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 **NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY** 

November 2025

Delicious Warm Me Ups for the Fall

LASAGNA SOUP

Ingredients:
1 Tablespoon. extra-virgin olive oil, plus more for drizzling
12 oz. sweet Italian sausage, casings removed
1 large fennel bulb (about 10 oz.), cored, finely chopped
1 medium yellow onion, finely chopped
Kosher salt
Freshly ground black pepper
1 Tablespoon. tomato paste
1 Tablespoon. Italian seasoning
1 Parmesan rind
1 (28-oz.) can pureed tomatoes
4 cups low-sodium chicken broth
3/4 cup water
6 oz. wavy lasagna sheets (about 7), broken in half
1 cup ricotta
2 oz. Parmesan, finely grated (about 1 cup)
Fresh basil, for serving

Directions:
In a large pot over medium-high heat, heat oil. Add sausage and cook, breaking up with a spoon, until browned, 6 to 8 minutes. Using a slotted spoon, transfer sausage to paper towel-lined plate. Reserve 2 Tablespoons fat in pot; discard remaining fat.
Reduce heat to medium. In same pot over medium-high heat, combine fennel and onion; season with 1 teaspoon salt and 1/4 teaspoon pepper. Cook, stirring occasionally, until vegetables are soft and beginning to brown, 8 to 10 minutes. Add tomato paste and Italian seasoning;



Photo by Damian Calvo

CROCK-POT CHICKEN ENCHILADA SOUP

Ingredients:
1 yellow onion, finely chopped
2 lb. boneless, skinless chicken breasts, cut into thirds
1 (28-oz.) can fire-roasted diced tomatoes
1 (19-oz.) can red enchilada sauce
1 (15-oz.) can black beans, drained, rinsed
1 (15-oz.) can corn, drained and rinsed
2½ cups low-sodium chicken broth
1 teaspoon chili powder
1 teaspoon cumin
1 teaspoon garlic powder
1/3 cup shredded cheddar, plus more for serving
1/4 cup heavy cream
Kosher salt (optional)
Sour cream, chopped fresh cilantro, lime wedges, and crushed tortilla chips, for serving

Directions:
In a slow cooker, combine onion, chicken, tomatoes, enchilada sauce, beans, corn, broth, chili powder, cumin, and garlic powder. Cook on High for 3 hours, until chicken is tender and an instant-read thermometer inserted into thickest part registers 165°. Transfer chicken to a cutting board or plate and shred with 2 forks. Return to slow cooker and stir in cheese and cream. Cook on Low until cheese is melted, about 5 minutes; season with salt, if needed.
Divide soup among bowls. Top with sour cream, cilantro, a squeeze of lime, crushed chips, and more cheddar, as desired.



Photo by Erik Bernstein

LASAGNA SOUP - 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."

PEPPER RELISH

(Mrs. L. L. Lucas)

and

PEPPER JELLY

(Mrs. R. R. Harvin)

Pepper Relish

12 green bell peppers 12 red (ripe) peppers
16 onions (bell peppers also)

Chop through meat grinder and cover with boiling water. Let stand 20 minutes - drain water off - then sauté in weak vinegar. Drain again. Add:
1 pint vinegar 2 cups sugar
3 tbsp salt 1 tsp mixed spices

Cook on low heat until mixture is of relish consistency.

Mrs. L. L. Lucas

Pepper Jelly

7 cups sugar 1 1/2 cups white vinegar
2 cups ground bell peppers
15 or 16 medium peppers - 4 green and 2 red are good combination

Remove seeds and veins from peppers. Grind.

Boil peppers, vinegar and sugar briskly for 3 to 5 minutes. Add 1 bottle of Certo and boil 2 to 3 minutes briskly. Let cool, skim and seal in jars.

Delicious with meats.

Mrs. R. R. Harvin

- 52 -

LASAGNA SOUP

cook, stirring, until very fragrant, about 1 minute. Add Parmesan rind, tomatoes, broth, water, and reserved sausage and bring to a simmer. Cover and cook 15 minutes.

Add noodles and continue to simmer, uncovered and stirring occasionally, until noodles are al dente, 8 to 10 minutes; season with salt and pepper.

In a small bowl, combine ricotta, grated Parmesan, 1/4 teaspoon salt, and a pinch of pepper.

Ladle soup into bowls. Top with cheese mixture and basil. Drizzle with oil.



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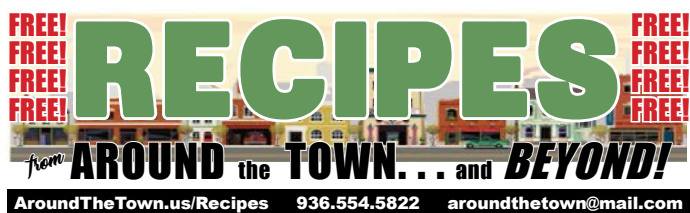
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Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service 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!



COWBOY COOKIES

Cream Ingredients:

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup Crisco

Add:
2 beaten eggs; beat until fluffy.

- Add:**
- 2 cups flour
 - 1 teaspoon soda
 - 1/2 teaspoon salt
 - 1/2 teaspoon pkpd.
 - 1 teaspoon vanilla

Add:

- 1/2 cup coconut
- 1/2 cup nuts
- 2 cups rolled oats

(1 package chocolate chips, if desired); I do not use the chocolate chips. I like more coconut and nuts.

Bake at 350° until brown. They keep well.





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by Areeda Schneider-Stampley



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SQUASH PUPPIES

3/4 cup self-rising cornmeal
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1/8 teaspoon ground red pepper
6 medium yellow or zucchini squash, cooked and mashed
1/2 cup buttermilk
1 small onion, minced
1 large egg
Vegetable oil
1/2 teaspoon salt (add later)

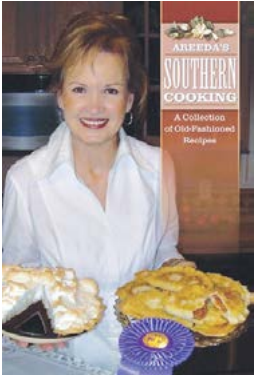
Combine meal, salt, and peppers in large bowl.
Stir together squash, buttermilk, onion and egg. Add to meal mixture, stirring until blended.
Pour oil to a depth of 1/2-inch in deep cast-iron skillet; heat to 350°. Drop batter by tablespoonfuls, in batches, into oil; fry 3 minutes or until golden brown.
Drain on paper towels; sprinkle evenly with 1/2 teaspoon salt.
Yield: 20 squash puppies.



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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.

SPINACH CASSEROLE

**Submitted by Ellen Wood,
for band student Ryan Wood**

2 packages frozen chopped spinach
1 8-oz. package cream cheese
2 + 2 Tablespoons butter or margarine
1½ cups Pepperidge Farm Herb Stuffing

Cook spinach in as little water as possible. Drain well. Stir in cream cheese and 2 Tablespoons of butter over low heat. Place in buttered casserole dish.
Melt 2 Tablespoons butter in saucepan. Stir in stuffing.
Spread stuffing mixture over spinach mixture in casserole dish.
Bake at 325 degrees for 30 minutes.

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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Bubba’s Original Sophiscated 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 Sophiscated 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.



GAZPACHO

Lew and the boys from the Bodcaw Bass and Roto-tiller Club decided to take a trip to Mexico last year and all got on a Mexicana jet, three sheets to the wind and flirted with ever’ flight attendant up and down the plane. They’d spent the better part of four hours in the DFW airport, swiggin’ down Tequila to git into the mood of ever’tang. Of course swiggin’ Tequila wuz somethin’ they were already masters of. They wadn’t one single meetin’ of the Bass and Roto-tiller Club that didn’t end with ever’body throwin’ back Cuervo, hangin’ from the lights and shootin’ off their mouth ‘bout somethin’ someone’d done that nobody else had.

Once in Cancun, they spent the better part of a week tryin’ to see who could jump from their fourth-floor winder into the pool without hittin’ another hotel guest. After the first day, the concierge of the hotel had ‘em moved to the first floor.

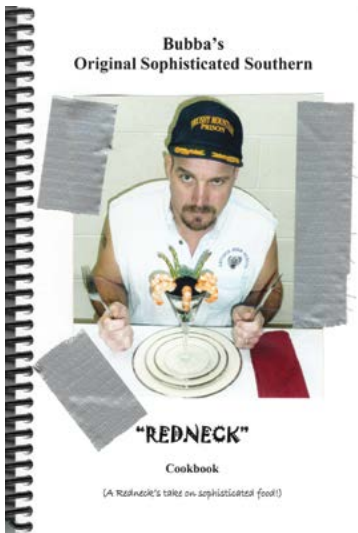
- 1 (13½-oz) can beef bouillon
- Salt and pepper to taste
- 2½ (46-oz) cans tomato juice
- 1/2 cup finely chopped cucumber
- 1/4 cup lemon juice
- 1/2 cup finely chopped bell pepper
- 1/4 cup finely chopped onions
- 1/4 cup finely chopped celery
- 1 teaspoon minced garlic
- 1/2 cup finely chopped mushrooms
- 1 avocado, roughly chopped



Mix first five ingredients well; add salt and pepper. Chill for 2 hours. Add chopped vegetables. Yield: 6 servin’s.

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I’m Truly a Country Bumpkin

by Angela Bradford

“Hello, Country Bumpkin, how’s the frost out on the pumpkin?...” Cal Smith captured it perfectly in his classic song ..And yes—I am truly a country bumpkin! I love everything about the country, especially here in East Texas.

Being an East Texas Southern Girl means waking up to the soft glow of sunrise through the piney woods, the smell of fresh coffee brewing, and the gentle rhythm of life that moves slower, sweeter, and truer to its roots. It’s in the little things: waving to neighbors as you drive down a country road, listening to the wind rustle through the trees, and taking time to enjoy a meal made with love.



Food is at the heart of it all. There’s something magical about sharing a table with family and friends, the air rich with the aroma of home-cooked dishes. Every recipe carries a story, every dish honors tradition, and every bite connects us to the land, the people, and the memories that shaped us.

Here in East Texas, life is a mix of faith, family, and flavors that remind you where you belong. Summer evenings on the porch, laughter spilling over iced tea and sweet desserts, and the quiet joy of watching the seasons change—it’s a rhythm I wouldn’t trade for anything.

And in the fall, nothing says “country bumpkin bliss” better than a warm, sweet, and spiced dessert. Here’s my favorite: Country Pumpkin Texas Sheet Cake, perfect for sharing with loved ones.

COUNTRY PUMPKIN TEXAS SHEET CAKE

Ingredients:

Cake:

- 2 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/4 cup vegetable oil
- 1 cup water
- 1/2 cup buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup canned pumpkin



Frosting:

- 1/4 cup butter
- 1/4 cup cocoa powder
- 1/4 cup milk
- 3½ cups powdered sugar
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans (optional)

Instructions:

- Preheat oven to 350°F. Grease a 9x13-inch pan.
- In a medium saucepan, combine butter, oil, and water. Bring to a boil over medium heat, stirring occasionally.
- In a large bowl, whisk together flour, sugar, baking soda, cinnamon, nutmeg, and salt. Pour the hot butter mixture over the dry ingredients and stir until smooth.
- Stir in pumpkin, eggs, buttermilk, and vanilla until fully combined. Pour into the prepared pan.
- Bake 30–35 minutes, or until a toothpick comes out clean.
- For the frosting: Melt butter with cocoa and milk in a small saucepan over medium heat. Remove from heat and stir in powdered sugar, vanilla, and pecans. Spread over the warm cake.
- Serve warm and enjoy!

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From Hannah LeBlanc of Indianapolis, IN

Our special thanks to Ms. Hannah LeBlanc who is a frequent contributor to our personal recipes section (all the way from Indiana)!

SPLIT PEA SOUP

Ingredients:

- 1 Tablespoon olive oil
- 1½ cups chopped yellow onion (1 medium)
- 1¼ cups chopped celery (about 3 ribs)
- 1 teaspoon minced garlic (1 clove)
- 4 cups unsalted vegetable broth
- 4 cups water
- 1 (16 oz) bag dried split peas, picked over and rinsed
- 2 bay leaves
- 1/2 teaspoon dried thyme
- Salt
- Ground black pepper
- 1 Bristol canned ham
- 1 cup chopped carrots
- 4 Tablespoon chicken bouillon powder
- 1 teaspoon paprika
- 1 packet Goya ham flavored concentrate

Fry hash browns until crisp and brown. Fry sausage until no longer pink. In same pan, sauté onion and pepper until tender. In large bowl, whisk eggs until blended. Stir eggs into pepper and onion mixture and cook until eggs are set. Remove from heat and add hash browns and sausage. Wrap tortillas in paper towels and warm 10 seconds to soften. Put ¾ cup of filling in each tortilla, top with cheese and roll up. Place seam side down on greased cookie sheet and bake 15 minutes at 350°.



Instructions:

Heat olive oil in a large pot over medium-high heat. Add onion, celery, and carrots and sauté until onion is translucent and. Add garlic and sauté 1 minute longer.

While veggies are cooking, dice ham into 1/2” cubes and gently pan fry just until crust forms.

Add dried seasonings EXCEPT ham concentrate and bouillon powder; and mix with vegetables (I like to wait to add more salt until the end to see how salty the ham has made the soup).

Pour in vegetable broth and water. Add split peas, ham concentrate, bouillon powder, and bay leaves.

Bring mixture to a boil, then reduce to low. Cover and let simmer, stirring every 10-15 minutes until peas and ham are tender, about 60 - 80 minutes. Once soup is thickened to consistency you like, turn off heat.

Top with shredded cheese and serve with a fresh buttermilk biscuit if you like.

Notes:

If desired you can add in a couple of yellow or red potatoes when adding the diced carrot to soup to make it even heartier.

If you notice soup isn’t thickening up how you’d like while cooking, you can let it simmer uncovered for the last 30 minutes.

Note that soup will thicken as it rests and cools slightly. If needed it can be thinned with more water.

PLEASE SEND US YOUR RECIPES!
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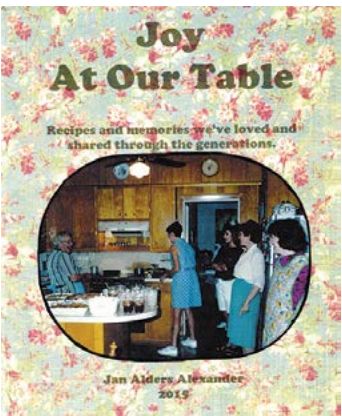
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the CHAMBER
LUFKIN | ANGELINA COUNTY

Submitted by Jan Alders Alexander of Nacogdoches

A Tapatio Springs favorite from sister Nancy Chancellor Case.



ARTICHOKE DIP

INGREDIENTS:
3 cloves garlic, crushed
1 large can artichoke hearts (in water)
1/2 cup Parmesan cheese
1 Tablespoon lemon juice
1/4 cup mayonnaise
1/4 cup cream cheese

INSTRUCTIONS:
Mix all ingredients and place in small greased casserole. Combine 3 Tablespoons bread crumbs and 2 Tablespoons Parmesan, top casserole and bake at 375° for 20 minutes.

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.



APPLE ENCHILADAS

8 flour tortillas
1 can apple pie filling
2 cups water
1½ cups sugar
1½ sticks margarine
1 teaspoon cinnamon
Pinch of nutmeg

Preheat oven to 350°. Spray a 9 x 13 baking pan with cooking spray. Add a dash of cinnamon and nutmeg to the apple pie filling. Fill tortillas with pie filling and roll up. Place in a 9 x 13 pan. Combine sugar, water, margarine and vanilla. Bring to a boil and cook one minute. Pour over tortillas, sprinkle with cinnamon, cover and bake 30 minutes. Baste once or twice with the juices around the pan. Uncover and bake an additional 15 minutes. Cut in half to serve. Sauce will thicken as it cooks.



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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!



FRIED SHRIMP-IN-PANTS

- 2 lbs. fresh shrimp, peeled and deveined
- 1 egg
- 1 cup all-purpose flour
- 1 cup evaporated milk
- 3 cups cold water
- 3 cups bread crumbs
- Salt, black pepper and Cayenne (red pepper), to taste

Make egg batter by mixing egg, evaporated milk and cold water. Leave part of the shell on the end of each shrimp tail when peeling. Slit each shrimp three-fourths of its length and season generously with salt, black pepper and Cayenne. Dip each shrimp in egg batter and then on flour. Dip in egg batter again and roll in bread crumbs. Fry in deep fat at 375° for 3 to 4 minutes. Serves 4.



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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.

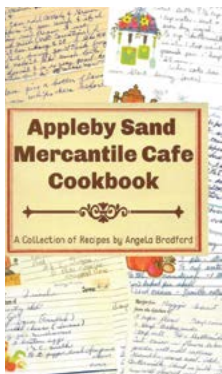
POTATO SOUP

Ingredients:

- 2 pounds of russet potatoes, peeled and cut into large chunks (about 1½")
- 1/2 cup of chopped yellow onion
- 1/2 cup chopped celery
- 3 Tablespoons all-purpose flour
- Pinch of salt
- Pinch of pepper
- 1 stick butter
- Water to cover
- 1 can evaporated milk (12 oz)

Instructions:

Toss the potatoes with the onion, celery, flour and salt and pepper; set aside for about 10 minutes. Melt the butter in a large pot. Add the potato mixture to the pot; stir to coat. Add enough water to cover the potatoes and bring to a boil; stir in the milk, reduce to a simmer, and cook, uncovered, stirring occasionally about 25 to 30 minutes, or until potatoes are tender. Taste, adjust salt and pepper, and continue cooking on simmer, uncovered, until the soup reaches desired consistency and thickness.



Printed with permission from Angela Bradford.
Purchase your copy of the cookbook by
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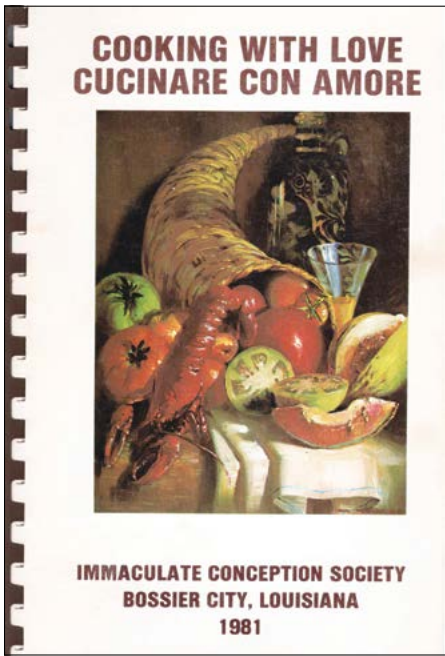
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 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.

THICK LENTIL SOUP
(Agnes Gregorio)

- 1 cup dried lentils
- 1 Tablespoon salt
- 1/2 teaspoon thyme
- 1/2 teaspoon dried marjoram leaves
- 4 medium onions, finely chopped
- 4 carrots, pared and cubed
- 1/4 cup salad or olive oil
- 1/4 cup chopped parsley
- 1 (No. 2) can tomatoes
- 2 Tablespoons dry sherry
- 1/4 cup grated Swiss cheese

Wash lentils. In 4 quart kettle, combine lentils and 4 cups water; let stand 1 hour. Add salt, thyme and marjoram; bring to boiling. Reduce heat and simmer, covered, 1 hour. Meanwhile, slowly cook onions and carrots in hot oil until soft, 10 to 15 minutes. Add to lentils with parsley, tomatoes and sherry. Simmer, covered, about 1 hour, or until lentils are tender. To serve, sprinkle cheese over top of soup, or put 1 or 2 Tablespoons grated cheese in each bowl; spoon lentil soup over top. Makes 8 to 10 servings.

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Thanksgiving Grillin'

Perfect Pellet Grill Turkey

Pellet grills are a great way to add smoke and then crank up the heat for crispy skin. Using this method and recipe you will get perfect juicy smoked turkey with crispy skin every single time.

Ingredients:

15 pound thawed whole turkey, (giblets removed)
1 cup turkey seasoning

Pellet Grill Turkey Brine:

8 quarts cold water
1 ½ cups kosher salt
½ cup cane sugar
2 oranges, quartered
2 lemons, quartered
1 red onion, quartered
¼ cup whole black peppercorns
2 bay leaves
5 whole dried cloves



Instructions:

Brine: In a large stockpot, add the cold water, salt, and the sugar. Stir until it's absorbed. Then add remaining ingredients for flavoring and stir. Place the whole turkey into the pot, place into the refrigerator and brine for 24 hours.

Spatchcock and Season

Cut Backbone: After 24 hours in the refrigerator remove the turkey from water and place on a large cutting board. Discard the brine. Place the turkey, breast side down, so the backbone is facing you. Using your knife or kitchen shears, begin to cut along one side of the backbone, cutting through the cartilage as close to the bone as possible.

Remove Backbone: Once you have cut through one side, repeat on the other side. Discard backbone (or use for stock). The last step is to open the former cavity and crack the breast bone so that the entire turkey lies flat.

Dry Brine: Completely dry the whole turkey using paper towels. You want the turkey dry. This is the key step in achieving crispy skin. Liberally apply turkey seasoning to the entire turkey. Place the turkey on a sheet tray lined with a wire rack (or cookie cooling rack). Then put the turkey into the refrigerator, uncovered for at least 3 hours (up to 12).

Smoke

PREHEAT SMOKER: Set your smoker to 250 degrees F using a fruit wood like apple or cherry, or a blend of pellets.

SMOKE TURKEY: Place the seasoned turkey on the grill grate, breast side facing up. Insert the leave-in thermometer temperature probe into the thickest part of the breast. Close the lid and smoke for two hours.

INCREASE HEAT: After two hours the internal temperature of the turkey should be around 100 – 120 degrees F, and smoke flavor will have integrated with the outer layer of the turkey. Increase the temperature of your pellet grill to 350 degrees Fahrenheit. Continue to smoke for an additional hour (checking on it occasionally), or until the internal temperature of the turkey at the thickest part of the turkey breast is 160 degrees F. Use your instant read thermometer to check the turkey in multiple places on the breast. The legs and thighs at this point will be closer to 180 degrees F which is perfect.

Rest: Remove from the smoker and let rest 20 minutes loosely covering the turkey with aluminum foil.

Smoked Sausage Stuffing With Caramelized Onion

Smoked Sausage Stuffing is the ultimate holiday side dish! This Thanksgiving stuffing combines savory smoked sausage, caramelized onions, and sweet cornbread, and is cooked directly on the smoker or grill freeing up your oven for other things!

Ingredients:

1 pound bulk spicy Italian pork sausage
2 Tablespoons unsalted butter
1 medium onion, chopped (roughly 2 cups worth)
10 sage leaves, chopped (about ¼ cup loosely packed)
10 sprigs thyme, chopped (about 1 teaspoon)
6 cups day old/dried cornbread, chopped into 1-inch cubes, (this works with regular or gluten-free cornbread)
½ cup dried cranberries
½ cup heavy whipping cream
1 cup chicken stock, (may need more or less)
1 egg
¼ teaspoon kosher salt
¼ teaspoon pepper, (or a few twists of fresh ground pepper)

Instructions:

Smoke Sausage

Pre-heat smoker to 225 degrees using fruit wood.

Break up the sausage into quarter-size pieces and place on a foil-lined cookie sheet. Place on the smoker for up to 60 minutes, or until browned. Remove and transfer the sausage to a large bowl.

Meanwhile, increase the grill temperature to 375 degrees, using a two-zone or direct/indirect method, to prepare it for cooking the stuffing.

Make Dressing

Caramelize Onions: In a large skillet set to medium heat, add 2 Tablespoons of butter and the chopped onions. Let them slowly soften and nearly caramelize (about 20 – 30 minutes), stirring often. Remove from heat and add the sage and thyme. Mix together. Transfer to the large bowl with the sausage.

Add the cornbread pieces and cranberries to the bowl.

In a separate bowl, whisk together the heavy cream, chicken stock, and one egg. Pour that mixture over the cornbread and stuffing mix. Add salt and pepper and stir together. Add more chicken stock (just a couple Tablespoons at a time) if the mix looks dry.

Transfer to a buttered 10-inch round cast iron skillet for this size portion (alternatively a large buttered baking dish will work too).

Place the skillet uncovered on the grill and bake until the top is golden brown (or about 30 minutes). Alternatively you can finish in the oven at the same temperature and time.



Easy Grilled Green Beans With Grilled Lemon

Grilling green beans makes for an easy side dish to make on the grill. Add grilled lemon for an added twist of flavor.

Ingredients:

1 pound fresh green beans, (stems removed, rinsed, dried)
2 Tablespoons extra virgin olive oil
1 teaspoon kosher salt
1 teaspoon coarse ground pepper
1 lemon halved
1 teaspoon Maldon finishing salt (optional)



Instructions:

Prep Grill: Prepare grill for direct cooking using lump charcoal. Target an internal grill temperature of 400 – 450 degrees F. For a gas grill, prepare two burners at medium to medium-high heat.

Season: In a large bowl, combine green beans, olive oil, kosher salt, and pepper. Toss to combine.

Grill Direct: Place green beans perpendicular to grate over direct heat for 5 to 6 minutes or until a slight char and then flip. Cook over direct heat another 3 – 5 minutes and remove.

Grill Lemon: At the same time as green beans, place the two halves of lemon flesh side down over the direct heat and grill for 10 minutes or until slightly charred.

Serve: Add the finished green beans to your serving dish. Squeeze grilled lemon juice over the finished green beans. Top with a small bit of finishing salt or freshly shaved Parmesan cheese.

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FREE INCLUSION IN ONLINE EDITION

1/8 PAGE
4.9"W X 2.95"H
\$125 ONE MONTH
\$95 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL
10"W X 6.125"H
HALF PAGE VERTICAL
4.9"W X 15.625"H
\$450 ONE MONTH
\$350 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

