



God Bless Texas

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ABC Sandwich

1 C. mayonnaise
1/2 C. minced scallions
2 T. brandy
1/4 tsp. coarsely-ground black pepper
18 slices toasted whole-wheat bread
Leaf lettuce
12 oz. crabmeat, picked over well to remove any shells
Tomato slices
12 slices slab bacon, cut in half, cooked crisp and drained
2 avocados, sliced

In a small bowl, combine the mayonnaise, scallion and brandy, mixing well. For each sandwich, spread three pieces of bread with a portion of the mayonnaise mixture. Cover the first slice of bread with lettuce leaves, 2 ounces of crabmeat, and one or two tomato slices. Add the second slice of bread, and top it with the four half-slices of bacon, a layer of avocado slices, another tomato slice or two, and more lettuce. Cover with the third slice of bread, secure the sandwich with wooden picks, if you like, and slice it in half. Serve the sandwiches immediately.

Bacon Onion Cheese Biscuits

2 Cup Flour
1 Teaspoon Baking powder
½ Teaspoon Salt
½ Cup Shortening
1 Cup Milk (less 1 Tablespoon)
½ Cup Cheddar cheese, shredded
¼ Cup Green onions, finely chopped
4 Slices of bacon, cooked crisp and crumbled

Preheat oven to 450 F.

Sift dry ingredients into a bowl. Cut in the shortening with a pastry blender. Add the milk, cheese, chopped onion and crumbled bacon, blending quickly, just until dry ingredients are moistened. A sticky dough will result.

Turn the dough out on a floured board. Flour your hands and knead the dough 3 or 4 times. Important: Do not overhandle biscuit dough.

Roll or pat to a ½-inch thickness. Cut with a 2-inch biscuit cutter. For soft-sided biscuits, place close together on a lightly greased baking sheet or in a lightly greased cast iron skillet (vegetable cooking spray works just fine). For biscuits that are crusty all around, place about an inch apart on a lightly greased baking sheet.

Bake at 450 F for 12 to 15 minutes. Makes about 12 biscuits.

Baked Sweet Onions

4 Pounds Large sweet onions
¼ Cup Butter, melted
10–¾ oz. Can of cream of mushroom soup
1 Cup Half-and-half
¼ Teaspoon Salt
¼ Teaspoon Black pepper
1 Cup Sharp cheddar cheese, grated
8 Slices of French bread, ¾"
3 Teaspoon Butter, melted

Preheat oven to 350 F.

Slice onions, and cut each slice in half. Saute onion slices in butter in a Dutch oven until crisp-tender. Transfer onions to a lightly greased 13x9x2-inch baking dish.

Combine soup, half-and-half, salt and pepper. Pour mixture over onions. Sprinkle cheese evenly over sauce; arrange bread slices on top, and brush with 3 tablespoons butter.

Bake at 350 F for 35 minutes or until golden brown. Makes 8 servings.

Barbecued Chuck Roast

3 to 4 pound Chuck roast, 2–½ to 3 inches thick
3 Cloves garlic, minced, crushed or put through a press
¼ cup Red wine vinegar
¼ cup Olive oil
1/3 cup Sherry (just regular, dry sherry – not "cooking" sherry)
1 Tablespoon Soy sauce
1 Teaspoon Dry mustard
Freshly ground black pepper (several healthy grinds)
2 Tablespoons Tomato catsup

Mix all marinade ingredients except the catsup. Pour over the roast (the one-gallon plastic zip-lock freezer bags are perfect for this) and marinate for at least 24 hours. When your grill is ready, remove the roast from the marinade (reserve the marinade!) and put it on the grill, 4 to 5 inches from medium coals. Put the cover on the grill. Mix the catsup into the marinade, and baste 4 or 5 times during grilling. It will take about 1 hour and 15 minutes for the roast to reach 160 degrees (medium). An instant-read meat thermometer is a handy thing to have for this.

Bean & Cornbread Casserole

1 Teaspoon Olive oil
1 Cup Chopped onion
1 Garlic clove, minced or put through a press
1 Teaspoon Chili powder
1–1/2 Teaspoon Ground cumin
1 Teaspoon Sugar
1/2 Teaspoon Dried oregano (preferably Mexican oregano)
2 8-ounce cans Tomato sauce
2/3 Cup Cooked pinto beans, drained
2/3 Cup Cooked black beans, drained
1 4.5-ounce can Chopped green chiles, drained
3/4 Cup Buttermilk
1 Egg, lightly beaten
1 Cup Cream-style corn
1–1/3 Cup Self-rising yellow cornmeal mix (not cornbread mix)

Preheat oven to 400 F.

Saut the onion and garlic in the olive oil in a large saucepan over medium heat. Add the chili powder, cumin, sugar, oregano, tomato sauce, pinto beans, black beans, and chiles. Cover, reduce heat to medium-low, and simmer for 10 minutes.

Spray a 2-quart casserole dish with cooking spray. Pour the bean mixture into the dish, cover, and set aside.

In a medium bowl, combine the buttermilk, egg and corn, stirring well. Add the self-rising cornmeal and stir, just to combine. Pour the cornmeal mixture over the bean mixture in an even layer.

Bake for 20 to 25 minutes, or until the cornbread topping is lightly browned. Serve hot. Makes 4 to 6 servings.

Black Bean Soup

1 lb. Black beans
¼ Cup Olive oil
¼ lb. Bacon
¼ lb. Diced ham
4 Onions, chopped
4 Garlic cloves, minced
3 Stalks celery including leaves, chopped
1–½ Cup Uncooked brown rice
1 Teaspoon Cayenne pepper
2 Teaspoon Ground cumin
3 qts. Chicken broth
¼ Cup Dry white wine
½ Cup Sherry

Wash black beans, cover with water and allow to soak overnight; rinse; drain; set aside.

Pour oil into large soup pot. Add bacon, ham, onion, garlic and celery. Cook at high simmer until vegetables are soft, about 30 minutes. Add beans, rice, seasonings, and broth to soup pot. Bring to a boil; reduce heat, cover and simmer 2–½ to 3 hours.

Let soup cool; put through the blender a little at a time, until smooth. Return to soup pot; reheat on low about 45 minutes, adding wine and sherry. Serve hot.

Black Beans Habanero

4 Leeks, white part only, thinly sliced
2 Cloves garlic, crushed
2 Cup Acorn or butternut squash, cubed
1 Habanero, seeded, stem removed, chopped
2 Teaspoon Olive oil
½ Cup Dry sherry
½ Cup Chicken broth
3 Cup Cooked black beans, drained
½ Teaspoon Dried thyme
½ Teaspoon Ground cumin
¼ Teaspoon Ground black pepper
2 Teaspoon Red wine vinegar
1 Cup Pine nuts

Go to the drugstore and get some surgical gloves to use when you're handling habaneros. I'm serious, now; do it.

Saute leeks, garlic, squash and habanero in oil for 5 minutes. Add sherry and chicken broth; bring to a boil. Reduce heat and simmer, uncovered, about 30 minutes or until squash is tender.

Add beans, thyme, cumin, black pepper and vinegar. Continue to simmer until beans are heated through. Stir in pine nuts and cook 1 minute longer. Makes 6 to 8 servings, depending upon appetites.

Blackeyed Pea Dip

2 Cup Blackeyed peas (fresh cooked or canned)
1 Small onion, chopped
3 Teaspoon Bacon drippings
1 Can of Ro-Tel tomatoes (10 oz.)
½ Cup Grated sharp cheddar cheese
Salt and pepper, to taste

Saute the onion in the bacon drippings. Mash peas with a potato masher to break the skins (use a light hand; they should be chunky -- not pureed.)

Combine the peas, sauteed onion, tomatoes and cheese. Over low heat, stir until cheese is melted and dip is heated through. Season with salt and pepper, if desired. Makes about 2-½ cups.

Buffalo Chips

1 cup margarine
1 cup shortening
2 cups brown sugar, packed
2 cups granulated sugar
4 eggs
2 teaspoons vanilla
4 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
2 cups oatmeal
2 cups Post Toasties cereal
1 package chocolate chips, (6 ounce)
1 cup coconut
1 cup pecans, chopped

Cream together margarine, shortening, brown sugar and granulated sugar. Add eggs and vanilla. Sift and add flour, baking powder and baking soda. Mix in remaining ingredients. Use ice cream scoop or 1/4-cup measure to drop – 6 cookies to a sheet. Bake 15 minutes at 350 degrees. Serves 20.

Calabacita Con Puerco

2 T. shortening
3 lb. pork chops, boned and cubed
3 or 4 serrano chiles, or more or less to taste
1 large onion
2 tsp. whole cumin seed
4 cloves garlic
1/3 C. flour
3 lb. squash (yellow or zucchini or Mexican squash), sliced, large slices quartered
1 can whole kernel corn, including liquid
2 cans Ro-Tel chopped tomatoes
2 tsp. salt
1 tsp. black pepper

Heat shortening in Dutch oven; fry pork cubes in batches until browned. Return all pork to pan. Place chiles and onion in food processor container and process until chopped (or chop together by hand). Slice garlic and place with cumin seed and salt in a mortar and pestle and grind together. (The garlic and cumin seed and salt can be chopped in the food processor with the chilies and onion, but grinding it gives it more flavor).

Add chiles, onion, garlic, cumin and salt to pan with pork and cook over high heat until onion is transparent. Sprinkle flour over pork and vegetables and stir to combine. Cook a few minutes to remove the raw taste of the flour. Add all remaining ingredients plus about 1 tomato can of water — enough so that pork and vegetables are not quite covered with liquid. Bring to a boil, then reduce to a simmer and cover with a lid. Cook at a simmer for about 2 hours, stirring occasionally, checking periodically and adding more water if necessary. Makes a lot, but it freezes well.

Canary Island Doughnuts

Filling

1 lb. (about 1 large) boiled or
baked sweet potato, mashed
1 1/2 C. chopped toasted almonds
3/4 C. sugar
1/4 C. milk
2 T. Pernod
1 tsp. aniseed, toasted and ground
1 tsp. lemon zest
Pinch of cinnamon

In a medium bowl, combine all filling ingredients. Refrigerate at least 1 hour or overnight.

Pastry

8 C. all-purpose flour
1 C. sugar
1 T. baking powder
1 tsp. salt
1 tsp. lemon zest
3/4 C. Crisco, chilled
1/4 C. unsalted butter, chilled
Ice water

Sift together the flour, sugar, baking powder and salt into a large bowl. Sprinkle in the lemon zest. Cut in the shortening and butter with a pastry blender or fork. Add ice water a tablespoon at a time, adding only the minimum needed to barely hold the dough together. Wrap the dough in plastic, and refrigerate it for at least 1 hour or overnight.

Roll the dough out 1/4 inch thick on a floured pastry board or counter. With a biscuit cutter, cut out 4-inch rounds. Top each round with about 2 tablespoons of filling. Fold the round in half, pinch the edges to seal them, and crimp them with a fork. Add vegetable oil to a heavy saucepan to a depth of at least 4 inches, and heat to 350°F. If the oil smokes before reaching the correct temperature, it cannot be used for deep frying. Use only fresh, unused oil. Fry the doughnuts until they are lightly browned, about 2 to 3 minutes. Drain them, and sprinkle them with sifted confectioners' sugar. Serve them immediately.

Carne Guisada

2 lbs. Chuck roast, trimmed and cut in bite-size pieces
4 Teaspoon Flour
2 Teaspoon Canola oil
1 Large onion, chopped
1 Cup Chopped celery
3 or 4 Jalapenos, stems and seeds removed, chopped
2-½ Cup Beef stock
2 Teaspoon Tomato paste
½ Teaspoon Ground cumin
2 Teaspoon Chili powder

Preheat oven to 350 F.

Place the meat cubes in a paper or plastic bag. Sprinkle the flour over them, close the bag and shake to coat the meat lightly and evenly.

In a Dutch oven or heavy skillet, heat the oil over high heat. Add the meat and brown quickly. Add the remaining ingredients and bring to a simmer. Remove from heat.

Cover the Dutch oven or skillet and place in the oven. Roast for 2 hours.
Makes 6 servings

Chicken And Dumplings

1 – 3 lb. Chicken
4 Cup Water
2 Cup Chicken broth
1 Carrot, roughly chopped
1 Medium onion, cut into quarters
1 Stalk of celery, roughly chopped
1 Teaspoon Salt
¼ Teaspoon Freshly ground pepper

2 Cup All–purpose flour
½ Teaspoon Baking soda
½ Teaspoon Salt
3 Teaspoon Shortening
1 Cup Buttermilk

Place the chicken in a Dutch oven or other large pot, and add the water, broth, carrot, onion, celery and salt. Bring to a boil, cover and lower heat. Simmer for 60 to 70 minutes, or until tender and chicken is done. Remove chicken and allow it to cool enough to handle. Remove the carrot, onion and celery pieces from the broth and discard. Reserve the broth.

Bone the chicken, discarding all skin and bones, and tear meat into bite–size pieces. Set aside. (You can do this part the day before, if you like. Just refrigerate the boned chicken — well covered so it doesn't dry out — and broth.)

The Dumplings:

Combine the flour, baking soda and ½ teaspoon salt; cut in the shortening with a pastry blender or two knives until mixture is consistency of coarse meal. Add the buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a floured surface and knead 4 or 5 times — no more.

For drop dumplings, pat the dough down to a ¼–inch thickness, and pinch off 1–½–inch pieces.

For rolled dumplings, roll the dough to a ¼–inch thickness, and cut into strips, no larger than about 2 x 2 inches. (The dumplings will plump up when they are cooked.) If you have prepared the chicken in advance and refrigerated it, return it and the broth to your big pot and bring it to a boil. Then, with a very large slotted spoon or ladle, dip the boned chicken

out of the broth, cover it and keep it warm. With the chicken broth at a low rolling boil, drop in the dumplings, one or two at a time, and reduce the heat to medium. Stir from time to time to make sure dumplings do not stick together. Cook dumplings 10 minutes. The flour in the dumplings will thicken the broth, and it is absolutely not necessary to thicken it further.

Return the boned chicken to the mixture and simmer until heated through. Add the freshly ground black pepper and remove from heat. Makes 4 or 5 servings, depending upon appetites. I've seen two hungry men put away this entire recipe.

Chicken Fried Steak With Cream Gravy

4 Tenderized beef cutlets (known in supermarkets as "cube steak")
OR 1 round steak, with fat removed, that you've tenderized yourself
1 Egg
¼ Cup Milk
All-purpose flour
Cooking oil or melted Crisco
½ Teaspoon Salt
¼ Teaspoon Ground black pepper
¼ Teaspoon Paprika
¼ Teaspoon White pepper

Beat together the egg and milk and set aside. Mix together the salt, black pepper, paprika and white pepper and sprinkle on both sides of beef cutlets.

Dredge the cutlets in the flour, shaking off the excess. Then dip each cutlet in the egg/milk mixture, then back in the flour. (You're going to get your hands messy here, so take your rings off.) Set cutlets aside on a piece of waxed paper.

Heat the cooking oil in a large cast-iron or other heavy skillet over medium-high heat for a few minutes. Oil should be about a half-inch deep in the pan. Check the temperature with a drop of water; if it pops and spits back at you, it's ready.

With a long-handled fork, carefully place each cutlet into the hot oil. Protect yourself (and your kitchen) from the popping grease that results. Fry cutlets on both sides, turning once, until golden brown. Reduce heat to low, cover and cook 4 or 5 minutes until cutlets are done through. Drain cutlets on paper towels.

Cream Gravy

After the cutlets are removed from the pan, pour off all but about 2 tablespoons of oil, keeping as many as possible of the browned bits in the pan. Heat the oil over medium heat until hot.

Sprinkle 3 tablespoons flour (use the left-over flour from the chicken fried steak recipe (waste not -- want not) in the hot oil. Stir with a wooden spoon, quickly, to brown the flour.

Gradually stir in add ¾ cup milk and ¾ cup water, mixed together, stirring

constantly with the wooden spoon and mashing out any lumps. Lower heat, and gravy will begin to thicken. Continue cooking and stirring a few minutes until gravy reaches desired thickness. Check seasonings and add more salt and pepper according to your taste.

Chicken Mole

3 Cup Water
4 Chicken breasts
2 Chicken legs and thighs
1 Celery stalk, chopped
3 Teaspoon Fresh cilantro, minced
1/4 Teaspoon Salt
1/4 Teaspoon Ground cumin
1/4 Teaspoon Ground cloves
2 Teaspoon Chili powder
3 Garlic cloves, minced
1/4 Cup Raisins
1/4 Cup Crushed corn chips
1 Medium onion, chopped
1 Teaspoon Olive oil
8 oz. Tomato sauce
1 oz. Unsweetened chocolate, melted
1/4 Cup Slivered almonds

Bring water, chicken and celery to boil. Cover and reduce heat, letting simmer about 1 hour, or until meat comes away easily from bones. Remove chicken from broth and set aside to cool. Strain broth and keep liquid; discard celery.

In a blender, combine half of the broth with the cilantro, salt, cumin, cloves, chili powder, garlic, raisins, corn chips and onion. Pulse several times to blend.

In a large skillet, heat oil over medium heat and carefully add the blended ingredients. (You are actually "frying" the sauce, here, so pour carefully to avoid spatters.) Heat and stir for 5 minutes. Add the remaining broth, tomato sauce and melted chocolate to skillet. Cover and simmer on low heat 20 minutes.

Meanwhile, remove skin and bones from chicken and cut into bite-size pieces; add to sauce in skillet. Taste and correct seasonings, if desired. Simmer for 10 minutes. Toast almond slivers and use as garnish.

Chicken Picante

- 1 1/2 C. picante sauce
- 3 T. packed light brown sugar
- 1 T. Dijon-style mustard
- 4 skinless, boneless chicken breast halves
- 3 C. hot cooked rice

Mix picante sauce, sugar and mustard. Place chicken breasts in a 2-quart shallow baking dish. Pour mixture over chicken. Bake at 400°F for 20 minutes or until chicken is done. Serve over rice.

Chicky Caliente

4 Cup Cole slaw mix (or 3 C shredded cabbage and 1 C shredded carrot)
1/2 Cup Thinly sliced celery
1/2 Cup Minced green onion
1 15- or 16-oz. Can of pinto or red beans, drained
1 Cup Salsa (your choice, but it must be chunky or "garden style")**
6 Chicken thighs, skinned and boned
Sweet Paprika (lots, for camouflage)

Combine the cole slaw mix, celery and onions in a microwave-safe dish. Cover and vent. Microwave at high for 7 minutes or until cabbage is tender. Stir halfway through, if your microwave has no carousel.

Stir the beans and salsa into the cooked vegetables, combining well. Arrange the chicken thighs over the mixture with the thickest portions toward the outside of the dish. Cover and vent. Microwave at high for 9 minutes, rotating dish a quarter-turn every 3 minutes.

Turn chicken thighs over and sprinkle with lots of sweet paprika to make them look nicely browned. Microwave at high for an additional 6 minutes (rotating twice), and let stand, covered, for 5 minutes.

Chile–Cheese Quesadillas With Salsa

8 Corn tortillas

½ Cup Shredded Monterey Jack cheese

½ Cup Shredded medium–sharp or mild Cheddar cheese

3–4 Teaspoon Canned green chiles

2–3 Teaspoon Olive oil

2 Medium tomatoes, chopped and seeded (enough for 2 cups)

1 Small white onion, finely chopped

¼ Cup Fresh cilantro, minced

Large clove garlic, minced

3 Teaspoon Fresh lime juice

2 Teaspoon White wine vinegar or tarragon vinegar

1 Jalapeno pepper (more or less, to your taste), seeded, veins removed, minced

¼ Teaspoon Salt

For the Quesdillas: Making quesadillas is like making tortilla sandwiches. Mix together the cheeses and spread equally on four of the tortillas. Sprinkle the chiles evenly over the cheese. Top with the remaining tortillas.

If you have a skillet or griddle large enough to accommodate all 4 quesadillas, warm it up and add the oil. Over medium–high heat, cook the quesadillas 2 minutes or until bottoms are browned. Carefully turn them over and brown the other side. Remove from heat and cut each into quarters. If your skillet is smaller, cook quesadillas one at a time, using 2 teaspoons of oil with each quesadilla.

Serve warm with salsa. Makes 16 wedges.

For the Salsa:

Combine all ingredients in a non–metallic bowl; chill for 1 hour. Bring to room temperature, stir and drain any excess liquid.

Chile Con Queso

- 1 Tablespoon Olive oil
- 1 Cup Finely chopped white onion
- 2 Cloves Garlic, minced or put through garlic press
- 1 4-ounce can Chopped Green Chiles
- 1 or 2 Fresh Jalapenos, seeds and stems removed, finely chopped
- 1 14.5-ounce can Whole tomatoes, drained
- ½ pound Longhorn cheese, grated (2 cups)
- ½ pound Monterrey Jack cheese, grated (2 cups)
- 1 Cup Sour Cream

Saute the onions and garlic in the oil until onions are clear. Add the chiles, jalapeno(s) and tomatoes (rough-chop or break up the tomatoes with a spoon).

Turn heat to low, and add the grated cheeses, stirring until cheese melts. When ready to serve, stir in the sour cream, just until well combined, and remove from heat. Do not boil.

Serve warm with tortilla chips. Makes about 4 cups.

Chiles Rellenos Pie

14 oz. Canned green chiles (2 cans)
1 lb. Monterrey Jack cheese, sliced
1 lb. Cheddar cheese, sliced
4 Teaspoon Whole wheat flour
1 Cup Evaporated milk
1 Cup Sour cream
4 Eggs
1 Cup Cooked chicken or turkey, diced
2 Cup Mild salsa

Preheat oven to 350 F.

Cut chiles open and line a 9x13–inch baking dish with them. Layer both cheeses evenly over chiles. Add any remaining chiles over the cheese layer.

Mix the flour with a small amount of the milk; using a wire whisk, make a smooth paste. Mix in the remaining milk and sour cream. Beat in the eggs, one at a time, and add the diced meat.

Pour mixture over chiles and cheese. Bake for 30 minutes at 350 F. Pour salsa over top and bake an additional 15 minutes. Makes 8 or 10 servings.

Chili Gravy

4 dried red New Mexico chiles*
8 dried red ancho chiles*
1 lb. ground beef
4 C. beef stock
1 medium onion, finely chopped
2 garlic cloves, minced
2 T. bacon drippings (optional)
2 tsp. cumin seeds, toasted and ground
1/2 tsp. Mexican oregano
1/2 tsp. salt
1 T. Masa Harina

* To shortcut, use about 1/2 cup chili powder and reduce the cumin and oregano by half.

If using the shortcut, skip this step. Preheat the oven to 300°F. Break off the stems of the chile pods and discard the seeds. Place the pods in a single layer on a baking sheet and roast them for about 5 minutes. Watch the pods closely so that they do not scorch. Break each chile into several pieces. In a blender, purée the pods with the stock. You should be able to see tiny pieces of chile pulp, but they should be bound in a smooth, thick liquid. Set the purée aside.

In a medium saucepan, brown the meat with the onion and garlic. Drain the grease. Add bacon drippings, if desired, and return the pan to the heat. When the bacon drippings have melted, add the cumin, oregano, salt and puréed chiles or chili powder and beef stock. Simmer the mixture for about 50 minutes, until the meat is tender and the liquid has thickened slightly.

In a small bowl, mix the Masa Harina with 2 tablespoons of the cooking liquid, and stir the mixture back into the gravy. Simmer the gravy for an additional 10 minutes.

Serve with Tex–Mex enchiladas, tamales or other dishes.

Chili Queen Chili

2 lb. beef, cut into 1/2-inch cubes
1 lb. pork, cut into 1/2-inch cubes
1/4 C. suet
1/4 C. pork fat
3 medium onions, chopped
6 cloves garlic, minced
1 qt. water
4 ancho chiles, seeds and stems removed, chopped fine
1 serrano chile, seeds and stems removed, chopped fine
6 dried red New Mexican chiles, seeds and stems removed, chopped fine
1 T. cumin seeds, freshly ground
2 T. Mexican oregano
Salt, to taste

Lightly flour the beef and pork cubes. Quickly cook in the suet and pork fat, stirring often. Add onions and garlic and sauté until they are tender and limp. Remove all pieces of fat. Add the water to the mixture and simmer for 1 hour.

Grind the chiles in a blender or molcajete. Add to the meat mixture. Add remaining ingredients and simmer for an additional 2 hours. Skim off any fat that rises, then serve.

Chuck Wagon Chili

3 lb. beef chuck roast, cut into small stew-size chunks (including fat)
6 T. chili powder
3 T. ground oregano
6 cloves garlic, minced
3 T. ground cumin
1 T. cayenne (less if you don't like it really hot)
1 1/2 to 2 qt. water
1/3 C. Masa Harina or cornmeal

Using some of the fat, render fat for browning rest of meat. Brown meat in a cast-iron Dutch oven.

Add chili powder, oregano, garlic, cumin and cayenne. Stir to coat meat.

Add water and stir. Bring liquid to boil and simmer, covered, for 1 to 1 1/2 hours.

Make a thick paste of Masa Harina or cornmeal and add to chili. Stir to prevent lumping.

Remove lid and simmer 30 to 45 minutes longer (more if you like) to thicken and reduce stew to desired consistency.

Note: You may need to cut down on the seasonings to suit more tender, non-Texas palates.

Cinco De Mayo Chicken Salad

2 to 3 Cup Cooked, shredded chicken
1/3 Cup Sour cream
2/3 Cup Mayonnaise
2 Teaspoon Fresh lemon or lime juice
1/2 Teaspoon Ground cumin
1/2 Teaspoon Salt
1/4 Teaspoon White pepper
1 Teaspoon Tabasco or jalapeno sauce (more or less to taste)
1/2 Cup Sliced carrot
1/4 Cup Diced red bell pepper
1/4 Cup Finely chopped white onion
2 Small, ripe Haas avocados, chopped
2 Teaspoon Fresh cilantro, chopped

In a small bowl, stir together the sour cream, mayonnaise, lemon or lime juice, cumin, salt, white pepper and tabasco. This mixture is the salad dressing, so taste it and adjust the seasonings, if desired.

In a separate bowl, combine the chicken, carrots, red bell pepper, onion, avocado and cilantro.

Pour the dressing over the chicken and vegetables and mix well. Chill for at least 1 hour before serving. Makes about 4 servings.

Confetti

- 1 Medium onion, chopped
- 3 Cup Okra, rinsed, trimmed and sliced
- 2 Cup Fresh corn (cut from cob)
- 4 Large ripe tomatoes, peeled and chopped
- 2 Teaspoon Butter
- 1 Teaspoon Olive oil
- ½ Teaspoon Salt
- ¼ Teaspoon Freshly ground black pepper
- 4 Slices of crisp bacon, crumbled

Melt butter in large skillet over medium heat; add the olive oil.

Add the onion and saut for a few minutes; then add the okra, corn, tomatoes, salt and pepper. Stir and cover. Lower heat and simmer for 15 minutes, stirring occasionally.

Before serving, sprinkle with crumbled bacon. Makes about 6 or 8 servings.

Corn Bread

1 Cup Yellow corn meal
1/2 Cup Flour
1 Cup Buttermilk
1/2 Cup Sweet milk
1 Egg, beaten
1/4 Cup Melted butter
1 Teaspoon Salt
1/2 Teaspoon Soda
1 Tablespoon Baking powder

Mix corn meal, flour and salt. Add all the other ingredients and let stand at least 5 minutes without mixing. Grease the skillet well and heat it. Now stir in mixture and pour it into the skillet. Cover the skillet and bake it on the coals, checking every few minutes to see that the heat is right. It is cooked when the top crust is a golden brown color. You will find that the bottom is somewhat moist at this time. That is fine, for it should be.

Corn Meal Muffins

1 Cup All-purpose flour
3 1/2 Teaspoon Baking powder
2 Teaspoon Sugar
1 Teaspoon Salt
1 Cup Yellow cornmeal
1 Large egg
1 Cup Milk
1/4 Cup Vegetable oil

Preheat oven to 425 F.

Sift flour, baking powder, sugar and salt into a medium-sized bowl. Add the cornmeal and stir to mix well.

In a small bowl, lightly beat the egg. Add the milk and oil, and pour all at once into the dry ingredients. Stir mixture only until dry ingredients are moistened. Batter will be a little lumpy.

Drop batter from a tablespoon into prepared muffin cups (grease or spray with vegetable cooking spray), filling each cup 1/2 to 2/3 full. Bake 18 to 20 minutes, or until golden brown. Remove and serve hot with butter. Makes a dozen muffins.

Crabgrass

1 stick butter, melted
1/2 C. chopped onion
1 (10 oz.) pkg. frozen chopped spinach
1/2 lb. fresh crabmeat or 1 (7 oz.) can crabmeat, drained
3/4 C. grated Parmesan cheese

In a small skillet, melt the butter and sauté the onions for 4 to 5 minutes. In a saucepan, bring the spinach to a boil, cook for 1 minute, drain well, and add to the butter mixture. Add the crabmeat and cheese. Heat and serve in a chafing dish with crackers or Melba toast rounds.

Cream of Green Chili Soup

1 1/2 C. chicken broth
1/3 C. minced onion
1 large garlic clove
1/2 lb. fresh mild green chiles, such as
 Anaheim, roasted and chopped
8 oz. cream cheese, softened
1 C. sour cream
1/4 tsp. ground cumin
1 C. half-and-half
Freshly-ground white pepper, to taste

In a saucepan bring the broth to a boil with the onion. Boil the mixture for 5 minutes, and let it cool.

In a food processor chop fine the garlic and the chiles; add the cream cheese, sour cream and cumin. Blend the mixture until it is combined well. With the motor running add the broth mixture in a steady stream. Blend the mixture until it is combined well, and transfer it to a large bowl. Stir in the half-and-half, white pepper and salt to taste, and chill the soup, covered, for at least 2 hours or overnight.

Makes about 8 cups, serving 8 to 10.

Cream Of Pecan Soup

2 Teaspoon Butter
1/2 Cup Onion, diced
1/2 Cup Celery leaves
1 Teaspoon Flour
2 Cup Chicken broth
2 Teaspoon Soy sauce
Dash of ground nutmeg
1 Cup Pecans, ground fine in the blender
1-1/2 Cup Half-and-half
4 Sprigs of mint

Melt butter in a skillet over medium-low heat. Add the onion and celery leaves and saut for 5 minutes. Sprinkle in flour and gradually add the chicken broth, stirring to incorporate flour.

Add the soy sauce, nutmeg and ground pecans; simmer 10 minutes. Stir in half-and-half and simmer 5 minutes longer. Remove celery leaves and discard. Garnish with mint sprigs. Makes 2 generous servings.

Crispy Fried Chicken

3 Pounds Frying chicken pieces
2 to 2-1/2 Cup Crisco (or other vegetable shortening)
1 Teaspoon Salt (or to taste)
1/8 Teaspoon Freshly ground black pepper (or to taste)
1 Teaspoon Cayenne pepper (optional)
2 Cup All-purpose flour
1 Egg, lightly beaten
1/2 Cup Milk

Combine the flour, salt, pepper and cayenne pepper. Set aside. Combine the egg and milk in a separate dish. Set aside.

In a heavy skillet, melt shortening to a depth of 1 inch over high heat.

While the shortening is heating, rinse the chicken pieces and drain. Working with one or two pieces at a time, flour the chicken, shaking to remove excess, then coat with the milk/egg mixture, then dredge again in the flour mixture, coating well. Place pieces in a single layer on a piece of waxed paper until all are coated.

When the melted shortening reaches a temperature of 360 F on a frying thermometer (or test it with a small piece of chicken -- it should sizzle madly), carefully add the chicken pieces, skin side down, starting with the dark meat in the center of the skillet. Reduce the heat to medium-high, and fry chicken until skin side is golden brown, then turn and brown the other side.

Reduce heat to medium, and cover the pan. Cook for 25 minutes, and remove the cover. Cook, uncovered, for 5 minutes.

Remove chicken pieces, and drain on paper towels. Serve hot, or refrigerate and take with you on a picnic.

Deep–Fried Turkey

1 (10 to 12 lb.) turkey
2 tsp. salt
2 tsp. pepper
1 tsp. cayenne pepper
4 to 5 gal. peanut oil

Rinse and dry turkey. Remove neck and giblet bag from small cavity in front and the large body cavity. Generously season inside cavity with salt and pepper. Use as much cayenne pepper as taste buds will allow.

Heat oil in cooking pot large enough to submerge turkey in hot oil. Heat oil to 350°F to 375°F. When oil is hot, using a sling of strong twine or a lifter, lower turkey into hot oil. Cook about 5 minutes per pound or until meat thermometer inserted in thickest part of thigh reaches 180°F. Makes 10 to 12 servings.

Devil's Steak

3 lbs. Round steak, ½" thick
2 Teaspoon Dry mustard
½ Teaspoon Salt, or to taste
¼ Teaspoon Pepper
2 Teaspoon Vegetable oil
10 oz. Canned mushroom stems and pieces
1 Teaspoon Worcestershire sauce
½ Cup Dry red wine

Cut meat into small serving pieces. Trim and discard all fat and membranes. Pound each piece until ¼-inch or less. Mix mustard and spices and dredge meat on each side in mixture.

Heat oil in a large, medium-hot skillet. Fry a few pieces of steak at a time, 1 to 1½ minutes on each side, until golden brown. Add more oil, only if necessary. Remove steak pieces from pan and keep warm.

Drain mushrooms, reserving liquid, and set aside. Add the mushroom liquid and Worcestershire sauce to skillet. Simmer liquid, scraping up any browned bits. Add the mushrooms and wine to liquid, heat and stir. Liquid may be thickened with flour or cornstarch, if desired, and served with meat.

Dry Rub For Chicken, Ribs Or Brisket

- 1 Teaspoon Ground black pepper
- 1 Teaspoon Ground white pepper
- 1 Teaspoon Sugar
- 2 Teaspoon Cayenne pepper
- 2 Teaspoon Chili powder
- 1 Teaspoon Cumin
- 1 Teaspoon Garlic powder
- 1 Teaspoon Brown sugar
- 1 Teaspoon Ground oregano
- 4 Teaspoon Paprika (the sweet kind, not the hot kind)
- 1 Teaspoon Dry mustard
- 1 Teaspoon Celery salt
- 1 Teaspoon Salt

Thoroughly combine all ingredients. Rub mixture into the meat, wrap tightly with plastic wrap and refrigerate for 8 hours or overnight. Store leftover mixture in an airtight jar or in freezer.

El Paso Border Beans

3 C. cooked pinto beans
1 onion, minced
2 T. lard or vegetable oil
5 slices bacon, minced
3/4 C. chorizo
1 lb. tomatoes, peeled, seeded and chopped
6 serrano chiles, minced
1 tsp. cumin

Sauté the beans and onion in lard or oil for about 5 minutes, stirring constantly.

In another skillet, sauté the bacon and chorizo. Drain.

Combine the beans and onion with the drained bacon and chorizo in a pot; add remaining ingredients and simmer for 30 minutes.

El Paso Red Sauce

1 large can whole tomatoes
1 small can whole chile peppers
4 to 6 jalapeno peppers
1 onion, chopped
1 T. vinegar
1 T. vegetable or olive oil
2 cloves garlic, minced

Pulse a few times in a blender or chop by hand. Let stand several hours at room temperature, then refrigerate in a glass jar. This red sauce improves with age.

Fried Catfish

6 Catfish fillets (good size)

½ Teaspoon Salt

¼ Teaspoon Black pepper

Few drops of Tabasco or your favorite hot sauce (optional)

1 Cup All-purpose flour

1 Cup Cornmeal

2 Teaspoon baking powder

½ Teaspoon salt

¼ Cup bacon drippings or canola oil (or 2 tablespoons of each)

Sprinkle fillets on both sides with the pepper and ½ teaspoon of the salt and desired amount of hot sauce (Don't go overboard here; catfish has a delicate flavor, and the idea is just to suggest some spice -- not overpower).

Allow fillets to set at room temperature for 10 or 15 minutes. Combine the flour, cornmeal, baking powder and remaining salt, mixing well. Dredge fillets in the flour/cornmeal mixture, and fry in hot oil for 8 to 10 minutes, turning once, until golden brown on both sides. Serve at once.

Fried Jalapenos

1 14-ounce can Whole pickled jalapenos
½ pound Longhorn cheese, grated
1/4 Teaspoon Salt
1/8 Teaspoon Ground black pepper
3/4 Cup Flour
2 Eggs, lightly beaten
½ cup Milk
Oil for deep-frying

Cut the tops off the jalapenos and scoop out the seeds. Stuff each jalapeno with one-half to one tablespoon grated Longhorn cheese, pressing it down into the pepper with your finger.

In a bowl, combine the eggs and milk. In a separate bowl, stir the salt and pepper into the flour. Roll the filled jalapenos in the flour mixture, then in the egg mixture, then again in the flour mixture. Set aside to allow the coating to set while you bring the temperature of the oil to 350F degrees.

Deep-fry the jalapenos until they are golden brown (1 or 2 minutes).

Fried Okra And Potatoes

- 1 lb. Fresh okra
- 2 Large potatoes (baking type, not new potatoes)
- 1 Medium white onion, finely chopped
- ½ Cup Cornmeal
- 1 Teaspoon Salt
- ½ Cup Vegetable oil
- ¼ Teaspoon Ground pepper

Wash okra and cut off stem ends. Cut in about ½-inch pieces. Peel potatoes and chop into ½-inch dice. Put okra and potatoes in large bowl. Add chopped onion to mixture. Sprinkle cornmeal, salt and pepper over mixture. Stir until cornmeal is evenly distributed throughout mixture.

Heat cooking oil in large skillet over medium heat (oil should be hot, but not smoking hot). Carefully spoon okra/potato mixture into hot oil. Fry, turning mixture occasionally, until potatoes are done and mixture is nicely browned, about 10 to 12 minutes. Drain on paper towels. Makes enough for 4 or 5 hungry people.

Fried Oysters

1 pint oysters, drained

Salt and cayenne pepper, to taste

$\frac{3}{4}$ Cup All-purpose flour

$\frac{3}{4}$ Cup Yellow cornmeal OR Masa Harina (corn flour)

Sprinkle the oysters with salt and cayenne pepper. Mix together the flour and cornmeal (or corn flour) until combined evenly. Roll the seasoned oysters in the flour and set aside on waxed paper.

Heat oil in large pot or deep fryer to 375 F. Deep fry oysters in batches until golden, about 2 minutes. Do not overcrowd, Do not overcook. Serve immediately. Makes 3 or 4 servings.

Fried Tortilla Chips

8 Corn tortillas (the best ones you can find)
Vegetable oil

Arrange the tortillas in a stack and cut into 6 equal wedges. Pour about an inch of oil in a large frying pan over medium–high heat to 350 F on a deep–fat frying thermometer. Fry just a few at a time, turning occasionally, until crisp and lightly browned (about 1 minute or less). Drain on paper towels; sprinkle lightly with salt, if desired. Store in an airtight container.

Frito Pie

3 Cup Fritos corn chips

$\frac{3}{4}$ Cup Onion, chopped

1 Cup Cheddar cheese, grated

2- $\frac{1}{2}$ Cup Chili (your favorite, homemade, canned, whatever)

Preheat oven to 350 F.

Spread 2 cups of Fritos in a baking dish. Sprinkle half the onion and half the cheese over the Fritos. Pour the chili over the onion and cheese. Sprinkle the remaining Fritos, onion and cheese over the chili.

Bake for 15 or 20 minutes and cheese is bubbly. Serve hot.

Gazpacho

46 oz. Tomato juice (large can)
1 Medium onion, chopped
2 Large tomatoes, peeled and chopped
1 Green pepper, chopped
1 Cucumber, peeled, seeded, chopped
2 Scallions, chopped
2 Large cloves of garlic, crushed
¼ Cup Fresh cilantro leaves, chopped
2 Teaspoon Olive oil
2 Teaspoon Fresh lime juice (use fresh, reconstituted just doesn't cut it)
2 Teaspoon Red wine vinegar
1–½ Teaspoon Lemon juice (again, fresh)
1 Teaspoon Dried whole tarragon
1 Teaspoon Dried whole basil
1 Teaspoon Honey
½ Teaspoon Salt
¼ Teaspoon Freshly ground black pepper
1 Teaspoon Ground cumin
Tabasco sauce, to taste (anywhere from a few drops to ¼ teaspoon, but use more and you'll overpower the other flavors)

Combine all ingredients in large non-metallic container; stir well. Process in batches in an electric blender until somewhat smooth, but don't puree. Gazpacho should have texture. Chill at least 2 hours. Makes 11 to 12 cups

Green Tomato Relish

6 Red sweet peppers
2 lbs. Green tomatoes
2 lbs. Sweet onions
1 Small head of cabbage
3 Sweet green peppers
¼ Cup Pickling salt
3-½ Cup Sugar
2 Cup Apple cider vinegar
1 Cup Water
1 Teaspoon Mustard seed
1 Teaspoon Ground turmeric
2 Teaspoon Celery seed

Coarsely grind all vegetables in blender or food processor. Mix vegetables with salt. Cover and let stand 12 to 18 hours.

Drain vegetables and rinse. Mix vegetables and remaining ingredients. Heat to boiling; reduce heat. Simmer, uncovered, for 3 minutes.

Pack mixture in hot jars, leaving ¼" head space; seal. Process 10 minutes in a boiling water bath. Makes 5 or 6 pints.

Grilled Texas Shrimp

1/4 C. vegetable oil
1/4 C. tequila
1/4 C. red wine vinegar
2 T. Mexican lime juice
1 T. ground red chiles
1/2 tsp. salt
2 cloves garlic, finely chopped
1 red bell pepper, finely chopped
24 large raw shrimp, peeled and
de-veined (tails left on)

Mix all ingredients except shrimp in shallow glass or plastic dish. Stir in shrimp. Cover and refrigerate for 1 hour.

Remove shrimp from marinade, reserving marinade. Thread 4 shrimp on each of six (8-inch) metal skewers. Grill over medium coals, turning once, until pink, 2 to 3 minutes on each side.

Heat marinade to boiling in a non-reactive saucepan. Reduce heat to low. Simmer uncovered until bell pepper is tender, about 5 minutes. Serve with shrimp. Makes 6 servings.

If you would prefer to broil the shrimp instead of grilling them, place the skewered shrimp on a broiler pan rack. Broil with tops about 4 inches from heat, turning once, until pink, 2 to 3 minutes on each side.

Ham Loaf

1 lb. smoked ham, ground
1 T. oil
1 onion, chopped
3/4 lb. ground pork
1 C. saltine cracker crumbs
2 eggs
1 C. milk
1 T. prepared yellow mustard
1 T. Worcestershire sauce
1 T. cider vinegar
1/4 tsp. ground cloves
Salt, to taste
2 T. apple cider
2 T. dark brown sugar
2 tsp. prepared yellow mustard

Preheat oven to 350°F. Warm oil in a small skillet over medium heat. Sauté onion until it has softened. Combine onion with remaining ingredients except apple cider, dark brown sugar and the 2 teaspoons of prepared yellow mustard. Mix well. Place the meat in a loaf pan, and smooth its surface. Bake the ham loaf about 1 hour.

While the loaf bakes, combine the apple cider, brown sugar and 2 teaspoons prepared yellow mustard. After the ham loaf has baked 45 to 50 minutes, brush it with the glaze, and continue baking for another 10 to 15 minutes. Remove the pan from the oven, and let it sit for at least 10 minutes before cutting the loaf. Serve the ham loaf hot, at room temperature, or cold.

Huevos Rancheros

6 6-inch corn tortillas
2 Teaspoon Vegetable oil
1/2 Cup Chopped onion
1 Clove garlic
3 Large tomatoes, peeled and chopped
1/4 Teaspoon Salt
4 oz. Canned Green chiles, undrained
6 Eggs
1/2 Cup Cheddar or Monterey Jack cheese

Preheat oven to 350 F.

Fry tortillas, one at a time, in hot oil, 5 seconds on each side or just until softened. Drain tortillas on paper towels. Line a 12x8x2-inch baking dish with tortillas, letting tortillas extend 1/2 inch up the side of the dish. Set baking dish aside.

Saut onion and garlic until crisp-tender in skillet used for frying tortillas. Add tomatoes, chiles and salt. Simmer, uncovered, 10 minutes, stirring occasionally.

Pour mixture over tortillas. Make 6 indentations in tomato mixture, and break an egg into each. Cover and bake at 350 F for 25 minutes. Sprinkle with grated cheese and bake an additional 2 minutes. Serve immediately.

Hush Puppies

¾ Cup Corn meal
1/3 Cup All-purpose flour
½ Teaspoon Baking powder
¼ Teaspoon Baking soda
¼ Teaspoon Salt
½ Cup Buttermilk
1 Egg
2 Teaspoon Bacon drippings, melted
1/3 Cup Finely chopped onion
Crisco or other vegetable shortening for frying

Combine all the ingredients together in a large bowl, and mix well.

Melt enough shortening in a skillet or deep fryer to completely cover the hush puppies. Heat to a temperature of 375 F. Drop batter by spoonfuls (roughly 1–½ inches in diameter), a few at a time, into hot oil and deep fry until crisp and golden brown, 2 to 3 minutes.

Drain on paper towels, and serve at once. Makes about a dozen.

Jalapeno Cornbread

1 Cup Cornmeal
1 Cup Flour
½ Cup Milk
4 Teaspoon Baking powder
½ Teaspoon Salt
½ Teaspoon Garlic powder
½ Cup Grated cheddar cheese
4 oz. Canned jalapenos, drained, chopped
2 oz. Jar of pimientos
1 Medium onion, chopped
1 Cup Water
1/3 Cup Vegetable oil
2 Eggs
4 Slices crisp bacon, crumbled
1 Teaspoon Bacon drippings

Preheat oven to 375 F.

Combine dry ingredients in a bowl. Stir in cheese, jalapenos, pimientos, onion and crumbled bacon.

In another bowl, beat together water, oil and eggs. Stir in dry ingredients until just moistened. Melt bacon drippings in an 8- or 9-inch skillet or pan. Pour batter into hot pan and bake for 30 to 35 minutes.

Jalapeno Pepper Jelly

3 Large green peppers, seeded and diced
6 or 7 Fresh jalapeno peppers, seeded and chopped
1/3 Cup Water
5 lbs. Sugar
3 Cup Apple cider vinegar
3 pkg. Certo (3 oz. packages)
Green food coloring

Process green peppers and jalapenos in blender with water. (Wear rubber gloves while handling jalapenos.)

In large saucepan, combine pepper mixture, sugar and vinegar. Bring to a boil and boil for 4 minutes. Watch carefully because mixture boils over easily.

Remove from heat and add Certo and food coloring. Stir well. Pour into sterilized jars and seal with parafin. OR Pour hot into hot, sterilized jars, leaving ¼-inch head space. Adjust caps. Process 5 minutes in boiling water bath. Makes 8 to 10 pints.

King Ranch Chicken

3 Teaspoon Butter
2 Large cloves garlic, minced
½ Teaspoon Chili powder (homemade, if possible)
3 Teaspoon All-purpose flour
¾ Cup Chicken stock or broth
¾ Cup Buttermilk
Salt and freshly ground black pepper to taste
2 Teaspoon Butter or olive oil
1 Medium onion, chopped
½ Large green bell pepper, chopped
1 Medium poblano, chopped
1 Cup Finely chopped mushrooms
2 Plum tomatoes, peeled, seeded and chopped (or 1/2 cup canned tomatoes)
2 Teaspoon Chopped pimientos
Canola oil for softening tortillas
8 Corn tortillas
3 to 4 Cup Cooked, diced chicken (mixture of light and dark meat preferred)
1/3 Cup Sliced green olives
1/3 Cup Green onions, including tops, chopped
2 Cup Grated longhorn or mild cheddar cheese

Preheat oven to 350 F. Grease a 9x13-inch baking dish or 3-quart casserole.

Make the Sauce:

Melt the butter in a heavy skillet over medium-low heat. Add the garlic and chili powder, and saut for a minute or two. Raise the heat to medium. Quickly sprinkle in the flour and stir to mix. Pour in a small amount of the chicken broth, stirring constantly to remove lumps and allowing the flour to "cook" briefly. Gradually add the remaining chicken broth, add the buttermilk and continue stirring until sauce has thickened, 3 or 4 minutes. Add salt and pepper to taste. Sauce may be prepared in advance and refrigerated.

Make the Filling:

Warm a heavy skillet over medium heat, add the butter or olive oil, and saut the chopped onion, green pepper, poblano, mushrooms, tomatoes and pimientos until onion is transparent, about 4 or 5 minutes. Fold into the mixture the diced chicken, olives and green onions, combining well. Remove from heat.

Assembling the Dish:

In a small skillet, heat about about half an inch of canola oil. Using tongs, dip the tortillas in the hot oil one at a time, for just a few seconds, so that they are softened. Cover the bottom of your baking dish with 4 of the softened tortillas. Layer the remaining ingredients in the following order:

- Half of the chicken/vegetable mixture
- Half of the grated cheese
- Half of the sauce
- The remaining 4 softened tortillas
- The remaining chicken/vegetable mixture
- The remaining grated cheese
- The remaining sauce

Bake for 30 minutes at 350 F until casserole is heated through and bubbly.

Lemon Chess Pie

2 Cup Sugar
1 Teaspoon Flour
1 Teaspoon Cornmeal
¼ Teaspoon Salt
¼ Cup Butter, melted
2 Teaspoon Grated lemon rind
¼ Cup Fresh lemon juice
¼ Cup Milk
4 Eggs
1 Unbaked 9" pie shell

Preheat oven to 350 F.

Combine sugar, flour, cornmeal and salt. Add the melted butter, lemon rind, lemon juice and milk; mix well.

Add the eggs, one at a time, beating well after each addition. Pour into an unbaked 9" pie shell, and bake for 50 minutes.

Lone Star Barbecue Spare Ribs

4 pounds beef or pork spareribs
Olive oil
Salt and freshly ground black pepper
4 tablespoons Butter
1 Medium onion, chopped
5 Garlic cloves, minced or put through a garlic press
2 Large, ripe tomatoes, chopped
1 6-ounce can Tomato paste
¼ teaspoon Tabasco sauce
2 teaspoons Worcestershire sauce
½ cup Brown sugar
1 heaping tablespoon Dijon mustard
Salt to taste
Cayenne pepper to taste
½ cup Red wine (not the cooking variety)
Juice of 1 lemon

You'll be grilling the ribs for about an hour and a half, saucing them during the last 30 minutes. This sauce contains brown sugar and other ingredients that will flame up, so indirect grilling is called for. Start your charcoal or wood or whatever. Rub the slab of ribs all over with the olive oil, sprinkle liberally with salt and pepper, and rub it in. Cover and set aside.

Start your sauce: In a large skillet over medium heat, melt the butter. When it begins to bubble, add the onion and garlic and sauté until translucent, about 3 minutes. Add all remaining ingredients, stir and turn heat to medium-low. Cook for 20 to 30 minutes until mixture is somewhat reduced and thickened. Taste the sauce and adjust the seasonings, if you think it necessary.

When your grill is ready, put the ribs, fat side down, in the center of the grill. Make sure that the drippings won't drip directly onto the coals. Cover the grill and open the vents enough to make sure there's air flow. Grill the ribs for 1 hour, turning every 15 minutes.

If you need to build up your fire again, add more coals at this point. Remove the ribs while you're doing this and give them a good basting on both sides with the sauce. Return the ribs to the grill and cook them for another half hour, basting and turning them every 10 minutes. Serves 4 to 6, depending upon appetites.

Lone Star Steak Sauce

½ Cup Butter
2 Teaspoon Worcestershire sauce
¾ Teaspoon Black pepper
2 drops Tabasco sauce
½ Cup Lemon juice
1 Clove garlic, minced
½ Teaspoon Dry mustard
Salt to taste

Combine all ingredients, heat until butter melts. Broiler juices may be added. Serve with steak.

Mariachis

10 flour tortillas
6 eggs
1 link Mexican chorizo sausage
1/2 C. coarsely chopped green onions
1/2 tsp, ground cumin
1 C. grated sharp Cheddar cheese
Salt and pepper, to taste

Skin the chorizo, crumble in a skillet, and brown slightly. Remove the cooked chorizo and drain the fat.

Whisk the eggs with salt, pepper, and cumin. Return chorizo to skillet, add whisked eggs and scramble.

When the eggs are done, place about 3 tablespoons on each warmed flour tortilla. Add chopped green onion and grated cheese to your heart's content. Fold like a taco or even roll like a burrito, then chomp on it! It's good!

Fresh salsa goes well with this.

Pecan Banana Bread

1–¾ Cup Whole wheat pastry flour
½ Cup Maple syrup
1 Teaspoon Baking powder
4 Teaspoon Baking soda
½ Cup Butter
2 Ripe bananas, mashed
½ Cup Pecans, coarsely chopped and lightly toasted
1 Teaspoon Grated lemon peel
2 Eggs, slightly beaten

Preheat oven to 350 F.

In a large bowl, mix first 4 ingredients with fork; then use pastry blender to cut in butter until mixture looks crumbly. Stir bananas, pecans, lemon peel, and eggs into flour mixture, until flour is just moistened.

Spoon batter into a lightly greased 9" x 5" loaf pan. Bake at 350 F for 40–50 minutes or until toothpick comes out clean. Cool 20 minutes before slicing.

Pecan Nuggets

4 1/2 C. pecans, finely chopped
1 3/4 C. brown sugar, loosely scooped, not packed
1 C. finely grated coconut
1/4 tsp. salt
2 T. honey
4 large egg whites
1/2 tsp. vanilla extract

Preheat oven to 350°F. In large bowl, mix pecans, brown sugar, coconut and salt. Add honey, egg whites and vanilla extract; blend by hand or with a rubber spatula just until ingredients hold together.

On a baking sheet lined with parchment baking paper or foil, drop batter by rounded tablespoons 1 inch apart. Bake about 12 minutes or until light golden brown. Do not over-bake. Cool completely on lined cookie sheet.

If cookies stick, peel paper or foil from cookies. To store, layer cookies between fresh parchment paper in airtight container.

NOTE: Bake on a dry day. Humidity makes these cookies very sticky. Makes 4 dozen nuggets.

Pedernales River Chili

4 lb. coarsely-ground beef
1 large onion, chopped
2 cloves garlic, finely chopped
1 tsp. Mexican oregano
1 tsp. ground cumin seeds
6 tsp. red chili powder
2 (16 oz.) cans tomatoes
Salt, to taste
2 C. hot water

Put the meat, onion and garlic in a large pot and sear until light brown. Add the remaining ingredients. Bring to a boil, lower the heat, and simmer, covered, for 1 hour. Let cool, then refrigerate. Skim the congealed fat from the top. Reheat the chili to serve. Serves 12.

Pepper Oysters

4 doz. oysters, shucked (save liquor)
1 T. or more lime juice
2 T. olive oil
2 tsp. whole peppercorns
1 large bay leaf
6 large cloves garlic
Pinch of salt

Heat oyster liquor to simmering. Add oysters and poach 2–3 minutes until edges start to curl. Drain oysters; reserve broth. Pound peppercorns, salt, and garlic together. Add lime juice and sufficient reserved broth (3–4 tablespoons) to make paste.

Heat olive oil, add bay leaf and peppercorn mixture. Cook 3 minutes at high heat, while stirring. Remove pan from heat and add oysters. Cool and refrigerate at least overnight.

Serve at room temperature. May be stored in refrigerator for several days before serving.

Picadillo

- 1–½ lbs. Lean ground beef
- 1 Large onion, chopped
- 2 Large fresh tomatoes, peeled and chopped
OR one (1) 14–½ oz. can whole tomatoes, chopped
- 2 Large garlic cloves, crushed
- 2 Medium potatoes, cut into ½" dice
- ½ Cup Beef stock, chicken stock or water
- 2 Teaspoon Apple cider vinegar
- 1 Canned chipotle chile with ½ teaspoon adobo sauce
- ¼ Teaspoon Ground cumin
- ½ Teaspoon Salt
- 1 Teaspoon Minced fresh cilantro

Over medium heat, brown the ground beef with the onion and garlic. Drain accumulated meat juices, and add remaining ingredients except cilantro.

Simmer over medium–low heat for about 20 to 25 minutes, stirring occasionally. Do not let mixture get too dry; add a tablespoon or so of water or stock, if necessary.

Serve warm, sprinkled with cilantro.

Pinto Bean Salad

1–½ Cup Dried pinto beans, soaked overnight & drained

2 Teaspoon Salt

1 Bay leaf

2 Medium tomatoes, chopped

1 Medium red onion, thinly sliced

2 Green onions (with tops), sliced

3 Teaspoon Fresh lemon juice

1 Teaspoon Fresh lime juice

1 Teaspoon Salt

¼ Cup Olive oil

1 Large garlic clove, minced

¼ Cup Fresh cilantro, chopped

Salt and pepper, to taste

Put the pintos in a large Dutch oven and cover with fresh water. Add the bay leaf. Bring to a boil. Then cover and simmer the beans for 30 minutes. Stir in the salt and simmer another 30 minutes until beans are tender. Fish out the bay leaf and discard. Drain the beans and allow to cool until warm, but no longer hot.

Combine the lemon and lime juice and salt. Beat in the olive oil gradually until well mixed. Add the garlic and cilantro. Check seasonings and add more salt and pepper, if desired.

Pour dressing over the warm beans and mix until well coated. Add the chopped tomatoes and onions and toss well.

Pork And Red Chile Stir-Fry

- 1 lb. Lean pork loin, sliced thinly
- 1 Teaspoon Vegetable oil
- 2 Cloves of garlic, minced
- 10 oz. Package of frozen green beans
- 2 Teaspoon Sugar
- 2 Teaspoon Soy sauce
- ¼ Teaspoon Crushed red pepper flakes
- ½ Teaspoon Ground ginger
- 1 Teaspoon Sesame oil
- 1 Teaspoon Rice vinegar

Heat oil in skillet. Stir-fry pork slices in hot skillet for 2 minutes. Add garlic and beans, and stir-fry an additional 3–4 minutes until beans are tender.

Push pork and beans to one side of pan; add remaining ingredients, stirring constantly to sauce. Mix in pork and beans to coat with sauce.

Serve immediately with hot, cooked rice or shredded lettuce. Makes 4 servings.

Red Salmon Dip

1 Can of red salmon (7-¾ ozs.)
8 ozs. Cream cheese, softened
¼ Cup Very finely chopped onion
2 Teaspoon Finely chopped parsley
1 Teaspoon Fresh lemon juice
2 Teaspoon Worcestershire sauce
Dash of Tabasco sauce
Dash of garlic powder
Vegetable cooking spray
Sliced almonds (optional)

Combine all ingredients and mix well. Shape into a loaf or pack into a serving dish and chill for 2 to 3 hours. May be coated with sliced almonds.

River Walk Strawberry Pie

1 (9-inch) graham cracker crust
10 oz. frozen strawberries
1 C. sugar
2 egg whites
1 T. fresh lemon juice
Dash of salt
1/2 C. whipping cream, whipped
1 tsp. vanilla or almond extract

Thaw strawberries in a colander. When they reach room temperature, combine them in a large mixing bowl with the sugar, egg whites, lemon juice and dash of salt. Beat until very stiff, about 15 to 20 minutes.

Fold the whipped cream and vanilla or almond extract into the beaten berry mixture and pour into the prepared pie crust. Freeze the dessert for 2 to 3 hours or until very firm.

Roast Texas Turkey

1 (16 to 18 lb.) turkey
2 tsp. salt
2 tsp. pepper
1/2 C. vegetable oil
2 apples
1 orange
1 lemon
2 fresh jalapeño peppers

Preheat oven to 325°F. Rinse and dry turkey. Remove neck and giblet bag from the small cavity in front and the large body cavity. Season inside turkey cavity with salt and pepper. Use salt sparingly if using a pre-basted turkey. Rub exterior of turkey generously with vegetable oil and place in a large roasting pan with shallow sides.

Cut apples and orange into quarters. Cut lemons in half. Pierce jalapeño peppers with a fork. Insert apple, orange, lemon and jalapeño peppers into cavity. Roast turkey 15 to 20 minutes per pound. Temperature should read 180°F when an instant-read meat thermometer is inserted in the thickest part of the thigh. The leg should also move easily at the joint. The turkey should be ready for 1 hour before dinner is served. Loosely tent with foil to keep warm, and carve just before serving.

Giblet Gravy

Make this gravy ahead of time and warm it just before serving.

2 lb. chicken or turkey necks
1 lb. chicken or turkey gizzards
and hearts
1/4 lb. chicken or turkey livers
9 C. water, divided
1 C. flour
1/2 C. butter
1/2 C. vegetable oil
3 tsp. salt
2 tsp. pepper

Rinse necks, gizzards and hearts. Place in a large saucepan or stockpot. Cover with 8 cups water. Bring to a boil; reduce heat to simmer. Using a large spoon, skim off foam as it accumulates during cooking. Cook until necks are soft and gizzards and hearts are tender, 2 to 3 hours. Remove from heat and let cool.

When cool enough to handle, strain stock into clean saucepan with lid or into a plastic storage container. Refrigerate to congeal fat, several hours or up to 2 days. Freeze for longer storage.

Reserve gizzards and hearts; discard necks. Chop gizzards and hearts into 1/2-inch pieces. Refrigerate up to 2 days.

To make gravy, lift off congealed fat from stock and discard. Heat stock to liquefy; reserve. In stockpot, melt butter over medium heat. Add oil, then gradually stir in flour. Cook until flour is bubbly; reduce heat and cook until flour turns a rich brown, the color of cocoa. Gradually add warm stock, stirring with a wire whisk to eliminate lumps. Cook until thickened to desired consistency, about 20 to 30 minutes. Season to taste with salt and pepper.

Meanwhile, rinse livers, if using, and place in a small saucepan with 1 cup water over medium heat. Lower heat and simmer until livers are cooked through, 15 to 20 minutes. Remove from heat and let stand until cool. Drain livers and discard liquid. Chop livers into 1/4-inch pieces. Stir chopped gizzards, hearts and livers into gravy. Adjust seasoning as needed.

Gravy may be refrigerated for up to 2 days before serving. Reheat to serve. Thin with de-fatted pan juices from turkey or with water or stock to desired consistency. Makes 16 servings.

Rojo Salsa

- 4 Small tomatoes (about 1 lb.), peeled, finely chopped
- 2 Fresh California (Anaheim) or New Mexico chiles, peeled, finely chopped
 - OR 1/3 cup chopped green chiles
- ½ Small jalapeno chile, stems and seeds removed
- ½ Medium onion, finely chopped
- ¼ Cup Fresh cilantro leaves, chopped
- 1 Large garlic clove, minced
- 1 Teaspoon Olive oil
- ½ Teaspoon Salt

Combine tomatoes, chiles, onion and cilantro in a bowl. Mash garlic with salt to make a paste. Stir garlic paste into tomato mixture.

Cover and allow to stand for two hours before serving to blend flavors. Serve at room temperature. Makes about 2-½ cups.

Salmon Croquettes

15 oz. Can of red or pink salmon, drained
1 Small onion, finely chopped
1 Teaspoon Fresh lemon juice
1 Egg, lightly beaten
12–15 Saltine crackers, crushed
¼ Teaspoon Ground pepper
2 Teaspoon Fresh parsley, chopped (optional)
¼ Cup Canola oil

Mash drained salmon in a bowl. Add chopped onion, lemon juice, egg, pepper and, if desired, parsley. Mix gently. Shape into six croquettes (patties).

Crush the saltines between two sheets of waxed paper with a rolling pin. Set each croquette into the crumbs, pressing gently to make sure crumbs adhere, turning to coat both sides.

Heat oil in skillet over medium heat. Fry croquettes on one side until golden brown, then gently turn and fry other side. Serves 4 to 6, depending upon appetites.

Smoky Tomatillo Salsa

- 1 Pound Tomatillos, husked
- 1 Teaspoon Olive oil
- ¼ Cup Red onion, finely chopped
- ½ Cup Fresh cilantro leaves, chopped
- 2 Canned chipolte chiles, finely chopped OR 2 dried chipolte chiles
- 1 Teaspoon White vinegar
- 1 Teaspoon Dried leaf oregano (preferably Mexican oregano)
- ½ Teaspoon Salt

Heat the broiler, and cover a baking sheet with aluminum foil.

With baking sheet 5 to 6 inches from flame, broil the tomatillos for 15 to 18 minutes, turning occasionally. Tomatillos will darken in spots. Remove from broiler, allow to cool, and finely chop.

Warm the olive oil in a skillet. Add the onion and saute until softened.

In a bowl, combine the onion and tomatillos. Stir in all remaining ingredients.

May be served warm or cold. Makes about 2 cups.

Southern Potato Salad

10 Large redskin potatoes
2 Teaspoon Salt
8 Eggs, hard cooked, chopped
1–½ Cup Miracle Whip
¾ Cup Prepared mustard (regular yellow mustard)
¼ Cup Apple cider vinegar
2 Large onions, chopped
6 oz. Chopped pimentos
1 Teaspoon Celery seed
1 Jar of sweet pickles, finely chopped
Freshly ground black pepper, to taste

In a large pot, cover the potatoes with water and add the salt. Boil until potatoes are tender when pierced with a fork. Do not overcook — potatoes should not be mushy. Peel and dice the cooked potatoes.

Put the chopped potatoes, eggs, onions, pimiento, sweet pickles, celery seed and black pepper in a large bowl.

Mix together the Miracle Whip, mustard and vinegar, and stir until smooth. Pour mixture over the chopped vegetables and gently fold (or mix with your hands) to coat. Chill several hours or overnight before serving.

Southern Style Pecan Fudge

1 lb. Confectioner's sugar
6 Teaspoon Butter
½ Cup Cocoa
¼ Cup Milk
1 Teaspoon Vanilla
¼ Teaspoon Salt
1 Cup Chopped pecans

In a medium saucepan, heat sugar, butter, cocoa, milk, vanilla and salt over low heat, stirring until smooth. Stir in nuts. Spread mixture quickly in buttered 9 x 5 loaf pan. Cool; cut into squares. Makes 2 dozen pieces.

Spicy Marinated Shrimp

2 lbs. Large shrimp, peeled and deveined

1 Teaspoon Salt

1 Lemon, cut in half

8 Cup Water

$\frac{3}{4}$ Cup White wine vinegar or tarragon vinegar

$\frac{3}{4}$ Cup Olive oil

1–2 Serrano chiles (more or less, depending on taste),
seeds and veins removed, finely minced

$\frac{1}{4}$ Cup Fresh cilantro, chopped

2 Large cloves garlic, minced or put through a garlic press

2 Teaspoon Fresh cilantro, chopped (if desired)

3 Green onions (white part only), minced

Freshly ground black pepper, to taste

Combine the water, salt and lemon halves in a Dutch oven, and bring to a boil. Add the shrimp, stir, and boil gently for 4–5 minutes. Remove from heat and drain.

Combine the vinegar, olive oil, chiles, cilantro and garlic in a large zip-top plastic bag or other plastic container. Add the boiled shrimp, and refrigerate for 12 hours or overnight, turning several times.

To serve, drain liquid from shrimp. In a large bowl, combine chilled shrimp with additional cilantro, green onions and black pepper, and toss well. Arrange in a serving dish, and serve immediately.

Spoon Bread

3 cups milk
1 cup yellow cornmeal
1 Tablespoon butter or margarine
1 teaspoon sugar
1 teaspoon salt
1/4 teaspoon baking powder
3 eggs, separated

In a saucepan, scald the milk; stir in cornmeal. Reduce heat; simmer for 5 minutes, stirring constantly. Remove from the heat; stir in butter, sugar, salt and baking powder. In a small bowl, beat egg yolks. Gradually stir in a small amount of the hot mixture into yolks; return all to pan and mix well.

In a mixing bowl, beat egg whites until soft peaks form. Fold egg whites into hot mixture until well blended. Pour into a greased 8 inch square baking dish. Bake at 350 for 40–45 minutes or until well puffed. Use a spoon to serve. Yield 6 servings.

Strawberry Chiffon Pie

1 pint Fresh strawberries, washed and sliced in halves
½ Cup Sugar
1 Envelope of unflavored gelatin (1 tablespoon)
¾ Cup Cold water
1 Teaspoon Fresh lemon juice
Dash of salt
2 Egg whites
¼ Cup Sugar
½ Cup Whipping cream, whipped
1 9–inch pastry shell, baked

In a medium bowl, roughly mash the strawberries with a potato masher. Add ½ cup sugar to the berries, stir, and set aside for 1 hour.

In a small saucepan, stir together the gelatin and cold water. Turn heat to low to dissolve. Allow to cool.

Combine strawberries, lemon juice and salt in medium bowl. Add cooled gelatin mixture to strawberry mixture and stir. Chill, stirring occasionally, until mixture is partially set.

Beat egg whites until soft peaks form. Gradually add the ¼ cup sugar, a tablespoon at a time, and beat until stiff peaks form.

Fold the egg whites into the strawberry mixture; then, fold in the whipped cream. Refrigerate until mixture is set enough to mound. Pile into a baked and cooled 9–inch pastry shell.

Return pie to refrigerator and chill until filling is firm, about 5 hours. Garnish with additional whipped cream, if desired.

Sweet Potato Pie

2 Cup Cooked, mashed sweet potatoes
1 Cup Brown sugar, firmly packed
1/3 Cup Butter, softened
2 Eggs (large or jumbo), separated, at room temperature
1/4 Teaspoon Ground ginger
1/2 Teaspoon Ground cinnamon
1/2 Teaspoon Ground nutmeg
1/4 Teaspoon Salt
1/2 Cup Half-and-half or evaporated milk
3 Teaspoon Sugar
1 Unbaked 9-inch deep dish or 10-inch regular pie shell
Whipped cream or whipped topping (optional)

Preheat oven to 400 F.

Combine sweet potatoes, brown sugar, butter, beaten egg yolks, ginger, cinnamon, nutmeg and salt in a mixing bowl. Beat until light and fluffy. Blend in half-and-half.

Beat egg whites with electric mixer until foamy; add sugar, one tablespoon at a time, and beat until stiff peaks form. Gently fold into sweet potato mixture.

Pour filling into an unbaked pie shell, and bake at 400 F for 10 minutes. Then reduce heat to 350 F, and bake for 45 to 50 minutes or until set. Allow to cool. Top with whipped cream or whipped topping, if desired.

Taco Filling

4 garlic cloves, minced, or 1/2 tsp. garlic powder
3 lb. ground beef
2 oz. chili powder
2 tsp. cumin
1/2 C. raw potato, grated
2 tsp. salt
6 C. water

Combine all ingredients and simmer for two hours. When the mixture is done, pour into a colander and drain well. Meat should not be greasy for tacos. Spoon meat into prepared taco shells. Top with shredded lettuce, chopped tomatoes, grated cheese and taco sauce if desired.

Tamale Pie

1 Large onion, chopped
1 Green pepper, chopped
1 or 2 Cloves garlic, crushed
1 Teaspoon Olive or canola oil
1 lb. Lean ground beef
14.5 oz. Can of whole, peeled tomatoes (drained)
 OR 3 medium tomatoes, chopped
½ Teaspoon Salt
¼ Teaspoon Pepper
1 Teaspoon Chili powder
1 cup Cornmeal
4 cups Water
1 Teaspoon Salt
1 Teaspoon Chili powder
Sliced ripe olives

Preheat oven to 350 F.

Saute the onion, green pepper and garlic in the oil until just tender. Crumble the ground beef into the skillet and brown. Add the tomatoes, salt, pepper and chili powder. Cook over low-to-medium heat for about 20 minutes.

While the meat mixture is simmering, bring 3 cups of the water to a boil. Slowly pour the corn meal into the remaining 1 cup of cold water, stirring until smooth. Add the salt and chile powder to the boiling water, and then, stirring constantly, add the cold corn meal mixture to the boiling water. Cook and stir for 5 minutes. Remove from heat and cover.

Spray a casserole or baking dish with vegetable cooking spray. Using half of the cornmeal mixture, line the dish. Fill with the meat mixture. Sprinkle sliced ripe olives over the top. Using the remaining half of the cornmeal mixture, cover the top of the pie.

Bake at 350 F for 20 minutes or until nicely browned. Makes about 6 servings.

Tavern Burgers

1 1/2 C. chopped onion
3 T. butter
1 can tomato soup
1/2 C. water
1/4 C. vinegar
2 T. prepared mustard
2 T. Worcestershire sauce
2 T. brown sugar
2 lb. ground beef
Salt and pepper, to taste

Combine and cook 1 cup onion and butter until clear and tender. Remove from fire and add remaining ingredients except beef, salt and pepper. Simmer for 10 minutes.

Cook ground beef and remaining onion until brown. Add to mixture. Salt and pepper to season. Spread on toasted buns. Serves 10.

Texan Red Rice

- 1 Cup Long-grain rice (not instant rice)
- 2 Tablespoons Lard or Peanut oil
- 2 Cloves Garlic, minced or put through a garlic press
- 1 Medium white onion, finely chopped
- 2 Ripe plum tomatoes, seeded and finely chopped
- 8-ounce can Tomato sauce
- 1¼ Cup Chicken broth
- 2 Tablespoons Chili powder
- ½ teaspoon Salt

Heat the oil in a heavy skillet. add the rice and stir over medium-high heat until rice is golden brown. Add the garlic and chopped onion. Saute until the onion just begins to brown.

Add the tomatoes, tomato sauce, chicken broth, chili powder and salt, lower heat and cover. Simmer for 20 to 25 minutes until all liquid is absorbed. Remove from heat and allow to sit, covered, for 5 minutes.

Fluff with a fork and serve. Makes 5 or 6 servings.

Texas Barbecue Sauce

This sauce can be used with beef, pork and poultry.

6 dried red New Mexican chiles, stems and seeds removed
4 dried chiltepin chiles
1/2 C. commercial "chili" sauce
1 large onion, chopped
2 cloves garlic, chopped
2 T. bacon drippings or vegetable oil
1 C. catsup
5 T. distilled white vinegar
4 T. brown sugar
2 tsp. dry mustard
2 tsp. Worcestershire sauce
2 tsp. liquid smoke

Cover the chiles with hot water and let them sit for 30 minutes until softened. In a blender, purée the chiles with 1 cup of the water they were soaked in until smooth.

Sauté onion and garlic in the oil until soft. Add remaining ingredients. Bring to a boil, reduce the heat, and simmer for 30 minutes. Purée the sauce in a blender until smooth. Makes 2 1/2 cups.

To use, apply toward the end of the grilling time as the sauce may burn otherwise.

Texas Caviar

2 Cup Blackeyed peas (fresh cooked or canned)
1 Teaspoon Olive oil
1 Small can of chopped green chiles
Dash of cayenne pepper or your favorite hot sauce
2 Teaspoon Minced onion
2 Teaspoon Minced celery
2 Teaspoon Apple cider vinegar
¼ Teaspoon Salt
Freshly ground black pepper, to taste
1 Teaspoon Fresh cilantro, minced (or more, if you are a cilantro fan)
2 Plum tomatoes, seeded and diced

Drain peas, rinse with cold water and drain again.

Combine olive oil, chiles, cayenne, onion, celery, vinegar, salt and pepper, and mix well. Pour over peas and stir gently.

Refrigerate for several hours or overnight.

At serving time, add chopped tomatoes and cilantro, and mix carefully.

Texas Chili

3 lb. round steak, cut into 3/4–inch cubes
1 lb. ground chuck
1 lb. pinto beans
2 qt. tomatoes
1 lb. yellow onions
3 sweet bell peppers
5 dried chile peppers
1/2 C. chili powder
Salt
Red pepper
1/4 C. Crisco
2 T. Crisco
1/2 gal. water
1/4 C. sugar

Soak pinto beans in 1/2 gallon water overnight in refrigerator.

In a 10– to 12–inch skillet, brown round steak in the 1/4 cup Crisco, stirring frequently.

In another skillet, brown ground chuck on low heat, stirring frequently for 10 minutes.

Cut up onions and bell peppers in 1/2–inch pieces. Add to ground chuck with 2 tablespoons Crisco and sauté for approximately 15 minutes, stirring frequently.

Mince chile peppers very fine.

In a large 8–quart or larger kettle, combine pinto beans, browned round steak, sautéed ground chuck, onions, peppers, 2 quarts tomatoes, minced chile peppers and the 1/2 cup chili powder; cook covered on simmer for 2 hours.

Add salt and red pepper to taste. Add sugar and simmer for 4 hours. Add additional water sparingly, if necessary.

Taste and add more chili powder, salt, red pepper and sugar as desired. Simmer 1 hour (total cooking time is 7 hours).

Serving suggestion: Serve with Texas toast or oyster crackers and ice cold milk or iced tea.

Texas Deviled Eggs

6 hardboiled eggs, peeled
1 T. minced scallion
1 T. chopped fresh cilantro
1 small jalapeño pepper, finely chopped
1/4 C. mayonnaise
1 tsp. prepared mustard
1/4 C. shredded Cheddar cheese
Chili powder

Cut a small slice from the tips at both ends of the eggs to create a flat surface for them to stand upon. Slice each egg in half crosswise. Remove yolks; place in a small bowl and mash. Add scallion, cilantro, jalapeño pepper, mayonnaise, and mustard; blend well. Spoon about 1 tablespoon of the yolk mixture into each egg half. Top each with cheese; sprinkle with chili powder. Cover; store in the refrigerator.

Texas Enchiladas

Chili Gravy

2 T. shortening
2 T. flour
2 T. chili powder
2 C. warm water
1 (8-ounce) can tomato sauce
1 tsp. salt
1/2 tsp. pepper

Place shortening in skillet over medium heat. When shortening melts, use a whisk to stir in flour. Add chili powder, water and tomato sauce. Allow liquid to simmer, stirring occasionally. Add salt and pepper to taste. Cook until thickened, about 15 to 20 minutes. Set sauce aside.

Filling

3/4 lb. ground beef
1/4 tsp. salt
1/4 tsp. pepper

Place ground beef in small skillet and cook over medium heat until meat is browned. Season with salt and pepper. Drain well and set aside.

For Assembly

4 C. grated longhorn or Cheddar cheese
1 C. finely chopped onion
12 corn tortillas
2 T. vegetable oil

Preheat oven to 350°F. Lightly coat a 13 x 9-inch glass baking dish with nonstick cooking spray. Place vegetable oil in small skillet over medium heat. Dip tortilla in hot oil until softened, about 15 seconds. Allow excess grease to drain back into skillet. Dip tortilla in chili gravy and place the tortilla in the pan. Add 1 to 2 tablespoons of Filling, 1 to 2 tablespoons cheese and 1 to 2 teaspoons chopped onion down the middle of the tortilla. Roll tortilla to enclose filling and place seam side down in the pan. Continue filling and rolling to make 12 tortillas. Arrange tortillas to fit snugly in pan. Pour Chili Gravy over tortillas and sprinkle with remaining cheese and onion. Bake until bubbly, 15 to 20 minutes.

NOTE: For cheese enchiladas, omit ground beef. Use cheese and onions as filling.

Texas Macaroni and Cheese

- 1 (16 oz.) pkg. ground pork sausage
- 1 small onion, chopped
- 3 T. all-purpose flour
- 1/2 tsp. ground cumin
- 2 C. milk
- 1 (16 oz.) loaf Mexican pasteurized cheese
- 1 (4 1/2 oz.) can chopped green chiles, drained
- 16 oz. macaroni, cooked
- 8 oz. shredded Southwestern cheese blend

Cook sausage and onion in a large nonstick skillet over medium-high heat until sausage crumbles and is no longer pink; drain.

Add flour, cumin and milk, stirring constantly, until thickened. Add Mexican cheese and chiles, stirring until cheese is melted. Add macaroni. Spoon mixture into a lightly greased 9 x 13-inch baking dish. Bake at 350 degrees F for 25 minutes. Sprinkle with shredded cheese blend, and serve with salsa. Yields 8 servings.

Texas Meat Loaf

2 eggs
2 1/2 lb. ground beef
1 1/2 C. bottles salsa
75 whole (3 to 4 C.) nacho-flavored baked tortilla chips,
finely ground (about 1 1/4 C.)
1/2 C. dry bread crumbs
1/2 tsp. salt
1 C. shredded taco-flavored cheese
Avocado slices, shredded
Taco-flavored cheese, tortilla chips and salsa (optional)

Preheat oven to 350°F. Beat eggs slightly in large bowl. Add ground beef, 1 cup salsa, ground chips, bread crumbs, salt and half the cheese; mix together until well combined. Turn mixture into a 9 x 5-inch loaf pan; pat firmly into shape. Bake for 1 hour.

Spread meat loaf with remaining salsa; sprinkle with remaining cheese. Return to oven and bake 15 minutes. Remove and let stand 10 minutes.

Drain off any grease; remove loaf to cutting board. Cut into slices. Serve with additional salsa, if desired. Garnish with avocado and cheese.

Texas Oven Brisket

4 to 6 lb. Fresh beef brisket, well trimmed
1 Cup Barbecue sauce (your favorite)
¼ Cup Worcestershire sauce
¼ Cup Liquid smoke
1 Teaspoon Garlic powder
2 Teaspoon Celery salt
2 Teaspoon Lemon pepper
1 Teaspoon Salt
1 Cup Chopped onion
½ Cup Water

Preheat oven to 275 F.

In a large Pyrex baking dish, thoroughly mix all ingredients for sauce. Put the brisket in the baking dish, and turn it over once to coat it with the sauce. Seal the dish with heavy-duty aluminum foil.

Bake at 275 F for 5 to 6 hours. Remove from oven and allow to stand for 1 hour before slicing. Slice across the grain, and serve with sauce. Makes 8 to 10 servings.

Texas Pecan Pie

½ Cup Melted butter
1 Cup Light brown sugar
1 Cup Light corn syrup
3 Eggs, slightly beaten
¼ Teaspoon Salt
1 Teaspoon Vanilla
1–1/3 Cup Pecan halves
Unbaked pie shell

Preheat oven to 450 F. Mix together the butter, eggs, brown sugar, corn syrup, salt and vanilla. Whisk until smooth. Blend in pecans. Pour into pie shell. Bake 10 minutes at 450 F; then lower heat to 350 F and bake an additional 40 to 45 minutes.

Texas Pork Stew

1 T. vegetable oil
3/4 lb. boneless pork shoulder or pork
tenderloin, cut into 3/4-inch chunks
2 large onions
2 T. minced garlic
4 C. chicken broth
2 ancho chiles, stems and seeds removed, rinsed
1 tsp. dried oregano
1 large can hominy, drained well

Heat oil in 3-quart saucepan over medium heat. Add pork and brown on all sides.

Add onions and garlic and cook about 5 minutes, stirring occasionally, until lightly browned.

To cook on stovetop: Add broth, chiles and oregano. Bring to boil, reduce heat and simmer 1 hour or until pork is tender.

Add hominy and simmer, uncovered, 10 minutes.

To cook in crockpot: Place cooked pork, onions, and garlic along with remaining ingredients. Cover and cook on HIGH for 4 to 5 hours, or on LOW for 8 to 10 hours.

Using a slotted spoon, skim off and discard any floating chile skin. Pour stew into individual bowls, removing any more chile skin.

May be served with toppings of chopped lettuce, tomato and cilantro, or shredded cheese.

Texas Red

2 T. vegetable oil
2 large onions, coarsely chopped
5 cloves garlic, crushed
2 to 2 1/2 lb. lean boneless beef, cut into 1/2-inch cubes
3 T. chili powder
1 T. paprika
1 tsp. crushed dried hot peppers
2 tsp. cumin
2 tsp. Mexican oregano
1 C. hot water
1 tsp. salt
1 to 2 T. Masa Harina

In a large Dutch oven heat the oil over medium heat. Add the onions and garlic and sauté until very lightly browned. Add the beef cubes in several batches and brown on all sides. When all the beef is browned, add all remaining ingredients except the Masa Harina. Bring to a simmer, then cover and cook over low heat for 3 to 4 hours until the meat is very tender. If too much of the liquid cooks away, add some more hot water during the cooking. Adjust salt and chili powder, adding more to taste if desired.

To thicken the chili, mix the Masa Harina with a little cold water, then add this to the chili while it is still simmering. Cook the chili 10 to 15 minutes longer.

Serve the chili in bowls with saltines and cooked pinto beans on the side.

Texas Scrambled Eggs

4 tsp. vegetable oil
1 jalapeno chile, seeded and chopped
6 small corn tortillas, cut into thin strips
1 doz. eggs
1/2 C. chopped onion
2 C. salsa
1/2 C. sour cream
4 chopped green onions

Heat oil in a large nonstick skillet. Cook tortilla strips and chopped onion in oil for about 5 minutes, stirring frequently until tortillas are crisp.

Mix eggs and chile; pour over tortilla mixture. Reduce heat to medium. As mixture begins to set at bottom and sides, gently lift cooked portions with spatula so that the thin, uncooked portions can flow to bottom. Do not stir. Cook 4–5 minutes or until eggs are set but moist.

Top each serving with salsa, sour cream and green onions.

Yields 8 servings

Texas Sheet Cake

For the Cake:

- 2 C Sugar
- 2 C All-purpose flour
- ¼ C Cocoa
- 1 t Baking soda
- 1 t Cinnamon
- ½ C Butter (1 stick), melted
- ½ C Buttermilk
- ½ C Canola or other vegetable oil
- 1 C Water
- 2 Eggs, lightly beaten
- 1 t Vanilla extract

Preheat oven to 400°F. Grease and flour a 13 x 9 x 2-inch baking pan. Sift together the sugar, flour, cocoa, baking soda and cinnamon, and set aside. Stir together the remaining ingredients.

Mix the wet ingredients with the dry ingredients, stirring until you have a smooth, rather thin batter.

Pour into your prepared pan, and bake at 400°F for 30–35 minutes, or until a toothpick comes out clean.

While the cake is baking, prepare the frosting.

For the Frosting:

- ¼ C Plus 2 tablespoons Milk (whole, 2%, skim – doesn't matter)
- ¼ C Cocoa
- ½ C Butter
- 1 pound Confectioner's sugar, sifted (about 4 cups)
- 1 t Vanilla extract
- 1 C Chopped pecans

Mix the milk and cocoa in a heavy saucepan (stir, stir, stir). Add the butter and, over medium heat, stir until the butter melts.

Remove from heat and gradually stir in the sugar and vanilla until smooth. Add the pecans.

When the cake is just out of the oven, spread the frosting evenly on the

hot cake.

Texas Trash

1/2 C. butter
2 T. Worcestershire sauce
2 tsp. seasoned salt
1 tsp. garlic powder
2 C. Rice Chex
2 C. Wheat Chex
4 oz. shoestring potatoes
2 C. pretzel sticks
1 C. salted nuts

Combine butter, Worcestershire sauce, salt and garlic powder. Blend well in skillet. Add remaining ingredients. Put into a baking dish. Bake at 250°F for 30 minutes, stirring occasionally. Makes 9 cups.

Tex–Mex Bake

2 Cup Crushed corn chips
1 Large egg, beaten
2 Teaspoon Water
1 Envelope Lipton Onion Soup mix
1 lb. Lean ground beef
4 oz. Chopped green chiles, drained
1 Cup Monterey Jack cheese, grated
8 oz. Tomato sauce
1 Medium green pepper, chopped

Preheat oven to 350 F.

Combine corn chips, egg, and water; press into 9–inch pie plate or casserole. Bake for 10 minutes.

Meanwhile, in large bowl, combine onion soup mix, ground beef, chiles, and ½ C cheese; evenly press into prepared crust. Top with tomato sauce, then green pepper. Bake at 350 F for 30 minutes.

Top with remaining cheese, then bake an additional 5 minutes or until cheese is melted and beef is done. Makes about 6 servings.

Three Chiles Chili

2 Dried California (Anaheim) chiles
2 Dried New Mexico chiles
2 Chipotle chiles, dried or canned
12 oz. Beer
2 Teaspoon Vegetable oil
1 Medium onion, chopped
2 Large cloves garlic, minced
2 lbs. Beef chuck, well trimmed, chili grind
1 Cup Beef broth
1 Teaspoon Ground cumin
1 Teaspoon Paprika
1 Teaspoon Dried oregano
½ Teaspoon Sugar
1 Salt

Split the dried chiles in half and remove stems and seeds (if using canned chipotle chiles, do not add them at this time). Put them in a saucepan with the beer. Bring to a boil, reduce heat and simmer 30 minutes, stirring occasionally to be sure all parts of the chiles are softening.

While chiles are simmering, heat 1 tablespoon of the oil in a skillet and saut the onions 5 minutes, then add the garlic and saut 1 minute more. Remove onions from the pan, heat the remaining tablespoon of oil, and cook the beef, stirring frequently, until the beef is lightly browned. Put the beef and onions in a large pot or Dutch oven with the beef broth. Bring to a boil, reduce heat and simmer.

Put the chiles and cooking liquid in a blender or food processor. If using canned chipotle chiles, remove the stems and add chipotles to the blender. Puree until a thick red sauce forms. Push the sauce through a sieve to remove the bits of skin, then add sauce to the simmering meat. Stir in seasonings and sugar. Continue to simmer for at least 1 hour, until meat is tender, adding beer, beef broth, or water if needed. Add salt, adjust seasonings to taste.

Tortilla Soup

3 Teaspoon Olive oil
4 Corn tortillas, torn into spoon-sized pieces
5 Garlic cloves, minced
1 Large onion, pureed
3 Large, ripe tomatoes, peeled and pureed
¼ Cup Canned tomato puree
¼ Cup Fresh lime juice
1 Teaspoon Chili powder
1 Teaspoon Ground cumin
1 Teaspoon Canned chipotle chiles in adobo sauce
1/2 Cup Fresh cilantro leaves, chopped
8 Cup Chicken stock
Salt and Pepper, to taste

Garnishes:

1 Skinless, boneless chicken breast, cooked and chopped
1 Ripe Haas avocado, peeled, seeded and chopped
1 Cup Shredded cheddar cheese
3 Corn tortillas, cut into strips and fried crisp

The onion and tomato may be pureed together in your blender or food processor.

Heat the olive oil in a large soup pot. Saut the tortilla pieces with the garlic until tortillas soften. Add the pureed onion and tomato and bring to a boil. Add the canned tomato puree, lime juice, chili powder, cumin, chipotle chiles in adobo sauce, and chicken stock. Bring to a boil again, then reduce heat, cover and simmer for 30 minutes.

Check seasonings, and add salt and pepper as desired.

Serve hot, and garnish each serving with cooked chicken breast, avocado, cheddar cheese and crisp tortilla strips.

Turkey Empanadas

1 Cup Cooked turkey, cubed
1–1/3 Cup Cheddar cheese, grated
4 oz. Canned green chiles, drained
1 Cup Whole wheat flour
¼ Cup Corn meal
2 Teaspoon Salt
1/3 Cup Butter
¼ Cup Cold water
1 Teaspoon Milk
4 Teaspoon Corn meal (for topping)

Preheat oven to 400 F.

Mix together the turkey, cheese and chilies; set aside.

In a separate bowl, mix together the flour, cornmeal and salt. Cut in the butter until particles are the size of small peas (a pastry blender makes this an easy job). Sprinkle with water and mix with pastry blender or fork until pastry can be formed into a ball. Add a little more water, if necessary. Divide dough into two equal portions.

Turn one portion onto a floured board and roll into an 11" square. Place on a lightly oiled cookie sheet. Spread half the turkey mixture over half of the pastry square, coming to within 1–1/2 inches of the edge. Fold other half of pastry over it, and crimp edges to seal.

Repeat this procedure with other portion of dough and remainder of turkey mixture. Brush turnovers with milk. Sprinkle remaining corn meal on top. Bake at 400 F for 25 minutes or until golden brown. Allow to cool slightly; slice into wedges to serve. Makes about 4 servings.

Watermelon Rind Preserves

1–½ qts. Prepared watermelon rind (about 6 cups)
4 Teaspoon Salt
1 Teaspoon Ground ginger
4 Cup Sugar
¼ Cup Fresh lemon juice
½ Cup Thinly sliced lemon (about 1 medium lemon)

Preparing the rind: Trim the green skin and pink flesh from the rind. Cut into 1–inch pieces. Dissolve the salt in 8 cups of water and pour over the rind. Let stand 5 to 6 hours. Drain, rinse and drain again. Cover with cold water and let stand 30 minutes. Drain. Sprinkle the ginger over the rind; cover with water and cook until fork–tender. Drain.

Making the preserves: Combine the sugar, lemon juice and 6 cups water in a large pot or Dutch oven. Boil for 5 minutes. Add the rind and boil gently for 30 minutes or until syrup thickens. Add sliced lemon and cook until the rind is transparent. Pack hot into hot jars, leaving ¼ inch head space. Remove air bubbles. Adjust caps. Process 20 minutes in boiling water bath. Makes about 6 half pints.

White Fish With Cilantro Pesto

1 Cup Fresh cilantro leaves
½ Cup Olive oil
1 Large tomato, peeled, seeded and chopped (or 2–3 plum tomatoes)
1 Large clove garlic, chopped
1 Teaspoon Fresh orange juice
2 Teaspoon Sherry vinegar
½ Teaspoon Salt
¼ Cup Roasted pine nuts

4 Fish fillets (about 6 oz. each), rinsed and dried
Salt and freshly ground pepper, to taste
1–½ Teaspoon Olive oil
1 Teaspoon Butter

For the Pesto:

Into the blender (or food processor) go the cilantro, oil and garlic. Pulse until mixture is smooth. Add the tomato and pulse just a few times -- the mixture should be chunky.

Put the cilantro mixture in a bowl, and mix in the orange juice, vinegar salt and pine nuts. Set aside until ready to serve.

The pesto is best if made just before you prepare the fish. In any case, it should be served at room temperature.

For the Fish:

Sprinkle the fish fillets on both sides with salt and pepper. Over medium heat, melt the oil and butter in a large non-stick skillet. Add the fillets, and cook about 3 minutes on each side until they are opaque throughout.

Serve fillets topped with a spoonful of pesto.

Wing Dings

1 C. beer
1/4 C. unsulphured dark molasses
1/4 C. creamy peanut butter
1/4 C. Worcestershire sauce
1 1/2 T. chili powder
Juice of 1 medium lime
1/2 tsp. dry mustard
1/4 tsp. aniseed, toasted and ground
1/4 tsp. salt
1 1/2 doz. chicken wings

Preheat oven to 350°F. Grease a large baking pan or dish. Combine everything except the wings in a large, heavy pan. Simmer them over medium heat 15 to 20 minutes, until they have reduced to a thick sauce.

While the sauce simmers, prepare the chicken wings. With a butcher knife, remove the wing tips, then cut each wing in half at the joint. Add the wings to the sauce, and stir to coat them. Ladle the wings and the sauce into the baking dish. Bake for 25 minutes, then stir the wings in the sauce.

Turn the heat up to 425°F and bake an additional 10 minutes, or until the sauce glazes the wings. Serve the wings hot with a ranch dressing, if desired.