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from **AROUND** the **TOWN...** and **BEYOND!**

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

December 2022

All Turkeyed Out This Christmas?

Why not try this healthier version of deep-fried chicken fingers for your guests. These lightened-up, baked almond-crusted chicken tenders are flavorful, crunchy and delicious! Pair with veggies and Greek yogurt-based dips for a healthy, delicious super snack spread.

ALMOND-CRUSTED BAKED CHICKEN TENDERS

Chicken Tenders Ingredients:

- 1 1/4 cups almonds
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon. dried mustard
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 eggs beaten
- 2 lbs. thin-sliced chicken breast halves (cut in half) or chicken tender



Greek Yogurt Ranch Dip Ingredients:

- | | |
|----------------------------------|--------------------------------------|
| 1 cup nonfat Greek yogurt | 1/2 teaspoon salt |
| 1/3 cup buttermilk | 2 eggs, beaten |
| 1 Tablespoon dried parsley | 1 teaspoon Dijon mustard |
| 2 teaspoon garlic powder | 1 teaspoon lemon juice |
| 2 teaspoon. onion powder | 1 Tbsp. fresh chives, finely chopped |
| 1/8 teaspoon cayenne pepper | Fresh chives for garnish |
| 1/8 teaspoon ground black pepper | |

Greek Yogurt Honey Mustard Ingredients:

- | | |
|-----------------------------|-----------------------------|
| 1/2 cup nonfat Greek yogurt | 2 Tablespoons Dijon mustard |
| 1 Tablespoon honey | 1/8 teaspoon salt |
| 1 Tablespoon yellow mustard | |

Preparation:

1. Preheat oven to 375 degrees.

Chicken Tenders Recipe - page 2

Tasty Idea for Those Turkey Leftovers

Every Tanksgiving it's the same thing. You are stuck with all that leftover turkey. You slice it up and put it in the freezer, just to maybe use part of it, but usually you end up throwing a good portion out. Here's a healthy idea for that leftover Thanksgiving turkey.

TURKEY MEATLOAF

Ingredients:

- 1 Tablespoon extra-virgin olive oil
- 1 large onion, chopped
- 1/2 lb. cremini mushrooms, trimmed and chopped
- 1/2 teaspoon dried thyme
- Salt and freshly ground black pepper, to taste
- 3 Tablespoons Worcestershire sauce
- 6 Tablespoons fat- free, reduced-sodium chicken broth
- 1 teaspoon tomato paste
- 2 lbs. ground turkey (mix of dark and light meat)
- 3/4 cup bread crumbs
- 2 eggs, beaten
- 1/3 cup ketchup



Preparation:

1. Preheat oven to 325 degrees F.
2. In skillet, sauté onions and mushrooms in oil. Add thyme and season with salt and pepper. Cook until onions are translucent, about 10 minutes. Add Worcestershire, broth and tomato paste and mix thoroughly. Remove from heat and allow to cool to room temperature.
3. In a large mixing bowl, combine turkey, breadcrumbs, eggs and onion-mushroom mixture. Mix well and shape into a rectangular loaf in shallow baking dish. Brush ketchup on top.

Turkey Meatloaf Recipe - 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."

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 Tbs Sugar
2 Tbs 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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Chicken Tenders Recipe

2. In food processor, pulse almonds until finely ground into an almond meal.
3. Mix the almond meal together with garlic, paprika, dried mustard, oregano, thyme, salt and pepper.
4. Dredge each piece of chicken in egg and coat with almond spice mixture.
5. Place pieces on lightly greased cookie sheet.
6. Bake for 20-25 minutes, until golden.
7. For the Greek yogurt ranch dip, stir together all ingredients in a medium bowl, except for chives. Garnish with fresh chives and serve chilled.
8. For the honey mustard, mix all ingredients together and serve chilled.

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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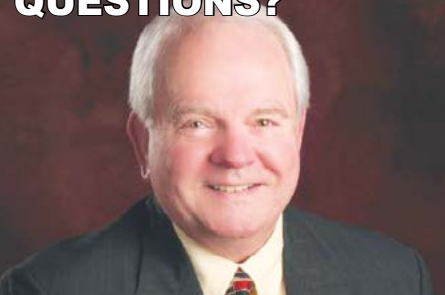
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Turkey Meatloaf Recipe

4. Bake 90 minutes or until meat is cooked through and internal temperature is 165 degrees F. Serve hot. Leftovers may be served cold in sandwiches.

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

by Areeda Schneider-Stampley

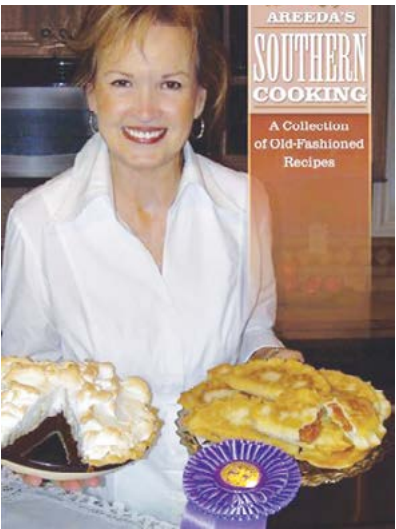


TASTY HOLIDAY COOKIES

- 2 Tablespoons butter
- 1/3 cup all-purpose flour
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup brown sugar
- 1 cup chopped nuts
- 2 large eggs, beaten
- 1 teaspoon vanilla
- Confectioner’s sugar

Preheat oven to 350°. Melt butter in a 9”x9”x2” pan.
Stir together flour, salt and soda; stir in brown sugar and nuts. Stir in eggs and vanilla. Carefully pour batter over butter in pan. Do not stir.
Bake for 20 to 25 minutes.
Remove from oven and sprinkle with confectioner’s sugar. Place wax paper under wire rack and invert pan immediately onto rack; cool. Sprinkle with additional confectioner’s sugar, if desired.
Cut into 24 bars.

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Bubba’s Original Sophiscated 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 Sophiscated 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.



CRANBERRY ORANGE-GLAZED HAM

Easter wuz ham. It wuz never fried chicken, roast, steak or dressin’ ... it wuz a big ‘ole ham, baked in the oven, juicy, tender with lots of fluffy potato salad and baked beans and hot yeast rolls.

However...

I’ve since lernt that ham can be had anytime and is really nice at Christmas, my favorite time of the year, and served as appetizers, main courses and little snacks. Yer gonna like this one...

- 1 (16-18 lb) smoked fully-cooked ham
- Whole cloves
- 2½ cups firmly packed brown sugar, divided
- 1 1/3 cups cranberry juice cocktail
- 1/2 cup honey
- 1/4 cup cider vinegar
- 1½ Tablespoons all-purpose flour
- 4 Tablespoons prepared mustard (use a good grainy all-natural one)
- 3 Tablespoons butter
- 2-3 oranges, sliced
- 6 maraschino cherries, halved

Slice skin from ham. Score fat on ham in a diamond design and stud with cloves. Place ham, fat side up, on a rack in a shallow roastin’ pan. Insert meat thermometer, makin’ sure it does not touch fat or bone. Bake at 325° for 3 hours.

Combine 1/2 cup sugar, cranberry juice, honey, cider vinegar, flour, mustard and butter in a saucepan, mixin’ well. Bring to a boil and cook 1 minute. Coat exposed portion of ham with remainin’ sugar. Place orange slices on ham, securin’ in centers with wooden picks, leave tips of picks exposed. Place cherry half on each pick.

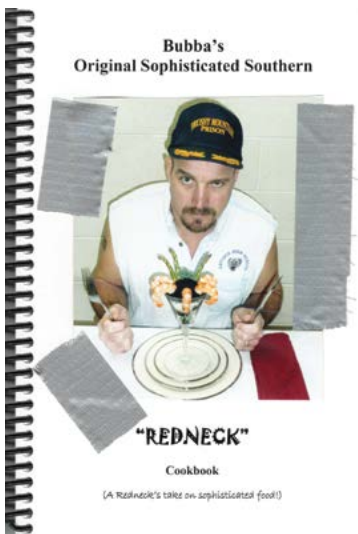
Pour hot cranberry mixture over ham; bake an additional 1 hour or until thermometer registers 140°, bastin’ ham with pan juices twice. Makes a huge thang!

To order books:

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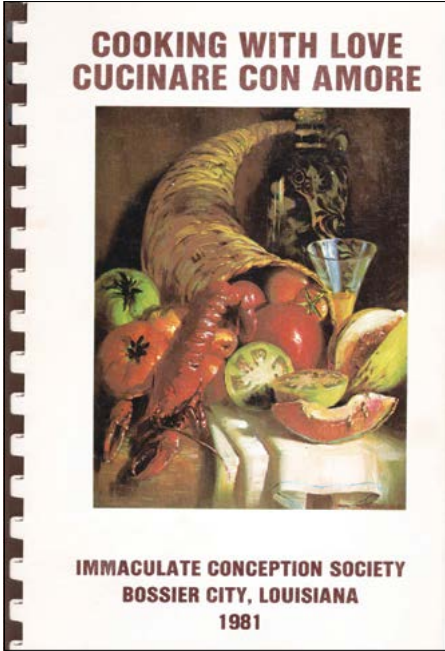
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To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

Growing up in my mom’s Sicilian family, one thing I always loved around the holidays was Homemade Italian cookies and desserts, especially cannolis. I just loved those crispy shells filled with that sweet and delicious creamy filling. - James Aston

CANNOLI (in Memory of Rosa Terracina)

- Shells:
- 1½ cups flour

1 Tablespoon cocoa

1 Tablespoon sugar

1/4 teaspoon salt

1/2 teaspoon baking powder

2 Tablespoons Crisco (shortening)

1/2 cup wine

Mix dry ingredients; work in Crisco. Add wine, a little at a time. Knead well. Take a piece of dough the size of a walnut and roll very thin. Cut square with paper pattern, 4x4 inches or smaller. Place around cannoli tube, overlapping and sealing with egg white. Do not get egg white on tube. Fry; cool and remove tubes.



- White Cannoli Filling:
- 1 quart sweet milk

3/4 cup cornstarch

1 to 1½ cups sugar

1/4 teaspoon salt

2 teaspoons vanilla flavoring

1/2 cup chopped Hershey’s bar with nuts

1/4 cup candied fruits

1/4 cup candied cherries

1 teaspoon cinnamon

1/4 to 1/2 cup chopped, toasted almonds

Make custard in your usual way with first 5 ingredients. When completely cooled, add other ingredients. Fill shells; roll in powdered sugar with cinnamon to taste.

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Submitted by Jan Alders Alexander of Nacogdoches

Here is one of my favorite recipes!
This is my Mamaw’s Hot Tamale Pie
recipe that serves six.

HOT TAMALES PIE

1/2 cup yellow corn meal

1½ cups water

1/2 teaspoon salt

1½ cups Pet milk

1 Tablespoon shortening

1 small onion

1 cup ground raw beef

1 cup tomatoes

1 pimienta

Cayenne pepper (dash)

3/4 teaspoon salt

Measure meal into a heavy saucepan. Add water and 1/2 teaspoon salt. Boil until mixture begins to thicken, then add milk and continue boiling 8 to 10 minutes, stirring constantly.

Chop onions and cook slowly in shortening until yellow. Add the meat and cook until red color disappears.

Add tomatoes, pimienta, cayenne and 3/4 teaspoon salt.

Turn filling into a baking dish that has been buttered and lined with 3/4 of the mush. Cover with remainder of mush, and bake in a moderate oven (375°F) for 45 minutes.

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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!



**RED WINE
ROAST**

- 1 rump roast
- 2 onions
- 6 small potatoes
- 1 can mushrooms

- 1 bag baby carrots
- 1 stalk celery
- 1 head of garlic
- 1 cup of red wine

Cut head of garlic in half and rub the roast. Season the roast with pepper, garlic salt, etc.

Put roast in pan with olive oil in bottom. Also throw garlic in bottom of pan. Brown roast on all sides under broiler.

Add all vegetables around the roast. Add 1 cup of wine and 2 cups of water. You may want to add some more seasonings.

Cook for 3 hours at 350°.

PLEASE SEND US YOUR RECIPES!

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

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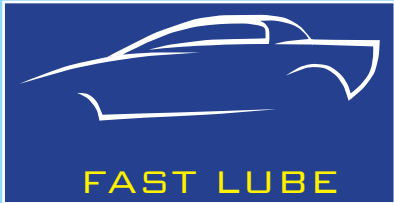
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From Rebecca Mott, *Honeybee Health Foods*

CAJUN GUMBO

The following is a recipe that I love and my husband and I have enjoyed it for a long time. It is a different “twist” to the Cajun Gumbo dish which I find inviting, regardless of the season.

Ingredients
6-12” wooden skewers
1 lb unpeeled large raw shrimp
2 1/2 teaspoons of Cajun seasoning
1 lb fresh okra
Olive oil (2 Tablespoons or more)
1 medium onion, sliced about 1/2” thick
1 green bell pepper, quartered
2 lbs baby heirloom tomatoes
Fresh Corn Vinaigrette (recipe below)

Instructions
Preheat grill to 350° or 400°. Soak skewers while preparing shrimp. Peel, devein shrimp and drizzle with olive oil and season with Cajun seasoning. Thread them onto the skewers.
Drizzle okra, onion and bell pepper with olive oil and sprinkle with the remaining Cajun seasoning.
Grill okra covered with grill lid, 4 minutes on each side (or until tender). Grill onion and bell pepper for 6 minutes on each side (or until tender). Grill Shrimp for 2 minutes on each side (or until it turns pink).
Cut okra in half lengthwise, chop pepper and onion. Toss together in a large bowl. Remove shrimp from Skewers and toss with all other ingredients, adding the fresh corn vinaigrette.



Fresh Corn Vinaigrette

Ingredients
1 cup fresh corn, cut off the cobb
1/3 cup olive oil
1/4 cup lemon juice
1 garlic clove
2 Tablespoons balsamic vinegar
1 Tablespoon Creole mustard
1 teaspoon chopped thyme

Instructions
Whisk all ingredients together. add salt and pepper to taste.

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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 ome memories or maybe you’ll see one of your own recipes some day.

SHRIMP CREOLE

Submitted by Phyllis Schubert,
NISD Food Service Director

1 cup chopped onions	1-2 teaspoons chili powder
1 cup chopped celery	2 Tablespoons Worcestershire sauce
2 cloves garlic, minced	Dash of bottled hot sauce
6 Tablespoons butter or margarine	4 teaspoons cornstarch
2 16-oz. cans (4 cups) tomatoes	1 Tablespoon cold water
2 8-oz. cans (2 cups) tomato sauce	1½ lbs. frozen, shelled shrimp (thawed)
1/2 teaspoon salt	1 cup chopped green peppers
2 teaspoons sugar	Cooked rice

In skillet, cook the onions, celery and garlic in butter until tender, but not brown. Add tomatoes, tomato sauce, salt, sugar, chili powder, Worcestershire and hot sauce. Simmer uncovered for 45 minutes.
Mix together cornstarch and water. Stir into sauce. Cook and stir until mixture thickens and bubbles. Add shrimp and green peppers. Cover and simmer for 5 minutes. Serve over rice. Yields 12 servings.

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Thank you so much!

RANDY JOHNSON

“Nacogdoches has always been my home. I’ve had a front row seat to everything that’s happened here over the last 60 years. It’s that perspective and my business background that I believe can help move us forward as a city. With your support, I look forward to serving as your mayor.”

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.



LOADED BAKED POTATO & CHICKEN CASSEROLE

2 lbs. chicken breasts,
cubed or shredded

10-12 small red potatoes, diced

1/2 cup olive oil

1 teaspoon salt

1 Tablespoon freshly ground pepper

1/2 Tablespoon garlic powder

2 cups Mexican blend cheese
(low fat for even healthier version)

1/2 cup crumbled bacon (delete for lower calorie version)

1/2 cup chopped green onion

Preheat oven to 475°. In a large bowl, mix together olive oil, salt, pepper and garlic powder. Add the potatoes and coat with mixture. Place the potatoes into a greased baking dish, leave as much of the mix as possible. Bake potatoes for 1 hour. Flip the potatoes every 15-20 minutes. Check with a fork to ensure the potatoes are done. While the potatoes are baking, coat the chicken with the leftover mixture and cook in a skillet over medium heat until the chicken is done (no longer pink inside). Once the potatoes are done, take them out of the oven and turn the oven temperature down to 400°. Add the chicken, cheese, bacon and green onions. Put the casserole back in the oven and bake for 5 minutes or until cheese is melted. Can be served with low fat sour cream or Ranch dressing (optional).



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

My little sisters and I loved
Granny’s date nut rolls. She only
made these at Thanksgiving and
Christmas. We could hardly wait!
A precious memory!

**GRANNY
STALLINGS’
DATE NUT ROLL**

- Ingredients:**
- 3 cups granulated sugar
 - 3/4 cup whole milk
 - 1 cup butter
 - 8 - 10 ounces dried dates, chopped
 - 1 cup chopped pecans
 - 1 teaspoon vanilla extract

- Directions:**
- Line four baking sheets with parchment paper.
 - Stir milk, sugar and 1/2 cup (1 stick) of butter together in a heavy bot-
tom pan over medium high heat. Add dates. Stir constantly while cooking
until the temperature reaches 235° F on a candy thermometer or when
drops of the mixture into a bowl of cold water reach a soft ball stage.
 - Remove from heat and add 1/2 cup (1 stick) of butter and vanilla.
 - Beat until starts to thicken and add chopped pecans.
 - Divide onto four baking sheets lined with parchment paper. Carefully
spread across parchment paper to form a roll. Roll smoothly and cool
completely before slicing.



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From Kay Bausch of Nacogdoches

PECAN PIE COBBLER

We had this at a Sunday School party a couple of weeks ago...Best thang I ever put in my mouth!

Ingredients

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

Instructions

Preheat oven to 425 degrees (you will lower to 350 degrees after baking the first layer).

Grease the bottom of the dish with non-stick spray. I use a 9" x 13" casserole dish.

TIP: Be sure to stir the pecan mixture before pouring it over the crusts as the sugar and ingredients can settle to the bottom.

1. Roll out one pie crust into a rectangular shape and place it in the dish (it does not have to be perfect and does not need to go all the way up the sides of the casserole dish).
2. Add the brown sugar, melted butter, corn syrup, eggs, and vanilla extract to a large bowl. Mix well.
3. Add the 2 cups of chopped pecans and mix well.
4. Pour half of the mixture over the pie crust.
5. Roll out the second pie crust and place it on top of the mixture (again, the crust does not need to be rolled out perfectly).
6. Brush or spoon the tablespoon of melted butter over the crust and bake for approximately 15 minutes or until the crust is golden brown.
7. Remove from oven and turn the oven down to 350 degrees.
8. Stir the remainder of the pecan pie mixture and pour over the cooked crust.
9. Add the 1-1/2 cups of pecan halves to the top of the cobbler. (Either sprinkle the pecans randomly or place in order).
10. Bake again for 30 minutes.
11. Allow the pecan pie cobbler to cool for at least one hour before serving.
12. **OPTIONAL:** Add a scoop of vanilla ice cream to the top of the warm cobbler.



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

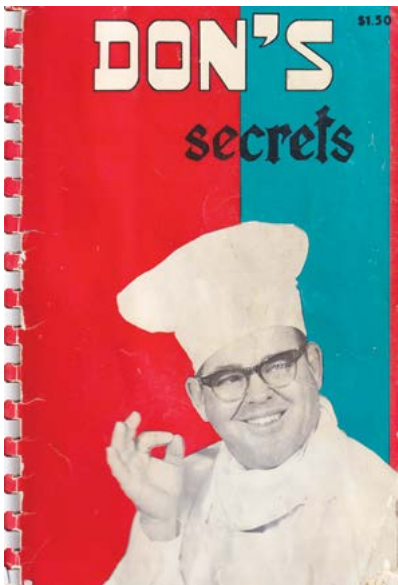
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



CRAWFISH ETOUFFEE

- 2 lbs. peeled crawfish tails
- 1/4 lb. oleo or 1/4 cup oil
- 1/2 cup chopped celery
- 1 cup chopped onions
- 1/2 cup chopped bell pepper
- 2 Tablespoons crawfish fat
- 2 cups cold water
- 2 teaspoons corn starch
- 1/4 cup onion tops and parsley, chopped
- Salt, black pepper
- Cayenne (red pepper)

Season crawfish tails with salt and pepper and set aside. Melt oleo or oil in heavy pot. Add onions, bell pepper and celery; cook until onions are wilted—stirring constantly. Add crawfish fat, 1 1/2 cups water and crawfish tails. Bring to boil and cook over slow heat for 30 minutes, stirring occasionally. Dissolve corn starch into 1/2 cup of water, add to mixture. Add onion tops and parsley—cook another 10 minutes. Let set a few minutes. Serve over cooked rice. Serves 4.



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.

**SWEET
POTATO
CASSEROLE**

- 6-8 medium sweet potatoes
- 1/2 cup cold water, to steam potatoes
- 3/4 cup light brown sugar, packed
- 4 Tablespoons unsalted butter, softened
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- Pinch of salt
- 2 cups mini-marshmallows

Preheat oven to 375°F. Spray a casserole dish or deep baking dish with cooking spray. Set aside. Peel and cut sweet potatoes into 1-inch cubes. Place the sweet potatoes in a pot with the cold water. There is no need to cover all of the sweet potatoes in water. Bring to a boil then cover and reduce heat. The sweet potatoes will become tender with the steam. Simmer for 15-25 minutes or until sweet potatoes are tender enough to mash. Drain. Let cool slightly. Transfer tender sweet potatoes to a large bowl. Mash sweet potato mixture with a potato masher. Add brown sugar, butter, vanilla extract, cinnamon, nutmeg and salt. Mix until all is well combined. Add the sweet potato mixture evenly into the casserole dish. Top with mini-marshmallows. Bake for 15 minutes or until marshmallows are toasted. Remove from oven.



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Christmas Barbecueing

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Barbecued Christmas Turkey with Lemon, Parsley and Garlic Butter

- 1 free-range turkey, about 11-12 pounds
- 4 bay leaves
- Olive oil, to drizzle
- 8 rashers of smoked streaky bacon
- 2 onions, peeled and roughly sliced
- 4 celery sticks, roughly chopped
- 2 carrots, sliced lengthwise
- 1 lemon, sliced
- Fresh parsley and thyme

For the flavored butter:

- 13¼ oz. butter, at room temp
- 1 Tablespoon olive oil
- 2 small lemons, finely grated
- 3 garlic cloves, peeled and
- Small bunch of flat leaf parsley, leaves chopped



1. Prepare the barbecue for roasting (indirect method) at approx. 180°C.
2. Put the butter in a large bowl and season with salt and pepper. Add the olive oil, lemon zest and juice, crushed garlic and chopped parsley and mix well.
3. Gently loosen the skin on the breast from both ends of the bird (be careful not to tear the skin). Feel your way down towards the legs from the lower side of the breast, working your way under the skin of the legs to loosen the gap.
4. Stuff half the butter mix under the skin and gently massage the butter around the breasts and down over the legs so that the meat is evenly covered. Finally, insert the bay leaves under the breast skin.
5. Put the vegetables and sliced lemon in a roasting tin with the parsley and thyme. Place the bird on top, breast side up. Spread the rest of the butter all over the outside of the skin. Season well and drizzle with a little olive oil.
6. Roast the turkey on the barbecue for 10–15 minutes. Then baste and lay the bacon over the breast. Baste again and put back on the barbecue with the lid closed. Cook for about 2 ¾ hours (or 15 mins per lb) basting occasionally.
7. Check that the juices are running clear or check the internal temperature is over 165°F using a meat thermometer before removing from the barbecue.
8. Leave to rest for at least 45 minutes. Remove the bay leaves from under the skin before carving. Use the veg and pan juices to make your gravy.

Timings will vary according to weight, only remove from the grill when juices run clear and the meat temperature is above 165°F.

Pork Belly Roast

4-4½ pound pork belly

Pork Rub:

- 2 Tablespoons salt
- 2 Tablespoons paprika
- 4 teaspoons garlic powder
- 2 teaspoons mustard powder
- 2 teaspoons black pepper

1. Score the fat of the pork belly with a sharp knife in a diamond pattern, keeping the cuts quite close



- together.
2. Place the pork belly, skin side down, on a cutting board and distribute the pork rub onto the meat, leaving the skin free from the rub.
3. Turn the pork belly and rub the skin with a generous amount of salt, this will help form a good crackling.
4. Prepare the barbecue for indirect heat, approx. 480°F.
5. Place the pork roast over indirect heat and let it roast for approx. 30 minutes.
6. Turn down the temperature to approx. 350°F and continue to roast the meat for another 30 minutes, or until the core temperature reaches 154-160°F.
7. Take the pork belly off the barbecue and let it rest for 10 minutes before cutting it.

These roast root vegetables with a gorgeous barbecue flavor make a delicious side dish for Christmas dinner.

Roast Roots with a Sesame Honey Glaze

- 1 parsnip
- 1 small beetroot
- 1 red onion
- 2 carrots
- ¼ celeriac
- 3 Tablespoons sesame seed
- 3 Tablespoons honey
- Fresh thyme
- 2 Tablespoons olive oil
- Salt and pepper



1. Peel all the vegetables and chop into thin sticks no more than 4 inches long. With the onions peel the papery skin off and cut into eighths lengthways.
2. Place all vegetables in a mixing bowl and add the sesame seeds, honey, thyme, olive oil, salt and pepper.
3. Combine all ingredients, so the honey is mixed in well with the rest of the vegetables.
4. Place in a Grilling Basket and roast indirect for 40 minutes.

How about a chocolate dessert made on the grill this Christmas! This sweet treat is sure to make everyone smile. Try these melt-in-your-mouth molten chocolate cakes and add fresh berries to perfect this molten masterpiece. The list of ingredients is short and the method is easy, but make sure each muffin cup holds about a half a cup of batter. Finish your barbecue with great style with this heart-warming Christmas dessert.

Molten Chocolate Cakes with Fresh Berries

- 13¼ oz. unsalted butter, plus 1 Tablespoon for greasing
- 8-3/4 oz. dark chocolate, chopped
- 4 large eggs
- 8½ Tablespoons sugar
- 2 Tablespoons plain flour
- Whipped cream, to serve (optional)
- 8-3/4 oz. fresh raspberries, to serve



1. Use the 1 Tablespoon butter to grease ten cups of a grill-proof 12-cup standard muffin tin.
2. Fill a rimmed saucepan with water to a depth of 3½ inches and bring the water to just simmering. Combine the remaining butter and the chocolate in a heatproof bowl. Set the bowl over (but not touching) the simmering water and melt the chocolate and butter, stirring occasionally, until smooth. Remove the bowl from the pan. In another bowl, whisk together the eggs and sugar until light and fluffy, about 20 seconds. Add the warm chocolate mixture to the egg mixture and whisk until smooth. Add the flour and mix until specks of white are no longer visible.
3. Divide the batter evenly among the prepared muffin cups, filling each cup almost to the rim. (If you are not ready to bake the cakes, the batter can be refrigerated for up to 3 hours.)
4. Prepare the barbecue for indirect cooking over medium heat.
5. Brush the cooking grates clean. Place the muffin tin over roasting/indirect medium heat and bake, with the lid closed, until the cake tops no longer jiggle when you shake the tin, about 10 minutes if the batter has not been refrigerated and up to 14 minutes if it has been refrigerated. Remove from the barbecue and leave to rest for 5–10 minutes.
6. Run a knife around the inside edge of each cup to loosen the cakes. Invert a plate on top of the muffin tin, then carefully invert the tin and plate together, set them on a work surface and lift off the pan. Transfer to individual plates and serve immediately with whipped cream, if using, and raspberries.

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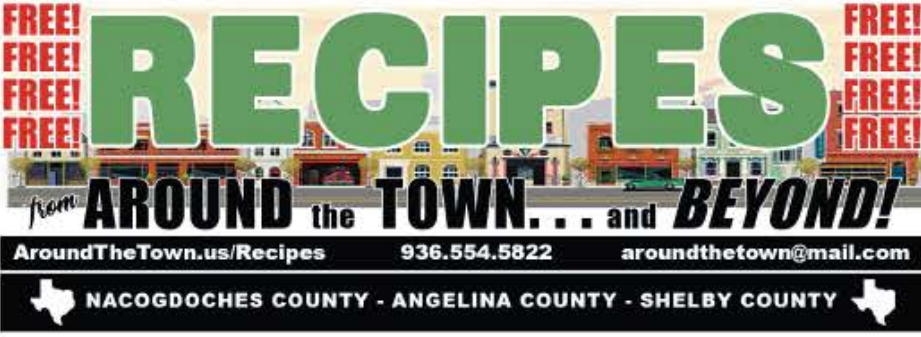
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