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April 2024

Calling All Pizza Lovers! Delicious Homemade Pizza Recipes

Pizza from scratch in less than an hour!

EASY PIZZA

Ingredients:

- 2 1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 Tablespoon fast rise yeast
- 1 cup water (120°)
- 1 Tablespoon oil

Topping:

- 1/4 cup tomato sauce
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 cups pepperoni slices
- 1 cup shredded mozzarella cheese
- 1 cup shredded monterey jack cheese
- 3 Tablespoons grated parmesan cheese



Photo by Swirling F.

Directions:

In large bowl, mix first 4 ingredients. Mix water and oil; add to flour mixture. Turn onto floured surface; knead for 2 minutes.

Place in a greased bowl; turning to grease top. Cover and let rise for 20 minutes. Punch down; place on 12in, greased pizza pan.

Pat into a circle.

Topping: Mix first 5 ingredients and spread over crust. Put a few pepperoni slices on top of sauce.

Sprinkle with 1/2 the mozzarella; 1/2 the monterey jack, and 1/2 the parmesan. Put the rest of the pepperoni on.

Repeat the cheese layer.

Bake at 400° for 20 minutes or until light brown.

A foolproof recipe with restaurant-style flavor and texture!

RESTAURANT-STYLE HOMEMADE PIZZA

Ingredients:

The Yeast:

- 1 packet active dry yeast, (2 1/4 teaspoons)
- 1 1/4 cups warm water
- 1 teaspoon sugar

The Dough:

- 3 cups 00 flour, whole-wheat flour, bread flour, or all-purpose flour, plus more for dusting
- 1 teaspoon salt
- 1 Tablespoon olive oil

Additional Toppings:

- Pizza sauce, to taste
- Provolone cheese, or any melty cheese you like
- Grated Parmigiano Reggiano, to taste
- Fresh basil leaves, to taste



Directions:

Activate the Yeast:

Note: Activating the yeast is the **most important part** of this recipe. If the yeast does not activate, **start this step all over**. If it does not activate it means that the water was too hot, too cold, or the yeast was old or bad. The water should be around 100-110 degrees Fahrenheit.

In a bowl, add the yeast, sugar and warm water. Give it a quick whisk and leave it to activate and foam up for 5 to 10 minutes.

HOMEMADE PIZZA - 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."

FRUIT CAKE #1

(Mrs. Rosana Campbell's recipe brought from Ireland and submitted by Marguerite Campbell Martin)

and

FRESH APPLE CAKE

(Mrs. J.C. Mitchell)

Fruit Cake #1

1 lb. sugar	1/2 lb. Citron
1 lb. butter	1 cup Cocoa
4 1/2 cups flour	2 ts. allspice
10 eggs	2 ts. each Clove, Cinnamon
1 cup molasses	juice & rind of 1 lemon
2 lbs. currants	and 1 orange
2 lbs. raisins	1 nutmeg, grated
1 wine glass of brandy	

*Note - I put 1 cup peaches, also pineapples, cherries or any other fruits or nuts that I prefer and take out part of the currants and raisins.
(Mrs. Rosana Campbell's recipe brought from Ireland)
Submitted by granddaughter, Marguerite Campbell Martin*

Fresh Apple Cake

4 cups of chopped Winesap Apples
Add 2 cups sugar and 1 cup Wesson Oil.
Let stand in bowl for 1 hour
Sift together: 3 cups flour, 2 T. Soda
1/2 tsp allspice, 1/2 tsp Cinnamon
1/2 tsp Salt.

Add the dry ingredients, 2 eggs, 1 cup raisins and 1 cup of nuts to apple mixture.
Bake in tube pan 1 hour and 15 minutes at 325°.

Mrs. J. C. Mitchell

- 130 -

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

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Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

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

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



HOT ROLLS

- 2 cups warm (not hot) water
- 2 packages yeast (cake or dry)
- 1/3 heaping cup of sugar
- 1 teaspoon salt
- 1/3 cup shortening (I use cooking oil)
- 6 or 6½ cups flour

In large mixing bowl, dissolve yeast in water. Add sugar, salt and shortening and stir well. Add sifted flour a little at a time. (Dough will be rather sticky.) Cover with a damp cloth and set in a warm place to rise. When dough has doubled in bulk, punch down and turn out on a well floured wax paper, roll out and cut rolls out. Turn each roll over in cooking oil and place in pan to rise again to double in bulk. Cook in hot oven 12 to 15 minutes.



Homemade Pizza

The Pizza Dough:

Note: You can use **00 flour, whole-wheat flour, all purpose, or bread flour for this recipe.**

Add the flour and salt to a large bowl and mix together. Pour in the activated yeast mixture and stir with a spatula or wooden spoon.

Pour the dough out onto the clean counter and begin to knead it. If the dough is sticky, add 1 Tablespoon of flour at a time and knead until you have a smooth dough.

You will know the dough is ready when you press down on it with a finger and the indent bounces back up slowly. Usually, by hand takes 8 to 10 minutes.

Once the dough is kneaded, shape it into a ball and oil it up with olive oil. Place it in a big bowl and let it rest, covered with plastic wrap, in a warm dry place away from drafts. (This can be in a turned-off oven, microwave, or cupboard.) Let rest for about 1½ hours, until the dough has tripled in size.

When the dough has risen, remove the plastic wrap and punch it down in the middle so it deflates. Place the dough on the counter and divide into four equal pieces.

Roll each piece into a ball and start to roll out the pizzas one by one. I take a dough ball, flatten it with my hands and begin to stretch out the dough gently with my fingers, rotating it around.

If you don't know how to gently stretch dough with your hands you can skip this step, grab a rolling pin, and roll it as thin as possible, making sure you rotate the rolling pin in all directions. Be sure to lightly flour the dough and rolling pin, if the dough gets sticky.

Roll out all four pizzas as thin as possible and set them aside. You can set them on a big baking dish or kitchen towel that is sprinkled with flour. You can also set them on parchment paper.

Baking Method:

Note: Before you start, make sure you have all the toppings of choice ready.

Preheat a skillet on the stove over medium-high heat. Preheat the oven to broil. Place one pizza dough in the hot skillet and immediately (carefully) add the toppings. Spoon on your favorite pizza sauce, distributing it evenly with the back of a spoon, leaving a small border for the crust.

Add the grated cheeses. When the pizza is charred on the bottom (lift it up with a spatula and check), transfer it onto a baking dish or sheet lined with parchment paper and place it in the oven on BROIL (top burner only), until it's melty and charred.

Put the pizza on the second highest rack to prevent the parchment paper from burning. Watch the pizza the whole time as it can quickly burn. Usually takes about 5 minutes (sometimes less).

Note: if you have an oven-safe skillet, you do not need to transfer the pizza onto a baking sheet, you can put the skillet in the oven, **IF** it's oven-safe and safe to put under the broiler.

Remove the pizza from the oven, top with basil, slice and enjoy!

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TANGY VEGETABLE SALAD

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Make a dressing of: (make first so it can cool)

- 1 teaspoon salt
- 1 cup sugar
- 1 teaspoon pepper
- 1/2 cup vegetable oil
- 3/4 cup apple cider vinegar
- 1 Tablespoon water

Bring to a quick boil. Remove from heat and set aside.

Drain the following vegetables, then combine in a large bowl.

- 1 (11-oz.) can white kernel corn, shoe peg
- 1 diced green bell pepper
- 1 (14½ oz.) can French style green beans
- 1 (4 oz.) can chopped pimento
- 1/2 cup grated carrots
- 1 cup diced onion
- 1 cup diced celery (2 ribs)
- 1 (8½ oz.) can tiny green English peas



Pour cooled dressing over vegetables. Cover tightly. Refrigerate overnight or longer to reach peak flavor. When transferring to a serving bowl, use a slotted spoon (to avoid the oil that it marinated in). Serves 10-12.

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

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It would be hard to find a moister bread than this delicious reipe!

GRANDMA’S BANANA BREAD

Ingredients:

- 3 cups sugar
- 1 cup margarine, softened
- 1 teaspoon vanilla extract
- 4 eggs
- 3½ cups all-purpose flour
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 1 cup buttermilk
- 6 very ripe bananas, mashed

Directions:

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the sugar and margarine until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla.

In a large bowl, sift together flour, baking soda and salt. Blend this mixture into the egg mixture, alternately with the buttermilk; stir just to combine. Fold in the mashed bananas; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted into center of the loaf comes our clean, about 60 minutes.



Photo by Hanny Manny

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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.



LASAGNA ROLL-UPS

- | | |
|---------------------------------------------------|-------------------------------------------|
| 1½ lbs. ground beef | 8 oz. shredded mozzarella cheese |
| 28 ounces spaghetti sauce | ½ cup grated Parmesan cheese, divided use |
| 1 teaspoon Italian seasoning | 1 egg, beaten |
| 15 ounces ricotta cheese | 12 lasagna noodles, cooked and drained |
| 10 ounces frozen spinach, thawed and squeezed dry | |

Brown beef until done, then stir in one cup spaghetti sauce and Italian seasonings. Set aside. Mix ricotta, spinach, mozzarella, 1/3 cup Parmesan and egg. On each egg noodle, spread about 1/2 cup cheese mixture, then about 1/3 cup spaghetti sauce beef mixture. Roll up from short end into loose rolls and place seam side down in baking dish. Cover with remaining spaghetti sauce and remainder of Parmesan cheese. Cover with foil and bake 30 minutes. Uncover and bake an additional 15 minutes. Sprinkle with a little more shredded mozzarella, if desired.



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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DoDatBBQ Set for April 27th

Anyone that has been around East Texas for awhile most likely has a memory of attending the DoDatBBQ. With a history dating back more than 30 years, this local legacy event has provided countless memories of family fun and friendly competition. The last weekend of each April teams from all over descend on the Nacogdoches County Exposition Center to compete for bragging rights, trophies, and give out samples of competition grade BBQ to the public. There are bounce houses for the kids, live music, multiple vendors to browse and this year even a visit from the BIGFOOT Monster truck himself. Local teams not only compete for trophies, but also compete for people's choice based on their theme and samples that they provide. Co-chairs Ronnie Henson and Richard Shade along with an amazing group of volunteers host this event with all proceeds going directly to The Nacogdoches Area United Way. We invite you to come be a part of an East Texas Tradition this April 27th from 10am-5pm. For more information on the event please visit our Facebook page, "DoDatBBQ".



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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.

SEAFOOD CREPES

Oh, 'bout 30 years ago, they wuz a fad that wuz all the rage of the kitchen scene. It wuz the crepe maker. They flew off the shelves at Christmas time and were oohed and aahed over when presents were opened on December 25th, used... used again and then jus once again before finally bein' relegated to the back of the pantry and eventually sold for a dollar in a garage sale. I had one and they were a dud. It looked like a toy model of the Starship Enterprise but not even Captain Kirk could make those crepes come out. They stuck, they tore, they burned and now you couldn't find one if you ran a reward for one!

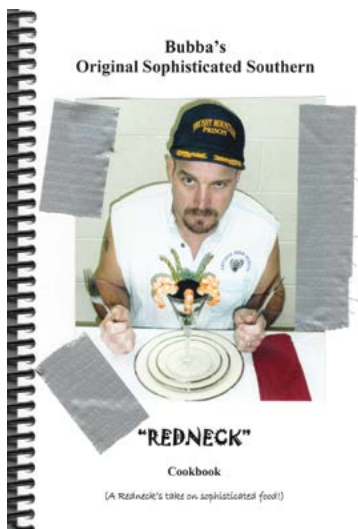
- 1 cup white crabmeat or 1 cup raw shrimp, peeled and de-veined
- 1 1/2 (10-oz.) cans condensed cream of shrimp soup
- 1/4 lb. fresh mushrooms, sliced
- 1 Tablespoon minced onion
- 1/4 cup minced green pepper
- 1/2 cup chicken stock
- 1/4 teaspoon ground mace
- 1 cup shredded sharp cheddar cheese
- 1 Tablespoon lemon juice
- 1 Tablespoon dry wine
- Dash of Tabasco®
- 1/4 teaspoon white pepper
- Salt to taste
- 12-14 crepes



Preheat oven to 300°. Check crabmeat for bits of shell or cut shrimp into small pieces. Combine soup and seafood. Cook mushrooms, onion and pepper in chicken stock over medium heat until tender. Add to soup mixture. Add remainin' ingredients except crepes and heat slowly jus until cheese melts, stirrin' often. Fill crepes, roll and place in a single layer in a large, in-greased, shallow bakin' dish or pan with sides. Pour remainin' sauce around and over crepes. Bake for 1 hour. Makes a batch.

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This delicious salad is even better after it sits overnight in the fridge. You might also want to double the dressing so you can add more before serving.

**PASTA SALAD WITH
HOMEMADE DRESSING**

Pasta Salad:

- 1 (8 ounce) package uncooked tri-color rotini pasta
- 6 ounces pepperoni sausage, diced
- 6 ounces provolone cheese, cubed
- 1 medium red onion, very thinly sliced and cut into 1-inch pieces
- 1 small cucumber, thinly sliced
- ¾ cup chopped green bell pepper
- ¾ cup chopped red bell pepper
- 1 (6 ounce) can pitted black olives, drained
- ¼ cup minced fresh parsley
- ¼ cup grated Parmesan cheese

Dressing:

- ½ cup olive oil
- ¼ cup red wine vinegar
- 2 cloves garlic, minced
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ½ teaspoon ground mustard seed
- ¼ teaspoon salt
- ⅛ teaspoon ground black pepper



Photo by Dotdash Meredith Food Studios

Gather all ingredients.

Bring a large pot of lightly salted water to a boil. Add rotini and cook until tender yet firm to the bite, 8 to 10 minutes. Drain, rinse with cold water, and drain again.

Transfer drained, cooked pasta to a large bowl. Add pepperoni, provolone cheese, red onion, cucumber, bell peppers, olives, parsley, and Parmesan cheese.

Mix olive oil, vinegar, garlic, basil, oregano, ground mustard, salt, and pepper for dressing in a jar with a lid. Seal the jar, and shake until well combined.

Pour dressing over the pasta salad; toss until well coated. Serve immediately, or cover and chill in the refrigerator for up to 8 hours before serving.

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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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From Joan Hillin of Nacogdoches

SAUSAGE GREEN BEAN POTATO CASSEROLE

Ingredients:

- 1½ lbs sausage kielbasa or smoked sausage, sliced ¼" thick
- 2 lbs baby creamer potatoes, washed, sliced in half
- 2 (15 oz) cans green beans, drained
- 1/8 cup vegetable oil
- 1/4 cup butter
- 1 cup onions, chopped
- 3 cloves garlic, minced
- 1 teaspoon Slap Ya Mama® seasoning
- 1 teaspoon garlic powder
- 1 teaspoon pepper
- 1/2 teaspoon red pepper flakes
- 1/4 cup water



Instructions:

- Preheat oven to 400° and spray a 9x13 baking dish with a non-stick spray.
- Wash creamer potatoes, cut in half and add to a sealable gallon size baggie.
- Add oil, seasonings, pepper and red pepper flakes to baggie. Shake to coat.
- In a large frying pan, add sausage and water and cook over medium high heat until sausages have browned and most of water has evaporated.
- Remove sausage from pan and when cool enough add to baggie.
- Melt butter in frying pan and add onions and garlic, cook until onions are translucent.
- Let cool for a few minutes and then when cool enough, add to baggie and shake to mix.
- Lastly, add green beans to baggie, shake to mix and then empty contents into prepared baking dish.
- Cover with foil and place in the oven. Bake for 40 minutes or until potatoes are tender.
- Carefully remove from oven and enjoy!

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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.

BROCCOLI AND RICE CASSEROLE
 Submitted by Howard and Patty Byrd for band student Kim Byrd

2 cups rice, uncooked	1 can cream of mushroom soup
2 packages frozen chopped broccoli	1 can cream of chicken soup
1 large onion, chopped	1 teaspoon flour
1 clove garlic, chopped	Milk
3 ribs celery, chopped	16 ounces Velveta cheese
2 Tablespoons butter	Salt, to taste
	1/8 teaspoon Cayenne pepper

Cook rice and broccoli. Drain and pour into large, greased casserole dish. Sauté onion, garlic and celery in butter. Add soups, flour, milk, cheese, salt and pepper. Stir until cheese melts. Pour over rice and broccoli and mix. Bake at 350 degrees for 15 minutes.




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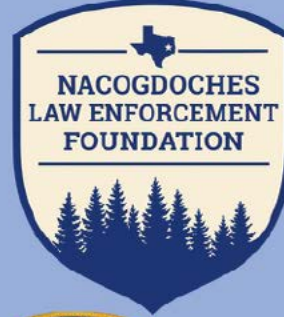


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IMMACULATE CONCEPTION SOCIETY
 BOSSIER CITY, LOUISIANA
 1981

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.

**FRENCH CHICKEN RAGOUT
 (Mrs. Steve J. Bennett)**

- | | |
|-----------------------------------------|----------------------------------|
| 3 lbs. boneless fryer breasts | 2 bay leaves |
| 2 medium onions, sliced thin or chopped | 1 (13-3/4 oz.) can chicken broth |
| 1/4 teaspoon garlic chips | 1 cup dry white wine |
| 1 lb. fresh sliced mushrooms | 1 (10 oz.) package frozen peas |
| 1 teaspoon leaf tarragon, crumbled | Flour |
| 1/2 teaspoon salt | Olive or Mazola oil |
| 1/4 teaspoon fresh ground black pepper | |

Place 1/2 cup flour in bag to coat chicken; coat thoroughly. Heat oil (enough to brown chicken) in large skillet or Dutch oven; brown on both sides. Remove chicken after browned to drain. Drain oil from pan; return about 4 Tablespoons of oil to pan. Add onions, garlic and mushrooms to pan; sauté until tender. Add tarragon, salt, pepper, bay leaves, chicken broth and wine; heat. Add chicken. Lower heat to simmer 1 hour, or until tender. Blend 4 Tablespoons flour with small amount of water in cup; stir into mixture. Add peas; bring again to boil. Lower to simmer. Cook and stir until sauce thickens and peas are tender. Freezes very well.



When I was a kid, my favorite pie was Lemon Meringue. Hmm! I loved that lemon taste and that beautiful meringue. Thanks Mom! You were a great cook!

MOMMA'S OLD FASHIONED LEMON MERINGUE PIE

INGREDIENTS:

Filling:

- 1 cup white sugar
- 2 Tablespoons all-purpose flour
- 3 Tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 Tablespoons butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked

Meringue:

- 4 egg whites
- 1/2 cup white sugar



Photo by Dianne

DIRECTIONS:

Gather all ingredients and preheat the oven to 325 degrees F (162 degrees C).

To make the filling: Whisk 1 cup sugar, flour, cornstarch, and salt together in a medium saucepan; stir in water, lemon juice, and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter.

Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.

Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat; pour filling into baked pastry shell.

To make the meringue: Beat egg whites in a glass, metal, or ceramic bowl with an electric mixer until foamy. Gradually add sugar, continuing to beat until stiff peaks form.

Spread meringue over pie filling, sealing the edges at the crust.

Bake in preheated oven until meringue is golden brown, about 20 to 25 minutes.

Serve and enjoy!

TIP: Stir the lemon mixture until it's very thick, put the meringue on the pie while the pie is still warm, and spread the meringue so that it covers the entire surface, leaving no gaps.



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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.

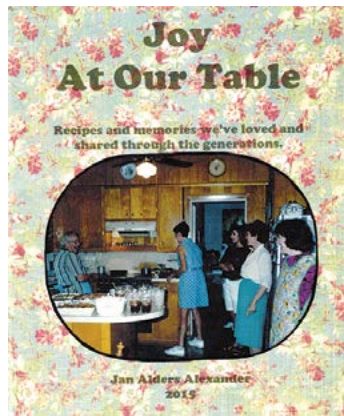


GOULASH

- | | |
|---------------------------------------------|-----------------------------------------|
| 2 lbs. ground beef | 3 cups water |
| 1 Tablespoon minced garlic | 1 green bell pepper, chopped (optional) |
| 1 large yellow onion, diced | Pinch of salt |
| 3 cups water | Pinch of pepper |
| 2 cans diced tomatoes (14.5 oz.), undrained | 2 cups macaroni noodles, uncooked |
| 2 cans tomato sauce (14.5 oz.) | 1 cup cheddar cheese |
| 2 Tablespoons Italian seasoning | |
| 2 bay leaves | |

In Dutch oven cook ground beef, onion and garlic over medium high heat. Drain any fat. Add tomato sauce, diced tomatoes, water, seasonings, bay leaves and green pepper. Simmer covered for 15 minutes. Add in the macaroni and continue to simmer, covered, stirring occasionally until pasta is tender (about 20 minutes). Remove and discard bay leaves. Top with cheese and replace the lid. Let sit about 5 minutes or until melted.

Submitted by Jan Alders Alexander of Nacogdoches



GINGER BREAD (CIVIL WAR RECIPE)

I didn't have mother's recipe, but this was a favorite winter dessert for our family, served warm and with a powdered milk glaze on top.

- | | |
|---------------------------|---------------------------------|
| Sift together: | Cream: |
| 2-3/4 cups flour | 1/2 cup shortening or margarine |
| 2 teaspoons baking powder | 1/2 cup sugar |
| 1 teaspoon salt | 1 cup molasses |
| 2 teaspoons cinnamon | 2 eggs, beaten |
| 1/2 teaspoon cloves | 1 cup hot water |
| 1 teaspoon ginger | |

Sift dry ingredients together and set aside. Cream shortening/margarine and sugar. Add dry mixture alternately with beaten eggs, molasses and hot water. Mix well. Bake in 9 x 12 pan at 350° for 50 minutes. Serve with whipped cream or Cool Whip (but I prefer a mixture of powdered sugar with enough water to make a nice glaze (poured on while hot!).

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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!



**RED FISH PATTIES OR
CROQUETTES**

- 3 lbs. Red Fish, deboned
- 3 cups onions, chopped
- 3 cups celery, chopped
- 6 cloves garlic, minced
- 1/2 lb. oleo or 1 cup cooking oil
- 2 lbs. boiled Irish potatoes
- 3 cups bread crumbs
- 6 eggs
- Green onion tops, and parsley to taste, chopped
- Salt, black pepper, and Cayenne (red pepper) to taste

Cut fish into small pieces. Season highly with salt, black pepper, and Cayenne. Put fish in heavy pot with 1/4 lb. of oleo or 1/2 cup cooking oil. Cook in a covered pot over medium heat, until done, or about 25 minutes.

Put 1/4 lb. of oleo or 1/2 cup cooking oil in a separate pot with chopped onions, celery and garlic. Cook over medium heat in uncovered pot, until onions are wilted. Combine mixtures, and mix well.

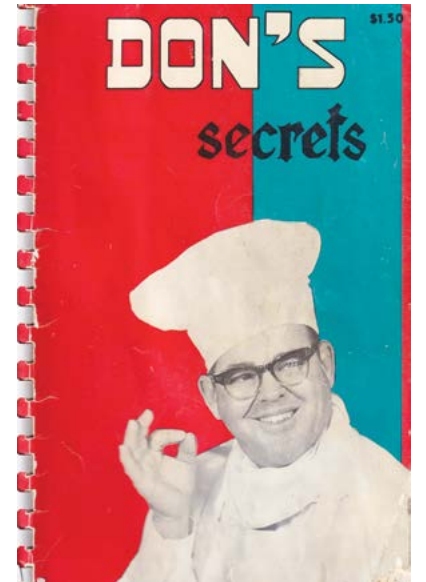


Mash potatoes, and add to mixture. Add bread crumbs, unbeaten eggs, green onion tops, and parsley. Season to taste with salt, black pepper, and Cayenne.

Take large spoonfuls of mixture, and flatten into patties, or roll into croquettes.

Roll in all-purpose flour, dip in heavy egg batter (2 beaten eggs, 1/2 cup evaporated milk and a pinch of salt mixed together well), roll in bread crumbs, and fry in deep fat for 5 minutes. Drain on brown paper.

Serves 8.



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Springtime GRILLING

Spring is here and, if you haven't already, now is the time to bust out the grill for some fantastic spring grilling! Here are some tasty, mouth-watering barbecue recipes.

Cajun Honey Butter Grilled Salmon

(Serves 4)

- 4 salmon fillets
- Salt and pepper to taste
- 6 Tablespoons unsalted butter - at room temperature (if using salted butter, do not salt the salmon)
- 3 Tablespoons honey

Cajun Seasoning:

- 2 teaspoons garlic powder
- 2 teaspoons dried Italian seasoning
- 2 teaspoons paprika - smoked paprika, if you have it
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon cracked black pepper, or 1/2 teaspoon finely ground black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes

In a small bowl stir together cajun seasoning ingredients.

Use an electric hand mixer to whip butter for 2 minutes until light and fluffy. Add honey and cream together until smooth. Mix in 1 Tablespoon of the Cajun seasoning. (Remaining seasoning can be stored in airtight container up to 3 months.)

Pat salmon fillets dry on both sides with a paper towel. Rub all over with oil, then season with salt and pepper to taste.

Cook salmon on a preheated grill or grill pan for 6-8 minutes on each side until opaque and flaky.

Turn off the grill (or stove if using a grill pan) and place a generous dollop of Cajun honey butter on top of each fillet.

Allow to melt for about 30 seconds, then use the back of a spoon to spread the butter all over the top of the salmon. Flip, and repeat on the other side.

Garnish with chopped cilantro or parsley if desired and serve immediately.



Texas-Style Baby Back Ribs

(Serves 4)

- 2 racks pork baby back ribs
- 4 Tablespoons Dijon mustard

Barbecue Dry Rub:

- 1 teaspoon onion powder
- 1 1/2 teaspoons garlic pepper optional
- 1 1/2 teaspoons lemon pepper
- 1 1/2 teaspoons smoked paprika
- 2 teaspoons ground black pepper
- 2 teaspoons seasoning salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon cumin
- 1/4 teaspoon thyme
- 1/2 cup packed brown sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon grated orange rind



Cover the ribs in a light coat of mustard. You can either cover all sides, or simply just the top meat side.

Combine the rub ingredients in a small bowl. Sprinkle half a cup of the rub evenly over the ribs. Use your hands to rub the mix into the mustard. Wrap the ribs in aluminum foil and place in the refrigerator either overnight, or a couple of hours before cooking.

Heat up your charcoal grill with the coals all at one end (otherwise known as 2-zone cooking, or indirect grilling). Aim to heat up your grill's ambient temperature to 225°F. If using a gas grill, preheat to 225° using half the burners.

Place the ribs (still in aluminum foil) on the grill side without hot coals or heat underneath it. Cover the grill and leave the ribs to cook for 90 minutes.

Remove the ribs from the grill and unwrap the foil. Apply the remaining rub mixture, and transfer the ribs back to the grill (don't re-wrap the ribs), over indirect heat again. Cover the grill and cook for 10 further minutes, turn the ribs over and then cook for 10 minutes more.

Remove from grill, wrap in aluminum foil and leave to rest for 10-20 minutes. Unwrap foil and serve ribs with your choice of BBQ sauce and sides.

Grilled Buffalo Chicken

(Serves 4)

- 2-3 chicken breasts pounded thin (approx. 1 pound)
- 3 Tablespoons olive oil, divided

Buffalo Marinade:

- 1/4 cup Hot Wings Sauce for more heat
- 2 Tablespoons honey
- 1 Tablespoon lime juice
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/4 teaspoon pepper

Buffalo Glaze:

- Reserved marinade (in directions)
- 1 Tablespoon honey
- 1 1/2 teaspoons lime juice



Whisk together all of the Buffalo Marinade ingredients in a medium bowl. Measure out 1/4 cup and add to a shallow dish or freezer bag, along with 2 Tablespoons olive oil. Add chicken and toss evenly to coat. Marinate in the refrigerator 2 hours up to overnight.

To the remaining marinade, make your Buffalo Glaze by whisking in 1 Tablespoon honey and 1 1/2 teaspoons lime juice. Store in the refrigerator until ready to use.

GRILLING DIRECTIONS

Let chicken sit at room temperature for 15-30 minutes (time permitting). Meanwhile, grease and preheat the grill to medium heat, 375-450°F. Grill chicken undisturbed for 5-7 minutes per side, or until chicken is cooked through. (An inserted thermometer should read 160 degrees F.)

Remove chicken from grill and let rest 5 minutes before slicing. Brush chicken with desired amount of glaze – for more heat, more glaze; for less heat, less glaze.

Get ready for Spring Barbecuing by, 1. Testing for Gas Leaks; 2. Check your Burners and make sure they are free of obstructions; 3. Make sure Ignitor Batteries are working properly; 4. Check your Propane Tanks for fuel; 5. Clean your Grill. Once you're done you are all set and ready to **start grilling!**

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Garrison Hardware & Feed - 121 South B Ave.

In Martinsville:

L & M Quick Stop - 13101 Hwy 7

In Sacul:

What the Fork Cafe' - Hwy 204

NEWTON COUNTY

In Burkeville:

Burkeville Heritage Society - 142 State Hwy 84E

In Newton:

Newton Co. Public Library - 212 High St.

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Mike Perry Motors - 101 W. Main

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 downtown
Covington Lumber & Bldg Materials - 1595 Tenaha St.
H & S Discount Foods - 705 Shelbyville St.
Mathews Realty - 616 Tenaha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Tenaha St.
TR's Steaks & More - 892 Hurst St.

In James:

James Country Store - 4746 State Hwy 7 East

In Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
NuWay Convenience Store - 13054 Hwy 84
Bink's Quick Stop - 12762 U.S. Hwy 84

In Tenaha:

Bink's Quick Stop - 300 S. George Bowers Dr. (Hwy 59)
First National Bank - 210 S. Main St.
King's Nursery - 956 N. George Bowers Dr.

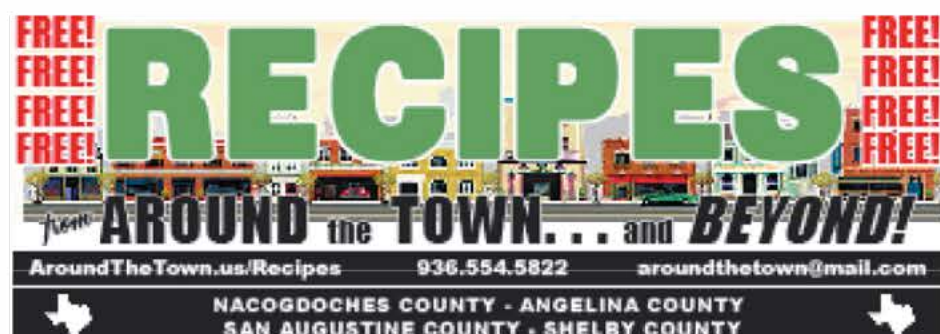
In Timpson:

Brookshire Brothers - 829 N. 1st St. - Hwy 59
Southern Traditions - 101 Austin St.
Bink's Quick Stop - 674 N. 1st St. - Hwy 59

TYLER COUNTY:

In Warren:

Watson Rare Native Plant Preserve - 527 CR 4777



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