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December 2023

The Clamkins Are in Nacogdoches! *FREE Recipe Book Waiting for You!*

by Wendie Harris

Most of us have been told as children, "Don't play with your food." But what if you could play with part of your food? The part you don't eat, like, say, the shells left over after a meal of clams casino, or paella?

Well, that is how Bruce Ingrassia, an entrepreneur who recently moved to Nacogdoches from Sonora, CA, came up with his unique creation, Clamkins. Using leftover clam shells, googly eyes, and fur or feathers in various patterns, Bruce has developed more than 10 different characters, each with their own personality and name.

"When I was in high school, I worked in a seafood restaurant and each day tossed hundreds of leftover clam shells into buckets as I cleaned the tables. I was always thinking of ways I could use the shells instead of throwing them in the trash," Bruce said.

After some trial and error, the first Clamkin, of the 'Bog Frog' variety, was born. And for five decades, Bruce has never looked back.

He went on to not only create the additional members of the Clamkin family, but also wrote a book detailing their 'history' – they originated on planet Rotar but fled to Earth when their world was destroyed – as well as a 137-page cookbook full of clam recipes. Both books are illustrated with funny, cartoon-style drawings of the Clamkins. The cookbook also contains a 12-page instruction guide for creating your very own Clamkins.

Currently, both books exist only in digital format and only on a donated computer station located at Dead Tree Dreams, a recently opened used bookstore at 115 North Street in Nacogdoches.

Wendie Harris, who co-owns Dead Tree Dreams with her husband, Robert, explained how the store became involved.

The Clamkins - page 2

How About Roast for This Year's Christmas Dinner

If you don't want turkey or prime rib for Christmas dinner, try this much more affordable roast, made with eye round. The crisp, spicy peppercorn crust pairs beautifully with the bright horseradish cream and leftovers make amazing sandwiches – so hold on to any extra sauce.

EYE ROUND CHRISTMAS ROAST

Eye Round Roast

- 1/4 cup black peppercorns
- 2 Tablespoons kosher salt
- 2 Tablespoons sugar
- 4 cloves garlic
- 1/2 teaspoon red pepper flakes
- One 3- to 4-lb. eye round roast

Horseradish Sauce:

- 1 cup sour cream
- 1/4 cup heavy cream
- 3 Tablespoons prepared horseradish
- 2 teaspoons freshly ground black pepper
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon kosher salt
- Juice of 1/2 lemon

Directions:

For the eye round: Preheat the oven to 450 degrees F.

Grind the peppercorns, salt, sugar, garlic and red pepper flakes, if using, in a spice grinder or a mortar and pestle to a thick paste. Rub the paste over the roast to completely coat.

Add the roast to a large oven-safe skillet or small roasting pan and roast

Eye Round Roast - page 3



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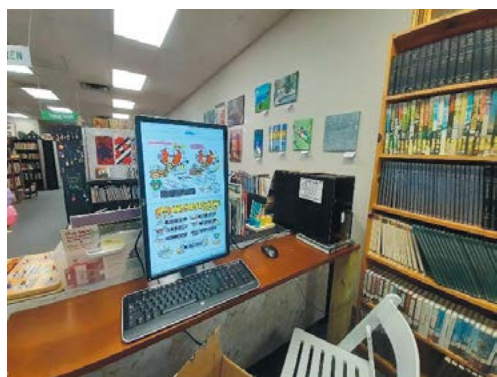
The Clamkins

“Bruce came in the store and showed me the Clamkins and I couldn’t help but smile. They were adorable! He asked if he could put a tray of them on our sales counter and sell them on consignment. It’s been an adventure. The display has grown from that first small tray to a lighted case that holds about 40 Clamkins. And, of course, we now have the Clamkin Story Computer Station where you can read all about them.”

Between now and Dec. 24, Bruce is offering digital copies of his “First Ever Clam and Craft Cookbook” – a \$25 value – for free. To get a free copy, customers need to do one of three things.

1. Read *RECIPES From Around the Town and Beyond* and find the ad for Bruce’s book. Bring in a copy of the ad along with a USB drive for downloading the book.
2. Follow Dead Tree Dreams book shop on Facebook and look for the post about the Clamkins Story Computer Station. Unscramble the secret word in the post and tell Wendie, Robert, or either of their booksellers, Ashley or Kya, what the word is, and they will help you download the book onto your USB drive.
3. Get a color copy of the ad in *RECIPES From Around the Town and Beyond* from Bruce and bring it to the store along with your USB drive.

“The book on the USB drive makes a great stocking stuffer gift for all ages, especially if they love clams,” Bruce noted. Asked why he would give away his work, he said, “I love living in Texas and I wish to share my God-given talent with



Donated computer station located in Dead Tree Dreams used bookstore

all of you Texans who have made me and my wife, Belinda, feel so welcome since moving here with our family, which includes twelve pet chickens, three dogs and four cats.”

Clamkins make great gifts, too. With their quirky expressions, wild hair, and unique personalities, they bring smiles wherever they go. On a desk at work or school; on the dashboard of a car or truck; on the bathroom counter or bed-

side table.

“We have had people tell us they remind them of someone they know. One little girl said she wanted to name her white-haired Clamkin ‘Grandpa’ because she said it looked like her granddad,” said Wendie.

So, when you stop by the bookshop to pick up your free copy of the Clamkins cookbook, look for someone you know among the Clamkins and maybe take them home, too.



Around the Town 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.

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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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 2 CUPS OF DICED POTATOES

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 2 EGG SHELLS OF WATER (USE EMPTY EGG SHELLS TO MEASURE)
 SALT TO TASTE
 1/2 TEASPOON BAKING POWDER
 FLOUR- (ENOUGH, SO THAT THE DOUGH CAN BE ROLLED)

DIRECTIONS
 ROLL DOUGH, THEN CUT INTO SMALL PIECES. DRAIN 1 DOZEN CLAMS. BRING CLAM JUICE TO A BOIL (SKIM OFF SCUM). ADD 2 CUPS OF DICED POTATOES IN ENOUGH WATER TO BOIL DOUGH & POTATOES. AFTER POTATOES ARE COOKED, AD CLAM JUICE AND CLAMS. BRING TO A BOIL AND DROP IN SMALL PIECES OF DOUGH. REMAIN TO BOIL UNTIL THE DOUGH IS DISSOLVED. ADD ENOUGH REAL BUTTER AND MILK TO THICKEN. DO NOT BOIL AFTER YOU HAVE ADDED MILK.

LOOKUP THE WONDERFUL STORY OF SHMILY ON THE INTERNET...

NEVER MIND- I ADDED IT RIGHT AFTER THIS RECIPE CLAMKIN STYLE.....BE PREPARED TO CRY!

SOUPS & CHOWDERS 006

November 15/2023... I chose this recipe for it has a special dual purpose for our older generation of Texans. I want you to enjoy Grandma's Clam Chowder from my 137 page book called the "First Ever Clam and Craft Cookbook" on a cold Texas evening. I would like you to read the "Love Story" on the Internet about what S.H.M. i. L. Y. means to married couples who have weathered the years and stuck together. It is like a recipe within a recipe and will be fun for you to do the work to find the story SHMILY to share with each other. Search for it- understand the love and share a bowl of Grandma's Clam Chowder...Enjoy but be prepared to tear up. Story by Laura Hammond

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Eye Round Roast

for 15 minutes. Without opening the oven, turn the temperature down to 250 degrees F. Continue to roast until the crust is dark and crispy and the internal temperature registers 135 degrees F, an additional 60 to 70 minutes.

Use tongs to transfer the roast to a cutting board. Allow to rest for at least 30 minutes and up to 1 hour.

For the horseradish sauce: While the roast rests, mix together the sour cream, heavy cream, horseradish, pepper, Worcestershire sauce, salt and lemon juice in a medium bowl. Transfer to a serving dish.

Thinly slice the roast against the grain and serve with the horseradish sauce.

Phyllis Allen of Missouri City, TX Is This Month's Recipe Winner

A favorite family recipe that goes great with that Thanksgiving (or Christmas) turkey!

RICE DRESSING

Meat Mixture:

- 1/2 pound lean ground meat
- 1 egg
- 1/4 cup Parmesan cheese
- Salt to taste
- 1 clove garlic
- 1 Tablespoon parsley flakes (optional)
- 1/4 package saltine crackers, soaked



Mix together, dump into large skillet, cook until all red is out of meat. Dice 2-3 stalks of celery and 3-4 green onions and sauté in butter. Mix them into the meat mixture.

Cook 1 cup of raw rice (not instant), add to other ingredients. Season with sage or poultry seasoning to taste and add to meat mixture.

Add 3-4 chopped boiled eggs. Mix all together and add 1/2 cup chicken broth.

Put in casserole and bake at 350° for about 45 minutes.

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!



DANETTE'S SOUP

- Chicken (steamed or rotisserie)
- 1 package shell macaroni, cooked (medium-size, not stuffing-size)
- Velveeta
- Mushroom soup
- Cream of chicken soup
- Onion, bell pepper, pimento
- Stick of butter
- Broth, at least 4 cups

Sauté onion, bell pepper and pimento in butter. Mix with chicken, soups, macaroni, broth and cheese. You can add more broth later if pasta absorbs all of the liquid.

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

by Areeda Schneider-Stampley



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FESTIVE CRANBERRY SALAD

Cranberry is my favorite berry for congealed salads and sweet breads.

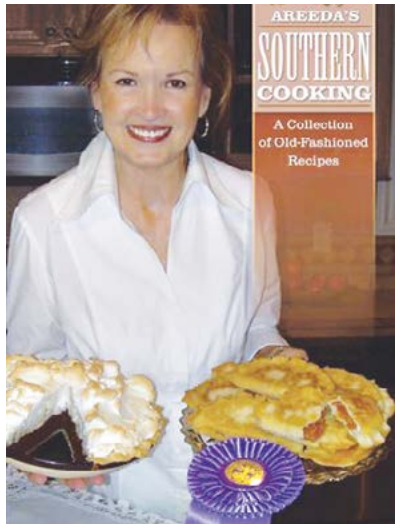
- 1 3-oz box red raspberry Jello gelatin
- 1/2 cup cold water
- 1 Tablespoon grated orange rind
- 1/2 cup finely chopped apple
- 1 14-ounce can whole berry cranberry sauce
- 1 8-ounce can crushed pineapple, undrained
- 1/4 cup finely diced celery

In a saucepan combine gelatin and water; let gelatin soften for a minute. Gently cook over low heat, stirring constantly, only until gelatin dissolves. Remove from heat, stir in orange rind, and allow to cool about 20 minutes. Mix in remaining ingredients. Pour mixture into 1½-quart casserole or mold. Cover and chill in refrigerator until firm. Cut into squares for serving.

May God richly bless you and yours during this holiday season!



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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.



BEEF STEW

1 to 1½ lbs. stew meat or leftover beef roast
Salt and pepper to taste
1/2 cup flour
2 Tablespoons oil
1 onion, chopped
2-3 cups water

3 carrots, cut into ½ inch pieces
4 potatoes, quartered or sliced 1-inch thick
1 can (15 oz.) stewed tomatoes
1 cup V8 juice or tomato juice
1 can niblets corn

Salt and pepper meat. Dredge in flour. In deep skillet using 2 Tablespoons oil, brown each side. Add water and onion. Lower heat and slowly cook until meat is done. In a large pot, boil carrots and potatoes until tender. Continue to cook slowly until meat is done and vegetables are done. Add tomatoes, juice and corn. Stew will be thick; add more tomato or V8 juice if you prefer a thinner soup. This can be done in a slow cooker while you are at work; church time is not long enough to cook thoroughly.



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

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Thank you so much!

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Bubba's Original Sophisticated Southern Redneck Cookbook

"A Redneck's take on sophisticated food!"

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, "Bubba's Original Sophisticated Southern Redneck Cookbook" and "Bubba's Original Full-Fledged Southern Redneck Cookbook."



Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.

ANN WILSON'S CHRISTMAS STRAWBERRY SALAD

Ann Wilson is a Magnolia icon. She's lived there for sixty years. She's made enough bread to feed a third-world country and smiled and oozed sugar over more ladies social functions than Amy Vanderbilt. I've sat at her table on many occasions and listened to her smooth, southern drawl and wished the world could do the same. Her kitchen is a haven of love, a mixed bag of refrigerator pictures, cake covers, homespun nostalgia and a porcelain sink that's seen more drainage than the Hoover Dam. People from all over call her for her recipes and she talks and shares more than anyone. Try this salad; serve it frozen on a plate and watch it disappear. It will... but you won't. It's got a few calories in it... but then, it's a SOUTHERN recipe. It has to.

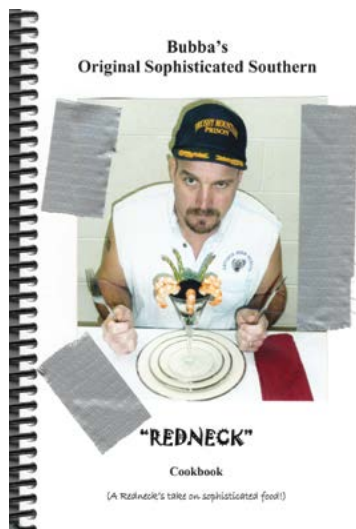
- 1/2 cup sugar
- 2 bananas, diced and sprinkled with lemon juice
- 4 ounces cream cheese
- 1 (15-oz.) can pineapple tidbits, drained
- 10 ounces frozen strawberries, juice and all
- 9 ounce container Cool Whip

Mix, spread in a shallow 9 x 9 pan and freeze. Shortly before servin', cut into squares and serve on a lettuce leaf... if you really wanna be fancy.

Now then, if you really wanna be decadent, add:

- 1/2 pint real cream, whipped (delete the Cool Whip)
- 1 cup sour cream
- 8 ounce block of cream cheese instead of 4

I DO!



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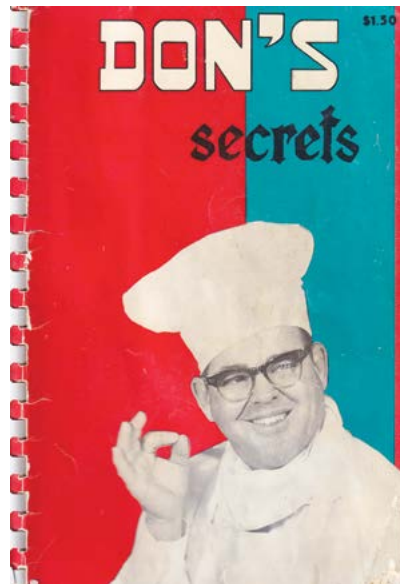
**Submitted by David Stallings -
Around the Town Publisher**

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!



**GIBLET DRESSING
"Dirty Rice"**

- 4 cups of rice, cooked
- 2 lbs. raw chicken giblets
- 1 cup chopped onions
- 1 cup chopped celery
- 4 cloves garlic, minced
- 1 quart water
- 1/3 cup cooking oil
- 2 Tablespoons all-purpose flour
- 1/2 cup chopped green onion tops and parsley
- Salt, black pepper and Cayenne (red pepper)



Season giblets generously with salt, black pepper and Cayenne (red pepper). Set aside.

Make roux. Add onions and celery. Cook in heavy, uncovered pot over medium heat, until onions are wilted. Set aside.

Boil giblets and garlic slowly in 1 quart of water in uncovered pot, until tender.

Remove giblets from broth, and grind. Save broth. Pour ground giblets and broth into roux. Cook in uncovered pot over low heat until mixture is the consistency of thick gravy. Add cooked rice, green onion tops and parsley. Serves 8.

NOTE: Don't let the name fool you. Giblets change the color, but "dirty rice" is delicious.



Roux:

- 1 cup cooking oil
- 1 cup flour

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

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

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From Debbie Richardson of Lufkin

DREAM WEDDING COOKIES

- 1 stick of butter
- 1 cup of flour
- 1 cup pecans
- 3 Tablespoons sugar
- 1 teaspoon vanilla extract

Combine and cool for 30 minutes. Roll into balls and bake at 350° for 8-10 minutes. Roll in powdered sugar when warm. Roll in powdered sugar again after cooled.

Enjoy.

Tip: Cook pecans in oven at 350° for 5-8 minutes before mixing for best flavor.

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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."

BROCCOLI CASSEROLE

(Edna Jackson)

and

ASPARAGUS CASSEROLE #2

(Mrs. Lacy Hunt)

Broccoli Casserole

Saute 1/4 cup onion in 4 Tbs. oleo, add 2 Tbs flour, one 8 oz. jar processed cheese, 3 eggs and mix. Add a dash of celery salt and garlic salt if desired. Add 2 packages frozen chopped broccoli. Mix, crush 20 Ritz crackers. Cover bottom of Casserole with some of the crumbs, add mixture, cover top with crumbs. Spoon melted oleo on top of cracker crumbs.
Bake 30 to 40 minutes 350°

Edna Jackson

Asparagus Casserole #2

Make a medium white sauce using

1/2 cup milk
1/2 cup asparagus juice
2 tablespoons oleo or butter
2 tablespoons flour
salt and pepper to taste
melt butter, add flour and stir until smooth. Add milk and asparagus juice, cook until of medium thickness, stirring constantly. Add salt and pepper.

1 large jar asparagus
3 hard boiled eggs

Place drained asparagus in Casserole, alternating with sliced egg and white sauce top with grated yellow cheese. Bake at 350° for 30 minutes. Sprinkle top with paprika.

Mrs. Lacy Hunt

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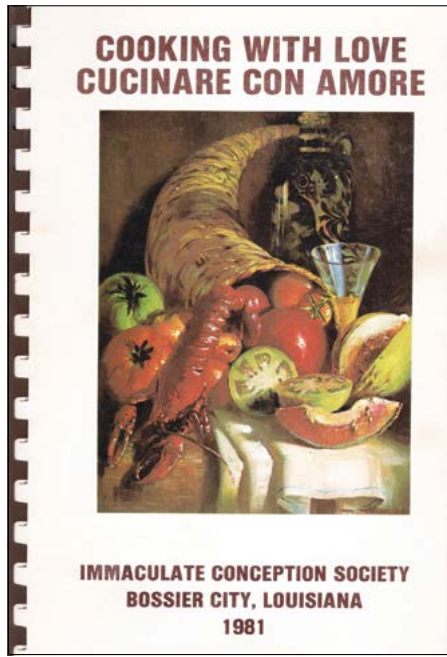
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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.

MY MOTHER'S ITALIAN SESAME SEED COOKIES (Antoinette Tuminello Price)

6 cups flour
3 teaspoons baking powder
1½ cups sugar
¼ cups vegetable shortening, melted

3 eggs, beaten
½ teaspoon vanilla
½ cup milk

Mix together first three ingredients. Add melted shortening, then add eggs, vanilla and milk. Pencil-roll dough. Cut into small pieces. Flatten and roll in sesame seed. Bake on ungreased sheet at 350° until slightly browned.



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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
Thank you so much!

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.

EGGNOG CAKE

Submitted by Elizabeth Buchanan for band student Jamie Buchanan

1 cup butter or margarine, softened
1 pound powdered sugar
5 eggs, separated
5 Tablespoons Bourbon
1 cup chopped pecans
3 3-oz. packages plain lady fingers
½ pint whipping cream, whipped
2 teaspoons sugar

Cream together butter and sugar. Separate eggs. Add Bourbon to yolks and beat well. Add egg mixture to creamed butter and sugar. Add pecans. Beat egg whites and gently fold into yolk and nut mixture. Line bottom and sides of spring mold pan with lady finger halves. Pour in batter, cover top with halves of lady fingers. Refrigerate 24 hours. Prior to serving, whip cream with sugar. Remove cake from pan and ice with whipped cream. Serve thinly sliced.

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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.

TEXAS CHILI

- 1 lb. ground beef
- 2 Tablespoons Masa
- 1 15-ounce can tomato sauce
- 1 cup beef broth
- 2 Tablespoons chili powder
- 1 Tablespoon paprika
- 1 Tablespoon onion powder
- 1/2 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt



Cook the ground beef in large pot or Dutch oven over medium heat, until fully cooked, no longer pink, for about 7 minutes. Coat meat mixture with Masa, stir well. Add the tomato sauce and beef broth. Stir to combine. Add the seasonings. Cover and simmer over medium heat for the next 15 minutes.

From Kathi Davis of Alto, Texas

I got this recipe from my sister about 5 years ago and have baked it several times. It’s delicious and a great alternative for holiday meals, instead of rolls, or store bought loaves.

BEER BREAD

- 3 cups Self Rising Flour
- 1/2 cup Sugar
- 12 oz Beer (any kind will do, so choose your favorite)

Bake in a loaf pan at 350 degrees for 45 min, take it out and place a half stick of butter on top. I actually cut mine up and spread it around after punching holes throughout the bread with a metal skewer. Put in the oven for another 15 minutes. Done and enjoy! Go ahead and snack on a slice while warm, buttery, and toasty.

From Wanda Parks of San Augustine

WANDA’S CHOCOLATE PIE

Preheat oven to 350°

- | | |
|-----------------------------------|---------------------------------|
| 1 9-inch Baked Pie Crust | 1 Teaspoon Vanilla Flavor |
| 1 Cup Sugar | 1 Tablespoon Unsalted Butter |
| 3 Tablespoons Flour-Pinch of Salt | 1 Cup Carnation Evaporated Milk |
| 4 Tablespoons Hershey Cocoa | 1 Cup Hot Water |
| 3 Egg Yolks, slightly beaten | |

In a sauce pan add sugar, flour, salt, cocoa and mix very well. Gradually add in milk, and stir until the dry ingredients are moist, then mix in slightly beaten eggs. Mix very well. Next add remaining milk and hot water, mix well. Place on stove top and cook on low heat, stirring constantly until thickened to pie consistency. Remove from heat, stir in vanilla flavor and butter and mix and mix until butter is completely melted. Pour into baked pie crust.

Add meringue.

Meringue

- 3 Egg Whites
- 1/4 Cup Sugar
- 1/4 Teaspoon Vanilla Flavor

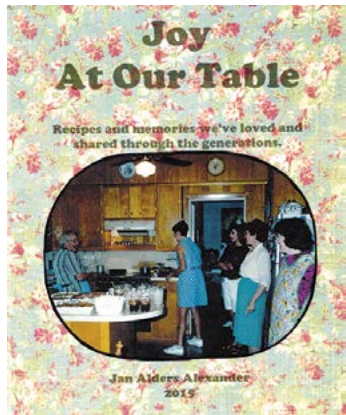
In a mixing bowl beat egg whites until stiff, then add sugar and vanilla and beat well.

Spread meringue on top of pie leaving Tablespoon dip pattern for decoration. Place in 350° preheated oven and bake until the meringue is light-medium brown. Remove from oven, place on a rack to cool.



Submitted by Jan Alders Alexander of Nacogdoches

This recipe takes a bit of work and time, but it is worth it and it feeds a crowd. Be careful with the heat though, it can be too much so slowly add those peppers and taste it often.



JALAPEÑO CRAWFISH CORN CHOWDER

- 1 medium onion
- 4 Tablespoons chicken base
- 2 quarts water
- 2 Serrano peppers, seeded and chopped (taste and add gradually so it won't be too hot)
- 1 Tablespoon fajita seasoning
- 1 teaspoon black pepper
- 1/2 cup lemon juice
- 1 teaspoon garlic salt
- 1 teaspoon chopped garlic
- 1 quart heavy cream
- 3/4 cup cornstarch
- 3/4 cup water
- 1 lb. crawfish tails
- 4 cups yellow corn (frozen or canned)
- chopped cilantro (if desired)

Combine all items through the garlic in a large pot and boil until vegetables are soft, about 5-7 minutes. Remove from heat and blend with an immersion blender for 3-5 minutes. Place pot back on burner and turn heat to medium. Add the cream and bring carefully back to boil. Don't burn! Combine cornstarch and water in small container and blend to form a heavy roux. When cream and veggie mixture boils, add roux and let soup thicken, about 2 minutes. Turn heat down, add crawfish, cilantro and corn. Let cook for 3 minutes, stirring continually. Serve and enjoy!

From Silvia Arnold of Lufkin

SOPAPILLAS

I make mine from my flour tortilla recipe.

Flour tortillas:

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- Mix well

In a 2 cup microwaveable measuring cup, add 1 cup water, one stick butter. Microwave for 1 minute, or until butter is melted. Stir and add into flour mixture. Keep mixing til dough becomes less sticky. I sprinkle a bit of flour at a time til dough is less sticky.

Make into about 12 balls. Let set for about 30 minutes. Roll out. You may need to add flour while rolling out into a circle. Cut in quarters and fry on both sides til nice browned. They will puff up nicely.

Drain on paper towel. Roll in sugar cinnamon and eat. These are so simple to make and so good.



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Christmas BBQ Recipes

Grilled Prime Rib Roast

Ingredients:

2-6 pounds bone prime rib, boned and tied
1 cup butter softened
5 cloves garlic minced
1 Tablespoon thyme finely chopped
1 Tablespoon oregano finely chopped
1 Tablespoon rosemary finely chopped
1 Tablespoon salt
1 teaspoon pepper

Instructions:

Remove the prime rib from the refrigerator at least 30 minutes before to bring it to room temperature. Preheat the oven to 450 degrees.

In a small bowl mix butter, garlic, thyme, oregano, rosemary, salt and pepper. Rub all of the butter on the outside of your prime rib and place in a roasting pan or large skillet with the fat side up.

Cook for 15 minutes and reduce the temperature to 325 degrees. It is about 15 minutes per pound of meat. Bake until it reaches an internal temperature of 110 degrees.

Remove from oven and let it rest with foil for at least 20 minutes. The temperature will rise to 130 degrees for a medium rare prime rib.



Grilled Asparagus + Cilantro Pepita Pesto

Ingredients:

1 bunch asparagus, about 1 1/2 lbs. (medium thickness stalks)
1 Tablespoon extra virgin olive oil
Sea salt
Fresh ground pepper
1/4 cup finely minced red onion
1/4 cup toasted pepitas

Cilantro Pepita Pesto:

Ingredients:

3 cloves garlic
1/2 cup toasted pepitas



Continued →

Apple Pecan Smoked Turkey Breast

Prepare a perfectly moist turkey for Thanksgiving dinner using your grill and a rotisserie. The skin is crisp and the meat is tender.

Ingredients:

For the Smoker:

Pecan Pellets or chips
Tin Pan

For the Brine:

1/2 Cup Maple Syrup
1/4 Cup Brown Sugar
1 Cup Kosher Salt
4 Cups Apple Juice *see note
1 Cup Orange Juice
32 ounces Chicken Broth
1 teaspoon Smoked Paprika

For the Turkey Rub:

3 Tablespoons Brown Sugar
1 1/2 Tablespoons Smoked Paprika
2 Teaspoons Ground Mustard
1 Tablespoon Kosher
1 teaspoon Onion Powder
1 1/2 teaspoons Garlic Powder
1 teaspoon Chipotle Chili Pepper Seasoning
1 teaspoon Pepper
1 1/2 teaspoons Cumin
6 Tablespoons Butter, softened
3/4 Cup Pineapple Juice

For the Gravy:

1-2 Tablespoons Cornstarch
1-2 Tablespoons Water



Instructions:

For the Brine:

In a large pot, add the brine ingredients. Stir to combine. Rinse the turkey breast thoroughly.

Place the turkey in the brine and put the lid on the pot. Refrigerate 10-12 hours or overnight.

For the Smoker:

Remove the turkey from the brine, discarding all liquid and pat the turkey completely dry.

In a bowl, combine the spice ingredients and stir to mix.

Add the butter and stir again.

Rub the mixture all over under and over the skin of the turkey.

Heat your Smoker to 300 degrees with pecan pellets or chips.

Place the pineapple juice and water in a tin pan under the rack in the smoker.

Put the turkey, breast side down, on the smoker rack and close the lid.

Smoke for 3 to 3 1/2 hours depending on your smoker.

Remove the turkey to rest for 20 minutes under tented foil, reserving the drippings in the tin pan.

Slice the turkey and serve with gravy.

For the Gravy:

Pour the drippings into a Gravy Fat Separator.

Heat a skillet to medium high heat and pour off the drippings, avoiding too much fat.

Whisk together the cornstarch and water and as the drippings begin to simmer, whisk in the cornstarch slurry.

Continue to whisk as the gravy thickens and serve immediately.

2 teaspoons sea salt

1 jalapeño (sort of seeded; you want a few for heat)

1/4 teaspoon chipotle powder, to taste

One large bunch (about 4 super packed cups) cilantro, ends cut, stem is fine

Juice of two large limes

1/3 cup extra virgin olive oil

Splash of water

Instructions:

Heat your grill over medium heat.

Cut off the dry bits of the asparagus and use a vegetable peeler to gently shave the end stalks. Toss the asparagus in the olive oil and a few pinches of salt and pepper. Grill the asparagus, covered, turning a few times, for about 7-9 minutes. Time will vary based on thickness of the stalks. I like mine on the snappy side.

To make the pesto, pulse the garlic, toasted pepitas and sea salt in a food processor to chop. Add the jalapeño, chipotle, cilantro and lime juice and run the processor to combine. With the motor running, drizzle in the olive oil and a splash of water. Taste and adjust as you wish. Add more chipotle for heat, citrus juice and/or salt to brighten it, water if you prefer it thinner.

Serve the asparagus on a generous pillow of the cilantro pesto. Garnish with the minced red onion and toasted pepitas. Serve warm or at room temperature.

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 Brookshire Brothers- 829 N. 1st St. - Hwy 59
 Frontier Cafe' - 101 Austin St.
 Quick Stop - 674 N. 1st St. - Hwy 59

TYLER COUNTY

In Warren:

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