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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



March 2023

Joan Hillin Captures First Place in Renewal of Recipe Contest

Joan Hillin of Nacogdoches was announced as the first monthly winner of the renewed Recipe Contest. Joan had very strong competition in the initial month of the contest, but her recipe was so easy and delicious. This is a wonderful soup recipe for a cold fall or winter day!

AUNT OLA MAE'S TACO SOUP

- 2 lbs ground beef
- 1 medium onion
- 1 package of taco seasoning
- 1 package of ranch dressing mix
- 2 cans of regular pinto beans
- 2 cans of pinto beans with jalapeños
- 2 cans of Rotel tomatoes
- 1 can of white hominy



Brown your meat with onion, add taco seasoning and ranch mix, mix to coat, then add Rotel tomatoes and all the other ingredients and enough water to cover. Bring to a boil and then simmer for 30 minutes. You can serve it with tortilla strips and cheese, or Fritos or cornbread! Makes a big pot and is so good on a cold night!

Try This Easy, Healthy and Delicious Dinner Idea Today!

These Fish Tacos are the best! Easy to make, fresh, and flavorful with seasoned white fish, crunchy cabbage, avocado and the best creamy fish taco sauce! This fish taco recipe takes less than 30 minutes to make, so it's perfect for a weeknight.

EASY FISH TACOS

Fish Ingredients: 1½ pounds cod, halibut, tilapia, or mahi mahi

- 1½ chili powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt

Sauce Ingredients: 1 cup plain Greek yogurt
3 Tablespoons lime juice
1 teaspoon garlic powder
1/2-1 teaspoon sriracha sauce
2 pinches salt

Toppings:

- Red cabbage
- Avocado
- Cilantro
- Fresh lime juice



Pat dry fish with paper towels. Mix the seasonings together and sprinkle them over both sides of the fish. Gently pat the seasonings onto the fish to help them stick.

Cook the fish in olive oil in a nonstick skillet, cast iron skillet or grill pan.

FISH TACOS—Page 3

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From Recipes Old and New Tried and True



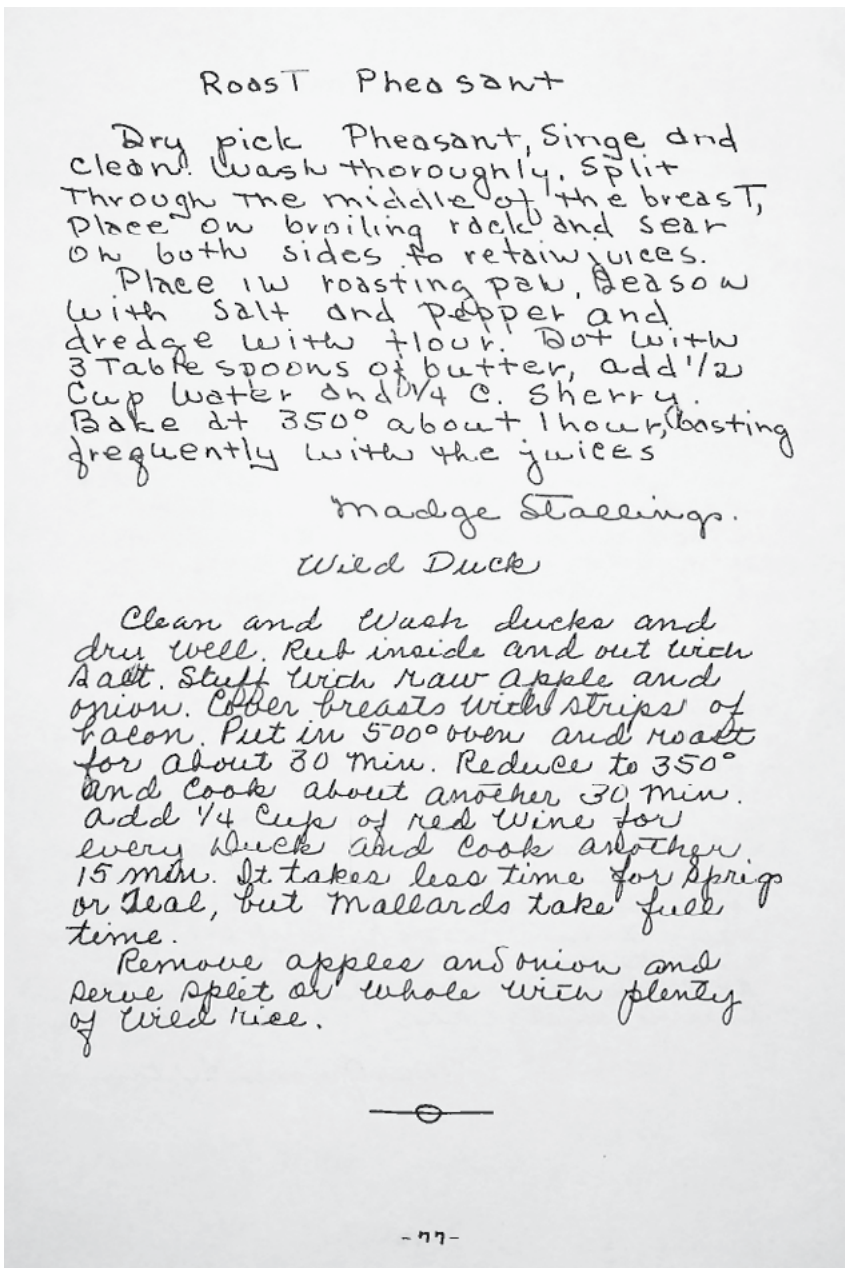
This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

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."

ROAST PHEASANT (Madge Stallings) and WILD DUCK



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

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Sharon Roberts 936.552.6758



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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!



EVER FAVORITE APRICOT NUT BREAD

- | | |
|---------------------------------|------------------------------|
| 1 (17 oz.) can apricot halves | 1/2 cup chopped walnuts |
| 2 cups sifted all purpose flour | 2/3 cup sugar |
| 1 teaspoon baking powder | 1/3 cup vegetable shortening |
| 1/2 teaspoon baking soda | 2 eggs |
| 1/2 teaspoon salt | 3 Tablespoons orange juice |

Drain apricots reserving syrup. Puree apricots in blender. Add enough apricot syrup to measure 1 cup. Sift together flour, baking powder, soda and salt; mix with nuts. Cream together sugar and shortening in bowl, beat in eggs. Stir in orange juice and apricot puree. Add flour/nut mixture and mix well. Pour into greased 9x5x3 inch loaf pan. Bake at 350° for about 40-45 minutes for large loaf, 25-30 minutes for small loaves. Cool 10 minutes and remove. Cool on rack.

FISH TACOS

It will take 4 to 7 minutes per side to cook through. The fish is done when it registers 145° F on an instant read thermometer.

While the fish cooks, make the sauce. In a bowl whisk together all of the sauce ingredients until well blended. Taste and adjust the amount of sriracha to make the sauce spicier if desired. If the sauce is too thick you can whisk in water, a teaspoon at a time, until you reach your desired consistency.

Finally, gather your toppings. Thinly slice the cabbage. Fresh cabbage adds the best crunch but you can use packaged coleslaw mix if you're really short on time. Slice an avocado and chop some fresh cilantro. Cut a lime into wedges for squeezing over the fish in the tacos.

From Matt Broadus of Nacogdoches

MATT'S TACOS

The best tacos you've ever had. (If it wins I'd like to donate it back to the newspaper.)

Ingredients:

One pound of marinated pork from your favorite Mexican meat market
Sun dried peppers..(any will do, but my favorites are the only ones that I've found fresh and not in a package at Kroger on University Drive)

Preparation:

Throw the marinated pork in a pot and add water..season it with what grabs you..I ride with a little of everything with what grabs me. A pinch of cumin, chili powder, and my secret, a Tablespoon of menudo mix. Let her cook. Covered on medium heat.

Meanwhile, cut open the peppers from stem to end and discard the seeds. Then with the broth of your cooked pork pour into a blender along with your seeded sun dried peppers. Blend until you have created the most beautiful red chili sauce.

Pour over your pork in the pot. On medium to low heat mix feverishly.

In minutes you have the best tacos served on corn or flour tortillas (I always brown my tortillas in a skillet with lard or real butter)—makes a world of difference..I prefer pico with my tacos..but lettuce, tomato and sour cream work great as well.

Enjoy 🍴



From Kirk McIver of Ingram, Texas (Raised in Nacogdoches)

CHUY'S CREAMY JALAPENO DIP

- 1 cup sour cream
- 1 cup mayo
- 5 Tablespoons dry ranch dressing mix
- 1/2 cup pickled jalapeños
- 1/2 cup cilantro
- 2 Tablespoons lime juice

Pulse in blender until smooth.

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

by Areeda Schneider-Stampley



Let Freedom Ring!



CHICKEN-WILD RICE CASSEROLE

This is a delicious casserole! It will be one of your favorites.

- 1 package of Uncle Ben’s Long Grain and Wild Rice
- 1/2 cup butter or margarine
- 1/2 cup onion, chopped
- 1/2 cup all-purpose flour
- 8 ounce can button mushrooms
- 1 can chicken broth (14 ounces)
- 1½ cups half-and-half
- 3 cups chicken, cooked, diced (3 breasts or 2-3 cans boned chicken)
- 2 Tablespoons snipped parsley
- 1/4 cup pimiento, diced
- 1/4 teaspoon pepper
- 1½ teaspoons salt
- 1/2 cup slivered or sliced almonds

Prepare rice according to package directions.
Cook onion in butter/margarine until tender but not brown. Remove from heat. Stir in flour. Drain mushrooms.

Add chicken broth gradually to flour mixture. Add half-and-half. Cook and stir until thick.

Add remaining ingredients except almonds. Place in 2-quart casserole. Sprinkle with almonds and bake at 350° for 30 minutes. (60 minutes if casserole has been refrigerated.)

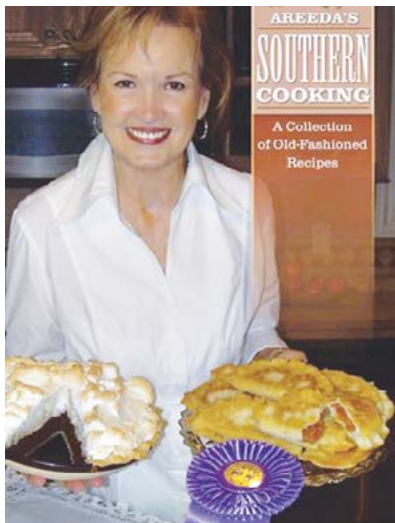
Yields: 8-10 servings



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Order Joe Stampley CDs at 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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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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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.

SCALLOPED POTATOES

When I wuz growin' up, they wuz only two kinds of potatoes: smashed and fried and fried meant either Frinch fried or hash browns. Barney Russell from down in the Calhoun Community brought this dish to the Second Annual Baucom Deer Camp Beer Bust and Jubilee which wuz held that year in the community center instead of the actual deer camp since Benny Baucom accidentally burned the place to the ground while tryin' to set off some fireworks last July. He left the front door open and a quarter-ton rocket he'd gotten over on the Tennessee/Alabama line which wuz labeled "Only use under professional supervision," launched itself into the cabin, exploded, and took down a massive stone fireplace and enough kindlin' to barbeque half of west Texas. At any rate, ever'body raved over these taters and asked him if his wife might make 'em again for the Baucom Deer Camp barn-raisin' in two weeks. She did and here's the recipe!

- | | |
|---------------------------|--|
| 1/4 cup butter | 1 (2-oz.) jar diced pimienta, drained |
| 1/2 cup all-purpose flour | 4 med. potatoes, peeled and sliced 1/8 inch thick |
| 2 cups milk | 2 small onions, thinly sliced and separated into rings |
| 1 teaspoon salt | 2 cups shredded cheddar cheese (extra-sharp) |
| 1/2 teaspoon white pepper | |

Melt butter in a heavy saucepan over low heat; add flour, stirrin' until smooth. Cook 1 minute, stirrin' constantly. Gradually add milk; cook over medium heat, stirrin' constantly, until thickened and bubbly. Stir in salt, pepper and pimienta.

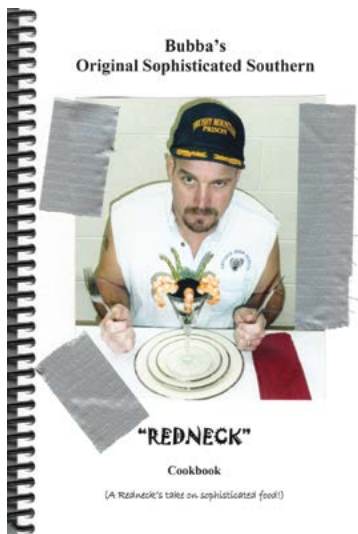
Spoon 1/4 cup white sauce into a greased 9x12-inch bakin' dish. Top with half each of potatoes, onions, remainin' sauce and cheese. Repeat layers. Cover and bake at 350° for 55-60 minutes or until tender. Sprinkle with a little more cheese and bake an additional 5 minutes. Makes a bunch.

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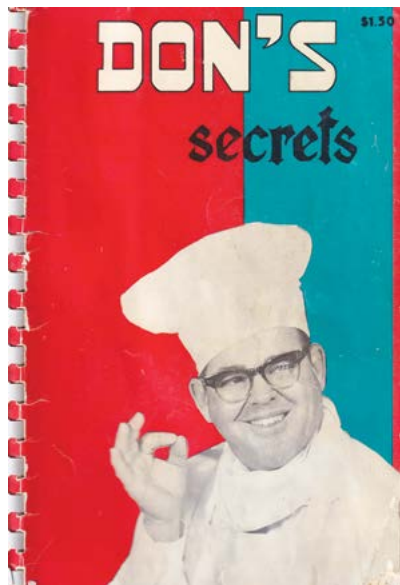
**Submitted by David Stallings -
Around the Town Publisher**

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!



**COURTBOUILLON
(Short Soup)**

- 4 lbs. firm fresh fish
- 1 cup all-purpose flour
- 1 cup chopped onions
- 1/2 cup chopped celery
- 1/2 cup chopped bell pepper
- 4 cloves garlic, minced
- 1 cup cooking oil
- 1 can tomato paste
- 2 quarts cold water
- Salt, black pepper and Cayenne (red pepper)



Cut fish into two or three inch squares. Season generously with salt, black pepper and Cayenne. Set aside.

Make roux by putting 1 cup of cooking oil in a heavy iron pot over medium heat. When oil is hot, stir 1 cup of flour in gradually. Lower heat. **It is very important that you keep STIRRING CONSTANTLY.** After all the flour has been combined with the oil, turn fire down very low and cook until golden brown, **STIRRING CONSTANTLY.**

When roux is a golden brown, pour the mixture into another container, until ready for use. Roux will get too dark if it remains in the pot in which it was prepared.

Add onions, celery and bell pepper. Cook over medium heat in uncovered pot until onions are wilted, stirring constantly. Then add tomato paste, whole tomatoes and 2 cups cold water. Cook over medium heat in uncovered pot until tomatoes and oil separate, or about 40 minutes.

Add 2 quarts of water with garlic to mixture and bring to a boil, in uncovered pot. Boil slowly for another 30 minutes and then add fish. Cook for 30 minutes over medium heat in uncovered pot. Serve in soup plates with cooked rice and garlic bread.

Serves 8.

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From Kathy McGough of Nacogdoches

**BEST OLD-TIMEY BUTTERMILK PIE
(you'll ever eat!)**

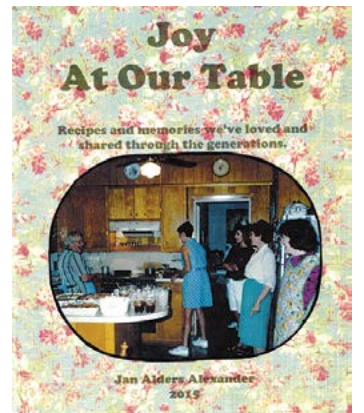
- 1 stick butter
- 1 1/2 cups sugar
- 3 eggs
- 3 Tablespoons flour
- 1 cup whole buttermilk
- 1 Tablespoon Mexican vanilla
- 1 pie shell
- Nutmeg

Soften a stick of butter in a large bowl. Blend in 1 1/2 cups sugar. Mix in 3 eggs one at a time, add 3 rounded Tablespoons flour, pour in 1 cup whole buttermilk and a Tablespoon Mexican Vanilla. Pour into unbaked pie shell. Sprinkle nutmeg on top! Bake at 350° for one hour.

Best you've ever tasted! Serve warm with a generous scoop of Blue Bell Homemade Vanilla ice cream on the side! Enjoy!! Oh - and another thing - better double the recipe each time - if not - you'll regret it! You can thank me later! ❤️❤️❤️❤️

Submitted by Jan Alders Alexander of Nacogdoches

This is such a quick soup and my family loves it.



TORTELLINI SOUP

- 1 Tablespoon butter
- 2 cloves minced garlic
- 2-14 oz. cans vegetable or beef broth
- 8 oz. frozen cheese tortellini
- 8 oz. pkg. of drained frozen spinach
- 14 oz. can stewed tomatoes, not drained
- Parmesan cheese

In large sauce pan, melt butter over medium heat. Add garlic and cook for 2-3 minutes. Add broth and bring to a boil. Add spinach and tomatoes. Reduce heat and simmer 10 minutes, stirring occasionally. Add tortellini and simmer 10 minutes. Serve with garlic-cheese French bread.



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From 1989 Cookin' with the Dragon Band



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"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."

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TEXAS MATADOR
Submitted by Elizabeth Buchanan, for band student Jamie Buchanan

1-10 oz. package egg noodles
2 pounds ground beef
3 teaspoons salt
3 teaspoons sugar
1/2 teaspoon pepper
1-16 oz. can tomatoes
2-8 oz. cans tomato sauce
2 cloves garlic, minced
1 cup sour cream
1-3 oz. package cream cheese
6 green onions, chopped
1 cup grated cheese

Cook noodles according to package directions and drain. Set aside. Brown beef in skillet with salt and garlic and simmer 10 minutes over low heat. Add noodles, sour cream, cream cheese and onions. Place in casserole dish and cover with grated cheese.

Bake at 350 degrees for 35 minutes. Yields 8 servings.

From Dana Brown of Nacogdoches

CHICKEN STRIP FRANCIS

4 large chicken strips frozen
2 eggs
1/2 cup of shredded parmesan
2 Tablespoons of lemon juice
2 Tablespoons butter
4 Tablespoons olive oil
4 cloves garlic
1 teaspoon of corn starch
1/2 cup of dry white wine
1/2 cup chicken broth
1/2 cup of half and half or heavy cream
1/2 teaspoon cracked black pepper
1/2 squeezed lemon

Mix 2 eggs, half of the parmesan cheese and 2 Tablespoons of lemon juice. Put a couple of the strips in and roll them around to cover them. Put the olive oil and half the butter in skillet to a medium heat; when melted put chicken strips in, let cook about 5 minutes on each side until lightly browned. Then cook the next 2 strips after they have soaked up the eggs, if any eggs are left in the bowl pour over the top of them. Cook about 5 minutes on each side or until slightly browned. Remove and set aside. Add the rest of the butter and all but 1/2 a teaspoon of the garlic; cook a couple minutes until the garlic aromas are fragrant. Add cornstarch, chicken broth, white wine, lemon juice, cracked pepper; cook about 5 minutes until creamy and add the half and half, stir well about 2 minutes. Add the chicken back in top with the remaining parmesan cheese, cover and cook on low to medium heat for about 20 minutes. Serve by itself or over rice or spaghetti. I like a good yeast roll with mine to eat all the delicious sauce. Enjoy.

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From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



BAKED POTATO CASSEROLE

- | | |
|--|-----------------------|
| 5-6 baked potatoes, cooked and sliced into 1/4-inch rounds | Chopped onion |
| Salt and pepper to taste | Sliced jalapeño |
| Oil | Shredded cheese |
| Bacon, cooked and crumbled | Sour cream (optional) |
| | Salsa (optional) |

Grill the cooked potato slices (or broil them in the oven) until crisp. Arrange on an ovenproof plate and sprinkle on bacon and cheese. Return to the oven for a few minutes to melt the cheese. Spoon on sour cream, jalapeño slices and diced onion. Add salsa if you like it with a Mexican flair.



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

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

The descendents of these people have remained a close

knit community in Shreveport and Bossier City, Louisiana.

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

**EGGPLANT SHRIMP CASSEROLE
(Mrs. Joe S. Cush)**

- 2 or 3 large eggplants
- 1 lb. small, raw shrimp, peeled and cleaned
- 1 cup chopped celery
- 1 cup chopped green onions
- 2 or 3 Tablespoons corn oil margarine
- 1 cup Italian bread crumbs
- Salt, pepper, garlic powder and Italian cheese to taste
- 3 eggs



Peel and chop eggplants in cubes. Place in pot with about 2 or 3 cups water and steam until tender and most of the water is gone. Sauté onions and celery in margarine until tender. Add raw shrimp; sauté until shrimp are pink. Mix eggplant, shrimp mixture, eggs, bread crumbs and seasonings. Mix well and place in casserole. Sprinkle with Italian cheese. Bake at 400° for about 1 hour.

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From Laura Koch of Lufkin

ORANGE MARMALADE BREAD
(from my Grandma)

- 5 cups flour
- 2 teaspoons baking soda
- 2 teaspoons salt
- 1½ cups sugar
- 2 eggs beaten
- 1 cup orange marmalade
- 1/2 cup white distilled vinegar
- 2 cups sweet milk
- 4 Tablespoons shortening



Sift flour, baking soda, salt and sugar together. Combine eggs and marmalade thoroughly, then stir in milk, vinegar and shortening. Pour liquid all at once into dry ingredients and stir until blended, but not smooth.

Pour into 9x5x3" pan. Bake at 350° for 1 hour.

From Joan Hillin of Nacogdoches

AMY JO'S MAC N CHEESE

- 1 lb of elbow macaroni
- 8 Tablespoons butter
- 2 cups sharp cheddar cheese
- 2 cups half and half
- 2 cups Monterrey Jack cheese
- 8 oz velveta cheese
- 2 eggs
- 1/4 tsp black pepper
- 1/2 tsp seasoning salt



Preheat oven to 350 degrees. Butter a 9 x 13 casserole dish. Cook pasta until just tender, drain and add butter while pasta is still hot, stir until melted. Add the half and half along with 1/2 the cheddar and Monterrey Jack; add salt and pepper, velveta and the eggs. Pour into the prepared dish and cover with the remaining cheese. Bake for 30-35 minutes. Enjoy!

Submitted by David Stallings -
Around the Town Publisher

I recently made a trip to the Big Bend area of Texas with several old friends. We had a mid-afternoon dinner one day at a great little restaurant in Presidio. They served the best tomatillo salsa verde that we'd ever had. This recipe is awfully close!



TOMATILLO SALSA VERDE

Ingredients:

- 1 pound tomatillos, husked and cut in half
- 2 cloves garlic
- 2 Serrano chiles, seeded and chopped (Leave seeds in if you like it HOT!)
- 1/4 medium yellow onion, chopped
- 1/4 cup chopped cilantro
- 1 teaspoon kosher salt
- 1 teaspoon ground cumin
- 1 Tablespoon peanut or olive oil



Instructions:

Add the tomatillos, garlic, chiles, onion, cilantro, salt and cumin into a blender. Blend until it's a smooth consistency.

In a saucepan on medium-low heat, heat up the oil. Pour the blended salsa into the pan and cook while occasionally stirring for 10 minutes.

Serve warm or cold.

From Deanne Russell of Russell's
 Fresh Caught Catfish & Seafood Market

PARMESAN CRUSTED CATFISH

- 4 - 5 Catfish Fillets
- 1 cup plain bread crumbs
- 6 oz pkg Grated parmesan cheese
- Olive oil
- Salt
- Pepper
- Garlic powder
- Onion powder



Preheat oven to 400°. Lightly coat fish with olive oil then season with salt, pepper, garlic and onion powder. Place on a foil lined baking sheet that has been sprayed with cooking spray. Mix bread crumbs and cheese together then top fish with this mixture. (May also put seasonings in this mixture.) Bake on 400° for 10 to 12 minutes.

PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

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 Thank you so much!**



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From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion.

Angela has decided to “retire” from the food business so that she may spend more time with her family. This recipe is printed with her permission.

GRANNY GRUNT'S STICKY PORK CHOPS



6 thin sliced pork chops
1 to 2 Tablespoons vegetable oil or bacon grease
Flour for dredging
1 cup uncooked rice
1 can diced tomatoes or Rotel tomatoes
1 medium onion chopped
2 cups water
Pinch of salt
Dash of pepper

Dredge chops in flour. Heat oil in cast iron skillet on medium heat. Brown both sides of pork chops. Combine remaining ingredients in skillet. Turn heat down to low. Cover and cook for about 2 hours. Add more water, if needed for rice. Rice should stick to the pork chops.

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You are invited to celebrate EASTER at the Coliseum. Led by the ministries of First Baptist Nacogdoches, this community-wide family worship service is designed to include everyone in the area who does not regularly attend a church.

The worship music will be led by the combined worship ministries of First Baptist, including adults, youth, and children. The Easter message will be given by Pastor Noel Dear.

This service will provide something for everyone! We will have areas designated for the children and we will provide translation services for Spanish speakers and the hearing impaired. Come be a part of an Easter celebration unlike any other in East Texas!



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Western Wings

- 5 lbs. chicken wings
- Large resealable plastic bag
- 1 12-ounce jar apricot preserves
- 1 cup soy sauce
- 2 cloves garlic, minced
- 1 Tablespoon fresh ginger, minced or 1 teaspoon ginger powder

Thoroughly clean and rinse chicken. Pat dry. Cut wings at joint into two pieces and place in bag. Combine remaining ingredients in a medium bowl. Pour over chicken and refrigerate at least 3 hours or overnight.

Preheat grill to medium heat. Remove wings from bag and discard marinade. Grill for 25 minutes, turning once, until skin is crisp and juices run clear.

Makes 8 servings.



Spicy Flattened Chicken

- 1 whole chicken, 4 to 5 lbs.
- Large resealable plastic bag
- 6 jalapeño peppers, seeds removed
- 6 tomatillos, cut in half
- 6 ounces tequila, optional
- 6 ounces lime juice
- 6 ounces olive oil
- 1 Tablespoon chili powder
- 1 teaspoon salt
- 1 teaspoon black pepper

Thoroughly clean and rinse chicken. Pat dry. To remove backbone of chicken, place chicken breast-side down on cutting board and cut along each side of the backbone; discard bone. Open chicken, pressing down on the breastbone to flatten. Place chicken in bag; set aside.

Mix remaining ingredients in blender; reserve 1 cup sauce. Pour remaining sauce over chicken and refrigerate at least 2 hours or overnight.

Preheat grill to medium heat. Remove chicken from bag and discard marinade. Grill bone-side down for 15 minutes. Turn chicken and cook about 15 minutes more, or until juices run clear when pierced with fork. Serve with reserved sauce.

Makes 4 servings.

Fire-Breathin' Chicken

- 2 lbs. chicken pieces
- Large resealable plastic bag
- 1 cup cola
- 2 jalapeño peppers, seeds removed, pureed or finely chopped
- 2 Tablespoons light brown sugar
- 1 teaspoon seafood seasoning

Thoroughly clean and rinse chicken pieces. Pat dry. Place chicken in bag. Combine remaining ingredients in a medium bowl; reserve 1/4 cup marinade. Pour remaining marinade over chicken. Refrigerate at least 4 hours or overnight.

Preheat grill to medium heat. Remove chicken from bag and discard marinade. Grill chicken using reserved marinade to baste, about 15 minutes per side or until juices run clear when pierced with fork.

Makes 4 servings.

Pheasants in Pomegranate Sauce (taken from Bubba's Original Sophisticated Southern Redneck Cookbook, Copyright July 2007)

Don't panic! A pheasant is nuthin' but a little bird. It has the same parts as a chicken, a lot of the same flavor but still a uniqueness 'bout it. And don't it sound fancy? You'll have to git yer butcher to special order the little thangs, probably, unless you've got a hunter in yer family and then they'll probably have trouble findin' 'em. But they are worth it!

- | | |
|-----------------------------------|-----------------------------------|
| 2 (2-lb.) pheasants, cleaned | 2 slices bacon |
| 2 Tablespoons butter, melted | 1/4 cup chicken stock |
| 1/2 teaspoon salt | 1/4 cup red wine |
| 1/4 teaspoon pepper | 1/2 cup pomegranate juice |
| 1/4 teaspoon onion powder | 1/2 cup port wine |
| 1/4 teaspoon dried whole thyme | 1/4 cup catsup |
| 1/4 teaspoon ground nutmeg | 1 1/2 teaspoon cornstarch |
| 1/4 teaspoon dried parsley flakes | 1/2 teaspoon Worcestershire sauce |

Brush pheasants with butter; place breast side up on a rack in a large roasting pan and broil 5 minutes. Remove from oven; rub each pheasant with 1/8 teaspoon each of salt, pepper, onion powder, thyme, nutmeg and parsley. Place a strip of bacon length-wise over each pheasant. Insert meat thermometer in breasts or thigh of one bird, makin' sure it does not touch a bone. Cover and bake at 375° for 1 hour. Combine broth and wine, stirrin' well. Remove bacon from pheasants. Continue to bake, uncovered, until meat thermometer registers 185° (usually 'bout 35-45 minutes), bastin' frequently with broth mixture. Garnish with grapes, if desired. Combine last 5 ingredients in a saucepan, stirrin' until cornstarch dissolves. Bring to a boil, stirrin' constantly and cook 1 minute. It makes 'bout 1 1/4 cups sauce. Serve over pheasants.

Orange Barbecued Chicken

- 1/2 cup steak sauce
- 1/4 cup orange juice
- 3/4 teaspoon grated orange peel (optional)
- 1/4 teaspoon ground ginger
- 3 lbs. chicken parts

To prepare marinade combine steak sauce, orange juice, orange peel and ginger; set aside. Place chicken in a baking pan. Pierce all sides with fork tines. Coat completely with marinade. Let stand for 15 minutes.

To grill over charcoal place chicken on a rack over slow burning coals or place over medium-low heat on gas grill. Cook until juices run clear when pierced with a knife (about 45 minutes), turning often and brushing occasionally with marinade.

Korean-Style Chicken

- 1/4 cup sesame seeds
- 1/4 cup corn oil
- 1/4 cup soy sauce
- 1/4 cup Karo® Dark Corn Syrup
- 1 small onion, sliced
- 1 clove garlic, crushed
- 1/4 teaspoon pepper
- 1/4 teaspoon ground ginger
- 1 broiler-fryer chicken, cut into pieces

In a shallow baking dish stir together the first eight ingredients. Add chicken, turning to coat. Cover and refrigerate, turning once, at least three hours.

Grill over low coals, turning and basting frequently, about 50 minutes. Makes 4 servings.

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