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NACOGDOCHES COUNTY - ANGELINA COUNTY - SHELBY COUNTY



November 2023

Silvia Arnold of Lufkin Becomes First Two-Time Recipe Winner

A little trouble if you are not a baker, but well worth it. Hmmm good!

HONEY BUTTER ROLLS

- 1 cup whole milk, warmed to about 110 degrees
- 2¼ teaspoons active dry yeast (1 packet)
- 1/2 teaspoon granulated sugar
- 1/4 cup honey
- 1 large egg + 1 egg yolk
- 1/4 cup unsalted butter, melted and slightly cooled
- 1/2 teaspoon salt
- 3½ cups bread flour

TOPPING:

- 1/4 cup unsalted butter, very soft (I melted mine and added my honey in it)
- 2 Tablespoons honey

Pour warm milk into the bowl of a stand mixer fitted with a dough hook attachment. Sprinkle yeast and 1/2 teaspoon sugar on top of the milk. Give it a light stir with a spoon and allow to sit for 5 minutes. The mixture should be frothy after 5 minutes. If not, start over with new yeast.



Honey Butter Rolls - page 3

Classic Baked Ham Recipe for the Holidays

A classic baked ham, dripping in a glaze of brown sugar, dry mustard and apple cider vinegar, makes a commanding centerpiece for Thanksgiving, Christmas, New Year's, Easter or Mother's Day!

CLASSIC BAKED HAM

Ham:

- 1 (10-15 pound) whole ham or
- 1 (5-7 pound) half ham

Brown Sugar Glaze:

- 1-1/3 cups (packed) light brown sugar
- 2 teaspoons dry mustard
- 3 Tablespoons cider vinegar, dry white wine, prune juice, pineapple juice, fresh squeezed orange juice, or ham drippings
- Whole cloves, optional



Photo by Peden & Munk

Step 1

For ham labeled "cook before eating": Place rack in lower third of oven; preheat oven to 325°. Place 1 (10-15 lb.) whole ham or 1 (5-7 lb.) half ham on a rack in a shallow roasting pan. Bake uncovered until the internal temperature reaches 160° (18-20 minutes per pound for a 10-15-lb. ham; 20 minutes per pound for a 5-7-lb. ham; or 35 minutes per pound for a 3-4-lb. shank or butt portion).

For ham labeled "fully cooked" or "ready to eat": Place rack in lower third of oven; preheat oven to 325°. Place 1 (10-15 lb.) whole ham or 1 (5-7

Classic Baked Ham - page 5

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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."

24 HOUR FRUIT SALAD (Mrs. Jack Burrows)

24 Hour Fruit Salad

First prepare the Cooked Salad dressing:

1/2 cup whole milk 4 tablespoons sugar
2 egg yolks 1/2 teaspoon prepared mustard
juice of a large lemon pinch of salt

Beat egg yolks and add dry ingredients and mustard. Add lukewarm milk to egg mixture and mix well. Return to double boiler and cook until thickened. Add lemon juice and stir until smooth. Remove from fire and place in refrigerator to chill.

Combine in a large mixing bowl:

1 large cup sliced pineapple
1 large can fruit cocktail
1 no. 2 can white cherries (pitted)
1 ten ounce package marshmallows (better than bite size)

Drain fruit and add cup up marshmallows. Add chilled salad dressing and mix lightly preferably with a wooden salad fork. Add one pint of chilly whipped cream, one cup of peaches may be added if desired.

Chill in the refrigerator over night. This serves approximately 16 and is ideal for the holidays since it can be made ahead of time. This salad is also delicious frozen in warm weather.

Mrs. Jack Burrows

- 23 -

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To be considered, recipes cannot be copied from a cookbook or publication. They cannot be an attachment or a scanned copy of a handwritten or typed recipe. They must be typed out in the body of an email message. Only one recipe per month per person will be permitted for consideration. If you wish to submit more than one recipe, please designate which recipe is for the judging. Recipes will be published as space allows for them. Once available space is filled, any additional recipes will be held over until the next month. Email recipes to AroundTheTown@mail.com no later than the 20th of each month preceding publication on the 1st.

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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!



CREAMY CORN CASSEROLE

- 1 (15 oz.) can cream style corn
- 1 (15 oz.) can sweet corn, drained
- 2 Tablespoons granulated sugar
- 1/2 cup (1 stick) unsalted butter, softened
- 1 (8 oz.) container sour cream
- 2 large eggs, slightly beaten
- 1 (8.5 oz.) box Jiffy cornbread mix
- Salt to taste

Preheat oven to 350°F.

Mix together everything from corn thru eggs.

Add a box Jiffy cornbread mix and stir.

Bake in a lightly greased 9 x 13 pan for 20-35 minutes or until the mixture has set. It may still be *slightly* "jiggly," but that's ok.

Honey Butter Rolls

With mixer running on low speed, add the honey, egg, egg yolk, melted butter, salt, and 3 cups of bread flour. Beat on low speed for 1 minute as it all combines. The dough should be thick, but soft. And only slightly sticky. It should pull away from the sides of the bowl as it mixes. When it does it is ready to knead. But if dough is too sticky to handle you may add more flour, 1 Tablespoon at a time. Make sure you do not add too much extra flour, you want a soft, slightly sticky dough.

Form dough into a ball and turn it out onto a lightly floured surface. Knead for 2 minutes, then place into a greased bowl. Turn the dough over to coat all sides. Cover and place it in a warm place to rise until doubled, about 2 hours.

Once doubled in size, punch down the dough to release any air bubbles. Remove dough from bowl and turn it out onto a lightly floured surface. Punch down again to release any more air bubbles if needed. Knead a bit and form into golf size balls. I made mine a bit larger and I came out with 12 rolls. If you make them smaller you may come out with about 16 rolls. Place in a greased baking dish, cover and let rise for about 1 hour.

Preheat oven to 350°, bake rolls for 18-20 minutes until the tops are golden brown and edges of each roll look cooked.

While rolls are baking, mix topping ingredients together to make a creamy honey butter. Remove the rolls from oven when they are done and brush or spread a generous amount of honey butter onto each warm roll. Serve with any remaining honey butter.

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DELUXE SWEET POTATOES

Delicious side dish for Thanksgiving Dinner.

- 5 medium-size sweet potatoes
- 3 Tablespoons melted butter
- 1 cup fresh orange juice
- 1/3 cup brown sugar, firmly packed
- 1 Tablespoon grated orange rind
- 1 Tablespoon cornstarch
- 1/3 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon grated fresh ginger (optional)

Note: additional 1 Tablespoon grated orange rind to sprinkle over top before serving.

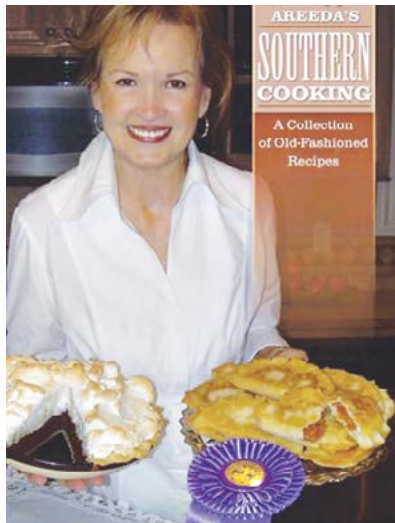
Bake potatoes in skins until tender. Remove skins. Meanwhile, combine remaining ingredients in a saucepan and cook, stirring, until slightly thickened. Cut potatoes in chunks and arrange in a baking dish. Pour sauce over, cover with foil, and bake in a 350 degree oven for 25 minutes. Uncover and bake for 15 minutes more. Makes 6-8 servings.



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Classic Baked Ham

lb.) half ham on a rack in a shallow roasting pan. Bake uncovered until the internal temperature reaches 140° (15–18 minutes per pound for a 10–15-lb. ham; 18–24 minutes per pound for a 5–7-lb. ham).

Step 2

Remove ham from the oven about 30 minutes before it is done; increase oven heat to 425°. If the rind is still attached, trim it with a sharp knife, leaving just a collar of rind around the shank bone. Avoid removing too much of the fat cap. Slash the fat in the top of the ham in a diamond pattern.

Step 3

Mix 1½ cups (packed; 167 g) light brown sugar, 2 tsp. dry mustard, and 3 Tbsp. cider vinegar, dry white wine, prune juice, pineapple juice, fresh-squeezed orange juice, or ham drippings. Cover ham with the brown sugar mixture, then stud the fat at the intersections of the diamonds with whole cloves (if using).

Step 4

Return ham to oven, reduce the oven heat to 325°, and cook for the final 30 minutes or until ham reaches desired temperature. Transfer to a platter.

How much ham per person:

You can buy a half or whole ham, depending on how big a crowd you're feeding. A half ham can easily feed 12 people, and a whole ham up to 30. As a general rule, allow ½ pound per person for boneless ham or ½ pound per person for bone-in ham.

- 5–7-lb. bone-in ham equals 10–14 servings
- 5–7-lb. boneless ham equals 15–21 servings
- 10–15-lb. bone-in ham equals 20–30 servings
- 10–15-lb. boneless ham equals 30–45 servings

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.

DIVINITY CANDY

- 2 large egg whites
- 3 cups sugar
- 2/3 cup water
- 1/2 cup light corn syrup
- 1 teaspoon vanilla extract
- 1 cup chopped pecans



Place egg whites in large bowl. Let stand at room temperature for 30 minutes. Meanwhile, line three baking pans with waxed paper. In a large heavy saucepan, combine the sugar, water and corn syrup; bring to a boil, stirring constantly to dissolve sugar. Once sugar is dissolved, cook, without stirring, over medium heat until a candy thermometer reads 252° (hard-ball stage). Just before the temperature is reached, beat egg whites on medium speed until stiff peaks form. Slowly add hot sugar mixture in a thin stream over egg whites, beating constantly and scraping sides of bowl occasionally. Add vanilla. Beat until candy holds its shape, about 5-6 minutes. (Do not over mix or candy will get stiff and crumbly.) Immediately fold in pecans. Quickly drop by heaping teaspoonfuls onto prepared pans. Let stand at room temperature until dry to the touch. Store between waxed paper in an airtight container at room temperature.

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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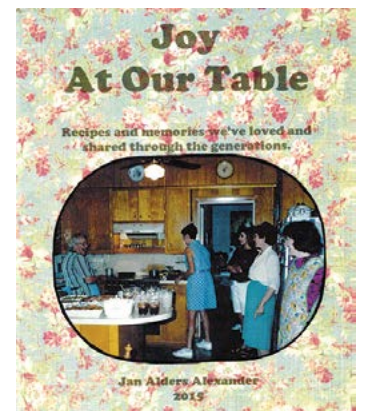
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Submitted by Jan Alders Alexander of Nacogdoches

Why, oh why did they stop making rolls of garlic cheese? See the substitute recipe below to attempt to recreate this one. You may want to double, but cooking time will need to be at least 1½ hours.



GARLIC CHEESE GRITS

- | | |
|---------------------------------|---------------------------------------|
| 1 cup grits | 2 (6 oz.) rolls of garlic cheese- |
| 4 cups boiling water | (no longer available, see note below) |
| 1 teaspoon salt | 1/2 cup butter |
| 3 beaten eggs + milk to = 1 cup | 3-4 Tablespoons chopped jalapeños |

Cook grits in salted water until thick, stirring constantly. Take off heat, and add all other ingredients. Pour into a greased 2 quart casserole. Bake at 350° for 40-45 minutes.

GARLIC CHEESE ROLL SUBSTITUTE

Note: Well, it is certainly more trouble than opening the little roll of cheese, but it does taste similar and is the only way to recreate the favorite family recipe above.

- | | |
|--|------------------------------------|
| 1½ lbs. sharp grated cheddar cheese | 1 teaspoon seasoned salt |
| 1/2 lb. Velveeta | 1/4 to 1/2 teaspoon garlic powder, |
| 3 oz. cream cheese, softened to room temperature | to taste |
| | Drop of liquid smoke |

Warm ingredients over a double boiler on low heat until cheeses have melted and ingredients are well combined. Put in storage container to cool and to set. Portion as needed into 6 oz. servings. This recipe should make 4 of those rolls.




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From Julia Jones of Nacogdoches

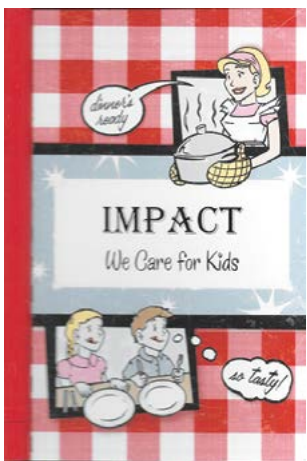
For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



TONY ROMA'S BABY BACK RIBS

- | | |
|-----------------------------|----------------------------|
| 1 cup ketchup | 2 teaspoons sugar |
| 1/2 cup dark corn syrup | 1/4 teaspoon garlic powder |
| 1/2 teaspoon salt | 1/4 teaspoon onion powder |
| 1/4 teaspoon Tabasco® sauce | 4 lbs. baby back pork ribs |
| 1 cup vinegar | |

Mix all sauce ingredients and cook on high heat until boiling. Reduce heat and simmer 30-35 minutes until thick. Coat 4 pounds of ribs, front and back. Wrap ribs in foil and bake for 2 to 2½ hours at 300°. Remove ribs from foil and rub with additional sauce. Serve immediately.



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

From Phyllis Aston Allen of Missouri City, Texas (formerly of Nacogdoches)

A favorite family recipe that goes great with that Thanksgiving 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.



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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.

SPINACH LASAGNA

They's a lot of fat in the south, on menus AND hips! You'd think with all the sweatin' that goes on down here, fat wouldn't linger for very long. WRONG! Air conditionin' has replaced all that sweatin' and sweatin' by the pool jus ain't the same as sweatin' in the cotton field. That's why people... and mainly women have turned to changin' the way they cook, hopin' to put a little more "healthy" into their dishes to avoid puttin' a little more fat on their body. One of those ways is to use Spinach. I don't know where ever'body got the idea that replacin' beef with Spinach would be the answer to weight-loss but indeed it does... to an extent. The problem lies in addin' extra other stuff to add-to or cover-up the taste of the spinach. Frankly, it's a lost cause. But when you taste this recipe, you'll discover that spinach actually does taste good!

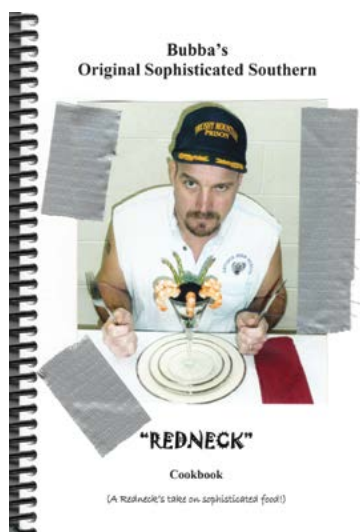
- 1 (10-oz.) package frozen spinach, thawed and drained
- 1/2 cup grated Parmesan cheese, divided
- 2 1/2 cups water
- 1/2 (16-oz.) package lasagna noodles, UNCOOKED
- 2 eggs, beaten
- 2 (6-oz.) packages mozzarella cheese
- 1 (16-oz.) carton ricotta cheese
- 1 1/2 quarts Mike's spaghetti sauce (or your favorite spaghetti sauce)

Combine eggs, ricotta cheese, spinach, 1/4 cup Parmesan cheese, stirrin' well. Set aside. Mix remainin' Parmesan cheese and mozzarella cheese and divide in half.

Spread 1 cup spaghetti sauce in bottom of 9 x 13 pan. Layer three lasagna noodles over this. Next add 1/2 of the spinach mixture and 1/2 cheese mixture on top of that. Repeat all layers. Pour water around the edge of the pan until all the crevices are full. Cover with foil and bake at 350° for 1 hour and 15 minutes. Remove from oven and let stand 10 minutes before servin'. Yield: 6 servin's.

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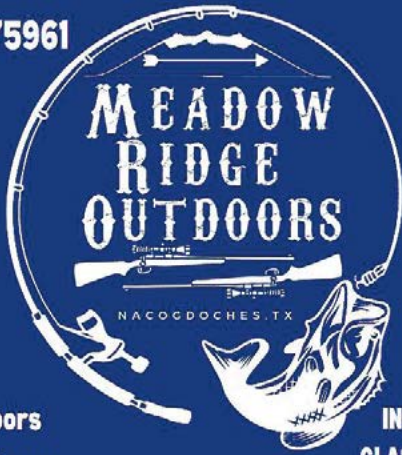
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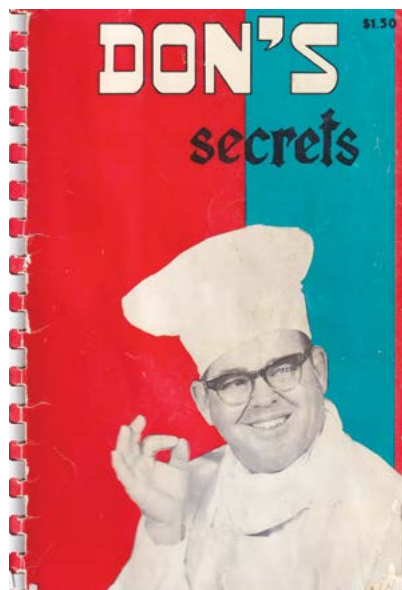
**Submitted by David Stallings -
Around the Town Publisher**

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!



STUFFED CRABS

- 1 lb. white crabmeat
- 4 stale hamburger buns or 6 slices of stale bread
- 1/4 lb. oleo or 1/2 cup oil
- 3 eggs
- 1/2 cup chopped green onion tops and parsley
- 1/2 cup bell pepper, chopped
- Salt, black pepper and Cayenne (red pepper) to taste
- 2 cloves garlic, minced
- 1 cup evaporated milk
- 1/2 teaspoon Worcestershire sauce
- 1 cup chopped onions
- 1/2 cup chopped celery



Sauté onions, celery, garlic and chopped bell pepper in a heavy pot in the oleo or oil until wilted. Add Worcestershire sauce, crabmeat and season to taste with salt, red pepper and black pepper. Cook over medium heat about 15 minutes, stirring constantly. Add onion tops and parsley. Then add buns which have been soaked in the milk and eggs. Mix well. Stuff crab shells with mixture. Use artificial crab shells. Sprinkle tops of stuffed crabs with bread crumbs and bake in 375° oven for 10 minutes or until well brown. Stuffs 12 crab shells.



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Remember, \$50.00 is awarded each month to the best submitted recipe!

**Please email to: AroundTheTown@mail.com
Thank you so much!**

BEST GREEN BEAN CASSEROLE

Ingredients:

- 2 pounds green beans
- Kosher salt
- 2 Tablespoons extra-virgin olive oil, divided
- 1 pound crimini mushrooms, sliced, divided
- 6 Tablespoons unsalted butter, divided
- 4 large sprigs thyme, divided
- 2 Tablespoons all-purpose flour
- 1 ¼ cups whole milk
- 1 cup heavy cream
- 4 garlic cloves, finely grated
- ½ cup grated Parmesan
- Freshly ground black pepper
- ¾ cup French's fried onions



Glaze Ingredients:

- 2 cups powdered sugar
- 1 teaspoon lemon extract
- 3-4 Tablespoons milk

Instructions:

Step 1

Place rack in middle of oven; preheat oven to 375°. Working in batches, cook 2 pounds green beans in a large pot of boiling salted water until bright green and halfway to tenderness, about 3 minutes per batch. Drain and let cool; trim stem ends.

Step 2

Heat 1 Tablespoons extra-virgin olive oil in a large skillet over medium-high. Cook ½ pound crimini mushrooms, sliced, without stirring, until golden brown underneath, about 2 minutes. Toss and continue to cook, tossing occasionally, until browned on both sides, about 3 minutes more. Add 2 Tablespoons unsalted butter and 2 large thyme sprigs to pan. Cook, tossing occasionally, until butter browns and mushrooms are dark brown and very tender, about 4 minutes longer. Season with kosher salt and transfer to a plate. Repeat with 2 Tablespoons unsalted butter, salt, and remaining 1 Tablespoon extra-virgin olive oil, ½ pound crimini mushrooms, sliced, and 2 large thyme sprigs.

Step 3

Melt remaining 2 Tablespoons unsalted butter in a large saucepan over medium-low. Whisk in 2 Tablespoons all-purpose flour and cook, whisking occasionally, until roux is golden brown and smells mildly nutty, about 4 minutes. Whisk in 1 ¼ cups whole milk and 1 cup heavy cream. Increase heat and bring to a simmer, whisking often, and cook until béchamel sauce is thick and bubbling, about 5 minutes. Remove from heat and whisk in 4 garlic cloves, finely grated, and ½ cup grated Parmesan; season with salt and freshly ground pepper.

Step 4

Arrange green beans and mushrooms in a 2-quart baking dish. Pour sauce over bean mixture (it may not look like enough, but it will get saucier as it bakes). Cover tightly with foil and bake until sauce is bubbling, 25–30 minutes. Uncover and continue to bake until casserole is lightly browned on top and around the edges, 15–20 minutes longer. Top with ¾ cup French's fried onions and continue to bake just until onions are slightly darker and fragrant, about 3 minutes. Let sit 10 minutes to set before serving.

The 10 Most Popular Thanksgiving Dishes

There's no shortage of choices when it comes to planning your Thanksgiving menu. It might even be a little intimidating, especially if you're hosting your first Thanksgiving. Here's a collection of traditional Thanksgiving menu items.

- Roast Turkey
- Dressing (Stuffing)
- Mashed Potatoes
- Green Bean Casserole
- Corn Casserole
- Sweet Potato Casserole
- Honey-glazed Brussels Sprouts
- Cranberry Sauce
- Pecan Pie
- Pumpkin Pie



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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.

MAMIE EISENHOWER'S PUMPKIN CHIFFON PIE

Submitted by Tory Free for band students Greg and Becky Free

- | | |
|---------------------------|------------------------------|
| 3 egg yolks, beaten | 1/2 teaspoon nutmeg |
| 3/4 cup brown sugar | 1 envelope gelatin |
| 1 1/2 cups cooked pumpkin | 1/4 cup cold water |
| 1/2 cup milk | 3 egg whites, stiffly beaten |
| 1/2 teaspoon salt | 1/4 cup granulated sugar |
| 1 teaspoon cinnamon | Whipped cream |

Combine egg yolks, brown sugar, pumpkin, milk, salt, cinnamon and nutmeg. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water. Stir into hot mixture. Chill until partly set. To beaten egg whites, add granulated sugar and beat until stiff. Fold into gelatin mixture. Pour into pie shell and chill until set. Garnish with whipped cream.

CRANBERRY SAUCE WITH ORANGE JUICE

This cranberry-orange sauce is a nice tart complement to any holiday feast. This is a classic!

- Ingredients:**
- 1 cup white sugar
 - 1 cup orange juice
 - 1 (12 ounce) package fresh cranberries

Instructions:

Combine sugar and orange juice in a medium saucepan over medium heat; stir until sugar is dissolved. Mix in cranberries; cook, stirring occasionally, until cranberries start to pop, about 10 minutes. Transfer to a bowl; sauce will thicken as it cools.



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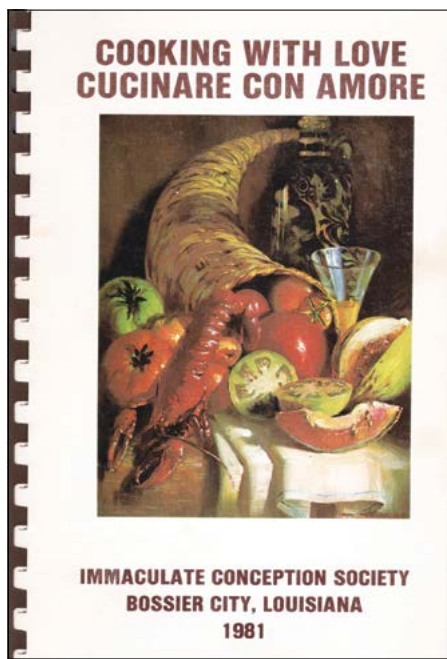
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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

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

EGGPLANT DRESSING (Mrs. Rose Peters Marsiglia)

- 1 lb. chuck (chili grind)
- 1/2 lb. rice, half cooked (drained)
- 1/2 cup chopped onion
- 1/2 cup chopped green onion
- 1/2 cup parsley
- 2 cups chopped celery
- 1/3 cup Parmesan cheese

- 1 can mushroom soup
- 3 large eggplants
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 Tbsp. instant chicken bouillon
- 2 Tablespoons olive oil

Sauté meat, onion, celery and parsley; add salt and pepper. Peel eggplant; cut into 4-inch squares. Boil in water to half-cooked; drain. Mash and add to meat mixture and rice. Mix together with soup in casserole or roaster. Bake 20-30 minutes at 350°.



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Thanks-giving Barbecue

Thirsty Bird

Spice Rub Mix:

1/4 cup paprika
1 Tablespoon light brown sugar
2 teaspoons cayenne pepper
2 teaspoons ground cinnamon
2 teaspoons dry mustard
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt

1 whole chicken, 4 to 5 pounds
1 12-ounce can beer or non-alcoholic beer
1 Tablespoon fresh lime juice
Mesquite chips (for smoking)
Drip pan

Instructions:

Mix all ingredients for Spice Rub Mix in a small bowl. Set aside.

Thoroughly clean and rinse chicken. Pat dry. Coat inside and outside of chicken with several Tablespoons Spice Rub Mix. Refrigerate at least 1 hour or overnight.

Preheat grill for indirect cooking over medium heat using mesquite chips on charcoal grill, or using gas grill.

Pour out 1/3 of beer from can. Add lime juice to can and place on drip pan in center of grill. Carefully position chicken upright over beer can, adjusting legs to balance. Sprinkle with more Spice Rub Mix.

Cook on covered grill 1 hour, or until juices run clear when pierced with fork. (Keep lid closed as much as possible.) Using tongs and oven mitts, carefully remove the chicken and can from the grill. Let chicken rest upright for 10 minutes before lifting from can.

Discard beer. Carve chicken or cut into serving pieces.
Makes 4 servings.



Butter Injected Rotisserie Turkey

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

Ingredients:

1 turkey, at least 9 lbs.
1/2 cup butter, divided
2 Tablespoons orange blossom honey
Salt, pepper, and poultry seasoning to taste
Salt and fresh ground black pepper to taste
Salt to taste

Turkey Gravy:

2 cups chicken or turkey stock
2 cups vegetable water (water used when steaming/cooking veggies for your dinner)
Flour for thickening

Instructions:

1. Remove the grids and place a drip pan under where the turkey will sit. Fill the drip pan with the 2 cups of chicken stock. Preheat your grill to 325°F using only the rear burner.
2. Melt the butter and combine 1/4 cup of the butter with the orange blossom honey, then, using your marinade injector, inject the honey-butter into all the big meaty parts of the bird. Be sure to inject in several different spots around the bird to get optimum saturation. Try to go through the meat, but not through the skin when you can, this will help prevent leaking of juices for increased moistness.
3. Season the turkey all over with the poultry seasoning, salt, and pepper, we want to keep things simple. Truss the turkey to prevent flappy wings and legs. This will help the turkey cook evenly on the rotisserie.
4. Carefully insert the spit rod into the bird and secure the forks into the turkey. Test the rotisserie to make sure that it's balanced. Carefully lift the spit rod using the palms of your hands. If the bird flips around to one side or the other, it's not quite balanced. Add a counterweight to the opposite side.
5. Place the spit onto your grill, and thread the right end into the motor. Turn it on and let the bird go.
6. Check your turkey every 15 to 20 minutes, basting with the remaining butter. If you feel that the legs and wings are getting too dark, wrap them in foil until the bird is done. Turkey cooks at a rate of about 20 minutes per pound of meat.
7. Your turkey is cooked through when the breast reaches an internal temperature of 150°F and the dark meat around the thigh area is at 160°F. Take the bird off then, but cover it with foil, then wrap it in towels for 15 to 20 minutes before you carve and serve. This will allow the bird to finish coming up to temperature while remaining moist. Use this time to finish your veggies and make the perfect gravy.
8. For the gravy, take the drip tray out of the grill and use a gravy separator to get the turkey fat out. In a saucepan over medium-low heat, combine the fat with enough flour to make a paste. If you don't have much turkey fat, you can add butter, goose fat, or bacon fat to make more roux - which in turn makes more gravy. Then, a little at a time, add the liquid strained from the drippings (you separated out) and the veggie water. The first little bit of liquid that hits the flour mixture will bubble and turn into this gross pasty stuff. That's good. Keep adding a little more liquid at a time and stirring it in until you get that perfect gravy consistency. Season to taste with salt and pepper. You may not need all of the liquid to make the gravy. If you add too much liquid, just bring your gravy to a simmer until it thickens again.
9. Serve that carved up turkey and awesome gravy with your other favorite Thanksgiving foods.



Creamed Spinach Casserole

Ingredients:

3 Tablespoons unsalted butter
2 cloves garlic, minced
1 small onion, finely chopped
1 1/4 cups heavy cream
1/4 teaspoon freshly grated nutmeg

1/8 teaspoon cayenne
Two 10-ounce packages frozen chopped spinach, thawed and squeezed dry
Kosher salt and freshly ground black pepper
1/2 cup grated Parmesan
2 ounces cream cheese
2 tablespoons panko breadcrumbs

Instructions:

Preheat the oven to 400 degrees F.

Melt the butter in a medium saucepan over medium heat. Add the garlic and onion and cook, stirring occasionally, until softened, about 6 minutes. Add the heavy cream, nutmeg and cayenne and bring to a simmer. Simmer, stirring occasionally, until slightly thickened, about 5 minutes. Mix in the spinach, 1/2 teaspoon salt and 1/4 cup of the Parmesan. Add the cream cheese and stir until melted. Season with salt and pepper to taste.

Transfer the mixture to a 1 1/2- to 2-quart baking dish and sprinkle with the panko and remaining 1/4 cup Parmesan. Bake until bubbling and light golden on top, about 15 minutes.

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HALF PAGE HORIZONTAL

10"W X 6.125"H

HALF PAGE VERTICAL

4.9"W X 15.625"H

\$350 ONE MONTH

\$295 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

