2 1/2 qt. water, ham bone, onion, salt, pepper, thyme and bay leaf. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours, stirring occasionally.

Remove the ham bone; when cool enough to handle, remove meat from bone. Discard bone; dice meat and return to soup. Add carrot and celery. Simmer, uncovered, for 45-60 minutes or until soup reaches desired thickness and vegetables are tender. Discard bay leaf.



Photo by Taste of Home

### From Angela Bradford

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

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



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

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

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

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

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

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

## BUTTERMILK PANCAKES

### Ingredients:

1 teaspoon salt  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 cups of sifted flour  
2 Tablespoons sugar  
2 eggs, slightly whisked  
2 cups of buttermilk  
2 Tablespoons butter, unsalted and melted

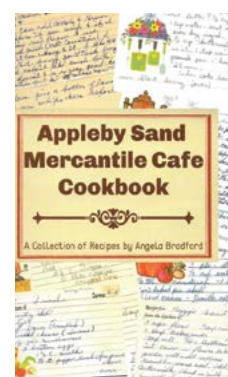
### Instructions:

Preheat a griddle to medium heat. In a medium bowl, whisk together the salt, baking powder, baking soda, flour and sugar. In a separate bowl, whisk together the eggs and buttermilk. Drizzle in the butter as you continue to whisk. Switch to a wooden spoon and make a well in the middle of the dry ingredients. Pour in the wet ingredients and stir until almost completely combined. Remember, the more you stir pancakes the more flat and tough they will be so mix until a few streaks of flour are remaining. Butter the griddle and scoop 1/3 cup of batter and cook until bubbles begin to form, flip and cook until golden. Serve immediately. Makes 8-12 pancakes.



Printed with permission from Angela Bradford.

Purchase your copy of the cookbook by contacting her at 936.559.5151





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# The Barbecue Pit

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## Grilled Chicken... Your Way!

### Caribbean Jerk Chicken

Get ready for this fragrant, spicy chicken that includes hints of cinnamon, cayenne and thyme.

#### Ingredients:

1/4 cup olive oil  
2 Tablespoons brown sugar  
2 Tablespoons reduced-sodium soy sauce  
1 envelope Italian salad dressing mix  
1 teaspoon dried thyme  
1 teaspoon ground cinnamon  
1/2 teaspoon cayenne pepper  
4 chicken leg quarters



Photo by Taste of Home

#### Instructions:

In a large resealable plastic bag, combine the first seven ingredients. Remove skin from chicken; if desired, use a sharp knife to cut through the leg quarter joints. Add chicken to marinade; seal bag and turn to coat. Refrigerate at least 2 hours.

Drain chicken, discarding marinade. Place chicken on greased grill rack; cook, covered, over medium heat 35-45 minutes or until a thermometer reads 170°-175°, turning occasionally.

### BBQ Honey Glazed Wings

A sweet honey butter glaze in these juicy, caramelized wings are ideal for grilling!

#### Ingredients:

2 lbs chicken wings (separated into drumettes and flats)  
1/4 cup Smoke Rub

#### Honey Butter Glaze

1/2 cup honey  
8 oz butter, melted  
2 teaspoons Smoke Rub



#### Instructions:

**Season Wings:** Place chicken wings in a large bowl and coat evenly with 1/4 cup Smoke Rub.

Refrigerate uncovered for 30 minutes to let the flavors develop.

**Prepare Glaze:** In a small bowl, stir together honey, melted butter, and 2 teaspoons Smoke Rub. Set aside.

**Preheat Grill:** Preheat grill to medium heat (350°F-400°F) with a grill pan over direct heat.

Coat the grill pan with grilling spray to prevent sticking.

**Grill Wings:** Place wings on the grill pan and cook for 5 minutes. Turn wings and drizzle each piece with a small amount of honey butter glaze.

Repeat the process every 3-5 minutes, grilling for a total of 15 minutes, or until the wings are cooked through and reach an internal temperature of 165°F.

**Serve:** Remove wings from the grill and serve immediately. Enjoy the perfect balance of sweet, smoky, and buttery honey BBQ glaze!

### Smoky Herb-Infused Beer Can Chicken

Infused with the savory taste of Beer Can Chicken Seasoning, fresh herbs, and beer, this dish is a surefire crowd-pleaser.

#### Ingredients:

##### Chicken

1 whole chicken (4-5 lbs), cleaned and trimmed  
1 Tablespoon kosher salt

##### Injection

1 cup chicken stock  
2 Tablespoons unsalted butter, melted  
2 Tablespoons olive oil  
3 Tablespoons Beer Can Chicken Seasoning, divided

##### Beer Can

1 can (12 oz) lager or pilsner beer  
Fresh rosemary and thyme sprigs



#### Instructions:

**Prepare Chicken:** Rinse the chicken under cold water and pat dry with paper towels. Place on a rimmed baking sheet with a cooling rack. Lightly sprinkle the chicken with kosher salt and refrigerate uncovered for 4 hours or up to overnight to dry out the skin.

**Bring Chicken to Room Temperature:** Two hours before cooking, remove the chicken from the refrigerator and let it rest at room temperature.

**Preheat Grill or Smoker:** Preheat grill or smoker to 375°F for indirect heat.

**Inject and Season Chicken:** In a small bowl, mix chicken stock, melted butter, olive oil, and 1 Tablespoon Beer Can Chicken Seasoning. Using a meat injector, inject the mixture into the wings, thighs, legs, and breasts of the chicken. After injecting, rub the chicken with olive oil and 2 Tablespoons Beer Can Chicken Seasoning to coat the surface thoroughly.

**Prepare Beer Can:** Open the beer and drink or discard half the contents. Add rosemary and thyme sprigs to the remaining beer. Carefully slide the chicken onto the beer can so it sits upright.

**Cook Chicken:** Place the chicken with the beer can on the center grates of the grill or smoker. Close the lid and cook for 60-90 minutes, rotating occasionally, until the internal temperature in the thickest part of the thigh reaches 165°F and the juices run clear.

**Rest and Serve:** Carefully remove the chicken from the grill or smoker (the beer can will be extremely hot). Transfer the chicken to a cutting board and let it rest for 10 minutes. Remove and discard the beer can, carve the chicken, and season additionally with Beer Can Chicken Seasoning, if desired. Serve and enjoy!

### Honey Thyme Grilled Chicken

Let the chicken marinate a while to boost flavor.

#### Ingredients:

1/4 cup olive oil  
1/4 cup honey  
1 garlic clove, minced  
8 chicken drumsticks (about 2 pounds)  
1 teaspoon dried thyme  
3/4 teaspoon salt  
1/4 teaspoon pepper



Photo by Taste of Home

#### Instructions:

In a small bowl, whisk oil, honey and garlic until blended. Sprinkle drumsticks with seasonings.

Lightly oil grill rack with cooking oil. Grill chicken, covered, over medium heat 15-20 minutes or until a thermometer reads 170°-175°, turning occasionally and brushing generously with honey mixture during the last 5 minutes.

### Lemon & Herb Spring Chicken

This recipe is ideal for using smaller, younger chickens (spring chickens) for a tender, fresh flavor.

**Marinade:** Combine 4 Tablespoons olive oil, juice and rind of 3 lemons, 2 Tablespoons fresh parsley, 2 Tablespoons fresh basil, 2 Tablespoons chopped spring onions, 1 Tablespoon garlic, 1 teaspoon seasoned salt, and 1 teaspoon black pepper.



**Method:** Cut chickens in half lengthwise, coat with the marinade for at least 3 hours, and grill until done, turning periodically.

**Pairing:** Serve with grilled asparagus and roasted potatoes.

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