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**NACOGDOCHES COUNTY - ANGELINA COUNTY**  
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**December 2024**

## Two Christmas Desserts to Please Any Palate This Holiday Season

### PEPPERMINT HOLIDAY COOKIES

**Ingredients:**

- 1 cup butter, softened
- ¾ cup white sugar
- 1 large egg, beaten
- 3 cups all-purpose flour
- ¼ teaspoon salt
- ½ cup crushed peppermint candy canes

**Icing:**

- ¾ cup confectioners' sugar
- 5 teaspoons warm water
- 2 Tablespoons crushed peppermint candy canes, or to taste (Optional)

**Directions:**

Preheat the oven to 350 degrees F. Lightly grease baking sheets, or line with parchment paper.

Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg until completely incorporated. Mix in flour and salt to form a soft dough. Fold in crushed candy canes. Roll dough into walnut-size balls and place 1 inch apart onto prepared baking sheets.

Bake in the preheated oven until edges are golden, 8 to 10 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely, 8 to 10 minutes more.

Meanwhile, make the icing: Whisk confectioners' sugar and warm water together in a small bowl until smooth. Dip the top of a cookie into icing, then sprinkle with crushed candy canes. Repeat with remaining cookies. Allow icing to set before serving, at least 5 minutes.



Photo by Wowamom87

### CHRISTMAS ROCKY ROAD

**Ingredients:**

- 2½ cups mini marshmallows
- ¾ cup chopped pecans
- ¼ cup crushed peppermint candies, plus more for topping
- ¼ cup holiday sprinkles, plus extra for topping
- 12 ounces white chocolate, chopped
- 3 Tablespoons unsalted butter
- 1 Tablespoon light corn syrup
- ¼ teaspoon salt
- 1½ teaspoons peppermint extract
- 1 teaspoon vanilla extract

**Directions:**

Line an 8x8 inch pan with enough parchment paper to have overhang on all sides.

Mix together mini marshmallows, pecans, crushed peppermint candies, and sprinkles in a large bowl.

Add white chocolate, butter, corn syrup, and salt to a microwave-safe bowl. Place into the microwave and cook at 50% power for 1 to 2 minutes, stopping to stir every 30 seconds, until chocolate is melted.

Working quickly, mix peppermint and vanilla extracts into the melted white chocolate, then immediately pour over the marshmallow mixture, stirring to coat. Pour mixture into the prepared pan and smooth into an even layer. Sprinkle reserved crushed peppermint candies and holiday sprinkles over the top and gently press to adhere. Place pan into the fridge to allow chocolate to harden, about 1 hour.



ROCKY ROAD - 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."

### CHERRY TARTS

(Mrs. R. R. Harvin)

and

### OLD TIME CHESS PIE

(Mrs. John Lightfoot)

#### Cherry Tarts

Mix well:

1 8oz. package Philadelphia Cream Cheese

2 eggs

1/2 cup sugar

Bake in oven at 325° until set as in egg custard - about 15 minutes.

1 can Comstock cherry Pie Filling. Put filling on top of custard mixture.

Put set overnight in refrigerator cut in squares.

Use a 9 inch Pyrex square dish

Pastry:

Crush 16 graham crackers, add 1/2 cup of sugar and 1/2 stick of oil.

Mrs. R.R. Harvin

#### Old Time Chess Pie (Jew)

5 eggs separated

1/3 to 1/2 cup butter

3 cup sugar

1 cup milk

5 lb. flour

1 lbs. vanilla

Mix in order given and beat egg whites just normal and fold in mixture.

Bake in favorite pie crust in slow oven or about 45 minutes in 325° oven.

Mrs. John Lightfoot

(This is my sister-in-law's mother's recipe. Old family favorite coming from Arkansas.)

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Recipes from Around the Town and Beyond is published and distributed on the first day of each month. **FREE** copies are available in more than 200+ locations in Angelina, Nacogdoches & Shelby Counties. The paper may also be viewed online **FREE** 24/7 at [www.AroundTheTown.us](http://www.AroundTheTown.us).

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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!



#### FROZEN FRUIT SALAD

**INGREDIENTS:**

- 2 large containers of Cool Whip
- 2 cartons sour cream
- 5 bananas
- 1 cup sugar
- 2 Tablespoons lemon juice
- 1 large can crushed pineapple, drained
- 1 large jar maraschino cherries, chopped
- 1 cup pecans, chopped

**DIRECTIONS:**

Mash bananas and pour lemon juice over them. Mix thoroughly. Add remainder of ingredients and mix again. Put mixture in whatever shape containers desired and freeze. (It will take several containers if whole recipe is made.)

**Note:** Half recipe can be made using 1 container of Cool Whip, 1 carton of sour cream, 3 bananas, 1/2 cup sugar, 1 Tablespoon of lemon juice and 1/2 cup chopped pecans, along with the crushed pineapple and maraschino cherries.

#### ROCKY ROAD

Remove pan from fridge. Use edges of parchment to lift rocky road out of the pan. Cut into 25 pieces. Keep extras stored in an air tight container.

**NOTES:** Make sure to work quickly after melting the chocolate, as it will begin to set almost immediately. I recommend using real white chocolate versus white chocolate baking chips. The chips have a tendency to seize up, and do not always melt smoothly.

To help with cutting the rocky road, run a knife under hot water for several seconds, then wipe dry before cutting.

From Hannah LeBlanc of Indianapolis, IN

#### CHEESY CHICKEN, BROCCOLI AND RICE CASSEROLE

- 3/4 cup uncooked white rice
- 1 1/2 cups chopped uncooked chicken
- 1 bag frozen steamable broccoli
- 1 can cream of mushroom soup
- Shredded cheese of your choice
- Garlic powder
- Onion Powder
- Paprika
- Salt & pepper

Preheat oven to 375 degrees.

Cube chicken and place in 5 x 8 casserole dish. Add seasonings to your liking and toss chicken well.

Steam broccoli in microwave until just defrosted and able to cut. Cut broccoli into bite size pieces and mix with chicken. Top with



rice. Add can of mushroom soup to a bowl and add 1 can of water and stir to combine. Pour soup mixture over rice mixture and stir until just combined.

Place in oven for 45 minutes or until rice and chicken are cooked and liquid evaporated. Top with your choice of shredded cheese and place back in oven for about 10 minutes or until cheese is fully melted.

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

by Areeda Schneider-Stampley



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## GOOD LUCK BLACK-EYED PEAS

- 1 pound dried black-eyed peas
- 1 Tablespoon salt
- 1 clove garlic, cut in half
- 1/2 cup bacon drippings or salad oil
- 2 cloves garlic, crushed
- 2 medium onions, chopped
- 2 bay leaves, pulverized
- 2 large bell peppers, chopped
- 3 Tablespoons vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Wash dried peas thoroughly. Place in a heavy saucepan and cover with water. Soak overnight.

Drain peas, and return to saucepan. Cover with fresh water. Add 1 Tablespoon salt and garlic halves. Cover and simmer 3 hours, adding boiling water as needed.

Just before serving, heat some bacon drippings in a skillet; add crushed garlic, bell pepper, onion, bay leaves and vinegar. Cook until vegetables are done. Stir in 1/2 teaspoon salt and 1/2 teaspoon pepper. Spoon unto cooked peas. Mix well.

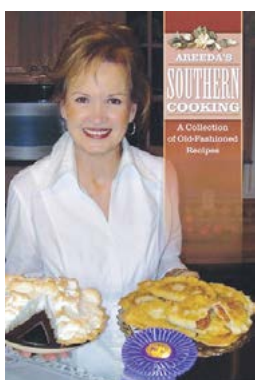
Yield: 8-10 servings.



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

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### From Julia Jones of Nacogdoches

For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



## EASY CHICKEN POT PIE

- 1 package crescent rolls
- 2 boneless chicken breasts or about 6 tenders
- 2 cans cream of chicken soup or 1 can cream of potato and 1 can cream of chicken
- 1 can mixed vegetables
- 1½ cups milk or to your desired consistency
- 1 Tablespoon butter


Boil chicken until tender. Drain and cut into small pieces. Place back in pot and add soup and vegetables. Add butter and milk. Add a bit more milk if you prefer. Heat thoroughly and pour into a baking dish. Unfold crescent rolls and lay across the top of your chicken mixture, trimming as necessary. Bake according to package directions on crescent rolls or until desired brown top.





**IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.**

### 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.

## BRAISED PORK CHOPS IN DILL AND PAPRIKA SAUCE

**Submitted by Kay Spiller,  
mother of band student Elizabeth Spiller**

<ul style="list-style-type: none"> <li>8 pork chops, 3/4" thick</li> <li>Salt and pepper, to taste</li> <li>Flour</li> <li>3 Tablespoons shortening</li> <li>1½ cups finely chopped onions</li> <li>1/4 teaspoon finely chopped garlic</li> <li>3 Tablespoons sweet Hungarian paprika</li> </ul>	<ul style="list-style-type: none"> <li>1 cup chicken stock (fresh or canned) or water</li> <li>1/3 cup heavy sweet cream</li> <li>2 Tablespoons flour</li> <li>3 Tablespoons finely chopped fresh dill</li> <li>1/3 cup sour cream</li> </ul>
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Sprinkle the chops generously with salt and a few grindings of pepper. Dip them in flour and shake off excess. In a 12" skillet, heat the shortening over high heat until a light haze forms over it. Add chops to skillet and cook 3-4 minutes on each side. Transfer chops to platter.

Add onions and garlic to skillet and cook 8-10 minutes, or until onions are lightly colored. Remove from heat, stir in paprika, continuing to stir until onions are well coated. Return skillet to heat, pour in stock or water, and bring to boil, stirring in any brown bits that cling to pan.

Return chops to skillet, reduce heat to lowest point, and cover tightly. Simmer chops for one hour, or until tender. Then arrange on heated platter.

Combine sweet cream and sour cream in mixing bowl. Add flour, beating with wire whisk. While still beating, pour this mixture into skillet. Stir constantly, simmer 2-3 minutes, or until sauce is thick and smooth. Add dill and taste for seasoning. Pour some of dill and paprika sauce over chops and serve remainder in sauceboat.

# 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.



## BEEF WELLINGTON

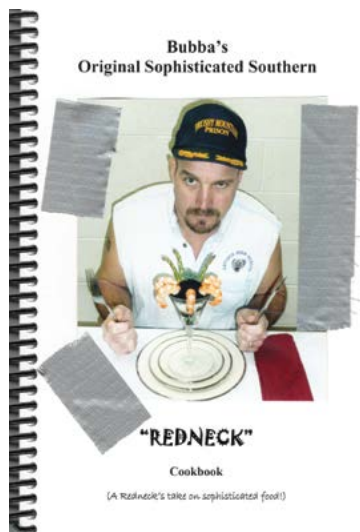
Sandy Dennis, no relation to the movie star, wuz known in town for her creativity. She could make crafts out of popsicle sticks, pine cones, wine bottle corks, pine straw, cotton balls, marshmallows, you name it. Her house looked like an advertisement for Michael's! She also tried bein' creative in the kitchen and one time thought to herself...

"I'm sittin' here eatin' a biscuit and piece of fried chicken. Why don't I come up with somethin' where I wrap the biscuit around the chicken. I jus bet it would be real faincy."

She tried it and soon discovered that the biscuit wuz black as soot before the chicken got good and done. Her friend Erma from next door told her it'd already been done. Sandy wuz so depressed that she hadn't discovered somethin' new that she threw out half a box of soda straws!

- 1 (7-lb) beef tenderloin
- 1 cup chopped fresh mushrooms
- 1 (16-oz) package frozen puff pastry
- 1 Tablespoon milk
- 1 (8-oz) package liverwurst spread
- 2 Tablespoons bourbon
- 1 egg yolk
- Fresh parsley sprigs

Place meat on a rack in shallow roasting pan. Tuck in small end of meat underneath, bake, uncovered at 425° for 30 minutes. Remove from oven and let stand 30 minutes. Combine spread, mushrooms and bourbon; set aside. Roll pastry to a 20 x 14-inch rectangle on a lightly floured surface. Spread 1/3 of liverwurst mixture over top of meat. Place tenderloin lengthwise in middle of pastry, top side down. Spread remainin' liverwurst mixture over sides of tenderloin. Bring sides of pastry up and overlap slightly to form a seam, trimmin' off excess pastry. Reserve all pastry trimmin's. Trim ends of pastry to make even; fold over ends of pastry to seal. Invert roast. Combine egg and milk, brush evenly over pastry. Roll out pastry trimmin's, cut into decorative shapes and arrange on top. Bake, uncovered, in a lightly greased 9 x 13 baking dish at 425° for 30 minutes. Let stand 10 minutes before slicin'.



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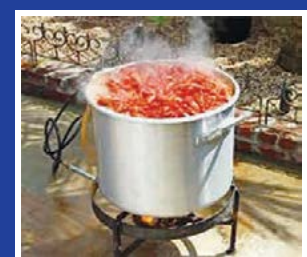
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Submitted by Jan Alders Alexander of Nacogdoches  
(From Jan Cash, Mary Howard, Jerry Alexander)

## CHOCOLATE COVERED CHERRIES

Makes 200 servings Prep Time: 3 hours

### INGREDIENTS:

#### Fondant:

- 1/4 pound Parkay margarine, room temp
- 1 teaspoon vanilla
- 2 pounds powdered sugar
- 1-14 oz. can Eagle Brand sweetened condensed milk

6-16 oz. jars Maraschino cherries

Extra powdered sugar for molding cherries

#### Chocolate Coating:

- 1/2 bar wax or paraffin for each 3 bags of chocolate chips
- 3-12 oz. bags (36 oz.) Nestles Semisweet chocolate chips

### INSTRUCTIONS:

#### Fondant:

Mix the first four ingredients in a very large bowl. Cover the mixed fondant with plastic wrap that touches the fondant. Smooth out the fondant top so there are no air pockets. Refrigerate for at least two hours.

Drain the cherries and put on paper towels to help drain.

Then take a small amount of fondant from the chilled bowl and put into a small bowl with some powdered sugar. Put the rest back in the fridge. You need the powdered sugar to be able to work the fondant around in your fingers. If it is too sticky, the fondant will not stick to the cherries. Using the tips of your fingers take an amount of fondant and flatten it in your fingertips. Take a cherry and cover the cherry with it making sure the entire cherry is covered. You may need to use the extra powdered sugar to do this.



Place wax paper on a cookie sheet.

Using a strainer, put some powdered sugar on the wax paper so the covered cherries will not stick to the wax paper. Place the cherries on the wax paper.

Do about 25-30. Then put them in the fridge to cool for about 20 minutes before dipping in the chocolate/paraffin mix.

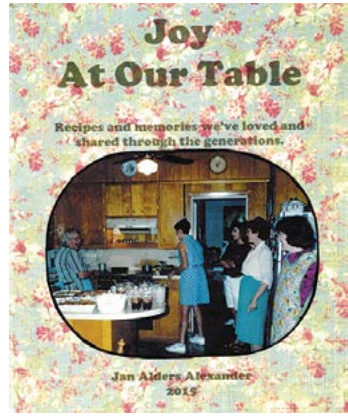
#### Chocolate Coating:

Using a double boiler, melt the chips and paraffin over medium high heat. When melted turn temp down to low/medium. The chocolate will stay melted.

Using a 2-pronged fork or a toothpick, take a covered cherry and dip into chocolate and remove ASAP placing on a different cookie sheet covered with wax paper only (No powdered sugar).

When the first tray is dipped, place them in the fridge to set. The color will change. It will take about an hour.

Then place the finished cherries in paper cups if available. Otherwise just put them in a container of some type and refrigerate for 2 weeks before eating. They need the 2 weeks to cure. Then start another group. You can work them in a number of stages.

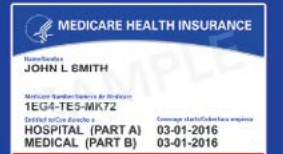


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From Hannah LeBlanc of Indianapolis, IN

### IP POTATO CHEESE SOUP

- 7-8 large russet potatoes, peeled and cubed
- 1 medium onion, diced
- 3 cloves garlic
- 1 large can cream of chicken soup
- 1 large box of chicken broth
- 1 Tablespoon flour
- 1 cup milk
- 2 cups of shredded cheese (your choice), plus some for garnish
- Salt and pepper
- Adobo seasoning
- 2 Tablespoons butter



#### INSTRUCTIONS

##### FOR INSTAPOT:

Set instant pot to sauté and melt butter. Once butter is melted add onions and cook until soft and almost translucent. Add garlic and cook and additional 2 minutes or until fragrant. Add broth, soup, and potatoes and stir well. Add seasonings and stir. Put the lid on and set valve to close and cook on high for 10 minutes.

While cooking mix milk and flour together well to create a slurry. Once done release pressure. Stir in slurry and cook for an additional 4-5 minutes or until thickened. Add in the 2 cups of cheese and stir. Garnish with extra cheese, bacon, green onions, or whatever you like.

**FOR CROCK POT:** Peel and cut potatoes, add to bottom of slow cooker. Add broth, soup, onion, garlic, and seasonings to slow cooker and give a little stir. Cook on low 7-8 hours or high 3-4 hours, you want your potatoes soft.

An hour before you're ready to serve the soup, add 2 cups of the shredded cheese. Whisk together flour and milk in a small bowl and pour into the slow cooker. Garnish as you wish.

**OPTIONS:** If you don't like the chunkiness, you can use an immersion blender or add soup to a large blender in batches and mix gently. If you want a vegetarian version replace soup with cream of potato, replace chicken broth with veggie broth. You can also make a cornstarch slurry with water and cornstarch to thicken. You can use potato flakes to thicken if you don't want to use a slurry. You can make this dairy free by using a milk alternative or water in place of milk and use dairy free cheese and use a dairy free cream soup base.

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**PLEASE SEND US YOUR RECIPES!**

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

**Please email to: [AroundTheTown@mail.com](mailto:AroundTheTown@mail.com)**  
**Thank you so much!**

An anonymous reader sent us this sauce recipe. A many decades old fine seafood dining establishment on Baffin Bay below Corpus/Kingsville, The King's Inn, has served a similar sauce for many years for use on its fried seafood and famous avocado/tomato salads. While their sauce recipe is their secret, the below one is very similar and just about as good. Try it. We think you'll like it very much. Some folks, once they try this, pretty much go to it exclusively for similar salad dressings or seafood sauce.

### SEAFOOD SAUCE

- |                                       |   |
|---------------------------------------|---|
| 16 oz. Miracle Whip                   | 1 Tablespoon lemon juice                            |
| 4 oz. mayonnaise                      | 1 teaspoon prepared horseradish                     |
| 1 sleeve Saltine crackers             | Garlic salt to taste                                |
| 1 white onion                         | Salt to taste                                       |
| 1 green bell pepper                   | Celery salt to taste                                |
| 2 fresh jalapeños                     | 1 Tablespoon Worcestershire sauce                   |
| Small jar (or tin) anchovies, drained | 3-5 shakes Tabasco or Crystal hot sauce             |
| Small jar pimento, drained            | Small amounts (to taste) black pepper, white pepper |
| 1 boiled egg                          |   |

**METHOD/PROCESS:** Crush saltines in a baggie best you can to a powder stage.  
 Peel onion, peel egg.  
 Stem and seed bell peppers. Stem and seed jalapeños.  
 Process crackers, onion, peppers, pimentos, egg, and anchovies in food processor and mix with all other ingredients.  
 Refrigerate up to 4 days—if it lasts that long!

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**From Angela Bradford**

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

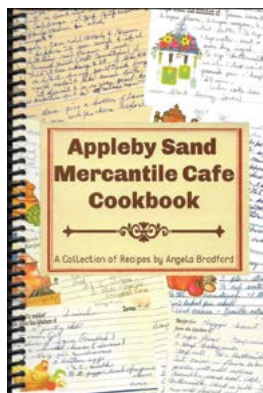


**OLD FASHIONED SOUTHERN CORNBREAD**

- 4 Tablespoons vegetable oil or bacon grease divided
- 2 cups coarse stone-ground cornmeal
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 large eggs
- 1½ cups buttermilk



Preheat oven to 400°F. Add 2 Tablespoons vegetable oil or bacon grease to the cast-iron skillet. Place the skillet in the oven for about 5-7 minutes to heat up. While the skillet is heating up, combine the cornmeal, baking powder, baking soda and salt in a large bowl. Add the eggs, buttermilk and 2 Tablespoons vegetable oil or melted bacon grease to a smaller bowl and whisk until well combined. Add the liquid ingredients to the dry ingredients and mix until just combined. Do not over mix. Remove the hot skillet from the oven. Tilt the skillet to make sure the bottom and sides are covered with oil. Immediately pour the cornbread batter into the skillet. Place the skillet in the oven and bake for about 20-25 minutes, or until the cornbread is a deep golden brown and has pulled away from the sides a little. To ensure it is done, insert a toothpick into the center. It should come out clean. Serve immediately.



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

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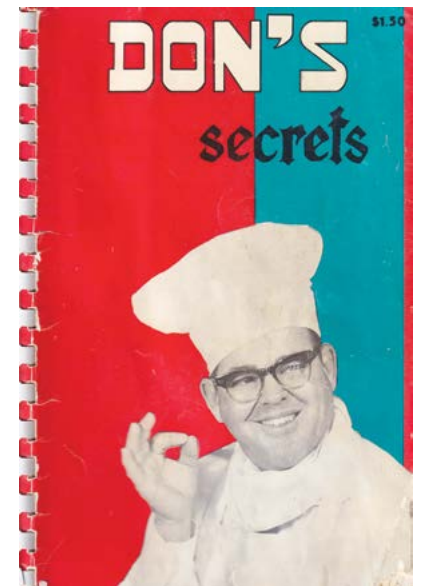
**Submitted by David Stallings - Around the Town Publisher**

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



**SHRIMP PIE**

- 2 lbs. fresh shrimp, peeled & deveined
- 1/2 cup oil
- 1 cup chopped onions
- 1/2 cup chopped celery
- 2 teaspoons tomato paste
- 1/2 cup bell pepper, chopped
- 1½ cups water
- 2 Tablespoons cornstarch
- 1/2 cup green onions and parsley, chopped
- Salt and Cayenne (red pepper)
- 4 cloves garlic, pressed

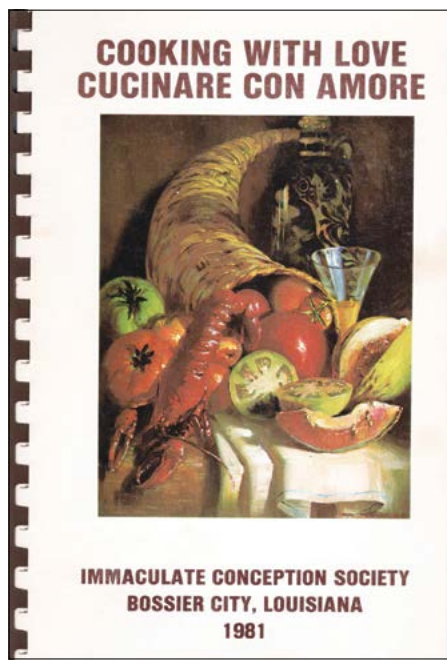


Season shrimp with salt and pepper and set aside. Mix cooking oil, onions, celery, garlic and bell pepper in heavy iron pot over medium heat, stirring constantly until onions are wilted. Add shrimp and cook 15 minutes. Add cornstarch which has been dissolved in 1½ cups water. Cook until thick, stirring constantly. Add green onions and parsley chopped fine.

Prepare enough flaky pie crust for six pies. (To make the pie crusts mix 1¼ cups all-purpose flour, 1 cup shortening, 1 teaspoon sugar, 1/4 teaspoon salt and 2 Tablespoons cold water. Roll out on board. Fit into 9 x 9 pie plate and bake in pre-heated oven at 350° for ten minutes. Remove and let cool.) Roll and divide to fit 6 individual 10-ounce ovenware dishes. Fit rolled-out crusts into buttered ovenware dishes and then pour shrimp mixture over bottom crusts. Cover with another layer of crust, cut two slits in the top of each pie. Bake at 350° for about 15 minutes. Reduce heat to 300° and bake for another 12 to 15 minutes until golden brown. Serves 6.

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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.

## STUFFED ARTICHOKEs (Jada Tuminello Le Beau)

- 4 artichokes
- 1 medium onion, diced
- 1 teaspoon parsley
- 1/4 teaspoon black pepper
- 1 teaspoon grated cheese
- 1 egg, slightly beaten with  
1 Tablespoon water
- 1 stalk celery
- About 10 slices day-old bread
- Salt to taste



### To make stuffing for artichokes:

Remove crust from bread. In a large bowl, mix bread, egg and water until moist. Add diced onion, parsley, pepper, salt and grated cheese. Mix thoroughly. Stuffing should be moist, but not too wet. **To prepare artichokes for cooking:** Cut stems from artichokes for cooking; cut off the tops of the leaves. Wash thoroughly and open leaves. Stuff openings and centers with stuffing mixture. Place stuffed artichokes in a pot. (Pot should be small enough to keep them packed tightly together.) Cover them with water. Add diced celery, carrot, 2 Tablespoons of oil, salt and pepper to the water. Cook for approximately 1 hour, or until the leaves are tender. You can taste a leaf after 1 hour to test tenderness.

## EASY PINEAPPLE-GLAZED HAM

- 1 fully cooked bone-in ham (7 to 9 pounds)
- 1 can (20 ounces) crushed pineapple, undrained
- 1 cup packed brown sugar
- 1 tablespoon Dijon mustard
- 1/4 teaspoon ground cloves

### INSTRUCTIONS:

Preheat oven to 325°. Place ham on a rack in a shallow roasting pan. Using a sharp knife, score surface of ham with 1/2-in.-deep cuts in a diamond pattern. Cover and bake 1-1/2 hours.

In a small bowl, mix remaining ingredients. Spread over ham, pressing mixture into cuts. Bake ham, uncovered, 30-60 minutes longer or until a thermometer reads 140°.



TMB Studio

## PECAN PIE COBBLER

- 2 rolled refrigerated pie crusts (2 come in a package)
- 2½ cups brown sugar
- 1/2 cup butter, melted + 1 Tablespoon
- 2½ cups light corn syrup
- 4 teaspoons vanilla extract
- 6 eggs, beaten lightly
- 2 cups chopped pecans
- 1½ cups pecan halves

**INSTRUCTIONS:** Preheat oven to 425 ° (you will lower to 350° after baking the first layer). Grease the bottom of the dish with non-stick spray. I use a 9 x 13 casserole dish. Roll out one pie crust into a rectangular shape and place it in the dish (it does not have to be perfect and does not need to go all the way up the sides of the casserole dish). Add the brown sugar, melted butter, corn syrup, eggs and vanilla extract to a large bowl. Mix well.

Add the 2 cups of chopped pecans and mix well.

Pour half of the mixture over the pie crust.

Roll out the second pie crust and place it on top of the mixture (again, the crust does not need to be rolled out perfectly).

Brush or spoon the Tablespoon of melted butter over the crust and bake for approximately 15 minutes or until the crust is golden brown.

Remove from oven and turn the oven down to 350°.

Stir the remainder of the pecan pie mixture and pour over the cooked crust.

Add the 1½ cups of pecan halves to the top of the cobbler. (Either sprinkle the pecans randomly or place in order).

Bake again for 30 minutes.

Allow the pecan pie cobbler to cool for at least one hour before serving.

**OPTIONAL:** Add a scoop of vanilla ice cream to the top of the warm cobbler.



## GRANDMA'S SOUTHERN CORNBREAD DRESSING

- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/4 cup canola oil

### DRESSING:

- 1 tablespoon canola oil
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 3 large eggs
- 2 cans (10-3/4 ounces each) condensed cream of chicken soup, undiluted
- 3 teaspoons poultry seasoning
- 1 teaspoon pepper
- 1/2 teaspoon salt
- 2 cups chicken broth

### INSTRUCTIONS:

Preheat oven to 400°. In a large bowl, whisk flour, cornmeal, baking powder and salt. In another bowl, whisk eggs and buttermilk. Pour oil into an 8-in. ovenproof skillet; place skillet in oven for 4 minutes.

Meanwhile, add buttermilk mixture to flour mixture; stir just until moistened.

Carefully tilt and rotate skillet to coat bottom with oil; add batter. Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.

Reduce oven setting to 350°. For dressing, in a large skillet, heat oil over medium-high heat. Add onion and celery; cook and stir 4-6 minutes or until tender. Remove from heat.

Coarsely crumble cornbread into skillet; toss to combine. In a small bowl, whisk eggs, condensed soup and seasonings; stir into bread mixture. Stir in broth.

Transfer to a greased 13x9-in. baking dish. Bake 45-55 minutes or until lightly browned.



Taste of Home

# The Barbecue Pit

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

## Christmas Dinner On the Grill or Smoker

### Smoked Pork Crown Roast

Smoked Pork Crown Roast is as delicious as it is beautiful. It makes a perfect centerpiece for your fancy holiday meal, leaving your guests fully impressed.

#### Ingredients:

8-10 pounds prepared pork crown roast bones Frenched and roast tied

#### Herb Paste

½ cup fresh parsley  
¼ cup olive oil  
4 cloves garlic  
4 Tablespoons stone ground mustard  
2 teaspoons salt  
1 teaspoon black pepper  
Zest and juice of 1 lemon

#### Instructions:

Preheat the smoker to 275 degrees F. Good woods include hickory, alder, or pecan woods. If your roast is not already prepared (tied and ready to cook), follow these preparation instructions.

(Purchase your meat. You will want two bone-in racks of pork, typically 7-8 bones, that are close to the same size and weight. Trim your roasts. Begin by removing any fat cap or silver skin from the top of your roast. Then use your fillet or boning knife to remove the fat and meat from in between the bones and on top of the bones, leaving about an inch and a half of the bone connected to the roast. Flip the roast over and cut 2 inch slits between each bone. See the image below for the front and back of how the roast should look when trimmed.)



more butcher's twine. Shift the bones and roast as needed to make the shape as uniform and circular as possible and then tie with two additional pieces of butcher's twine around the outside of the entire roast. Most butchers will do this for you, you just need to ask first.

Tie the roasts together. Place the roasts on a flat rack above a baking sheet (lined with foil for easier clean-up). You'll want the side with the bones facing out. Start by tying the two roasts on one end so the meat and bones line up. Use butcher's twine wrapped around the end bone of each rib and tie it tightly together. Bend the end of each roast and connect the remaining two end bones together to form a circular roast with the bones pointing upwards. Secure the remaining two end bones with

Mix all the ingredients for the herb paste in a blender jar or food processor and pulse until well combined and a smooth paste forms. Set aside.

Place the roast on a flat rack above a rimmed baking sheet.

Smooth the paste over the outside of the roast, avoiding the exposed tips of the bone. Tear a large sheet of aluminum foil, (about 36 inches). Fold it in half lengthwise and in half again, and set it over the exposed bones and press tightly to secure.

Place the roast on the smoker, close the lid, and smoke for 4½ hours or until the internal temperature of the roast reads 125 degrees F.

Remove the foil from the bones. Increase the heat on your smoker to 450 degrees F, and roast for 15-30 minutes to reach a target internal temperature of 145 degrees F.

Remove the roast from the smoker, allow it to rest for 20-30 minutes. Slice in between the bones, cutting the roast into individual chops. Serve and enjoy!

### Grilled Asparagus

This is a simple recipe for perfect grilled asparagus every single time! Grilled asparagus is the perfect accompaniment to any meal. Lemon and garlic give the asparagus a subtle kick of flavor that perfectly compliments the grilled asparagus.

#### Ingredients:

1 pound asparagus, choose medium sized shoots, they hold up better on the grill  
1 teaspoon coarse salt  
1 teaspoon freshly cracked black pepper  
1 medium lemon zest and juice  
1 clove garlic minced  
1 Tablespoon olive oil

#### Instructions:

**Preheat.** Preheat your grill to High (about 400 degrees F).

**Trim.** Wash the asparagus well and then trim the woody, tough ends off of the asparagus and lay them out in a single row on a baking sheet or cutting board. (1 pound asparagus)

**Season.** Drizzle with olive oil, season with salt and pepper, and sprinkle with lemon zest, juice, and garlic. Roll around gently on the pan to ensure the asparagus are all evenly covered. (1 teaspoon coarse salt, 1 teaspoon freshly cracked black pepper, 1 medium lemon, 1 Tablespoon olive oil, 1 clove garlic)

**Grill.** Place the asparagus directly on the grill and roast the asparagus for 8-10 minutes, or until the ends have just started to brown and the shoots are still crisp-tender.

**Serve.** Remove the asparagus from the grill to a serving platter. Serve warm or chilled with an extra drizzle of fresh lemon, if desired.



### Smoked Baked Potatoes

Smoked baked potatoes are the tastiest potatoes you'll ever eat! They're everything you love in a baked potato with a smoky twist.

#### Ingredients:

6 large Russet potatoes  
4 Tablespoons olive oil  
4 teaspoons Beef Rub or equal parts salt and pepper

#### Instructions:

**Preheat.** Preheat your smoker to 225 degrees F. Any wood works well with baked potatoes, so you can experiment to see which is your favorite.

**Season.** Scrub and dry the potatoes well. Pierce each potato with a fork on all sides. Drizzle with olive oil and rub all over the skin of the potatoes. Lastly, season each potato on all sides with the Beef Rub or salt and pepper.

**Smoke.** Place the potatoes directly on the grill grates of the smoker. Close the lid and smoke for 2 hours or until the potatoes reach 205-210 degrees F. You'll also know they are done when they pierce easily with a fork.

**Serve.** Remove the potatoes from the smoker and serve with your favorite toppings.



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## Streamline Your Cooking This Holiday Season

(StatePoint) Anyone who has ever hosted a big holiday meal knows there can be a lot of pressure to ensure everything comes out at the right time, and more importantly, tastes great.

Whether you're feeding your family or a crowd, here's how to streamline your cooking during the holidays and beyond by using the right equipment to its maximum capabilities:

Versatile appliances eliminate the need for a slew of single-use pieces of equipment like pizza ovens, air fryers and secondary ovens, which can clutter the kitchen and make your job more complicated. Being able to do the majority of your cooking with just a few appliances will keep you organized during the busy holiday meal prep rush. With that in mind, consider outfitting your kitchen with a double oven range or multi-function oven, which will allow you to cook independently in a single standard size appliance.

With two ovens, you can prepare multiple dishes that require different temperatures or modes simultaneously, so that you can roast the holiday turkey or ham in the larger oven, while steaming or baking your sides in the smaller oven and stovetop, without the hassle of over and undercooking, or crossing flavors between dishes. A double oven like the Italian-made Verona Appliances 36" Double Oven Prestige Range gives you the extra space you need to produce the quantity and quality of food you want. Available in stainless steel, matte black and white, it offers a stylized, upgraded look, along with high-powered, professional-level cooking performance.

The 10 easy-to-use cooking modes of a Lofra luxury Italian range empower you to just as easily achieve a flawless crust on a casserole as to perfect your favorite seasonal cookie recipe. Representing the perfect union of form and function, you'll benefit from modern cooking features and gorgeous design.

To stay truly agile as a home chef, you'll also want to make sure that

you're making full use of every accessory that is included in your appliances. The Verona Ultima range, for example, is a premier cooking appliance that comes with upgraded features and accessories, including an air fry tray, space saver shelf, a broiler pan and a griddle, for the ultimate all-in-one range. Its blend of beautiful design and innovative features will likely inspire compliments from your holiday guests. Both Verona and Lofra are exclusively imported by EuroChef USA. For more information, visit [eurochefusa.com](http://eurochefusa.com).

Beyond equipment, your day will go more smoothly if you make a plan. Write out a timeline of the tasks you must complete, including the times when items need to go into the oven and be removed. You can also recruit a family member or two to assist with dicing, peeling and other prep tasks. Finally, don't be afraid to take guests up on their inevitable offers to bring something. Whether it's dessert or cocktail ingredients, they'll be giving you one less thing to worry about and you'll be making them feel helpful – win-win!

With multifunctional equipment and a smart game plan, you can streamline your kitchen and take your hosting to the next level this holiday season. Happy cooking!



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\$295 PER MONTH 12 MONTH CONTRACT  
FREE INCLUSION IN ONLINE EDITION

