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**NACOGDOCHES COUNTY - ANGELINA COUNTY**  
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**June 2024**

## Wrap Up Some Delicious Recipes

Fruity and flavorful, these hefty grab-and-go handfuls are quick to assemble, easy to handle and low in calories.

### CRANBERRY TURKEY WRAP

**Ingredients:**

- 1 can (11 ounces) mandarin oranges, drained
- 1 medium tart apple, peeled and diced
- 3 Tablespoons dried cranberries
- 3/4 cup fat-free plain yogurt
- 2 Tablespoons fat-free mayonnaise
- 8 flour tortillas (8 inches)
- 8 lettuce leaves
- 1-1/2 pounds thinly sliced deli turkey
- 8 slices (1 ounce each) part-skim mozzarella cheese
- 2 Tablespoons chopped pecans, toasted

**Directions:**

In a small bowl, combine the oranges, apple and cranberries. In another bowl, combine yogurt and mayonnaise; spread over tortillas. Layer each with lettuce, turkey, cheese, fruit mixture and pecans. Roll up tightly.

Makes 8 servings.



Photo by Taste of Home

### Nutrition Facts

1 wrap: 374 calories, 12g fat (4g saturated fat), 54mg cholesterol, 1477mg sodium, 40g carbohydrate (9g sugars, 1g fiber), 27g protein.

If you love Asian food, try this easy and delicious wrap.

### ASIAN CHICKEN CRUNCH WRAP

**Ingredients:**

- 8 frozen breaded chicken tenders (about 10 ounces)
- 2 cups coleslaw mix
- 1/2 cup sweet chili sauce
- 2 green onions, chopped
- 2 Tablespoons chopped fresh cilantro
- 1 teaspoon soy sauce
- 4 flour tortillas (8 inches), warmed
- 1/2 cup dry roasted peanuts, chopped

**Directions:**

Bake chicken tenders according to package directions. Meanwhile, in a large bowl, toss coleslaw mix with chili sauce, green onions, cilantro and soy sauce.

Arrange chicken down center of each tortilla; top with coleslaw mixture and peanuts. Fold sides of tortillas over filling and roll up. Cut each diagonally in half.

Makes 4 servings.



Photo by Taste of Home

### Nutrition Facts

1 wrap: 519 calories, 21g fat (3g saturated fat), 13mg cholesterol, 1250mg sodium, 66g carbohydrate (19g sugars, 7g fiber), 19g protein.

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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."

### FRUIT COCKTAIL CAKE

(Mrs. J.L. Dedman & Billie Sue Farris)

and

### OLD FASHIONED MOLASSES CAKE

(Mrs. James Martin)

A cake so easy, so quick and so good--

#### Fruit Cocktail Cake

Sift together: 2 cups flour  
1 1/2 cups sugar  
2 tsp. soda

Mix together: 1 can fruit cocktail (303 size, use juice and all)  
2 beaten eggs

Mix above two together thoroughly. Pour in greased cake pans. Sprinkle with 1/2 cup brown sugar and 1/2 cup nuts.

Bake 350° for 30 or 35 minutes (If you would like it as a pudding cook 25 min)

Now cook the following 2 minutes and have ready to pour over cake as soon as it is removed from the oven:

1 stick oleo  
1/2 cup Pet milk  
3/4 c sugar  
1 can angel flake coconut

Mrs. J. L. Dedman  
Billie Sue Farris

#### Old Fashioned Molasses Cake

1/2 cupful (4oz) sugar  
1/2 cupful (4oz) shortening  
1 egg  
1/2 cupful (1 gill) sour milk  
1/2 cupful (1 gill) molasses  
Cream sugar and shortening. Add well - beaten egg, spices, molasses and milk - soda dissolved in one tb. hot water. Then add flour and baking powder, sifted together. Turn in well greased tin. Bake moderate oven about 30 minutes.

Mrs. James Martin  
-153-

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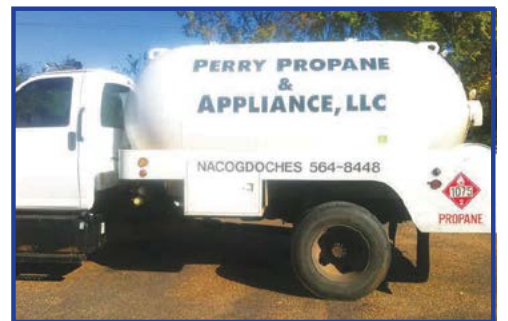


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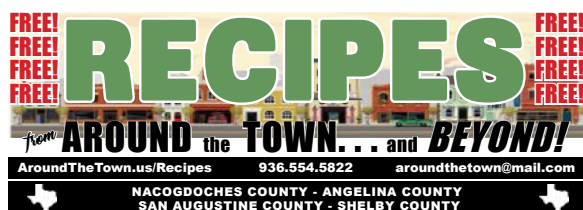
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### DISCLAIMER

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.

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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!



**CREAMY CORN  
 CASSEROLE**

- 1 (15 oz) can cream style corn
- 1 (15 oz) can sweet corn, drained
- 2 Tablespoons granulated sugar
- 1/2 cup (1 stick) unsalted butter, softened
- 1 (8 oz) container sour cream
- 2 large eggs, slightly beaten
- 1 (8½ oz) box Jiffy cornbread mix
- Salt to taste

Preheat oven to 350 degrees F.

Mix everything together from corn thru eggs.

Add 1 box Jiffy cornbread mix and stir.

Bake in a lightly greased 9 x 13-inch pan for 20-35 minutes or until the mixture has set. It may still be slightly "jiggly", but that's Ok!

**SHEET PAN SHRIMP BOIL**

*Easiest shrimp boil ever! And it's mess-free using a single sheet pan. ONE PAN. No newspapers. No bags. No clean-up!*

**Ingredients:**

- 1 pound baby Dutch yellow potatoes
- 3 ears corn, each cut crosswise into 6 pieces
- ¼ cup unsalted butter, melted
- 4 cloves garlic, minced
- 1 Tablespoon Old Bay seasoning
- 1 pound medium shrimp, peeled and deveined
- 1 (12.8-ounce) package smoked andouille sausage, thinly sliced
- 1 lemon, cut into wedges
- 2 Tablespoons chopped fresh parsley leaves

**Directions:**

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

In a large pot of boiling salted water, cook potatoes until just tender and parboiled, about 10-13 minutes. Stir in corn during the last 5 minutes of cooking time; drain well.

In a small bowl, combine butter, garlic and Old Bay seasoning.

Place potatoes, corn, shrimp and sausage in a single layer onto the prepared baking sheet. Stir in butter mixture and gently toss to combine.

Place into oven and bake for 12-15 minutes, or until the shrimp are opaque and corn is tender.

Serve immediately with lemon wedges, garnished with parsley, if desired.



*"What good is the warmth of summer, without the cold of winter to give it sweetness." - John Steinbeck*

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

by Areeda Schneider-Stampley



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## AWARD-WINNING FRIED PEACH PIE

Enjoy delicious Summer peaches with this easy recipe.

- 1 & 1/8 cups White Lily self-rising flour, sifted
- 3 Tablespoons Crisco shortening (+ extra shortening for frying)
- 1/2 cup cold buttermilk
- 1 Tablespoon white vinegar
- 3 cups cooked peaches (fresh, peeled, cooked to consistency of preserves, sweetened, well-drained)

**Pastry:**

1. Cut shortening into flour (until it reaches coarse cornmeal texture).
2. Combine vinegar and buttermilk and slowly blend into shortening/flour, making a ball.
3. Place dough ball on a floured pastry cloth. Roll very thin, adding slight amount of sifted flour to cloth, hands and rolling pin, as needed, to prevent stickiness.
4. Using a 5” cookie cutter, cut out 7-8 pie crusts. Less number of crusts would mean dough is not rolled thin enough (thin is secret to a delicate flaky pie crust).



5. Put enough Crisco into electric skillet that when it melts it will be about 1” deep. While skillet is heating to 350 degrees, spoon about 2 Tablespoons of peaches onto half of each crust, fold over and tightly flute around edges. At 350°, gently place each pie into hot grease, cook

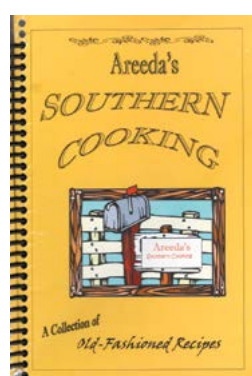
3-4 at a time. Fry 3 min.; gently turn and fry other side. Place pies on drain rack.

*This pie has won Blue Ribbon & Best of Show awards at TN State Fair and Wm County Fair. A homemade flaky crust and juicy ripe sweet/sharp peaches make a delicious fried pie.*

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

Contact: [aredaschneider@bellsouth.net](mailto:aredaschneider@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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## CHICKEN PARMESAN SLIDERS

**INGREDIENTS:**

**For the Sliders:**

- 1 Tablespoon ketchup
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 cup Panko breadcrumbs
- 1/2 cup whole milk
- 1/2 cup grated parmesan cheese
- 1 teaspoon dried Italian herbs
- Salt and pepper
- 1 egg
- 1 lb ground chicken breast
- Thinly sliced mozzarella cheese

**For Serving:**

- Slider buns
- Marinara sauce, warmed
- Fresh basil, chopped

**DIRECTIONS:**

**For the Sliders:**

In a large bowl, mix together the garlic, ketchup, onion, breadcrumbs, milk, cheese, and herbs. Season the mixture, to taste, with salt and pepper. Mix in the egg and then fold in the chicken. Mix until everything is just combined; overmixing can result in dry, tough burgers.

Preheat a grill or grill pan and brush the grill grates with oil. Form the chicken mixture into slider patties. Drizzle with a little oil and then add them to the hot grill. Grill for 3-4 minutes per side.

During the last minute of cooking, top each slider with a slice of mozzarella cheese and close the lid of the grill so that the cheese can melt.

**To Serve:**

To each slider bun, add some warmed marinara sauce. Top each with a burger, additional marinara, and some fresh basil and serve!



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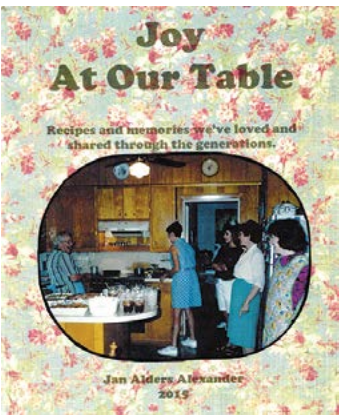
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Submitted by Jan Alders Alexander of Nacogdoches

### MEAT LOVER'S QUICHE

*This is one of my favorite take-along breakfast foods for road trips with the girlfriends. It is hardy enough for the guys, but don't call it quiche! This freezes well and is wonderful heated over in the microwave.*



1 single crust pie crust	4 slices bacon, cooked and crumbled
6 large eggs, well beaten	1 cup cooked ground breakfast sausage
1/2 cup milk	1/2 cup diced ham
1/4 teaspoon salt	2 large green onions, chopped
1/4 teaspoon black pepper	1 cup shredded cheese (cheddar or mixture)



Preheat oven to 425°, bake crust just till beginning to brown, about 10 minutes. Sprinkle bacon, sausage and ham evenly on bottom of pie shell. In a large bowl whisk eggs, milk, salt, pepper and pour over meats. Bake for 20-30 minutes until center is set and toothpick comes out clean. Allow to cool a bit before serving.

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.



### SOMBRERO CASSEROLE

1 lb. ground beef	2 eggs
1 chopped onion	4 cups (16 oz.) shredded cheddar cheese
1 green pepper	1 cup picante sauce
2 packages cornbread mix	
1 can cream corn	

Preheat oven to 350°. Cook beef, peppers and onion. Combine cornbread mix, corn and eggs. Spread half onto a 9 x 13 pan. Top with meat mixture, 3 cups of cheese and picante. Add other half of cornbread mixture. Sprinkle remaining cup of cheese over the top. Bake 40 minutes at 350°.

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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# Bubba's Original Sophisticated Southern Redneck Cookbook

*"A Redneck's take on sophisticated food!"*

by Ken Stonecipher

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



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

## BEER ROAST

Though I haven't seen my friend Sue Wilson in years, I still remember her poppin' that can of beer and pourin' it over that large piece of meat. She is a wonderful cook and can whip up somethin' in literally seconds that tastes like it has been simmerin' for days. Her fried rice is second to none but this roast, though simple to make, is so tender and luscious you'll find yerself makin' it over and over.

I made it for the guys down at the hog-callin' club meetin' and they were all so excited! Now they could tell their wives they were goin' out for beer for cookin' and not for consumin'. In fact, the next weekend they decided to have a weekend retreat of hog-callin' and make 'bout 20 pounds of the stuff. They knew it wuz gonna take 'bout seven cases of beer. They made the roast and proceeded to drink the rest. Charlie Sebring's wife Clara got a call that his sister had suddenly died and she went out to the camp to git him. What she found wuz eight middle-aged men passed out and a gigantic pot of roast, burned to a crisp!



The club didn't meet for several months!

- A nice size boneless cut shoulder rump roast (either beef or pork)
- 1 (12-oz.) can of beer (NOT "LITE")
- 3/4 cup soy sauce
- 2-3 cans water
- 2-3 onions, chopped

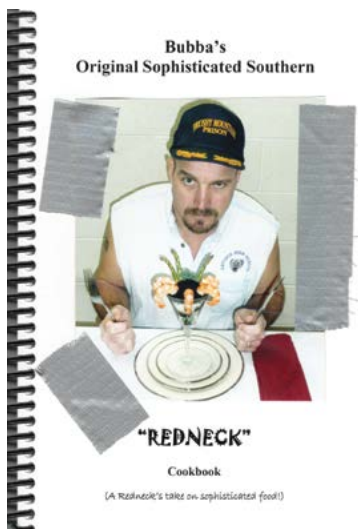
In a large pot, sear the meat on all sides. Add the beer, soy sauce, water and onions. Cook on medium low heat, covered for 1-2 hours or until done.

### To order books:

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IMMACULATE CONCEPTION SOCIETY  
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1981

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

The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s.

Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea.

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

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

**SPAGHETTI WITH SPLIT PEAS  
OR LENTILS  
(Rosemary Terracina)**

- 1/2 lb. spaghetti (shell or any short cut macaroni)
- 1 cup split peas or lentils
- 4 cups water
- 1 small onion, chopped
- Olive oil
- Salt and pepper to taste
- Grated Italian cheese



Cook split peas with water and onion till tender. Do not let peas get too dry; add more water if needed. Add salt, pepper and olive oil to taste. Cook spaghetti in 2 quarts or more water until tender. Drain; add split peas to spaghetti. Add more seasoning, if needed, and Italian cheese. Should be a little soupy. Saving a little spaghetti water and using if needed is a good practice to remember. Butter in place of olive oil may be used, or a little of both.

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**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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Thank you so much!**



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**FISH TACOS WITH GUACAMOLE**

**INGREDIENTS:**  
 2 cups angel hair coleslaw mix  
 1½ teaspoons canola oil  
 1½ teaspoons lime juice

**Guacamole:**  
 1 medium ripe avocado, peeled and quartered  
 2 Tablespoons fat-free sour cream  
 1 Tablespoon finely chopped onion  
 1 Tablespoon minced fresh cilantro  
 1/8 teaspoon salt  
 Dash pepper

**Tacos:**  
 1 pound tilapia fillets, cut into 1-inch pieces  
 1/4 teaspoon salt  
 1/8 teaspoon pepper  
 2 teaspoons canola oil  
 8 corn tortillas (6 inches), warmed

*Optional toppings:* Hot pepper sauce, chopped tomatoes, green onions and jalapeño pepper



In a small bowl, toss coleslaw mix with oil and lime juice; refrigerate until serving. In another bowl, mash avocado with a fork; stir in sour cream, onion, cilantro, salt and pepper.

Sprinkle tilapia with salt and pepper. In a large nonstick skillet, heat oil over medium-high heat. Add tilapia; cook until fish just begins to flake easily with a fork, 3-4 minutes on each side. Serve in tortillas with coleslaw, guacamole and desired toppings.

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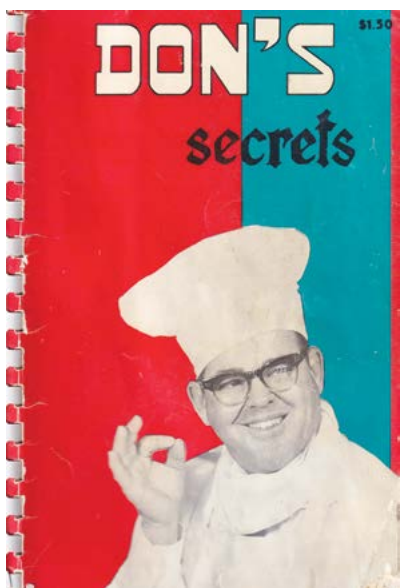
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



**ROLAND'S STUFFED  
EGGPLANT**

2 medium-sized eggplants  
1/2 cup onions, chopped fine  
1/2 cup celery, chopped fine  
4 cloves garlic, minced  
Green onions and parsley to taste  
2 hamburger buns  
2 eggs  
1/2 lb. crabmeat  
1 lb. boiled shrimp, peeled and deveined  
4 Tablespoons oleo

Cut each eggplant into two equal parts; remove middle and chop up. Add onions, celery, oleo and garlic; smother until done. Put buns and eggs into a bowl to soak. When buns are completely soaked, mix well with chopped boiled shrimp, smothered eggplant, crabmeat, parsley and green onions. Season to taste. Boil shells of the eggplant for 10 minutes or until tender and then stuff them with mixture. Bake 15 to 20 minutes at 350°. Serves 4.



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*Kathleen's  
Kitchen Comments*

**By S. J. Pauszek**

*Growing up with a mother Nancy Hinson, who cooked at mess halls and boarding houses near oilfield camps beginning in 1918 at Tiffin Switch near Ranger, Kathleen grew up preparing food for others. And in El Dorado, Arkansas probably from 1927 to the fall of 1929 on the Calleon Road they cooked every day for twelve men. Little wonder, then, when she and Hershel Dixon moved to Lufkin in 1936 on Shepherd Avenue across the street from Rev. Emma Irick that she cooked lunches for six men every day for 15 cents a meal out of which she paid for the family's groceries and house rent. When they moved over on 609 Finley near Yancy Rhodes, she continued her lunch meals augmenting her income by selling milk, eggs, and butter from the cow they pastured where Timberland Drive is now and Chen's too. In the spirit of Kathleen's culinary skills, we offer you our readers these comments.*

**Be Blessed BBQ in Multiple Locations**

Jeremiah Moss started cooking barbecue about 10 years ago to raise the money to go on a crusade in Nicaragua. Now he offers excellent barbecue from a food truck and a restaurant in Crockett. His food truck parks at various locations in Nacogdoches: beside Atwoods and on Wednesdays at HTO, but he also goes to Carthage on Thursdays, and every other Saturday to Center. The restaurant in Crockett is called Doc's BBQ and is located on 1277 East Loop 304.



Jeremiah has received recognition for his barbecue in three counties where it was voted the best, those being Nacogdoches, Angelina, and Houston. His Texas Landslide, barbecue brisket with peanut butter and jelly was featured on the Texas Bucket List, but he also offers a loaded avocado: a bed of avocados with chopped brisket and pulled pork overlaid with a cheese blend and the Texas Twinkie, a dish using jalapeños.

Our taste testers ate the Cowboy Sandwich, a \$9.99 sliced beef sandwich which was quite a filling, tasty meal, but he also offers a chopped bbq sandwich for \$7.99.

Check out their Facebook page and/or call them at (936) 587-5152.

**From Angela Bradford**

After years of dedicating my life to the bustling world of the restaurant business, I had finally decided to hang up my apron and embrace the quiet life of retirement. However, as I navigated through a challenging period of health issues, I found myself yearning for the clatter of dishes, the chatter of patrons, and the warmth of the kitchen. The cafe wasn't just a part of my career; it was a part of me. As I began to recover, the thought of returning to Appleby Sand Cafe filled me with a renewed sense of purpose and excitement. I missed the aroma of fresh coffee in the morning and the satisfaction of serving a well-loved dish. My journey back to the cafe has been a gradual one, with my health and well-being guiding the pace. It's been heartwarming to see the community rally around us, showing their support on our Facebook page and filling the cafe with friendly faces when we opened our doors for limited hours. Now, as I continue to heal, we're delighted to welcome patrons on Thursdays and Fridays for lunch between 11 a.m. and 2 p.m., and on select Friday evenings. Each day back in the cafe is a reminder of the joy and connection that food can bring. For updates on our hours and special events, I invite everyone to stay connected through the Appleby Sand Cafe's Facebook page. It's a testament to the strength of community and the enduring love for a place that feels like home, not just to me, but to all who walk through its doors.

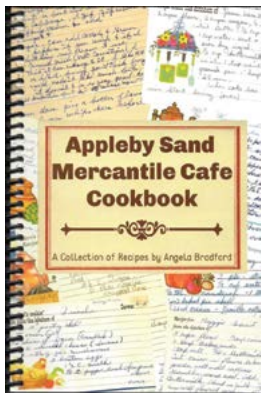


**PINTO BEANS & HAM HOCKS**

- |                               |                |
|-------------------------------|----------------|
| 1 lb. dry pinto beans         | 1 bay leaf     |
| 4 or 5 smoked ham hocks       | Salt to taste  |
| 1 large yellow onion, chopped | Water to cover |
| 2 teaspoons black pepper      |                |

Wash the beans (you don't have to soak them overnight with this method). Put the beans, ham hocks, chopped onion, pepper and bay leaf in a large stock pot and cover with water. Bring to boil and then turn down to a low simmer. Cover and let simmer low for several hours. Stir and check often – you may need to add a bit more water, but only enough to keep everything covered. Beans will be tender and the sauce will thicken up. Break up the meat into the beans and serve in a bowl with warm corn bread.

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



**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.

**24-HOUR SALAD**  
Submitted by **Sammie Holmes**  
for band student **Tucker Holmes**

- |  |                                     |
|--|-------------------------------------|
| 3/4 cup sugar                          | 1 small can sliced carrots, drained |
| 1/2 cup vinegar                        | 1/2 cup chopped onion               |
| 1/4 cup Wesson oil                     | 1/2 cup chopped bell pepper         |
| 1 small can English peas, drained      | 1 small can mushrooms, drained      |
| 1 small can whole kernel corn, drained | 1 small can water chestnuts         |

Mix well. Let sit in refrigerator at least 24 hours or overnight. Adjust the amount of onion, celery and bell pepper to your own taste.

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*The secret to a perfectly seared scallop is two-fold. First, select "dry" sea scallops (these are scallops that have not been altered by chemicals or added water). Second, when searing, allow the scallops to cook unmoved to maximize contact with the hot surface. (You can peek under one to check for color.) Because this dish comes together in minutes, have all your ingredients prepped and ready to go before you begin cooking.*

**SEARED SCALLOPS WITH WATERCRESS SALAD AND JASMINE RICE**

**INGREDIENTS:**

- 6 large sea scallops (about 1/2 pound)
- 1/2 small fennel bulb, cored and thinly sliced plus 1/4 cup chopped fronds, divided
- Zest of 1 lemon plus 1 Tablespoon juice
- 1 Tablespoon minced shallot
- Sea salt
- 1/2 bunch watercress, stems trimmed and rough chopped
- 1/2 cup chopped parsley
- 1/4 cup chopped mint leaves
- 1 Tablespoon plus 1 teaspoon neutral cooking oil (such as grapeseed or sunflower), divided
- 2 Tablespoons unsalted butter
- 1 packet rice
- Fresh ground black pepper, to taste

**DIRECTIONS:**

Set scallops on a paper towel-lined plate. Use another paper towel to blot the top as well.

In a medium-sized bowl, toss fennel (excluding fronds) with shallot, lemon zest, 1 teaspoon lemon juice, and a pinch sea salt. Set aside. Prep the remaining greens, including fennel fronds) but don't add to the fennel mixture.

Set a large, heavy skillet over medium-high/high heat. Add 1 Tablespoon oil and then quickly add scallops. Sear, unmoved, 2 minutes, or until scallops are a rich golden hue. Flip, add butter, and sear another 2 - 3 minutes. As scallops cook, tip pan and carefully spoon pooling butter over them.

Meanwhile, make white rice according to package instructions.

Just before serving, toss greens and herbs with lemon and fennel mixture. Drizzle with 1 teaspoon oil, and add sea salt and pepper to taste.

Plate rice and a handful of greens, top with seared scallops, and finish with brown butter pan sauce and a pinch each sea salt and pepper.



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# The Barbecue Pit

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

## IN THE Sweet SUMMERTIME

Try out these delicious dessert recipes ON THE GRILL this summer!

### Skillet Brownies on the Grill

(Serves 8)

These brownies take on a deliciously smoky flavor on the grill from “baking” in a skillet set over hot coals. After you’re done grilling dinner, prepare to make brownies on the grill by adding a few more lumps of charcoal to maintain a grill temperature of around 350°F. Pull the skillet brownies when they’re still a bit moist, but not wet, in the middle for an fudgy texture in the center and smoky brownie “bark” around the edges. (You can also make them in an oven: Preheat to 350°F, then bake for around 35 minutes.) Top them with ice cream for a showstopping dessert for your next cookout.

3/4 cup (about 3¼ ounces) plus 1 Tablespoon all-purpose flour  
1/2 teaspoon kosher salt or fleur de sel  
1/4 teaspoon baking soda  
7 ounces unsweetened chocolate, chopped  
1/2 cup (4 ounces) salted butter, plus more, melted, for greasing skillet  
2 Tablespoons canola oil  
3 large eggs  
1 cup packed light brown sugar  
1 cup granulated sugar  
2 teaspoons vanilla bean paste or vanilla extract  
Vanilla ice cream (optional)

If using a charcoal grill, open bottom vent of grill completely. Light charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash, pour onto bottom grate of grill, and then push to one side of grill. Adjust vents as needed to maintain an internal temperature of 350°F to 400°F. If using a gas grill, preheat to medium (350°F to 400°F) on 1 side. If using an oven, preheat to 350°F.



Photo by Victor Protasio

Whisk together flour, salt, and baking soda in a small bowl; set aside. If grilling, place a heatproof bowl on unlit grates over the side without the coals (or the unlit side of a gas grill). If using an oven, heat a medium saucepan over low. Add chocolate, butter, and oil to bowl or saucepan; cook, stirring constantly, until melted and smooth. Remove from heat. Let cool slightly, about 5 minutes. Add eggs, brown sugar, granulated sugar, and vanilla to chocolate-butter mixture; stir together until smooth and thoroughly incorporated. Add flour mixture; stir gently until just combined.

Grease a 10-inch cast-iron skillet with melted butter. Pour in batter, spreading in an even layer.

If grilling, place skillet on grates over the side without the coals (or the unlit side of a gas grill). Grill, covered, until a wooden pick inserted in center of brownies comes out almost clean (it will have crumbs but should not be wet), 40 to 45 minutes. If using an oven, bake in preheated oven about 35 minutes. Remove from heat; cool in skillet 10 minutes. Cut into wedges and serve with ice cream, if desired.

### Blueberry-Rhubarb Crumble

(Serves 12)

6 cups fresh or frozen unsweetened blueberries  
4 cups diced fresh or frozen rhubarb  
1 cup sugar  
1/4 cup all-purpose flour

#### Topping:

1 cup quick-cooking oats  
1 cup packed brown sugar  
1/2 cup all-purpose flour  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1/2 cup cold butter  
Whipped cream, optional



Photo by Taste of Home

Preheat oven to 350°. In a large bowl, combine blueberries, rhubarb, sugar and flour. Transfer to a greased 13x9-in. baking dish.

**For topping**, in a large bowl, combine oats, brown sugar, flour, nutmeg and cinnamon; cut in butter until crumbly. Sprinkle over fruit mixture.

Bake 45-55 minutes or until the fruit is bubbly and topping is golden brown. Let cool 10 minutes. Serve warm; dollop with whipped cream if desired.

**Grilling:** Cobbler may also be grilled. Place fruit mixture in a disposable foil pan; cover with foil. Grill, covered, over medium heat for 40 minutes or until bubbly. Carefully remove foil and sprinkle topping over fruit. Replace grill cover; grill 15-20 minutes longer or until topping is golden brown.

*If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.*

### Grilled Apples with Bourbon and Brown Sugar

(Serves 4)

Grilled Apples with Bourbon and Brown Sugar bring the flavors of apple pie to your summer grill! This easy-to-make recipe is the perfect dessert to enjoy during barbecues and cookouts. Serve it à la mode with a scoop of cold, creamy vanilla ice cream and a sprinkle of cinnamon and granola.

1 packet McCormick Grill Mates Brown Sugar Bourbon Marinade + 1/2 cup oil, 1/2 cup water, 2 Tablespoons apple cider vinegar  
4 apples, firm  
1/2 teaspoon cinnamon  
1 cup vanilla ice cream  
1/4 cup granola

Prepare the Brown Sugar Bourbon Marinade by whisking together the water, oil, and apple cider vinegar with the contents of the package. Pour the marinade into a large pan or zip top bag.

Remove the cores from the four apples with an apple corer or melon baller. Cut the apples horizontally into thick 1/2-inch slices. Discard the top and bottom. You should get 2-3 apple slices per apple depending on the size of your apples.

Place the apple slices in the marinade and turn or toss to gently coat. Cover and allow to marinate for 15 minutes, but no longer than 30 minutes.

Preheat your grill to 350°F or medium high.

Using tongs, place the apple slices onto the hot grill. Allow to grill for 2-3 minutes or until light brown grill marks appear on the bottoms.

Turn and grill an additional 2-3 minutes or until the apples are just fork-tender.

Remove to a plate and allow to cool a few minutes.

Top the 2-3 slices of the warm apples with a sprinkle of cinnamon, a scoop of vanilla ice cream, and granola. Serve immediately.



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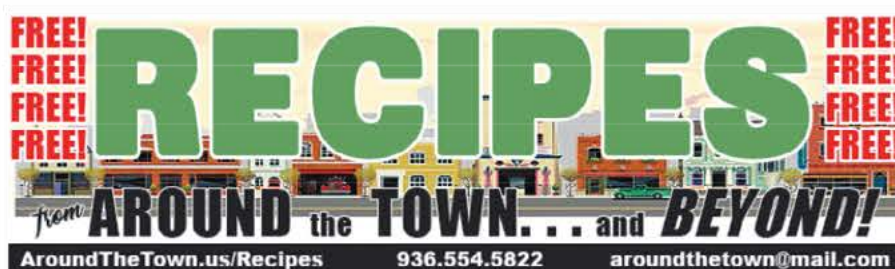
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