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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



April 2023

Kathy McGough Winner in March Recipe Contest

This month featured some terrific recipes which included pork, fish, chicken, mac and cheese, a dip, bread and dessert. The decision was very tough, but in the end the dessert won out. A buttermilk pie recipe from Kathy McGough of Nacogdoches won over the hearts and stomachs of the judges!

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! ❤️❤️❤️❤️

Enjoy This Tasty and Delicious Spring Recipe!

Here's a nice quick meal to fix after coming home from work. It's simple to prepare and doesn't use a lot of ingredients, so it's great for beginner cooks.

ROSEMARY PORK MEDALLIONS WITH PEAS

Ingredients:

- 1 pound pork tenderloin, cut into 1/2-inch slices
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup all-purpose flour
- 1 Tablespoon olive oil
- 2 teaspoons butter
- 1 cup reduced-sodium chicken broth
- 1 garlic clove, minced
- 1 teaspoon dried rosemary, crushed
- 2 cups frozen peas



Sprinkle pork with salt and pepper. Toss with flour to coat lightly; shake off excess.

In a large skillet, heat oil and butter over medium heat. Add pork; cook until tender, 1-2 minutes on each side. Remove from pan; keep warm.

In same pan, add broth, garlic and rosemary; bring to a boil, stirring to loosen browned bits from pan. Cook until liquid is reduced by a third, 2-3 minutes. Stir in peas; cook until heated through, 2-3 minutes longer. Serve with pork.

Makes 4 servings.

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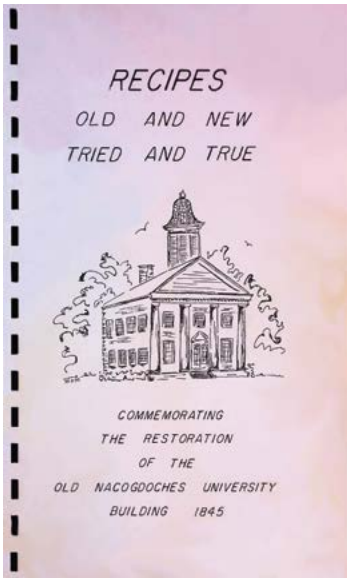
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From Recipes Old and New Tried and True



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

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

The preface reads:

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

PEAR RELISH (Mrs. Monnie Wedgeworth) and RIPE TOMATO RELISH (I.C. Sullivan)

Pear Relish

12 medium pears, 6 hot peppers
6 peppers (3 red and 3 green)
6 medium onions, 2 cups sugar
2 cups vinegar, 1 tablespoon salt

Grind and cook together 45 minutes. Fill jars and seal.

Mrs. Monnie Wedgeworth

Ripe Tomato Relish

30 ripe tomatoes 6 onion
6 bell peppers 6 hot peppers
3 1/2 table salt 3 cups sugar
3 cups vinegar 2 tsp. cloves
2 tsp. cinnamon 1 tsp. allspice

Peel tomatoes, chop fine. Run other ingredients through food chopper. Add sugar, vinegar, salt and spices. Cook slowly until thick. Stir often.

Mrs. I. C. Sullivan

This recipe has been in our family about 40 years. It is good with fresh pears and butter beans.

Similar recipe sent in by:
Mrs. B. A. Beard

- 48 -

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DISCLAIMER

Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.

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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



HAWAIIAN HAM & CHEESE SANDWICHES

aka: Tailgate Sandwiches

- 20 small Hawaiian sweet rolls, cut in half crosswise
- 1 pound deli black forest ham, sliced
- 20 slices provolone cheese
- 8-oz. container spreadable cream cheese
- 1/2 cup (1 stick) butter, melted
- 1 Tablespoon yellow mustard
- 1 Tablespoon Worcestershire sauce
- 2 Tablespoons dried minced onions
- 1/4 cup grated Parmesan cheese
- 2 Tablespoons poppy seeds



Preheat oven to 350 degrees F. Coat a 9x13 baking dish with cooking spray. Line the bottom of the pan with the bottom halves of the sweet rolls. Top with the ham, then the provolone cheese slices. Spread the cream cheese onto the bottoms of the sweet roll tops and place them in a layer on top of the cheese.

In a medium bowl, combine the butter, mustard, Worcestershire sauce, onions and Parmesan cheese. Mix well and pour evenly over tops of the sandwiches. Sprinkle the poppy seeds over the top. Cover with aluminum foil and bake in the preheated oven for 25 minutes, or until warmed through. Cut at the seams with a knife and serve warm!

From Ray Johnson of Nacogdoches

RED SAUERKRAUT

- 1 cup water
- 1 cup white vinegar - divided in half
- 1 head red cabbage shredded
- 3/4 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Pinch of black pepper and sugar
- 1/2 teaspoon caraway seed (optional)



Bring ingredients to boil. Simmer for 3 minutes. Lower heat, stir occasionally, cook for 10 to 18 minutes until cabbage is desired doneness.

From Nancy Horton of Hemphill, Texas

IRISH BEEFY COLCANNON

- 1 pound ground beef
- 1 teaspoon minced garlic
- 1/2 cup chopped yellow onion
- 4 cup thinly sliced cabbage (about 1/2 medium head)
- Salt & pepper, to taste
- 1/4 cup water
- 1/2 teaspoon garlic powder
- Bacon grease or canola oil, 1-2 Tablespoons
- 1 envelope Idahoan Baby Red instant potatoes, cook as directed on package
- 1 envelope brown gravy cooked as directed on package, or prepared jarred brown gravy

In a large skillet, brown beef with onion, over medium high heat. Season to taste with salt & pepper and garlic powder. Cook just until beef is no longer pink. Drain and set aside. To same skillet add bacon grease or oil, heat over medium high heat. When hot add cabbage & minced garlic. Cook & stir about 15 minutes. Add salt, pepper and 1/4 cup water. Cover and cook until desired tenderness is reached, stirring occasionally. Return beef mixture to skillet, mix well. Cover and keep warm, stirring occasionally. Meanwhile cook potatoes as directed on package and set aside and keep warm. Meanwhile cook gravy as directed on package. To serve, on individual plates or serving dish, layer potatoes, meat mixture and pour desired amount of gravy over the top.

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

by Areeda Schneider-Stampley



Let Freedom Ring!



CREAMED CHICKEN OVER CORNBREAD

This is delicious served over yellow cornbread squares (yellow self-rising cornbread, bacon drippings and buttermilk)

Sauce:

- 1 stick of butter
- 1/2 cup all-purpose flour
- 1 to 2 teaspoons salt
- Pepper to taste
- 2 cups whole milk
- 2 cups half & half
- 1&1/2 cups chicken stock

Melt butter. Add flour and salt; cook until slightly bubbly. Add chicken stock. Stir until smooth. Add half & half and milk. Simmer 30 minutes to thicken.

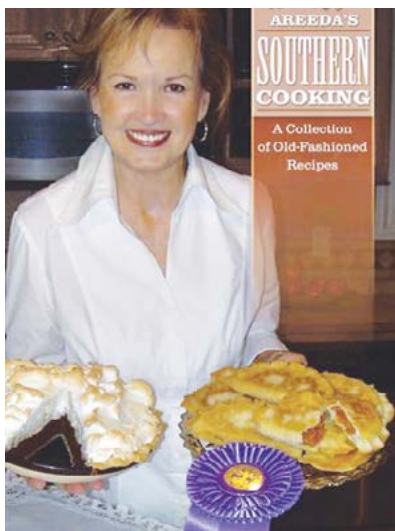
Add following ingredients and heat thoroughly when ready to serve:

- 8-ounce can mushroom pieces, drained
- 2-ounce jar chopped pimento, drained
- 8-ounce can sliced water chestnuts, drained
- 2 Tablespoons parsley, chopped
- 1/4 cup cooking sherry
- 3 to 4 cups Springer Mountain Farms chicken, cooked and chopped

Serves 6-8



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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.

BLUE-COLLAR REDNECK MEATLOAF

It's the staple of ever' "meat-and-three" across the south. Ever'body's wife, sister, grandmother, great aunt Sivvy and Sunday school teacher has their own recipe that they claim is the best. They's all good and you can put anythang from yer fridge in 'em as long as it ain't spoilt. And truly, what's more American than meatloaf? Presidents eat it. Movie stars! Why they's even a rumor that the Queen herself likes it on occasion. It's cheap to make, feeds a bunch, is great leftover and can be doctored up more than practically anythang else in a kitchen.

If I had time and the capital, I'd open up a place that only served the stuff. I'd make so may varieties, ever' Tom, Dick, Harry, Butch, Hank, Eunice, Great Aunt Sivvy and their third cousin once removed would be patronizin' my establishment!

- | | |
|------------------------------------|-------------------------------------|
| 1½ lbs. ground beef | Sauce: |
| 1 medium onion, diced | 2 cans tomato paste |
| 1 green bell pepper, diced | Juice of 1/2 lemon |
| 1 Tablespoon catsup | Dash of Worcestershire sauce |
| 2-3 slices cheddar cheese | Dash of A-1 sauce |
| 1 piece of bread, broken into bits | 1 Tablespoon catsup in cup of water |
| 1 egg, raw | Dash of salt and pepper |

Cook onion and pepper in fryin' pan with a little bacon grease. (I know, I didn't say up thar to cook you some bacon. I didn't because no good southern cook can be called a cook unless they've got a bucket of old bacon grease hoverin' around their stove.)

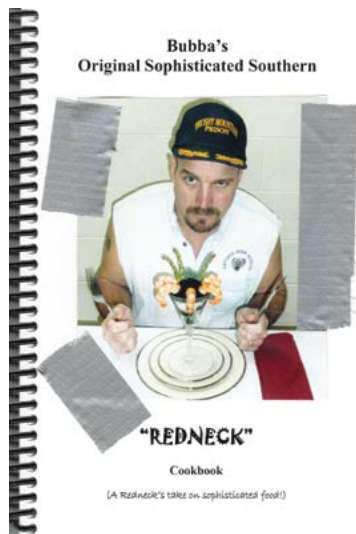
Drain. Add onion mixture to meat, tear cheese into little pieces and add ever'thang else together. Blend well. Pour part of the sauce, reservin' the rest for servin'. Bake at 350° for 1 hour.

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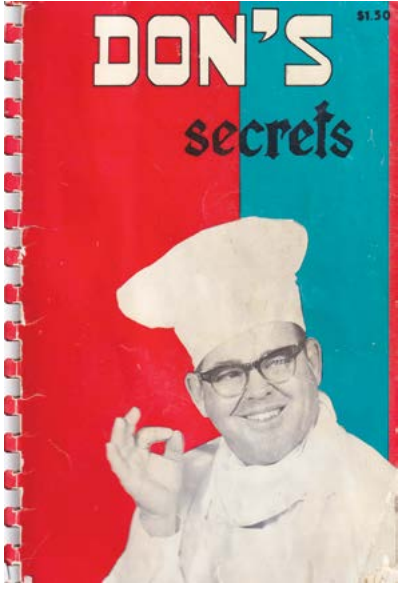
Submitted by David Stallings - Around the Town Publisher

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!



CRAWFISH PIE
PIE FILLING

- 2 lbs. peeled crawfish tails
- 1/2 cup cooking oil
- 1 cup chopped onions
- 1/2 cup chopped celery
- 1 Tablespoon crawfish fat
- 1 1/2 cups water
- 2 Tablespoons cornstarch
- Green onions and parsley to taste
- Cayenne (red pepper) and salt



Season crawfish tails with salt and pepper and set aside. Cook in oil the onions and celery in heavy iron pot over medium heat until onions are wilted, stirring occasionally. Add crawfish tails and crawfish fat, let cook 20 minutes. Add cornstarch dissolved in 1 1/2 cups of water. Cook until thick, stirring constantly. Add green onions and parsley; correct seasoning with salt and pepper and set aside. Prepare pastry for 6 individual pies in 10-ounce pyrex dishes. Butter dishes and pour crawfish filling over bottom crust. Cover with another layer of dough. Cut 2 slits on top of each pie. Bake at 350° for about 15 minutes. Then reduce heat to 300° and bake for another 12 to 15 minutes or until golden brown. Serves 6.

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Submitted by James Aston of Nacogdoches

CRUSTY BAKED EGGPLANT

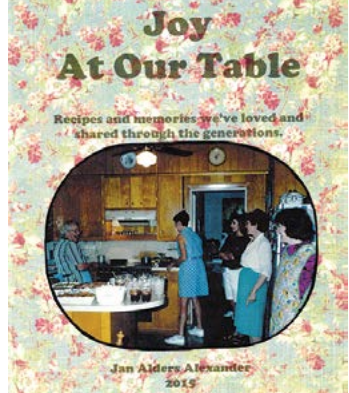
Ingredients:
3/4 cup Parmesan cheese
3/4 cup fine dry bread crumbs or cracker crumbs
Mayonnaise
1 medium eggplant, about 1 to 1-1/4 lbs.

Instructions:
Peel and slice eggplant into 1/4 inch-thick slices. Mix Parmesan and crumbs in a small bowl. Spread mayonnaise on both sides of eggplant. Dip in crumb mixture, gently pressing crumb mixture on slices. Place on greased baking sheet. Bake uncovered at 400 degrees for 10 minutes. Turn slices and bake for 5-10 minutes until brown and crisp.



Submitted by Jan Alders Alexander of Nacogdoches

Frying green tomatoes is an old southern tradition. Often now found as an appetizer, they were a welcome addition to black eye peas, greens and cornbread.



FRIED GREEN TOMATOES

- 2 cups flour
- 1 1/2 cups water
- 1 Tablespoon seasoned salt
- 6 green tomatoes, cut into 1/4 inch slices
- 2 1/2 cups fine saltine cracker crumbs
- vegetable oil

In a shallow bowl, whisk together flour, water and salt until smooth. Place crumbs in separate bowl. Dip tomatoes into flour mixture, then crumbs, coating evenly. In large skillet, heat about 1/8 inch oil. Add tomatoes and cook for about 2 minutes on each side until golden brown, turning once.

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From 1989 *Cookin' with the Dragon Band*



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters.

"*Cookin' with the Dragon Band* is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants."

Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

CHICKEN CASSEROLE

Submitted by Brenda White,
for band student Sherri White

- 2 medium bags Doritos
- 1 chicken, cooked and chopped
- 1 pound Velveeta Cheese
- 1 onion, chopped finely
- 1 can Rotel and chilies
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can chicken broth

Place one bag of Doritos in long baking dish. Layer on top of Doritos: chicken, cheese, onion. Then, the remaining bag of Doritos. Mix together Rotel tomatoes and chilies with soups and broth and pour over top.

Bake at 350 degrees for 25 minutes.

From Jeff Leng of Nacogdoches (formerly of Center, Texas)

PEANUT BRITTLE

- 1 cup sugar
- 1/2 cup Karo Syrup
- 1 cup raw peanuts
- 1 Tablespoon butter
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Combine sugar and Karo in glass bowl, microwave (1100W) on high for 3 minutes. Take out and stir in peanuts with wooden spoon. Cook on high for 3:45 minutes. Take out and quickly stir in butter and vanilla, then stir in baking soda. Quickly pour out onto greased pizza pan.

PEANUT PATTIES

- 2 cups sugar
- 1/2 cup water
- 1/2 cup Light Karo Syrup
- 1 1/2 cups raw Spanish peanuts
- 2 Tablespoons butter
- 1 teaspoon vanilla
- Red food coloring

Combine sugar, water and Karo. Cook 2 minutes on high in (1100W) microwave. Add peanuts. Cook 9:30 minutes on high. Add vanilla, butter and food coloring. Let cool a few minutes, and then stir until it loses its gloss. Pour onto greased pizza pan or drop by teaspoonful onto foil or greased waxed paper.

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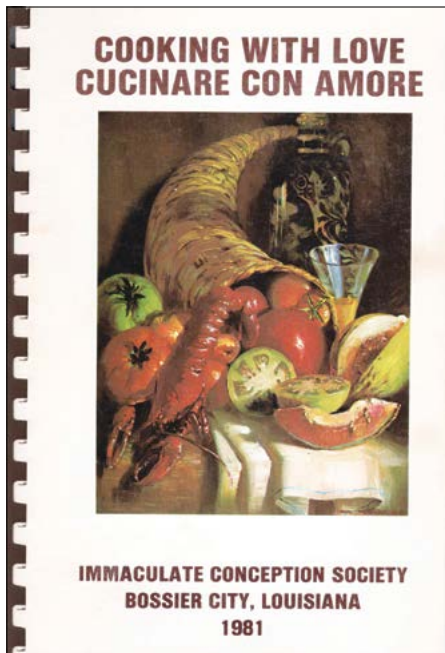
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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 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.

SCALLOPPINE A LA MARSALA

**Veal with Marsala
(Mrs. Tony Sansone)**

- 1 lb. thin veal cutlets
- 1 sliced lemon
- 1/2 cup flour
- 1/2 cup Marsala (sweet sherry)
- 1/8 lb. butter
- Salt and pepper to taste



Flatten veal and cut into 4 inch pieces. Roll veal in flour. Heat skillet, melt butter. Brown cutlets quickly. Add marsala. Cover and simmer over low flame about 5 minutes, or until meat is tender. Sprinkle with salt and pepper. Serve very hot with lemon slices. Serves 4.

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.



**CHICKEN AND DUMPLING
CASSEROLE**

- 2 chicken breasts, cooked and shredded (I use a store bought rotisserie chicken)
- 2 cups chicken broth
- 1/2 stick butter
- 2 cups Bisquick
- 2 cups whole milk
- 1 can cream of chicken soup (the herbed cream of chicken soup, if you can find it)
- 2 teaspoons chicken granules (I use Wyler's)
- 1/2 teaspoon dried sage
- 1 teaspoon black pepper
- 1/2 teaspoon salt or more to taste

Preheat oven to 350°. In a 9 x 13 casserole dish, melt 1/2 stick butter. Spread shredded chicken over butter. Sprinkle black pepper and dried



sage over this layer. Do not stir. In small bowl, mix milk and Bisquick. Slowly pour all over chicken. Do not stir. In medium bowl, whisk together 2 cups of chicken broth, chicken granules and soup. Once blended, slowly pour over the Bisquick layer. Do not stir. Bake casserole for 30-40 minutes or until the top is golden brown.

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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FISH - FRY AND EASTER EGG HUNT SATURDAY, 8 APRIL, 4:00PM

CHILDREN'S ACTIVITIES: Games
Story of the Easter Egg
Easter Egg Hunt

ADULT ACTIVITIES: Music / Devotional
Meal Preparation

5:30PM: MEAL IS SERVED

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Submitted by James Aston of Nacogdoches

Two foods I love, pasta and asparagus are paired in this recipe. Try cooking the asparagus until the tips are crispy and the stalks are slightly blistered. The slight char will add a whole other dimension to the enticing flavor of the asparagus.

LEMONY ASPARAGUS PASTA

Ingredients:

- 1 lb. penne pasta
- 1 lb. thin asparagus, trimmed and cut into 2" pieces
- 3 Tablespoons extra-virgin olive oil, divided
- 1 small onion, diced
- 2 cloves garlic, thinly sliced
- 1/2 cup heavy cream
- 1 cup dry white wine, such as Sauvignon Blanc
- 1 lemon, zested and juiced
- 1 teaspoon kosher salt
- 1/2 cup freshly grated Parmesan, plus more for serving
- 1/2 teaspoon freshly ground black pepper, plus more for serving
- 1/4 cup fresh parsley, finely chopped
- 1/2 teaspoon crushed red pepper flakes

Instructions:

Bring a large pot of salted water to a boil. Add penne and cook according to package directions, until al dente. Reserve 1/2 cup pasta water, then drain. Set aside.

Meanwhile, in a large skillet over medium-high heat, heat 1 Tablespoon oil. Cook asparagus until crispy, then season with pinch of salt. Transfer to a plate and set aside.

Heat remaining 2 Tablespoons oil over medium heat. Cook onions and garlic until softened, about 5 minutes. Add heavy cream, white wine, lemon juice, and zest. Bring mixture to a boil, then simmer for 5 minutes. Add in salt, Parmesan, and black pepper. Reduce heat to low and mix until well combined.

Turn off heat and mix in pasta, asparagus, and parsley until well coated. Add small amounts of pasta water until you reach desired consistency. Serve with more grated Parmesan, cracked black pepper, and red pepper flakes.



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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.

FRIED SHRIMP

- 2 inches melted Crisco
- 1 pound peeled shrimp
- 1 cup milk
- 1 egg
- 1 cup cornmeal
- 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper



Heat 2 inches peanut or neutral oil in a deep pan to 350°. Slice 1 pound peeled shrimp lengthwise. Combine 1 cup milk with 1 egg, and beat. Dip shrimp in the liquid, then dredge in a mixture of 1 cup cornmeal and 1/2 cup flour. Fry, less than 5 minutes. Drain on paper towels.

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**SUNDAY, APRIL 9
10:15AM**

**STEPHEN F. AUSTIN STATE UNIVERSITY
WILLIAM R. JOHNSON COLISEUM**

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!



fbcnac.org/Easter

The Barbecue Pit

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

Sauces, Rubs and Marinades

... Oh My!

Barbecue Sauce

- 1 cup ketchup
- 1/2 cup beer or non-alcoholic beer
- 1/2 cup light brown sugar
- 1/2 cup finely chopped onion
- 1/4 cup red wine vinegar
- 1/4 cup Worcestershire sauce
- 1 Tablespoon steak seasoning
- 2 teaspoons garlic powder
- 1 teaspoon Cajun seasoning

Combine all ingredients in a medium saucepan. Bring to a boil over high heat; reduce heat and simmer 10 minutes. Use as a basting sauce while grilling.

Makes about 3½ cups.



International Marinade

- 1/2 lb. jalapeño peppers, chopped
- 1 medium yellow onion, chopped
- 1 cup cilantro leaves
- 1 16-ounce can crushed pineapple
- 1/2 cup teriyaki sauce
- Juice from 1 lime or 2 Tablespoons lime juice
- 2 teaspoons salt

Combine all ingredients in blender; blend about 2 minutes, or until mixture is finely pureed. Pour into jars and refrigerate at least 5 hours. To use as a marinade, pour over any meat and refrigerate several hours or overnight. Can also be used as a basting sauce while grilling. Keeps in refrigerator 1 week.

Makes about 3½ cups.



Sweet & Smoky Rub

- 2 cups light brown sugar
- 2 Tablespoons paprika
- 2 Tablespoons chili powder
- 2 Tablespoons seasoned salt
- 1 Tablespoon garlic salt
- 1 Tablespoon lemon pepper
- 2 Tablespoons liquid smoke

Combine all ingredients in a medium bowl; mix well. Spread out on a cookie sheet to dry, about 2 to 3 hours. To use, rub into meat and refrigerate at least 2 hours or overnight. Grill or cook as desired. Keeps in a covered container for up to 1 month.

Makes about 2½ cups.

Dallas' Sonny Bryan's Smokehouse Meat-Drippin' Sauce

This sauce originated at the famous smokehouse in Dallas. Though maybe not quite as good as the smokehouse version, the bottled-for-sale version has improved. The key ingredient: brisket drippin's. Sonny Bryan BBQ fans pour it over fries, toast and just about anything else nontoxic. But it's best on the beef that brung it—brisket.

- 2 cups ketchup (Heinz preferred)
- 3/4 cup beef drippings
- 1/2 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup lemon juice
- 1/3 cup packed brown sugar
- 1 teaspoon onion powder
- 1/2 teaspoon ground red pepper

In a large saucepan, combine ingredients, and simmer over low heat for 15 minutes.

Refrigerate unused sauce up to several days, freeze for longer storage.

Makes 4 cups.

Louisiana Bacon-Pecan Barbecue Sauce

This sauce was inspired by Cajun-cooking king Paul Prudhomme. It is so good you may be tempted to eat it with a spoon. But it's even better as a smoky-sweet, slightly crunchy glaze.

- 8 ounces sliced bacon
- 1½ cups sliced onions
- 4 cloves garlic, sliced
- 1 12-ounce bottle chili sauce
- 1 14½-ounce can beef broth
- 1 cup honey
- 3/4 cup coarsely chopped roasted pecans
- Juice from 1 orange
- Rind from 1/2 orange, quartered
- Juice from 1 lemon
- Rind from 1/2 lemon, quartered
- 1 teaspoon black pepper
- 1 teaspoon white pepper
- 1/2 teaspoon ground red pepper
- Tabasco sauce to taste
- 2 Tablespoons unsalted butter

In a large saucepan over medium-high heat, fry the bacon until crisp.

Remove bacon to paper towels to drain; pour off all but 3 Tablespoons bacon grease.

Reduce heat to medium. Stir onions and garlic into the bacon grease and sauté until golden and tender. Add chili sauce, broth, honey, pecans, cooked bacon, juice and rinds from oranges and lemons, and peppers.

Bring to a boil, reduce heat to low and simmer about 15 minutes, stirring occasionally.

Pour mixture into blender or food processor fitted with a steel blade and process until bacon and pecans are finely chopped.

Return mixture to the saucepan. Stir in butter and heat just until melted; season to taste with Tabasco.

Refrigerate up to several days; freeze for longer storage.

Makes about 1 quart.

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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 Big's - 3644 Hwy 69N
 Big's - 3122 Adkinson Dr. (Hwy 103E)
 Big's - 4609 Hwy 103E
 Big's - 620 N. Raguet St.
 Big's - 1910 N. Timberland
 Bodacious BBQ - 2207 W. Frank
 Brookshire Brothers - 301 S. Chestnut
 Brookshire Brothers - 1807 W. Frank - Gaslight Plaza
 Casa Morales Mexican Restaurant - 1001 S. 1st St.
 Catfish King - 806 S. Medford
 Chen's - 302 S. Timberland Dr.
 Comfort Suites - 4402 S. 1st St. (U. S. Hwy 59)
 Crown Colony Shell - 101 Champion Dr.
 Food Mart Exxon - 612 Frank
 Food Mart Exxon - 6480 Hwy 69S
 Guacamole's Restaurant - 2660 W. Frank (Hwy 94W)
 Holiday Inn Express 4404 S. 1st
 JR Food Mart - 1114 E. Denman Ave
 Lone Star Charlie's Family Restaurant - 1910 E. Denman
 Lucky's Valero - 3385 Tom Temple (Hwy 94W)
 Lucky's Valero - 1707 John Redditt Dr.
 Lufkin Barbecue - 203 S. Chestnut
 Lufkin Farm Supply - 1217 E. Lufkin Ave.
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 Manhattan Fine Dining - 107 W. Lufkin Ave.
 Massingill's Meat Mkt - 3728 Hwy 69N
 Maytag Washateria - 601 S. 1st
 Midway Shell #29 - 3008 Atkinson Dr. (Hwy 103 E)
 Mom's Diner - 420 W. Frank
 On the Road - 4110 S. 1st
 On the Road - 2902 E. Denman Ave (Hwy 69S)
 On the Road - 3503 S. Chestnut
 Pablo's BBQ & Mexican Food - 3900 Hwy 69N
 Pelican Pointe Cajun Kitchen - 1302 N. John Redditt Dr.
 Quality Inn - 4306 S. 1st
 Restoration Bistro - 210 S. 1st
 Tia Juanita's Fish Camp - 3102 S. John Redditt Dr.
 Timberland Chevron - 804 N. Timberland
 Tommy's Watch & Jewelry - 800 S. Timberland
 Walgreens - 102 N. Timberland
 Walgreens - 1000 W. Frank
 West Loop Chevron - 904 S. John Redditt Dr..

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

In Pollok:
 Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:
 JOC Stop Exxon - 5389 US Hwy 59 N

In Zavalla:
 Coleman's Store - Intersection of Hwys 63 & 147

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In the City of Nacogdoches:

A & D Hydraulics - 2124 NW Stallings Dr.
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 Auntie Pastas - 211 Old Tyler Road
 Barbecue House - 704 N. Stallings Drive
 Barkeeps - 3308 North St.
 Best Western - US 59 South
 Best Western - 4809 NW Stallings Dr
 Big's - University Drive @ SE Stallings Drive
 Big's - Center Hwy (Hwy 7E) @ Loop 224
 Boatman Tire & Service - 315 N. University Dr.
 Boles Feed - 913 South St.
 Brendyn's BBQ - 601 E. Main St.
 Brookshire Brothers - 1402 N. University Dr.
 Brookshire Brothers - 1216 South Street
 Butcher Boy's - 603 North St.
 Carney Real Estate - 3001 North St.
 Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings
 Chamber of Commerce - 2516 North St.
 Charles Pool Real Estate - 3505 North St.
 CiCi's Pizza - 3801 North St. #19
 Clear Springs - 211 Old Tyler Rd.
 Coldwell Banker Blueberry Realty - 112 E. Main St.
 Comfort Suites - US 59 South
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 Decades Downtown - 412 E. Main St.
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 Windhill Apartments - 1324 Pruitt Hill Dr.
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