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November 2024

Some Thanksgiving Recipes That You Will Be Very Thankful For

ROASTED TURKEY LEG

Ingredients:

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 Tablespoon chopped fresh rosemary
- 1 Tablespoon chopped fresh thyme
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 skin-on, bone-in turkey drumsticks (10 to 12 oz. each)

Directions:

Preheat oven to 325°. In a small bowl, combine butter, rosemary, thyme, salt, and pepper.

Pat turkey legs dry, then generously coat with butter mixture. Using your hands, rub butter mixture under skin.

Wrap each turkey leg in foil and place on a wire rack set in a baking sheet (you can also use a large baking dish; tightly cover top of dish with foil).

Bake turkey legs until an instant-read thermometer inserted into thickest part registers 165°, about 2 hours.

Unwrap turkey (or uncover dish). Heat broiler. Broil turkey on high, watching closely, until skin is crispy, 8 to 10 minutes.

Let rest at least 10 minutes before serving.



Photo by Andrew Bui

EASY BAKED PUMPKIN RISOTTO

Ingredients:

- 1 Tablespoon unsalted butter
- 2 large shallots, finely chopped
- 2 garlic cloves, finely chopped
- 1 teaspoon fresh thyme leaves, chopped
- 1 1/2 cups arborio rice
- 3/4 cup dry white wine
- 1 medium butternut squash, chopped into 1" cubes (about 4 cups)
- 4 cups low-sodium chicken broth
- 1 cup canned pure pumpkin puree
- 1/3 cup grated Parmesan
- 1 cup crumbled goat cheese (about 4 oz.), divided
- Kosher salt
- Freshly ground black pepper
- 1/4 cup dried cranberries, roughly chopped
- 2 Tablespoons packed fresh parsley leaves, chopped

Directions:

Preheat oven to 400°. In a medium Dutch oven or ovenproof pot with a lid over medium-high heat, melt butter. Add shallots, garlic, and thyme and cook, stirring occasionally, until softened, about 3 minutes.

Add rice and cook, stirring frequently, until opaque, about 2 minutes. Pour in wine and cook, stirring frequently, until wine is almost completely absorbed, about 2 minutes.

Add squash, broth, pumpkin puree, Parmesan, 1/2 cup goat cheese, 1/4 teaspoons salt, and 1/4 teaspoon pepper. Bring to a boil, stirring, until well combined and cheeses are melted.



Photo by Erik Bernstein

PUMPKIN RISOTTO - page 3

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From Recipes Old and New Tried and True



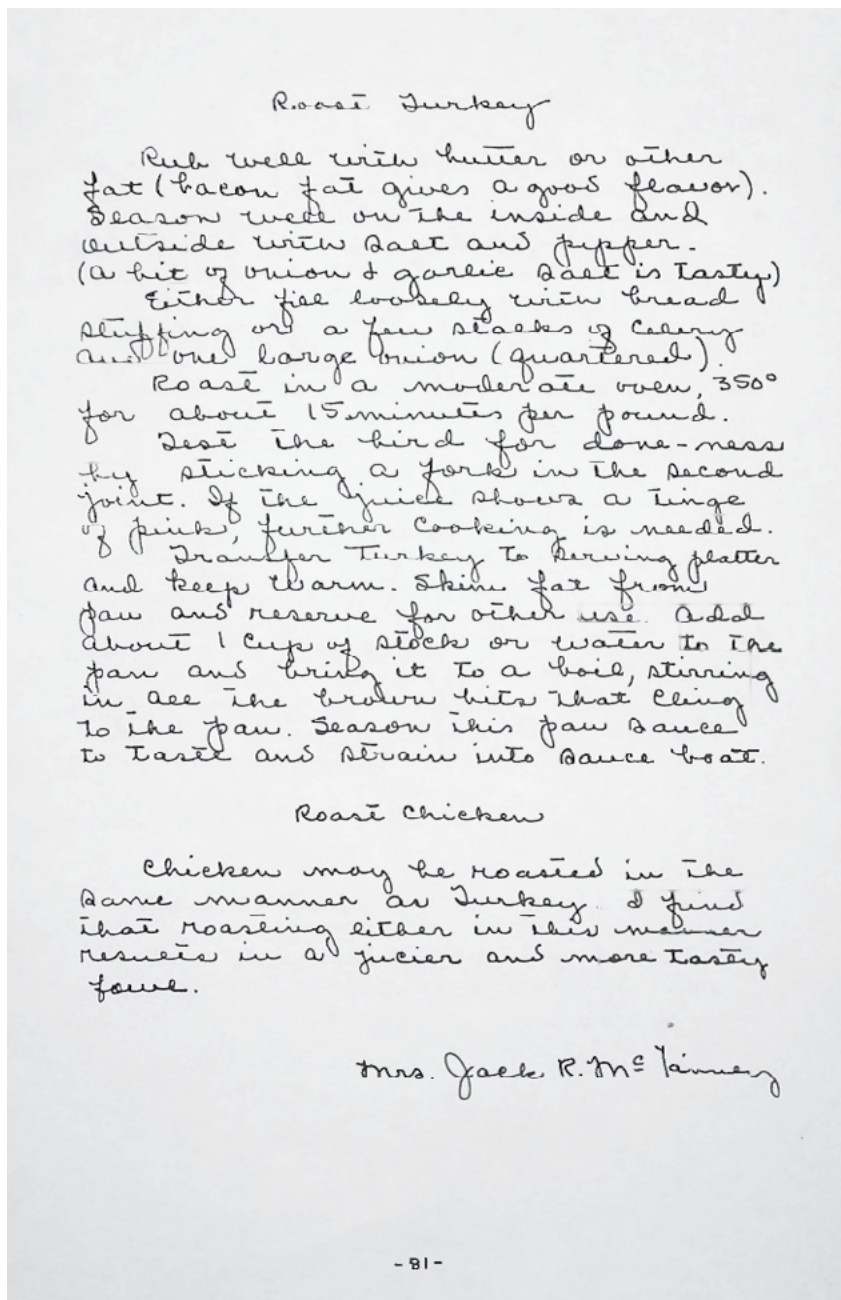
This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

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."

ROAST TURKEY and ROAST CHICKEN (Mrs. Jack R. McKinney)



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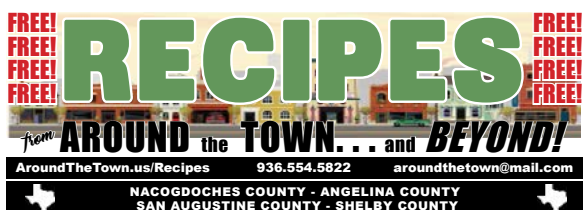
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DISCLAIMER

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

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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

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

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



CORNBREAD DRESSING

INGREDIENTS:

- 1 large skillet cornbread
- 3 or 4 slices white light bread, pulled into pieces
- 1 cup onions, chopped fine
- 1 cup celery, chopped fine
- 4 hard boiled eggs, chopped
- Salt and black pepper
- Broth made from necks, gizzards, wings, backs, etc. You can add chicken bouillon cubes if you don't have enough bones.

DIRECTIONS:

Mix cornbread (broken into pieces), light bread (torn into pieces), onions, celery, boiled eggs (chopped), salt to taste, lots of black pepper. Add broth enough to moisten well, but not soggy.

Bake in 350° oven.

(Broth that cooks out from the turkey baking makes the dressing especially good.)

PUMPKIN RISOTTO

Cover pot and bake risotto until rice is tender and liquid is mostly absorbed, 18 to 22 minutes.

Uncover and stir risotto. If too thick, add 1/2 cup water at a time until desired consistency is reached; season with salt and pepper.

Divide risotto among bowls. Sprinkle with cranberries, parsley, and remaining 1/2 cup goat cheese.

From Silvia Arnold of Lufkin

This is a quick and easy casserole. Took about 30 minutes. I did not place in oven. I pretty much simmered on the stove top and then added my cheese and coverd. Really good.

HAMBURGER CASSEROLE

- 1 lb. ground beef
- 1 can cream of mushroom soup
- 1 can tomato soup
- 1 can whole kernel corn, drained
- 1 can rotel tomatoes
- 2 teaspoons chili powder
- 1 onion, chopped
- 1 1/2 cups macaroni noodles cooked and drained
- Grated cheese to cover casserole

Preheat oven 350 degrees.
Cook macaroni noodles according to directions on package.

Brown ground beef and onion. Add chili powder and salt and pepper to taste.

Mix the cream soups and corn, add to cooked hamburger. Add macaroni, mix well.

Put in a 9 x 13 baking dish. Bake 35 - 40 minutes.

Cover with grated cheese for the last 15 minutes. Enjoy!!



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— John F. Kennedy



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by Areeda Schneider-Stampley



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COCA COLA CAKE

- 2 cups all-purpose flour
- 2 cups sugar
- 1 cup Coca Cola
- 1/2 cup butter
- 1/2 cup solid shortening
- 3 Tablespoons cocoa
- 2 eggs
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 1 Tablespoon vanilla
- 1½ cups miniature marshmallows



Sift flour and sugar together. Set aside
Bring to a boil cola, butter, shortening and cocoa. Remove from heat and add to flour mixture.
Add eggs and beat. Add buttermilk, soda, vanilla and marshmallows. Mix well.
Bake in greased 13 x 9 pan at 350° for 40 minutes.

Coca Cola Frosting:

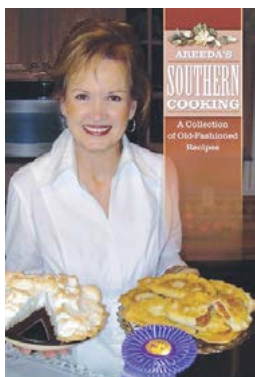
- 1/2 cup butter
- 1/3 cup Coca Cola
- 3 Tablespoons cocoa
- 1 cup pecans, chopped
- 1 pound box confectioner’s sugar

Bring to a boil butter, cola and cocoa. Remove from heat. Add pecans and confectioner’s sugar. Mix well and spread on warm cake. If frosting is too thick, add a little more cola.

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

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From Julia Jones of Nacogdoches


For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



ALYCIA'S STEAK FINGERS


- 2 lbs. round steak or steak cutlets, cut into 1 x 3-inch strips
- 1½ cups flour
- 2 teaspoons McCormick grilled steak seasoning
- 1/2 teaspoon baking powder
- 1 beaten egg
- 1½ cups buttermilk

Cut up steaks into strips. Mix flour, steak seasoning and baking powder in one dish and egg and buttermilk in another. Heat oil in heavy skillet until very hot. Dredge steak pieces in flour mixture, then into milk mixture, then back in flour mixture.




Drop into hot oil one piece at a time, not crowding the skillet as the meat cooks. When steak strip is dark brown on each side, remove from oil and drain. Sprinkle on additional steak seasoning to taste.

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



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.

LEMON BARBECUED CHICKEN

Submitted by Sarah Canfield for band student Mike Canfield

- Meaty pieces of 2 skinned chickens, or breasts only
- 1 cup vegetable oil
- 1/2 cup fresh lemon juice
- 1 Tablespoon salt
- 1 teaspoon paprika
- 2 teaspoons onion powder
- 2 teaspoons basil
- 1/2 teaspoon thyme
- 1/2 teaspoon garlic powder

Place chicken in shallow pan. Mix remaining ingredients and pour over chicken. Cover and refrigerate overnight.

Bring to room temperature 1 hour before grilling. Grill 10-12 minutes per side, basting often.

Makes about 6 servings.

PLEASE SEND US YOUR RECIPES!

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

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Thank you so much!

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.

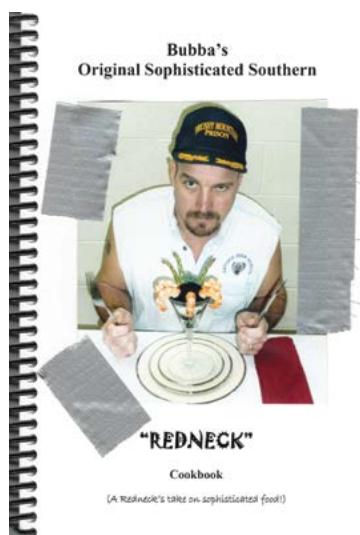


SEAFOOD IMPERIAL

Chicken a la King?!? You ain't seen nuthin' yet! You know we southerners and especially we southern rednecks jus love to dunk and have our bread under somethin'. Why we cain't git through a stack of pancakes without have a case of good ole Log Cabin. We like our thangs rich, wet and smothered. And that's the way yer gonna like this. It's thick, fattenin' and absolutely wonderful. The combination of these ingredients is jus 'bout perfect! Oh, and if you have some guests who are lactose intolerant, jus tell 'em you've got a couple of cans of potted meat and you'll whip 'em up some of that with some gravy you've got left over from breakfast the day before. If they's redneck, they'll like that jus as much as they'd like this... maybe more!

- 1 cup white crabmeat and raw shrimp, peeled and de-veined
- 1 1/2 (10 1/2 oz.) cans condensed cream of shrimp soup
- 3/4 pound fresh mushrooms, sliced
- 1 Tablespoon minced onion
- 1/4 cup minced green pepper
- 1/2 cup chicken stock
- 1/4 teaspoon ground mace
- 1 cup shredded cheddar cheese
- 1 Tablespoon dry white wine or vermouth
- 1 teaspoon lemon juice
- Dash of Tabasco®
- 1/4 teaspoon white pepper
- Salt to taste
- Croissants

Preheat oven to 300°. Check crabmeat for bits of shell and cut shrimp into small pieces, combine with soup. Cook mushrooms, onion and pepper in stock over medium heat until tender. Add to soup mixture. Add remainin' ingredients and heat slowly jus until cheese melts, stirrin' often until shrimp turn pink. Split croissants and toast in oven. Ladle roulade over croissants.



To order books:

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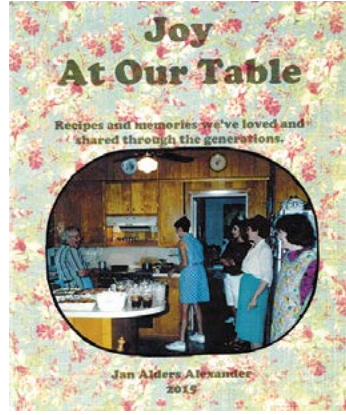
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Submitted by Jan Alders Alexander
of Nacogdoches

HOPPIN' JOHN SOUP

This is the perfect soup for New Year's Day. There's tons of good luck and flavor in this one. Serve over rice, and add croutons made from the recipe below.



- 1/2 (16-oz.) package dried black-eyed peas, rinsed
- 2 pounds smoked turkey wings
- 1/3 cup finely chopped country ham
- 1/4 teaspoon dried crushed red pepper
- 2 garlic cloves, minced
- 1 jalapeño pepper, seeded/minced
- 2 carrots, cut into 1-inch pieces
- 1 celery rib, diced
- 1 large sweet onion, diced
- 2 Tablespoons canola oil
- 1/2 (16-oz.) package collard greens, trimmed/chopped
- 1 Tablespoon hot sauce
- 1 Tablespoon apple cider vinegar
- Hot cooked brown rice

Bring peas, turkey wings and 6 cups water to a boil in a large Dutch oven. Cover, reduce heat to medium and simmer 45 minutes or until peas are tender, skimming any foam from surface. Drain peas, reserving 1 1/4 cups liquid. Remove turkey meat from bones. Chop meat. Sauté ham and next 6 ingredients in hot oil in Dutch oven over medium-high heat 10 minutes or until vegetables are tender. Add peas, reserved 1 1/4 cups liquid, turkey meat, collards, hot sauce, and 6 cups water. Bring to a boil; reduce heat to medium, and simmer, stirring occasionally, 30 minutes. Stir in vinegar. Season with salt and pepper. Discard bay leaf.



Cornbread Croutons

Great on all soups, but especially Hoppin' John.

- 1/2 cup chopped fresh cilantro
- 2 jalapeño peppers, seeded and chopped
- Cornbread mix or make your own

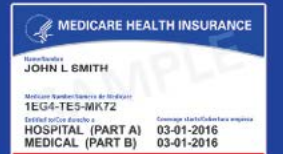
Stir cilantro and jalapeño peppers into your favorite cornbread batter. Bake; cool 10 minutes. Cut into 1-inch cubes. Bake at 375° in a lightly greased jelly-roll pan until edges are golden, stirring halfway through.

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

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

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

The descendents of these people have remained a close

knit community in Shreveport and Bossier City, Louisiana.

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

CHICKEN CACCIATORE (Agnes Gregorio)

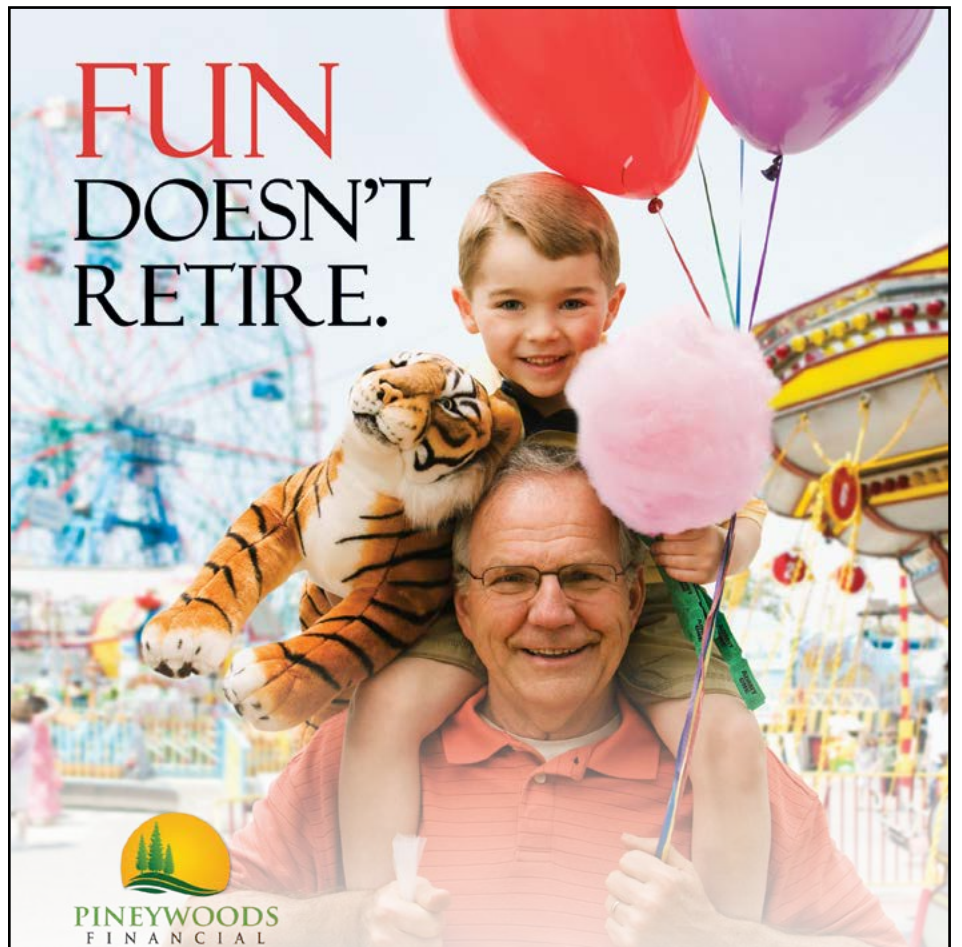
- 1 hen or large fryer
- 1/2 cup onion, chopped
- 1/2 cup bell pepper, chopped
- 1 can pimentos, chopped
- 2 cans cream of mushroom soup
- 1/2 lb. grated Cheddar cheese
- 1 (12 oz.) package egg noodles



Cook chicken and debone.

Cook noodles in broth. You may add 1 can chicken broth for taste or to have more liquid. Fry onion and bell pepper in oil; add pimentos and drain. Add to noodles, then add cut-up chicken and soup; mix well. Stir in cheese until melted. Season to taste. Serves 6 to 8.

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From Angela Bradford

After years of dedicating my life to the bustling world of the restaurant business, I had finally decided to hang up my apron and embrace the quiet life of retirement. However, as I navigated through a challenging period of health issues, I found myself yearning for the clatter of dishes, the chatter of patrons, and the warmth of the kitchen. The cafe wasn't just a part of my career; it was a part of me. As I began to recover, the thought of returning to Appleby Sand Cafe filled me with a renewed sense of purpose and excitement. I missed the aroma of fresh coffee in the morning and the satisfaction of serving a well-loved dish. My journey back to the cafe has been a gradual one, with my health and well-being guiding the pace. It's been heartwarming to see the community rally around us, showing their support on our Facebook page and filling the cafe with friendly faces when we opened our doors for limited hours. Now, as I continue to heal, we're delighted to welcome patrons on Thursdays and Fridays for lunch between 11 a.m. and 2 p.m., and on select Friday evenings. Each day back in the cafe is a reminder of the joy and connection that food can bring. For updates on our hours and special events, I invite everyone to stay connected through the Appleby Sand Cafe's Facebook page. It's a testament to the strength of community and the enduring love for a place that feels like home, not just to me, but to all who walk through its doors.

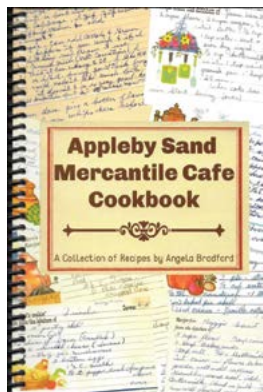


CANDIED YAMS

- 5 medium sized yams
- 1 stick of butter (1/2 cup)
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground clove
- 1/4 teaspoon ground ginger
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 1 Tablespoon pure vanilla extract



Preheat oven to 350°F. Wash yams. Peel, then chop yams about 1/2-inch thick and place in a 9x13 baking dish. Place the butter into a medium sized pot, then melt it over medium heat. Once the butter is melted, sprinkle in the white & brown sugar, ground cinnamon, ground nutmeg, ground ginger and ground clove. Turn the stove off, mix the ingredients, then add in the vanilla extract. Pour the candied mixture over the yams, and try to coat all the yams with the candied mixture. Cover with foil and bake for 45 minutes. Remove the yams from the oven, and let them sit for about 10 minutes before serving.



Printed with permission from Angela Bradford. Purchase your copy of the cookbook by contacting her at 936.559.5151

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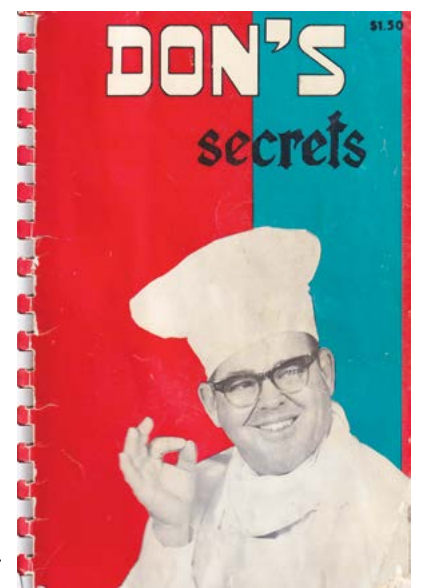
**Submitted by David Stallings -
Around the Town Publisher**

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!



**CHICKEN GIBLET
RICE DRESSING**

- 2 lbs. ground chicken giblets
- 1 lb. ground beef or veal
- 2 cups chopped onions
- 1 cup chopped celery
- 1/2 cup pimientos, diced
- 1/2 cup bell pepper, diced
- 2 cloves garlic, minced
- 6 cups cooked rice
- 1 1/2 cups cooking oil
- 1 cup all-purpose flour
- 1 cup green onion tops, and parsley chopped fine
- Salt, black pepper and Cayenne (red pepper)



Cook rice. Make roux. (Use 1 cup of oil, and 1 cup of flour. Put oil in heavy iron pot over medium heat. When oil is hot, stir 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.

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.) Let roux set, removing excess oil from top. Save oil, and set aside.

Season giblets generously with salt, black pepper, and Cayenne. Combine giblets with onions, celery, bell pepper, garlic, and 1/2 cup of cooking oil in a heavy pot. Add roux. Cook in uncovered pot over low heat, stirring frequently.

While this is cooking, take the oil removed from top of roux and put it in another heavy pot with the ground beef or veal. Season well with salt, black pepper, and Cayenne. Cook in uncovered pot over medium heat, until the meat separates, but do not allow it to get too dry. Add this to the giblet mixture. Let cook over low heat for 2 hours, stirring occasionally. It will form a heavy gravy. Then add the pimientos, green onion tops, parsley, and the cooked rice. Serves 12.

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SFA Lumberjacks

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AUGUST 31	North American Univ.	7:00 PM
SEPTEMBER 7	@Univ. of North Texas	6:30 PM
SEPTEMBER 14	@McNeese State Univ.	7:00 PM
SEPTEMBER 21	Univ. of Northern Colo.	7:00 PM
SEPTEMBER 28	OPEN	---
OCTOBER 5	Northwestern St. Univ.	7:00 PM
OCTOBER 12	@Lamar Univ.	3:00 PM
OCTOBER 19	@Southeastern La. Univ.	4:00 PM
OCTOBER 26	Houston Christian Univ.	6:00 PM
NOVEMBER 2	@Nicholls State Univ.	3:00 PM
NOVEMBER 9	@Texas A&M-Commerce	3:30 PM
NOVEMBER 16	Univ. of the Incarnate Word	2:00 PM
NOVEMBER 23	Abilene Christian Univ.	2:00 PM

Nacogdoches Dragons

DATE	OPPONENT	TIME
AUGUST 30	Palestine	7:30 PM
SEPTEMBER 6	@Lufkin	7:30 PM
SEPTEMBER 13	Livingston	7:30 PM
SEPTEMBER 20	@Bryan-Rudder	7:30 PM
SEPTEMBER 27	@Jacksonville*	7:30 PM
OCTOBER 11	Hallsville*	7:30 PM
OCTOBER 18	@Whitehouse*	7:30 PM
OCTOBER 25	Marshall*	7:30 PM
NOVEMBER 1	@Mt. Pleasant*	7:30 PM
NOVEMBER 8	Texas High*	7:30 PM

*District

Cushing Bearkats

DATE	OPPONENT	TIME
AUGUST 15	Frankston-SCRIMMAGE	6:00 PM
AUGUST 22	@Hemphill-SCRIMMAGE	6:00 PM
AUGUST 30	@Colmesneil	7:00 PM
SEPTEMBER 6	@Deweyville	7:00 PM
SEPTEMBER 13	Union Grove	7:00 PM
SEPTEMBER 20	Evadale**	7:00 PM
SEPTEMBER 27	Alto*	7:00 PM
OCTOBER 4	@Mt. Enterprise*	7:00 PM
OCTOBER 11	Bye	Bye
OCTOBER 18	Grapeland*	7:00 PM
OCTOBER 25	@Tenaha*	7:00 PM
NOVEMBER 1	Lovelady*	7:00 PM
NOVEMBER 8	@Overton*	7:00 PM

*District **Homecoming

Garrison Bulldogs

DATE	OPPONENT	TIME
AUGUST 30	@Waskom	7:00 PM
SEPTEMBER 6	Arp	7:30 PM
SEPTEMBER 13	Anahuac	TBA
SEPTEMBER 20	@Lovelady	7:30 PM
OCTOBER 4	North Webster (LA)	7:00 PM
OCTOBER 11	@Shelbyville*	7:30 PM
OCTOBER 18	@San Augustine*	7:30 PM
OCTOBER 25	Hemphill*	7:30 PM
NOVEMBER 1	@Timpson*	7:30 PM
NOVEMBER 8	@Joaquin*	7:30 PM

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Recipes That Will Have You Saying

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Loaded Pork Sausage Sandwiches

Try these hardy sausage sandwiches with Italian flavor served on a hero bun.

Ingredients:

2 lb Italian sausages, hot or mild
6 hero or hard rolls, each about 6–8 inches long, split
Olive oil for toasting rolls
¼ cup freshly grated Parmesan cheese, optional

Tomato-Pepper Mixture:

2 green bell peppers, stemmed and seeded
1 red bell pepper, stemmed and seeded
1 yellow onion, sliced
2 cloves garlic, minced
½ lb button mushrooms, sliced
1 (15 oz.) can diced tomatoes
2 teaspoons dried Italian herb blend
1 Tablespoon balsamic vinegar
3 Tablespoons olive oil, plus more for brushing peppers
½ teaspoon salt
¼ teaspoon pepper



Instructions:

Cut the peppers into quarters and brush them with some olive oil. Prepare grill for direct-heat grilling at medium (400°F) to medium-high (450°F) heat. When you're at temp (400°F), put cooking oil on a folded paper towel. Grab the oiled paper towel with long-handled tongs and oil the grate thoroughly. Place the peppers on the grill, skin side down for about 15 minutes, until the skins are charred black. Place the peppers in a bowl and cover with plastic wrap until they are cool enough to handle, about 10 minutes. Wipe away the charred skin from the peppers with paper towels, cut into thin strips and set aside. Place the sausages on the grill and cook for about 15 minutes, turning the sausages throughout the cooking process until they reach an internal temperature of 160°F (165°F for poultry sausage) on a digital meat thermometer. Using your grill vents, increase the heat of your grill to medium-high heat, about 450°F. In a large, grill-proof frying pan, add the 3 Tablespoons of olive and sauté the onions, garlic and mushrooms for 4 to 5 minutes. Add the tomatoes, herbs, balsamic vinegar, salt and pepper. Bring to a boil, lower to a simmer and stir in the sliced peppers. Heat through for a few more minutes. Prepare the rolls by brushing the cut sides with oil, and then grill (cut sides down) until the bread is lightly toasted. Cut the rested sausages diagonally into ¾-inch-thick slices and divide among the toasted rolls. Top with the tomato-pepper mixture and garnish with a sprinkling of Parmesan and serve.

Grill Flank Steak with Grill Corn Salsa

Bring flavor to the table with sweet corn, spicy jalapeño and a squeeze of lime in this juicy steak creation.

Ingredients:

2 Tablespoons olive oil, plus more for grill
3 ears corn, shucked
¼ red onion, finely chopped
1 jalapeño, seeds removed, finely chopped
1 pint cherry tomatoes, halved
1 cup fresh cilantro, coarsely chopped
½ cup fresh cilantro, coarsely chopped
kosher salt, freshly ground pepper
1½ lb. flank steak

Instructions:

Shuck ears of corn. Finely chop red onion. Remove seeds and finely chop jalapeños. Halve cherry tomatoes. Coarsely chop fresh cilantro.

Coat steak with all of dry rub, packing on more than once if needed, and drizzle with 2 Tablespoons oil to help rub adhere.

Prepare grill for direct-heat grilling at 350°–450°F.

Oil grate. Grill corn, turning occasionally, until lightly browned all over, 8–10 minutes; let cool. Cut kernels from cobs and place in a medium bowl. Add onion, jalapeño, tomatoes, cilantro, and lime juice to corn and toss to combine; season with salt and pepper. Set salsa aside.

Grill steak, turning occasionally and moving to a cooler spot on grill as needed to control flare-ups, until nicely browned and an instant-read thermometer inserted into the thickest part registers 145°F, about 4 minutes per side for medium-rare. Transfer to a cutting board and let rest 10 minutes.

Return steak to grill just to re-crisp exterior, about 1 minute per side. Transfer back to cutting board and slice against the grain. Serve topped with salsa.



Smoked Texas-Style Beef Brisket

Experience a true Texas tradition when you slow-smoke your beef brisket on your Hardwood Pellet Grill.

Ingredients:

9½ lb beef brisket
Craft lager
Mayonnaise
Rosemary

Dry Rub:

1 Tablespoon coarsely ground kosher salt
1 Tablespoon coarsely ground black peppercorn
2 teaspoons roasted granulated garlic
2 teaspoons smoked paprika

Basting Spray:

1 cup smoked beef stock
2 Tablespoons soy sauce
1 Tablespoon dill pickle juice
1 cup short rib tallow, melted

Instructions:

Rest beef until it reaches room temperature, then brush with mayonnaise as a binder. Next, generously apply the rub.

Prepare pellet grill smoker for 250°F.

Lay the brisket on the grates, fat side up, and cook until a consistent tack develops on the surface of the brisket.

Next, get a large, grill-proof sheet pan with sides and a stainless-steel cooking rack. Pour the lager into the pan and place the rack on top. Lay the brisket on the rack, fat side up, along with fresh rosemary.

Close the lid and leave untouched for 1 hour.

Then fill a spray bottle with the basting spray, and intermittently mist the brisket.

Cook for 7–8 hours until the brisket's internal temperature reaches 165°F on a digital meat thermometer. Next, wrap the brisket in butcher paper to slowly braise in its own fats and juices. Cook until the brisket reaches an internal temperature of 195°F on a digital meat thermometer.

Rest the brisket for 1–2 hours before unwrapping.

Remove the brisket from the butcher paper, and slice across the grain of the meat.

Save the delicious au jus collected in the butcher paper to drizzle over the sliced brisket and enjoy!



Recipes containing alcohol are intended for those 21 years of age and older only. Please drink responsibly.

For safe meat preparation, reference the USDA website.

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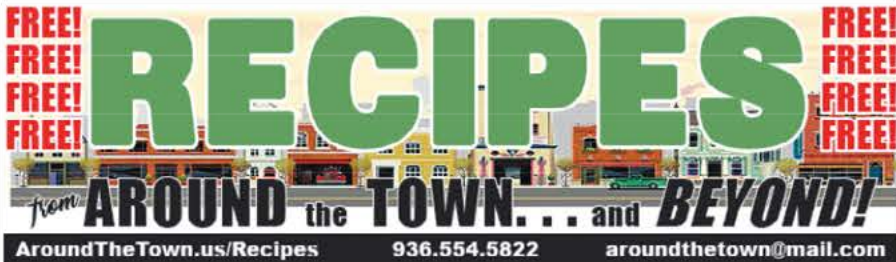
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