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NACOGDOCHES COUNTY - ANGELINA COUNTY
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July 2021

Restaurant of the Month...

Stringer's Lufkin Bar-B-Q, a Long-Standing Family Tradition

by Terri Lacher
talacher@sbcglobal.net

Located in the heart of Lufkin, Stringer's Lufkin Bar-B-Q is one of the oldest barbecue restaurants in East Texas, which officially opened in 1950. When Queen Esther Stringer started working in 1952, the building was a small 12'x20' BBQ stand that operated originally alongside a gas station. After working six weeks, she purchased the place, and eventually expanded the building over the years. According to her youngest grandchild Bethany Richardson of Palestine, "She had overspent on Christmas gifts for her kids — a whole \$25 that most of us today would have put off on credit cards, but she got a job to pay it off... and turned a mistake into a legacy that has blessed generations."



The original sauce was bottled by Queen Esther's husband, Pershing "Buck" Stringer and sold in local grocery stores. Current owner and grandson, Paul, says they are available on eBay, listed as Stringer's Barbecue Sauce, in hot and mild. Today, they offer one sauce, which he says

Stringer's - page 2

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

by Areeda Schneider-Stampley

July is National Ice Cream Month! Below is my family's favorite Home-made Vanilla Ice Cream Recipe. You might take this cake and a big ole freezer of ice cream to your Family Reunion on the 4th!

Most importantly, July 4, 1776 was our nation's National Day of Independence from Great Britain.



**Let Freedom
Ring!**



SOUR CREAM POUND CAKE WITH FRESH LEMON ZEST GLAZE



1 box Betty Crocker butter recipe cake mix
¾ c. vegetable oil
8 oz. sour cream
½ c. sugar
4 large eggs
½ t. vanilla extract
½ t. almond extract

Preheat oven to 350°. Place all ingredients in large bowl of electric mixer. Blend on

Areeda Stampley - 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."

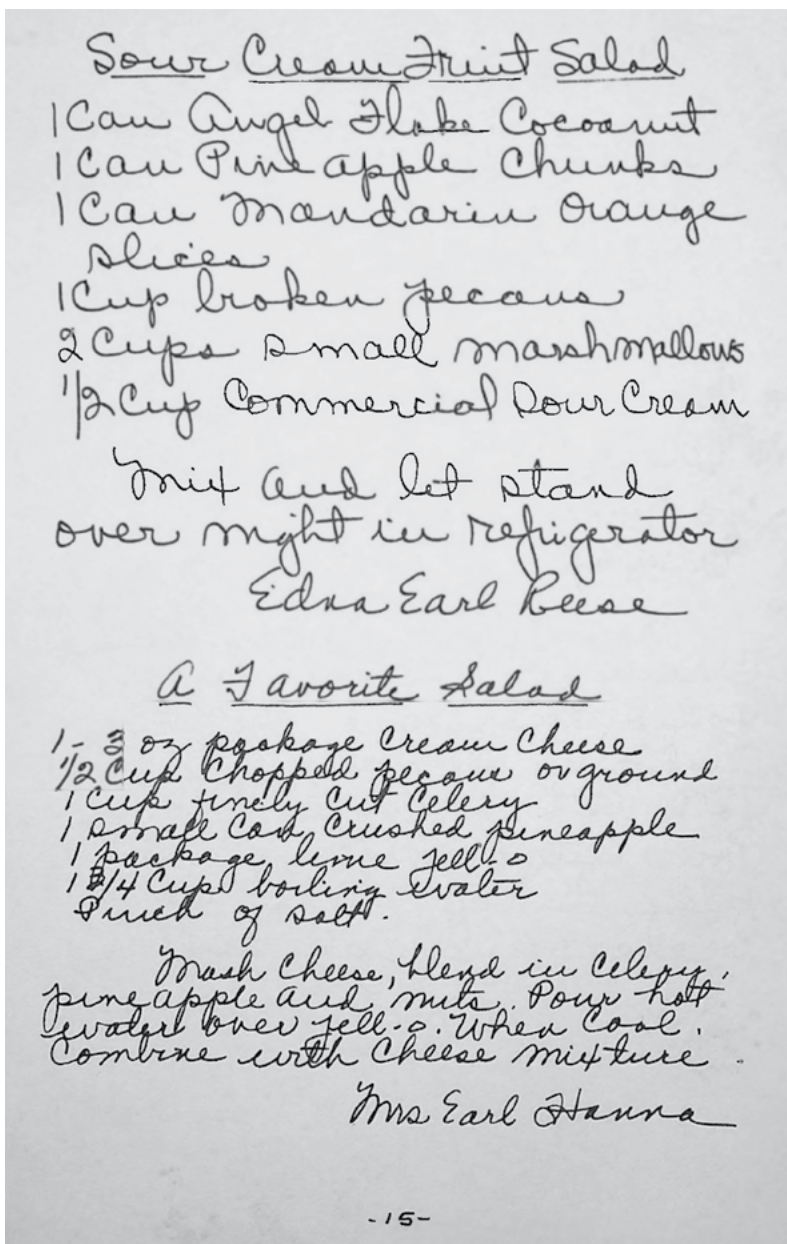
SOUR CREAM FRUIT SALAD

(Edna Ear; Reese)

AND

A FAVORITE SALAD

(Mrs. Earl Hanna)



Stringer's

is not considered hot and each month customers enjoy 500 gallons of this savory wonder.

In 1983, Paul's parents, Paul and Brenda Stringer bought the restaurant from Queen Esther. They continued the tradition of the original barbecue sauce and recipes until 2014, when son, Paul and his wife, Robin purchased the place. He makes it his daily priority to prepare all the food fresh and using the same great recipes.

Now, sixty-nine years later, you can stop in and enjoy those same traditional tastes you grew to love, like their best-selling ribs, tasty chipped beef sandwiches, and delicious fried yeast rolls, which bring patrons back for more. The rest of the menu includes a variety of plates and sandwiches made with chicken, pork, link, turkey, ham, and of course sliced beef. They also offer big baked potatoes with full fixings and meat of your choice. Guests round out their plates with two favorite sides: creamy potato salad, baked pinto beans, crisp coleslaw, or fresh spring salad.

Paul, Robin, and manager Charlton Hough love having the opportunity to serve people. Charlton has been with the business for over thirty years and knows how to make customers and employees smile. Not only does Stringer's Lufkin Bar-B-Q offer a large dine-in facility, but it also has two banquet rooms available for rent or to use for catered events. One seats up to 60 guests and the other can accommodate up to 125 people. They also offer off-site catering and deliveries. Whether you need a catered party, delivery, or a pick up, both Paul and Charlton can help plan your next meal for any size crowd.

Stringer's Lufkin Bar-B-Q is located at 203 S. Chestnut Drive in the heart of Lufkin. Their hours are from 10:00 am to 9:00 pm, Monday through Saturday, and are closed on Sundays. Feel free to call (936) 634-4744 or fax (936) 634-6084 and talk with them about your next dining experience. You can also visit their website at www.lufkinbbq.com or take a look at their Facebook page.



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Recipes is published and distributed on the first day of each month. **FREE** copies are available in more than 200 locations in Nacogdoches & Angelina Counties. The paper may also be viewed online **FREE** 24/7 at www.AroundTheTown.us/Recipes.

Publisher - David Stallings - 936.554.5822 - aroundthetown@mail.com
 Advertising Manager - Sharon Roberts - 936.552.6758
 Advertising Sales - David Stallings - 936.554.5822
 Graphic Design & Distribution - James Aston - 936.553.1927

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Areeda Stampley

medium speed, using paddle attachment, until light and fluffy, about 4 minutes. Pour into spray-greased Bundt pan. Bake 43-44 min. Let cool, then turn out on cooling rack, drizzle with Glaze.

Glaze

- 1½ c. Confectioners’ sugar, sifted
- 1½ t. water
- 2 T. fresh-squeezed lemon juice
- 2 T. lemon zest

Combine ingredients in a bowl, whisk until well blended. Drizzle over slightly-cooled cake. (Note: this recipe was given to me by Patsy Bruce, co-writer of “Mamas, Don’t Let Your Babies Grow up To Be Cowboys” with husband Ed Bruce.) (T-Tablespoon, t-teaspoon, c-cup, oz-ounce)

HOMEMADE VANILLA ICE CREAM
A family recipe from the 1960s!

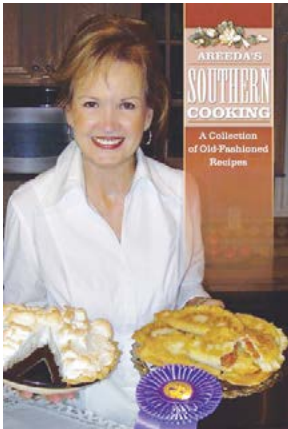
- 4 eggs
- 2½ c. sugar
- 4 c. half and half
- 6 c. whole milk
- 2 T. vanilla extract
- ¼ t. salt

Beat eggs; add sugar, then remaining ingredients. Cook over low heat just long enough for eggs to cook. Do not boil. Freeze in your old-fashioned hand crank freezer, or however you choose.

...more delicious recipes in “Areeda’s Southern Cooking, A collection of old-fashioned recipes” cookbook ~ \$24.45 ~ Mail check to Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 or Order with credit card on PayPal account www.areedasoutherncooking.com

Contact: areedaschneider@bellsouth.net - Check out great music on www.joestampley.com

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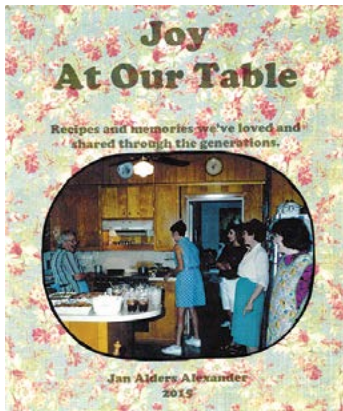
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Submitted by Jan Alders Alexander

Love, love, love this soup in the winter. I have used heart shaped pasta for a really “hearty” soup. Great for taking to sick friends!



HEARTY CHICKEN NOODLE SOUP

- | | |
|--|---------------------|
| 1 cup chopped onions | 1 clove garlic |
| 1 cup chopped celery | 1-1/2 tsp. thyme |
| 1 cup chopped carrots | 1/2 tsp. salt |
| 2 chicken breasts skinned (not boneless) | 1 tsp. pepper |
| 5 cups good quality chicken stock | 1 Tbsp. lemon juice |
| 5 cups water | 3 cups noodle |
| | chopped parsley |

Put all ingredients except noodles and parsley into large soup pot. Bring to boil and then cover on simmer for 45 minutes, stirring occasionally. Remove chicken, cool and remove bones, then roughly chop chicken. Bring soup to boil and add noodles and simmer for 10-12 minutes until noodles are perfect. Add chicken and parsley.

From Hack Martin of Champaign, Illinois

I developed this recipe over a period of several years, mostly a compilation of other recipes I found online and my experience with Southwestern food when I lived in San Antonio, TX.

I presently live in Champaign, IL with my wife of 51 years.

Thanks for considering my recipe.



HACK MARTIN'S SOUTHWESTERN STEW (makes a 3-day portion :D)

- Brown about 2 pounds of LEAN ground beef.
Open 6 cans of Pinto Beans.
Open 4 cans of whole kernel corn.
Open 1 large or two small cans of diced tomatoes.
Open 1 or 2 cans of Ro-Tel chili tomatoes.

Do not rinse these, empty juice and all into a LARGE pot and heat while meat is browning.

When meat is nearly browned, add and stir one envelope of Ranch Dressing Mix and one envelope of Taco seasoning. Drain meat, if necessary, and add to veggie pot.

Simmer for an hour or so, and enjoy.

(This will feed a family of four for at least two days.)

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From Lesa Kelley of Nacogdoches



LESA'S CHOCOLATE
SHEET CAKE

- | | |
|-----------------------------|------------------------|
| 2 cups flour | 1 cup water |
| 1 teaspoon cinnamon | 2 eggs |
| 2 cups sugar | 1 teaspoon baking soda |
| 2 sticks butter | 1/2 cup buttermilk |
| 2 rounded Tablespoons cocoa | t teaspoon vanilla |

Mix flour and cinnamon together and add sugar.
In a saucepan add the butter, cocoa and water. Bring to a boil and pour over the flour mixture. Mix well.
In another bowl mix the eggs and the soda, buttermilk and vanilla. Mix all together.
Spread in a well greased 11x16x1/2 inch pan (cookie sheet). Bake 20 minutes at 400°F.

- Icing
- | | |
|---------------------|----------------------|
| 1 stick butter | 1 teaspoon vanilla |
| 2 Tablespoons Cocoa | 1 box powdered sugar |
| 6 Tablespoons milk | 1 cup chopped nuts |

Melt the butter with the cocoa. Add the rest of the ingredients and mix well. Frost while the cake is still hot.

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From Christi Curry of Nacogdoches

My mother-in-law always made these around Christmas, but they are good any time and so easy!

TINY PECAN DATE TEA CAKES

- 3 Tbsp. flour
- 1/2 cup sugar
- 3 eggs, slightly beaten
- 8 oz. chopped dates
- 1 cup pecans

Mix all ingredients and fill greased mini muffin tins. Bake 20 minutes at 300°. Makes 24.



This was my mother-in-law's recipe, and it has become an all-time family favorite.

BLUEBERRY PIE

Mix well first four ingredients.

- 8 oz. cream cheese
 - 2 tsp. vanilla
 - 2 Tbsp. lemon juice
 - 1-3/4 cup powdered sugar
- Fold in 1/2 pint stiffly whipped cream (I use Cool Whip.)
2 bananas

Topping:

- 1 can blueberry pie filling
- 2 tsp. lemon juice

Line 2 baked 8" pie shells with thinly sliced bananas. Divide filling and spread in pie shells. Chill 1 hour.

Add lemon juice to blueberry pie filling. Mix and pour over both pies. Chill.

This recipe came from one of the Tea Shop mystery books.

PECAN PIE MUFFINS

- 1 cup brown sugar
- 1/2 cup flour
- 1 cup chopped pecans
- 1/4 tsp. cinnamon
- 2 eggs, beaten
- 1/2 cup melted butter

Preheat oven to 350°.

Use foil-lined muffin cups and spray with cooking spray.

Mix dry ingredients. Stir butter into eggs and add to dry ingredients.

Stir until moistened. Fill muffin cups 2/3 full. Bake 20-25 minutes. Remove from pan and cool on rack.

Makes 10-12 muffins.

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From Sarah Traylor of Nacogdoches

My husband and I chose to Home school our daughter when she started school. We were so very fortunate to be part of a great group of families for support. Monthly we met for encouragement and ideas, of course a big part of meetings might have revolved around snacks we all brought. This is one that was a favorite.

TOFFEE BARS

Spray 10x15 cookie sheet with nonstick spray (including sides).
In a cooking pan break Graham crackers in 1/4ths and line tray. Melt 2 sticks of butter with 1 cup brown sugar and bring to a boil (5 minutes). Add 1 cup chopped pecans. Pour over Graham crackers and bake at 350° for 10 minutes.
Remove try from oven. Top with 3 Hershey bars broken apart. Let cool and break apart to eat.

**From Kathy Adams of Nacogdoches
(formerly of Lancaster County, Pennsylvania)**

I have used this buttermilk recipe so often; it saves buying a full quart when you only need a little!

**HOW TO MAKE BUTTERMILK
(When you only need a little)**

1 Tbsp. fresh lemon juice or distilled vinegar
1 scant cup milk
Pour the lemon or vinegar into a measuring cup. Then pour the milk in until it reaches the one cup line.
Stir the mixture and set aside for 5-10 minutes before using in your recipe.
YOU CAN USE ANY KIND OF MILK YPU PREFER; SKIM, EVEN ALMOND WORKS GREAT.

This guacamole is the best I have ever eaten; it came from my daughter-in-law Ramona!

GUACAMOLE

3 very ripe avocados
1 lime, juiced
1 teaspoon salt
1/2 cup diced onion
2 Tablespoons fresh cilantro
1 teaspoon minced garlic
3 Roma tomatoes, diced
4 1-pinch ground cayenne pepper
Mash the avocados. Mix in rest of the ingredients. Put in blender and mix until smooth. Refrigerate for at least an hour before serving.

Creamed corn!!! A true family favorite!

SLOW COOKER CREAMED CORN

1/2 cup cubed butter
1 medium finely chopped onion
1/4 cup chopped sweet red pepper
6 cups or 30 ounces of frozen corn
1 package (8 oz.) cubed cream cheese
1 can (4 oz.) chopped green chilies
1 teaspoon salt
1/2 teaspoon garlic powder
In a large skillet heat butter. Add onion and red pepper. Cook while stirring for 3-4 minutes.
Transfer to greased 3 qt. slow cooker. Stir in remaining ingredients. Cook covered for 3-4 hours. Stir just before serving.

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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.

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

Submitted by Deborah Aston of Nacogdoches

KETO STUFFED PEPPERS

Ingredients:

- 1 teaspoon dried oregano
- 1 teaspoon paprika
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons avocado oil
- 1 lb ground beef
- 1 medium onion chopped
- 3 cloves garlic minced
- 1 tablespoon tomato paste
- 1 14.5 oz can diced tomatoes
- 1.5 cups cauliflower rice
- 6 bell peppers tops and cores removed
- 1 cup shredded Monterey jack cheese
- Freshly chopped parsley for garnish



Instructions:

1. Preheat oven to 400° F.
2. Heat the oil in a large 10.5" skillet over medium high heat. Add the beef and spices to the skillet and brown for 5-7 minutes before adding in the onion and garlic. Cook another 4-5 minutes until the onion starts to soften.
3. Add in the tomato paste, diced tomatoes, and cauliflower rice. Cook 5 minutes, then divide the mixture between the peppers and top with cheese.
4. Wipe out the skillet then place the filled peppers in the skillet, cover and bake for 30 minutes, uncover and bake another 10 until the cheese is bubbly.
5. Top with parsley and serve.

Jaci's Shrimp Alfredo

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- 1 stick of salted butter
- 2 tbsp of fresh garlic
- Salt- to taste
- Black pepper- to taste
- Fresh parsley- to taste
- 1 cup of shredded parmesan cheese
- 1 cup of shredded mozzarella
- 32 oz heavy whipping cream
- Large bag of raw peeled and deveined large shrimp
- 1 lb linguine pasta
- 1 tbsp olive oil



Alfredo- Melt butter in pan with garlic, then slowly add heavy cream, about 2 cups. Wisk until it is hot, add both cups of cheese a little at a time. Once it is all melted started stirring in the rest of the cream to thin the cheese. Thus needs to be done slowly. Once it is at the correct consistency add salt, pepper and parsley to taste.

Noodles- Boil noodles as directed, drain and add olive oil to noodles and toss them.



Shrimp- Sauté shrimp in butter and garlic, shrimp cooks fast, be sure not to over cook it.

Enjoy!

Jaci Watson
Lead Dispatcher



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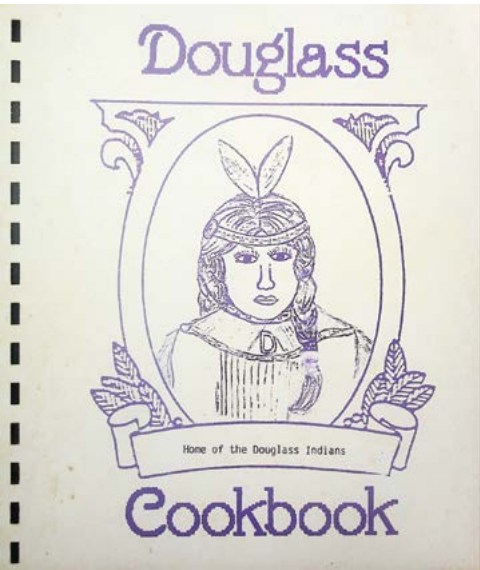


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From 1993 Douglass Indian Cookbook



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.

CORN CASSEROLE

- 1/3 cup celery

1/3 cup bell pepper

1/3 cup green onion

3/4 cup cooked rice

1 can cream style corn
- 1 can whole kernel corn, drained

1 sm. jar pimento

8-oz. Velveeta cheese

Saute celery, bell pepper & green onions in butter. Add all other ingredients to skillet & heat until cheese melts. Pour into baking dish & top with shredded cheddar cheese. Bake at 350-degrees for 30-40 minutes.

-- Monica Mooman

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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 ome memories or maybe you’ll see one of your own recipes some day.

SHRIMP CREOLE
Submitted by Phyllis Schubert,
NISD Food Service Director

- 1 cup chopped onions

1 cup chopped celery

2 cloves garlic, minced

6 Tablespoons butter or margarine

2 16-oz. cans (4 cups) tomatoes

2 8-oz. cans (2 cups) tomato sauce

1/2 teaspoon salt

2 teaspoons sugar
- 1-2 teaspoons chili powder

2 Tbsp Worcestershire sauce

Dash bottled hot sauce

4 teaspoons cornstarch

1Tbsp cold water

1-1/2 lbs frozen, shelled shrimp, thawed

1 cup chopped green peppers

Cooked rice

In skillet, cook the onions, celery and garlic in butter until tender, but not brown. Add tomatoes, tomato sauce, salt, sugar, chili powder, Worcestershire and hot sauce. Simmer uncovered 45 minutes. Mix together cornstarch and water. Stir into sauce. Cook and stir until mixture thickens and bubbles. Add shrimp and green peppers. Cover and simmer 5 minutes. Serve over rice. Yields 12 servings.

Submitted by Marilyn Mills of Martinsville, Texas
This is a favorite from a friend of mine . . .

MISSISSIPPI SIN DIP
(from Denise)

Okay, so our cookbook and recipes we post are NOT low fat, but these recipes sure taste good. This particular dip is very sinful! I guess you have to decide for yourself whether you want to participate or not.

- 24 oz. cream cheese softened
- 1/2 cup mayonnaise
- 8 oz. chopped green chilies
- 2 cups cheddar cheese
- 16 oz. sour cream
- 12 oz. deli honey ham, very finely chopped

1. Preheat oven to 250°,
2. Mix all ingredients together,
3. Bake for 30 minutes till hot and bubbly,
4. Serve with corn chips or any type of cracker you like. Serves 20+

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Popsicle’s Kid
Inventor

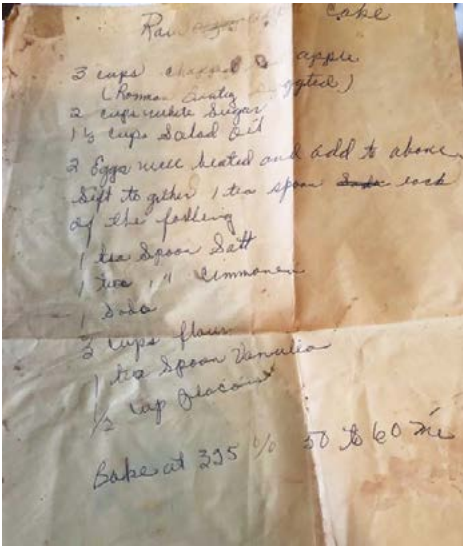
You can thank an absent-minded 11-year-old for your favorite summer treat. On a cold night in 1905, Frank Epperson left a mixture of powdered soda, water, and a stick in a cup on his porch. The next day, Epperson found a frozen pop he called the “Epsicle.” His friends loved the frozen treats, and so did his own kids in later years (they always wanted “Pop’s ‘sicle”). In 1923, Epperson applied for a patent, then sold the rights to the brand name Popsicle to the Joe Lowe Company in New York.



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Thank you so much!

Submitted by Joan Hillin of Nacogdoches
(from Fairy Partin)

This is Mother's hand written Raw Apple Cake recipe! It was delicious!
Mother was born in 1922 and passed away in 2005. Her father, DW Scogin, wrote the Cedar Bluff news for the Redland Herald.



RAW APPLE CAKE

- 3 cups chopped raw apples (Roman Beauty suggested)
 - 2 cups white sugar
 - 1-1/2 cup salad oil
 - 2 eggs well beaten, add to above
 - Sift together 1 teaspoon each of the following:
 - 1 tsp salt
 - Cinnamon
 - Soda
 - 3 cups of flour
 - 1 tsp vanilla
 - 1/2 cup pecans
- Bake at 325° for 50-60 minutes. Mother used a Bundt pan.

From Angela Bradford

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



BLACKENED CATFISH FILLETS

- | | |
|------------------------------------|-----------------------|
| 2 Tbsp canola oil | 1 Tbsp cayenne pepper |
| 1 Tbsp butter | 1 Tbsp garlic powder |
| 4 catfish fillets | 1 Tbsp onion powder |
| 1-1/2 Tbsp salt | 1 Tbsp thyme |
| 1 Tbsp freshly ground black pepper | Cajun Remoulade Sauce |

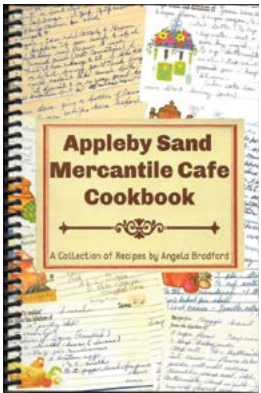
Preheat a cast iron skillet to medium high with canola oil and butter. Mix dry ingredients together. Cover both sides of catfish with the seasoning mix and place in skillet. Cook on one side for 4 minutes and turn when cooked halfway through. Cook for another 4 minutes on the other side. Remove from pan and serve with Cajun Remoulade Sauce.

CAJUN REMOULADE SAUCE

- | | |
|----------------------------|------------------------|
| 2 Tbsp chopped dill pickle | 1/8 tsp black pepper |
| 2 tsp capers | 1/8 tsp cayenne pepper |
| 1 tsp chopped parsley | 1/2 cup mayonnaise |
| 1/4 tsp salt | Dash hot sauce |

Mix all ingredients together well. Cover and refrigerate until ready to serve.

Printed with permission from Angela Bradford
Purchase your copy of the cookbook at
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From Sherri Goodwin of Longview, Texas

PINEAPPLE/GREEN PEPPER CHEESEBALL

- Ingredients:
- cream cheese
 - green pepper
 - crushed pineapple
 - shallot (or sweet onion)
 - Worcestershire sauce
 - chopped pecans

Combine all ingredients (except pecans) in a bowl. Roll cheese mixture into two balls (or one large ball.) Then roll cheeseball in chopped pecans, coating the outside.
Wrap up cheeseballs with plastic wrap or put into airtight container.
Allow cheeseballs to set up in the fridge (at least 2-4 hours.) This lets the flavors meld together a bit.
Serve with crackers and enjoy!



From Craig Stripling of Nacogdoches

FLAVORFUL PARCHED PECANS

Ingredients:

1 1/2-2 lbs. good quality shelled pecan halves
1/2 cup Worcestershire sauce
stick of butter
1/2 Tbsp. Crystal Louisiana hot sauce
1/2 cup Steen's or other food brand cane syrup
paprika, Tony's Cajun Seasoning, black pepper (fine grind), fine grind sea salt, Morton's Nature's Seasonings Spice

Process:

In a saucepan place butter, syrup, hot sauce and generous shakes of paprika, pepper, Tony's, Nature's Seasonings. Melt butter on low temperature and stir other ingredients well. Put pecan halves in large bowl. Pour saucepan ingredients over pecans and mix well.

On a large cookie sheet with parchment paper spread half the seasoned pecans. Parch in a 335° oven for 35 minutes. Remove the pecans using the parchment paper and let cool. Heavily salt pecans with fine grind sea salt.

Repeat the process for the remaining pecans.

Store in a container in fridge.

Submitted by Terresa Cole of Longview, Texas

STRAWBERRY SPINACH SALAD WITH CANDIED PECANS, FETA AND BALSAMIC VINAIGRETTE

Servings: 6 servings

Prep 15 minutes

Ready in: 15 minutes

Ingredients:

Vinaigrette

1/2 cup balsamic vinegar
1/2 cup olive oil
1 Tbsp dijon mustard
1 Tbsp honey
Salt and freshly ground black pepper

Candied pecans

3/4 cup broken or roughly chopped pecans
1 1/2 Tbsp brown sugar
1/2 Tbsp butter

Salad

10 oz baby spinach
1 lb fresh strawberries, hulled and sliced
5 oz feta cheese, crumbled
1/3 small red onion, thinly sliced

Instructions:

For the vinaigrette:

Add vinegar to a small saucepan, bring to a boil over medium heat and allow to boil until reduced by half, about 3 minutes. Pour into a jar or bowl, add olive oil, dijon mustard, honey and whisk to blend while seasoning with salt and pepper to taste. Thin with a little water if desired. Set aside.

For the pecans:

Add pecans, brown sugar and butter to a small non-stick skillet and cook over medium-heat, stirring constantly until sugar starts to melt and caramelize, about 2 - 3 minutes. Transfer to a plate in a single layer to cool.

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From Nedra Pebsworth of Nacogdoches

MEXICAN CORNBREAD

- 1 cup cornmeal
- 1 can cream style corn
- 2 eggs
- 1/2 tsp soda
- 1 cup milk
- 1/4 cup bacon drippings (or oil)
- 1/2 cup Chopped onion
- 4 chopped jalapeño peppers (or 3 small cans chopped peppers)
- 1/2 lb shredded cheese (your choice, I use sharp cheddar)
- 3/4 tsp salt



Mix with mixer. Cook @ 350° for 1 hour until middle is not too soft and sides are brown.
Goes great with pinto beans. Also, add hamburger meat with taco seasoning to beans.
My family loves it!

Submitted by Sherri Goodwin of Longview, Texas

JALAPENO CORN CASSEROLE

- 1 Can of Whole Kernel Corn
- 1 can of Cream Style Corn
- 3 Whole eggs
- 1/2 cup of Chopped Onion
- 1/2 a cup of chopped Celery
- 2 seeded and chopped Jalapeño Peppers
- 1/2 a cup of chopped Green Pepper

Add 1 box of dry Jiffy corn muffin mix and stir until all ingredients are mixed well.
Pour into a flat oiled casserole pan and bake at 350 degrees for about 50 minutes.
Let cool and serve as a side.

Submitted by Sherri Goodwin of Longview, Texas

TEXAS CAVIAR

- 1 can of Black Beans
- 1 can of Black Eyed Peas
- 1 can of Shoepeg corn drained and rinse

Add in:
1 can of sliced black olives
1 jar of Pimentos, drained
Chop 3 to 4 stalks of Celery
Chop 1 red Onion about 1/2 a cup and mix in with above ingredients

Dressing:
1/2 cup of Apple Cider Vinegar
1/2 cup of Oil
1/2 a cup of Sugar



Heat dressing until sugar is melted and pour over mixture. Refrigerate for 4 hours and serve.

PLEASE SEND US YOUR RECIPES!
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Kentucky Hot Brown

This open-faced sandwich is piled high with roasted turkey, tomatoes, smothered in a mornay sauce, and topped with bacon—just the indulgence you need to celebrate the Kentucky Derby.

by Vivian Jao (Updated April 27, 2021)

If you like a good old fashioned hot turkey sandwich, you'll love a Kentucky Hot Brown!

This decadent and over-the-top open-faced sandwich starts with thick sliced bread toasted and piled high with thinly sliced roasted turkey, tomato, and a creamy mornay sauce. It's then broiled until the sauce is browned in spots and topped off with crispy bacon slices and a sprinkle of parsley.

A Kentucky Hot Brown is indulgence personified. It's a party of textures - the bacon provides crispness, the cheese sauce adds creaminess, you get tang from the lightly broiled tomato, and the toast is there to sop up all that extra sauce. If you need a side to pair with it, a simple salad will help balance out all the richness.



Image: Vivian Jao

Kentucky Hot Brown History

During the Roaring Twenties the Brown Hotel in Louisville, Kentucky was regularly packed with revelers dancing the night away. In an effort to satisfy the famished guests, the hotel's chef, Fred Schmidt, created the Hot Brown to feed the hungry guests when the night came to a close.

Today, tourists and locals alike can find the Kentucky Hot Brown on restaurant menus throughout Louisville.

Best Bread for a Kentucky Hot Brown

A traditional hot brown sandwich calls for Texas toast, a thick-cut square loaf of white bread. You can sometimes find it packaged in the bread aisle, but frequently its sold buttered and frozen in the freezer aisle. You don't want the buttered frozen loaf.

If you can't find unbuttered Texas toast, then buy a Pullman's loaf and slice it yourself, or just buy the thickest white bread you can find. You want it at least 3/4 inch thick.

Trim the crust if you want to be authentic or leave it on if that's your preference. Remember, this is a gussied up turkey sandwich so anything you would use for a turkey sandwich should be fine here.

Swaps and Substitutions

The Hot Brown has evolved into many forms throughout Kentucky, using all different types of breads, cheeses, and toppings. It's one of those dishes you can easily personalize to your palate, or to whatever is in your fridge and pantry.

The Pecorino Romano cheese can be substituted with:

- Parmesan cheese
- Gruyere
- Cheddar

Common Hot Brown variations:

- Add slices of ham
- Cut tomatoes into wedges and roast them on the side
- Top with sautéed mushrooms

How to Make a Hot Brown for A Crowd

This open-faced sandwich is a relatively quick and easy meal to scale up for large crowds—you can double or triple the recipe if you need. Just make sure when you're building the sandwiches, you make an assembly line to make the process go as smoothly as possible.

- Arrange the toasted bread, spaced out in a single layer, on a foil-lined baking sheet
- Top the bread with sliced turkey
- Top all the sliced turkey with tomatoes
- Make and spoon on the sauce over the top
- Broil and serve

Also be sure to have the bacon cooked, and the sandwiches layered before starting the cheese sauce which will make the final assembly a quick and easy process.

PREP TIME-10 mins COOK TIME- 20 mins TOTAL TIME- 30 mins
MAKES 2 SERVINGS YIELD 2 OPEN-FACE SANDWICHES

Ingredients:

For the sandwich:

- 4 slices bacon
- 4 thick slices Texas toast or white sandwich bread
- 10 ounces deli-sliced roast turkey
- 1 tomato
- 1/8 teaspoon kosher salt (optional)
- 1/8 teaspoon freshly ground black pepper (optional)
- 1/2 teaspoon chopped fresh parsley, for garnish

For the cheese sauce:

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 cup whole milk, room temperature
- 1/2 cup heavy cream, room temperature
- 1/4 cup (1 ounce) grated Pecorino Romano
- 1/2 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon ground nutmeg

Method:

1. *Preheat the oven, prepare two baking sheets:*
Preheat the oven to 400°F. Line two rimmed baking sheets with heavy duty aluminum foil—one for the bacon and other to assemble the sandwiches, it should be large enough to set two slices of bread side by side.
2. *Cook the bacon:*
Lay the bacon slices on one of the baking sheets.

Cook the bacon, until crispy and to your liking, rotating the pan halfway through cooking if necessary, and checking for doneness at about 12 minutes.

Transfer bacon to a paper-towel lined plate to drain excess grease.
3. *Toast the bread and assemble the sandwiches:*
Toast 4 slices of bread in a toaster, toaster oven, or regular oven.

On the remaining baking sheet place two slices of toast side by side in a single layer. Cut the other two slices of toast on a diagonal to form triangles and set those pieces aside.

Cut four slices of tomato. Divide the turkey evenly between the slices of toast on the baking sheet. Top each stack of turkey with two slices of tomato. Season with salt and pepper.
4. *Make the cheese sauce:*
Set a small heavy-bottomed saucepan over medium heat. Add the butter. Once it melts, slowly whisk in the flour and continue to whisk until the mixture turns a shade darker and begins to smell slightly nutty, about 1 minute. This will allow the raw flour taste to cook out.

Slowly pour in the milk and cream, whisking constantly, until the mixture is smooth and thick, about 3 minutes. When you first start pouring in the liquid, it will look ugly and grainy. Don't worry! It will calm down, come back together and smooth itself out once all of the liquid is whisked in.
5. *Remove from heat and add the cheese:*
Remove the sauce from the heat and whisk in the cheese, salt, pepper, and nutmeg. Whisk to combine until the cheese melts. Taste and adjust seasonings as necessary, keeping in mind the saltiness of your turkey.

Spoon half of the sauce over each sandwich.
6. *Broil the sandwiches:*
Set the oven rack about 5 inches from the broiler element. Preheat the broiler. Broil the sandwiches until the sauce is browned in spots and bubbling, 3 to 5 minutes.
7. *Serve the sandwiches:*
With a spatula, transfer each sandwich and two triangles of toast to a plate. Spoon the remaining sauce from the baking dish onto the plates.

Crisscross 2 slices of bacon over top each sandwich and garnish with parsley. Serve while still hot.

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Cushing Food Mart - Hwy 204
Rawhide's Tire Service - 470 6th St.

In Douglass:

Douglass Cafe' - State Hwy 21
Douglass General Store - State Hwy 21
Uncle Doug's Community Market - State Hwy 21

In Etoile:

Etoile Shell - Hwy 103 @ FM 226
Shirley Creek Marina Office - FM 226

In Garrison:

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

In Martinsville:

Martinsville Cafe' - Hwy 7

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Heart of Texas Grill - 409 E. Columbia St.
Jail Museum - On the Square
Mary Kay's Country Diner - 806 Hwy 96 N
Mike Perry Motors - 101 W. Main
San Augustine Drug. Co. - 104 E. Columbia St.

SHELBY COUNTY

In the City of Center:

Boles Feed Co. - 101 Porter St.
Boyd Adams Barber Shop - 504 Hurst St.
Brookshire Brothers - 105 Hurst St.
Chamber of Commerce - In the old jail on the square downtown
Mathews Realty - 616 Tenaha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Tenaha St.
TR's Steaks & More - 892 Hurst St.

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