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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



April 2026

Mmm, Mmm Good, Asparagus!

ASPARAGUS QUICHE

Make the most of asparagus season with this custardy treat!

Ingredients:

All-purpose flour, for work surface
1/2 recipe Basic Pie Dough
5 large eggs, well beaten
1 cup Half-and-Half
2 Tablespoons chopped scallions
2 teaspoons chopped fresh tarragon
2 teaspoons Dijon mustard
Kosher salt and freshly ground black pepper
4 oz. Gruyère, grated (about 1 cup)
4 oz. asparagus, chopped into 2-inch pieces

Directions:

Preheat oven to 350°F.
On a lightly floured surface, roll dough into a 13-inch circle. Fit into bottom and up sides of a deep-dish pie plate; crimp edges. Chill at least 30 minutes.

Whisk together eggs, Half-and-Half, scallions, tarragon, and mustard in a bowl. Season with salt and pepper. Pour into prepared crust. Sprinkle with half the Gruyère and arrange asparagus over top. Top with remaining cheese.

Bake, just until set, 45 to 50 minutes. Cool on a wire rack for 15 minutes before serving.



Photo by Becky Luigart-Stayner

ASPARAGUS, PEAS, AND TOMATOES WITH HERB BUTTER

These garden-fresh vegetables are full of flavor. Sautéed lightly in olive oil and garlic then served with homemade herb butter, they're the perfect addition to any meal.

Ingredients:

4 Tablespoons unsalted butter
1 Tablespoon chopped fresh chives
1 Tablespoon chopped fresh parsley
1 teaspoon freshly ground pepper
1/2 teaspoon salt
2 Tablespoons olive oil
2 bunch asparagus
1 cup fresh peas
2 cloves garlic
1 cup grape tomatoes

Directions:

In a small bowl, combine the butter, chives, parsley, freshly ground pepper, and salt; mix well. Transfer the herb butter to a 12-inch-long piece of plastic wrap and roll it into a log. Twist the ends of the plastic wrap to seal. Refrigerate the herb butter until firm, at least 1 hour or up to 2 days.

In a large sauté pan over medium-high heat, heat the olive oil. Add the asparagus and sauté for 5 minutes. Add the peas and garlic, and sauté until the asparagus and peas are just tender, about 8 minutes. Add the tomatoes, and red pepper flakes to taste, and sauté for 2 minutes. Transfer the mixture to a large platter.

Slice chilled herb butter into 1/2-inch-thick disks; serve with warm vegetables.



Photo by Andrew Purcell

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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."

BAKED CARROTS

(Mrs. A. P. Knolle, Houston, TX)

and

HARVARD BEETS

(Mrs. E. W. Coshern)

Baked Carrots

3 cups Carrots. Cut into match stick pieces, Cooked until tender
 1/2 Cracker (rolled into crumbs).
 1/4 Cup Grated American Cheese
 Salt and pepper to taste
 2 teaspoons minced onion.

Mash cooked Carrots. Stir in cracker crumbs, onion, little butter and seasoning. Place in greased oven dish and cover with grated cheese. Pour over this the liquid drained from Carrots. Bake at 450° 15 min.

Mrs. A. P. Knolle
Houston, Texas.

Harvard Beets

1/4 Cup Sugar
 1 Tablespoon Cornstarch
 1/4 Cup Juice from beets
 1/4 Cup Vinegar
 1 No. 2 Can Beets
 1 Tablespoon butter and oleo
 1/4 teaspoon Salt
 Black pepper

Mix Sugar and Cornstarch. Add beet juice and vinegar. Boil five minutes; then add the beets which have been drained. Cook slowly, stirring occasionally until heated. Add butter, Salt and pepper.

Mrs. E. W. Coshern

- 104 -

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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!



SKILLET SPAGHETTI

In large skillet combine:

- 1 lb. ground beef, broken up
- 1 cup chopped onion (2 medium onions)
- 2 medium cloves garlic (usually leaves out)
- 1-6 oz. can tomato paste
- 1-1 pint can tomato juice
- 1½ cups water
- 1 Tablespoon chili powder
- 2 teaspoons salt
- Dash of pepper
- 1 teaspoon each of sugar & oregano

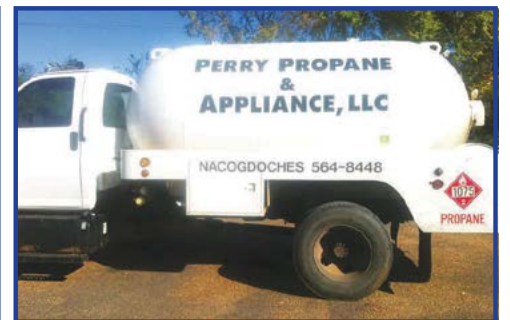
Instructions:

Cover and bring to boiling, reduce heat and simmer 30 minutes, stirring occasionally. Add one 7 or 8 ounce package of spaghetti, stir to separate. Simmer covered 30 minutes longer or till spaghetti is tender. Stir frequently. Add rings of onion and green pepper last 5 minutes, if desired. Sprinkle with grated Parmesan cheese.

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ASPARAGUS DIVINE

A delicious and easy way to serve asparagus.

- 2 Tablespoons butter
- 1/3 cup minced onion
- 2 Tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup sour cream
- 2 cans cut green asparagus
- 1/2 cup mild cheddar cheese



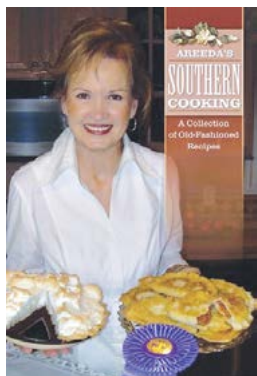
Sauté onion in butter until tender.
Add salt, pepper and flour. Mix well.
Stir in sour cream and heat gently, do
not boil. Heat asparagus and drain.

Carefully blend sauce with heated asparagus in shallow casserole dish.
Sprinkle with cheese.
Bake 15 minutes at 350°. Yield 4 to 6 servings.

Purchase cookbook with credit card or on PayPal account on secure website at www.areedasoutherncooking.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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Submitted by Craig Stripling of Nacogdoches

**CRAIG’S SPAGHETTI SAUCE
(One Large Pot)**

INGREDIENTS:

- 2 jars Rao’s Marinara sauce
- 1 can Hunt’s tomato sauce
- 1 can Hunt’s diced tomatoes
- 5 Tablespoons Worcestershire sauce
- 5 oz. brown sugar
- 5 oz. ketchup
- 1 teaspoon each salt, pepper, white pepper, cumin, oregano, celery salt, paprika, Tony’s Creole Seasoning, Morton’s Nature’s Seasons, garlic powder
- 1½ sweet white onion
- 1½ green bell pepper
- 10 Ritz crackers
- 10 Captain’s Wafers crackers
- 2 lbs. hamburger meat
- 1 lb. pan (breakfast) sausage, like Jimmy Dean
- Olive oil

INSTRUCTIONS:

- Put olive oil in bottom of sizeable cooking pot.
- Sauté the chopped onion, green bell pepper.
- Add the 3 lbs. meat, brown, leave grease.
- In baggie beat with hammer or side of a mug the 20 crackers to a powder. Add cracker “flour” to the pot, stir well.
- Add brown sugar, dry seasonings, stir.
- Add all wet products; I add maybe cup of water, too.
- Simmer on low about 2 hours, bare bubble simmer.
- Serve meat sauce atop whatever kind of spaghetti you like, add lots of grated cheese, we use Asiago wedges.

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.

ELIZABETH’S CHEESE BALL

Submitted by Elizabeth Atchison,
for band student Susan Atchison

- 2 oz. Roquefort cheese
- 1/2 pound cheddar, grated
- 2-3 oz. packages cream cheese
- 2-5 oz. Kraft Old English
- 2 oz. blue cheese
- 1 teaspoon chili powder
- Sour cream, as needed
- 1 Tablespoons Worcestershire sauce
- 1/2 teaspoon Tabasco®
- 2 Tablespoons chopped onions
- 1 teaspoon garlic salt
- 1 cup finely chopped pecans

Leave cheese out of refrigerator until they can be mixed easily. Mix all ingredients together except pecans. Blend well. If mixture seems too dry, add enough sour cream to get mixture blended well. Form into 2 small, or 1 large balls and place in refrigerator, tightly wrapped for a day or two. About 1 hour before serving, roll in finely chopped pecans.

PLEASE SEND US YOUR RECIPES!

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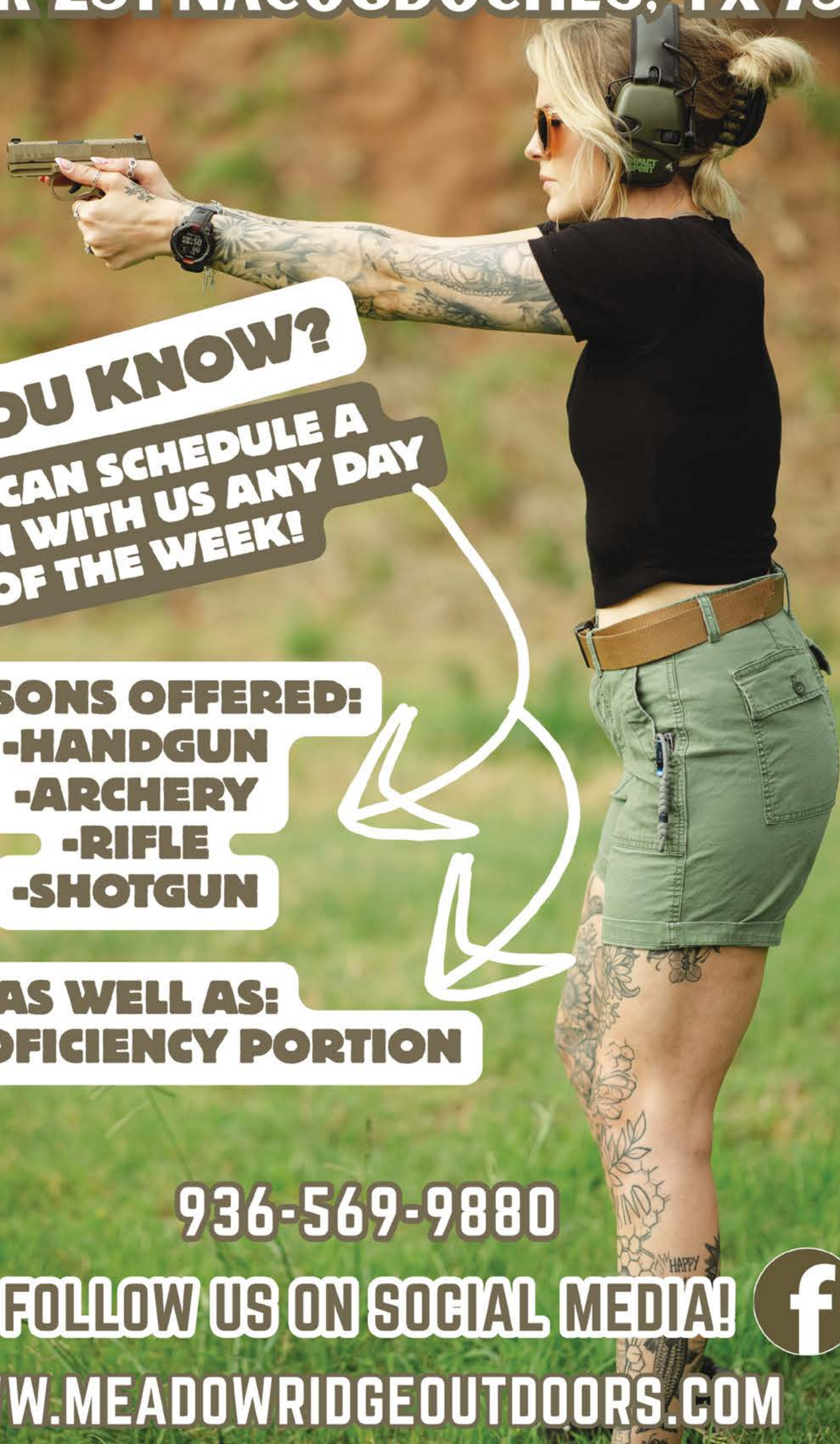
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Bubba's Original Sophisticated Southern Redneck Cookbook

“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.



CRAB-STUFFED FLOUNDER

Wily Story wuz home alone when Sally Jo wuz gone to Dallas Christmas shoppin' with the girls from the Junior League. Wily married for money and thought he never had a head fro workin', he did have another one that impressed Sally Jo and ever' other female within a 500-mile radius. So on Saturday, Wily wuz hungry, tired of goin' out and decided to look through Sally Jo's cookbooks, found this recipe. He went to the Kroger but couldn't find flounder so he bought a mess of catfish. He says it's jus as good. I'll have to see.

- 3/4 cup minced celery
- 1/2 cup minced onion
- 1/2 cup minced fresh parsley
- 1/4 cup minced shallots
- 1/5 cup minced green pepper
- 1 clove garlic, minced
- 1/2 cup butter, melted
- 1 Tablespoon all-purpose flour
- 1 cup milk
- 1/2 cup dry white wine
- 1/2 lb fresh lump crabmeat
- 1 1/4 cups seasoned breadcrumbs
- 1/4 teaspoon salt
- Dash of pepper (use cayenne)
- 6 (8-oz.) flounder fillets, cut in half, crosswise



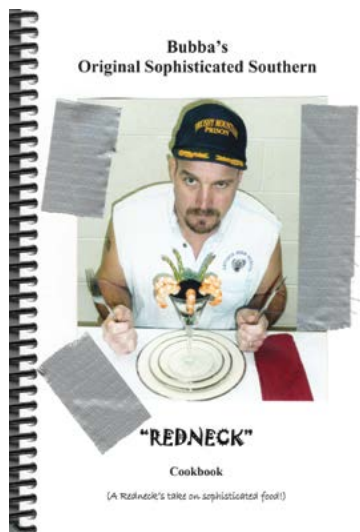
Sauté first six ingredients in butter in a large skillet over medium heat; cook until tender. Add flour and cook 1 minute, stirrin' constantly. Gradually add milk and wine; cook over medium heat, stirrin' constantly, until mixture is slightly thickened. Remove from heat; stir in crabmeat, breadcrumbs, salt and pepper. Place 6 fillet halves in a greased jellyroll pan; spoon 'bout 1/2 cup crabmeat stuffin' on each fillet. Place remain' half on top lengthwise, pressin' gently into stuffin' mixture. Sprinkle with paprika. Bake at 325° for 15-20 minutes. Garnish with parsley, if desired. Makes a batch.

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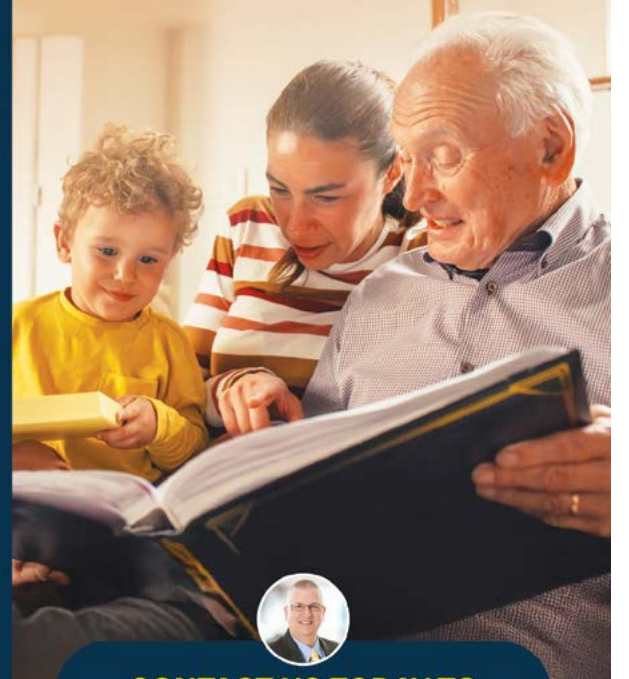
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SWEET-AND-SOUR POPCORN CHICKEN

Ingredients:

- 1 package (12 ounces) frozen popcorn chicken
- 1 Tablespoon canola oil
- 1 medium green pepper, cut into 1-inch pieces
- 1 small onion, thinly sliced
- 1 can (20 ounces) unsweetened pineapple chunks
- 3 Tablespoons white vinegar
- 2 Tablespoons soy sauce
- 2 Tablespoons ketchup
- 1/3 cup packed brown sugar
- 2 Tablespoons cornstarch
- Hot cooked rice, optional
- Optional toppings: green onions and sesame seeds

Instructions:

Microwave chicken according to package directions. Meanwhile, in a large skillet, heat oil over medium-high heat. Add green pepper and onion; stir-fry until crisp-tender, 3-4 minutes. Drain pineapple, reserving the juice in a 2-cup measuring cup; set pineapple aside. Add enough water to the juice to measure 1-1/3 cups; stir in vinegar, soy sauce and ketchup.

In a large bowl, combine brown sugar and cornstarch. Stir in pineapple juice mixture until smooth. Gradually add to the skillet. Bring to a boil; cook and stir until thickened, about 2 minutes. Stir in chicken and pineapple; heat through. If desired, serve with rice and sprinkle with green onions and sesame seeds.




Photo by Taste of Home

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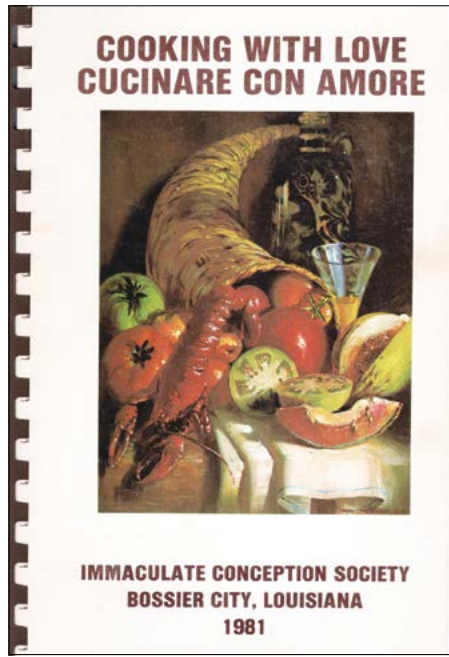

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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 BISCOTTI (Cookies) (Mrs. Rose Peters Marsiglia)

- | | |
|-------------------------------|-----------------------------------|
| 3 lbs. flour | 2 Tablespoons butter/ nut extract |
| 6 eggs | 5 Tablespoons baking powder |
| 3/4 lb. Crisco | 2 Tablespoons lemon juice |
| 1 stick oleo | 1/2 small can frozen orange juice |
| 1 lb. sugar | Grated peel of 1 large orange |
| 3 Tablespoons vanilla extract | 1 to 2 cups milk |

Set aside 5 egg whites. Cream Crisco, oleo and sugar. Add eggs, vanilla, butternut, lemon juice, orange juice and orange peel. Mix baking powder and flour in a large bowl. Blend in above ingredients. As the dough is kneaded, gradually add milk until the texture is soft and workable. Work with small amount of dough at a time. Roll thin and cut into desired shapes. Bake at 350° for 15 minutes.



ICING for Italian Biscotti:

- | | |
|------------------------------|----------------------------------|
| 1 lb. confectioners sugar | 1 Tablespoon lemon extract |
| 5 egg whites | 1 Tablespoon almond extract |
| 1 Tablespoon vanilla extract | 2 Tablespoons Karo syrup (white) |

Beat egg whites very stiff and gradually add sugar. Add remaining ingredients and beat until very thick. **Must drip thick!** Put a small amount of cooled cookies in a bowl; gently swirl cookies with a spatula. Place iced cookies on waxed paper; allow to dry.

Submitted by Craig Stripling of Nacogdoches

PIMENTO CHEESE

Just try this easy to make, very good pimiento cheese recipe! Make your sandwiches on soft bread, trim crusts, chill in fridge 2-3 hours under damp dish towel or damp paper towels before eating.

Ingredients:

- 2 cups shredded sharp cheddar cheese
- 1 1/4 cups shredded Monterrey Jack cheese
- 1 cup Duke's, Hellmann's or Blue Plate mayo
- 8 ozs. softened cream cheese
- 3 Tablespoons drained chopped pimentos
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1/4 teaspoon paprika or cayenne

Optional:

- 2 Tablespoons chopped sweet pickles
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon Tabasco® sauce

Process:

Mix all ingredients slowly in big bowl until all's evenly combined.

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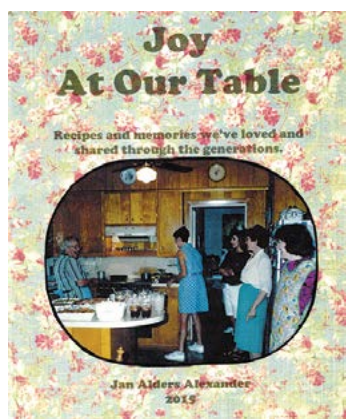
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the CHAMBER
LUFKIN | ANGELINA COUNTY

Submitted by Jan Alders Alexander of Nacogdoches

These were Mom's favorite to make. The recipe makes so many and they are perfect for treats for neighbors and friends.



TEXAS RANGER COOKIES

INGREDIENTS:

- | | |
|-------------------------|----------------------------|
| 1 cup shortening | 2 cups flour, sifted with: |
| 1 cup white sugar | 2 teaspoons soda |
| 1 cup brown sugar | 1 teaspoon baking powder |
| 2 eggs | 1/2 teaspoon salt |
| 2 cups Corn Flakes | 1 cup shredded coconut |
| 2 cups uncooked oatmeal | 1 teaspoon vanilla |

INSTRUCTIONS:

Cream sugar and shortening, add eggs and blend. Gradually add sifted dry ingredients and mix together. Add other ingredients. Drop by teaspoon on lightly greased cookie sheet. (I use parchment paper and do not grease.) Bake at 375 degrees about 10 minutes.

GRILLED LEMON CHICKEN THIGHS WITH FRESH HERBS

Ingredients:

- 1 pound chicken thighs bone in and skin on
- 1/3 cup lemon juice or the juice from 2 large lemons
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon crushed red pepper
- 2 cloves garlic crushed
- Fresh rosemary 3 sprigs (or 1/2 teaspoon dried)
- Fresh thyme 4 sprigs (or 1 teaspoon dried)

Instructions:

In a small bowl combine the lemon juice, olive oil, salt, pepper, crushed red pepper, and garlic. Whisk to combine. Add herb sprigs (or dried) and mix. Pour into a zip lock bag.



Into the bag, add the chicken thighs. Close the top and massage the thighs to coat with the herb lemon mixture. Place the closed bag into a bowl; refrigerate 1 hour to overnight. When ready to grill, remove the chicken from the marinade and brush off any excess herbs and oil. Season generously with salt and drizzle with olive oil. Place the chicken, skin side down, on a preheated grill. Cook the chicken for 6 to 8 minutes. Turn the chicken over and grill for another 4 to 5 minutes. Check for doneness (the chicken should be well cooked).

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

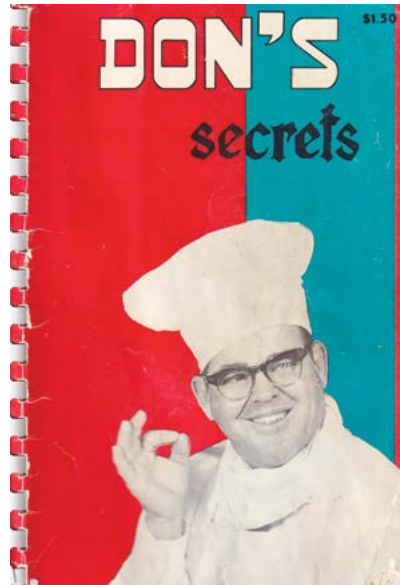
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



CARROT FRITTERS

- 2 bunches carrots or 2 cans carrots (14 ozs.)
- 1 cup all purpose flour
- 1 teaspoon baking powder
- 3 eggs
- 1/4 teaspoon salt
- 1 level Tablespoon sugar
- 1/2 teaspoon vanilla extract
- 1 small can crushed pineapple

Boil raw carrots in 1 quart of water in covered pot over low heat. When carrots are tender, drain and mash well. Mix flour, sugar, salt and baking powder together. Blend with beaten eggs and pineapple. Add to carrots and mix well. Drop spoonful of mixture in deep fat and fry at 350°. Serves 12.



CHEESE MANICOTTI

Ingredients:

- 1 carton (15 ounces) reduced-fat ricotta cheese
- 1 small onion, finely chopped
- 1 large egg, lightly beaten
- 2 Tablespoons minced fresh parsley
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1 cup shredded part-skim mozzarella cheese, divided
- 1 cup grated Parmesan cheese, divided
- 4 cups marinara sauce
- 1/2 cup water
- 1 package (8 ounces) manicotti shells
- Additional minced fresh parsley, optional

Instructions:

Preheat oven to 350°. In a small bowl, mix the first 6 ingredients; stir in 1/2 cup mozzarella and 1/2 cup Parmesan cheese. In another bowl, mix marinara sauce and water; spread 3/4 cup sauce onto bottom of a 13x9-in. baking dish coated with cooking spray. Fill uncooked manicotti shells with ricotta mixture; arrange over sauce. Top with remaining sauce.

Bake, covered, until pasta is tender, 50 minutes. Sprinkle with remaining 1/2 cup mozzarella and 1/2 cup Parmesan cheese. Bake, uncovered, until cheese is melted, 10-15 minutes longer. If desired, top with additional parsley.



Photo by Julia Hartbeck

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.

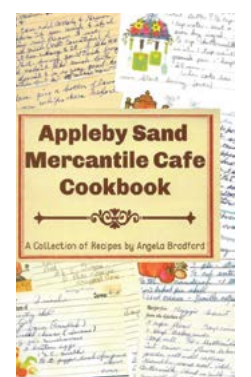
**CHIPPED BEEF ON TOAST
(SOS)**

Ingredients:

- 8 oz. dried meat (chipped beef, like Hormel)
- 2 Tablespoons butter
- 4 cups milk
- 4 Tablespoons all-purpose flour
- Pinch of salt
- Pinch of pepper
- Toast, Biscuits or Baked Potatoes

Instructions:

Melt the butter in large skillet over medium heat. Add the chipped beef until it softens a bit. Whisk in the milk and flour. Turn up the heat and whisk until boiling. Turn heat to low simmer and whisk until gravy thickens. Salt and pepper to taste. Serve over toast, biscuits or a baked potato. You can make this with cooked ground beef or bacon instead of the chipped dried beef.



**Printed with permission from Angela Bradford.
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contacting her at 936.559.5151**



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Spring's First Grilling

Grilled Chicken Drumsticks

There's nothing more classic (or better!) than grilled chicken drumsticks. You'll marinate the chicken in a simple mix of pantry staples – garlic, soy sauce, olive oil, and red pepper flakes. Then it's time to fire up the grill. These grilled chicken drumsticks are juicy, flavorful, and made with just 5 simple ingredients! Perfect for summer cookouts. They work for a quick weeknight meal or a summer party.

Ingredients:

4 cloves garlic
4 Tablespoons soy sauce
2 Tablespoons olive oil
1 teaspoon red pepper flakes
6 chicken drumsticks (about 1½ lbs.)

Instructions:

Mince garlic and add all ingredients except for chicken to a plastic zip-topped bag.

Add chicken to bag and marinate for at least 20 minutes, or overnight. Flip bag to distribute marinade occasionally.

Remove chicken from refrigerator and preheat grill to medium high, about 375 degrees F.

Place chicken legs skin side down on hot grill and cook for 20 minutes, flip over and cook for another 10-15 minutes or until chicken reaches an internal temperature of 185 degrees. (See note below.)

Let rest for at least 5-10 minutes and dig in!

Notes:

Cooking temp: While most chicken recipes are cooked to an internal temperature of 165 degrees F, in this recipe we are cooking legs and dark meat to 185 degrees F. This allows the higher fat and collagen content in legs to get a chance to “baste” the white meat, which makes it super juicy, flavorful, and really tender.

Storage: Store any leftover crispy grilled chicken drumsticks in an airtight container in the refrigerator for 3-4 days. Reheat the chicken drumsticks in a 350 degrees F oven for best results. Or, eat them at room temperature!

Ingredient notes: Look for skin-on drumsticks. Buy the highest-quality you can afford, it makes a difference with meat. The size of drumsticks varies quite a bit, so look for drumsticks that are pretty close to the same size so they cook at the same rate.

Prep ahead: Mix up marinade and marinate up to 12 hours in advance.

Special tools: It is best to cook meat without a meat thermometer; they are vital if you want perfectly-cooked meat.

Serve with: Veggie sides like summer cucumber salad or napa slaw, a pasta salad like Greek orzo salad, and brown butter blueberry crisp for a sweet summer treat.



Photo by My Everyday Table

Pinchos (Puerto Rican Grilled Pork Skewers)

Marinated chunks of pork or chicken on a stick. The skewers are grilled over charcoal, then brushed with a sauce of some kind, caramelizing it to the meat, just before serving.

Ingredients:

3 1/2 pounds pork tenderloin or boneless, skinless chicken thighs, cut into 1½” - 2” chunks

Pinchos Marinade

1 cup white wine vinegar
3/4 cup sofrito (Puerto Rican cooking base of culantro, onion, garlic, sweet peppers, and more)
1/2 cup extra virgin olive oil
2 Tablespoons sazón (Caribbean spice blend) seasoning

1 Tablespoon granulated garlic

1 Tablespoon onion powder

2 teaspoons adobo seasoning

1½ teaspoons dried oregano

3/4 teaspoons black pepper

Spicy Pinchos Sauce

1/4 cup, packed light brown sugar

2 teaspoons adobo seasoning

1½ teaspoons granulated garlic

1½ teaspoons onion powder

1/2 teaspoon black pepper

2 Tablespoons sofrito

1/4 cup hot sauce optional

14 ounce bottle BBQ sauce

To Serve

1 pound loaf pan sobao or soft crust Italian bread, slice 1” thick



Instructions:

Prepare the Marinade and Marinate the Meat

Fill a quart size mason jar with the white wine vinegar, sofrito, olive oil, sazón, granulated garlic, onion powder, adobo, oregano, and black pepper. Screw the jar's lid on tightly and shake the contents vigorously until well combined.

Pour the marinade over the meat in a large, non-reactive mixing bowl. Toss the meat in the marinade to evenly coat it.

Cover the bowl with plastic wrap and marinate the meat in the refrigerator for 12-24 hours.

Make the Spicy Pinchos Sauce

In a 2 quart saucepan, stir together the brown sugar, adobo, granulated garlic, and onion powder. Add the sofrito, hot sauce and BBQ sauce to the pot and stir together until smooth.

Bring the sauce mixture up to a boil over med-high heat. Allow the mixture to boil for one minute.

Reduce the heat to low and simmer the sauce for 10 minutes, stirring frequently to discourage sticking.

After 10 minutes, remove the sauce from the heat. It is now ready to be used or stored at room temperature for 2 days in a jar.

Thread the Marinated Meat Onto Skewers

Forty-five minutes prior to grilling the meat, begin soaking your wooden skewers in water. Lay the skewers on a flat platter or sheetpan and cover them with water. Lay a paper towel over the skewers to keep them submerged in the water.

Remove the meat from the refrigerator and use a colander to drain the marinade from the meat.

Preheat your charcoal grill while the skewers are soaking.

After the skewers have soaked for 30 minutes, thread the meat onto them. Use your hand to measure 3” from the end of the stick- this will serve as a handle for holding the skewers. Thread the meat tightly packed onto the skewers, leaving that 3” space from the bottom of the skewer. Leave a 1 1/2” space at the top for adding the bread slice later.

Lay the threaded skewers on a sheet pan while you thread the remaining meat.

Grill the Meat

Once your grill reaches 450°F, lay the pinchos on the oiled grate. Place your foil-wrapped, sliced bread in the coolest area of the grill, or on the grill's warming shelf.

Grill the pinchos on the first side for 3 minutes. Carefully- the skewers will be hot- turn the pinchos over to the other side. Brush the grilled side liberally with the Spicy Pinchos Sauce and grill for an additional 3 minutes.

Flip the pinchos onto the sauced side. Brush them with more sauce and grill for 2 minutes. Flip them over one last time and grill for another 2 minutes, or until the sauce is caramelized and the internal temperature of the pinchos reaches 145°F.

Remove the pinchos and bread from the grill. Tent a large piece of aluminum foil over the pinchos and allow them to rest for 5 minutes. Stick a slice of bread on the end of each pincho before serving. Leftover Pincho sauce may be heated to boiling and drizzled over the grilled pinchos as desired. Enjoy while hot.

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