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November 2021

Restaurant of the Month...

7th Street Restaurant, Good Food, Fun, and Entertainment

by Terri Lacher
talacher@sbcglobal.net

New owners of the 7th Street Restaurant in Cushing, Texas, Chana and Harley Ward, are there most days to serve up some of the best food in the East Texas area.

Chana came originally from Mustang Island, growing up on the beach and fishing with her father. At the age of four, her family moved to Colorado. Having been in the restaurant business, her parents purchased a restaurant. Chana said she was raised in their family steak house and buffet in Gunnison, Colorado, called the Silver Spur.

In 1998, her family moved from Colorado to Nacogdoches, Texas.

"It was a bit of a shock," Chana said. "The weather and humidity took a little time to get used to. However, after being back in Texas for over twenty years, I can't imagine living anywhere else!"

Chana, and husband Harley, have been married for over twelve years, meeting fourteen years ago.

"We both grew up with great parents that raised us to have a hard work ethic and know the importance of family and our faith," Chana said.



7th Street - page 2

Nashville Country Cookin' With Bill Anderson

Submitted by David Stallings
aroundthetown@mail.com

Country Music Hall of Fame Member, Bill Anderson, was a guest on our TV series titled *Nashville Country Cookin'* back in 2010. With a wink, he told me that he'd gotten this recipe from his old friend, Roger Miller. With Bill, who knows when he's kidding! Bill wrote many country classics, including Ray Price's hit, "City Lights," and his own hit, "Still." You'll never meet a nicer person than "Whisperin' Bill" Anderson.



Around the Town Publisher David Stallings, on left, with Country Music legend and Hall of Famer, Bill Anderson.

CARROT SOUFFLE'

(Recipe given to him by friend Roger Miller)

1-15 oz. can sliced carrots, drained	3 eggs
1 stick melted butter	3 Tablespoons self-rising flour
1 cup sugar	1 teaspoon vanilla

Bill Anderson - page 3



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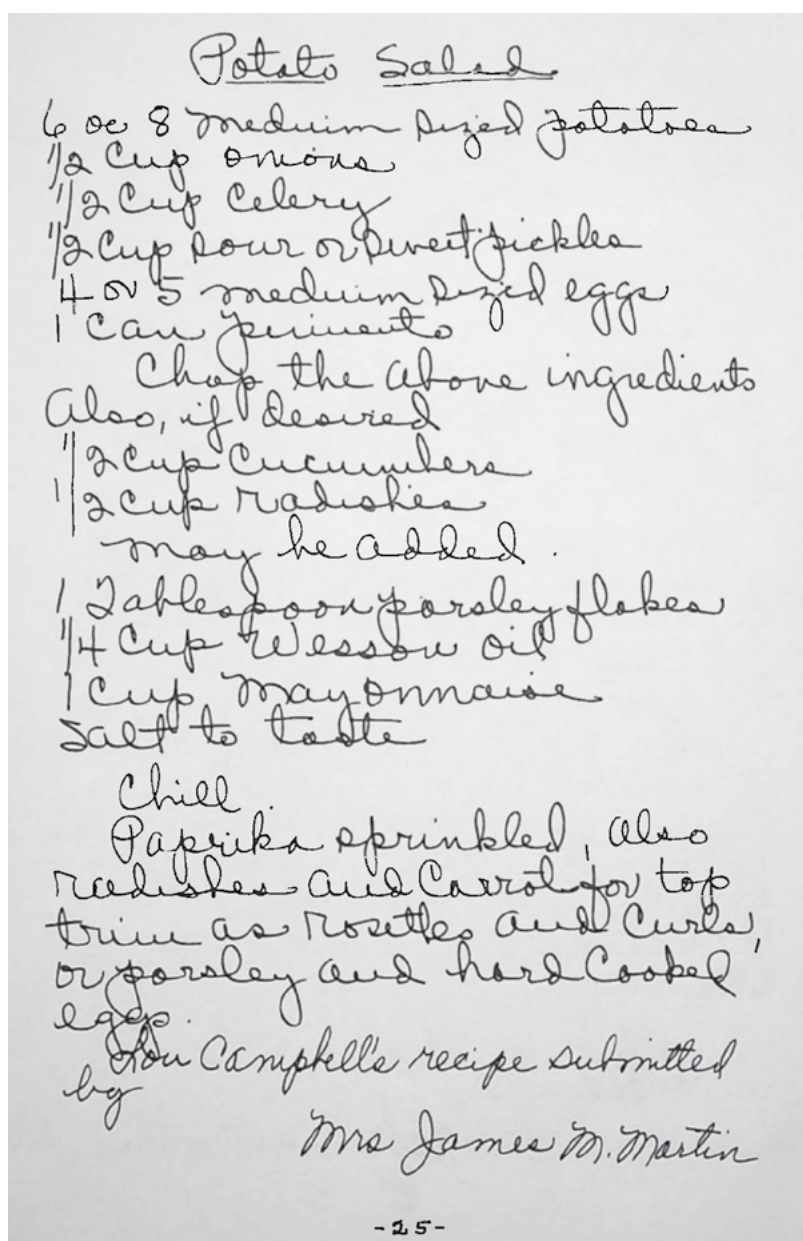
This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

POTATO SALAD (Lou Campbell's Recipe Submitted by Mrs. James M. Martin)



7th Street

"Three years ago, my family and I discovered Cushing, Texas and absolutely fell in love with the town and community," Chana shared. When the opportunity came up for them to be able to purchase the 7th Street Restaurant, "there was no question." With her background working in the restaurant industry, Chana's dream was to own her own restaurant one day.

She shared, "I learned so much from my parents in our restaurant, from my work ethic, to my passion to serve the public. I have taken my knowledge, experience, and passion to help build on and improve the 7th Street Restaurant's legacy."



To show their appreciation to their community, they have planned family events at the restaurant. They also will be offering our "beloved teachers" a discount for all they do for the parents and kids in the community. (Just bring in your school ID from any school). As a thank-you to First Responders, they offer a discount with ID or in uniform, asking officers in uniform to stop by for free tea, water, or soda, while serving the public.

Having a combined family of five children, Chana expresses her emphasis on the value of having a family. She uses those values at home and in their restaurant, expressing the importance of family and teamwork.

"The wonderful staff we have here are more than employees; this is our restaurant family, and we work together as a family and a team. I am very blessed to have a supportive family at home and an amazing work family," Chana said.

As they work to improve the all ready solid foundation of the 7th Street Restaurant they hope to improve and build on their customer service and "all around" quality.

"You will still be able to get your favorites, such as our Hand-battered Chicken Fried Steak Dinner, All-You-Can-Eat Catfish, and so much more, that will always come in Texas size portions." They are also offering some healthy options like Grilled Salmon with sides or on a fresh salad.

With better weather, the 7th Street Restaurant has a very inviting covered patio with a music venue, offering live music and events as the Texas weather permits. In addition, they offer a bar area that features a more intimate setting, offering some top-shelf liquors and ice-cold beers.

"All that is paired with our attentive and enthusiastic bartenders to make sure you have a wonderful experience," Chana said.

With all of the above including good food, pleasant venue, and great service, the 7th Street Restaurant is a great "date night" experience or for a gathering of family and friends!

The 7th Street Family Restaurant is located at 754 7th Street, in Cushing, Texas. They are open from Tuesday-Thursday (11 a.m.-8:30 p.m), Friday-Saturday (11 a.m.-9:30 p.m), (Bar open Friday till 12 p.m/ Sat till 1 a.m), Dine in or Carry out. You may call them at (936) 326-8457.



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Bill Anderson

Place all ingredients in blender and blend well. Pour into glass pie plate that has been sprayed with non-stick spray. Cook at 350° for 40-50 minutes.

You can double the recipe and cook in 9” x 13” baking dish. Make two separate batches and pour into same dish, because most blenders will not hold it all at one time.



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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.



RED WINE
ROAST

- 1 Rump roast
- 2 onions
- 6 small potatoes
- 1 can mushrooms
- 1 bag Baby carrots
- 1 stalk celery
- 1 head of garlic
- 1 cup red wine

Cut head of garlic in half and rub roast. Season roast with pepper, garlic salt, etc. Put roast in pan with olive oil in bottom. Also throw garlic in bottom of pan. Brown roast on all sides under broiler. Add all vegetables around roast. Add 1 cup of wine and 2 cups of water. You may want to add some more seasonings. Cook for 3 hours at 350°.

DISCLAIMER

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

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

by Areeda Schneider-Stampley

Food for Thought:

“If my people, which are called by my name, shall humble themselves, and pray, and seek my face, and turn from their wicked ways; then will I hear from heaven, and will forgive their sin, and will heal their land.” *II Chronicles 7:14*



Let Freedom Ring!



THANKSGIVING TURKEY

- | | |
|-----------------------------------|----------------------------------|
| Turkey (12-14 pounds) | 4 Tbsp soy sauce, divided |
| 2 cups water | 2 Tbsp chicken Bouillon granules |
| Giblets | 1 tsp dried minced onion |
| 2-1/2 cups chicken broth, divided | 1 tsp garlic powder |
| 1-1/2 cups orange juice, divided | |

Place turkey on a greased rack in a roasting pan. Add water, turkey giblets and neck to pan.

Combine 1-1/4 cups broth, 3/4 cup orange juice and 2 tablespoons soy sauce; pour over turkey.

Combine bouillon, onion and garlic powder; sprinkle over turkey.

Bake uncovered at 325° for 3-1/2 hours (or as directed on turkey wrapper), basting every 30 minutes. When turkey begins to brown, cover lightly with foil. Remove giblets and neck when tender; set aside for gravy.

Combine remaining broth, orange juice and soy sauce.

Remove foil from turkey; pour broth mixture over turkey. Bake 30 minutes longer or until done.

GIBLET GRAVY FOR THANKSGIVING TURKEY

- | | |
|----------------------------|----------------------|
| 2 cups pan juices | 1/2 tsp sugar |
| 1 cup chicken broth | 1/4 tsp black pepper |
| 1/4 cup orange juice | 3 Tbsp cornstarch |
| 2 tsp Worcestershire sauce | 1/2 cup water |
| 1/2 tsp dried thyme | |

Remove meat from neck and discard the bones. Chop giblets and neck meat. Set aside.

In a saucepan, combine 2 cups pan juices, broth, orange juice and Worcestershire sauce; mix well. Stir in thyme, sugar and pepper.

Combine cornstarch and water until smooth. Whisk into broth mixture. Bring to a boil. Cook and stir for 2 minutes.

Stir in reserved giblets and neck meat.

Carve turkey; serve with gravy.

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

Contact: areedaschneider@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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AREEDA’S OLD FASHIONED PUMPKIN PIE

A family favorite for Thanksgiving!

- 3 Tablespoons butter
- 1-1/3 cups packed light brown sugar, divided
- 1/3 cup chopped walnuts
- 1 unbaked 9-inch pastry shell
- 1-3/4 cups pure pumpkin (canned)
- 2 cups whole milk or cream
- 1/4 cup granulated white sugar
- 3 eggs, lightly beaten
- 1 teaspoon salt
- 1/2 teaspoon ginger (preferably fresh)
- 2 teaspoons cinnamon
- 1/2 teaspoon allspice



Preheat oven to 450 degrees. Combine butter, 1/3 cup brown sugar and walnuts. Sprinkle over unbaked pastry shell. Bake 10 minutes. Combine pumpkin, remaining 1 cup brown sugar and remaining ingredients; mix well. Pour into partially baked shell. Reduce oven heat to 325 degrees and bake 45 more minutes.

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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.

PAULA'S BREAKFAST CASSEROLE

Submitted by Paula McDonald
for band student Colleen McDonald

6 eggs, beaten	2-3 slices bread
2 cups milk	1 pound Owens sausage, cooked and drained
1 teaspoon salt	1 cup grated cheddar cheese
1 teaspoon dry mustard	

To eggs add milk, salt and mustard. Mix well. In greased 9" x 13" pan, layer bread, sausage and cheese. Pour egg mixture over top. Cover and refrigerate overnight.

Bake at 350 degrees for 45 minutes.

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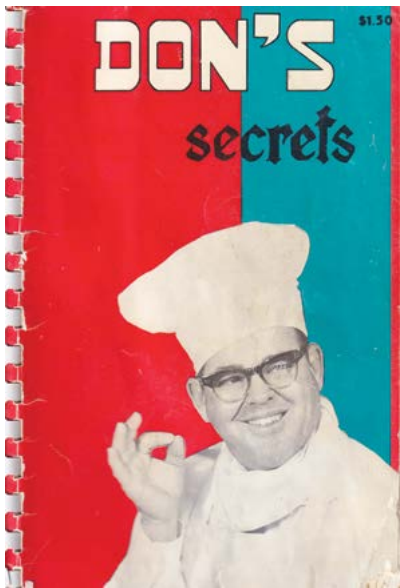
**Submitted by David Stallings -
Around the Town Publisher**

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!



**TROUT
ALMONDINE**

- 4 lbs. fresh trout, cleaned
- 1 egg
- 1/2 pint milk
- 1/4 lb. butter
- 1 5 oz. can almonds
- 1/2 cup cold water
- 1/4 cup chopped parsley
- 1/2 teaspoon corn starch
- 1 cup all-purpose flour
- Salt, black pepper and Cayenne (red pepper)
- Cooking oil



Beat egg and milk together. Set aside.
Split trout lengthwise. Season generously with salt, black pepper and red pepper. Dip in egg and milk mixture, then roll in white flour. Put 1/2 inch cooking oil in heavy pot over high heat. Fry trout in uncovered pot. When trout is golden brown on both sides, set fish aside.
Grind almonds, and put in a heavy skillet with butter. Fry over medium heat in uncovered skillet until almonds are brown. Drain off 2/3 of the butter. Dissolve corn starch in 1/2 cup cold water and add to the fried almonds. Season with salt, black pepper and Cayenne to taste. Pour this mixture over fried trout. Garnish top with parsley. Serves 4.

From Linda Beth Fuller of Nacogdoches

**ANGEL FOOD LUSH
WITH PINEAPPLE CAKE**

- 1 pkg Jell-o vanilla instant pudding n pie filling, 4oz.
- 1 can 20oz. Crushed pineapple, undrained
- 1 cup cool whip
- 1 prepared round angel food cake
- 1 cup mixed seasonal berries (blue, strawberries, etc.)

Mix dry pudding mix and pineapple in bowl. Stir in cool whip. Cut cake horizontally into 3 layers. Place bottom cake layer on serving plate; top with 1/3 of the pudding mixture. Repeat layers 2 more times. Refrigerate at least 1 hour. Top with berries just before serving. Store leftovers in Refrigerator.
Makes 10 servings.

From Sarah Traylor of Nacogdoches

A favorite from my grandmother's recipes.

BEEF CORN PONE PIE

- | | |
|-------------------------|--|
| 1 lb ground beef | 1 tsp. Worcestershire |
| 1/2 med. onion, chopped | 1 cup chopped tomatoes (canned) |
| 1 Tbsp Crisco | 1 cup drained pinto beans (canned) |
| 2 tsp chili powder | 1 cup corn bread batter (packaged or homemade) |
| 1/2 tsp salt | |

Brown the meat and onion in Crisco. Add the tomatoes and seasonings. Cover and cook on simmer 10 to 15 min. Add the beans, mix well, then put into a greased 9x9 dish and pour corn bread batter on top. Bake at 400° for 20 to 25 min.

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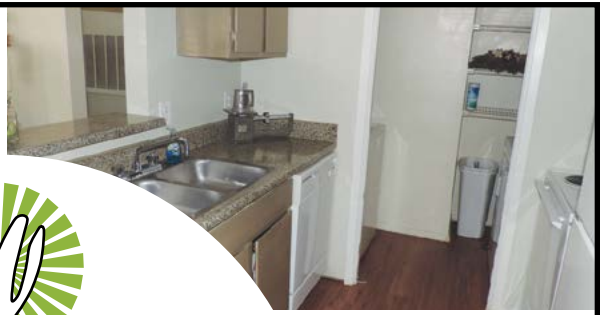


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Chewy Sugar Cookies

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Ingredients

- 1 cup butter softened
- 1 1/4 cup granulated sugar
- 1 egg
- 2 tsp vanilla
- 2 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt

Directions:

Preheat oven to 350 degrees. Cream butter and sugar together until light and fluffy. Add in egg and vanilla. Add in the rest of the ingredients, scraping the side of the bowl. Roll dough into 1 inch balls and roll in sugar. Place on baking sheet. Bake for 10 - 11 minutes.

Enjoy!



Emily & Brooklyn
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- Technician





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From Kathy Adams of Nacogdoches

POSSUM PIE

6 oz. softened cream cheese	3/4 teaspoon vanilla
3/4 cup 10x sugar	1/4 cup instant vanilla pudding mix
1 Graham cracker 9" crust	1/3 cup instant chocolate pudding mix
1/4 cup chopped pecans	1/2 cup heavy whipping cream, whipped
1-3/4 cups cold milk	12-16 pecan halves

Beat cream cheese and sugar until smooth. Spoon into crust. Sprinkle with chopped pecans.

Then whisk milk, vanilla and pudding mixes for 2 minutes. Let stand 2 minutes or until soft set.

Spoon over pecans and refrigerate for at least 4 hours.

Top with whipped cream and pecan halves.



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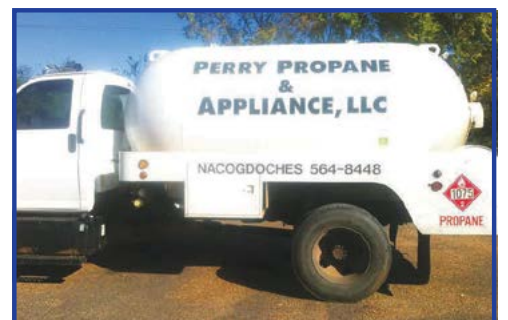
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From Angela Bradford

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



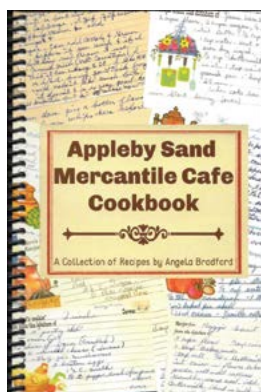
SWAMP BALLS

- | | |
|--|--------------------------------|
| 1/3 cup of chopped shrimp | 1 cup all-purpose flour |
| 1/3 chopped crawfish | 1/4 cup white sugar (Optional) |
| 1 quart vegetable oil for frying, or as needed | 1/2 teaspoon baking soda |
| 1 cup buttermilk | 1/2 teaspoon salt |
| 1/4 cup vegetable oil | 1/2 cup minced onion |
| 2 eggs, room temperature | 4 green onions |
| 1 cup cornmeal | |

Directions:

- Step 1: Heat 1 quart vegetable oil in a deep-fryer or large saucepan to 365 degrees F (185 degrees C).
- Step 2: Preheat oven to 200 degrees F (95 degrees C).
- Step 3: Whisk buttermilk, 1/4 cup vegetable oil, and eggs in a bowl.
- Step 4: Combine cornmeal, flour, sugar, baking soda, and salt in a separate bowl. Fold buttermilk mixture, onion, and green onions into cornmeal mixture until just mixed, then add in shrimp and crawfish. Stir until fully mixed.
- Step 5: Drop 6 to 8 tablespoon-sized balls of batter into the hot oil; fry until each swamp ball is golden brown, turning the swamp balls to cook evenly, 6 to 10 minutes. Remove swamp balls with a slotted spoon and place on brown paper bags to drain. Repeat with any remaining batter.
- Step 6: Transfer swamp balls to a baking sheet and keep warm in the preheated oven until ready to serve.

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Purchase your copy of the cookbook by contacting her at 936.559.5151





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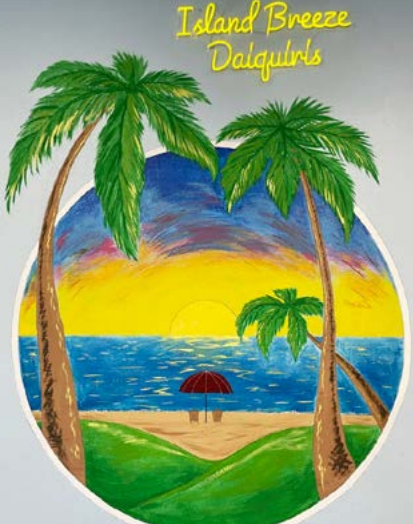
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From Tom Gordon of Wimberley, Texas

I told my wife I'd submit a recipe every time we visit Nacogdoches. Love the history. Love the Fredonia Hotel. Love the restaurants. It's a nice drive from Wimberley. We already have reservations for the next Blueberry Festival. This is a simple recipe that's full of flavor.

SLOW COOKER CHILE VERDE

Ingredients:

- 10-15 tomatillos, husked and halved
- 10-15 jalapeños, cut off stems, regulate the level of heat with the seeds
- 1 head of garlic, peeled
- Salt, pepper
- 2-3 pounds of pork loin, cut into 1-inch pieces

Place tomatillos, jalapeños and garlic in pot of water and boil until soft, then drain and use blender to make sauce. In slow cooker, add cubes of pork and sauce. Salt and pepper to taste. Cook on low for eight hours. Serve over rice with hot sauce on the side. Leftover pork and sauce works great in omelets and burritos.

From Jennifer Arnold of Nacogdoches

Here are a couple of my favorite recipes.

GEORGIA CORN BREAD CAKE

- 1 cup sugar

1 cup brown sugar

4 eggs, beaten

1 cup oil
- 1-1/2 cups self-rising flour

1 tsp vanilla

2 cups chopped pecans

Preheat oven to 350°. Lightly grease and flour a 13 x 9 baking dish. Stir together sugar, brown sugar, eggs and oil in a medium bowl until smooth. Stir in flour and vanilla. Add pecans and stir until evenly mixed. Spoon into pan. Bake 30 to 35 minutes. Sprinkle with powdered sugar on the cake after it is cooled.

TACO SOUP

- 1 lb ground beef

1/4 tsp chili powder

1 pkg taco seasoning

1 pkg Ranch dressing mix

1 can jalapeño pinto beans
- 2 cans Ranch Style beans

1 can diced Ro-Tel tomatoes

1 can whole kernel corn

2 cans diced stewed tomatoes

Brown beef and drain off grease. In large pot (or crock pot), combine meat and all other ingredients. Do not drain the cans of their liquids. Heat and serve.

You can add Fritos, Doritos, crackers, and/or grated Cheddar cheese to taste.

From Randy Futch of Mike Perry Motors in Nacogdoches

Many of you know that I enjoy cooking, as it’s an escape from the long days at the dealership. One of my favorites, a little on the healthier side (nothing fried) is a tried and tested chicken & rice dish that couldn’t be easier to make. Every-one has a chicken & rice casserole recipe, but this one seems to turn out perfect every single time:



CHICKEN AND RICE CASSEROLE

Spray a 9” x 13” pan with non-stick spray and preheat oven to 325 degrees.

In a large bowl combine the following:

- 1 1/4 cups uncooked white rice (try Basmati rice — it’s better.)
- 1 stick melted unsalted butter
- 1/4 cup milk
- 1/4 cup Italian dressing
- 1 heaping Tbsp Goya “sazonador total” seasoning
- 1 tsp paprika
- 1 tsp ground black pepper
- 1 can 10.5 oz cream of mushroom soup
- 1 can 10.5 oz cream of chicken soup
- 1 pkg (10 oz) frozen Pictsweet seasoning blend (onion, bell pepper, celery, parsley)



Pour about 1/2 of this mixture in pan and spread evenly. Place 4 large chicken leg quarters (about 4 1/2 lbs) on top of the mixture and then cover chicken evenly with remaining mixture. Cover pan tightly with foil and bake at 325 deg for about 2 hours 15 minutes, give or take.

Remove from oven, allow it to cool slightly, and serve. It’s really a complete meal, all in itself. Can’t go wrong and can’t really “mess this up.”

Happy Thanksgiving

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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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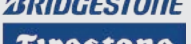

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Submitted by Betty Crocker Patin of Nacogdoches

I make the cakes for birthdays at my office. The strawberry cake with strawberry cream cheese frosting is by and far the most requested. It is not an original recipe, but it is delicious!

STRAWBERRY
CAKE

- 1 box white cake mix
- 1 small box strawberry Jello
- 4 eggs
- ½ cup water
- ½ cup vegetable oil
- ½ container of frozen strawberries,
thawed (set aside remainder for frosting)

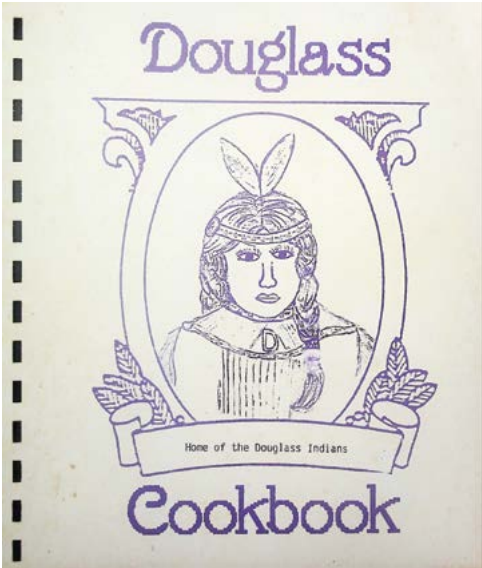


Put all ingredients in a bowl and mix on medium speed for about 2 minutes. Pour into prepared pan(s) – I make mine in a 9x13 pan – and bake at 350 degrees until a toothpick inserted near the middle comes out clean. Cool completely and frost.

- Frosting:**
- 1 stick of butter, softened
 - 1-8 oz pkg cream cheese, softened
 - 1-16 oz box of powdered sugar or ½ of a 32 oz bag of powdered sugar
 - Remainder of thawed strawberries (I often puree mine for the frosting)

Beat butter and cream cheese until light and fluffy, add powdered sugar and enough of the remaining strawberries to bring to frosting consistency. Frost cake and enjoy. Keep refrigerated.

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.

COUNTRY CORN

- | | |
|----------------------------------|----------------------|
| 1 can whole kernel corn, drained | chopped pimento |
| 1 can cream style corn | 1 beaten egg |
| 1 cup American grated cheese | 1 stick oleo, melted |
| 1 chopped onion, optional | 1 Tbsp. sugar |
| 1/4 cup bell pepper, chopped | 1 pkg. cornbread mix |
- Mix all ingredients together. Pour into casserole dish & sprinkle with cheese. Bake at 350-degrees for 45 minutes.
-- Debbie Collins



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.



BACON CHEDDAR
POTATO CAKES

- 3 slices bacon

4 cups leftover mashed potatoes

2 eggs

1 tsp onion powder
- 1/2 tsp salt

1/2 tsp ground black pepper

1 cup shredded Cheddar cheese

Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Remove the bacon slices, crumble and set aside. Leave the bacon drippings in the skillet. Mix the mashed potatoes, eggs, onion powder, salt and black pepper together in a bowl; stir in the crumbled bacon and Cheddar cheese. Form the mixture into 8 patties. Heat the bacon drippings over medium heat and pan-fry the patties in the drippings until crisp on each side, about 4 minutes per side.



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

From Craig Stripling of Nacogdoches

ALL YOU'D EVER WANT
1000 ISLAND SALAD DRESSING

- Ingredients:**
- 1 ½ cups ketchup

1 ½ cups good mayonnaise (I prefer Blue Plate or Duke's)

¾ cup Mt. Olive sweet pickle relish

3 hard boiled eggs-chopped

¾ lb. boiled shrimp-chopped (optional, but makes it so good!)

1 tbsp. Crystal Hot Sauce

½ tsp. each salt, garlic salt, black pepper, white pepper, Nature's Season's, paprika

1 tsp. apple cider vinegar

Process:

Mix all ingredients in large bowl. Chill. Use on your green salad-use lots-you'll want it.

Submitted by Joan Hillin of Nacogdoches
(from Fairy Partin)

I made this last week and it was a big hit!

SAUSAGE GREEN BEAN
POTATO CASSEROLE

- Ingredients:**
- 1 1/2 lbs kielbasa or smoked sausage, sliced 1/4 inch thick slices

2 lbs baby creamer potatoes, washed, sliced in half

2-15oz cans of green beans drained

1/8 cup of vegetable oil

1/4 cup butter

1 cup of onions, chopped

3 cloves of garlic, minced

1 tsp Slap yo Mama seasoning

1 tsp garlic powder

1 tsp pepper

1/2 tsp red pepper flakes

1/4 cup of water

Instructions:

Preheat oven to 400 degrees and spray a 9 x 13 baking dish with non-stick spray.

Wash creamer potatoes, cut in half and add to a gallon size baggie. Add oil, seasonings, pepper and red pepper flakes to baggie, shake to coat.

In a large frying pan add sliced sausage and water. Cook over medium high heat until sausage is browned and most of the water evaporated. Remove sausage from skillet and when cool add to baggie.

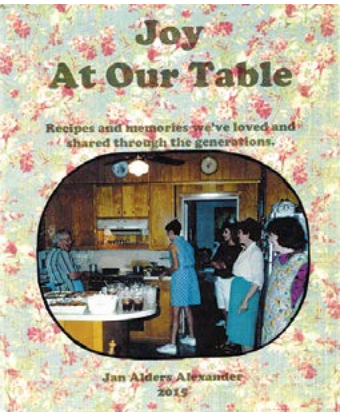
Melt butter in frying pan, add onion and garlic, cook until onions are translucent. Let cool for a few minutes and add to baggie and shake to mix.

Lastly add green beans to the baggie, shake to mix, then empty contents into prepared dish. Cover with foil and place in the oven. Bake for 40 minutes or until potatoes are done.

Carefully remove from the oven and enjoy!

Submitted by Jan Alders Alexander
of Nacogdoches

This is a recipe my mother made often when we were young. It made the meat go further when mixed with cornbread!



SQUASH
DRESSING

- 4 cups chopped squash-yellow and zucchini

1 large onion, chopped

1 stick of butter

2 pkg of cornbread (not sweet like Jiffy), cooked and crumbled (use 2/3 of it)

1 lb hot ground sausage, browned

1/2 cup chopped green onions

2 eggs, beaten

1 can Cream of Chicken soup

8 oz sour cream

Salt and pepper to taste

Boil squash and onion together until tender. Drain, but reserve some of liquid to add to final mixture, if needed. Mash squash, onion, butter and add remaining ingredients. Pour into greased 9 x 13 pan. Bake 30-45 minutes until nicely browned.

“The thankful heart opens our eyes to a multitude of blessings that continually surround us.”
- James E. Faust

The Barbecue Pit

Everything barbecue; from grilling to sauces, recipes to grills and smokers, rubs to meats and veggies.

Thanksgiving Turkey and Chili

As the temperature cools down what's better than some good ole Texas Chili and let's not forget that Thanksgiving turkey. Here's some recipes to make you glad fall has finally arrived!

Brine (*noun*): 1. water saturated or strongly impregnated with salt.; 2. a salt and water solution for pickling.

Apple-Brined Smoked Turkey

Serves 8-10

- 7 cups apple juice
- 2 cups packed brown sugar
- 1 cup kosher salt
- 3 quarts water
- 3 Texas oranges, quartered
- 15 whole cloves
- 6 slices fresh ginger
- 5 bay leaves
- 2 tablespoons minced garlic
- 1 turkey (14 pounds), cleaned
- 1/4 cup olive oil

In a large saucepan, bring the apple juice, brown sugar and salt to a boil. Cook until sugar is dissolved; remove from the heat. Cool to room temperature. In a large (5-gallon) container, combine the water, oranges, cloves, ginger, bay leaves and garlic. Stir in the apple juice mixture. Submerge the turkey in this brine; cover and refrigerate for 24 hours. (Use a heavy weight to keep turkey submerged, if necessary.)

Prepare the grill for indirect cooking, using soaked wood chips for smoke. Remove turkey from the brine and pat dry. Tie legs together with kitchen string. Lightly brush with olive oil. Set on a rack inside a heavy-duty foil pan. Grill over indirect medium heat until wings are golden brown, about 45 minutes.

Wrap the wings on foil to prevent them from burning. Grill until turkey breasts are golden brown, about 1 hour. Cover entire turkey with foil; continue to cook until a meat thermometer reads 180°, about 2 hours. Transfer turkey to a cutting board and let rest for 20 minutes before carving. Use the pan drippings to make gravy, if desired.



Here's an alternative to turkey soup, turkey salad or turkey hash. If you have some leftover turkey meat from that Thanksgiving bird, and you used a traditional corn bread-based stuffing, then here's a delicious, easy-to-make chili recipe for you.

Day-After-Thanksgiving Chili

- 3 Tbsp vegetable oil
- 3 medium-size garlic cloves, finely chopped
- 2 medium-size onions, finely chopped
- 3 Tablespoons chili powder
- 1 Tablespoon ground cumin
- 1 Tablespoon red (Cayenne) pepper
- 1/2 Tablespoon ground coriander
- 2-1/2 cups chicken broth
- 1/2 cup dry white wine
- 1/4 cup tomato paste
- 1 Tablespoon dried leaf oregano
- 1/2 Tablespoon dried rosemary
- 1 teaspoon sugar
- 1 tsp salt
- 3/4 teaspoon white pepper
- 1 pound leftover turkey meat, torn into 1/2-inch pieces (about 3 cups loosely packed)
- 1 cup leftover corn bread stuffing, coarsely crumbled, or 1 cup left over corn bread cut into 1/2-inch cubes and mixed with 1/4 cup extra chicken broth
- 1/2 pound fresh mushrooms, cut into 1/4-inch-thick slices
- 2 medium-size green onions, thinly sliced, for garnish

In a medium-size saucepan, heat oil over medium heat. Add garlic and onions and sauté until onions are translucent, 2 to 3 minutes. Add chili powder, cumin, Cayenne and coriander and sauté 1 to 2 minutes more. Add broth, wine, tomato paste, oregano, rosemary, sugar, salt and pepper. Bring to a boil, then reduce heat to low. Add turkey, stuffing and mushrooms. Simmer until thick, but still slightly liquid, about 15 minutes. Serve garnished with green onions.

Makes 4 to 6 servings.

First-Love Chili

This recipe is highly recommended for a chili newcomer. The cinnamon and cloves add a particularly nice flavor, but remember to remove them before serving. Although the proportions listed produce a chili-for-two, they can be easily doubled to serve four.

- 1 Tablespoon lard
- 1 large onion, finely chopped
- 2 medium cloves garlic, finely chopped
- 1 pound lean beef, coarse chili grind
- 2 Tablespoons ground red chile (hot or mild or a combination to taste)
- 1 teaspoon celery salt
- 1/4 teaspoon Cayenne pepper
- 1 teaspoon ground cumin
- 1/2 teaspoon dried basil
- 1 teaspoon salt
- 1-16 oz can plum tomatoes
- 1 small bay leaf
- 3 cups water
- 1 small cinnamon stick
- 2 whole cloves
- 1 green bell pepper, cored, seeded, and coarsely chopped
- 1-16 oz can kidney beans

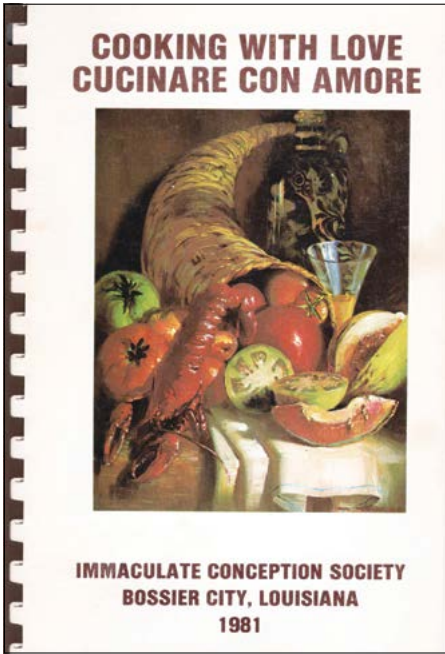
Melt the lard in a large heavy pot over medium-high heat. Add the onion and garlic and cook until the onion is translucent.

Add the meat to the pot. Break up any lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.

Stir in the green pepper and kidney beans and simmer, uncovered, for 1/2 hour longer.

Remove the cinnamon stick, bay leaf and, if possible, the cloves. Taste and adjust seasonings. **Serves 2.**





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.

EGGPLANT PIE
(from Rose G. Cascio)

- | | |
|-------------------------|------------------------|
| 2 medium size eggplants | 2 cloves minced garlic |
| 1 egg, beaten | 2 Tbsp chopped parsley |
| 10 wet crackers | 1 tsp salt |
| 1/4 cup Parmesan cheese | 1/8 tsp black pepper |

Wash, peel and cube eggplants. Boil eggplant until tender, then drain. Place in mixing bowl. Add egg, Parmesan cheese, parsley and minced garlic. Squeeze excess water from crackers; add to eggplant mixture. Add salt and pepper. Mix well. Heat oven to 350°. Spray or grease pie plate with margarine; add eggplant mixture to pie plate. Shape with fork like a pie. Bake for about 25 to 30 minutes, or until brown; let cool a while before slicing like a pie. Good even when cold. Squash can be substituted for eggplant.

From Sarah Traylor of Nacogdoches

I carry this to our Sunday School class breakfast a lot. I occasionally make it with out the bread when watching carbs!

BREAKFAST CASSEROLE

- | | |
|--------------------------------|----------------------------------|
| 6 slices of white bread, cubed | 2 cups crumbled bacon, ham, or |
| 1-1/2 cups milk | sausage or a combination, cooked |
| 12 eggs | 1-1/2 cups grated cheddar cheese |
| 1 tsp. Salt | |

Place bread in bottom of 9x13 pan (sprayed with Pam). Combine milk, eggs, salt and meat; mix well, then pour over the bread. Top with cheese. Can be covered and refrigerated overnight. If possible let it reach room temperature before baking. Bake at 350° for 30-35 min.

Note: Can add chopped onion or garlic, if desired.

Submitted by Betty Crocker Patin of Nacogdoches

This is one of my new favorite recipes – so easy to make and every-one loves it.

OLIVE GARDEN CHICKEN

- 2 boneless, skinless chicken breasts
- 1 medium sized bottle of Olive Garden Italian Dressing
- 1-8 oz package cream cheese
- Salt and pepper to taste (about ½ teaspoon of each)
- 2-6 oz packages grated Parmesan cheese
- Pasta (I use Penne Pasta)

Place chicken in crockpot. Pour the bottle of dressing over the chicken. Add salt and pepper, cubed cream cheese and 1 package of the Parmesan. Cook on medium high for 6 hours. Just before chicken mixture is done, cook 1 package pasta of your choice and drain. Using two forks, shred the chicken and stir in the remaining package of Parmesan cheese. Add pasta, mix well and you are done! Serve with a salad and bread sticks.



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