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August 2025

Boy, Have We Got Breakfast Covered!

ULTIMATE PANCAKES

Nothing beats a fluffy, golden stack of totally homemade pancakes—especially if they are served fast and ready to be customized with all sorts of toppings or mix-ins.

Ingredients:

- 1½ cups all-purpose flour
- 3 Tablespoons sugar
- 1 Tablespoon baking powder
- ¼ teaspoon salt
- 1/8 teaspoon freshly ground nutmeg
- 2 large eggs, at room temperature
- 1¼ cups milk, at room temperature
- 1/2 teaspoon pure vanilla extract
- 3 Tablespoons unsalted butter, plus more as needed

Directions:

In a large bowl, whisk together the flour, sugar, baking powder, salt, and nutmeg.

In another bowl, beat the eggs and then whisk in the milk and vanilla.

Melt the butter in a large cast iron skillet or griddle over medium heat.

Whisk the butter into the milk mixture. Add the wet ingredients to the flour mixture, and whisk until a thick batter is just formed.

Keeping the skillet at medium heat, ladle about 1/4 cup of the batter onto the skillet, to make a pancake. Make 1 or 2 more pancakes, taking care to keep them evenly spaced apart. Cook, until bubbles break the surface of the pancakes, and the undersides are golden brown,

about 2 minutes. Flip with a spatula and cook about 1 minute more on the second side. Serve immediately or transfer to a platter and cover loosely with foil to keep warm. Repeat with the remaining batter, adding more butter to the



Photo by Tara Donne ©

PANCAKES - page 2

HASH BROWN OMELET

A classic diner breakfast of omelet and hash browns combined into a no-fuss dish that's both hearty and satisfying, not to mention delicious!

Ingredients:

- 3 Tablespoons olive oil
- 1/4 cup finely diced green bell peppers
- 1/4 cup finely diced Canadian bacon
- Kosher salt and freshly ground black pepper
- 2 cups frozen shredded hash browns (about 5 ounces; do not thaw)
- 2 large eggs
- 2 slices American cheese
- 1/4 cup finely diced tomatoes
- 1 Tablespoon thinly sliced scallions
- 1/2 ripe avocado, thinly sliced

Directions:

Heat 1 Tablespoon of the olive oil in a medium nonstick skillet over medium-high heat. Add the bell peppers, Canadian bacon, a pinch of salt and a couple grinds of black pepper. Cook, stirring occasionally, until the peppers are just tender and the bacon begins to brown in spots, 3 to 4 minutes. Use a slotted spoon to transfer the veggies to a small bowl, then return the skillet to the heat.

Add 1 Tablespoon of the olive oil to the same skillet, swirling the pan to evenly coat. Add the shredded hash browns in a single layer, pressing them down with the back of a heatproof spatula. Cook, undisturbed, until the bottom is golden brown and crispy, about 8 minutes. Flip the hash browns over, add the remaining 1 tablespoon olive oil around the edge of the skillet, then continue to cook until the other side is golden, 4 to 5 minutes more.

Meanwhile, whisk the eggs with a pinch of salt and a couple grinds of black



Photo by Teri Lyn Fisher

OMELET - page 2

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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."

GRITS SOUFFLE and BAKED GRITS (Mrs. Tom Davison)

Grits Souffle

8 cups boiling water	2 teaspoons salt
2 cups Minute Grits	1 lb. Grated Cheese
1/2 stick oleo.	6 egg yolks beaten
2 bunches shallots, chopped, using green tops as well.	6 egg whites beaten separately.

Cook grits 5 min. Remove from fire and stir in oleo, egg yolks and onions. After mixture has cooled slightly, fold in egg whites. Bake 40 min. in 400° oven. Serves 12 people. To half recipe use 4 eggs. Can be made day before and kept in ice box.

—#—

Baked Grits

1 cup Grits (cook grits 15 min)
1/4 lb. butter (1 sticks)
3 oz. (1/3 cup) milk.
3 eggs beaten
1/2 lb. Sharp Cheese grated
(I like to vary this by using different flavored cheese like garlic, haban, etc.)

Bake in greased casserole for 1 hour at 350°. Serves 6.

Mrs. Tom Davison

-96-

PANCAKES

skillet as needed.

Procedure for adding fruit to pancakes: Once the bubbles break the surface of the pancakes, scatter the surface with sliced or diced fruit, or chocolate chips, nuts, etc. Flip with a spatula and cook for 1 minute more, being careful not to burn toppings.

OMELET

pepper in a small bowl until thoroughly combined.

Reduce the heat to medium-low. Break apart the hash browns slightly, then pour the eggs over top in an even layer. Cook until the eggs are just set, about 1 minute. Lay the cheese on one side of the omelet, then sprinkle over the reserved peppers and bacon, the tomatoes and scallions. Continue to cook until the cheese is just melted, 30 seconds to 1 minute. Fold the omelet in half over the filling like a book, then slide onto a plate. Top with the sliced avocado and serve immediately.

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Advertising Manager - Sharon Roberts - 936.552.6758
Advertising Sales - David Stallings - 936.554.5822
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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.

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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!



GRANDMOTHER'S TEA CAKES (from Mable Reese)

DIRECTIONS:

Cream 1 cup of shortening and 2 cups of sugar. Add 2 eggs and 1½ teaspoons of vanilla. Sift together 4 cups of flour, 1 teaspoon of baking soda and 1/2 teaspoon of salt. Add to creamed mixture (this will be real crumbly). Roll in wax paper, chill and slice or roll a few at a time on a lightly floured board and cut. Cook at 375° for 10 minutes.



LEMON CHICKEN AND RICE CASSEROLE

INGREDIENTS:

- 4 (6-ounce) bone-in, skin-on chicken thighs
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 Tablespoons olive oil
- 2 cloves garlic, finely chopped
- 1½ cups uncooked long-grain white rice, rinsed
- 1 (10½-ounce) cream of chicken soup
- 1 Tablespoon freshly squeezed lemon juice
- 1 teaspoon grated lemon zest
- 1 teaspoon chopped fresh tarragon, plus more for garnish
- 1/4 teaspoon crushed red pepper, plus more for garnish
- 2 cups chicken broth
- 1 lemon, sliced into 1/8-inch thick slices
- 1 teaspoon chopped fresh flat-leaf parsley

DIRECTIONS:

Gather all ingredients.
Preheat the oven to 375 degrees F. Season chicken thighs evenly with salt and pepper on both sides.
Heat oil in a large oven-safe skillet over medium-high. Add chicken thighs to skillet, skin sides down, and cook until golden brown on both sides, about 8 minutes. Transfer chicken thighs to a plate; set aside. Do not wipe skillet clean.
Add garlic to drippings in the skillet. Cook, stirring constantly, until fragrant, 10 to 20 seconds. Add rice, cream of chicken soup, lemon juice, lemon zest, tarragon, and crushed red pepper; whisk to combine. Gradually add broth, whisking constantly, until combined and smooth. Arrange chicken thighs, skin sides up, over rice mixture and place lemon slices over chicken thighs. Cover tightly with aluminum foil or lid, and transfer to the preheated oven.
Bake in the preheated oven until rice is cooked through and a thermometer inserted into thickest portion of chicken registers 165 degrees F, about 30 minutes.

Remove from the oven. Stir rice mixture, and sprinkle with parsley. Divide chicken, lemon slices, and rice evenly among 4 plates. Garnish with additional tarragon and crushed red pepper.



Photo by Dotdash Meredith Food Studios

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“Areeda’s Southern Cooking, A Collection of Old-Fashioned Recipes”

by Areeda Schneider-Stampley



Let Freedom Ring!

GRANDMOTHER SCHNEIDER’S CREAMED CHICKEN OVER CORNBREAD



Make a sauce of:

- 8 Tablespoons butter
- 3 Tablespoons + 1 teaspoon all-purpose flour
- 1/2 cup milk
- 3/4 cup half-&-half
- 1/4 teaspoon salt
- Pepper to taste

Melt butter over low heat. Add flour and stir until smooth. Cook about a minute.

Add milk and half-&-half. Cook over medium heat until sauce thickens. Set aside.

Then:

- 2 Tablespoons butter
- Small onion, chopped
- 6 ounces pimento, chopped
- 2 Tablespoons parsley, chopped
- 2 cups half-&-half
- 2 to 3 cups cooked chicken breast, diced

Melt butter in pan. Sauté onion in melted butter.

Mix Sauce (above), pimento and parsley with onion. Pour into double boiler.

Add half-&-half and diced chicken.

Cook until slightly thick (do not boil).

Serve over cornbread squares made with yellow cornbread.

Yield: 6 to 8 servings.




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From 1989 Cookin’ with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters. “Cookin’ with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants.” Maybe it will bring back some memories or maybe you’ll see one of your own recipes some day.

BEVERLY’S CHICKEN SPAGHETTI

Submitted by Beverly Eubank, mother of band student Ray Eubank

- 1 chicken
- 2 boxes cut spaghetti
- 4 medium onions, chopped

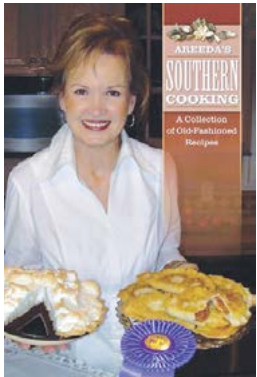
- 2 green peppers, chopped
- 2 No. 2 cans tomatoes
- 2 pounds Velveeta cheese

Preheat oven to 350°. Boil chicken until tender. Cool and de-bone chicken. Cook spaghetti in chicken broth. Cook onions and green peppers in chicken broth, until soft. Add tomatoes. Melt cheese in mixture. Cut up chicken and mix together. Season to taste.
Bake 1 hour at 350°. Makes 3 dishes. Freezes well.

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).

Contact: aredaschneider@bellsouth.net
Order Joe Stampley CDs at www.joestampley.com.
Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

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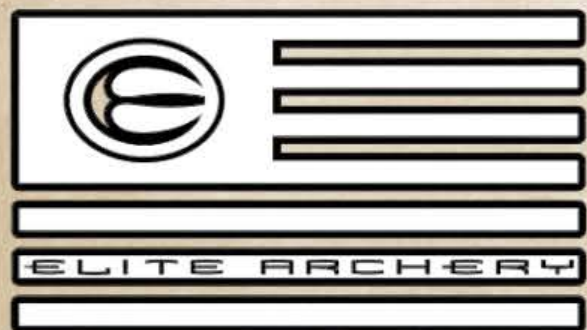
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Bubba's Original Sophisticated Southern Redneck Cookbook

"A Redneck's take on sophisticated food!"

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, "Bubba's Original Sophisticated Southern Redneck Cookbook" and "Bubba's Original Full-Fledged Southern Redneck Cookbook."

Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.



HOPPIN' JOHN

We in the south pride ourselves on tradition and nuthin' gits us goin' more than a big 'ole bowl of Hoppin' John. It's been around since 1841 when it wuz served on the plantations in South Carolina and Georgia. Slaves brought the black-eyed pea over from Africa and like so many other things we stole; it became the symbol of ever'thang southern. It also became the symbol of wealth, health, luck and good fortune. Some say that thar wuz a man named John who found out his wife wuz servin' black-eyed peas and rice and got so excited he started hoppin'. Personally, I can think of some other things that would git me hoppin' before black-eyed peas and rice but I can't print 'em here. None -the-less, this take on red beans and rice will git you jumpin' or at best... hoppin'!

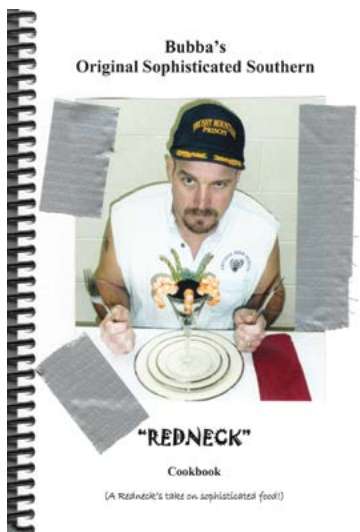
- 2 cups dried black-eyed peas
- 1/2 pound salt pork, quartered
- 2 cups chopped onion
- 1 cup chopped green pepper
- 2 1/2 cups water
- 1 cup uncooked long-grain rice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon red pepper



Sort and wash peas; place in a Dutch oven. Cover with water 2 inches above peas and let soak for at least 8 hours. Drain. Return peas to saucepan; add salt pork, onion and green pepper. Cover with water and simmer, covered, 2 hours or until peas are tender and water has cooked very low. Add 2 1/2 cups water, rice and seasonin's to peas. Cover and cook over low heat 20 minutes or until rice is done. Yield: 8-10 servin's.

To order books:
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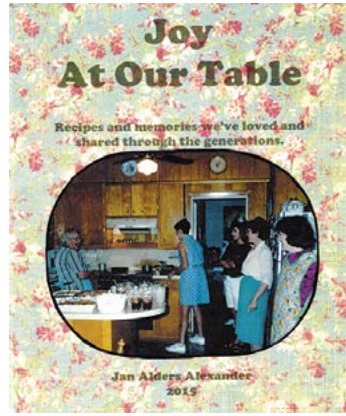
HAPPY

Labor Day

SEPTEMBER 1

Submitted by Jan Alders Alexander of Nacogdoches

Thank you. Lynn Hewitt, Nancy and Ted's daughter-in-law, these are wonderful. I can only make these when I have lots of people around because I could eat them all by myself! These can be stored in an air-tight container for up to 2 weeks. They will last that long.



SWEET AND SALTY PECANS

INGREDIENTS:

- Pam cooking spray
- 1/2 cup packed light brown sugar
- 1/4 cup plus 2 Tablespoons heavy cream
- Coarse salt
- 4 cups whole pecans (1 pound)

INSTRUCTIONS:

Preheat oven to 325°. Coat a rimmed baking sheet with cooking spray. Stir together sugar, cream and 3/4 teaspoon salt in a bowl. Add pecans and stir until well coated. Spread on baking sheet in an even layer. Bake, stirring every 5 minutes until browned and toasted, about 20-22 minutes. Sprinkle with 3/4 teaspoon salt, and transfer to a parchment lined baking sheet. Let cool.

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!



CRAWFISH BISQUE HEADS

- 20 pounds live crawfish
- 1 cup chopped celery
- 2 cups chopped onions
- 1/2 pound oleo
- 1/2 cup green onion tops parsley, chopped
- 4 eggs
- 3 stale buns
- Salt and Cayenne (red pepper), to taste
- 1 cup bread crumbs



Put enough water in a heavy pot so that crawfish will be covered with four inches of water. Bring to boil. Drop crawfish into boiling water, and turn heat off immediately. Let crawfish set in hot water for 5 minutes in uncovered pot. Drain off the water. Peel and clean crawfish tails.

Clean and save head shells of crawfish. Remove the fat (yellow substance) from the crawfish heads. Put fat in a jar, and set aside.

Combine butter or oleo, onions and celery in a heavy irin pot. Let cook in uncovered pot over medium heat, until onions are wilted, stirring constantly. hen add crawfish fat and cook slowly for 15 minutes. Season to taste with salt, black pepper and Cayenne.

Add soaked buns. Mix well. Then add beaten eggs and the stale bread. Chop half the boiled crawfish tails. Add chopped crawfish tails, green onions and parsley to the cooked mixture.

Stuff crawfish heads with the mixture, and serve with crawfish stew, made with the remaining crawfish tails. Serve the stew with cooked rice in soup bowls, with about five stuffed crawfish heads in each bowl.

Serves 8.



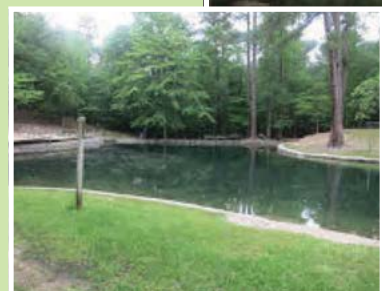
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From Julia Jones of Nacogdoches

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.



BEST LEMON SHEET CAKE

- 1 Duncan Hines moist deluxe lemon cake mix, plus called for ingredients
- 1 cup buttermilk
- 1 (3 oz.) lemon instant pudding mix, dry

Icing:

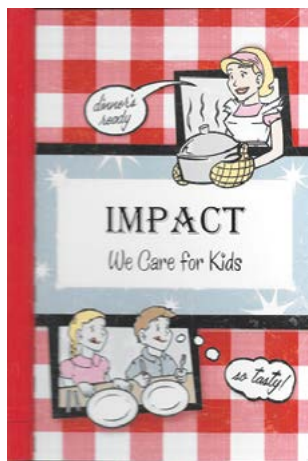
- 4 cups confectioner's sugar
- 1/3 cup bottled lemon juice
- 2 Tablespoons vegetable oil
- 3 Tablespoons water



Preheat oven to 350°. In large bowl, stir together dry cake mix and pudding mix. In another bowl, combine all wet ingredients and eggs that the cake mix calls for plus the buttermilk. (Where your box reads the amount of water, 1-1/3 cups usually, put in 1 cup water and 1/3 cup lemon juice to make the cake even more lemon tasting, if you like.) Beat with mixer until blended. Add to dry mixture and beat until combined. Bake in a greased 9 x 13 baking pan in a preheated 350° oven for the time the cake mix box calls for plus 5 minutes.

Icing: Combine water, oil, powdered sugar and lemon juice with a mixer until smooth. Add one more Tablespoon of water if consistency isn't saucy. Glaze the cake when just a little cooled. Do not overglaze it, just a thin layer is required.

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



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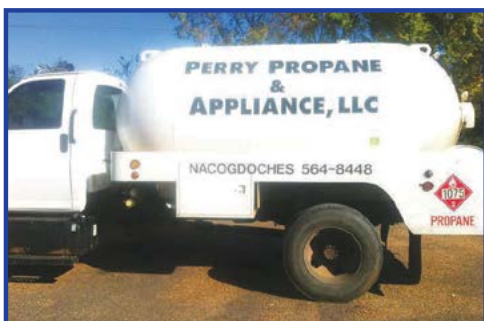


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From Angela Bradford
Welcome to Appleby Sand Mercantile Café
Where Family, Food, and Southern Roots Run Deep

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



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

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

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

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

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

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

PULLED PORK

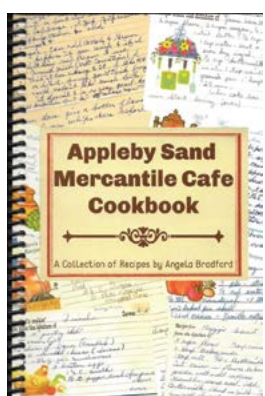
Ingredients:

- 1 Tablespoon ground cumin
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Tablespoon chili powder
- 1 Tablespoon Cayenne Pepper
- 1 Tablespoon salt
- 1 Tablespoon ground pepper
- 1 Tablespoon paprika
- 1/2 cup brown sugar
- 1 cup water



Instructions:

Sprinkle dry rub onto the surface of the shoulder and massage in. Coat all sides. Make sure the fat layer on the shoulder is facing up before cooking! Place water in bottom of baking pan. Leave pork uncovered in a 350°F oven on the middle rack. Cook approximately 2½ hours. Meat should pull with fingers from bone. Oven temperatures vary.



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

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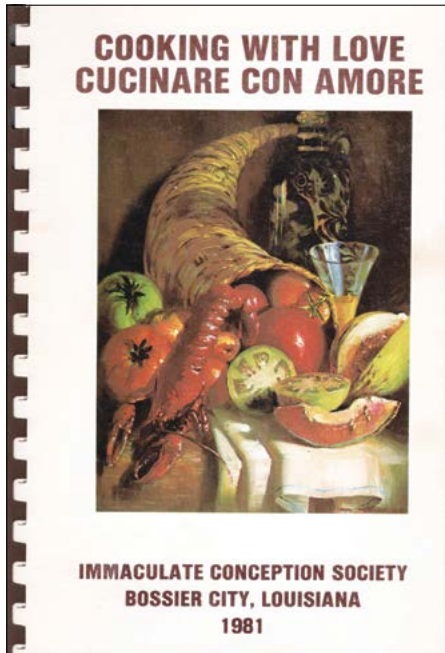
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

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

GARLIC BAGELS (Constance Watkins)

- 4 packages yeast (fresh or dry)
- 2 Tablespoons salt
- 3 Tablespoons sugar
- 2¼ cups lukewarm potato water (saved from when you boil potatoes)
- 3 Tablespoons garlic butter, melted
- 6 to 8 cups flour

Topping:

- Beaten egg yolk
- Poppy or sesame seed

In bowl of lukewarm potato water, dissolve yeast, salt, sugar and garlic butter; add flour until dough is smooth. Knead for at least 10 minutes; place dough in floured bowl and cover. Place in warm area until double in size. Cut pieces of dough; roll and shape into doughnut shape and size. Place shaped bagels on sheet pan until they rise. Meanwhile, have pan of water on stove. When dough is ready, drop, one at a time, in water for 10 seconds; remove and place on a greased sheet pan. Coat top with egg yolk and seed. Bake at 375° for 30 minutes. Recipe will make 40 bagels, and you will need 2 large sheet pans, sizes 11x16 or 12x18 inches.

Favorite Recipes From Our Best Cooks

**Compiled by Baptist Women Group
of First Concord Baptist Church**

CABBAGE ROLLS (Kathy Bates)

- 1 cup rice
- 1 teaspoon black pepper
- Butter
- 1 or 2 cloves garlic cut in half
- 1 teaspoon ground cumin seed
- 1 Tablespoon salt
- 1 lb. chili ground beef or ground lamb
- 1 large cabbage

Wash rice and drain. Mix with spices and 1 Tablespoon butter; add meat and mix well. Separate cabbage leaves and cut in two. Remove center of leaf. Wilt the leaves in boiling water, drain. Use about 1 Tablespoon of meat dressing on each leaf. Fold ends over filling and roll up as you would a tamale. Stack the rolled cabbage leaves in a pot close together in layers. Add 1 Tablespoon butter, garlic and lemon juice. Weight down with a plate. Pour boiling water over all to cover cabbage rolls and cook gently about 45 minutes.

TEXAS CHEESE ENCHILADAS (Laura Vaughn)

- 1 package of corn tortillas
- 2 cups grated longhorn cheese
- ½ cup vegetable oil
- 1 jar (15½ oz.) Ragu spaghetti sauce

Heat oil. Dip tortillas one at a time in the oil until they are soft. Spread a Tablespoon of Ragu sauce over the softened tortilla, then put grated cheese over one-third of the tortilla and roll up. Place in a well oiled square baking pan. When all the tortillas are rolled, pour the remaining Ragu sauce over them and sprinkle the rest of the cheese on top. Bake in a 400° oven until cheese melts. Serves 4.

LASAGNE (Kathy Bates)

- 1½ pounds hamburger
- 1 cloce garlic, minced
- 1 Tablespoon whole basil
- 1½ teaspoons salt
- 1 (1 lb.) can tomatoes
- 2 (6 oz.) cans tomato paste
- 1/2 teaspoon pepper
- 1 (10 oz.) package lasagne noodles
- 3 cups creamy cottage cheese
- ½ cup grated Parmesan cheese
- 1 Tablespoon parsley flakes
- 2 beaten eggs
- 1 teaspoon salt
- 1 lb. Mozzarella cheese, sliced

Brown meat slowly; drain. Add next 5 ingredients. Simmer uncovered 30 minutes, stirring occasionally. Cook lasagne noodles, drain and rinse. Combine remaining ingredients, except Mozzarella cheese. Place half the lasagne in a 13 x 9x 2 inch baking dish spread with half the cottage cheese, add half the Mozzarella, and half the meat sauce. Repeat layers. Bake 30 minutes. Let stand 10 minutes before cutting squares.

BROCCOLI-RICE CASSEROLE (Nancy Stuart)

- 1 box frozen broccoli
- 1 cup uncooked rice
- 1 large jar Cheese Whiz

Boil frozen broccoli as directed on package. Cook rice as directed on package. Combine cooked broccoli and cooked rice in casserole dish. Add Cheese Whiz, leaving approximately 1 Tablespoon in jar. Serve while still hot.



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Heating Up the Grill for the Summer

Beer-Marinated Grilled Skirt Steak

Marinate your meat in layers so that every bite gets packed with flavor.

Ingredients:

1 orange, thinly sliced with peel
1/2 onion, thinly sliced
4 garlic cloves, halved and smashed
2 1/4 pounds skirt steak
Kosher salt and fresh ground black pepper
1 cup light-colored beer (preferably lager style)
1/2 cup soy sauce

Instructions:

In a wide, shallow glass baking dish, scatter half of the orange slices, half of the onion slices and half of the garlic pieces on the bottom of the dish. Sprinkle the steak all over with salt and pepper and put in the dish on top of the orange and onion slices. Scatter the remaining orange, onion and garlic over the steak and pour in the beer and soy sauce. Cover with plastic wrap and marinate for 1 hour at room temperature or up to overnight in the refrigerator.

Prepare a barbecue on medium-high heat or preheat a broiler. Remove the meat from the marinade and discard the marinade. Grill the steak to desired doneness, about 4 minutes per side for medium-rare. Serve as desired.

Cook's Note

Grilled skirt steak sliced into strips is a great filling for tacos. Top with shredded cheese and beans, or use your favorite taco filling!



Miso-Glazed Cedar Plank Salmon

Using a cedar plank to grill salmon is an effortless way to add enormous flavor to your dish. The fish takes on a lovely smokiness, stays moist and the skin doesn't stick to the grates. This one is marinated in an umami-packed miso marinade that brings tons of flavor with very little effort.

Ingredients:

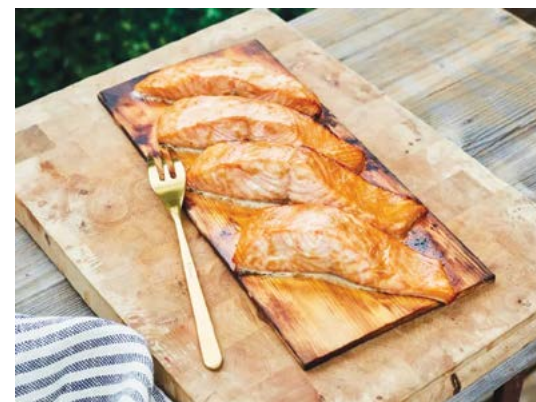
1/4 cup mirin
1/4 cup sake
3 Tablespoons white miso
1 Tablespoons sugar
2 teaspoons soy sauce
1/2-inch piece fresh ginger, grated (about 1 1/2 teaspoons)
Four 6-ounce salmon fillets, skin on (about 1 1/2 pounds)

Instructions:

Soak a cedar grill plank in water for at least 1 hour and up to 4 hours. Bring the mirin and sake to a boil in a small saucepan over medium-high heat, about 2 minutes. Reduce the heat to medium-low and whisk in the miso and sugar. Cook, stirring occasionally, until there are no lumps and the sugar is dissolved, about 3 minutes. Remove from the heat, let cool to room temperature and stir in the soy sauce and ginger. Pour the mixture over the salmon in a shallow bowl and let marinate in the refrigerator for 30 minutes, flipping halfway through.

Prepare a grill for medium heat.

Place the soaked cedar plank in the center of the grill grate. Close the lid and let the plank heat until you hear it start to crack, about 15 minutes. Remove the salmon filets from the marinade, letting any excess drip off, and put them skin-side down on the plank. Close the lid and cook until the salmon is opaque throughout and large flakes break off when flected with a fork, 15 to 20 minutes. Remove the plank from the grill and serve the salmon from the plank (the fish will slide right off with a metal spatula, leaving the skin behind). Discard the plank.



Grilled Seafood Salad

This simple salad is the perfect dinner on warm, summer nights. It's light yet satisfying — and comes together in a matter of minutes.

Ingredients:

1/2 cup olive oil
2 garlic cloves, coarsely chopped
1 Tablespoon chopped fresh Italian parsley leaves
1 teaspoon chopped fresh marjoram leaves
1 teaspoon chopped fresh thyme leaves
1/4 cup fresh lemon juice
Salt and freshly ground black pepper
12 ounces sea scallops
12 ounces squid, bodies only
3 ounces arugula leaves (about 6 cups)
2 carrots, peeled, cut into thin strips
1/2 yellow bell pepper, cut into thin strips
1 (15-ounce) can white beans (cannellini), drained, rinsed
1 large head radicchio, leaves separated

Instructions:

Heat the oil in a heavy medium skillet over medium-low heat. Add the garlic, let it cook for 1 to 2 minutes and then add the herbs and sauté until fragrant, about 30 seconds. Cool to room temperature. Whisk in the lemon juice. Season the dressing with salt and pepper, to taste.

Prepare the barbecue (medium-high heat). Pat the scallops and squid dry with paper towels and thread them onto skewers. Brush them with 2 Tablespoons of the dressing. Sprinkle with salt and pepper. Grill the scallops and squid until just cooked through, turning once, 2 to 3 minutes per side. Cool completely. Cut the squid cross-wise into 1/4-inch-wide rings.

Combine the arugula, carrots, bell peppers, and cannellini beans in a large bowl. Toss with 1/2 cup of the dressing to coat.

Place 1 large or 2 medium radicchio leaves on each of 4 plates. Spoon the bean salad into the radicchio cups. Top with the scallops and squid. Drizzle the remaining dressing over the seafood and serve.



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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 T/R's Steaks & More - 892 Hurst St.

In Huxley:

Trail's End Grocery & RV Park - 5437 FM 3172

In Joaquin:

Bink's Joaquin Quick Stop - 12762 U.S. Hwy 84
 Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84

In Shelbyville:

Shelbyville Grocery and Valero - 5270 Hwy 87S

In Tenaha

Bink's Quick Stop - 300 S. George Bowers Dr. (Hwy 59)

In Timpson:

Bink's Timpson Quick Stop - 674 N. 1st St. - Hwy 59
 Brookshire Brothers - 829 N. 1st St. - Hwy 59
 Tie & Timber Lodge & Event Center - 397 Jacob St

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