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NACOGDOCHES COUNTY - ANGELINA COUNTY
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December 2021

Christmas Pie and Candy From Nac's Lesa Kelly

"I grew up in High Island, Texas, a very small town right on the Gulf of Mexico. We ate a lot of fresh seafood and many other great Cajun meals caught right from the gulf. My Mama was the best cook ever and I miss her so much!! I learned to cook and the love of cooking from her. Just like my Mama I mostly just throw ingredients in my Magnalite pot and stir and cook...I don't usually use recipes. I actually have and still cook many meals in my Mama's large Magnalite pot she used to cook good home cooked meals in and feed us practically every day. I love stirring the pot and feeding the ones I love, too. If you love to cook like I do, it sure gives you a special kind of joy. I'm not a gourmet cook or a fancy cook but most say I'm a pretty good cook. I could never be as good a cook as my dear Mama but I will carry on the traditions of a good Cajun/Country, homemade pot of something like Gumbo, Soup, Jambalaya, Chili.... and many other meals my Mama made with love."



CHRISTMAS PIE

Ingredients:

3/4 cup sugar
1/4 cup cornstarch
1 tsp cinnamon
5 cups apples (peeled and sliced)
1-2 cups cranberries (fresh)
2 Tbsp light corn syrup
2 9-inch pie crusts
1 Tbsp milk
1 Tbsp sugar



Lesla Kelly - page 2

Sherril Crisp's Famous Chicken and Dressing

Nacogdoches resident Sherril Crisp is famous for her Chicken and Dressing and she has the facts to prove it.

She is the creator of the original recipe used by Cotton Patch Cafe. One of the original co-owners of the restaurant tried it before he even thought of starting the business and he thought it was great. That original tasting eventually led to its use as the Sunday Special at the restaurant. It was the only item on the menu that was someone else's recipe other than the chef's.

Ms. Crisp says, "This chicken and dressing recipe has been a favorite for my family. When Cotton Patch Cafe first opened in 1989, this was on the menu for the Sunday Special. It even listed it as 'Sherril's Famous Chicken and Dressing.'"



CHICKEN AND DRESSING

Make cornbread:

2 cups white cornmeal
1 cup flour
1 cup sugar
1 tsp salt
2 tsp baking powder
Pinch baking soda
2 eggs and enough buttermilk to make soupy

Bake cornbread in greased 9x13 pan 350 degrees about 30 minutes.

Bake 5 large chicken breasts in small



Sherril Crisp - 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."

OLD TIME BEEF STEW

(Mrs. R. L. Dedman)

and

HAM-CHEESE ROLLS

(Mrs. W. T. Renfro, Lallulia, LA)

Old Time Beef Stew

2 lbs. beef chuck, cut in 1 1/2 in. cubes
Heat 2 tbs. fat in Dutch oven. Brown beef cubes on all sides. (Don't hurry - should take 20 minutes to give rich color and flavor men like).
Now add: 1 large onion
1 bud of garlic (on toothpick to be retrieved)
4 cups boiling water
1 tb. each salt and lemon juice
1 tsp. each sugar + Worcestershire Sauce
1/2 tsp. each pepper and paprika
2 bay leaf or two
a dash of allspice or cloves
Cook gently (simmer - not boil) 2 hours.
Stir now and then.
When meat is almost done, add:
6 carrots, quartered
1 lb. small white onions
a few diced potatoes
Now simmer 30 minutes longer or 'til everything is tender. Discard bay leaf and garlic. May be thickened with 1/4 c flour mixed with 1/2 cup cold water if desired.

Mrs. R. L. Dedman

Ham - Cheese Rolls
Equal parts of ground ham and grated cheese, seasoned to taste, spread on rolled out rich biscuit dough. Roll and slice, place on greased pan, bake in 350° oven until brown.
Serve with a rich cream sauce to which chopped mushrooms have been added.

Mrs. W. T. Renfro, Lallulia, La.

Lesia Kelly

Instructions:

1. Preheat oven to 450 degrees.
2. Combine sugar, cornstarch and cinnamon in medium bowl until well mixed. Set aside.
3. Combine apples, cranberries and corn syrup in a large mixing bowl.
4. Add sugar mixture to apples; toss evenly to coat.
5. Spoon filling into unbaked pie crust.
6. Top with second pie crust. Cut slits or any design desired into top crust.
7. Brush top of pie with milk. Sprinkle with sugar.
8. Bake 10 minutes at 450 degrees.
9. Reduce heat to 350 degrees and bake an additional 40 minutes or until golden brown on crust and filling is bubbling.
10. Serve warm or cold.

5-MINUTE WHITE CHOCOLATE CARAMEL PECAN FUDGE

Ingredients:

- 3 cups white chocolate chips
- 14 ounces sweetened condensed milk
- 4 Tablespoons butter
- 1/2 teaspoon vanilla extract
- 1 cup chopped pecans
- 1/2 cup room temperature caramel sauce



Instructions:

Combine the chocolate chips, the milk and the butter in a medium size glass bowl and heat in the microwave for 90 seconds. Stir to combine and heat another 15 seconds. Stir and heat an additional 15 seconds, only if needed. There will be a few pieces of unmelted chocolate in the bowl.

Stir until mostly smooth with just a few flecks of unmelted chocolate. Add the extract and pecans and stir to combine. Scoop onto a parchment lined tray. Spread with a spatula to approximately 1-inch thickness. Drizzle with caramel sauce. Lightly swirl the caramel into the fudge with a knife or the end of the spatula. Chill until ready to serve. Slice into 1-inch squares and store in an airtight container in the refrigerator for up to a week.

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Sherril Crisp

amount of water at 400 degrees in oven till done. Let cool. Chop up chicken.
Boil 2 or 3 chicken bouillon cubes in 10 cups water. Add large can cream of mushroom to broth.
Pour mixture over cornbread and add cooked chicken.
Sauté chopped celery, sweet onions, 6 batches green onions in butter.
Boil and peel a dozen eggs and chop and add to mixture.
Add salt and pepper to all.
Bake in greased metal pan at 350 degrees 1-1/2 hours.

Note! Can be made up and placed in gallon ziploc bags uncooked and Thanksgiving Day (or other special occasion) do the actual baking.

Submitted by *Around the Town* Publisher, David Stallings

**Precious Memories Recipes
from Jean Stallings**

My wife, Jean Stallings, passed away on July 4, 2020, and she left us hundreds of great recipes. She was a fantastic cook and I want to share one of our favorites with you each month.

Jean often served these to friends and family and they were always a hit!

**PARSLEY
AND BACON
SANDWICHES**

1 bunch parsley, chopped
1/2-3/4 cup mayonnaise
1-8 ounce cream cheese, softened
2 pounds bacon, fried and crumbled
1/2 teaspoon garlic powder
1 stick butter, softened
2 loaves bread

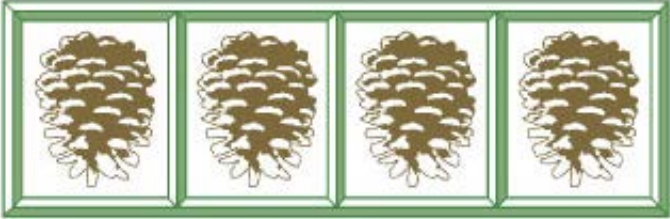
Mix first four ingredients together. Combine garlic powder and butter. Spread one side of bread with parsley mixture and one side with butter mixture. Cut off crusts and slice into thirds.

Yield: approximately 2 dozen



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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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From Sherri Goodwin of Longview, Texas

This halibut recipe is scumptious!

BACON-WRAPPED HALIBUT

Prep time: 10 minutes

Cook time: 10 minutes

Servings: 4

4 halibut fillets (6 ounces each),
skin removed

Salt, to taste

Pepper, to taste

8 slices Coleman Natural Bacon

1 tablespoon canola oil

Cooked rice or other grain (optional)

Salad or other vegetable (optional)



Season halibut with salt and pepper, to taste, then wrap each fillet along shorter side with two bacon slices, tucking ends underneath to hold in place.

In large, nonstick skillet, heat oil over medium-high heat. Add fish and cook, turning once, until bacon is crisp, about 5 minutes on each side.

Serve fish with rice or salad.

**CHOCOLATE CARAMEL
PEANUT BUTTER PIE**

1 package (8 ounces) cream cheese, softened

1 cup powdered sugar

1 cup peanut butter

1/2 cup milk

1 container (8 ounces)

whipped topping

1 Graham Cracker crust

Chocolate chips

Chocolate syrup

Caramel syrup



In bowl of stand mixer, beat cream cheese until fluffy. Add powdered sugar and peanut butter; mix until blended. Add milk; mix until blended. Fold in whipped topping.

Pour into crust. Sprinkle with chocolate chips. Drizzle with chocolate syrup and caramel syrup. Freeze until set.

From Marilyn Mills of Martinsville, Texas

I always make these at Christmas, they go pretty fast!

COCONUT BALLS

2 eggs - beaten

1 sm pkg of chopped dates

1 c. sugar

1/2 stick butter

Cook 5-8 mins, stirring often until thick. Remove from burner.

Add: 1 tsp vanilla

3/4 c. chopped pecans

2 c. Rice Krispies

Have 1 can or enough coconut to roll small portions of the candy in. I usually use a large spoon to drop the candy and roll in coconut. Have to do this pretty quickly or the candy will start to harden as it cools.

Place the portions on wax paper to cool, then put in airtight container.

Note: I have a large tupperware box that I first place a piece of white bread in the bottom, then I tear a large piece of Glad Press n Seal over the bread and smooth out up the sides, then place the candy inside and cover. The bread keeps the candy soft and the coconut moist, and then put the top on it.



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**Submitted by Jana Adams Ivy of Nacogdoches
from Bernice Adams**

Every Christmas for as long as I can remember, Mother made these for Christmas for us. She always made two batches; one for all of us kids, and kept one hidden on top of the fridge for giving to family and friends. In later years, Mother's arthritis prevented her from rolling the balls and mixing, so we would make the candy together. Our family has many Christmas memories making these Christmas treats to share on Christmas Eve and Christmas Day. They were so yummy, they didn't last very long around our house. This is one of The Adams Family's favorite traditions at Christmas.

**EECEE'S (GRANNY) MARTHA
WASHINGTON CANDY**

2-16 ounce boxes Imperial Powdered Sugar

1-cup melted butter

2 1/2-cups pecan or walnut pieces

1-32 ounce package coconut

1-can Eagle Brand Milk

1-Rectangle of paraffin

18-24 ounces Nestle Chocolate Morsels Semi-sweet

Mix the first five ingredients together in an oversized large bowl or use Kitchen Aid mixer. Smooth butter on both hands and use a teaspoon full to form mixture into balls. Place on wax paper covered cookie sheet. Place a toothpick in each ball and freeze for an hour. Melt paraffin and chocolate in a double boiler. Dip the candy balls into chocolate mixture to form a coating and place on wax paper. Remove the toothpick. Let dry and store in a tin. Makes approximately 100 balls.



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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.

EGGNOG CAKE

Submitted by Elizabeth Buchanan
for band student Jamie Buchanan

1 cup butter or margarine, softened	1 cup chopped pecans
1 pound powdered sugar	3-3 oz. pkg. plain lady fingers
5 eggs, separated	1/2 pint whipping cream, whipped
5 tablespoons bourbon	2 teaspoons sugar

Cream together butter and sugar. Separate eggs. Add bourbon to yolks and beat well. Add egg mixture to creamed butter and sugar. Add pecans. Beat egg whites and gently fold into yolk and nut mixture. Line bottom and sides of spring mold pan with lady finger halves. Pour in batter, cover top with halves of lady fingers. Refrigerate 24 hours. Prior to serving, whip cream with sugar. Remove cake from pan and ice with whipped cream. Serve thinly sliced.

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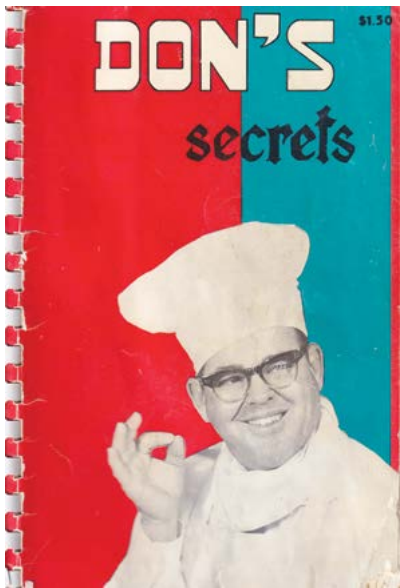
**Submitted by David Stallings -
Around the Town Publisher**

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!



CORNBREAD DRESSING

- 2 lbs. chicken giblets
- 1 pint milk
- 1/2 cup all-purpose flour
- 2 cups corn meal
- 6 eggs
- 2 level teaspoons baking powder
- 1/4 lb. melted butter or oleo
- 1 cup chopped onions
- 1/2 cup chopped celery
- 2 cloves garlic, minced
- 2 buns, soaked in water
- 1/2 cup cooking oil
- 1 level teaspoon salt
- Black pepper and Cayenne (red pepper)
- 1/2 cup chopped green onion tops and parsley
- 2 quarts cold water



Season giblets generously with salt, black pepper and red pepper. Boil in 2 quarts of water, until giblets are tender. Remove giblets from broth. Save broth.

Grind giblets fine, put back into the broth, and let set.
Put 1/2 cup cooking oil in heavy pot with onions, celery and garlic. Cook in uncovered pot over medium heat, until onions are wilted. Add giblets and broth to this mixture and continue to cook over medium heat, STIRRING CONSTANTLY, until mixture forms a thick gravy. Set aside.

Make corn bread by combining corn meal, flour, baking powder and salt. Mix well. Add 3 beaten eggs, melted butter or oleo and milk. Mix well, and bake in 350° oven for 20 minutes. In large bowl, crumble cooked corn bread. Add soaked, mashed buns, 3 beaten eggs, giblet mixture, green onions and parsley. Mix well. Put in greased pan and bake in 350° oven for 20 minutes. Serves 10.

From Phyllis Aston Allen of Missouri City, Texas

This is a candy recipe that my mother would make every Christmas. She would make assorted candies and fill Christmas tins for each of us four kids and our families. When the grandkids got older they even got their own tin of candy. This was something we all looked forward to and nobody left her house without that tin of candy.

I've tried to make them a few times, but mine just don't turn out as good as hers. I guess I'll just keep trying!
This is my favorite.

CHOCOLATE SUGAR PLUMS

- | | |
|--------------------------------|------------------------------------|
| 2 lbs powdered sugar | 3 bags (6 oz size) chocolate chips |
| 1 stick butter or margarine | 1/2 bar of paraffin |
| 1 can sweetened condensed milk | |
| 7 ozs. moist coconut | |
| 2 cups chopped pecans | |

Mix the first 5 ingredients together in a large bowl and chill. Roll into 1 inch balls. Put chocolate chips and paraffin in a double boiler and melt. Insert a toothpick (or something sharp) into ball and dip one at a time in chocolate. Place on wax paper to cool. Makes about 80 pieces of candy. Store in the refrigerator or freeze.

Enjoy!

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Jimmy G's Enchiladas

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Ingredients for the meat:

- 1-pound ground beef
- 1 tablespoon chili powder
- 1/2 teaspoon salt
- 3/4 teaspoon cumin
- 1/2 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 cup tomato sauce

Tortillas and other ingredients:

- Homemade Enchiladas
- 1/4 cup vegetable oil
- 12-15 white corn tortillas
- 1-cup cheese of your choice (I use about 3 cups)

Ingredients for Enchilada Sauce:

- 1/4 cup vegetable oil
- 1/4 cup flour
- 1/2 teaspoon ground black pepper
- 3/4 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 teaspoons ground cumin
- 1/2 teaspoon dried oregano
- 1 tablespoon chili powder
- 2-cups beef broth
- 1 tablespoon tomato paste



Directions:

Brown the ground beef over medium heat. Break the beef up while it cooks, cook until browned and no longer pink. Turn the heat off. Drain the grease. Add the seasonings to the meat, stir to combine. Then stir in the tomato sauce. Set aside.

Homemade Enchilada Sauce: Heat the oil in a medium-size skillet over medium heat. Add in the flour and stir to mix. Will be a thick mixture. Allow this to cook for just 1-2 minutes. Add in spices. Stir to form a thick paste. Stir in the broth and tomato paste. Stir until smooth. Continue to heat to just below a simmer, sauce will thicken slightly.

Enchiladas prep: Preheat the oven to 350 degrees. Heat vegetable oil over medium heat in a medium-size skillet. Once the oil is hot enough to bubble up when a tortilla is dipped in, gently lay the tortilla into the oil using tongs. Allow the tortilla to cook in the oil for about 10-15 seconds, then flip and cook the other side. (Tortillas will not be browned and crisp.) You want them flexible. Once all the tortillas have been fried, dip into the enchilada sauce. Or brush the sauce onto both sides. Lay the tortilla down and add however much meat mixture that you want. Add a small amount of cheese. However much you want. Roll the tortillas and lay into a baking dish, seam side down. Continue until the dish is filled. Spread the leftover sauce over the top of the enchiladas and any meat mixture. Sprinkle with leftover cheese. Bake for 10 minutes until the cheese is melted.

Enjoy!



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From Kathy Adams of Nacogdoches

CHRISTMAS CRACK

- | | |
|------------------------------------|-------------------|
| 1-12.8 box Rice Chex cereal | 1/2 cup butter |
| 1-12 oz. box Golden Grahams cereal | 2 cups sugar |
| 1-7 oz. bag shredded coconut | 2 cups corn syrup |
| 1-4 oz. bag slivered almonds | |

Combine both cereals, coconut and almonds in mixing bowl.
In large pan, cook butter, sugar and corn syrup to soft ball stage, about 234° on a candy thermometer.
Pour over cereal and stir until coated.
Pour onto 2 cookie sheets to cool. Stir around occasionally to prevent clumping.
Store in air tight container.

Submitted by Betty Crocker Patin of Nacogdoches

MARINATED VEGETABLES

- 1 cucumber, seeded and chopped
- 2 small yellow squash, seeded and chopped
- 1 pint cherry tomatoes, halved
- 1/2 red onion, sliced into strips
- 1 small bottle Italian Dressing

Add vegetables to bowl and cover with dressing. Let marinate in the refrigerator for at least 30 minutes before serving. This is a colorful and tasty dish on a holiday table.



Merry Christmas and Happy New Year to All!

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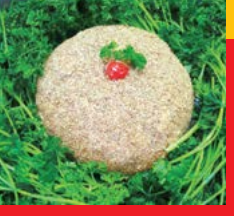
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From Angela Bradford

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

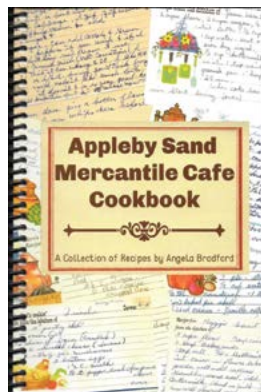


TEXAS POUND CAKE

- | | |
|------------------------------------|------------------------------------|
| 4 sticks butter | 3 tsp of vanilla extract |
| 4 cups sugar | 1 cup pecans, chopped |
| 4 cups flour (cake or all-purpose) | 1 cup brown sugar |
| 8 large eggs | 1 jar of caramel ice cream topping |
| 8 oz. cream cheese | |

Leave cream cheese, butter and eggs out to reach room temperature. In mixer, cream butter, cream cheese and sugar until smooth. Add eggs, one at a time. Then, add flour, one cup at a time. Last, add vanilla extract. Grease and flour tube/bundt pan and pour in batter. Sprinkle pecans and brown sugar on top (a cup or little more of each). Lightly press into the batter. Bake at 300 degrees for 1 hour and 15 minutes. (You may want to tent the top with foil to keep the nuts from scorching.) Then, increase the temperature to 325 degrees and bake for an additional 30 minutes. Test the cake with a fork or wooden skewer. The utensil should come out dry and clean (no batter). Bake 5 more minutes, if not quite done. Remove from the oven and allow a few minutes to cool before removing from pan. When you invert onto a plate, you may lose a few nuts, but most will bake into the top layer of crust. Then, turn the cake onto another plate so that the nuts are on top. Drizzle with jar of caramel ice cream topping. Heat from the cake will make the caramel melt over the pecans. Enjoy!

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



From Phyllis Bentley of Martinsville, Texas

PEPPERMINT BATH SALT

- 1/2 cup Epsom salt
- 1/2 cup sea salt
- 1-3 Tbsp almond oil
- 20 drops of peppermint essential oil (just enough to hold the salts together)

Mix and store in a small jar.

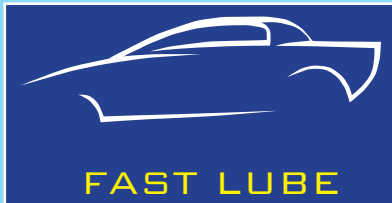
PEPPERMINT FOOT SCRUB

- 3/4 cup sugar
- 1/4 cup salt
- 1/4 cup almond oil
- 20 drops of peppermint essential oil

Mix and store in a small jar.



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From Randy Futch, Sales Manager of Mike Perry Motors in Nacogdoches



**CROCK POT
CABBAGE,
POTATOES
& SAUSAGE**

In a large crock pot combine all the following ingredients:
2 lbs smoked sausage links (sliced up into bite-size pieces)
1/2 head cabbage (cut up)
4 or 5 red skinned potatoes (cut up)
1 pkg 10oz. frozen “pict-sweet”seasoning blend
48 oz box beef broth
1/3 stick butter, cut in several pieces
2 TBSP brown sugar
2 TBSP Worcestershire sauce
1 tsp garlic powder
1 tsp paprika
Salt & Pepper to taste
Add some water as needed

Cook approximately 5 hours on low, or until cabbage & potatoes reach desired tenderness. Serve over white rice.
Always better if served with a pan of fresh cornbread!

This will feed a lot of hungry people and it’s so easy to make, as you can move on and do other things while this slow cooks in the crock pot.
This is an outstanding “cooler weather” or holiday meal.

CORNBREAD

Easy & PERFECT cornbread - every time you fix it!!!
Everyone has a cornbread recipe, but this one is so easy & totally foolproof, you’ll be amazed!

Preheat oven to 375 degrees and spray a 9” x 13” Pyrex dish with non-stick spray.
Combine all ingredients in a large bowl:

- 3 (6oz) packets of ANY type of cornbread mix you like. (Great Value, Morrison’s, Martha White, Gladiola, etc. You can even mix & match.)
- 3 eggs
- 1 1/2 cups of milk or buttermilk
- 1 (14oz) can of cream style corn
- 1 tsp black pepper
- 1 tsp garlic powder

Mix all ingredients together and pour evenly into baking dish.
Bake at 375 degrees for exactly 45 minutes.
Remove from oven, allow to cool slightly, and you’re ready to roll!
Best cornbread you’ll ever eat!
Better have some butter ready!



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L-R: Jesse Mandujano, Adán Mandujano, Misty Mandujano, Joseph Stevens, Adán Madujano, Jr.

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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 required.
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Thank you so much!

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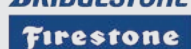
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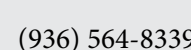
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Submitted by Betty Crocker Patin of Nacogdoches

FROSTING FUDGE

- 1 package milk chocolate chips
- 1 container milk chocolate frosting

Pour chocolate chips into a bowl. Microwave on high for 90 seconds. Stir well. Add frosting and microwave on high for 90 seconds. Pour into a buttered dish and refrigerate until cool.

This is a great recipe in and of itself, but this is what I do to make it even more delicious.

Once you have combined, and microwaved, the chips and frosting and stirred it, add ½ teaspoon vanilla, 1/3 small jar of marshmallow crème and ½ cup of pecans.

Variations:

LEMON FUDGE

- 1 package white chips
- 1 container lemon frosting
- 1/2 teaspoon lemon extract and/or 1 teaspoon lemon zest
- 1/3 jar marshmallow crème

Prepare according to directions above, pour into pan, let set and enjoy!

**CHOCOLATE COVERED
CHERRY FUDGE**

- 1 package cherry chips
- 1 container milk chocolate frosting
- 1/2 teaspoon vanilla
- 1/3 jar marshmallow crème

Prepare according to directions above.

Use your imagination – the possibilities are endless. And people will think you have spent hours and hours making candy.



From Dennis McDuffie of Beaumont, Texas

CHEESY CHICKEN SPAGHETTI

Ingredients:

- 4 cups cooked chopped chicken (1 whole rotisserie chicken)
- 12- oz spaghetti, cooked and drained
- 2 (10.75-oz) cans Cream of Chicken soup (I used 98% fat free)
- ¼ cup chicken broth
- 16-oz sour cream (I used light)
- 1 stick of butter, melted
- ¼ tsp cayenne pepper
- ¼ cup dried parsley
- ½ tsp salt
- ¼ tsp ground pepper
- 1 tsp Italian seasoning
- ½ cup Parmesan cheese
- 1½ to 2 cups shredded sharp cheddar cheese
- 1 cup Italian breadcrumbs

Instructions:

Preheat oven to 350°F.
Combine first 12 ingredients. Spread into a lightly greased 9×13-inch dish (or 2-9×9-inch dishes). Top with cheddar cheese and breadcrumbs.
Bake uncovered for 45-60 minutes, until bubbly.

From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



CRACKER BARREL’S
HASH BROWN CASSEROLE

- | | |
|-----------------------------------|--------------------------------------|
| 2 lbs. frozen hash brown potatoes | 1/2 stick melted butter or margarine |
| 1 can cream of chicken soup | 1 pint sour cream |
| 1/2 cup chopped onion | 2 cups grated cheese |
| 1 tsp. salt | 1/4 tsp. pepper |
| 2 cups crushed corn flakes | 1/4 cup melted butter |

Defrost hash browns. Combine with soup, onions, salt, butter, sour cream, cheese and pepper. Place into a 3-quart casserole dish. Sauté crushed corn flakes and 1/2 stick of butter, then sprinkle on top of potato mixture. Bake at 350° for 40 minutes or until golden brown.



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

Submitted by David Stallings -
Around the Town Publisher

Mom (Hazel Stallings 1923-2020) made chicken and dressing the old-fashioned way, just like her mother had done. I’d love to be with here once again and have some this Christmas!

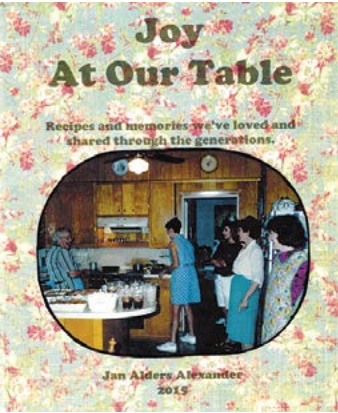


MOM’S CORNBREAD
CHICKEN & DRESSING

- Boil Roaster (chicken) in enough water to cover well and to make broth
Bake 4 small pans of cornbread
Mix the chicken broth & the following into cornbread:
- Chicken - Cut up or de-boned
 - 1 small can uncooked biscuits
 - 8 raw eggs - beaten
 - 1 cup chopped onions
 - 1 cup chopped celery
 - 1 stick melted butter
 - Salt & pepper to taste
 - Add sage if desired
- Bake until golden brown on top

Submitted by Jan Alders Alexander
of Nacogdoches

I like to taste the turkey, so have chosen not to add too many spices.



SALT AND
PEPPER
ROASTED
TURKEY

- 1 fresh whole 11-12 lb. turkey
- 1/4 cup butter, softened and divided
- 2 tbsp Kosher salt, divided
- 1 Tbsp pepper
- kitchen string

Preheat oven to 325°. Remove giblets and neck, boil in a little broth or water until done, set aside and reserve for gravy. Rinse turkey with cold water, drain cavity well and pat dry. Lift or loosen skin from turkey breast without totally detaching skin. Rub 2-3 Tbsp softened butter mixed with 2 Tbsp salt and 1 Tbsp pepper under skin and inside and out of cavity. Place turkey, breast side up, on lightly greased roasting rack in large pan. Tie legs together with kitchen string. Tuck wing tips under. Rub with remaining butter. Sprinkle with salt and pepper. Bake at 325° for 3 hours and 45 minutes or until meat thermometer registers 165°. Let stand 20 minutes before carving.

MAMAW’S GIBLET GRAVY

Mother always boiled a chicken for dumplings for Thanksgiving, so she had plenty of wonderful homemade broth for gravy as well. Giblets and egg make it Thanksgiving for me, but you could leave them out.

- 3 Tbsp butter
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 3 Tbsp all-purpose flour
- 3 cups GOOD chicken broth
- cooked giblets, chopped
- 1-1/4 tsp Kosher salt
- 1/2 tsp black pepper
- 1 hard boiled egg, peeled and chopped

Melt butter in small sauce pan. Add onion and sauté 3-4 minutes. Add garlic, sauté 1 more minute, then add flour. Cook, stirring constantly for 2 minutes. Stir in broth, giblets, salt and pepper. Bring to boil and reduce heat to low. Simmer stirring occasionally for 10-15 minutes, till thickened. Add egg just before serving, if using.

From Pat Massey-Douce of Marion, Ohio

BANANA SPLIT DESSERT

- Crust:** 2 cups Graham Cracker crumbs, 1/4 cup granulated sugar, 1 stick margarine-melted
- Mix together and press into a 9 x 13 pan or dish.
- Filling:** 2 cups powdered sugar, 2 eggs, 2 sticks of margarine-soft
- Beat sugar and margarine together, add eggs one at a time and beat well after each. When light and fluffy, spread over crust.
- Spread 1 large can of crushed pineapple (well-drained) over filling.
- Slice 3 or 4 bananas over pineapple.
- Spread 1-8 ounce container of Cool Whip over bananas and sprinkle with chopped nuts and then set whole maraschino cherries (red and green) on top.
- Refrigerate 5 hours before serving.
- Enjoy!

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Christmas (Post-Thanksgiving) Barbecuing

If you are all Turkeyed-out after Thanksgiving, try one of these delicious barbecue recipes!

Tuscan-Style Barbecued Ribs

Serves 4

- 2 sides spareribs or your favorite ribs
- 1 teaspoon grated orange zest
- 1 teaspoon grated lemon zest

TUSCAN MARINADE

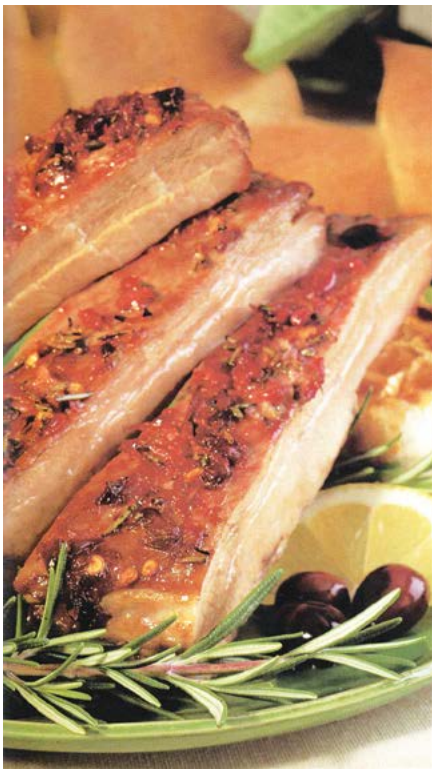
- 1 head garlic
- 1/4 cup plus 1 tablespoon extra virgin olive oil
- 1 tablespoon minced lemon zest
- 1/3 cup freshly squeezed lemon juice
- 2 Tablespoons honey
- 1/3 cup pitted kamalata olives, minced
- 2 Tablespoons chopped fresh rosemary
- 2 Tablespoons anchovy paste
- 1 teaspoon crushed red pepper flakes

Remove the membrane from the underside of tyhe ribs. Then place the ribs in a rectangular dish or baking pan.

To make the marinade, preheat the oven to 400°. Trim the top of the head of garlic, exposing the tips of the cloves, and drizzle 1 tablespoon olive oil over the head of garlic. Wrap it in foil, and bake it for 1 hour. Then squeeze the garlic from the cloves and mash it with a fork. In a bowl, combine the garlic and all the remaining marinade ingredients. Stir well. Makes 1 cup.

Coat the ribs evenly on both sides with the marinade. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours.

To grill the ribs, if using a gas barbecue, preheat to medium (325°). If using charcoal or wood, prepare a fire. When the coals or wood are ash covered, push them to the outside of the grill. Place a pan of water in the bottom of the grill among the coals, and cover the coals with the cooking grate. Place a rib rack on the



cooking grate and add the ribs. Alternatively, brush the cooking grate with a flavorless cooking oil, such as safflower oil, and then lay the ribs meaty side up in the center of the grill. Cover the grill. Regulate the heat so it remains at a medium temperature. Occasionally during cooking, baste the ribs with extra mariande, stopping 15 minutes before removing the ribs from the grill. Grill the ribs until the meat begins to shrink from the ends of the rib bones. (Approximate grilling times: pork baby back ribs and country-style spareribs, 75 minutes; spareribs and beef ribs, 90 minutes; lamb ribs, 40 minutes.)

To smoke the ribs, slow smoke the ribs at 200°-220°. Lay the ribs, meaty side up in the center of the smoker or stand them upright in a rib rack. Cover the smoker. Regulate the heat so it ramains at a medium temperature. Once an hour, brush the ribs with reserved marinade. Smoke the ribs until the meat begins to shrink away from the bones. (Approximate smoking times: pork baby back ribs, spareribs, beef ribs, 3 hours; country-style spareribs, 3-4 hours; beef short ribs, 4-5 hours.)

BBQ Pizza

- 1 lb. ready-made pizza dough, at room temperature
- 2 Tablespoons olive oil
- 1/2 lb. cooked sausage, cut into 1/2-inch pieces
- 1 cup assorted grilled vegetables (peppers, onions, zucchini, mushrooms)
- 6 ounces shredded Colby jack cheese
- 1 teaspoon basil
- 1/4 teaspoon dry red pepper flakes

Preheat grill to medium-high heat. Oil grill rack with paper towel dipping in vegetable oil.

Roll out dough to a 12"x15" rectangle. Brush top with olive oil. Place dough, oil side down, on grill rack. Cover and grill about 3 minutes, or until bottom is lightly browned. Punch down air bubbles, if needed. Brush top with olive oil and turn over.

Immediately top evenly with remaining ingredients.

Cover and cook 3 minutes or until cheese is melted.

Makes 4 servings.



Grilled Chicken and Sausages (Barbecue Industry Association)

- 1/2 cup butter (or margarine)
- 1 medium garlic clove (crushed)
- 3/4 teaspoon salt
- 3/4 teaspoon summer savory (crushed)
- 1/2 teaspoon paprika
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon tarragon (crushed)
- 1 broiler-fryer chicken (3 lbs.), cut up
- 1 lb. sweet Italian pork sausages

Melt butter. Stir in garlic, salt, savory, paprika, cinnamon and tarragon.

Place chicken and sausages on grill. Brush with butter mixture. Grill about four inches from medium-hot heat until chicken is tender (about 30 to 40 minutes), basting and turning chicken and sausages occasionally. Makes 6 servings.

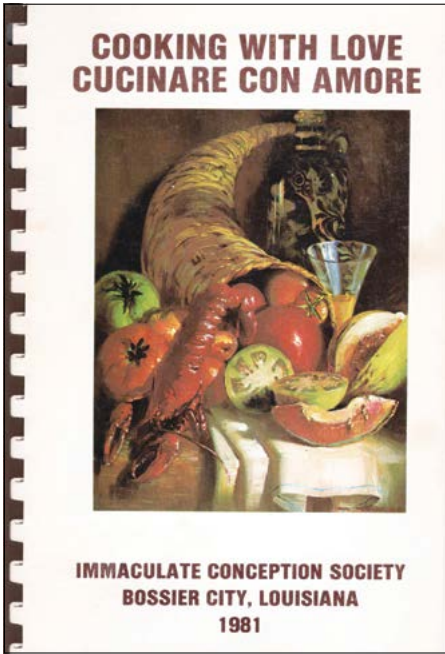


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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated 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.

CRAB QUICHE
(from Mary Anne T. Jones)

- | | |
|---|-------------------------------|
| 2 Tbsp minced onion | 3 eggs |
| 1 Tbsp butter | 1 cup light cream |
| 1 cup (or 6 oz) crab (frozen or canned) | 1/2 tsp salt |
| 1 Tbsp flour | Black or red pepper, to taste |
| 1-1/2 cup Swiss cheese | Dash of nutmeg |
| 9-inch pie shell, partially baked | Minced parsley |

Sauté onion in butter till tender. Mix with crab and flour; set aside. Sprinkle half the cheese over the crab. Beat eggs, cream and all the seasonings together. Place onion and crab in pie shell; pour egg and cream mixture over. Cover with remaining cheese. Bake at 350° for 30 to 40 minutes.

From Sharon Blacklock of Waco, Texas

Here is our Christmas drink. We enjoy sharing this while cooking Christmas dinner.

CHRISTMAS DRINK

- Cranberries, fresh, frozen
White cranberry juice, 1 quart
Prosecco, 1 bottle
Fresh rosemary stems

Freeze cranberries on December 24.

Place 5 to 6 cranberries in champagne glass. Add 2oz white cranberry & 2oz of Prosecco to glass; swirl & place fresh stem of rosemary in glass. Enjoy immediately.

SAVORY SWEET POTATOES

- 8 sweet potatoes
8 slices bacon, fried crisp & crumbled
1 bunch green onions, cut small
1/2 cup fresh parsley, chopped
1/4 cup butter, softened
1/2 cup sour cream
1/2 cup panko bread crumbs

Heat oven to 375°. Pierce potatoes, wrap in foil and bake 1 hour or until soft when squeezed. Place 1/4 cup butter out to soften. Fry bacon until crisp & then crumble to small pieces. Chop one bunch green onions, use all the green portion. Chop parsley. Once potatoes are cooked, remove foil to allow them to cool. Then peel the potatoes. In a large bowl place potatoes, sour cream, butter, bacon, green onions, parsley and mix until smooth. In a glass baking dish place the potato mixture then top with panko bread crumbs. Bake 30 minutes or until bread crumbs are brown.

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From Wendy Stripling of Nacogdoches

This recipe is updated, modified and tweaked by me using my husband Craig’s mother’s, aunt’s, and grandmother’s great recipes.

WENDY’S BEST EVER DRESSING RECIPE

- Ingredients:**
2 Corn Kits cornbread mix
2 – 2-1/2 Cooked biscuits
1 – 1-1/2 Large chopped onions
6 Green onions including tops
2 Medium fresh jalapeños
1 Stick butter
2 Beaten eggs
1-1/2 teaspoons (Morton’s brand) Nature’s Seasonings
1/2 teaspoon Salt
1/4 teaspoon Black pepper
1/4 teaspoon White pepper
1/4 teaspoon celery salt
1/4 teaspoon sage (optional)
4-6 Skin on chicken thighs
1 Pint fresh oysters
4 – 4-1/2 cups Broth from chicken-don’t skim

Process:
Bake cornbread corn kits as per the instructions on package in a greased 9”x13” pan; I use buttermilk in mixing the cornbread. Crumble cooked cornbread really well and grate biscuits and put in large bowl. Chop onions, green onions and tops, and seeded de-ribbed jalapeños fine and sauté in stick of butter until very tender-long time-may want to use food processor if you can’t finely chop by hand. Boil the chicken thighs until very tender saving all the strong rich (yes, fatty!) broth. Set aside cooked thighs to cool enough to handle. Add onions, jalapeños, the butter, seasonings, beaten eggs to crumbled/ grated bread, stirring well - also 3-1/2 – 4-1/2 cups of the chicken broth. You want it pretty sloppy as it will cook down, but you want moist, not dry dressing. Spoon dressing mixture into a lightly greased (buttered) 9”x13” baking dish or pan. Tear up the chicken pieces discarding bones, skin, knuckles. Put chicken pieces on top of dressing mix and push down into dressing with fingers. Drain raw oysters well. Place them on top of dressing mix and push down into dressing with fingers. Bake at 375° - maybe an hour depending on the moisture and how your oven cooks. You can tell when it lightly browns and pulls away a little from edge of pan. Our oven takes 1-1/2 hours or sometimes more.



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