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June 2021

Restaurant of the Month...

Butcher Boy's Named Best Burger in Texas!

by Cheryl Harvey Hill (*Around the Town*, October 2017)

Forty years ago Billy and Cathy Huddleston combined their love for great food with their love of great friends and opened Butcher Boy's Smokehouse & Deli in the oldest, and one of the most beautiful, historical towns in Texas; Nacogdoches! They earned some serious, statewide, bragging rights recently when *Wide Open Eats* gave them the #1 spot on their "10 Best Burger Joints in Texas" list, awarding them the title of "Best Burger in Texas." The competition was stiff and to earn the title, they had to beat out burger joints in Austin, Corpus Christi, Abilene, and Fort Worth.



Billy and Cathy Huddleston

Their appetizing menu offers a wide variety of homemade dishes in addition to their delicious burgers. They have grilled steaks, chicken fried steaks, special menu items for kids and seniors as well as several delicious side orders or snacks, including bacon cheddar fries, stuffed jalapenos, fried okra, and fried green tomatoes. Specialty sandwiches include gyro (savory lamb wrapped in a pita), chicken salad, blue cheese burger, reuben (corned beef, sauerkraut and mustard), and a jalapeno bacon ranch burger, just to name a few. They are also very proud of their home-made chocolate pies and coconut cream pies which are baked fresh every day.

Their meat market has numerous options and a few "hard to find" items like old fashioned rind-on bacon. They are very proud to say they have several different types of sausage and all of the recipes originated in Nacogdoches over a hundred years ago. Everything on their menu is made from scratch, and made fresh, every day. Nothing is pre-made. Over the years they have expanded their restaurant, smokehouse, and delicatessen by adding catering, a line of special seasonings, and they also do custom smoking. When it comes to catering, well, suffice it to say the menu options are impressive and include everything from basic BBQ plates to "handcut to order" ribeye steak dinners.

Autumn is a very busy time of year for them because of the holidays. They

Butcher Boy's - page 2

"Areeda's Southern Cooking, a collection of old-fashioned recipes"

by Areeda Schneider-Stampley

"I was delighted and honored when our dear friend, David Stallings, invited me to submit a recipe to *"RECIPES from Around the Town."* Being born into a big southern family of cooks, I was destined to cook! Thank you, David, for inviting me to submit one of my favorites to *RECIPES!*



CHOCOLATE MERINGUE PIE (Winner of Blue Ribbon and Best of Show at Tennessee State Fair)



1 & 1/8 cup sugar
5 Tablespoon cornstarch
1 Tablespoon all-purpose flour
3 Tablespoon cocoa powder
1 & 2/3 cup whole milk
3 eggs, separated
1 teaspoon vanilla extract
1/4 cup butter
Pie crust

Meringue: 3 egg whites, 1/3 cup sugar, 1/2 teaspoon cream of tartar

Areeda Stampley - page 3



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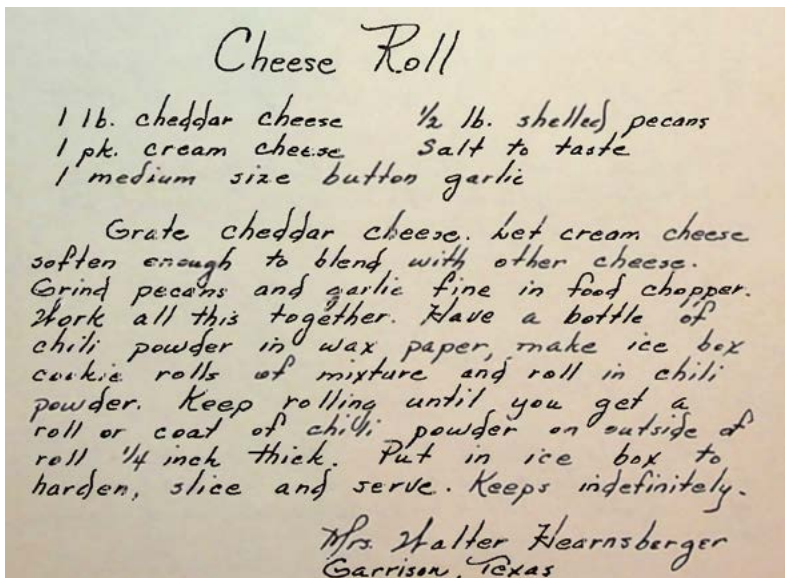
This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

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."

MRS. WALTER HEARNSBERGER'S CHEESE ROLL



Butcher Boy's

get requests to smoke a lot of turkeys and hams for people plus Cathy has created a delicious cheese ball that is very popular. In fact, for Christmas week last year she made 2,000 of them.

They are definitely a family business and both Billy and Cathy say many of their customers have become extended family over the years. They have customers who have been coming since they opened in 1977 and some of their most loyal customers used to work for them when they were teenagers and now they are the parents who bring their teenagers by for the burgers.

They are about to launch a new line of seasonings which will include a special cajon seasoning and they are pleased to say that their "Butcher Boy's Old Fashioned Original BBQ Seasoning" is still delicious on everything from steaks to popcorn and it also makes a great rub.

Oh my goodness, there is one very important thing Billy wanted to be sure everyone knows and that is that he is the person who taught David Stallings everything he knows. So I promised him I would mention that.

Rather than have them tell you about their business, I decided to just use a few quotes from their customers:

- "If a classic diner burger with traditionally Southern sides is what your dreams are made of, then this is the place for you."
- "Stopped here for lunch as we were in the area. Wow! What a pleasant surprise. Doesn't look like much when you walk in, but wait until you get your food."
- "Always dependably AWESOME!!" "Burgers, stuffed (huge) potato, BBQ, grilled chicken... all our meals were delicious and perfect flavors. Burgers to order are fabulous! Salad options are great!"
- "Food is great!!!! I love their pull pork. Hamburgers are juicy. French fries really great. People are real nice. They give senior discount too."
- "Always Yummy." Anytime we come to visit Nac we always eat here. I love it! Everything has excellent flavor! And service is good too! It's small and cramped when they are busy but feels like home."

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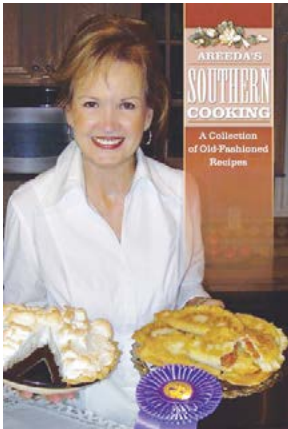
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Areeda Stampley

Preheat oven to 350 degrees. Bake pie crust until slightly browned. Mix sugar, cornstarch, flour and cocoa in heavy saucepan. Slowly add milk. On low temperature, cook mixture until it begins to lightly thicken, then add slightly beaten egg yolks slowly. Continue cooking until thick.

Remove from burner, add vanilla and butter. Let butter melt, then stir really well so butter doesn't separate from mixture. *Meringue*: Beat egg whites until slightly fluffy, then slowly add sugar and cream of tartar. Continue beating until fluffy and set, careful to not overbeat. Pour filling into baked pie crust. Spread meringue on top. Bake at 350 degrees until golden brown (the meringue must "cook," not just brown.)

Purchase cookbook at www.areedasoutherncooking.com
Or by check to: Areeda's Southern Cooking
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Thank you so much!

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From Jane Willson Austin of Nacogdoches

This is a wonderful bread that can be used as a dessert by topping with honey, powdered sugar, etc., or can be used for main dishes such as topping with Taco ingredients for an “Indian Taco.”

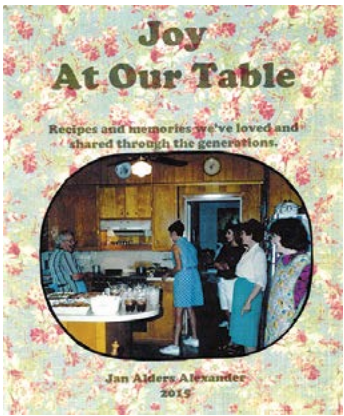
INDIAN FRY BREAD

- Ingredients:**
- 4 Cups flour
 - 1 Tablespoon Baking Powder
 - 1 Teaspoon salt
 - 2 Tablespoons powdered milk
 - 1 ½ Cups warm water
 - 1 Cup Shortening like Crisco
 - Extra flour to flour your hands

- Directions:**
- Put flour in a bowl, add baking powder, salt, and powdered milk. Mix. Mix in warm water to form a dough.
 - Cover hands in flour. Knead dough by hand until soft, but not sticky. Cover with a cloth and let stand for 15 minutes.
 - Shape dough into balls about 2 inches across, then flatten by patting and stretching the dough.
 - Melt shortening about an inch deep in a frying pan. When hot put dough in pan. Fry one side til brown and then turn and fry the other side.

Submitted by Jan Alders Alexander

This recipe is one saved from son Randy’s baking experience in late junior high or early high school years. He has become an incredible cook as are his brothers-in-law, Matt Roberts and David Hall.



GOOD MORNING CAKE

- | | |
|----------------------|-----------------|
| 1/3 cup margarine | 2 cans biscuits |
| 1/4 cup caramel | Crisco fat |
| 2 teaspoons cinnamon | 9-inch pan |
| 2 teaspoons sugar | Pecans |

- Grease pan, then sprinkle sugar and cinnamon in pan. Put caramel and pecans in pan.
- Preheat oven to 350°. Melt butter. Dip biscuits in butter and overlap in pan.
- Cook 25 minutes or until brown.
- EAT AND ENJOY!

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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.

From Lesa Kelley of Nacogdoches

Here’s a recipe I think you will enjoy!!



JALAPENO BEER BREAD

- 3 cups self rising flour

1/4 cup sugar

pinch of salt

1 beer, room temperature
- 6 to 8 clices jalapeños from a jar

1/4 cup shredded cheddar cheese

2 Tbsp butter, melted

Grease a 9x5x3 inch loaf pan. In a medium bowl, mix flour, sugar, salt. Stir in room temperature beer just until combined. Throw in jalapeños and cheese. Mix in lightly. **DO NOT OVER MIX.**
Pour batter into prepared loaf pan and cover with dish towel. Allow bread to rise for at least 30 minutes. Pour melted butter over bread and bake at 350 degrees for 1 hour. *Enjoy!*

Submitted by Linda Reed of Nacogdoches

My neighbor, Mary Beth Carpenter, shared this recipe with me several years ago. Hope you enjoy making it as much as I do. It’s delicious!

WEST TEXAS SHEET CAKE

- 1 cup butter
- 1 cup water
- 2 cups flour
- 2 cups sugar
- 2 eggs, beaten
- ½ cup sour cream
- 1 tsp almond extract
- 1 tsp salt
- 1 tsp baking soda



In a large saucepan, bring butter and water to a boil. Remove from heat; stir in flour, sugar, eggs, sour cream, almond extract, salt and baking soda until smooth.
Pour into greased 15 X 10 inch baking pan. Bake at 375° for 20-22 min. or until cake is golden brown and test done. Cool for 20 minutes.
Frosting:
Combine ½ cup butter and ¼ cup milk in a saucepan. Bring to a boil. Remove from heat and add to box of powdered sugar and ½ tsp almond extract. Mix well. Stir in 1 cup chopped walnuts; spread over warm cake.



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Submitted by Carrie Adams of Nacogdoches

My husband Jarrett Adams makes th BEST Raisin Pie. He makes it for all our Family-Get-Together's.



RAISIN PIE

1-1/4 cup of Raisins in a Med Pot; Cover with water 1/2 inch above; Add dash of nutmeg & cinnamon and simmer for 15-20 min till soft boil and mushy.

Then add one can of Evaporated Milk; Mix together in another bowl 1 cup of sugar, 3/4 cup of corn starch; then add to Raisin mixture.

Add to mixture 1/2 stick of butter, 1 tsp of vanilla.

2 Pie crusts -

One on bottom of pie plate, sprinkle cinnamon and sugar on top, Pour mixture on top, Add pie crust on top, sprinkle cinnamon and sugar on top, cut small slits on top, make sure to pinch crust together

Cook at 350° for 30-45 min till crust on top is golden brown.

Enjoy!

He said the KEY to a good Raisin Pie is
Sip On Bourbon while making it.

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From Sammie Osteen of Fredericksburg, Texas

Linda Reed's sister sends us these two recipes from Central Texas.



SWEET & SOUR SAUCE

- 1/2 c. packed brown sugar
- 1 T. cornstarch (heaping)
- 1/3 c. red wine vinegar
- 1/3 c. unsweetened pineapple juice
- 1/4 c. finely chopped green pepper
- 2 T. chopped pimiento
- 1 T. soy sauce
- 1/4 t. garlic powder
- 1/4 t. ground ginger

In a small saucepan combine brown sugar and cornstarch. Stir in vinegar, pineapple juice, green pepper, pimiento, soy sauce, garlic powder, and ginger. Cook and stir till thickened and bubbly. Cook and stir 2 min. more.

Serve warm with spareribs, chicken nuggets, egg rolls, or fried wontons. Makes about 1-1/4 cups.

BLACK SKILLET BROWNIES

- 1 stick margarine or butter
- 1 c. brown sugar, packed
- 1 egg (beaten)
- 1 c. flour
- 1 t. baking powder
- Pinch of salt
- 1/2 t. vanilla
- 1/2 to 3/4 c. chopped nuts

Preheat oven to 350 degrees. Melt margarine in a 9-inch black iron skillet. Stir in brown sugar, egg, flour, baking powder, salt, vanilla and pecans; mix well. Bake 350 degrees for 18 to 20 min.

NOTE:

You can double this recipe and bake in a 9x13 in. pan. Bake 350° for about 30 min.

From Sarah Traylor of Nacogdoches

I'm not sure if everyone knows what a BUNCO group is, but here in my little neck of the woods it's a very fun group of ladies who love to laugh and have fun playing a game. Twelve ladies with one hosting a monthly meal at her house for game night.

One of my dear friends always had the month of December, wow what a game night we would have, she would probably cook for two days. I think after our first time at her house we all had Shirley's Green Bundles at our family gatherings from then on.

SHIRLEY'S GREEN BEAN BUNDLES

- 5- cans or whole green beans
- 1- pkg. of center cut bacon
- 1- cup brown sugar
- 1/2- tsp garlic salt
- 1- cup of butter melted
- salt to taste
- soy sauce

Wrap 16-18 green beans into a bundle with the bacon strips and secure with toothpicks. Place bundles in a 9x13 baking dish. Mix together brown sugar, melted butter, garlic salt, salt and a dash of soy sauce. Pour over the green bean bundles. Cover and refrigerate over night. Bake at 350° degrees until bacon is done.

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Thank you so much!**

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.



This was made every Thanksgiving for many years but was eventually replaced by other things and forgotten. Many years later I found the recipe in Mama’s Bible with the words “remind Julia to make this again.” It is simple and easy to make but oh so good!
– Julia

PISTACHIO SALAD

- 8 oz Cool Whip
- 16 oz crushed pineapple
- 1 cup miniature marshmallows
- 1 box pistachio instant pudding
- 1/2 cup chopped pecans

Fold dry pudding into Cool Whip and whisk to blend. Stir in other ingredients and mix gently. Refrigerate until ready to serve.



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

Madison’s Banana Bread

This easy and delicious recipe is the perfect solution for those bananas that have started to turn. Enjoy!

- 2 Cups Sugar
- 1 tsp. Baking Soda
- ½ tsp. Salt
- 3-4 Mashed Bananas
- 1 Cup Vegetable oil
- 3 Eggs
- 1 Cup of Pecans

Mix all indredients together. Preheat oven to 350° and bake 40-45 minutes. You can use two loaf pans or one regular bundt pan.



Madison Conner
Customer Service
Representative



Submitted by Sharon Liles Gray of Etoile, Texas

GEORGE’S CHILDHOOD CAKE

Mix everything in an 8”x8” pan. Mix 1 cup sugar, 1/2 teaspoon salt, 3 Tablespoons Cocoa, 1 and 1/2 cup flour and 1 teaspoon soda. Mix well. Add 1 cup water, 1 Tablespoon vinegar and 1/3 cup oil. Mix well. Bake in a 350 degrees oven for 30 minutes or till center is done. You can add chocolate chips to batter or ice. Cake is best when warm.



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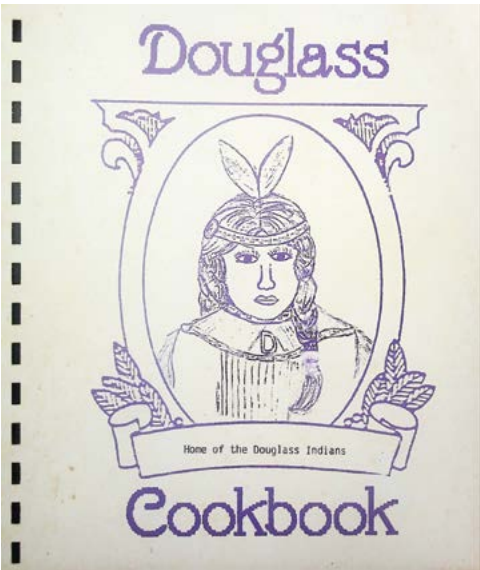
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From 1993 Douglass Indian Cookbook



This book was published in 1993 and sponsored by the 1992-93 Douglass Youth Boosters. It featured a collection of recipes by students, family members and teachers of Douglass School.

BUTTER & WORCESTERSHIRE CHICKEN

- 8 boneless chicken breasts
1/2 cup melted butter
1/2 cup Worcestershire sauce
- garlic salt
parsley flakes
1 Tbsp. lemon juice

Mix melted butter with Worcestershire sauce in long pan. Coat chicken with mixture by laying chicken down in pan (may want to line pan with foil before putting the butter & Worcestershire sauce in the pan). Sprinkle chicken with garlic salt & parsley flakes. Broil at 425-degrees until brown on one side; turn & broil 10 minutes more. Pour lemon juice on chicken.

-- Sandy Yates

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.

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-- Sandy Yates

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Submitted by Marilyn Mills of Martinsville, Texas

Another party favorite recipe from 1985 Chireno VFD. These are sooooo good!

COOKED MEATBALLS (from Jewell Flournoy)

- 1 lb. ground beef
2 eggs
1 c. crushed crackers
2 T. instant onion
- 2 T. sweet pepper flakes
9 drops Tabasco
1/4 tsp. garlic salt
Dash salt

Mix: Shape into 1-inch balls. Place in single layer in 13x9 pan. Bake 30 minutes at 325°.

- Combine:
- 3/4 c. catsup
1/2 c. water
1/4 c. vinegar
1/2 c. brown sugar
1-1/2 T. minced onion
- 1 tsp. mustard
1-1/2 tsp. salt
4 tsp. Worcestershire sauce
6 drops Tabasco

Pour over meatballs. Bake 1 hour longer.

From Christi Curry of Nacogdoches

My grandmother's recipe for gingerbread is my ultimate comfort food. I especially remember eating it between bouts of sneezing during prolonged and miserable allergy attacks in West Texas. (Hey, if I'm eating, I'm not sneezing! Pure relief and comfort.)

GINGERBREAD

- 1/2 c. sugar
1/2 c. butter and lard mixed (I use Crisco entirely)
1 egg
1 c. molasses
1 c. hot water
2-1/2 c. sifted flour
1-1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt

Cream shortening and sugar; add beaten egg, molasses, and beat until well blended. Sift dry ingredients together and add to mixture alternately with hot water. Beat until smooth. Turn into greased pan and bake 34 to 45 minutes in moderate oven (350°).

PLEASE SEND US YOUR RECIPES!

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Thank you so much!

From Tom Gordon and Cris Peterson of Wimberly, TX

My wife and I live in Wimberley, but Nacogdoches is one of our favorite get-aways. We love the Fredonia Hotel, Republic Steakhouse, all the history, walking through the Oak Grove Cemetery, the SFA campus. We try to visit every few months. When we are there we always take the *Recipes* magazine from out hotel room and clip out our favorite dishes.

SAUSAGE IN RED WINE

Originally, this was a tapas recipe that called for Spanish-style chorizo. Texas sausage works great. We use Kielbassa sausage from San Antonio, but try your local favorite.

- 2 T olive oil
- 1 shallot, chopped (onion will work)
- 2 garlic cloves, minced
- Your favorite Texas sausage, sliced into 1/4-inch thick round pieces
- 1 t smoked paprika
- 2 bay leaves
- 1 cup or so of red wine (enough to cover the sausage in a pan)
- 1 T chopped parsley

Heat oil in sauce pan. Cook shallot and garlic until shallot begins to soften. Add sausage and cook until the sausage begins to darken and crisp up. Add paprika. Add enough red wine to cover sausage. Add bay leaves. Let everything simmer until most of the wine has evaporated (leaving behind a rich, thick sauce that coats the sausage). Place in serving bowl and sprinkle some parsley over the top as a garnish. Serve with crusty bread or crackers.

Submitted by Sherri Goodwin of Longview, Texas

Here's a recipe from Ida Mai Wallace, beloved grandmother of our good friend Sherri Goodwin. "Bless the Food before us, the Family beside us and the Love between us. Amen."



NANIE'S CHICKEN ENCHILADA CASSEROLE

- 1 Cooked Chicken boned and diced
- 1 stick of butter
- 1 onion chopped
- 1 bell pepper chopped
- 1 button of chopped garlic
- 2 cups of chicken broth
- 1 teaspoon of salt and pepper
- 1 can of Rotel tomatoes with Green Chilies
- 1 can of Cream of Mushroom Soup
- 1 can of Cream of Celery Soup
- 1 lb. of grated cheddar cheese
- 1 package of corn tortillas or flour, if preferred

Sauté onions, bell pepper and garlic in butter until tender and add soup, chicken broth, salt, pepper and chicken and let simmer for 30 minutes.

Cut Tortillas into quarters and arrange in glass baking dish and layer tortillas, chicken/soup mixture and cheese and repeat until dish is full. Bake at 350° for 30 minutes.

Serve topped with a tablespoon of sour cream and enjoy!

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From Angela Bradford

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

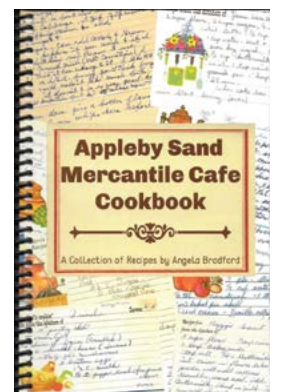


BEEF TIPS AND RICE

- | | |
|--|-------------------------|
| 1 lb Sirloin Tip, Stew Meat or Round Steak | 2 Tbsp Cornstarch |
| 3 beef bouillon cubes | 3 Tbsp cold water |
| 3 cups water | Salt to taste |
| 1 Onion, medium sized, sliced | Pepper to taste |
| 1 Tbsp Bacon grease, butter or vegetable oil | 2-3 cups of cooked rice |

Cut beef into about one inch cubes. In a dutch oven on medium heat add bacon grease or cooking oil. Once heated add beef and onions. Stir until the meat is lightly brown. Add beef bouillon cubes and water, bring to a rolling boil. Cover, reduce heat to medium-low and simmer for 1 hour or until beef is tender. In a small bowl, mix Cornstarch with cold water, stir well. Slowly add the cornstarch to the beef and broth, stirring constantly. Simmer another 10 minutes or until gravy has thickened. Add salt and pepper to taste. Serve over rice.

Printed with permission from Angela Bradford
Purchase your copy of the cookbook at
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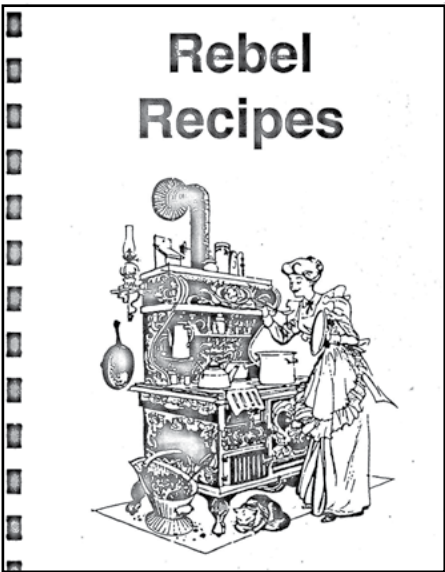
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Potato Chips: A Joke Gone Right

A chef reportedly invented potato chips in 1853, but he wasn’t trying to make the world’s best snack food. Chef George Crum sent the paper-thin potatoes cooked until they were crisp to a customer in his Saratoga Springs restaurant who complained that his fries were too thin. “Saratoga Chips” became a menu favorite, but potato chips didn’t gain widespread popularity until they were mass-produced in the 1920s.



From Rebel Recipes



This is a collection of recipes published around 1990-1992.



SLOPPY JOES

- | | |
|--|-----------------------------|
|  1 lb. ground beef | 1/2 c. catsup |
|  1 c. chopped onion | 1 tsp. Worcestershire sauce |
| 1/2 c. chopped celery | 4 drops Tabasco sauce |
|  1/2 c. finely chopped green pepper | 1 tsp. salt |
| 1 can (10 1/2 oz.) tomato soup | 1/4 tsp. pepper |

Brown meat in Teflon skillet on medium heat, stirring occasionally. Add next three ingredients and cook 5 minutes. Add soup, catsup, seasonings and mix. Cover and simmer 30 minutes. Serve on buns.

Dorothy Jacobs

From Lesa Kelley of Nacogdoches

MAMA’S PINEAPPLE UPSIDE DOWN CAKE

- 1 box Duncan Hines Golden Butter cake mix
- 1 can Dole Pineapple rings
- 8 to 10 cherries
- 3/4 stick of butter
- 3/4 cup brown sugar



Preheat oven to 325°.

Spray iron skillet good with Pam getting sides of skillet good! Melt butter in the skillet on stove top. Add brown sugar and stir till it’s mixed good and spread evenly covering bottom of skillet, then turn burner off. Place pineapple rings down in skillet (reserve the juice from the can) and then put a cherry in the middle of each ring.

Mix cake mix with all ingredients as directed on the box, except use the pineapple juice from the can of pineapple rings instead of the water. I add a little bit of water if batter seems too thick.

Pour batter over pineapple rings in skillet making sure to not fill too much. Leave room for cake to rise; you may have batter left if your skillet is smaller than mine. Then put in the oven.

Bake 25 to 35 minutes. I always set my timer for 25 minutes.



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Submitted by James Aston of Nacogdoches

Growing up I thought my mother was a great cook! One of my favorite dishes that she made was Chicken and Rice. It was delicious and I always enjoyed it. I was one lucky kid! Here’s a pic of Mother and I on one of our vacations to San Antonio in the 60s.



CHICKEN & RICE

- 1 cup raw rice
- 1 can mushroom soup
- 1 can chicken soup
- 1 cup water or broth
- 1/3 cup onion (chopped)
- 1/3 cup bell pepper
- 1 fryer, cut up

Mix rice, soup, water and vegetables together. Pour in buttered casserole. Dip chicken in melted butter, arrange chicken on top of rice mixture. Bake at 350° for 1-1/2 hours.

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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 a requirement.

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From Charlie Smith, Jr. & Jessica Smith of Martinsville, Texas

My husband loves to cook and we actually came up with this one time when a storm came last year and knocked out the electric-ity! We put it on the BBQ and made it and that's where it started .

CHARLIE & JESSICA'S SPECIAL MEATLOAF

Ingredients:

Main-

Hamburger meat
Diced jalapeños
Rotels
Bacon
Cubed or sliced cheese

Sauce-

2 large cans tomato sauce
Brown sugar
1 stick butter

Directions:

3/4 c. catsup	1 tsp. mustard
1/2 c. water	1-1/2 tsp. salt
1/4 c. vinegar	4 tsp. Worcestershire sauce
1/2 c. brown sugar	6 drops Tabasco
1-1/2 T. minced onion	

Preheat oven to 375°.

Combine hamburger meat, diced jalapeños, rotels, and seasoning of your choice. I use pepper, garlic salt, and onion powder.

Mix that up and make a bowl out of the hamburger meat. (Meatloaf shaped). Leaving some for the top of the meat loaf.

Add cheese of your choice to the middle, then put hamburger meat over the top to cover the cheesy middle ...

Lay bacon across the top width-wise, then go back and lay the other direction. Making the bacon cross.

Bake till done usually at least 2 hours.

Once done mix tomato sauce with brown sugar until mixed well. Pour the topping over the meatloaf and then put in the oven on broil just long enough for the sauce to bubble and warm up.



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From Craig Stripling of Nacogdoches

DELICIOUS SHERRY MUSHROOMS

Ingredients:

- 1 pound whole white or baby portabella mushrooms (don't slice or chop)
- 1 cup cream sherry (Has to be cream sherry, no other type. You can buy a cheap 1/2 gallon container at a liquor store for about \$10-\$12)
- 1 stick butter
- Heavy sprinkling of Morton's Nature Seasonings spice (optional)

Process:

Place all ingredients in saucepan on medium heat. Let liquid cook down until thickened. The sauce is good, as are the mushrooms served on beef steaks, lamb or chicken.
One of the best, easiest accompaniments to meat you can do.

Submitted by Sherril Crisp of Nacogdoches

Jan Crisp Byrd graduated in NHS Class of 1959. Jan was a Special Needs Class Teacher for many years in Tyler. She is retired now and lives in Tyler.

TACO SOUP

Ingredients:

- 1 lb. ground meat
- 1 large onion, chopped
- 1 pkg. Taco seasoning
- 2 cans cream style corn
- 2 cans whole kernel corn
- 1 can stewed tomatoes
- 2 cans Ranch Style beans (1 can jalapeño beans)

Directions:

Brown together the meat and chopped onion. Add to meat mixture the seasoning, corn, tomatoes and beans. Cook slowly about 30 minutes. Can add water, if needed. *Good later!*

Submitted by Sherril Crisp of Nacogdoches
(from Helen Quillin / Agnes McGown)

Helen Quillin was Linda Crisp Quillin's mother-in-law. Agnes McGown was her mother. Helen and Agnes lived in Jacksonville, Texas. Helen enjoyed dressing as a clown and visiting the nursing homes in her area. She was so funny!

MACARONI SURPRISE

Ingredients:

- 1 lb. hamburger
- 1 large onion (chopped)
- 1 bell pepper (chopped)
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 Tbsp. sugar
- 1 can tomato sauce
- 1/4 cup shortening
- 1 cup macaroni



Directions:

Boil macaroni until done (but not too tender). Mix in skillet: shortening, hamburger meat separated into small pieces, onion, bell pepper, salt, black pepper and sugar. When browned, add tomato sauce and 1-1/2 to 2 cups of water. Add drained macaroni and cook slowly for about 25 minutes.



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Submitted by Sherril Crisp of Nacogdoches

Here's a recipe from Linda Crisp Quillin, NHS Class of 1966. Linda was a teacher for many years, also a libraian and technology traoner for her school. She is retired and living in Humble, Texas.

SWEET & SOUR CABBAGE SALAD
(Delicious! Easy!)

Salad Ingredients:

- 1 lg. bag of shredded cabbage or 2 (8 oz.) bags
- 2 pkgs. Ramen Noodles (do not use seasoning packet)—break noodles apart
- 1 lg. pkg. (5 oz.) sliced almonds, toasted
- 1 bunch of green onions, chopped, including tops

Sauce Ingredients:

- 3/4 cup oil
- 1/2 cup sugar (or Splenda)
- 2 capfuls apple cider vinegar
- 2 squirts of mustard (yellow)
- 2 shakes (or more) of soy sauce—to taste

Directions:

Mix sauce ingredients together well (put in a jar and shake—it's easier or use a wire whip), needs lots of stirring.
Toss together cabbage, almonds and onions. Add Ramen Noodles and sauce just before serving. Stir well until salad is well coated with sauce.

Submitted by Sherril Crisp of Nacogdoches

My mother-in-law, Ruth Crisp, was diabetic in her later years, but still enjoyed cooking and this was a family favorite of hers. She used reduced fat crust, fat free sour cream, no sugar, added crushed pineapple.

MOM RUTH'S PINEAPPLE ICEBOX PIE

- 1-Graham Cracker Crust
- 1-8 oz. carton sour cream
- 2-8 oz. crushed pineapple with juice
- 1-small sugar free instant vanilla mix
- 1-16 oz. small lite Cool Whip

Mix pineapple and sour cream. Add vanilla pudding. Pour mixture into crust. Top with lite Cool Whip.

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From Sherril Crisp of Nacogdoches

EASY PEANUT BUTTER PIE

(Only 5 Ingredients)

1/2 cup peanut butter
Small pkg. cream cheese
1 cup powdered sugar
1 carton Cool Whip, thawed
1 chocolate pie crust

Mix first 4 ingredients, then place in chocolate pie crust. Can drizzle chocolate syrup to make it look extra special! Refrigerate. Can easily make two pies, if you double ingredients and give one away!



Submitted by Sherril Crisp of Nacogdoches
(from Ruth Crisp)

APPLE DEW

Ingredients:
2 cans crescent rolls
2 cups Splenda
1 Tbsp. vanilla flavoring
2 Cgranny Smith apples
2 sticks butter or margarine
1 (12.5 oz.) can Sprite or Mt. Dew



Directions:
Peel and core apples; slice each apple into 8 slices. Separate crescent rolls. Roll a slice of apple in each crescent roll, sealing thoroughly.
Place in a 13x9 inch baking dish, randomly. Melt butter; add sugar and vanilla and spoon over rolls. Then add Sprite.
Bake in preheated 350° oven for 40 minutes.

Fromy Carrie Adams of Nacogdoches



CARRIE'S SOUP

2 cans of Chicken Broth
1 can of cut up tomatoes
1 can of Rotel tomatoes
1 can of mushrooms
2 cans of black beans, drained & rinsed
1/2 onion cut up fine
3 stocks of green onions finely chopped
3 squash peeled and sliced
3 carrots cut up fines
1 Green Bell Pepper cut up fine
Mixed Cheese Yellow & White
4 or 5 chicken breasts cut in cubes
Salt & pepper

Cut up chicken and brown in pan with 1/2 onions. In a pot put all cans, salt & pepper, carrots, squash, other 1/2 onions. Bring to a boil, then boil on med until veggies are done. Add cooked chicken, simmer 30 min. Put in bowl and add Cheese on top!!

TACO SOUP

1 lb. ground beef
1 can Ranch Style beans
1 can whole kernel corn
1 can white hominy
1 can peeled tomatoes, diced
1 can Rotel (either regular or Mexican style)
1 can chopped green chilies
1 small onion (chopped)
1 pkg taco seasoning

Brown ground meat in skillet with chopped onion. Drain grease and add taco seasoning as directed on package (with 2/3 cup of water).
Combine all other ingredients and cooked meat mixture in large pot and bring to a boil.
Serve with grated cheese and crackers or Tostitos.
(I add salt, pepper and garlic salt to meat mixture while cooking.)

The quality of a father can be seen in the goals, dreams and aspirations he sets not only for himself, but for his family. - Reed Markham

Simply recipes

Easy Chicken Skillet Enchiladas

These chicken skillet enchiladas are easy to make and ready in 30 minutes. They also use only one pan and are great to double and freeze for a meal down the road!

by Summer Miller (Published May 21, 2019)

Featured in [12 Meals to Make with Rotisserie Chicken](#)

Who doesn't love a good enchilada? Make those enchiladas a skillet recipe that uses up leftover chicken, only dirties a single pan, and is ready in about 30 minutes, and you have a weeknight meal with Friday night appeal!

Start With Leftover Chicken

I roast a whole chicken almost every week. It's easy to do. I repurpose the bones for stock and the leftover meat for the next day's dinner.

In the winter, it's often chicken noodle soup, but as the weather warms, I want less time at the stove and something I can eat with a fork! This easy skillet enchilada recipe hits the mark every time.

You may not have leftover chicken laying around. No worries! Pick up a rotisserie chicken from the supermarket or quickly poach those chicken breasts hanging out in the fridge.

A Word About Cheese

This recipe calls for cotija cheese, a dry, crumbly, salty Mexican cheese, but feel free to use what you enjoy and what you can find. I'm partial to both cotija and queso fresco, which is similar to cotija in that it likes to crumble, but it's a younger cheese and has more moisture in it. Both are salty and I love them.

If you can't find either cheese, or if for you an enchilada isn't an enchilada unless it's dripping in ooey, gooey, melty cheddar cheese, who am I to judge? Feel free to substitute shredded cheddar or pepper jack cheese for the cotija. If you do sub the cheeses out, you might want to add 1/4-1/2 teaspoon of salt to your sauce.

What's in Enchilada Sauce

Traditional sauces are usually made with pureed rehydrated chilis and tomatoes, but for mine, I wanted to forego the blender and use what I have readily available in my spice drawer and pantry.

The ingredients are simple: onion and garlic, mild green chilis, tomato sauce, and a trio of spices. That's it!

How to Roll Enchiladas

It's common to dip tortillas in the enchilada sauce, fry them, then fill them. For this recipe, I simplified the steps.

Flour tortillas are more pliable than corn, which gives me the flexibility to skip the dip-and-fry method. I like this because I save on dishes, time, and calories from oil. (Although, I typically just consume the calories via this simple margarita recipe. It's all about balance, right?)

To assemble each enchilada, just put the chicken, cheese, and a little sauce down the center of the tortilla, fold in the sides, roll it up and place it seam side down in the pan!



If you're partial to corn tortillas and want to use them for this recipe, wrap them in damp paper towels and heat them briefly in the microwave just long enough to make them pliable (30 to 45 seconds). Work with one at a time, keeping the rest covered in the paper towels. Don't fold in the sides before you roll them.

What Is the Best Pan to Use?

You want a 12-inch skillet with high sides to make this dish.

PREP TIME-10 mins COOK TIME- 20 mins TOTAL TIME- 30 mins
MAKES 4 SERVINGS

NOTE: If you don't have leftover chicken on hand for this recipe, you can quickly poach a few chicken breasts following this method.

Ingredients:

- 8 ounces cooked chicken (about 2 cups shredded)
- 1 teaspoon oil
- 1/4 yellow onion, minced (about 1/3 cup)
- 3 cloves garlic
- 15-ounce can tomato sauce
- 1/3 cup water
- 4-ounce can mild green diced chilis
- 2 teaspoons chili powder
- 1 teaspoon oregano
- 1/2 teaspoon cumin
- 8 taco-sized flour tortillas
- 8 ounces cotija cheese

To serve:

- Cilantro
- Radishes, thinly sliced
- Sour cream
- Avocado
- Jalapeño

Method:

1. Shred chicken:
Shred the leftover chicken so it's ready when you need it. You should have about 2 cups.
2. Make the sauce:
In a large, high-sided skillet set over medium heat, add the oil. Once the oil shimmers, add onion and garlic and cook for 1 minute, just until softened.

Add tomato sauce, water, diced green chilis, chili powder, oregano, and cumin. Stir together, then let the sauce simmer on medium to medium-low while you assemble the enchiladas.
3. Assemble the enchiladas:
Put about 2 tablespoons of shredded chicken down the center of each tortilla. (You don't really have to measure the meat. Just divide it evenly among the tortillas!) Sprinkle about 1 tablespoon cotija cheese (just eyeball it) across the chicken, and spoon 1-2 teaspoons sauce over the cheese.

Fold in the sides of the tortilla, roll it up, and put it seam side down in the sauce. Nestle them in the pan. Repeat this until the pan is full. Spoon sauce over the top of the enchiladas.
4. Top with cheese and cover:
Sprinkle additional cotija cheese over the top of the enchiladas. Cover with a lid and let them simmer until the cheese is melted and the tortillas look puffy, like they soaked up some sauce. This should take about 5 minutes.
5. Garnish and serve:
Lift the lid and sprinkle cilantro and thinly sliced radishes over the top. Serve alongside sliced avocado, jalapeño, and sour cream.

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