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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



May 2026

Try These Scrumptious Desserts That Make Spring Even Better!

PECAN CHEESECAKE PIE

This pecan cheesecake pie features a creamy layer of cheesecake along with the classic pecan pie filling.

Ingredients:

- 1/2 (15-oz.) package refrigerated piecrusts
- 1 (8-oz.) package cream cheese, softened
- 4 large eggs, divided
- 3/4 cup granulated sugar, divided
- 2 teaspoons vanilla extract, divided
- 1/4 teaspoon kosher salt
- 1 1/4 cups chopped pecans
- 1 cup light corn syrup

Directions:

Preheat oven to 350°F.

Prepare piecrust:

Fit piecrust into a 9-inch pie plate according to package directions. Fold edges under, and crimp.

Mix cream cheese filling;

add to piecrust:

Beat cream cheese, 1 egg, 1/2 cup sugar, 1 teaspoon vanilla, and salt at medium speed with an electric mixer until smooth.

Pour cream cheese mixture into piecrust.

Add pecans:

Sprinkle evenly with chopped pecans.

Make corn syrup mixture, and add to pie:

Whisk together corn syrup and remaining 3 eggs, 1/4 cup sugar, and 1 teaspoon vanilla.

Pour mixture over pecans. Place pie on a baking sheet.



Photo by Caitlin Bense

CHEESECAKE PIE - page 3

ALMOND TULES

These crisp, buttery cookies are molded into cylinders then served while still warm alongside sorbet or ice cream for a sophisticated take on the sundae.

Ingredients:

- 1 1/4 cups almond flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 stick unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- Passion fruit or mango sorbet, for serving

Directions:

Whisk the almond flour, salt and baking soda in a bowl. Beat the butter and sugar in a separate bowl with a mixer until light and fluffy. Beat in the egg and vanilla until smooth, then mix in the dry ingredients. Refrigerate the dough until firm, about 30 minutes.

Preheat the oven to 350 degrees F. Line 2 baking sheets with silicone mats or parchment paper. Drop heaping teaspoonfuls of dough about 3 inches apart on the prepared sheets. Bake until golden and crisp, about 8 minutes.

Let the cookies cool about 2 minutes on the baking sheets. One at a time, gently lift each cookie with an offset spatula. Immediately wrap it around the handle of a wooden spoon to curl. Once it sets, slide the cookie off the handle and let cool on a rack. Repeat with the remaining dough, allowing the baking



Photo by Con Poulos

TULES - page 3

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From Recipes Old and New Tried and True



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

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

The preface reads:

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

GRAPEFRUIT-APRICOT SALAD #1 and TART FRUIT SALAD DRESSING (Mrs. L. B. Davidson)

Grapefruit-Apricot Salad #1

Cut five grapefruits into halves. Remove grapefruit leaving shells to serve salad in. Sclop shells.

Mix two packages lemon jello and when cool add the grapefruit which you have prepared and cut into bite-size chunks. Add as many canned apricots as you desire. Pour mixture into grapefruit shells to congeal in refrigerator. Serve with the following dressing.

- Tart Fruit Salad Dressing -

- 2 - 3 oz. pkgs Philadelphia Cream Cheese
- 5 - Tablespoons sugar
- 1/2 - Tablespoons lemon juice and grated rind of one lemon.
- 1/4 - teaspoon salt
- 1/8 - teaspoon black pepper
- 3/4 - Cup of Wesson oil.

With mixer set on "beat" Cream the Philadelphia Cream Cheese and sugar. Add the lemon juice, salt and black pepper.

Into this mixture add the Wesson oil - one teaspoon at a time until half of oil has been added.

Then add two teaspoons at a time and turn mixer to "whip" when thoroughly mixed stir in the grated lemon rind with a spoon. This dressing is very tasty served with any fruit salad.

Mrs L.B. Davidson

- 22 -

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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!



CHEESY CORN BAKE

Ingredients:

- 2 Tablespoons oleo or butter
- 1-8 oz. package cream cheese
- 2-16 oz. cans corn (whole kernel-drained)
- 1-4 oz. can chilies, chopped
- 1/4 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon garlic salt
- A few pimentos, chopped
- Use cayenne pepper to taste

Instructions:

Melt butter with cream cheese and then mix with remaining ingredients and bake at 350° for 20-25 minutes uncovered.

CHEESECAKE PIE

Bake pie:

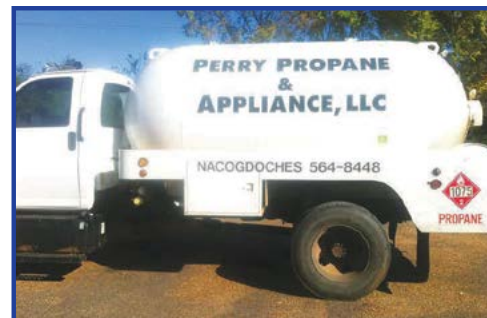
Bake on lowest oven rack 50 to 55 minutes or until pie is set. Cool on a wire rack 1 hour or until completely cool. Serve immediately, or cover and chill up to 2 days.

TUILES

sheets to cool between batches. (Don't make too many cookies at once; they need to be shaped while still warm.) Serve with sorbet.

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ALABAMA MOLASSES CAKE

- 2½ cups sifted all-purpose flour
- 1-¾ teaspoons baking soda
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- 1 cup sugar
- ½ cup shortening
- 1 cup molasses
- 1 cup boiling water
- 2 eggs, well beaten

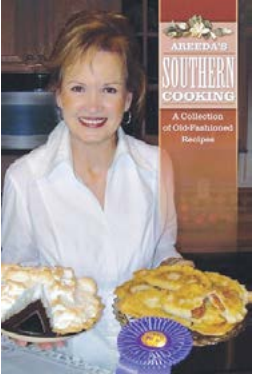


Sift flour, salt, spices and soda. Set aside.
 Cream sugar with shortening and molasses until well blended.
 Add dry ingredients to creamed mixture alternately with boiling water. Stir in eggs.
 Pour into a greased 13x9x2” baking pan, and bake at 350° for 30 minutes.

Purchase cookbook with credit card or on PayPal account on secure website at www.aredasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.50 (price includes shpg/handling).

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 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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MIXED MUSHROOM STROGANOFF

This meatless stroganoff is just as its beef counterpart, thanks to the mushrooms. Look for and experiment with the many mushroom varieties now available.

Ingredients:
 ¼ cup margarine or butter
 2 cloves garlic, finely chopped
 1 large onion, sliced and separated into rings
 1 pound assorted mushrooms (portobello, crimini, oyster or button), sliced
 1 Tablespoon chopped fresh parsley
 1 teaspoon dried sage leaves
 ½ teaspoon salt
 1 cup vegetable or chicken broth
 2 Tablespoons all-purpose flour
 1 cup sour cream
 6 cups hot cooked egg noodles
 Chopped fresh parsley

Process:
 Melt margarine in 12-inch skillet over medium-high heat. Cook garlic, onion and mushrooms in margarine, stirring occasionally, until tender. Stir in 1 Tablespoon parsley, sage and salt.
 Mix broth and flour; stir into mushroom mixture. Heat to boiling. Boil, stirring constantly, until thickened; reduce heat to low.
 Stir in sour cream (do not boil). Serve over noodles. Sprinkle with parsley.

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.

SWEET AND SOUR MEAT LOAF

Submitted by Fran Passerotti,
 for band students Clint and Liz Passerotti

- | | |
|----------------------------------|-------------------------------------|
| 2 pounds ground round | 1 cup oatmeal |
| 2 eggs | 1 teaspoon salt |
| 2 Tablespoons dried minced onion | ½ can mushroom soup (or ½ cup milk) |

Combine all ingredients and place in loaf pan. Bake at 350 degrees for one hour. Drain grease from pan as soon as you take it out of oven. Slice meat loaf in pan immediately and pour hot sauce (see below) over hot meat loaf.

- Sauce:**
- | | |
|-------------------|----------------------------------|
| ½ cup brown sugar | ¼ cup catsup |
| ¼ cup vinegar | 2 Tablespoons mustard (in a jar) |

Combine all ingredients. Bring to a boil and boil 1-2 minutes. Pour over hot meat loaf immediately.

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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.

DISHWASHER FISH

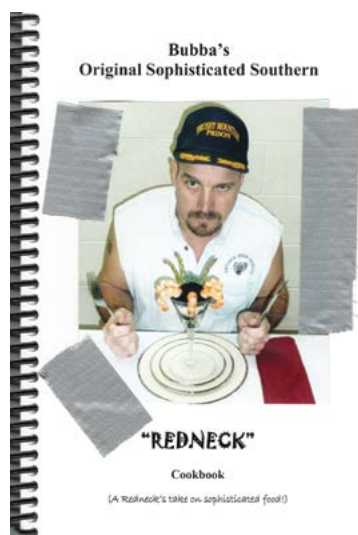
Don and Mary Ellen invited Anna and me out for a night of spades and dinner. I told her she could provide the cards and the dishwasher and I'd provide the fish. Logically, she said she could do that. She had no idea just how serious I was. I knew my way around her kitchen and so when she asked if that was anything she could do I told her to "unload the dishwasher." She looked at me with a face that said, "Why don't we just start drinking?"

She watches as I prepared that large piece of salmon and place it on the top rung of her dishwasher. She looked at me again with a face that said "You've been drinking all afternoon, haven't you? DON, GIT IN HERE AND LOOK AT THIS!"

To this day, they still talk 'bout "that fish." Of course, it didn't equal to the tale of the cheese dome but we'll save that for another time...

- A large whole fish, salmon or tuna
- 1 onion, sliced
- 1 lemon, sliced
- 3-5 bay leaves
- 1 bunch fresh parsley
- Salt and pepper to taste

Tear off a piece of aluminum foil 'bout 3 feet long. Spray non-stick spray on foil. Slice fish down the backbone so that there are two equal sides of the fish. Open fish and place in remaining ingredients. Close fish. Wrap the fish in the foil and fold up ends to seal. Punch holes 6-7 times along the length of the foil to let steam out. Place fish on the top rack of dishwasher, run a full cycle WITHOUT SOAP! Fish will be perfectly poached and seasoned. That will be no mess and no fishy smell in your house!



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POLENTA WITH ITALIAN VEGETABLES

Ingredients:
 1 cup yellow cornmeal
 3/4 cup cold water
 2½ cups boiling water
 1/2 teaspoon salt
 2/3 cup shredded Swiss cheese (2½ ounces)
 2 teaspoons olive or vegetable oil
 2 medium zucchini or yellow summer squash, sliced (3 cups)
 1 medium red bell pepper, chopped (1 cup)
 1 small onion, chopped (1/4 cup)
 1 clove garlic, crushed
 1/4 cup chopped fresh or 1 Tablespoon dried basil leaves
 1 can (14 ounces) artichoke heart quarters, drained

Instructions:
 Mix cornmeal and cold water in 2-quart saucepan. Stir in boiling water and salt. Cook, stirring constantly, until mixture thickens and boils; reduce heat to low. Cover and simmer 10 minutes, stirring occasionally. Add cheese and stir until smooth; keep polenta warm.

While polenta is cooking, heat oil in 10-inch skillet over medium-high heat. Cook zucchini, bell pepper, onion and garlic in oil about 5 minutes, stirring occasionally, until vegetables are crisp-tender.

Stir in basil and artichoke hearts. Serve vegetable mixture over polenta.



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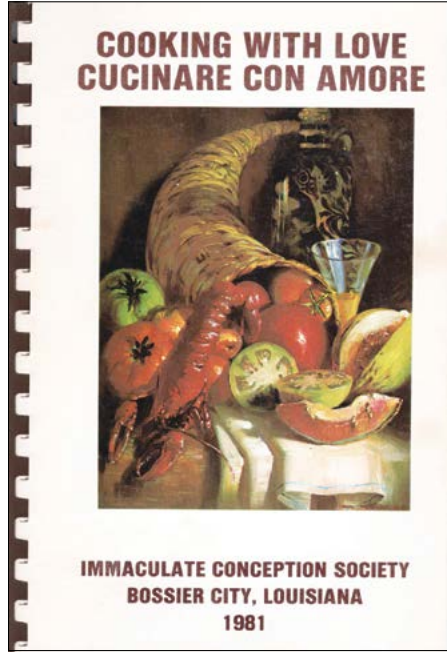
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 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.

ITALIAN-STYLE CHICKEN KIEV (Josephine S. Cascio)

- 2/3 cup sweet cream butter
- 1/2 cup fine, dry bread crumbs
- 1/4 cup Romano Italian cheese
- 1 teaspoon each basil and oregano leaves
- 1/2 teaspoon garlic salt
- 1/4 teaspoon salt
- 2 chicken breasts, split (about 1½ pounds)
- 1/4 cup white wine
- 1/4 cup chopped green onions
- 1/4 cup chopped fresh parsley

Heat oven to 375°. Melt butter. Combine bread crumbs, Romano cheese, basil, oregano, garlic and salt. Dip chicken breasts in melted butter, then coat with crumbs mixture; reserve remaining butter. Place chicken, skin side up, in ungreased 10-inch heavy saucepan. Bake for 50 to 60 minutes, or until chicken is fork-tender. Meanwhile, add wine, green onions and parsley to reserved melted butter (about 1/2 cup). When chicken is golden brown, pour butter sauce over chicken. Continue baking for 3 to 5 minutes, or until sauce is heated through. Serve with sauce spooned over. Makes 4 servings.



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O'CHARLEY'S POTATO SOUP

INGREDIENTS:

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|----------------------------------------|---------------------------|
| 8 ounces turkey bacon | 8 ounces light Velveeta |
| 2 pounds red potatoes, scrubbed | White pepper |
| 4 Tablespoons (1/4 cup) diet margarine | Garlic powder |
| 1/2 cup all-purpose flour | 1 teaspoon Tabasco® sauce |
| 3 cups skim milk | Garnish: |
| 2 cups chicken broth | Snipped fresh chives |
| | Chopped fresh parsley |

INSTRUCTIONS:

Dice the bacon and cook in a skillet until all the fat is rendered. Drain the bacon and set aside until ready to use.

Cut the potatoes into 1/2-inch dice and place in a pot with water to cover. Boil for 10 minutes, drain, and set aside.

Melt the margarine in a heavy pot and add the flour, whisking constantly until the paste is smooth. Gradually add the milk and chicken broth, whisking constantly. When the sauce begins to thicken, add the Velveeta, whisking frequently.

When the Velveeta is melted completely and the sauce is smooth, add the potatoes. Season to taste with white pepper and garlic powder. Add the Tabasco®. Lower the heat and simmer, covered, for 30 minutes, stirring occasionally.

Ladle the soup into bowls and garnish with the bacon bits, chives and parsley.

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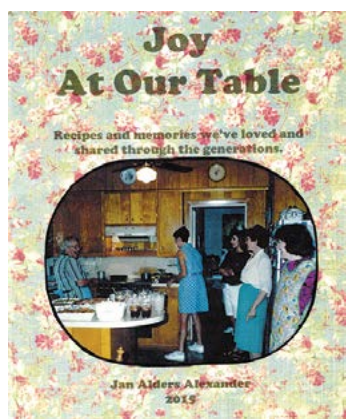


2026 INVESTOR

the CHAMBER
LUFKIN | ANGELINA COUNTY

Submitted by Jan Alders Alexander of Nacogdoches

This is very soft custard. The first time we tasted this was in a wonderful little restaurant in France. Jerry loved it! This is a simple version that I have made, but if you want the original version with a very special treatment, just use your web search tool. This one is excellent though.



FLOATING ISLAND

INGREDIENTS:

- | | |
|---------------------------|-----------------------------|
| 3 egg yolks | 3 egg whites (beaten stiff) |
| 5 Tablespoons sugar | 4 Tablespoons sugar |
| 2 cups sweet (whole) milk | 1/2 teaspoon vanilla |

INSTRUCTIONS:

Mix eggs with sugar and milk and cook in the top of double boiler 5 minutes. Remove from heat and pour in small Pyrex dishes. Beat egg whites until stiff, fold in sugar and vanilla. Carefully put egg white mixture on top of pudding. Bake at 300 degrees about 15 minutes or until the top has a nice toasted look.

APPLE-ROSEMARY PORK AND RICE

Ingredients:

- 1 1/2 cups apple juice
- 1 1/2 cups uncooked instant rice
- 2 Tablespoons chopped fresh OR 2 teaspoons crushed dried rosemary leaves
- 2 teaspoons vegetable oil
- 3/4 pound pork tenderloin, cut into 1/2-inch slices
- 1 medium onion, chopped (1/2 cup)
- 1 clove garlic, finely chopped
- 1/4 cup apple jelly
- 1 large unpeeled red cooking apple, sliced
- Rosemary sprigs, if desired

Instructions:

Heat apple juice to boiling in 2-quart saucepan. Stir in rice and 1 Tablespoon of the rosemary; remove from heat. Cover and let stand until ready to serve. Just before serving, fluff with fork.

Heat oil in 10-inch nonstick skillet over medium-high heat. Cook pork, onion, garlic and remaining 1 Tablespoon rosemary in oil 6 to 8 minutes, stirring occasionally, until pork is slightly pink in center. Stir in apply jelly and apple; cook until hot. Serve over rice. Garnish with rosemary sprigs.



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.

**Please email to: AroundTheTown@mail.com
Thank you so much!**

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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 REMOULADE

2 lbs. boiled shrimp, peeled and deveined
Lettuce
Remoulade sauce

Let shrimp cool after boiling. Mix shrimp with Remoulade Sauce (below) and place in small covered bowl; store in refrigerator at least 24 hours. When ready to serve, stir and use in salad bowl over chopped lettuce. Shrimp Remoulade prepared this way will last a week in the refrigerator. Sauce alone can be stored in refrigerator up to 2 months.

Remoulade Sauce:

- | | |
|-----------------------------------|-----------------------------------|
| 1 pint tomato catsup | 1 Tablespoon Worcestershire sauce |
| 1/2 pint olive oil | 1/2 teaspoon hot pepper sauce |
| 1/2 can tomato paste | 8 or 9 green olives |
| 1/2 pint mayonnaise | 1 level teaspoon melted butter |
| 1 large dill pickle | 1 Tablespoon prepared mustard |
| 1 sprig green onion | 3 cloves garlic, pressed |
| 1 sprig parsley | 1/2 teaspoon sugar |
| 1 bell pepper | 1/2 teaspoon salt |
| 1 egg white | |
| 1 Tablespoon powdered horseradish | |
| 1 Tablespoon A-1 sauce | |



Grind very fine in food chopper the dill pickle, garlic, green onions, parsley, bell pepper and green olives. Add tomato catsup, olive oil, tomato paste, mayonnaise, A-1 sauce, Worcestershire sauce, horseradish, sugar, salt, hot sauce, butter and mustard. Mix well. Add egg white, which has been beaten 2 minutes. Makes 1 quart.

**SPAGHETTI WITH
WHITE CLAM SAUCE**

Ingredients:

- 1 package (7 ounces) spaghetti
- 1/4 cup margarine or butter
- 2 cloves garlic, finely chopped
- 2 Tablespoons chopped fresh parsley
- 2 cans (6 1/2 ounces each) minced clams, undrained
- Chopped fresh parsley
- 1/2 cup grated Parmesan cheese

Instructions:

Cook spaghetti as directed on package.

While spaghetti is cooking, melt margarine in 1 1/2-quart saucepan over medium heat. Cook garlic in margarine about 3 minutes, stirring occasionally, until light golden. Stir in 2 Tablespoons parsley and the clams. Heat to boiling; reduce heat to low. Simmer uncovered 3 to 5 minutes.

Drain spaghetti. Pour sauce over spaghetti; toss. Sprinkle with parsley and cheese.



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.

BANANA NUT BREAD

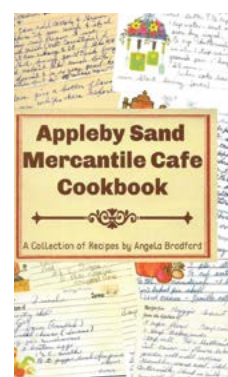
Ingredients:

- 4 very ripe bananas
- 1 1/2 cups all purpose flour
- 1/3 cup melted butter
- 3/4 cup sugar
- 1 egg (beaten)
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped pecans or walnuts



Instructions:

Preheat oven to 350°F. Peel and mash bananas in large bowl. Add butter, sugar, vanilla and eggs and stir well. Combine dry ingredients, and add to banana mixture a little at a time stirring consistently. Add nuts if desired. Grease and flour 1 bread pan or pour into muffin cups. For loaf bake for 45 minutes or muffins for 20-25 minutes.



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

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Love that May Grilling

Beef Fajita SmashBurger

Makes 4 double cheeseburgers or 8 single patty burgers.

Ingredients:

2 lbs. Ground Beef
1 Tablespoon canola oil
2 teaspoons fajita seasoning
8 Monterey jack cheese or pepper jack cheese slices
1 head iceberg lettuce, finely chopped
2 tomatoes, sliced
1 white onion, thinly sliced
1 avocado, thinly sliced
4 Potato buns, toasted

Spicy Mayo Sauce:

½ cup mayonnaise
2 Tablespoons sour cream
2 chipotle peppers in adobo, diced
1 Tablespoon cilantro, finely chopped
1 lime, juiced
1 teaspoon fajita seasoning

Instructions:

Prepare spicy mayo in a bowl, combining mayonnaise, sour cream, chipotle peppers, cilantro, lime juice and 1 teaspoon fajita seasoning. Whisk until combined. Set aside.

Divide Ground Beef into 8, 4 oz. balls, slightly larger than a golf ball.

In a cast iron skillet or griddle pan, add canola oil over MEDIUM-HIGH heat. Once the pan begins to smoke, add Ground Beef balls two at a time. Using a burger press or spatula, smash patties down with the spatula at a horizontal angle. Season lightly with fajita seasoning. Cook for 2 minutes then flip. Season once more, then immediately add one slice of cheese per patty. Add a touch of water and cover with foil, lid or dome for 10 seconds to melt cheese. Once cheese is melted, stack patties and remove from heat. Repeat with remaining patties.

Build burgers by stacking lettuce, tomato, and onion on the bottom bun, followed by the patties. Add avocado slices on top. Spread spicy mayo on top of the bun to complete the burger. Repeat to create 4 burgers.



Sticky Ribs

These easy ribs are extra sweet with a hint of smokiness produced by a simple spice rub. Bake them low and slow, then finish them on the grill for great char marks.

Ingredients:

1/4 cup light brown sugar
2 Tablespoons granulated sugar
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
Kosher salt and freshly ground black pepper
One 3-pound slab baby back ribs
2 cups BBQ sauce

Instructions:

Preheat the oven to 300 degrees F.

Combine the brown sugar, granulated sugar, chili powder, garlic powder, onion powder, paprika, 2 teaspoons salt and a generous amount of freshly ground black pepper in a small bowl.

Place the ribs on a piece of foil large enough to fold over and seal, then place on a baking sheet. Sprinkle the dry rub all over the

top of the meaty side of the ribs. Wrap the foil around the ribs and seal tightly so that no juices can escape during baking. Bake until the meat is tender and can easily be pulled away from the bones with a fork, about 2 hours.

Heat the BBQ sauce in a small pan over medium heat until warm. Remove the ribs from the oven and open the foil pack. Remove the ribs from the foil and pour any juices that have accumulated into the BBQ sauce and mix to combine. Continue to simmer the sauce until thickened, about 7 minutes.

Heat a grill or grill pan for cooking at medium-high heat.

Slice the ribs into 1-bone pieces. Brush all over with the BBQ sauce. Place the ribs on the grill and cook until grill marks appear, a few minutes on each side. Brush with more BBQ sauce and remove from the heat, then serve with the remaining BBQ sauce on the side.



Pellet Grilled Beef Tenderloin

Beef tenderloin is a special cut that deserves simple seasoning and great technique. This recipe delivers tender, juicy slices with a rich smoky finish.

Ingredients:

1 center-cut beef tenderloin, about 3–4 lbs
Salt
Pepper
2 Tablespoons olive oil



Food Prep:

Inspect your beef tenderloin and **remove any fat or silver skin**. Then, using butcher's twine, **tie your roast** in sections about 1" apart to make the meat uniform in shape, which will allow it to cook evenly.

Salt your roast with **1–2 teaspoons** of kosher salt and allow it to sit on a rack **uncovered in the refrigerator overnight**. Be sure to place a pan under your roast to catch any perspiration.

Grill Prep:

Fuel: Hardwood Pellets
Temp: 200°F & 450°F

Cooking:

Place the thermometer probe into the thickest part of your beef tenderloin, and using the same baking rack and pan, position it at the center of your pellet grill.

Smoke for about 45 minutes until the roast reaches 125°F then remove your roast from the grill.

Increase the temperature on your pellet grill to 450°F. Using a barbecue brush, paint olive oil on all sides of your roast. This helps with browning and allows the seasoning to adhere to your roast. Add an additional sprinkle of salt and a generous coating of black pepper.

When your pellet grill has reached 450°F, place your tenderloin back on the grate and cook it to an internal temperature of 140°F.

Remove your tenderloin from the grill and cover it with foil. Allow the meat to rest until its internal temperature reaches 145°F.

Once at temp, let your tenderloin rest for 10 more minutes, then slice, serve and enjoy.

PONTOON BOAT FOR SALE BY DAVID STALLINGS *Around the Town Publisher*

After being an avid fisherman since childhood, I can no longer deal with a boat due to "old man" back and leg issues. The World's Greatest Catfish/Crappie boat is for sale. **24' Sun Tracker pontoon barge, 2022 40 hp Mercury 4 stroke outboard** and **2023 tandem trailer**. New console, 7 swivel seats with covers to keep the bugs off, side sofa & canopy were all installed two years ago. Large umbrella for forward area included. Great carpet and floor. Stainless steel locker. 6 inflatable life jackets. 2 heavy anchors. **Humminbird Helix 7 Depth Finder** and **Minn Kota On Board Battery Charger** (3 Banks 18 amps). This is a fantastic and safe boat for a family or just a bunch of old men. Can be seen and test-driven at Powell Park Marina on Sam Rayburn Lake. **\$11,500 FIRM**. Get it just in time for summer fun! Give me a call at 936.554.5822 to set up a test drive.



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