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**June 2022**

## Lesa Kelley Named This Month's \$100 Best Recipe Winner!

*RECIPES From Around the Town and Beyond* has named Nacogdoches resident Lesa Kelley as this month's winner of the monthly \$100 Best Recipe Contest.

Ms Kelley won for her recipe for Maw Maws Crawfish Pistolettes. The recipe is republished here:

### MAW MAWS CRAWFISH PISTOLETTES

2 (16 ounce) packages cooked and peeled whole  
crawfish tails  
1 cup finely chopped onions  
1/2 cup finely chopped green bell pepper  
1/4 cup chopped green onions  
1 can cream mushroom soup with roasted garlic  
1/4 cup butter  
10 ounce velveeta cheese cubed  
Salt / pepper/ Cajun season to taste (**Note:** not too  
much salt, the soup is salty )  
20 Brown and Serve Pistolette rolls



Melt 1/4 cup butter in large skillet over med heat. Stir in onions, bell pepper, and green onions. Cook and stir until the onion has softened and turn translucent, about 5 minutes. Pour in the mushroom soup and bring to a simmer. Stir in the cheese until melted. Reduce heat to low, and keep the sauce warm. Stir occasionally to keep from scorching.

In another skillet melt about a teaspoon of butter and sauté crawfish tails. Season with salt, pepper, and Cajun seasoning, however you like it. Cook on med heat until the tails are hot and begin to curl up good (3 to 5 minutes).

Best Recipe - page 3

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

by Areeda Schneider-Stampley



**Let Freedom  
Ring!**



### HOMEMADE PIMIENTO CHEESE

4 ounce cream cheese, softened  
4 ounce sharp cheddar cheese, shredded,  
softened  
4 ounce mild cheddar cheese, shredded,  
softened  
1/2 cup Hellman's mayonnaise  
Dash of garlic powder  
1 Tablespoon fresh parsley, diced  
4 ounce diced pimiento, drained



Beat cream cheese at medium speed with an electric mixer until creamy. Add cheddar cheese and continue beating until light and fluffy. Add mayonnaise, garlic powder and parsley. Mix well. Stir in pimiento.

Cover and chill for flavors to blend. Serve at room temperature.

**Yield:** 2½ cups

Pimiento Cheese - page 3



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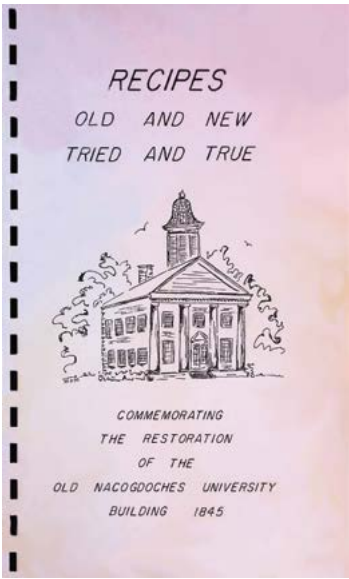
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From Recipes Old and New Tried and True



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."

SPINACH IN SOUR CREAM  
(Ukrainian Dish from Mrs. H. Victor Bilan)

*Spinach in Sour Cream*  
*Ukrainian Dish*

1 bag of fresh, or 1 box of frozen spinach  
2 tablespoons sour cream  
1 tablespoon flour  
2 tablespoons butter or oil  
Some salt  
1/2 clove garlic

When using fresh spinach, remove the stems, wash spinach. Add salt and a small amount of water and have it cooked 10 minutes. Drain the spinach in a sieve and press out the water. Chop spinach and add the chopped garlic.

Melt the butter and the flour and brown it lightly. Add to it 1 cup of the cooled spinach water and stir well to have a sauce. Add the spinach to the sauce, stir well and let all simmer together for a few minutes. Then add the sour cream. It is ready for serving.

Mrs. H. Victor Bilan

Lemon juice added to the water when cooking rice really makes it white, and added to the butter in which you saute' mushrooms gives them the high gloss you find in really good restaurants -

To keep olives shiny, roll them in a few drops of salad oil -

- 110 -

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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.

Best Recipe

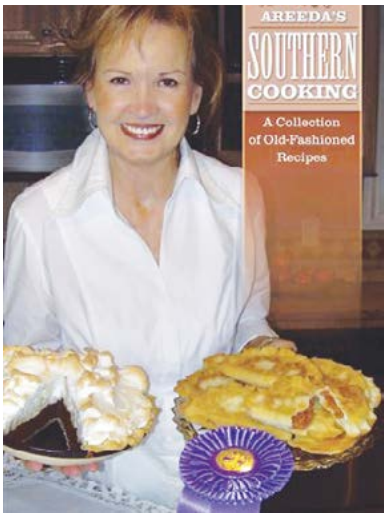
Stir the crawfish tails into the cheese mixture and cook for 5 minutes.

Heat oil in deep fryer or large skillet (I use a Fry Daddy ) at 350 degrees. Fry the rolls in the hot oil until golden brown on all sides. Remove to paper towel lined pan to cool enough to handle, cut a slit in one end of each roll then use the handle of a spoon to create a pocket in the roll. Stuff the rolls with the crawfish cheese mixture and serve immediately.



Pimiento Cheese

Purchase cookbook with credit card on my PayPal account at [www.areedasoutherncooking.com](http://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](mailto:areedaschneider@bellsouth.net)  
Order Joe Stampley CDs at [www.joestampley.com](http://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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Submitted by James Aston of Nacogdoches

**MONGOLIAN BEEF NOODLE BOWL**  
**(Gluten-free Recipe)**

- 8 oz gluten-free rice noodles
- 1/2 cup LOW-SODIUM gluten-free Tamari or soy sauce  
(dish will not be gluten-free if using soy sauce)
- 1/3 cup brown sugar
- 1/4 cup water
- 1/4 teaspoon red chili pepper flakes (or more or less)
- 2 Tablespoons grapeseed or vegetable oil, divided
- 1 lb flank steak, sliced very thin against the grain
- Salt and pepper
- 5 green onions, green parts chopped into 2” pieces, white and light green parts into 1/2” pieces
- 3 cups coleslaw mix
- 1/2 teaspoon freshly grated ginger (from 1” piece of ginger)
- 3 garlic cloves, minced

Pre-soak rice noodles according to package directions and set aside. Meanwhile, in a small bowl whisk together Tamari or soy sauce, brown sugar, water and red chili pepper flakes, then set aside.  
Heat 1/2 Tablespoon oil in a wok or large non-stick skillet over heat that’s just a touch below high. Make sure oil is very hot before adding 1/3 of the beef in an even layer in the bottom of the wok. (If oil is not hot enough or you overcrowd the wok, the beef will steam vs sear.) Season lightly with salt and pepper, then allow beef to form a crust on the bottom before flipping and stir frying until just barely cooked through. Remove beef to a plate then repeat with remaining beef, using 1/2 Tablespoon oil to stir fry each batch, and then set the plate aside.  
Heat remaining 1/2 Tablespoon oil in the wok, then add green onions and coleslaw mix, season lightly with salt, and then stir fry until coleslaw begins to wilt, 1-2 minutes. Add ginger and garlic, then stir fry for another 30 seconds.  
Add drained noodles and sauce to wok, then stir fry until noodles are tender, 3-4 minutes. Remove wok from heat, then add beef and toss until warmed through, and then serve.

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# Nashville Country Cookin’ with Shelley West

Around the Town publisher, David Stallings, produced a TV series titled *Nashville Country Cookin’* in 2010. Country artists appeared on the program and, after a brief interview, they prepared their favorite dishes.



L-R: David Stallings and Shelley West

Shelley West prepared a Coca Cola Cake recipe that had been given to her mother, Dottie, by Glen Campbell. Shelly is best-known for her number-one hit, “Jose’ Quervo” and duets with David Frizzell, including “You’re the Reason God Made Oklahoma.”

## COCA-COLA CAKE

**(Recipe given to Dottie West by Glen Campbell)**

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 cup Coca-Cola              | 2 teaspoons vanilla extract       |
| 1/2 cup buttermilk           | 2 cups all purpose flour          |
| 1 cup butter, softened       | 1/4 cup cocoa                     |
| 1-3/4 cups sugar             | 1 teaspoon baking soda            |
| 2 large eggs, lightly beaten | 1-1/2 cups miniature marshmallows |

Combine cola and buttermilk and set aside. Beat butter at low speed with electric mixer until creamy. Gradually add sugar; beat until blended. Add egg and vanilla; beat at low speed until blended. Combine flour, cocoa and soda. Add to butter mixture alternately with cola mixture; begin and end with flour mixture. Beat at low speed just until blended. Stir in marshmallows. Pour batter into greased and floured 9” x 13” pan. Bake at 350° for 30-35 minutes. Remove from oven; cool 10 minutes. Pour Coca-Cola frosting over warm cake.

### Frosting:

- |                     |                                 |
|---------------------|---------------------------------|
| 1/2 cup butter      | 1 (16 ounce) pkg powdered sugar |
| 1/3 cup Coca-Cola   | 1 Tablespoon vanilla extract    |
| 2 Tablespoons cocoa |                                 |

Bring first 3 ingredients to a boil in a large saucepan over medium heat, stirring until butter melts. Remove from heat; whisk in sugar and vanilla. Garnish with 3/4 cup chopped pecans.

**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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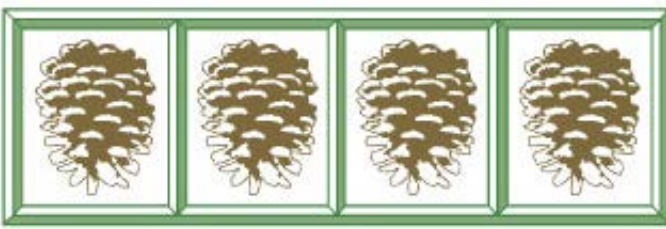
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# Bubba’s Original Sophiscated Southern Redneck Cookbook

“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.



## BUTTERNUT SQUASH SOUP

You see these things in the produce section of the grocery and yer initial thought is... anchor weight for a bass boat. It weighs ‘bout forty-seven pounds, is hard as a rock and practically takes a cjain saw to cut into it. But I had some one time which wuz made into soup and I liked it. I liked it so much that I watched somebody on television cook it and lernt what to do. I then made some and served it to a buch of teachers at a banquet that I catered and they loved it so much they wanted seconds. Thar weren’t none! Some ignorant teenager saw it and thought it wuz dirty dish-water and poured the rest of it out! I coulda killed him.

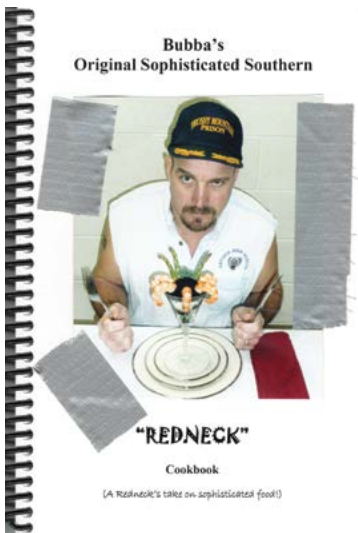
- 1 (3-lbs.) butternut squash
- ½ teaspoon salt
- ¾ lb. carrots, scraped and cut into chumks
- 1½ quarts chicken stock
- ½ teaspoon ground ginger
- ¼ teaspoon cinnamon
- ¾ cup orange juice
- ½ cup heavy cream



Cut squash in half lengthwise, remove seeds. Place squash, cut sides up in a shallow pan. Dot with butter and roast in a 350° oven for ‘bout an hour or until tender. Scoop out pulp, mash and discard skin. Boil carrots 25 minutes or until tender; drain and mash. Combine squash, carrots, stock and next 3 ingredients in a bowl. Process half of mixture in a food processor until smooth. Repeat until all is smooth. Place puréed mixture in a large saucepan; bring to a simmer. Stir in cream, return to a simmer. Remove from heat. To serve, ladle into bowls. Sprinkle with ground nutmeg.

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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!



## AVOCADO DIP

- 1-8 ounce pkg Philadelphia Cream Cheese
- 2 avocados
- 1/4 cup chopped onions
- 1 Tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon garlic
- 1/4 teaspoon Tabasco sauce
- 1 cup chopped tomato, if desired



Mix together and refrigerate.

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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.

**MARGARITA PIE**

**Submitted by Tory Free, for band students Greg and Becky Free**

- |                                    |                                                           |
|------------------------------------|-----------------------------------------------------------|
| 1/2 cup margarine or butter        | 2-4 Tablespoons tequila                                   |
| 1 1/4 cups finely crushed pretzels | 2 Tablespoons Triple Sec or other orange-flavored liqueur |
| 1/4 cup sugar                      | 1 cup whipped cream, whipped                              |
| 1 can sweetened condensed milk     |                                                           |
| 1/3 cup lime juice                 |                                                           |

In small saucepan, melt margarine. Stir in pretzel crumbs and sugar. Mix well. Press crumbs in bottom and up sides of buttered 9" pie plate. Chill.

In large bowl, combine milk, lime juice, tequila and Triple Sec. Blend well. Fold in whipped cream. Turn into prepared crust. Freeze or chill until firm (4 hours in refrigerator or 2 hours in freezer). Before serving, garnish with whipped cream and pretzels, if desired. Refrigerate or freeze leftovers.

**PLEASE SEND US YOUR RECIPES!**

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To be considered, recipes cannot be copied from a cookbook or publication. They cannot be an attachment or a scanned copy of a handwritten or typed recipe. They must be typed out in the body of an email message. Only one recipe per month per person will be permitted for consideration. If you wish to submit more than one recipe, please designate which recipe is for the judging. Recipes will be published as space allows for them. Once available space is filled, any additional recipes will be held over until the next month. Email recipes to [AroundTheTown@mail.com](mailto:AroundTheTown@mail.com) no later than the 20th of each month preceding publication on the 1st.

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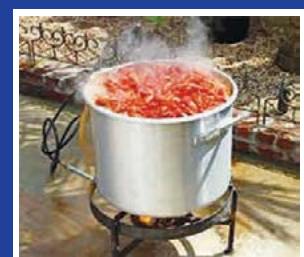
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### Submitted by Donna Fickes of Nacogdoches

It's Blackberry Season! Celebrate by making Blackberry Cobbler.

Cobbler, Crisp, Crumble...What's the Difference? Cobblers are like a biscuit. Sometimes the biscuit is dropped on top of fresh fruit, sometimes it's more like a cake batter with the fruit dropped in. In either case, the appearance of the final product is similar to a cobbled road.

Crisps and Crumbles both contain fresh fruit with a streusel-like topping. These treats differ in one ingredient: oats. Crisps contain oats, crumbles do not.

Thornledd blackberries from the Stone Fort Museum were used in the cobbler pictured.

## BLACKBERRY COBBLER

(Serves 9+)

### Ingredients:

- 1 cup (2 sticks) unsalted butter
- 2 cups sifted flour
- 3 tsp baking powder
- 1/2 tsp salt
- 2 cups sugar
- 1 1/2 cups milk
- 20-24 ounces of fresh blackberries, rinsed



### Preparation:

1. Heat oven to 350 degrees F.
2. Place butter in a 9x13 pan and place in heated oven until melted. Carefully remove pan from oven.
3. While butter melts, mix flour, baking powder, and salt in a bowl until just combined.
4. Add sugar to the dry mix and combine.
5. Make a well in the dry mix. Pour milk into the well and mix by pulling dry ingredients into the wet until you have a doughy consistency.
6. Pour dough into buttered pan.
7. Drop rinsed fruit on top of dough.
8. Bake for 30-45 minutes, or until the top of the cobbler has a golden color.

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### 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.



## CHEESEBURGER IN PARADISE

### BY JIMMY BUFFETT

|                              |                               |
|------------------------------|-------------------------------|
| 1 lb. lean ground beef       | 1 cup shredded cheddar cheese |
| 1 large onion, chopped       | (I used 3/4 cheddar and       |
| 1/2 teaspoon salt            | 1/4 mozzarella)               |
| 1/2 teaspoon garlic powder   | 1 cup milk                    |
| Dash of Worcestershire sauce | 1/2 cup original Bisquick mix |
|                              | 2 eggs                        |

Heat oven to 400°. Spray a 9-inch pie plate with non-stick cooking spray. Cook beef and chopped onion in a skillet over medium heat about 10 minutes or until beef is brown. Drain excess fat. Stir in salt, garlic powder and Worcestershire sauce. Spread meat mixture in pie plate. Sprinkle the shredded cheese on top of the beef. In a small bowl, whisk together the milk, eggs and Bisquick. Make sure you try to get as many lumps out as you can. Pour over meat mixture. Bake in oven for 25 minutes or until a knife comes out clean.



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

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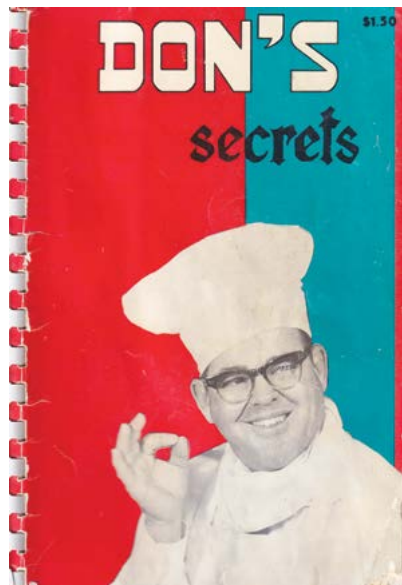
**Submitted by David Stallings -  
Around the Town Publisher**

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!



**SHRIMP  
JAMBALAYA**

- 1 lb. peeled and deveined shrimp
- 4 cups cooked rice
- 2 Tablespoons tomato paste
- 1 teaspoon sugar
- 4 cloves garlic, minced
- 1 cup chopped onions
- 2 cups water
- 1/2 cup chopped celery
- 1/2 cup bell pepper, chopped
- 1/4 lb. oleo or 1 cup oil
- 1/2 teaspoon cornstarch
- 1/2 cup green onions and parsley, chopped fine
- Salt, black pepper and Cayenne (red pepper) to taste



Cook rice separately.

Chop shrimp and set aside. Melt oleo or oil and add onions, celery, bell pepper and garlic in a heavy pot. Cook uncovered over medium heat until onions are wilted. Add tomato paste and cook, stirring constantly for about 15 minutes. Add 1 1/2 cups water. Season to taste with salt, black pepper and Cayenne. Add sugar and cook uncovered over medium heat for about 40 minutes, stirring occasionally or until oil floats to the top. Add shrimp; continue cooking and stirring another 20 minutes. Dissolve cornstarch in 1/2 cup water and add; cook another 5 minutes. Mix ingredients with cooked rice; add green onion tops and parsley. Mix again. Serves 8 generous portions as a side dish.



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L-R: Adán Mandujano and Adán Madujano, Jr.

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Submitted by Desha McCasland of Nacogdoches

Perfect for summer - has been a family favorite for many years!

## **BROCCOLI SALAD**

### **Ingredients:**

- 1 bunch of broccoli (bite size)
- 8 slices of bacon, cooked & crumbled
- 4 oz grated cheddar cheese
- 1 purple onion
- 3 Tbsp white vinegar
- 1/2 cup sugar
- 1 cup Miracle Whip

**Combine:** vinegar, sugar, Miracle Whip & set aside.

**Mix:** broccoli, cheese, bacon and onions (pour dressing over and toss).

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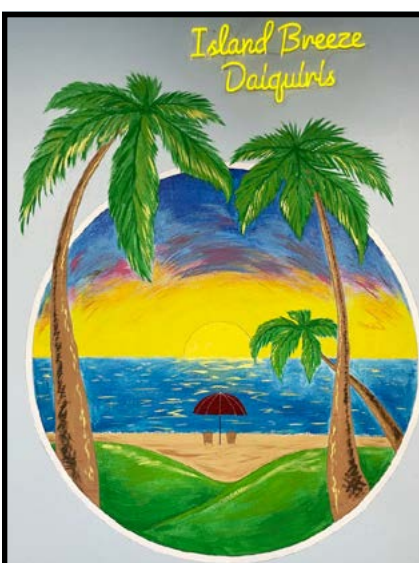
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From Angela Bradford

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

CHICKEN FRIED STEAK

- 4 beef cube steaks
- 2 cups all-purpose flour
- Salt
- Black pepper
- 1½ cups milk
- 1 egg
- 3 cups vegetable shortening for deep frying



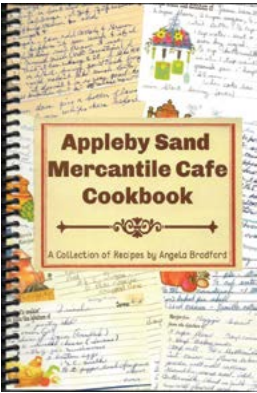
Pound the steaks to about ¼-inch thickness. Place flour in a shallow bowl and season heavily with salt and pepper. In a separate shallow bowl, stir the milk and egg and season heavily with salt and pepper. Dredge each steak first in the egg batter, then the flour, then in the batter again, and in the flour. Heat the shortening in a deep cast-iron skillet to 350°F. Fry the steaks until evenly golden brown, 3 to 5 minutes per side. Place fried steaks on a plate with paper towels to drain. Reserve ¼ cup of the fat from frying to make gravy.

Gravy (White or Brown):

- |                                                                  |                             |
|------------------------------------------------------------------|-----------------------------|
| ¼ cup meat drippings (can substitute equal parts butter and oil) | 3 cups milk for White Gravy |
| ¼ cup all-purpose flour                                          | Salt to taste               |
| 3 cups warm water for Brown Gravy                                | Pepper to taste             |

In a cast iron or heavy skillet, heat meat drippings over medium heat. Add flour. Whisk until the flour and drippings turn into a smooth paste and look medium blonde in color; about 1 minute. Pour in (Water or Milk) and whisk until smooth. Bring the gravy to a low simmer. As it simmers, it thickens. Salt and pepper to taste. Test gravy - when it coats a spoon it's ready. Makes about 3 cups.

Printed with permission from Angela Bradford. She owned and operated the Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion. Angela has decided to “retire” from the food business so that she may spend more time with her family. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.



Submitted by Phyllis Aston Allen of Missouri City, TX

AVOCADO CHICKEN CASSEROLE

- |                                         |                                                                                                     |
|-----------------------------------------|-----------------------------------------------------------------------------------------------------|
| 1 cup broad flat green noodles          | 2-1/4 cups Half-n-Half                                                                              |
| 1 large ripe avocado, peeled and sliced | 1 cup grated cheddar cheese                                                                         |
| 2 Tablespoons fresh lime juice          | 6 (6 oz) boneless, skinless chicken breast halves, (about 2 pounds)                                 |
| 1/2 cup butter                          | 1/2 cup roasted, peeled, coarsely chopped fresh chilies or 1 can whole green chilies chopped coarse |
| 1/4 cup flour                           |                                                                                                     |
| 1 teaspoon salt                         |                                                                                                     |
| 5 dashes Tabasco sauce                  |                                                                                                     |

Prepare noodles according to package directions, drain and set aside. Preheat oven to 350°F. Drizzle avocado slices with lime juice and set aside. Melt butter in a 2-quart saucepan over low heat. Stir in flour, salt and Tabasco over low heat until mixture bubbles. Add Half-n-Half slowly, stirring constantly until mixture thickens. Add cheddar cheese and stir until it has melted. Reserve 1 cup of this sauce. Mix remainder with cooked noodles. Place chicken in bottom of a 9”x12”x3” rectangular baking dish. Cover with chopped green chilies. Spoon noodle mixture over chicken and chilies. Place avocado slices on top and pour reserved sauce over avocados. Bake uncovered for 35 minutes.

Pork Butt

Comfort food at its finest!  
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Ingredients:

Pork Butt

- |                                          |                                            |
|------------------------------------------|--------------------------------------------|
| • 1 Bone-in pork butt (8-10lbs.)         | • 1 Half Steam pan & foil to cover         |
| • Holy Gospel (or your Favorite BBQ rub) | • Yellow mustard for slather (optional)    |
| • 1 Stick of unsalted butter             | • Honey Hog Hot (or your favorite BBQ rub) |
| • 1 cup Brown sugar                      |                                            |
| • 1 cup Apple juice (for spritzing)      |                                            |

Directions:

**Pork Butt Prep** - Remove all excess fat from the pork butt. Only leave a minimal amount on the bottom, although this is less important as you can remove it after it's cooked.

**Season the Pork Butt** - Slather the pork butt in yellow mustard to act as a binder for the seasoning. This will not affect the flavor. Season all sides of the pork liberally with Holy Gospel (or your favorite BBQ rub). Allow the seasoning to sit so that it will adhere.

**Smoking the Pork Butt** - This cook should take around 14-15 hours depending on weight. (Cook at a higher temp for a faster cook.) Place the butt directly on the grate, fat side down. Spritz every hour or so with apple juice. We are targeting a mahogany color. This will occur just before the butt starts to turn really dark around the temperature of 165 degrees. At this point, remove the butt and place it in a half steam pan. Apply a liberal coating of Honey Hog Hot to the top (or your favorite BBQ rub). After that, top with the brown sugar and slices of butter. Continue smoking the butt until it reaches 205 degrees internal temperature or is probe tender.

**Finishing** - Allow the butt to rest for at least 30 - 45 minutes. Next, shred the butt, continually tossing in its own juice from the pan.



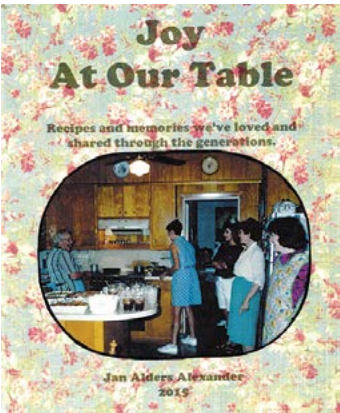
Enjoy!

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Submitted by Jan Alders Alexander of Nacogdoches

I got this one after a visit to Levittown, PA. My Aunt Thurza was a “card” and could talk your ear off, but she certainly could make cabbage rolls!



THURZA'S CABBAGE ROLLS

- 1 head of cabbage, cored and steamed
- 1 cup raw rice-cooked
- 1½ lb. beef or pork or combination
- 1 Tablespoon salt
- 1 Tablespoon pepper
- 1 teaspoon garlic powde
- 1 small onion
- ¼ teaspoon thyme
- ¼ teaspoon marjoram

Sauce:

- 2 cans tomato soup
- 2 cans water
- 1 can beef broth
- Salt
- Pepper
- 3 slices bacon
- 1 bay leaf

Mix meat with other ingredients except cabbage and sauce ingredients. Core and steam cabbage until leaves peel off easily. Wrap a cabbage leaf around a small handful of meat mixture and place in baking pan. Complete using all mixture and filling pan. Prepare sauce and pour over cabbage, add bay leaf and top with 3 slices of bacon. Bake 1½ hours at 350°.

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Submitted by Ron Coleman of Bugscuffle, Texas

This recipe is not only delicious, but also so easy!

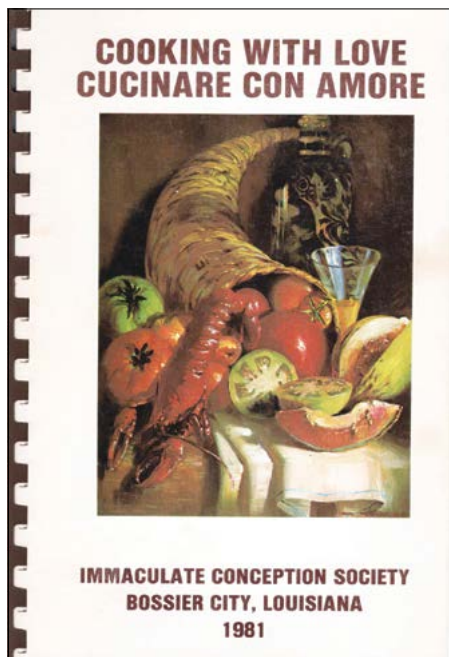
CHICKEN CORDON BLEU

- 2 skinless, boneless chicken breasts
- 4 slices of Swiss or Provolone cheese
- 4 slices of smoked ham (thin)
- 1/4 cup of all purpose flour
- 1 egg, beaten
- 1 cup bread crumbs
- 1/2 cup chicken broth
- 4 tablespoons butter
- 1 cup whipping cream
- 2 cloves garlic, minced
- Salt
- Pepper
- Oregano
- Pam
- Lemon wedges (optional)

Slice each chicken breast lengthwise to make 4 total pieces of chicken. Pound them to 1/4" thickness. Season each piece on both sides with salt and pepper. Place 1 ham slice and 1 cheese slice on each piece of chicken. Roll up and secure with a toothpick if it is needed to hold each piece together. Dredge in flour, shaking off the excess. Dip it into the egg and then into the bread crumbs. Spray a baking dish with Pam and place all 4 rolls into the dish, seam side down. Place a tablespoon of butter on each piece.

Bake at 350 degrees for 35 minutes or until the juices run clear.

For the sauce, sauté the garlic in butter at low heat for about a minute. Do not let the garlic brown. Combine the chicken broth and whipping cream in a sauce pan and add the sautéed garlic. Season to taste with salt, pepper and oregano. Simmer on low heat until reduced. Pour over chicken and serve.



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.

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

COTOLETTE A LA PARMIGIANA  
(Veal Cutlets Parmesan)  
(from Mrs. John J. Tuminello)

- |                                |                                           |
|--------------------------------|-------------------------------------------|
| 1/2 cup dry bread crumbs       | 1/8 teaspoon pepper                       |
| 1/2 cup grated Parmesan cheese | 2 lb. veal cutlets, sliced 1/2 inch thick |
| 1/2 cup Mozzarella cheese      | 2 eggs, beaten                            |
| 1/2 teaspoon oregano powder    | 3/4 cup olive or salad oil                |
| 1 teaspoon salt                | 1 cup dry white Italian wine              |
|                                | 1/4 teaspoon garlic powder                |

Combine bread crumbs, cheese, oregano, salt, pepper and garlic powder on waxed paper; set aside.

Wipe veal with damp paper towels. Cut into serving size pieces. Pound very thin (about 1/8 inch thick, using mallet).

Dip veal into beaten eggs in shallow dish, then into crumb mixture, coating well on both sides.

Slowly heat oil in large, heavy skillet. Sauté cutlets, a few at a time, until golden brown (about 3 minutes on each side). Remove to heated platter; keep warm.

Drain fat from skillet. Stir in wine and bring to boil, stirring to dissolve browned bits in pan. Pour over veal. Makes 6 servings.

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## Delicious Barbecue Sides

*When you are talking about barbecue sides, there are three favorites that are always at the top of the list—potato salad, coleslaw and baked beans. Below are some great recipes for each.*

### Classic Potato Salad

- 2 pounds russet potatoes, peeled and cut into cubes
- 1 cup diced pickles
- 1 cup diced celery
- 2 Tablespoons diced red bell pepper
- 2/3 cup mayonnaise
- 3 Tablespoons yellow mustard
- 1 teaspoon salt
- 1 teaspoon black pepper



Boil the potatoes in salted water until tender, about 15-20 minutes; drain. In a large bowl, combine the pickles, celery and bell pepper; add warm potatoes. In a small bowl, combine the mayonnaise, mustard, salt and pepper. Pour over salad and gently toss to coat, being careful not to break up the potato cubes. Cover and refrigerate for at least 2 hours. Serves 8-10.

### Warm German Potato salad

- 2 pounds russet potatoes
- 1/2 pound bacon, chopped
- 1 large onion, chopped
- 2 ribs celery, chopped
- 1 teaspoon chopped fresh tarragon
- 1/2 teaspoon chopped fresh basil
- 1/2 cup cider vinegar
- 1/2 cup water
- 3 Tablespoons sugar
- 1 Tablespoon cornstarch
- 1 teaspoon celery seed
- 1 teaspoon salt
- 1/4 teaspoon black pepper



Boil the potatoes in salted water until tender, about 35-40 minutes. Meanwhile, in a large skillet, cook the bacon until crisp and fat is rendered. Using a slotted spoon, remove bacon to paper towels. In the drippings, sauté the onion, celery, tarragon and basil for 5 minutes. Stir in vinegar and water; bring to a boil. Add the sugar, cornstarch, celery seed, salt and pepper.

Drain potatoes; peel and slice while still warm. Place in a large bowl; add dressing and stir to coat. Sprinkle with bacon. Serve warm. Serves 8.

### Sweet 'N' Creamy Coleslaw

- 1 head green cabbage, shredded
- 2/3 cup chopped green onions
- 1/2 cup shredded carrots
- 1 1/2 cups mayonnaise
- 1 cup heavy cream
- 1/4 cup honey
- 2 1/2 Tablespoons sugar
- 1 Tablespoon minced seeded jalapeño peppers
- 1 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon white pepper
- 1/2 teaspoon black pepper

In a large bowl, combine the cabbage, green onions and carrots. In a small bowl, whisk the remaining ingredients until blended. Pour over cabbage mixture and toss until thoroughly combined. Cover and refrigerate for at least 1 hour. Serves 6-8.



### Brown Sugar Baked Beans

- 2 cans (15 ounces each) pork and beans
- 2/3 cup packed brown sugar
- 1/2 cup chopped onion
- 1/2 cup ketchup
- 1 Tablespoon yellow mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon red wine vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 slices bacon, chopped

Preheat oven to 350°. In a baking dish, combine the pork and beans, brown sugar, onion, ketchup, mustard, Worcestershire sauce, vinegar, salt and pepper. Stir in the bacon. Bake for 1 hour or until sauce is thickened. (Or you can set the dish in the smoker, as many barbecue places do, and cook until thickened.) Serves 8.



### Chuck Wagon Pinto Beans

- 2 cups dried pinto beans, sorted and rinsed
- Water
- 1 ham hock
- 1/2 cup chopped onion
- 1 Tablespoon sugar
- 1 Tablespoon chili powder
- 1 teaspoon paprika
- 1/2 teaspoon minced garlic
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/3 cup heavy cream

Place the beans in a large pot or Dutch oven. Add enough water to cover beans by 3 inches. Add the ham hock, onion, sugar, chili powder, paprika, garlic, salt and pepper. Bring to a boil; reduce heat. Cover and simmer until beans are tender, about 3 hours. Add cream after about 2 hours of cooking. Add water if more liquid is needed. Do not stir to avoid breaking the beans. Serves 6-8.



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*In Diboll:*

Big's - 605 N. Temple (U.S. Hwy 59)  
Big's - 710 S. Temple (U.S. Hwy 59)  
Brookshire Brothers - 221 N. Temple (U.S. Hwy 59)  
Diboll Depot - 1605 N. Temple (U.S. Hwy 59)  
Diboll Public Library - 300 Park  
Los Jarritos - 903 N. Temple (U.S. Hwy 59)  
On The Road - 1580 N. Temple (US Hwy 59)

*In Homer:*

Homer Mini Grocery - 7075 Hwy 69S

*In Hudson:*

A'Deel's #2 - 1258 FM 1194 @ SH94  
Brookshire Brothers Express - 5750 Ted Trout/Hwy 94W  
Brookshire Brothers Express - 6564 Ted Trout/Hwy 94W

*In Huntington:*

New Way - 461 Hwy 69  
Little Boots Gro.- 101 Hwy 69S  
Brookshire Brothers - 104 N. Main  
Papa's Pit & More - 510 N. Main  
Dean's Country Cooking & Meat Mkt - 481 N. 3rd

*In Pollok:*

Brookshire Brothers/Polk's - 6925 Hwy 69N

*In Redland:*

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

*In the City of Nacogdoches:*

A & D Hydraulics - 2124 NW Stallings Dr.  
Appleby Sand Valero (just outside loop) FM 2609  
Auntie Pastas - 211 Old Tyler Road  
Barbecue House - 704 N. Stallings Drive  
Barkeeps - 3308 North St.  
Best Western - US 59 South  
Best Western - 4809 NW Stallings Dr  
Big's - University Drive @ SE Stallings Drive  
Big's - Center Hwy (Hwy 7E) @ Loop 224  
Boatman Tire & Service - 315 N. University Dr.  
Boles Feed - 913 South St.  
Brendyn's BBQ - 601 E. Main St.  
Brookshire Brothers - 1402 N. University Dr.  
Brookshire Brothers - 1216 South Street  
Butcher Boy's - 603 North St.  
Carney Real Estate - 3001 North St.  
Casa Tomas - 1514 North St.  
Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings  
Chamber of Commerce - 2516 North St.  
Charles Pool Real Estate - 3505 North St.  
CiCi's Pizza -3801 North St. #19  
Clear Springs - 211 Old Tyler Rd.  
Coldwell Banker Blueberry Realty - 112 E. Main St.  
Comfort Suites - US 59 South  
Cowboy Jack's Saloon - 422 E. Main St.  
Decades Downtown - 412 E. Main St.  
Decades - 422 North St.  
Dialysis Clinic - 4731 NE Stallings Dr.  
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W  
Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E  
Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.  
Eastex Glass & Mirror - 3102 South St.  
El Ranchero Restaurant - 123 King St.  
El Tia Beto - 4512 North St.  
Excel Car Wash - 4101 North St  
Fitness 360 - 4822 N. University Dr.  
Fortney Home - 310 N. Mound  
Gateway Shell/Denny's - 2615 N. Stallings Dr.  
Goose Landing - 11332 S FM 225 (Lake Nacogdoches)  
Gound Chev - 1015 North Street  
Grace Handler Farmers Insurance - 1328 N. University Dr.  
H & Z Texaco - Starr Avenue @ University Drive  
Hampton Inn - US 59 South  
Harry's Building Material - 7008 North St.  
Herman Power Tire - 222 South St.  
Holiday Inn Express - US 59 South  
IMPACT Store - 720 E. Main Stree  
J & S Small Engine Repair - 12769 State Hwy 7W  
Java Jack's - 1122 North Street  
Johnson Furniture - 106 E. Main  
K.J.'s Convenience Store/Exxon - 5713 South St.  
Kinfolks - 4817 NW Stallings Dr.  
Kline's Wrap-It-Up - 628 N. University Dr.  
Kroger - 3205 N. University Dr.  
Lehmann Eye Center - 5300 North St.  
Lugnutz - US 59 South  
Luquette Chiropractic - 4712 North St.  
M & S Pharmacy - 917 E. Austin  
Ma's Jewelry - 2423 North St  
Martin Kennel - 512 CR 217  
McCoy's Building Materials - 4009 NW Stallings Dr.  
McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.  
Meadow Ridge Archery & Gun - 1090 CR 231  
Memory Lane - 3205 N. University Dr. - Suite F  
Mike Perry Motors - 3812 South Street  
Mike's BBQ - 1622 South Street  
Milford's Barber Shop - 110 N. Church St.  
JP's & CC's Cajun Meats - 2709 Westward Dr.  
Morgan Oil Chevron - 428 W. Main St.  
Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.  
Morgan Oil Chevron - 1000 N. University Drive  
Morgan Oil Chevron - 3325 North St.  
Morgan Oil Chevron Truck Stop - 4919 NE Stallings  
Mustard Seed - 1330 N. University Dr.  
NacBurger - 3205 N. University Dr  
Nac Cocina Mexican Restaurant - 1315 North St.  
NacSpace - 2400 N. Stallings Dr.  
Nacogdoches Expo Center - 3805 NW Stallings Dr.  
Nacogdoches Floral - 3602 North St.  
Nacogdoches CVB - 200 E. Main St.  
Nacogdoches Senior Center - 621 Harris St.  
Napoli's Restaurant - 2119 North St.  
Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

*In the City of Nacogdoches*

Perry Propane - 6500 Franklin St.  
Pike Saw & Tool - 2502 NW Stallings Dr..  
Renfro's Glass - 714 North St.  
Red House Winery - 108 E. Pilar St.  
Rhinestone Rifles Botique VIP - 404 E. Main St.  
Rick's Valero - US 59 South  
Sam's Southern Eatery - 1220 North St.  
Smokehouse - 2709 Westward Trail  
Sombremos - 3000 North St.  
Ables-Land Office Supplies - 412 North St.  
Sunshine Food Mart - 2013 North St.  
Super 8 Motel - US 59 South  
Taquitos El Jaliscience - 3217 North St.  
Taqueria El 21 - 1422 Douglass Road  
Thrall's Grocery, Deli & Cafe - 7144 SH 21 East  
VIP Cleaners - 4515 North St.  
Walgreens - 3004 North St.  
Windhill Apartments - 1324 Pruitt Hill Dr.  
Woden Rd. Quick Stop - Woden Rd @ SE Stalling

*In Appleby:*

Sammy's Mini Mart - U.S. Hwy 59 N.  
Tom's Grocery & Shell - U.S. Hwy 59 N.

*In Central Heights:*

Morgan Oil Chevron/Whataburger - Hwy 259 North  
Polk's Pick It Up Truck Stop - Hwy 259 North  
Taco Riendo - Hwy 259 North

*In Chireno:*

Chireno's Cafe' - Downtown on FM 95

*In Cushing:*

7th St. Cafe - 754 7th St.  
Clyde Partin Monument Co. - Hwy 204  
Cushing Food Mart - Hwy 204  
Rawhide's Tire Service - 470 6th St.

*In Douglass:*

Douglass Cafe' - State Hwy 21  
Douglass General Store - State Hwy 21

*In Etoile:*

Etoile Shell - Hwy 103 @ FM 226  
Sue's Country Store - 13093 E. State Hwy 103

*In Garrison:*

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

*In Martinsville:*

L & M Quick Stop - 13101 Hwy 7  
Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

*In the City of San Augustine:*

Chamber of Commerce - 611 W. Columbia  
Heart of Texas Grill - 409 E. Columbia St.  
Jail Museum - On the Square  
Mike Perry Motors - 101 W. Main  
San Augustine Drug. Co. - 104 E. Columbia St.  
Sunshine Food Mkt - Hwy 103 @ Hwy 147  
Tasha's Country Kitchen - 806 Hwy N  
Thrifty Bull - 1107 Hwy 103 @ Hwy 147  
Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

*In the City of Center:*

Ace Hardware - 5438 Loop 500 East  
Boles Feed Co. - 101 Porter St.  
Boyd Adams Barber Shop - 504 Hurst St.  
Brookshire Brothers - 105 Hurst St.  
Chamber of Commerce - In the old jail on the square  
Covington Lumber & Bldg Materials - 1595 Teneha St.  
H & S Discount Foods - 705 Shelbyville St.  
Mathews Realty - 616 Teneha St.  
Piney Woods Seafood - 1003 Hurst St.  
Rancho Grande - 816 Teneha St.  
Shady Oaks Convenience Store - 1521 Shelbyville St.  
TR's Steaks & More - 892 Hurst St.

*In the City of Joaquin:*

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84  
Quick Stop - 12762 U.S. Hwy 84

*In the City of Timpson:*

Brookshire Brothers- 829 N. 1st St. - Hwy 59  
Quick Stop - 674 N. 1st St. - Hwy 59

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