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**NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY**



**January 2023**

## Start the New Year Off Right With One of These Delicious New Year's Good Luck Foods! *Happy New Year!*

These crockpot black-eyed peas are flavored with jalapeño pepper, cumin, ham, and bacon for a spicy slow cooker side dish. Perfect for potluck dinners and barbecues!

### **SLOW COOKER SPICY BLACK-EYED PEAS**

**Ingredients:**

- 6 cups water
- 1 cube chicken bouillon
- 1 pound dried black-eyed peas, sorted and rinsed
- 8 ounces diced ham
- 4 slices bacon, chopped
- 1 onion, diced
- 1 red bell pepper, stemmed, seeded, and diced
- 1 jalapeño chile, seeded and minced
- 2 cloves garlic, diced
- 1½ teaspoons cumin
- 1 teaspoon ground black pepper
- ½ teaspoon cayenne pepper
- Salt, to taste



**Preparation:**

1. Pour water into a slow cooker; add bouillon cube and stir to dissolve. Stir in black-eyed peas, ham, bacon, onion, bell pepper, jalapeño, garlic, cumin, black pepper, cayenne pepper, and salt.
2. Cover and cook on low until beans are tender, 6 to 8 hours.

*Serves 10.*

Try these delicious collard greens that are cooked all day with ham shanks and pickled jalapeño. Yum!

### **SLOW COOKER COLLARD GREENS**

**Ingredients:**

- 4 bunches collard greens - rinsed, trimmed and chopped
- 1 pound ham shanks
- 4 pickled jalapeño peppers, chopped
- ½ teaspoon baking soda
- 1 teaspoon olive oil
- Ground black pepper to taste
- Garlic powder to taste



**Preparation:**

1. Fill a large pot about half-full with water. Place the ham shanks into the water, and as many of the greens as you can fit. Bring to a gentle boil.
2. As soon as the greens begin wilting, start transferring the greens to the slow cooker. Alternate layers of greens with the ham shanks and jalapeño until the slow cooker is full. Stir in the baking soda, olive oil, pepper and garlic powder. Cover, and bring to a boil on high. Reduce heat to low, and cook for 8 to 10 hours.

*Serves 16.*

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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."

**SCALLOPED ONIONS AND ALMOND CASSEROLE**

(Mrs. Robert R. Kline)

and

**PECAN CORN PUDDING**

(Mrs. Karl Schlicher)

*Scalloped Onions and Almond Casserole*

4 Cups sliced raw onions - 1/8 inch thick  
 1/2 Cup blanched, sliced almonds  
 1 Can (10 1/2 oz) cream of mushroom soup  
 Salt to taste  
 1/2 Cup Corn flake crumbs  
 2 Tablespoons butter

Cook onion slices in boiling, salted water until just tender, drain. Place alternate layers of onions, almonds, and soup into greased dish. Sprinkle with salt. Combine crumbs with butter, and sprinkle over mixture. Bake in moderate oven 350° F about 20 minutes, or until crumbs are browned. Makes six servings.

Mrs Robert R. Kline

*Pecan Corn Pudding*

2 Cups Corn (Fresh or Canned)  
 2 eggs  
 1 Teaspoon salt  
 1/2 Teaspoon pepper  
 2 lbs Sugar  
 2 lbs melted shortening  
 3/4 Cup evaporated milk  
 1/2 Cup Chopped pecans

Chop Corn, beat eggs slightly and mix all ingredients together. Put in greased Casserole dish. Bake at 350° until firm. Serves 6.

Mrs Karl Schlicher

- 102 -

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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 David Stallings -  
Around the Town Publisher**

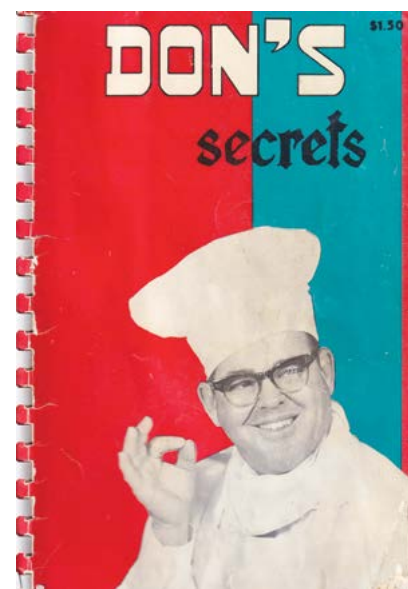
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



### BOUILLABAISSE (Fish Chowder)

- 5 lbs. fresh, firm fish, deboned
- 4 half ripe tomatoes, sliced thin
- 2 cups chopped onions
- 1 cup chopped celery
- 1/2 cup bell pepper, chopped fine
- 5 cloves garlic, minced
- 1/4 cup cooking oil or less
- Salt, black pepper and Cayenne (red pepper)

Season fish highly with salt, black pepper and Cayenne. Set aside. Use only enough oil to dampen bottom of heavy pot. Arrange a layer of chopped onion, celery and garlic. Arrange a layer of sliced tomatoes, and then a layer of fish. Repeat layers of onion, celery, garlic, tomatoes and fish until all ingredients are used. Place covered pot on low heat and simmer for 1 1/2 hours. Do not stir. To keep from scorching, lift pot from stove occasionally, and holding it in both hands, rotate. This should be done every 10 or 15 minutes. Serves 10.



**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!



### CROCK POT ENCHILADAS

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 pound hamburger meat      | 1 medium Pace Picante (mild)  |
| 1 can mushroom soup         | 1 can diced Rotel (mild)      |
| 1 can cream of chicken soup | 1 small onion, chopped        |
| 1 small pkg. corn tortillas | 1 pkg. regular cheddar cheese |

Brown hamburger meat and drain. In crock pot mix soups, onion, Pace and Rotel to make sauce. Layer the sauce, then hamburger meat, the corn tortillas and top with regular cheddar cheese.

Put the crock pot on high for 60 to 70 minutes.

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

by Areeda Schneider-Stampley



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## CLASSIC RED VELVET CAKE

- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 4 Tablespoons cocoa
- ½ cup unsalted butter (1 stick), softened
- ½ cup Crisco shortening
- 2 cups sugar
- 4 eggs
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 4 Tablespoons red food coloring

Combine flour, soda, salt, and cocoa. In a large mixing bowl, combine butter, shortening and sugar until creamy. Add eggs one at a time and mix well. Gradually add flour mixture, alternating with buttermilk. Add vanilla and food coloring. Blend well. Pour into 3 greased and floured 9-inch cake pans. Bake in a preheated oven at 350 degrees for 25 to 30 minutes or until a tooth pick or pastry stick stuck in center comes out clean. Cool on wire rack. Prepare frosting.



### Frosting:

- 8 oz. block of cream cheese, softened
- 1 stick of butter, softened
- 4 cups confectioners’ sugar
- 2 teaspoons vanilla extract

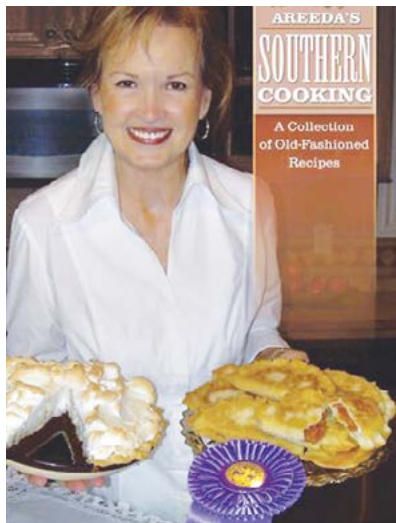
Cream together cheese and butter; work in the sugar, then add vanilla.

**Note:** This frosting is very good on homemade cinnamon rolls.

Purchase cookbook with credit card on my PayPal account at [www.aredasoutherncooking.com](http://www.aredasoutherncooking.com). Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

Contact: [aredaschneider@bellsouth.net](mailto:aredaschneider@bellsouth.net)  
Order Joe Stampley CDs at [www.joestampley.com](http://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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Thank you so much!**

# 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.

## EGGNOG POUND CAKE

I know a lot of people who simply do not like the flavor of eggnog. I understand that. I don't like locorice. That stuff is NASTY! Eggnog can sometimes be sharp and the texture is definitely an acquired "somethin'." Of course that are people who say, "I can't stand the taste of eggnog but if you put a little bourbon in it then I can git it down. Those people would just as soon have the bourbon and forget the eggnog. And you know I like my nog but sometimes liquor can simply destroy a flavor instead of enhancin' it. That's the way I feel 'bout eggnog. Now if yer makin' eggnog from scratch, then you HAVE to put bourbon in it.

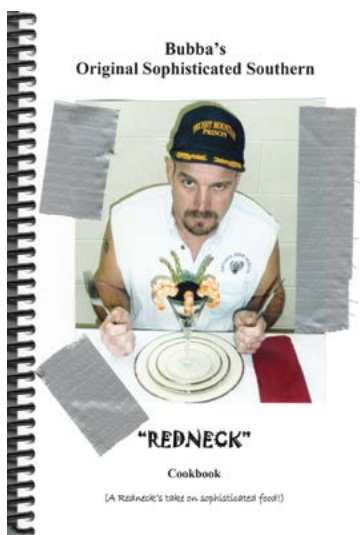
But since pound cakes, as a rule, possess eggs and lots of butter, I think you'll find this cake is worth it. The "tiniest" bit of lemon juice helps to "cut" it too.

- 1 cup butter, softened
- 1/2 cup shortenin'
- 3 cups granulated sugar
- 6 eggs
- 3 cups all-purpose flour
- 1 cup commercial eggnog
- 1 teaspoon lemon juice
- 1 teaspoon vanilla

Preheat oven to 325°. Cream butter and shortenin'; gradually addin' sugar. Beat well at medium speed. Add eggs, one at a time, beatin' well after each addition. Add flour to creamed mixture alternately with eggnog, beginnin' and endin' with flour. Mix jus until blended after each addition. Stir in lemon juice and vanilla. Pour batter into a greased and floured 10-inch tube pan. Bake for 1½ hours or until a toothpick inserted in center of cake comes out clean. Cool in pan 10 minutes, remove from pan and cool completely on wire rack.

**To order books:**  
 Ken Stonecipher  
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 Smyrna, TN 37167  
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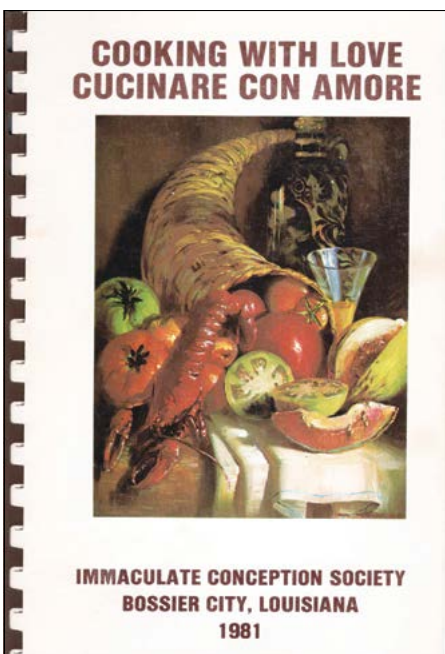
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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

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


The descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

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

**ITALIAN CREAM CAKE**  
**(Mrs. Anthony Calantone)**

<b>Cake:</b>	
2 sticks butter	1 cup buttermilk
2 cups sugar	1 teaspoon vanilla
5 egg yolks	1 (3½ oz.) can Angel Flake coconut
2 cups flour	1 cup chopped pecans
1 teaspoon soda	5 egg whites, stiffly beaten

Cream butter; add sugar. Beat smooth. Add egg yolks and beat. Combine flour and soda and add to creamed mixture alternately with buttermilk. Add vanilla. Beat in coconut and pecans, then fold in beaten egg whites. Pour into 4 greased and floured 8-inch pans; bake at 350° for 25-30 minutes.



<b>Icing:</b>	
1 (8 oz.) pkg. cream cheese	1 box powdered sugar
1 stick butter	1 teaspoon vanilla

Beat cream cheese. Add butter and sugar, then vanilla. Spread between layers and on top. Sprinkle with chopped pecans.

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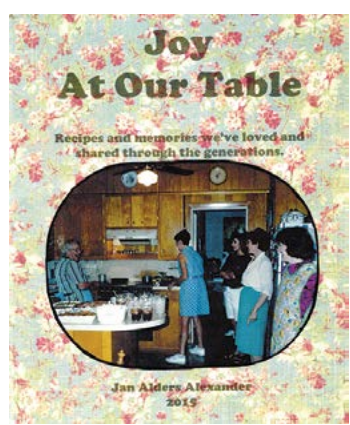
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**Submitted by Jan Alders Alexander of Nacogdoches**

Ree Drummond, The Pioneer Woman, gets credit for this one. I haven't added other celebrity recipes to our book, but this one is one similar to what I have done for years when serving anything Italian. I love her combination of different olives. Many times I will "hit" the olive bar at Central Market and use several different ones. The mayonnaise acts as a bonding agent for all the add-ons.



**OLIVE CHEESE BREAD**

1 (6 oz.) can black olives, drained	1/2 cup mayonnaise
1 (6 oz.) jar pimiento green olives, drained	3/4 lb. Monterey Jack cheese, grated
2 stalks green onions	1 loaf crusty French bread, sliced lengthwise
1 stick butter, at room temperature	

Preheat the oven to 325°. Chop both the black olives and pimiento-stuffed green olives and slice the green onions into thin pieces. Combine the butter, mayonnaise, cheese, olives and green onions in a mixing bowl. Stir thoroughly. Spread the mixture onto both halves of the French bread. Bake until the cheese is melted and browning, 20 to 25 minutes.

**PLEASE SEND US YOUR RECIPES!**

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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.

### **BEEF STROGANOFF**

**Submitted by Tory Free,  
for band students Greg and Becky Free**

- 1/2 pound butter
- 2 pounds lean meat, cut into 1 1/2" pieces (round steak works fine)
- 1 small clove fresh garlic, minced
- 1/4 teaspoon garlic salt
- Salt, to taste
- 1/2 teaspoon black pepper
- 2-3 drops Tabasco® sauce
- 1 medium onion, chopped
- 1 Tablespoon red wine vinegar
- 1 cup sliced mushrooms
- 1 cup whipping cream
- 1 Tablespoon Worcestershire sauce
- 2 cups sour cream
- 1 Tablespoon flour
- Water
- Rice, cooked in beef broth
- Mandarin oranges
- Parsley



Brown meat in butter over fairly high heat. Add garlic, garlic salt, salt, pepper, Tabasco®, onion, vinegar and mushrooms. Reduce temperature and add whipping cream, Worcestershire sauce and sour cream. Stir well. Cook until it bubbles around edges, stirring often.

Lower heat and simmer, covered, until fork tender, about 1 1/2 to 2 hours. Thicken with flour in added water. Stir well. Serve with rice molded in ring mold pan with Stroganoff in center. Garnish with oranges and parsley.



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# RANDY JOHNSON

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## LEADERSHIP THAT’LL LISTEN.

- Lifelong resident of Nacogdoches
- Graduate of Texas A&M University, BBA Degree 1978
- Owner of Johnson Furniture and Appliance
- Third generation of local family business Est. 1959
- NISD School Board Trustee - 15 years
- Former NISD School Board President
- Former Nacogdoches City Council Representative
- Active in downtown and community
- Member of First Baptist Church Nacogdoches
- Randy and Brenda have 2 children, 4 grandchildren

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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.



**POLYNESIAN MEATBALLS**

- |  |                                     |
|--|-------------------------------------|
| 1 (5 oz.) can evaporated milk                  | 2/3 cup crushed saltines (about 15) |
| 1/3 cup onion, chopped (half of 1 small onion) | 1 teaspoon steak seasoning          |
|  | 1 1/2 lbs. ground beef              |

**Sauce:**

- |                          |                           |
|--------------------------|---------------------------|
| 20 oz. pineapple tidbits | 2 Tablespoons soy sauce   |
| 2 Tablespoons cornstarch | 2 Tablespoons lemon juice |
| 1/2 cup red wine vinegar | 1/2 cup brown sugar       |

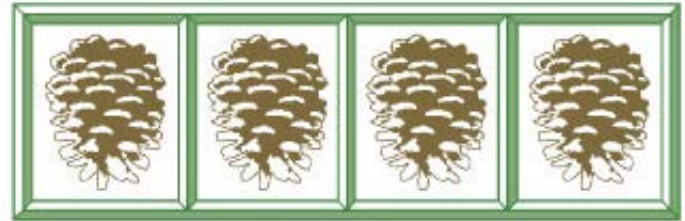
Combine the milk, onion, saltines and seasoning. Crumble beef over mixture and mix well. With wet hands, form into one-inch balls. In a large skillet over medium heat, brown meatballs in small batches, turning often. Remove with a slotted spoon and keep warm. Drain skillet. Drain pineapple, reserving liquid. Add enough water to the juice to measure one cup. In a bowl, combine the cornstarch, pineapple juice mixture, vinegar, soy sauce, lemon juice and brown sugar until smooth. Add to skillet. Bring to a boil, cooking and stirring for 2 minutes or until thickened. Add meatballs back to the skillet. Reduce heat, cover and simmer 15 minutes. Add the pineapple tidbits and heat through. Makes about 6 dozen.



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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and Nacogdoches County*



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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.

**CHICKEN FRIED STEAK**

- 4 beef cube steaks
- 2 cups all-purpose flour
- Salt
- Black pepper
- 1½ cups milk
- 1 egg
- 3 cups vegetable shortening for deep frying



Pound the steaks to about 1/4-inch thickness. Place flour in a shallow bowl, season heavily with salt and pepper. In a separate shallow bowl, stir the milk and egg and season heavily with salt and pepper. Dredge each steak first in the egg batter, then the flour, then in the batter again, and in the flour. Heat the shortening in a deep cast iron skillet to 350°F. Fry the steaks until evenly golden brown, 3 to 5 minutes per side. Place fried steaks on a plate with paper towels to drain. Reserve 1/4 cup of the fat from frying to make gravy.

**GRAVY (WHITE OR BROWN)**

- |  |                             |
|--|-----------------------------|
| 1/4 cup meat drippings (can substitute equal parts butter and oil) | 3 cups milk for White Gravy |
| 1/4 cup all-purpose flour  | Salt to taste               |
| 3 cups warm water for Brown Gravy                                  | Pepper to taste             |

In a cast iron or heavy skillet, heat meat drippings over medium heat. Add flour. Whisk until the flour and drippings turn into a smooth paste and look medium blonde in color; about 1 minute. Pour in (Water or Milk) and whisk until smooth. Bring the gravy to a low simmer. As it simmers, it thickens. Salt and pepper to taste. Test gravy—when it coats a spoon it’s ready. Makes about 3 cups.

**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!

**ADVERTISE!**  
 Contact **TRACY BROADWAY**  
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Happy New Year

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## PULLED PORK NACHOS

1 (13-oz.) bag corn chips  
 4 c. shredded Monterey Jack cheese  
 1 c. sliced pickled jalapeños, drained  
 1 1/2 lb. prepared barbecued pulled pork  
 1 avocado, halved and pitted  
 1/4 red onion, finely chopped  
 1/2 lime, juiced  
 1/4 c. freshly chopped cilantro leaves,  
 plus more for garnish  
 Kosher salt  
 Freshly ground black pepper  
 Sour cream, for serving

Preheat oven to 375° and line a large baking sheet with aluminum foil.  
 Spread an even layer of chips onto the baking sheet, then top with 1/3 of the cheese, pulled pork, and peppers. Top with more chips and another 1/3 of cheese, pork, and peppers. Finish with one last layer of chips and the remaining cheese, pork, and peppers.  
 Bake until cheese is melty and chips have crisped slightly, 10 minutes.  
 Meanwhile, in a medium bowl, mash avocado

together with red onion, lime juice, and cilantro. Season with salt and pepper.  
 When nachos are done baking, dollop with guacamole and sour cream. Serve immediately.



# WHAT'S HAPPENING

## January 2023



**East Texas Chamber Winds**  
**2023 Winter Concert**  
 Mast Hall Venue  
 Sat. Jan 7th: 7pm

**Market on Main**  
 305 E. Main Street  
 Sat. Jan 7th: 10am-2pm

**Stew, Stroll, Strum**  
 Millard's Crossing  
 Jan 12th 6-9pm

**Nacogdoches Beefsteak Dinner**  
 317 E Main St.  
 Jan 13th 7-9pm

**G&S Gun Show**  
 Nacogdoches Expo Center  
 Jan 13th 4-8pm; Jan 14th 9am-5pm;  
 Jan 15th 9am-4pm

**American Bucking Bull Futurity**  
 Nacogdoches Expo Center  
 Jan. 21st 9am-5pm

**Adult Art Series: Embossing**  
 Nacogdoches Public Library  
 Jan 24th 5:30

**THEATRE CLEAN-UP**  
 Lamp-Lite Theatre  
 Sat. Jan 28 9am-12pm

**SFA School of Art presents**  
**"Drawing Genesis"**  
 Cole Art Center  
 Nov 22nd - Jan 19th

**Lincoln Center Posters' exhibited**  
 Cole Art Center  
 Dec 1st - Jan 20th

**Farmers Market**  
 Nacogdoches Farmer's Market  
 Every Saturday 9am-12pm

**Friday Homestyle Dinner**  
 Stone House Kitchen  
 Every Friday

**Planetarium Shows**  
 SFA Planetarium  
 Every Saturday @ 3:00, 4:30 & 7:00pm

**Farmer's Market**  
 Saturdays 9am-12pm

**SFA Lumberjacks Basketball**  
 William R. Johnson Coliseum  
 1/4: SFA VS New Mexico State  
 1/7: SFA VS Grand Canyon  
 1/25: SFA VS Texas-Rio Grande Valley  
 1/28: SFA VS Seattle Red Hawks

**SFA Ladyjacks Basketball**  
 William R. Johnson Coliseum  
 1/5: SFA VS Utah Tech  
 1/19: SFA VS Utah Valley  
 1/21: SFA VS Texas-Arlington  
 1/28: SFA VS California Baptist

**Cottage Wine Bar**  
 Live Music Every Thurs, Fri, & Sat  
 Sunday: Mimosa Brunch

**Red House Winery**  
 1/7: Live Music with The Habaneros 6-9pm  
 1/13: Live Music with Paula Ariza  
 1/21: Live Music with The Habaneros 6-9pm

**Cowboy Jack's Saloon**  
 Live Music Schedule:  
 1/6: Ana and Micah  
 1/13: Jwebb  
 1/14: Ian Chandler and Clint Alfors  
 1/20: Ian Chandler  
 1/21: Drah Show  
 1/27: Clint Alford

**Flea Market Fabulous**  
 Nacogdoches Trade Days  
 Sat, Jan 7th & Sun, Jan 8th 9am-5pm  
 Sat, Jan 21st & Sun, Jan 22nd 9am-5pm

**Lugnutz Bar & Grill**  
 Thursday Steak Nights  
 Karaoke & Burger Fridays  
 Live Music Saturdays

**Fredonia Brewery**  
 Wednesday Game Nights & \$1 off pints,  
 Trivia Thursdays, Open Sundays 12-5pm  
 1/20: Sean Christopher  
 1/21: David Allen & The Drifting Outlaws  
 & Chilifest Cookoff!  
 1/27: Joshua Mullin  
 1/28: Andrew Toole

**Front Porch Distillery**  
 Pickin' on the Porch  
 LIVE music and Food every Fri. & Sat.

**Lumberjack Harley Davidson**  
 1/14: Tent Event 9am-6pm  
 1/28: New Model Reveal Party 11am-3pm

**Maklemore's Ale House & Bistro**  
 Live Music  
 Triva Tuesday's  
 Wine Down Wednesday's

**Naca Valley Vineyard**  
 Pizza on the Pavilion:  
 Every Thurs. & Fri. 5-9pm & Sat. 12-9pm  
 1/7: Tyler Dhone Live @5:30pm  
 1/14: Randy C Moore LIVE @5:30pm  
 1/21: Tiffany Watkins LIVE @5:30pm  
 1/28: Justin Merritt LIVE @ 5:30pm

**Banita Creek Hall**  
 Thursdays: Ladies Night  
 Fridays: Dollar Night  
 1/7: Chris Wells  
 1/14: Cameron Sacky Band  
 1/21: Jacob Stelly  
 1/28: Randall King

For tickets, information and more go to  
[www.visitnacogdoches.org/events](http://www.visitnacogdoches.org/events)

# The Barbecue Pit

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

## Burgers & Brats, y'all

*Try some of these juicy, mouth-watering burgers and brats recipes on the grill before the weather gets too cold!*

### Blue Cheese Burger

- 2 lbs. ground beef
- 1/4 cup chopped onion
- 3 Tablespoons Tabasco® sauce
- 2 Tablespoons honey
- 1 Tablespoon garlic salt
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon black pepper
- 6 ounces blue cheese, cut into 6 pieces
- 6 hamburger buns, toasted
- Roasted red peppers (from jar)
- 6 portabella mushrooms, grilled



Preheat grill to medium-high heat. Combine ground beef, onion, Tabasco® sauce, honey, garlic salt, red pepper flakes and pepper in a large bowl; mix well. Divide into 6 portions; form into patties around pieces of blue cheese. Grill 8 to 10 minutes or until done. Place burger on bun and top with roasted red peppers and portabella mushrooms. Makes 6 servings.

### Saloon Burgers

- 2 lbs. ground beef
- 1/4 cup finely chopped sweet onion
- 1/4 cup chopped cilantro
- 1/4 cup butter, melted
- 1/4 cup Worcestershire sauce
- 2 medium jalapeño peppers, minced
- 2 cloves garlic, minced
- 1 Tablespoons Tabasco® sauce
- 1 Tablespoon steak seasoning
- 6 sourdough rolls, split, buttered

#### Toppings:

- 2 beefsteak tomatoes, thickly sliced
- 6 slices Canadian bacon, grilled
- 6 slices Swiss cheese
- 6 slices pineapple, grilled
- 6 Tablespoons mayonnaise

Preheat grill to medium-high heat. Combine ground beef, onion, cilantro, butter, Worcestershire sauce, peppers, garlic, Tabasco® sauce, and steak seasoning in a large bowl; mix well. Form into 6 patties. Grill 8 to 10 minutes or until done. Grill rolls until toasted. Place burger on roll and top as desired. Makes 6 servings.

### Backyard Beer Brats

- 2 (12-ounce) cans beer or non-alcoholic beer
- 2 teaspoons sugar
- 1/2 teaspoon black pepper
- Disposable foil pan
- 10 fresh bratwurst
- 3 onions, sliced
- 2 Tablespoons vegetable oil
- 10 rolls or hot dog buns, toasted



Preheat grill for indirect cooking over medium-high heat. Mix beer, sugar and pepper in a foil pan centered on grate. Brush brats and onion slices with oil and grill over coals on either side of foil pan until nicely browned, turning once. Place brats and onion slices in the beer mixture, cover pan with foil and continue cooking for 20 to 30 minutes longer.

Serve brats and onions on rolls with your favorite condiments. Makes 10 servings.

### Western Wild Burgers

- 1½ lbs. ground venison, elk, buffalo or bison (choose one)
- 1 lb. hot bulk pork sausage
- 1 medium onion, finely chopped
- 5 cloves garlic, finely chopped
- 1 habanero pepper, finely chopped
- 1/4 cup Tabasco® sauce
- 1/4 cup Worcestershire sauce
- 2 Tablespoons oregano
- 2 teaspoons seasoned salt
- 1/2 teaspoon cayenne pepper
- 4 hamburger buns, toasted

Combine all ingredients in a large bowl and refrigerate several hours. Preheat grill to medium-high heat. Form meat into 4 patties, grill 8 to 10 minutes or until done. Place burger on bun and top as desired. Makes 4 servings.

### The Ultimate Burger

- 1¼ lbs. ground chuck
- 1¼ lbs. ground sirloin
- Coarse salt (kosher or sea) and freshly ground black pepper
- 1/2 medium-size onion, cut into 8 thin wedges
- 16 slices sandwich bread
- 3 Tablespoons butter, melted (optional)
- 1 large or 2 medium-size ripe red tomatoes, thinly sliced
- 8 Boston lettuce leaves or iceberg lettuce slices
- Cheese Sauce (optional)

Set up the grill for direct grilling and preheat to high.

Place the chuck and sirloin in a large mixing bowl and mix with a wooden spoon, or mix the meat in a stand mixer fitted with a dough hook. If possible, avoid mixing the meat with your hands so your fingers don't warm it.

Wet your hands with cold water and divide the meat into 8 equal portions. Working quickly and with a light touch, pat each portion into a ½-inch thick squarish patty. Generously season each patty on both sides with salt and pepper. Press an onion wedge into one side of each patty so that it's flush with the meat.

Lightly brush the bread slices with the butter, if using. Arrange the tomatoes and lettuce leaves on an attractive serving platter.

When ready to cook, brush and oil the grill grate. Place the burgers on the hot grate, onion side down. Grill the burgers until cooked to taste, 3 to 4 minutes per side for medium-rare. To test for doneness, insert an instant-read meat thermometer through the side of a burger into the center. The internal temperature should be about 145°F for medium-rare or, if using commercial ground beef, cook it to at least medium, 160°F.

Meanwhile, place the bread slices on the hot grate and grill until lightly toasted, 1 to 2 minutes per side.

To serve, place a lettuce leaf on top of a slice of toast. Top with a burger, tomato slice and Cheese Sauce, if using. Slap a piece of toast on top and serve at once. Makes 8 burgers.

### Direct vs. Indirect Heat . . .

Depending on what the recipe calls for, you'll want to set up your charcoal or gas grill for either direct or indirect heat.

#### Direct Heat

Cooks food quickly right over the heat. Great for smaller, flatter foods like steaks, burgers and poultry.

#### Indirect Heat

Cooks food slowly at a lower temperature. Works for bigger foods like ribs, briskets and whole birds. Be sure to place a drip pan under the food.

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 Big's - 1203 S. Chestnut  
 Big's - 1902 W. Frank  
 Big's - 2701 N. Raguet  
 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)  
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 Walgreens - 1000 W. Frank  
 West Loop Chevron - 904 S. John Redditt Dr..

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***In Homer:***  
 Homer Mini Grocery - 7075 Hwy 69S

***In Hudson:***  
 A'Deel's #2 - 1258 FM 1194 @ SH94  
 Brookshire Brothers Express - 5750 Ted Trout/Hwy 94W  
 Brookshire Brothers Express - 6564 Ted Trout/Hwy 94W

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 Brookshire Brothers - 104 N. Main  
 Papa's Pit & More - 510 N. Main  
 Dean's Country Cooking & Meat Mkt - 481 N. 3rd

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 Coleman's Store - Intersection of Hwys 63 & 147

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 Appleby Sand Valero (just outside loop) FM 2609  
 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  
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 Carney Real Estate - 3001 North St.  
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 Coldwell Banker Blueberry Realty - 112 E. Main St.  
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 Cowboy Jack's Saloon - 422 E. Main St.  
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 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W  
 Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.  
 Eastex Glass & Mirror - 3102 South St.  
 El Rancho Restaurant - 123 King St.  
 El Tia Beto - 4512 North St.  
 Fitness 360 - 4822 N. University Dr.  
 Fortney Home - 310 N. Mound  
 Gateway Shell/Denny's - 2615 N. Stallings Dr.  
 Goose Landing - 11332 S FM 225 (Lake Nacogdoches)  
 Gound Chev - 1015 North Street  
 Guacamole's Mexican Restaurant - 1315 North St.  
 H & Z Texaco - Starr Avenue @ University Drive  
 Hampton Inn - US 59 South  
 Harry's Building Material - 7008 North St.  
 Herman Power Tire - 222 South St.  
 Holiday Inn Express - US 59 South  
 IMPACT Store - 720 E. Main Stree  
 J & S Small Engine Repair - 12769 State Hwy 7W  
 Java Jack's - 1122 North Street  
 Johnson Furniture - 106 E. Main  
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 Morgan Oil Chevron - 428 W. Main St.  
 Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.  
 Morgan Oil Chevron - 1000 N. University Drive  
 Morgan Oil Chevron - 3325 North St.  
 Morgan Oil Chevron Truck Stop - 4919 NE Stallings  
 Mustard Seed - 1330 N. University Dr.  
 NacBurger - 3205 N. University Dr  
 NacSpace - 2400 N. Stallings Dr.  
 Nacogdoches Expo Center - 3805 NW Stallings Dr.  
 Nacogdoches Floral - 3602 North St.  
 Nacogdoches CVB - 200 E. Main St.  
 Nacogdoches Senior Center - 1601 W. Austin St.  
 Napoli's Restaurant - 2119 North St.  
 Northview Condos - 4100 North St.

### NACOGDOCHES COUNTY

#### *In the City of Nacogdoches*

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 Pike Saw & Tool - 2502 NW Stallings Dr..  
 Renfro's Glass - 714 North St.  
 Red House Winery - 108 E. Pilar St.  
 Rhinestone Rifles Botique VIP - 404 E. Main St.  
 Rick's Valero - US 59 South  
 RV Outfitters - 2631 NW Stallings Dr.  
 Sam's Southern Eatery - 1220 North St.  
 Smokehouse - 2709 Westward Trail  
 Sombreros - 3000 North St.  
 Ables-Land Office Supplies - 412 North St.  
 Sunshine Food Mart - 2013 North St.  
 Super 8 Motel - US 59 South  
 Taquitos El Jaliscience - 3217 North St.  
 Taqueria El 21 - 1422 Douglass Road  
 Thrall's Grocery, Deli & Cafe - 7144 SH 21 East  
 VIP Cleaners - 4515 North St.  
 Walgreens - 3004 North St.  
 Windhill Apartments - 1324 Pruitt Hill Dr.  
 Woden Rd. Quick Stop - Woden Rd @ SE Stalling

***In Appleby:***  
 Sammy's Mini Mart - U.S. Hwy 59 N.  
 Tom's Grocery & Shell - U.S. Hwy 59 N.

***In Central Heights:***  
 Morgan Oil Chevron/Whataburger - Hwy 259 North  
 Polk's Pick It Up Truck Stop - Hwy 259 North  
 Taco Riendo - Hwy 259 North

***In Cushing:***  
 7th St. Cafe - 754 7th St.  
 Clyde Partin Monument Co. - Hwy 204  
 Cushing Food Mart - Hwy 204  
 Rawhide's Tire Service - 470 6th St.

***In Douglass:***  
 Douglass Cafe' - State Hwy 21  
 Douglass General Store - State Hwy 21

***In Etoile:***  
 Etoile Shell - Hwy 103 @ FM 226  
 Shirley Creek Marina Office & Cabins - 23177 FM 226

***In Garrison:***  
 Bulldog Express/J & S Food Mart - U.S. Hwy 59  
 Garrison Gas & Convenience Store Exxon - U.S. Hwy 59

***In Martinsville:***  
 L & M Quick Stop - 13101 Hwy 7

***In Reklaw:***  
 What the Fork Cafe' - Hwy 204

### SHELBY COUNTY

#### *In the City of Center:*

Ace Hardware - 5438 Loop 500 East  
 Boles Feed Co. - 101 Porter St.  
 Boyd Adams Barber Shop - 504 Hurst St.  
 Brookshire Brothers - 105 Hurst St.  
 Chamber of Commerce - In the old jail on the square  
 Covington Lumber & Bldg Materials - 1595 Teneha St.  
 H & S Discount Foods - 705 Shelbyville St.  
 Mathews Realty - 616 Teneha St.  
 Piney Woods Seafood - 1003 Hurst St.  
 Rancho Grande - 816 Teneha St.  
 TR's Steaks & More - 892 Hurst St.

***In the City of Joaquin:***  
 Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84  
 NuWay Convenience Store - 13054 Hwy 84  
 Quick Stop - 12762 U.S. Hwy 84

***In the City of Timpson:***  
 Brookshire Brothers- 829 N. 1st St. - Hwy 59  
 Quick Stop - 674 N. 1st St. - Hwy 59

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