

2002
LOUISIANA FUR AND
WILDLIFE FESTIVAL COOKBOOK

LOUISIANA
FUR AND
WILDLIFE
FESTIVAL
COOKBOOK



46th Annual Festival hosted by Cameron Parish
January 11-13th, 2002 • Cameron, Louisiana



2002
FUR AND
WILDLIFE

\$10.00
MaryBertie '01



REFERENCE CAM

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2001 LOUISIANA FUR & WILDLIFE FESTIVAL OFFICERS AND SUPERINTENDENTS



Clifton Hebert.....	President
Freddie Richard, Jr.	Vice President, Parade
Sue Mhire	Secretary
Stephanie Rodrigue.....	Treasurer
Hadley Fontenot.....	President Emeritus
J. B. Jones, Jr.	President Emeritus
J. B. Blake, Jr.	President Emeritus
Hayes "Pete" Picou, Jr.....	President Emeritus
Telesha Bertrand.....	Little Miss and Mr. Pageant Coordinator
Kirk & Julie Burleigh	Archery Contest
Cameron KC's.....	Saturday Dance
Cameron Lion's Club & Boy Scouts.....	Gate Sales on Fairgrounds
Cameron Volunteer Fire Department.....	Town Decorations and Parade
Catholic Daughters, Court Mary Olive, Creole.....	Poster Contest
Sharon Campbell & Agate Students.....	Stage Decorations
Michelle Conner.....	Sat. Fur Queen Pageant Coordinator
Angela Conner	Miss Cameron Parish Pageant Coordinator
James Doxey & Lake Charles Hunting & Retriever Club.....	Retriever Dog Trials
Kevin Driscoll.....	Stage Logistics Coordinator
Debbie Duhon and Lena LaFosse	Visiting Queens
Greg Fawvor	Photographer
Geneva Griffith.....	Publicity and Photographer
Mike Johnson	Festival Grounds Technician
CAnn King & Rosalie Nunez.....	Auditorium Ticket Sales
Johnny LeBlanc.....	Parade, Fairgrounds, Booth Coordinator
Vickie Little.....	Deb, Teen & Jr. Miss Queen Pageant Coordinator
Barbara Lou LeBlanc	Cookbook Advertising Coordinator
Norma Jo Pinch.....	Cookbook Editor
Bobbie Primeaux	Cookbook Editor
Roland Primeaux	Ticket Sales
Vernon Primeaux	Duck and Goose Calling Contest
Oscar Reyes, Sr.	Nutria & Muskrat Skinning Contest
Oscar Reyes, II	Vice President, Parade
Freddie Richard, Jr.....	Vice President, Parade
Penelope Richard.....	Miss Cameron Pageant & Sat. Fur Queen Co-Coordinator
Nicky Rodrigue	Computer Assistance
Stephanie Rogers.....	Teen, Deb, & Jr. Miss Queen Pageant Coordinator
Lisa Savoie, Guy & Nelvia Murphy.....	Hostesses, Maryland Group
Kevin Savoie.....	Outdoor Events
Mayola Wicks	Queen's Tea
Mary Jo Portie.....	Cover Artist



A MESSAGE FROM THE PRESIDENT



Dear Friends,

Welcome to the 46th Annual Louisiana Fur & Wildlife Festival. This year we are proud to honor the Duck Hunting Industry.

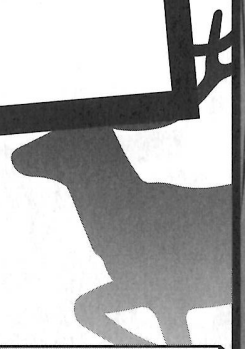
Duck hunting is one of the most important industries in our parish. It not only brings revenue and income to the people of the parish, but most importantly it brings visitors out into our marshes and fields; the place where they can truly get a sense of true sportsman's paradise and the natural resources of our parish.

I invite you to come out and enjoy a good hunt and a good time at the festival. You are sure to find the food and festivities as enjoyable and delightful as the duck hunting here in Cameron parish.

May God bless you and your family and keep you safe.

Clifton Hebert

**Clifton Hebert, President
La. Fur & Wildlife Festival**



DUSTY SANDIFER
PRESIDENT
CHARLES PREGHT, III
VICE PRESIDENT
ERNESTINE T. HORN
ADMINISTRATOR
BONNIE W. CONNER
SECRETARY-TREASURER

POLICE JURY
PARISH OF CAMERON

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DISTRICT 1
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DISTRICT 2
STEVE TRAHAN
DISTRICT 3
CHARLES PREGHT, III
DISTRICT 4
NORMA JO PINCH
DISTRICT 5
SCOTT TRAHAN
DISTRICT 6
JAMES DOXEY

October 17, 2001

TO: CAMERON PARISH RESIDENTS,
FRIENDS AND VISITORS

On behalf of the Cameron Parish Police Jury, I consider it a privilege to welcome our many residents, friends and visitors to the Louisiana Fur & Wildlife Festival.

I wish to take this opportunity to commend each and everyone who has volunteered their time and worked so effortlessly to make the Louisiana Fur & Wildlife Festival the success it is today.

The Cameron Parish Police Jury is proud to be a part of this tremendous success and pledge our full and continued support of the Louisiana Fur & Wildlife Festival.

Sincerely yours,

Dusty Sandifer

Dusty Sandifer, President
CAMERON PARISH POLICE JURY

DS/tb

THE HEART OF SPORTSMAN'S PARADISE

COURTNEY ANN TATMAN
45TH LOUISIANA FUR & WILDLIFE FESTIVAL QUEEN
2001 QUEEN OF QUEENS



Representing Cameron Parish and the Louisiana Fur and Wildlife Festival has been such an honor. I have truly been treated like a queen since the day I was crowned. With the wonderful and encouraging support of my director, Michelle Conner, and the entire Fur Council, I have had a very memorable and successful year. Not only did I have the privilege of being the Fur Queen, I also had the honor of representing the Louisiana Association of Fairs and Festivals as their 2001 Queen of Queens. My year was definitely an adventure. It included plenty of traveling, picking strawberries, milking cows, crawfishing, dancing, and eating Louisiana's finest foods. I have made many friends and memories that will last a lifetime along with learning about alligator skins and the many different furs. Of course, I modeled my fur coat every time I had the chance!

Being your Fur Queen has truly been a blessing from God. This has been the experience of a lifetime. I would like to thank my family and friends for all of their love and support. Also, thank you to all of the other festival queens for sharing this special year with me.

I will always hold the Fur Festival close to my heart. There is no place like "Fur"eezing Cameron Parish ... Home of the Oldest and Coldest Festival in Louisiana ...

The LOUISIANA FUR & WILDLIFE FESTIVAL

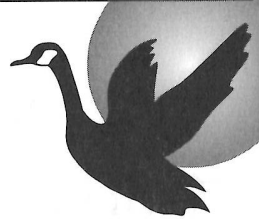
Love,
Courtney



MERVIN "POSSOM" CHESSON

2001 LOUISIANA FUR KING XXXII

45TH LOUISIANA FUR & WILDLIFE FESTIVAL KING



Mervin Chesson was born and raised in the Sweetlake area, a major rice producing area of Cameron Parish. He attended school in Iowa, Sweetlake and Grand Lake. As a young boy, he crabbed and sold them for 25 cents a dozen to help his family. He also became a fishing guide at a very early age.

At the age of 16, Mervin quit school and began working with local rice farmers, driving tractors and pulling combines. In those times, combines were not self-propelled.

In the early 1960s, Mervin began farming on his own. This was a family operation, with his wife and children driving tractors to help in the fields. He was one of the first rice farmers in Cameron Parish who began planting foundation seed rice. This type of planting could not have any red rice or weeds in the crop for it to become registered seed rice. The family kept busy pulling these by hand until it passed inspection. At harvest time, over 30 acres of registered seed rice was sold.

Mervin farmed until 1981, at which time he opened a family owned grocery store in the Sweetlake area. His wife and daughter ran this profitable business until 1996, at which time, it was sold to a son and his wife. Mervin now passes his time with a large herd of commercial cattle and he also has a small herd of registered Brahma cattle.

Mervin is a member of St. Patrick Catholic Church, Krewe De Deux Lac Mardi Gras Krewe, and a board member of Cameron Parish Farm Bureau. He is a former board member of ASCS, Farmers Home Administration, Cameron Cattleman Association, American Rice Growers, La. Rice Growers, and American Quarter Horse Association.

Mervin has been married to the former Shirley Eagleson for 48 years and they have three children, Mike, Mark and Christine. He also has five grandchildren.



SHANNON SURATT

2001 MISS CAMERON PARISH



On January 13, 2001, my dream came true as I was crowned your 2001 Miss Cameron Parish. As I was crowned that night, I received a title that portrayed great dignity and pride in its parish. I have been an honor as well as a pleasure to represent my hometown as their queen this past year. Hello, Cameron Parish residents, my name is Shannon Surratt, the 23 year old daughter of Rick and Leslie Suratt of Cameron.

As my year began, I traveled to the National Outdoor Show in Cambridge, Maryland, where my family and I were treated as true royalty. The people in Maryland will always have a special place in my heart. I would like to thank the people of Maryland for their gracious hospitality and those who made our trip so rewarding. This is a trip that will not soon be forgotten.

Next, I was given the great opportunity to travel throughout our unique state to various fairs and festivals promoting Cameron Parish and LA's Fur and Wildlife Festival. Along the way, I met many smiling faces with extremely warm hearts, who welcomed me into their rhinestone sorority. They are my Queen Sisters that I was blessed to travel with throughout this past year. These ladies are not only beautiful, they also possess a special quality much larger than the titles they hold. It's an inner beauty that can't be seen. While traveling to fairs and festivals, a lasting impression is what they leave as they motivate and inspire everyone they meet.

With great respect, I sincerely thank the LA Fur and Wildlife Association, the wonderful people of Cameron, my family, and especially God for the memorable experience this past year. May God bless you AS I will always remain your 2001 Miss Cameron Parish, Shannon Suratt.

On a more serious note, this has also been a year of tragedy for our entire nation ... tragedy that has not divided but strongly united our country. Our thoughts and prayers go with those who lost lives and loved ones in the September 11th terrorist attack. Remember to support our local law enforcement, rescue workers and our military forces. **MAY GOD BLESS AMERICA.**



KATHRYN ALINE REINA

2001 LIL MISS CAMERON PARISH



Thank you for the opportunity to look back on my year as Lil Miss Cameron Parish ...

I am Kathryn Aline Reina, the 10 year old daughter of Joey and Diana Sue Reina, and sister of Katelyn and Kristopher. We live in Oak Grove, next door to my grandparents, J. C. and Madge Reina, and just down the highway from my grandmother, Geraldine Canik, and my grandfather, Louis Canik, in Grand Chenier. You can tell that my family's roots run deep in Cameron Parish. My legacy with the Louisiana Fur and Wildlife Festival runs deep also. My sister, Katelyn, was Lil Miss Cameron 1998 and Heather Sturlese, my cousin, was Miss Cameron 1998 and Fur & Wildlife Queen 1999. I dream of growing up one day and following in Heather's footsteps. My dad was a winning skeet shooter and I won 1st place in the women's junior skeet shooting last year. Of course my family, like most others in Cameron Parish, hunts, traps and fishes within all the seasons. Anyone who knows me will tell you that I have lots more fun outdoors than indoors.

It has really been an honor representing all of the people of Cameron Parish. I wore my crown and banner at every available opportunity to promote Cameron Parish. I was so proud to be representing you!

I also extend a giant "Thank You" to all who made this year possible ... from my family and friends who supported me to the hard work of the men and women who produce the festival. Most especially I thank and am so proud to have represented the administrators, faculty, staff, and students of South Cameron Elementary.



CHANNING BLAKE "CHAN" LALANDE

2001 LITTLE MISTER CAMERON PARISH



And your Little Mister Cameron Parish for 2001 is ... Little Mister South Cameron Elementary, Channing Blake LaLande. I was so excited when my name was called. It was a dream come true. That night was the best night of my life so far.

My name is Channing Blake LaLande, but everybody calls me "Chan." I am the seven year old son of Lee and DeLisa LaLande of Creole, the grandson of Myrna and Geno Conner of Creole, and the grandson of Peggy and the late Deil LaLande of Cameron. I have one brother named Gabe, and two sisters named Kristi and Linlee. I have a dalmatian dog named Dottie, a calf named Goldie, a rabbit name Specks, and a cat named Tiger.

I am a second grade honor student at South Cameron Elementary. I am a member of the Jets Football and Wrestling teams. I also enjoy playing baseball in the summer. I am a member of Sacred Heart Catholic Church.

My favorite hobby is riding my four-wheeler through the mud and water and tearing up by grandparents' yard. I also enjoy playing with my computer and Game Boy, watching cartoons, playing with my pets and being with friends and family.

I have been honored to reign as Little Mister Cameron Parish for 2001. I enjoyed riding in the parade and spending time at the carnival. I have been very proud to wear my big crown and furry banner representing my home of Cameron Parish.



ASHLEY MICHELLE KELLEY

2001 JR. MISS CAMERON PARISH



As my reign comes to a close, I can only take with me my memories and cheerful times of the past year. When I look back now, it seems as if it were just yesterday when I was given the honor of representing Cameron Parish as your 2001 Jr. Miss Cameron Parish. I will never forget that night or the events that followed. They are truly moments to be cherished for a lifetime. Twenty years from now, I can look back and remember every time I was chosen to represent the Louisiana Fur and Wildlife Festival and this wonderful parish of Cameron. In 1993, I was chosen Little Miss; in 1997, Deb Miss; in 1999, Teen Miss; and 2001, Jr. Miss. This was a dream come true. I can remember being a little girl with stars in my eyes every time I saw a queen walk past. All I could think of was being a queen one day.

I would like to thank God and my family for giving me the opportunity to accomplish my dreams. God Bless America, where you have the freedom to pursue your dreams!

Once again, THANK YOU, THE PEOPLE OF CAMERON PARISH, for this great honor. I encourage everyone to follow their dreams and never give up.

One last time, proudly representing
the Louisiana Fur and Wildlife Festival and Cameron Parish,
I am Ashley Michelle Kelley,
your 2001 Jr. Miss Cameron Parish.



CASSANDRA NOEL TRAHAN

2001 TEEN MISS CAMERON



When the crown was placed on my head, all I could think of was, "I finally did it. It finally happened to me!" Ever since I was a little girl, I always told my mom, "If it would only happen to me just one time, then I would be happy." My dad came on January 6, 2001. It was a total shock to me and I knew then that I had a long year ahead of me.

I represented the Fur and Wildlife Festival to the best of my ability, and I hope that I represented our parish to your satisfaction. I am extremely proud that I was able to do such a wonderful job to represent you all. I can truly say that the Fur and Wildlife Festival touches a place in my heart that is un"fur"gettable and hope it will do the same for all of you.

As my words are coming to an end, I would like to thank my mom and dad for being patient with me and helping me with the many other activities I am involved in. I'd also like to thank Shannon and Mrs. Leslie Suratt for being my "big sister and mother" by encouraging me to do the many things I've set out to accomplish. I truly thank God for letting my dream come true. To everyone in the parish ... you have all been very generous and fun loving people that I will never forget.

Once again, "Welcome to the 46th Annual Fur and Wildlife Festival," where you are sure to have an un"fur"gettable time filled with good fun, food and generous hospitality! Proudly representing you, I am Cassandra Noel Trahan, your 2001 Teen Miss Cameron. Thank You!



CHRISTIAN McCALL

2001 DEB MISS CAMERON



Welcome to the 46th Annual Louisiana Fur & Wildlife Festival.

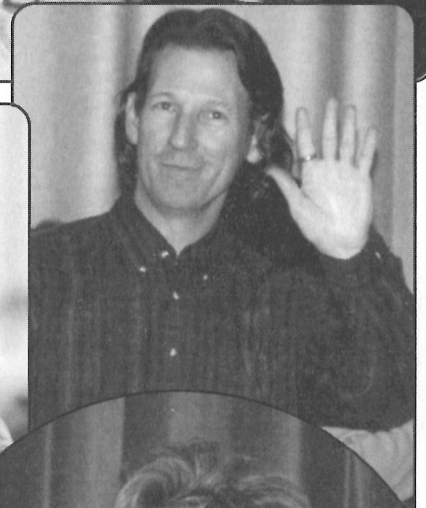
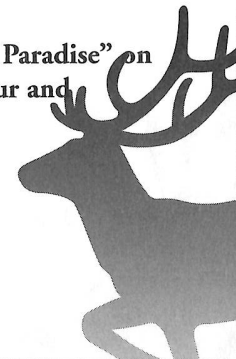
It was such an honor and a thrill when I was crowned the 2001 Deb Miss Cameron Queen. I dearly love Cameron Parish, and I am truly a native of the area. I have lived all of my life in Grand Chenier and my parents are also from this marshland paradise. I am just as "native" as you can get. I am the 13 year old daughter of Karen and Thompson McCall. I have two younger sisters, Haley Michelle and Sydnee Lynn.

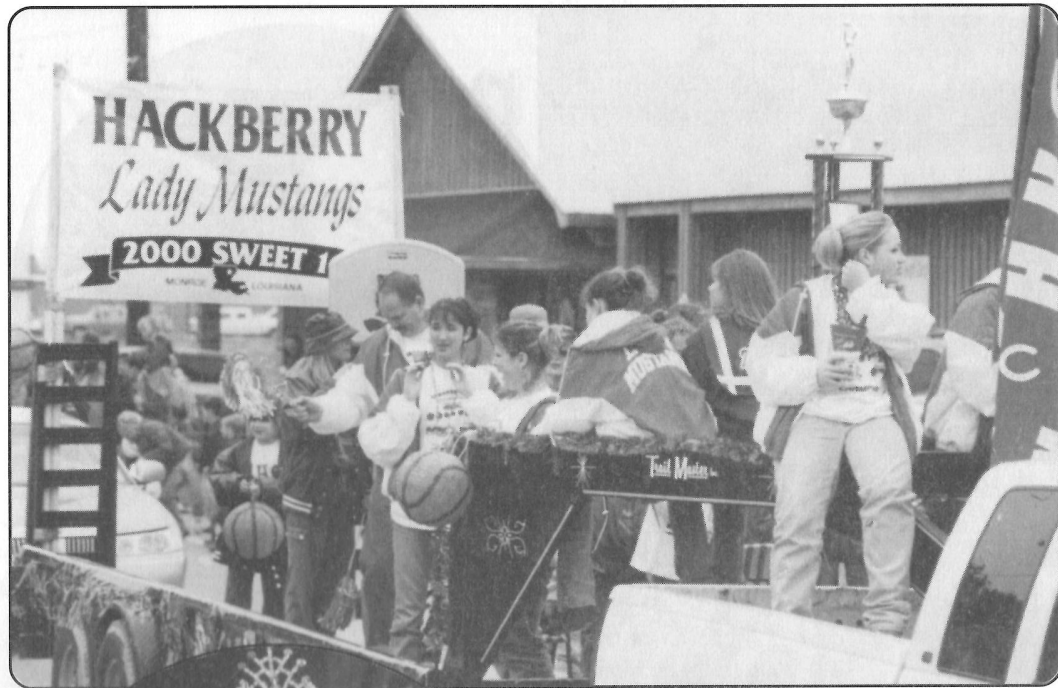
This past year of my life has been filled with many new and exciting activities. The year 2001 began wonderfully when I was crowned Deb Queen at the Festival Pageant. I was bursting with excitement and could not stop smiling. I am presently an 8th grade student at South Cameron High School, where I am a member of the Junior Beta Club, Junior 4-H Club, and a livestock exhibitor. My extracurricular activities include softball, basketball, track and gymnastics. I am also a varsity cheerleader at SCHS.

I have enjoyed representing the Louisiana Fur and Wildlife Festival and the fine people of this parish at different events throughout the area. I feel blessed to be living in this wonderful little corner of Louisiana, where I am given many opportunities to hunt and fish and ride horses with my family. I thank all who have made my life so wonderful and full of adventure, beginning with my God, my parents and my grandparents.

Have a wonderful time each year in "Our Little Paradise" on the second weekend of January at the Louisiana Fur and Wildlife Festival!

Forever, I remain your 2001 Deb Miss Cameron,
Christian McCall.





**2001
Parade
Marshall**

*Hackberry
Mustangs*

*Basketball
State
Champs*



*Courtney Ann Tatman, LA Fur Queen
smiles beautifully!*

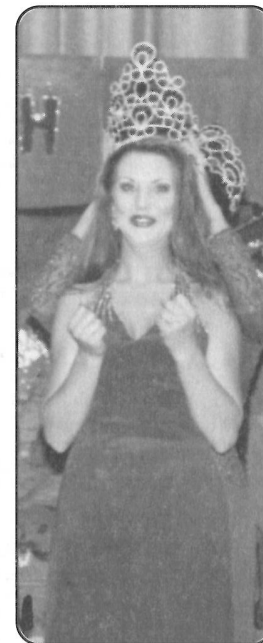


*Gaylin Traban, Overall
Talent Winner*



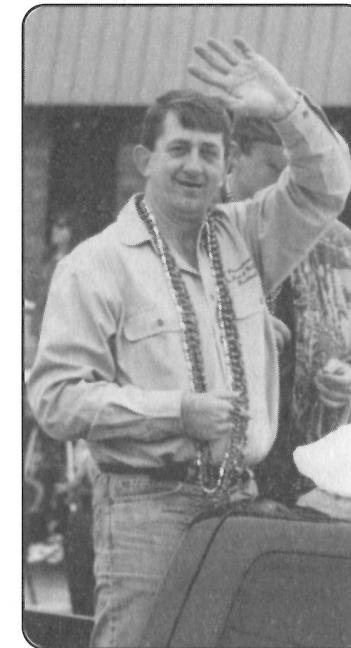
*Saturday Night
Pageant Coordinators*

King Fur and his lovely wife



*Shannon is sooo
excited to be
Miss Cameron.*

*President Clifton Hebert
waves to the crowd
at the parade.*



*President Clifton
presents King Fur
with a Fur
Festival Jacket!*



Shannon must have heard her name called!



*Courtney is
speechless ... she is
very excited to win!*

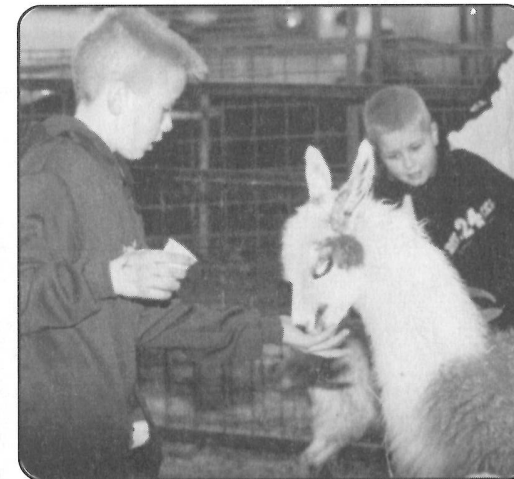
2001 Miss Cameron Parish, Shannon Suratt, and 2000 Miss Cajun Music, Jessica Medicies, with Fox News Reporter, Joe Pequeno



2001 Miss Cattle Queen Jessica Medicies, Louisiana Oil Centennial Charmaine Landry and Miss Cameron Parish Shannon Suratt enjoy the Cal-Cam Fair in Sulphur, Louisiana.



Louisiana Visiting Queens enjoy the Fur Festival!



The Petting Zoo was a success at this year's festival.



Looks like tractors replaced wagons on this trailride.



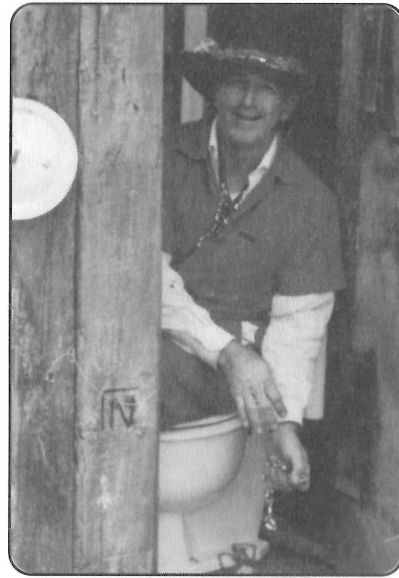
These kids sure look enthused at the carnival.



It's a bird ... it's a plane ... No, it's people having fun at the Fur Festival!



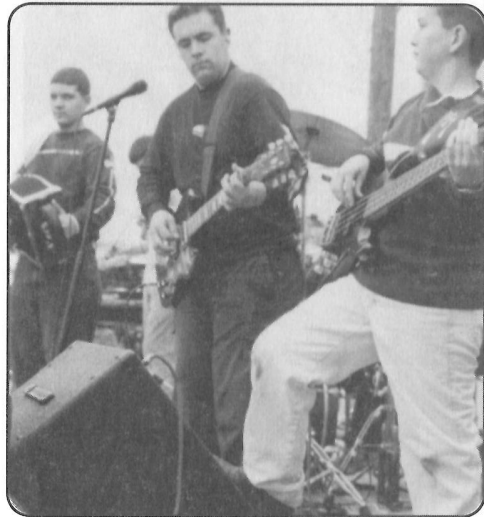
Shelby is trying to win a prize at the carnival.



Ricky Miller shows us where he spends most of his time during the parade!



Jacob and Victoria Wilkerson and friends had their own idea of a John Deere Mule during the parade.



Kaleb Trahan and his band entertain at the fairgrounds.

Trudy Broussard and Keith Trahan enjoy the music at the fairgrounds!



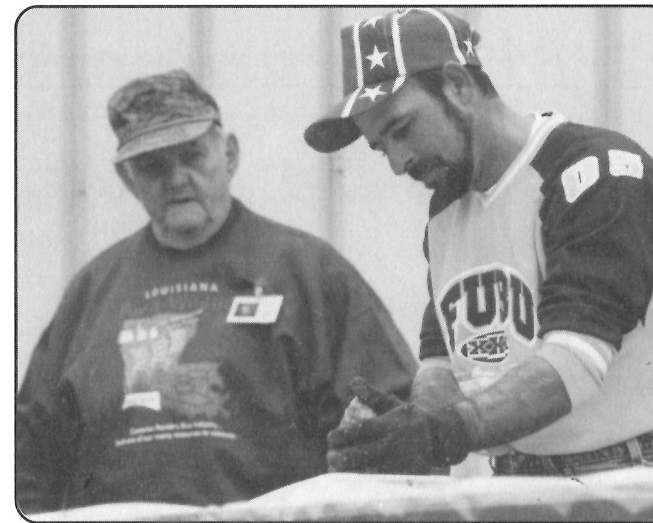
The Police Jury has lots of beads to throw to the people.



Barry Badon and Johnson Bayou Fire Department get down and boogy on their float!



Kathryn Reina looks on at the carnival.



Oyster shucking begins!



Archery competition looks intense.



R U Ready for Jr. Duck Calling?



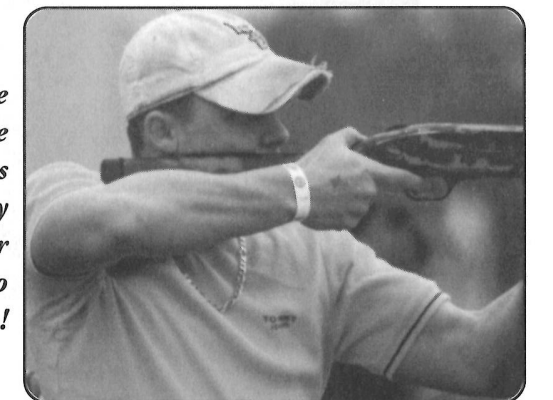
Darren Richard prepares to shoot.



Christina Boudreaux is taking aim!



Barret Hebert ... ready ... aim ... fire!



Robbie Montie turns Tommy Hilfiger look into camo!

2001 Miss Outdoors Comes To Town!



Miss Outdoors modeling the fur coats during Friday night pageant.



Miss Outdoors sang for the audience!



Cameron Headstart sang for the crowd in Salute to the Rice Industry.

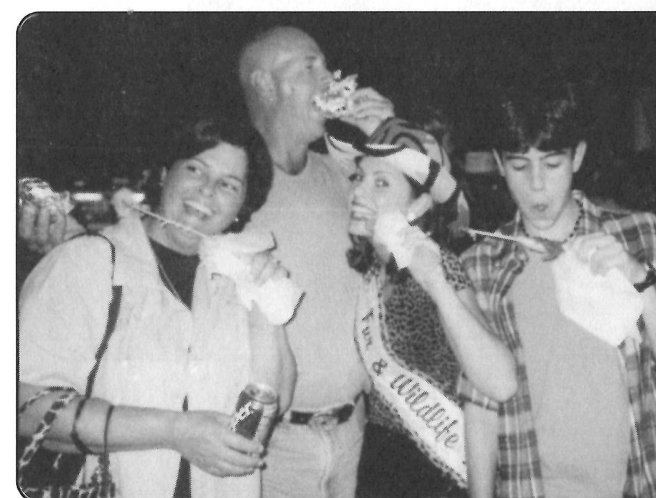


Deb, Teen and Jr. Queens sparkle!

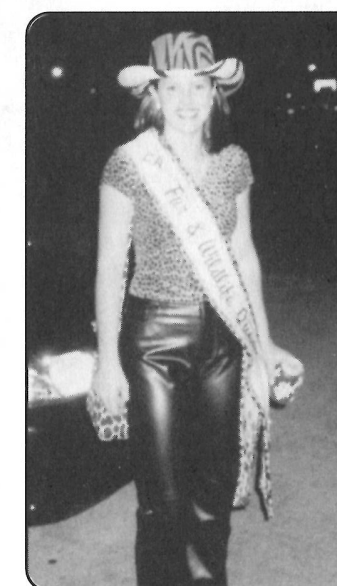
2001 Festival Royalty



Courtney and Michelle pose for a picture at the Cattle Festival.

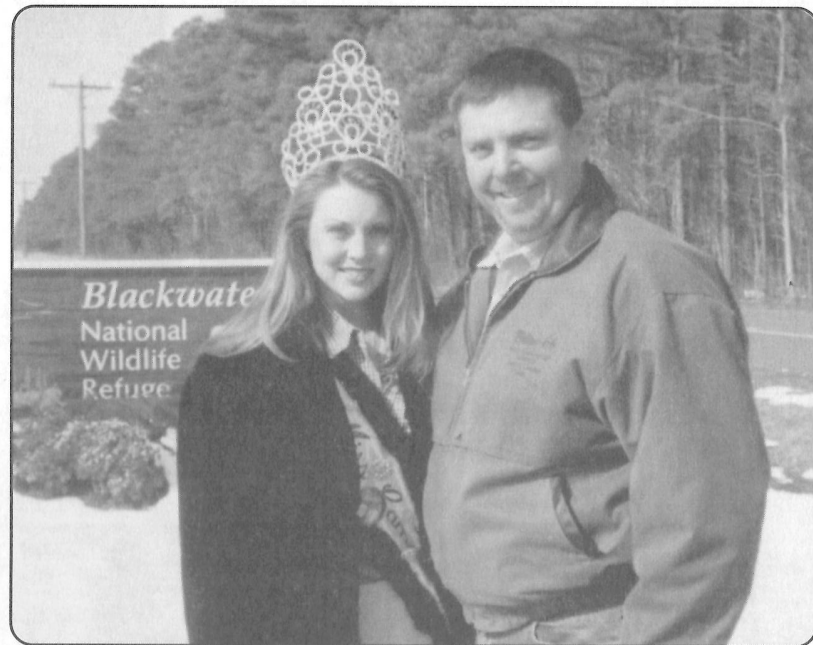


Courtney's family having a great time at the Cattle Festival during Courtney's reign as Fur Queen.



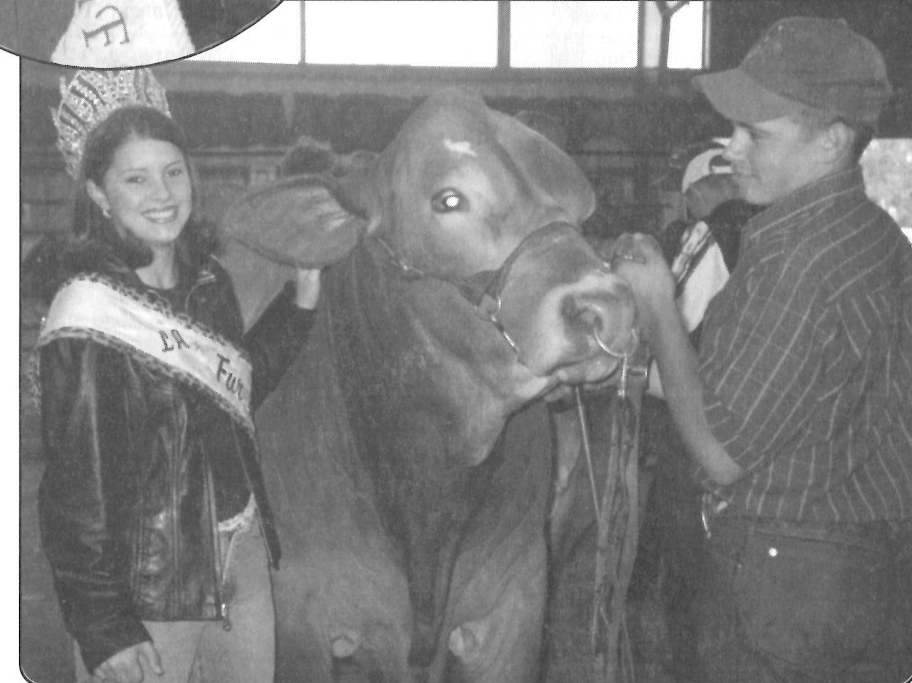
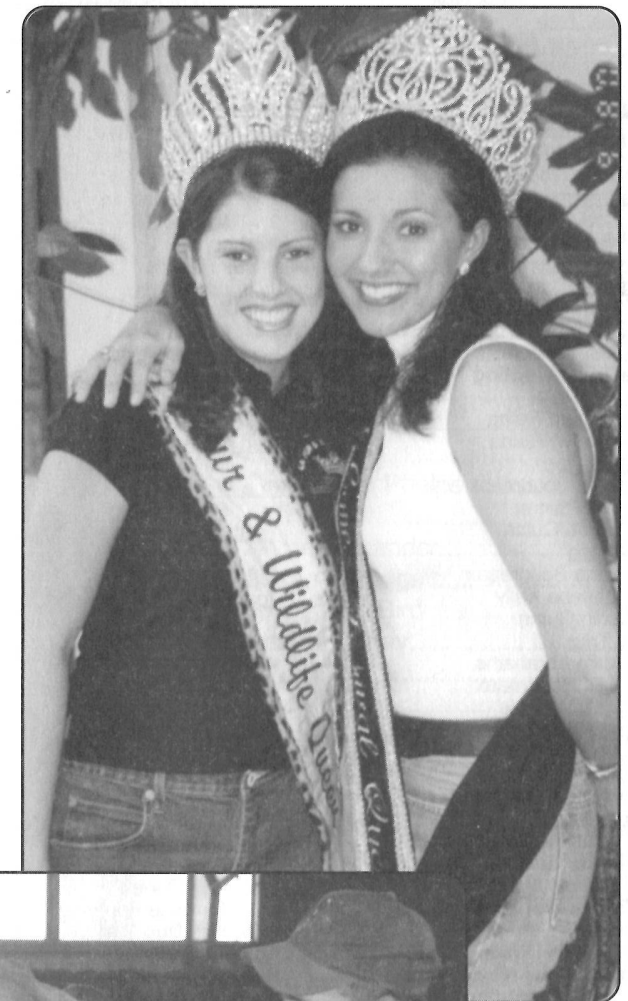
Courtney all dressed in her fur bearing outfit! She is beautiful.

Cameron Parish LA Fur Festival Representative John LeBlanc and 2001 Miss Cameron Parish Shannon Suratt at Blackwater National Refuge in Cambridge, Maryland.



2001 Miss Cameron Parish Shannon Suratt at Brannock Museum while attending the Outdoor Show in Maryland.

Courtney's Travel Memories



2001 FUR FESTIVAL RESULTS



All events except the dog trails received for 1st place, a screen printed jacket; 2nd place, a screen printed windbreaker; and 3rd place, a fur festival souvenir of their choice. The dogs received trophies.

Parish Trap Shooting

Girls' Intermediate Trap
1st Christina Boudreaux

Women's Trap

1st Darlene Kelly
2nd Dee Dee Nunez
3rd Lana Boudreaux

Boy's Jr. Trap

1st Jake Boudreaux
2nd Jordan Rutherford
3rd Jody Trosclair

Boy's Intermediate Trap

1st Cody Pugh
2nd Michael Boudreaux
3rd John Alexander

Men's Trap

1st Peter Posada
2nd J.R. Boudreaux
3rd J.R. Venable

State Trap Shooting

Jr. Girls

1st Kathryn Reina
2nd Katelyn Reina

Boy's Jr. Trap

1st Jake Boudreaux
2nd Will Palmer
3rd Bryon Quinn

Sr. Women

1st Lana Boudreaux
2nd Darlene Kelly
3rd Lola Quinn

Men's Trap

1st Mike Abrahams
2nd J.R. Boudreaux
3rd J.M. Venable

Intermediate Boy's

1st Marty LeBlanc
2nd Aaron Granger
3rd Michael Boudreaux

Intermediate Girls

1st Christina Boudreaux
2nd Missy Smith
3rd Brittany Mudd

Men's Muskrat Skinning

1st Ben Welch - 52:16
2nd Michael Dowd - 2:26.74

Women's Muskrat Skinning

1st Linda Dahlen - 34.46 sec.
2nd Bronwen Theriot - 42.38
3rd Rachel Watkins - 1:07.84

Men's Nutria Skinning

1st Michael Dowd - 52:09
2nd Ben Welch - 55:56
3rd Eric Broussard - 4:42.14

Women's Nutria Skinning

1st Linda Dahlen - 1:40.72
2nd Rachel Watkins - 3:00.87

Sr. Youth Nutria Skinning

1st Jacob Dahlen - 1:32.64

Sr. Youth Muskrat Skinning

1st Jacob Dahlen - 44:12

Jr. Youth Muskrat Skinning

1st Cory Dahlen - 6:55/10

Men's Trap Setting

1st Ben Welch - 1:16.07
2nd Micheal Dowd - 1:52.74

Women's Trap Setting

1st Bronwen Theriot - 1:05.33
2nd Rachel Watkins - 3:09.83

Sr. Youth Trap Setting

1st Jacob Dahlen - 47.37
2nd Michael Dowd - 56:15

Archery

Friday Results

Jr. Youth Archery

1st Bart Vidrine
2nd Matt Miller

Bow Hunter Men

1st Chris Boudreaux
2nd Alfred Trahan
3rd Willard Pruitt

Men's Open

1st David Willis

Cub Archery

1st Ruston Smith

Youth Recurve

1st John Richard

Saturday Results

Youth Archery

1st Bart Vidrine
2nd Matt Miller

Women's Open

1st Ginger Patton

Women's Bowhunter

1st Ema Humphries

Men's Open

1st Peanut Burrow

Men's Bowhunter

1st Winn Theriot

2nd Paul Patten

3rd Terrance Fontenot

Retriever Dog Trails

Friday Results

Senior Division

Dog	Handler
1st Zues	Kelsey Chesson
2nd Holly	Chris McCall
3rd Punch	Patrick Hebert

Junior Division

Dog	Handler
1st Gunner	Jeff Wainwright
2nd Molly	Darrell Farque
3rd Sport	Paul Canik

Retriever Dog Trails

Saturday Results

Senior Division

Dog	Handler
1st Doc	Frank Bush
2nd Jack	Frank Bush
3rd Quick	Ron Desandier

Junior Division

Dog	Handler
1st Casey	Kathy Lemay
2nd Merlin	Jason Cambell
3rd Tuff	Vanny Vincent

Goose Calling Contest

Sr. Speckle Belly Goose Calling

1st Quentin LeBoeuf

2nd Ricky Canik

3rd Scott Hess

Intermediate Speckle Belly Goose Calling

1st Chance Doxey

2nd Aaron Johnson

3rd Aaron Granger

Jr. Speckle Belly Goose Calling

1st Lex Theriot

2nd Dustin Hume

3rd Hunter Canik

Sr. Snowgoose Calling

1st Quentin LeBoeuf

2nd Ricky Canik

Intermediate Snowgoose Calling

1st Aaron Johnson

2nd Cody Richard

3rd Chance Doxey

Jr. Snowgoose Calling

1st Lex Theriot

2nd Dustin Hume

3rd Hunter Canik

Duck Calling Contest

Sr. Duck Calling

1st James Doxey

2nd Corey Roy

3rd David Sturlese

Jr. Duck Calling

1st Adam Sturlese

2nd Lex Theriot

3rd Bobby Jordan

Intermediate Duck Calling

1st Cody Vincent

2nd Aaron Johnson

3rd Chance Doxey

Oyster Shucking Contest

Women's

1st Bena Meaux - 58:10

2nd Brenda Conner - 2:01.88

3rd Linda Dahlen - 2:45.31

Men's

1st Billy Doxey - 1:24.24

2nd Kenny Kellum - 1:55.86

3rd Dwayne Nall - 2:00.17

Parade Float Contest

Edward Swindell Memorial Award

South Cameron Elementary 4-H

Senior Division

1st Boudreaux & Thibodeaux Rental

2nd Grand Chenier Fire Department

3rd South Cameron Mem. Hospital

Junior Division

1st South Cameron Elementary 4-H

2nd Cameron Head Start

3rd South Cameron Elementary

Cheeleaders

Commercial

1st A & A Party Works

2nd Hibernia National Bank

3rd Johnson Bayou Fire Department

MISS CAMERON PARISH

- 1956 Meredith GilesCameron
- 1957 Nancy PrechtSweetlake
- 1958 Hurricane
- 1959 Marilyn BillingsCameron
- 1960 Barbara Lane DugasSweetlake
- 1961 Debbie LaBoveSweetlake
- 1962 Beverly Sue RutherfordCreole
- 1963 Pam RiggsHackberry
- 1964 Judy HebertCameron
- 1965 Elaine BroussardCameron
- 1966 Susan KornegayCameron
- 1967 Charlene LaBoveCreole
- 1968 Diane WarrenCameron
- 1969 Sherry CheramieCameron
- Debbie JonesCameron
- Catherine LoweryHackberry
- Cherie GriffithCreole
- 1970 Gail RiggsHackberry
- 1971 Gail RiggsHackberry
- 1972 Peggy KelleyCameron
- 1973 Debbie PrechtSweet Lake
- 1974 Susan BaccigalopiCreole
- 1975 Susan WoodgettCameron
- 1976 Vickie NunezGrand Chenier
- 1977 Nancy Clair NunezGrand Chenier
- 1978 Joni GrayHackberry
- 1979 Mary McCallGrand Chenier
- 1980 Laura HicksHackberry
- 1981 Yvonne SavoieGrand Lake
- 1982 April LegerHackberry
- 1983 Winona WigleyCameron
- 1984 Selika MillerCreole
- 1985 Stacy MuddCameron
- 1986 Delisa ConnerCreole
- 1987 Dena RutherfordCreole
- 1988 Katheryn WilkersonCreole
- 1989 Jennifer Rhonda PerryGrand Chenier
- 1990 Dayna WillisCameron
- 1991 Renee LaLandeCameron
- 1992 Brandi SoileauCreole
- 1993 Tricia TrahanCreole
- 1994 Adrienne PicouGrand Chenier
- 1995 Jennifer BroadusGrand Chenier
- 1996 Adenise Michelle TrosclairGrand Chenier
- 1997 Melissa TrahanJohnson Bayou
- 1998 Heather SturleseGrand Chenier
- 1999 Mandy BroussardGrand Lake
- 2000 Courtney Conner.....
- 2001 Shannon SurattCameron

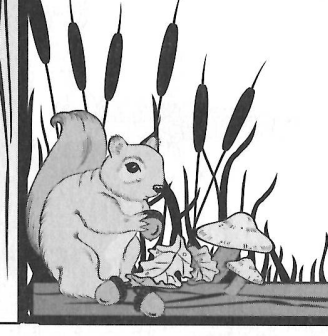
LA FUR & WILDLIFE QUEEN



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Y

- 1956 Vida BrownVermilion
- 1957 Nancy PrechtCameron
- 1958 Hurricane
- 1959 Peggy SeagoIberia
- 1960 June RobicheauxSt. Mary
- 1961 Debbie LaBoveCameron
- 1962 Pat O'NeilVermilion
- 1963 Susan BeinvueTerrebonne
- 1964 Gail BroussardIberia
- 1965 Susan ArcementVermilion
- 1966 Schere SaiaTerrebonne
- 1967 Linda TrappeyIberia
- 1968 Nancy JordonPlaquemine
- 1969 Jane WeilbacherSt. Charles
- 1970 Doyleene LasiterSt. Mary
- 1971 Cheri GriffithCameron
- 1972 Gail RiggsCameron
- 1973 Gwendolyn PhelpsLaFourche
- 1974 Ann GuillotSt. John
- 1975 Alexis AlexanderJefferson
- 1976 Susan WoodgettCameron
- 1977 Jenny Sue BirdSt. Charles
- 1978 Sharon LaneySt. Charles
- 1979 Joni GrayCameron
- 1980 Cindy RiceSt. John
- 1981 Donna HarmonCalcasieu
- 1982 Yvonne SavoieCameron
- 1983 Andrie BergeronTerrebonne
- 1984 Elizabeth PrimmTerrebonne
- 1985 Selika MillerCameron
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- 1987 Lisa RobertsIberia
- 1988 Karen EngeronTerrebonne
- 1989 Michelle MorrisLaFourche
- 1990 Lisa RousseTerrebonne
- 1991 Sonya LandryIberia
- 1992 Kelly BecnelSt. John
- 1993 Belinda Denise Clemons ...St. Tammany
- 1994 Erika SchwartzSt. Tammany
- 1995 Adrienne PicouCameron
- 1996 Marie Des OrmeauxVermilion
- 1997 Alison HotardSt. John
- 1998 Summer ParkerJeff Davis
- 1999 Heather SturleseCameron
- 2000 Millie Harris
- 2001 Courtney Tatman.....

CONGRATULATIONS!



FROM THE EDITOR

HELLO!

Yes, it is that time once again, to welcome our friends and guests from all around to the Louisiana Fur and Wildlife Festival. This year we are honoring the Wildlife and Hunting Industries. As we are all aware, wildlife and hunting are two of our oldest natural resources. They are the true essence of what inspired our ancestors to immigrate and make this their home for hundreds of years.

People come from all over the world to hunt, sight see, and enjoy the natural beauty of Cameron parish. From our endless miles of marshes and scenic byways, to our Creole Nature Trail, Cameron parish is truly a hunter's paradise! Let us all join together in preserving two of our most precious treasures.

Our cookbook, as usual is filled with many delicious recipes. This cookbook has extra rice recipes, since the "Rice Industry" was recognized last year. A lot of the recipes are original ones from Cameron Parish's students. They are our future great cooks of Southwest Louisiana, a reputation that will endure forever! A special thanks to all the people who help make this cookbook a great success: Mrs. Bobbie Primeaux, Mrs. Geneva Griffith, Greg Fawvor, Michelle Conner, Telesha Bertrand, Sue Mhire, and Rosalie Perry. Let us keep this tradition, one that will continue for many more years to come.



Sincerely,
Norma Jo Pinch, Editor

2001 Miss Cameron Parish
Shannon Suratt

2001 Miss Teen Cameron
Cassandra Trahan



Miss Cameron Parish 2001, Shannon Suratt and Miss Teen Cameron 2001, Cassandra Trahan attending the Alligator Festival in Grand Chenier, Louisiana.

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MONKEY BREAD *Houston Cisneros, 3rd Grade Student*

- | | |
|-----------------|------------------------|
| 4 cans biscuits | 1 stick butter, melted |
| 4 T. cinnamon | 2 T. sugar |

Cut biscuits into four. Roll in melted butter. Mix cinnamon and sugar in a Ziplock bag and place buttered biscuits in bag and shake well. Place in a buttered baking dish. Bake for 30 minutes at 350°.

HOMEMADE BISCUITS *Leven Harmon*


- | | |
|------------------------|------------------|
| 3 c. all purpose flour | 1 t. salt |
| 1 T. baking powder | 2/3c. shortening |
| Milk; | |

Mix dry ingredients together. Cut shortening into dry ingredients. Add enough milk to make a sticky dough. Roll out on floured board to thickness of about one-fourth to one-half inch. Cut with round biscuit cutter. Dot each biscuit with shortening about the size of a B.B. Bake at 425° for about 10 minutes.

REFRIGERATOR SPOON ROLLS

- | | |
|------------------|-----------------------|
| 1 pkg. dry yeast | 2 c. warm water |
| 1/2 c. sugar | 1 egg slightly beaten |

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- | | |
|------------|------------------------|
| 1/2 c. oil | 4 c. self rising flour |
|------------|------------------------|

Dissolve yeast in warm water. Add all other ingredients in order given. Beat until well mixed. Place in tight container and store in refrigerator. As needed, spoon into greased muffin pans 3/4 full. Bake at 400° for 20 minutes. Dough can be kept 1 week in refrigerator. No rising required.

BAKING POWDER BISCUITS *Mrs. Mynor Smith*

- BISCUIT MIX:**
- | | |
|--------------------|-------------------|
| 9 c. sifted flour | 1-1/2 - 2 T. salt |
| 4 T. baking powder | 2 c. shortening |

Combine flour, salt and baking powder. Stir well. sift into large bowl and add shortening. Use fingers to distribute shortening throughout dry ingredients until mixture resembles coarse corn meal. Store in a closed canister.

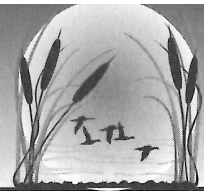
- BISCUITS:**
- | | |
|------------------|-------------|
| 3 c. biscuit mix | 3/4 c. milk |
|------------------|-------------|

Make a well in mix. Add milk and stir with a fork. Turn onto waxed paper and knead six times. Roll out or pat to 1/2" thickness on a lightly floured board. Cut into 2" rounds with floured cutter. Place on baking sheet. Bake at 450° for 15 minutes. Yield: 18 servings.

BISCUITS SUPREME *Mrs. Horace*

- | | |
|-------------------------------|------------------------|
| 2 c. sifted all purpose flour | 4 t. baking powder |
| 1/2 t. salt | 1/2 t. cream of tartar |
| 2 t. sugar | 1/2 c. shortening |
| 2/3 c. milk | |

Sift together flour, baking powder, salt, cream of tartar and sugar. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once. Stir only until slightly mixed. Turn out on lightly floured surface; knead gently for 30 seconds. Pat or roll 1/2" thick; cut with biscuit cutter. Bake on ungreased cookie sheet at 450° for 10-12 minutes. NOTE: If sour milk is used, add 1/4 t. soda. Yield: 16 biscuits.



APPETIZERS, SOUPS, SALADS

CHEESE BISCUITS

Mrs. Mae R. Dowless

- | | | |
|-----------------------------|-----------------------|--|
| 1/2 lb. butter or margarine | 1/2 lb. grated cheese | |
| 2 c. flour | 1/4 t. salt | |
| 1/4 t. baking powder | | |

Combine butter and cheese, mixing thoroughly. Add flour, salt and baking powder; knead slightly. Roll out and cut desired size biscuits. Bake for 7-8 minutes at 400°.

SAUSAGE BISCUITS

Annie Johnston

- | | |
|-------------------|------------------------|
| 1/2 lb. sausage | 2 c. self rising flour |
| 1/4 c. shortening | 3/4 c. buttermilk |

Fry sausage, drain and crumble. Place flour in mixing bowl and cut in shortening. Add buttermilk; stir until blended. Stir in crumbled sausage. Knead on floured board 10 times. Roll out to 1/2" thickness. Cut with cutter. Bake at 450° on ungreased cookie sheet for 10 minutes or until golden brown.

SWEET POTATO BISCUITS

Eleanor O'Day

- | | |
|--------------------------------|----------------------------------|
| 2-1/4 c. mashed sweet potatoes | 3 c. flour |
| 3/4 c. sugar | 4-1/2 t. (rounded) baking powder |
| 1-1/2 t. (rounded) salt | 1/2 c. lard |

Boil small sweet potatoes until done; mash and mix with warm water. Sift dry ingredients; cut in shortening. Add potato mixture until consistency of dough. Shape into biscuits. Bake at 400° until done.

HUSH PUPPIES

Mrs. Phyllis Miller

- | | |
|--------------------|-------------------|
| 2 c. corn meal | 1 T. flour |
| 1 t. baking powder | 1 t. baking soda |
| 1 t. salt | 1 egg |
| 2 c. buttermilk | 6 T. grated onion |

Sift together dry ingredients. Beat egg; add buttermilk and onion. Add to dry ingredients; mix well. Drop by tablespoonfuls into deep fat. When done, they will float. Drain on absorbent paper.

EVERYONE'S MEXICAN CORNBREAD

Alex Broussard

- | | |
|--------------------------------------|---------------------------|
| 1 c. corn meal | 1 c. buttermilk |
| 1/2 c. cooking oil | 2 eggs |
| 1 onion | 3/4 t. baking powder |
| 3 jalapenos | 1 15-oz. cream style corn |
| 1 8 oz. pkg. shredded cheddar cheese | |

Mix first 7 ingredients well, then add corn and cheese. Bake at 350° for 45 minutes

ITALIAN GARLIC BREAD

Alex Broussard

- | | |
|--|----------------------------|
| 2 c. grated mozzarella cheese | 2/3 c. sliced black olives |
| 1 c. mayonnaise | 1 loaf garlic bread |
| 10 green onion tops & bottoms, chopped | |

Mix ingredients and spread on French loaf split lengthwise. Wrap in foil and bake at 350° until heated through and cheese is melted, about 20 to 30 minutes. Slice and serve.

BISCUITS

- | | |
|--------------------|--------------------------------|
| 2c. flour | 1/3 c. shortening (Crisco) |
| 3 t. baking powder | 3/4 c. skim milk or buttermilk |
| 1/4 t. salt | |

Sift dry ingredients twice. Cut shortening. Add milk and mix. Turn onto floured board and knead. Roll to 3/4" to 1" thickness. Cut with round biscuit cutter and place on greased pan. Brush tops with melted butter. Bake at 450° for 10-15 minutes.

PLEENCH IT'S

- | | |
|--------------------|---------------|
| 3 cans biscuits | 1 t. cinnamon |
| 3/4 c. white sugar | 1/4 c. butter |
| 1/4 c. brown sugar | |

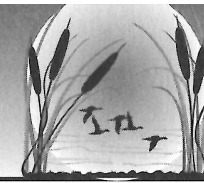
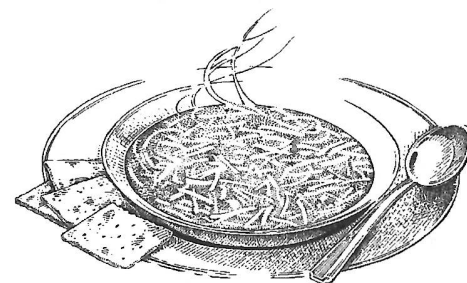
Cut biscuits into 4. Put sugar and cinnamon into plastic bag. Add biscuits and shake. Put in bundt pan. Pour butter over top. Bake at 350° for 20 minutes.

HUSH PUPPIES

Alex Broussard

- | | |
|--------------------------|--------------------|
| 1-1/2 c. plain corn meal | 1/2 c. flour |
| 1/4 c. sugar | 1 t. salt |
| 2 t. baking powder | 1 egg |
| 1/2 c. cream style corn | 1/4 c. milk |
| 1/2 onion diced fine | jalapenos to taste |

Mix all together. Drop tablespoons full into hot cooking oil and when they start floating they should be cooked.



APPETIZERS, SOUPS, SALADS

CAJUN CRAWFISH CORNBREAD

from "Tell Me More" (Junior League of Lafayette, LA)

- | | |
|----------------------------|---------------------------------|
| 2 c. cornmeal | 2 med. onions, chopped |
| 1 T. salt | 1/2 c. Jalapeno pepper, chopped |
| 1 t. baking powder | 16 oz. cheddar cheese, grated |
| 6 eggs | 2/3 c. oil |
| 2 16 oz. cans creamed corn | 2 lb. crawfish tails |

In a large mixing bowl, combine cornmeal, salt and soda. In a medium bowl, beat eggs thoroughly. Add onions, jalapeno peppers, cheese, oil, corn and crawfish tails to beaten eggs. Combine this mixture with the cornmeal mixture and mix well. Pour into greased 12 x 14 inch baking dish. Bake at 375° for 55 minutes or until golden brown.

COUNTRY COMPANY ROLLS

Mrs. Elva MacKenzie

- | | |
|----------------------------------|---------------------|
| 1 yeast cake or 1 pkg. dry yeast | 1/2 c. warm water |
| 1/2 c. shortening | 1/3 c. sugar |
| 2 t. salt | 3/4 c. scalded milk |
| 1 egg | 4 c. sifted flour |

Dissolve yeast in warm water for 10 minutes. Combine shortening, sugar and salt in mixing bowl; add hot milk and stir to soften shortening. Let cool to lukewarm; add egg and dissolved yeast and beat with electric beater. Gradually beat in flour, 1 cup at a time, until dough is soft. Grease 3-quart size bowl. Place roll in bowl and grease roll top; cover with clean cloth. Set in warm place to rise for 1 hour and 30 minutes. Pinch off into small balls; place in greased muffin tins. Cover; let rise for 1 hour. Brush tops with melted butter. Bake at 400 degrees for 12-15 minutes. Yield: 2 dozen.

EASY ROLLS

Mrs. Chrystal Doty

- | | |
|-------------------|------------------------|
| 2 c. milk | 4-6 T. shortening |
| 10 T. sugar | 1 cake or 1 pkg. yeast |
| 1/4 c. warm water | Flour |
| 1 t. salt | 1/2 t. baking powder |

Place milk, shortening and 9 tablespoons sugar in 1-quart saucepan over low heat. Bring to a boil; set aside until lukewarm. Dissolve yeast in warm water; add 1 tablespoon sugar. Add yeast mixture and enough flour to milk mixture to make a soft batter. Let set in a warm place until it becomes bubbly or for about an hour, depending on the temperature of the room. Add salt and baking powder to 2 cups of flour. Stir mixture well; add as much flour as needed to make a soft dough. Place mixture in a large bowl; set aside in a cool place for an hour. Place on bread board; knead lightly. Roll to 1" or thinner; cut with biscuit cutter. Place in well greased pan; let rise to double in size. Cook for 20 minutes at 450°. Grease tops lightly and serve. Yield: 6-8 servings.

THREE CHEESE STUFFED FRENCH TOAST

Haley McCall, SCE 4-H Club

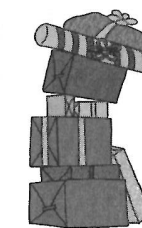
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|---|-----------------------------------|
| 8 2" thick slices French bread | 3/4 c. shredded mozzarella cheese |
| 1/2 (8 oz.) pkg. cream cheese, softened | 1 T. ricotta cheese |
| 3 T. apricot jam | 4 lge. eggs, lightly beaten |
| 1/2 c. milk | 1 c. cornflake crumbs |
| 2 T. butter | 1 (12 oz) bottle apricot syrup |
| 1/4 c. butter or margarine | 2 T. sugar |
| 2 t. ground ginger | 16 peach slices |
| Powdered sugar, sifted | |

Starting from one side, split each bread slice, leaving opposite side attached, so that when open, bread looks like butterfly wings. Using a fork, hollow out a shallow pocket on the inside of each slice, discarding crumbs; set aside. Combine cheeses, stir in jam. Spoon about 2 tablespoons mixture into each bread slice and place in a 13 x 9 x 2 baking dish. Cover and refrigerate 8 hours. Combine eggs and milk. Dip bread in mixture and dredge in cornflake crumbs. Melt 2 tablespoons of butter in large skillet over medium heat; cook bread 2 minutes on each side or until golden brown. Place bread in a lightly greased 13 x 9 x 2 baking dish. Bake for 15 minutes at 400°. Cook syrup in a saucepan over low heat until thoroughly heated; remove from heat and keep warm. Combine 1/4 cup butter, sugar, and ginger in large skillet over medium heat; add peaches and cook 3 minutes stirring gently. Arrange French toast on individual plates; top each serving with peach slices and sprinkle with powdered sugar. Serve with warm syrup. Yield: 8 servings.

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SWEET POTATO BISCUITS

Tara Miller, Creole, LA

- | | |
|------------------------------------|--------------------|
| 1 c. flour | 2 t. baking powder |
| 1 c. cooked, mashed sweet potatoes | 1 t. salt |
| 1/2 c. sugar | 3 T. shortening |
| 1/3 c. milk | |

Sift together the flour, salt and baking powder. In a bowl, mix sugar and sweet potatoes together. Add shortening and beat together until smooth. Add dry mix to potato mixture, alternately with the milk. Blend well. Roll on floured board or table top. Cut with biscuit cutter. Place in greased baking pan. Bake at 400° for 20 minutes.

CINNAMON BEAD

Glenda Montie

- | | |
|--|------------------------------|
| 2 c. self rising flour | 1 c. oil |
| 1 t. cinnamon | 1/2 c. milk |
| 1 c. sugar | 1 t. vanilla |
| 3 eggs | 1 c. chopped nuts (optional) |
| 1 lge. box instant vanilla pudding mix | |

Mix all together. Grease 2 loaf pans. Sprinkle 2 teaspoons cinnamon mixed with 2 t. sugar into the pans and pour the batter on top. Sprinkle again with cinnamon and sugar, if desired. Bake both pans together at 325° for approximately 50 minutes.

WHITE SAUCE

Carolyn Shelton
Grandmother of Houston Cisneros, 3rd Grade Student

- | | |
|-------------|-------------|
| 2 T. butter | 1/4 t. salt |
| 2 T. flour | 1 c. milk |

Melt butter in sauce pan and stir in flour and salt until smooth. Slowly blend in milk. Heat until smooth and thick stirring constantly. Cheese can be added to make cheese sauce.

HAM GLAZE

Carolyn Shelton,
Mother of Sheila, Resource Teacher, Grandmother of Houston Cisneros

- | | |
|-------------------------|--------------------|
| 1 can crushed pineapple | 1/2 c. brown sugar |
| 1/4 c. cherries | 1 T. corn starch |
| 2 T. butter | 1/2 t. salt |
| 1 t. mustard | 1 t. lemon juice |

Thirty minutes before ham is to be taken out of the oven, mix ingredients and pour over ham.

QUIDA'S HOMEMADE CATSUP

Quida Boudreaux

- | | |
|---------------------|------------------------------|
| 4 cans tomato paste | 2 t. paprika |
| 1 qt. vinegar | 2 c. cooking oil |
| 1 qt. bell peppers | 1 qt. hot peppers (optional) |

Cook 1 hour, then add 2 cups sugar. Cook about 10 minutes.

CORN AND OLIVE SPREAD

Bridget Roux Olegsky

- | |
|--|
| 2 8 oz. pkg. cream cheese, softened |
| 1 1 oz. pkg. ranch dressing mix |
| 1 med. red bell pepper, chopped (1 cup) |
| 1 4-1/4 oz. can chopped ripe olives, drained |
| 1 11 oz. can whole kernel corn, drained |
| 1 4 oz. can chopped green chilies, drained |

Beat cream cheese and ranch dressing mix in large bowl until smooth. Stir in remaining ingredients except Tortilla chips. Cover and refrigerate 1 to 2 hours to blend flavors. Serve with chips.

CRABMEAT SPREAD

Jessye Roux Conner

- | | |
|---------------------------------|-------------------|
| 1 bar cream cheese | 1 can crabmeat |
| 1 bottle seafood cocktail sauce | or 1 lb. crabmeat |

Soften cream cheese and add crabmeat. Shape as you wish. Top with cocktail sauce and serve with crackers.

ANTS ON A LOG

Houston Cisneros

- | | |
|---------------|------------------|
| celery | raisins |
| peanut butter | 1 precious child |

Rinse celery and cut into lengths. Let child pat celery dry. Spread peanut butter on celery sticks. Now put raisins on top for the ants.

BARBECUED PECANS

Sheri Bertrand

- | | |
|--------------------|-----------------------------|
| 1 T. butter | 1/2 t. tabasco sauce |
| 2 c. pecans | 1/2 c. worcestershire sauce |
| 1/2 t. garlic salt | |

Heat butter over low heat; add pecans and parch slightly. Add 1 tablespoon of sauce and salt mixture slowly until completely parched.

BREAD AND BUTTER PICKLES

Carolyn Shelton, Grandmother of Houston Cisneros

- | | |
|------------------------------|---------------|
| 25-30 cucumbers | 5 c. sugar |
| 8 lge. onions | 2 T. tumeric |
| 2 bell peppers cut in pieces | 1/2 t. cloves |
| 1/2 c. salt | 5 c. vinegar |

Mix the first four ingredients and cover with water for 4 hours; then drain. Boil sugar, tumeric, cloves and vinegar. Put cucumber mixture in and heat but do not boil. Place cucumber mixture and juice in clean jars and seal.

HONEY LIME DRESSING

Jacqui Kirkpatrick

- | | |
|------------------|-------------------------|
| 1 t. paprika | 1/3c. honey |
| 1 t. celery seed | 1/3c. lime juice |
| 1/2 c. sugar | 1/2 t. grated lime peel |
| 1/4 t. salt | 1 c. salad oil |
| 1 t. dry mustard | |

Combine paprika, celery seed, sugar, and salt. Add honey, lime juice, and peel. Slowly add oil, beating constantly with mixer or food processor until thick. Makes about 2 cups. Tart, thick, and sweet; good with all kinds of fruit.

POPPY SEED DRESSING

Aunt Lady

- | | |
|-----------------------------|--------------------|
| 2 T. mustard | 1/3 c. vinegar |
| 3/4 c. sugar | 2 T. poppy seed |
| 1 T. salt | 1-1/3 c. salad oil |
| 5 T. grated onion (or less) | |

Mix all ingredients except oil. Slowly add oil, stirring constantly. This is great on fruit salad.

PEPPER JELLY

Mary Lea Dyer

- | | |
|---------------------------------------|----------------------------|
| 6-1/2 c. sugar | 3/4 c. ground bell peppers |
| 1/4 c. ground hot red peppers, seeded | 1-1/2 c. vinegar |
| | 1 t. salt |
| 1 8 oz. bottle fruit pectin (Certo) | |

Mix all but Certo together and boil for 5 minutes. Cool 10 minutes. Add Certo and pour into jars.

FIG JAM

Bud Hakey

- | | |
|--------------------------------------|--------------------|
| 4 c. ripe figs, chopped (not peeled) | 6 c. sugar |
| | 1/4 c. lemon juice |

Stem ripe figs and scald by placing in colander and pour boiling water over them. Chop and measure. Add sugar and cook down to desired thickness. Stir often to prevent scorching. Add lemon juice and heat to boiling. Put into hot sterilized jars and seal. Makes 3 pints.

ORANGE FIG MARMALADE

Louise Stowe

- | | |
|--------------------------------|------------------|
| 3-1/2 c. peeled & chopped figs | 2 c. sugar |
| 1 lge. orange | 1 T. lemon juice |

Add sugar to figs. Cut orange rind fine and measure 1/3 cup. Chop up orange segments. Mix orange rind and segments with figs. Add lemon juice. Cook about 45 minutes until mixture gets somewhat transparent and glazed. Ladle into sterilized jars and seal.

STRAWBERRY FIG JAM

Gladys Streat

- | | |
|-------------------------------|------------|
| 6 c. figs, chopped | 6 c. sugar |
| 4 3 oz. pkg. strawberry jello | |

Mix together and cook not quite an hour. Ladle into hot sterilized jars and seal.

PERSIMMON JAM

Larvae Miller, Creole, LA

Freeze persimmons for at least one week. Approximately 1 gallon of persimmons will make 5 cups puree.

- | | |
|--|--------------------|
| 5 c. puree | 1/4 c. lemon juice |
| 1 box fruit pectin (such as Sure-jel or Certo) | 7 c. sugar |

Puree should have no strings in it. Combine puree, lemon, and fruit pectin and bring to boil. Add sugar and bring to a full boil (3 minutes or 200°). Remove from heat and let set. Skin off film on top of jelly. Put in hot jars and seal.

T & T

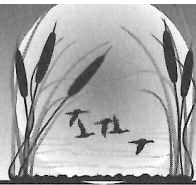
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APPETIZERS, SOUPS, SALADS

SHRIMP DIP

Logan Boudreaux

- | | |
|------------------------------|----------------------------|
| 1 pkg. cream cheese | 1/2 t. LA hot sauce |
| 1/4 c. finely chopped celery | 1 can cream of shrimp soup |
| 1 c. boiled shrimp, chopped | 1 T. finely chopped onions |

In a bowl, stir cream cheese until smooth. Gradually stir in soup, shrimp, hot sauce, onions, and celery. Refrigerate at least 4 hours.

SHRIMP DIP

Chelsi King

- | | |
|-------------------------|-----------------------|
| 4 cloves garlic, minced | 1/4c. milk |
| 1 8 oz. cream cheese | 4 T. mayonnaise |
| 1 qt. boiled shrimp | 1 t. parsley, chopped |

Saute garlic and parsley in small pot with vegetable oil spray for 10 minutes until vegetables become soft. Beat cream cheese, mayonnaise, and milk. Combine the two mixtures. Stir in the shrimp and mix well. Chill at least two hours prior to serving. Serve with favorite crackers or chips.

CHEESE DIP WITH GROUND MEAT

Kaysha Fontenot

- | | |
|-------------------------------|-----------------------------|
| 1 8 oz. Velveeta block cheese | 1 10 oz. can Rotel tomatoes |
| 2 lb. ground meat | |

Brown ground meat. Melt cheese with Rotel in medium size bowl. Mix together. Season to taste with salt and pepper. Serve with favorite chips.

SHRIMP DIP

Dylan Jouett

- | | |
|--------------------------------|---------------------------|
| 1 lb. boiled and peeled shrimp | 1/2 c. onion |
| 1/2 c. bell pepper | 1 8 oz. pkg. cream cheese |
| 1/2 c. to 1 c. mayonnaise | salt and black pepper |
| red pepper | |

MAW MAW'S CORN SOUP WITH CRABMEAT

Genny Shexnider

- | | |
|--|----------------------------|
| 1 med. onion, chopped fine | 1 stick butter |
| 1 10 oz. box frozen corn (any kind you wish) | 1 lb. cleaned crab meat |
| 1 T. flour | 1 16 oz. half & half |
| 1 can water | 1 can cream of shrimp soup |

Saute onion in butter until wilted. Chop 1/2 cup frozen corn in food processor. Add corn to the onion and butter mixture. Cook 4 minutes. Season with salt and pepper. Add flour, shrimp, soup, water, and half and half. Heat until hot. Add crabmeat. Heat for a couple of minutes and serve.

SHRIMP SOUP

Jessye Roux Conner

- | | |
|--|---------------------------------|
| 1 lb. jumbo shrimp, cleaned and deveined | 1 can condensed chicken soup |
| 1 jar pimentos, drained | 1 can stewed tomatoes |
| 2 cloves garlic, chopped | 3 onions |
| 1/4 c. raw rice | 1 c. water |
| 1 bay leaf | 1 t. basil leaves |
| 2 t. Tabasco sauce | Tony's seasoning, season shrimp |

Heat everything together until boiling. Reduce heat, cover and simmer until shrimp is tender and rice is done.

LEFTOVER POT ROAST STEW

Lyndi Stewart

- | | |
|------------------------------|-----------------------------|
| 1-1/2 c. chunked roast beef | 2 med. cans stewed tomatoes |
| 2 med. cans cream-style corn | 1-2 c. cut up potatoes |
| 2 T. sugar | Salt to taste |

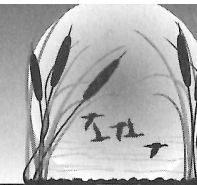
Cook pot roast until almost tender. Add tomatoes; cook over low heat until well done. Skim fat off broth; remove all fat from roast. Add potatoes and other ingredients; simmer for 15 minutes and serve. NOTE: Add as many vegetables as desired. Yield: 6-8 servings.

OLD FASHIONED BEEF VEGETABLE SOUP

Mrs. Susie Varnadoe

- | | |
|-----------------------------------|------------------------|
| 1 soup bone | 1 lb. lean beef, diced |
| 3 qt. water | 1 T. salt |
| 2 carrots, diced | 1 onion, diced |
| 1-1/2 c. peas | 1 c. tomatoes |
| 3 stalks celery, diced | 1 c. sliced okra |
| 1 4 oz. pkg. noodles or spaghetti | chopped parsley |

Place bone and meat in pan; add water and bring to a boil. Cover and reduce heat to very low; simmer for 1 hour and 30 minutes. Add remaining ingredients except parsley. Cover and cook until vegetables are tender. Add parsley before serving. Yield: 8-10 servings.



APPETIZERS, SOUPS, SALADS

CHEESY VEGETABLE CHOWDER

Haley McCall
SCE 4-H Club

- | | |
|------------------------|---|
| 1/2 c. chopped onion | 1 clove minced garlic |
| 3/4 c. sliced carrots | 1 c. cubed potatoes |
| 3-1/2 c. chicken broth | 1 17 oz. can whole kernel corn, drained |
| 1/4 c. butter | 2 c. milk |
| 1/4 c. flour | 1/4 t. white pepper |
| 1 T. prepared mustard | 2 c. shredded American cheese |
| 1/8 t. paprika | |

Combine onion, garlic, carrots, potatoes and chicken broth in a large dutch oven. Bring to a boil. Cover, reduce heat and simmer 15 - 20 minutes or until potatoes are tender. Add corn. Remove from heat. Melt butter in heavy sauce pan over low heat; add flour stirring until smooth. Gradually add milk; cook over medium heat stirring constantly until thick and bubbly. Stir in remaining ingredients. Cook just until cheese melts, stirring constantly. Gradually stir cheese mixture into vegetable mixture.

SHRIMP MACARONI SALAD

Marjorie Richard

- | | |
|----------------------------|-----------------------|
| 3 T. oleo | 1 qt. peeled shrimp |
| 1/4 c. chopped bell pepper | 1 pkg. shell macaroni |
| 1/2 c. celery, chopped | 1/2 c. grated cheese |

- | | |
|---|-------------------------|
| 1 can cream of mushroom soup | 2 T. minced parsley |
| 1 pkg. Good Seasons Italian Dressing, made up | Tex Joy steak seasoning |

Saute pepper and celery in oleo. Add salad dressing, soup, and shrimp. Cook until shrimp are tender. Sprinkle a little steak seasoning over this. Boil macaroni by package directions until tender. Drain. Add cheese and parsley. Combine with shrimp mixture. Chill before serving.

RICE TOSSED SALAD

A. C. Bourdier

- | | |
|---|----------------------------|
| 1/2 c. salad oil | 2 boiled eggs, chopped |
| 2 t. vinegar | 1-1/2 c. celery, chopped |
| 2 T. mustard | 1 med. onion, chopped |
| 1-1/2 t. salt | 1/4 c. chopped dill pickle |
| 1/8 t. pepper | 1/4 c. pimiento, chopped |
| 1/2 c. mayonnaise | 1 c. chopped black olives |
| 4-1/2 c. cooked hot rice (1-1/2 c. in 3 c. water) | |

Mix first 5 ingredients together. Mix remaining ingredients together in a large mixing bowl. Pour first mixture over and toss together. SHRIMP SALAD variation: Don Bredehoeft adds cut up leftover boiled shrimp to this for a delicious main dish.

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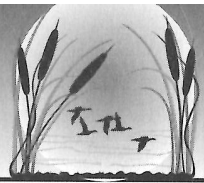
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APPETIZERS, SOUPS, SALADS

MARINATED CORN SALAD

Mary Ann Jaynes

- | | |
|-----------------------|--------------------------------|
| 2 cans shoe peg corn | 1 can French style green beans |
| 1 can petit pois peas | 1 bell pepper, chopped |
| 1 onion, chopped | 2 ribs celery, chopped |
| 1 can carrots | |

Drain vegetables and add seasoning: 1 T. each of garlic powder, salt, black pepper, red pepper. Marinate overnight in 1-1/4 c. vinegar, 1-1/2 c. sugar, and 1/2 c. oil.

RAINBOW PASTA SALAD

Alex Broussard

- | | |
|---|--------------------------------|
| 1 16 oz. pkg. tri color spiral pasta | 2 c. broccoli flowerets |
| 1 c. shredded carrots | 1/2 c. chopped tomatoes |
| 1/2 c. chopped cucumbers | 1/4 c. chopped onions |
| 1 15 oz. can whole kernel corn, drained | 1 jar artichoke hearts |
| | 1 8 oz. Italian salad dressing |

Boil noodles, drain, and then let cool. After noodles are cooled, mix all ingredients. Then enjoy.

SUMMER FRUIT SALAD

Logan Boudreaux

- | | |
|---------------------------------|--|
| 1 cantaloupe, cubed | 1 honeydew melon, cubed |
| 1/3 whole watermelon, chunked | 4 bananas, sliced |
| 4 oranges, peeled and sliced | 1-1/2 pint strawberries, cleaned and hulled. |
| 2 7 oz. bottles pineapple juice | |
- sugar

In a large bowl, combine cantaloupe, melons, bananas, oranges, and strawberries; toss lightly to mix. Add sugar to sweeten as needed. Pour pineapple juice over fruit. Chill well before serving.

BROCCOLI SALAD

Christian McCall
Deb Miss Cameron 2001

- | | |
|----------------------------------|----------------------------|
| 2 c. broccoli, washed & drained | 1 c. grated cheddar cheese |
| 1/2 c. chopped red onion | 3 stalks celery |
| 1/2 lb. bacon, cooked & crumbled | 1/2 c. raisins |
| 1/2 c. peanuts, optional | |
-
- | |
|-------------------|
| 1 c. mayonnaise |
| 2 T. wine vinegar |
| 2 T. sugar |

Mix first seven ingredients in large bowl. Mix remaining ingredients in a small bowl and pour over broccoli mixture. Refrigerate for at least 3 hours.

NORMA JO'S SHRIMP SALAD

- | | |
|---|----------------------------|
| 3 lb. shrimp, cleaned, deveined, and boiled | |
| 8 boiled eggs | 1/2 to 3/4 c. mayonnaise |
| Reserve 1/4 c. shrimp stock | 1/4 c. ketchup |
| 1/4 c. onion | dash or 2 of garlic powder |
| 2 T. relish | seasoning to taste |
| 1 - 2 T. Worcestershire sauce | 2 T. onion tops, optional |

In a large sauce pot, boil shrimp with Zataran's Liquid Crab Boil, garlic powder, and extra seasoning. Reserve 1/4 c. of stock for salad. Boil the eggs and mash the yolks. Add the stock first and blend well. Add extra seasoning to the egg mixture, then add just enough mayonnaise for your liking (1/2 c. should do). Cut up shrimp to very small pieces or process half of the shrimp and cut the other half very fine. Mix the two together. Add ketchup, onion, relish, worcestershire sauce, and etc. Mix well. Add extra seasoning or mayonnaise to get it as loose as you like. I sometimes add one or two extra drops of the liquid crab boil to spice up the salad mixture.



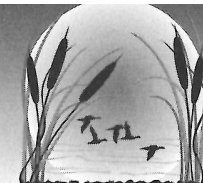
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Betty Savoy

Gis and Kathy Guilbeau



APPETIZERS, SOUPS, SALADS

KATHY'S SALAD

Kathy Burton, Sulphur

MIXTURE OF:

- | | |
|--|-------------------------------------|
| 1 Romaine, 1 Red tip, 1 Boston lettuce | |
| 1 pkg. Feta cheese, crumbled | 1 lb. bacon, fried crisp & crumbled |
| 1 can chinese noodles | sliced black olives |
| fresh mushrooms | |
- May fix 30 minutes before serving.

DRESSING: In bottle dissolve:

- | | |
|------------------------------|-------------------------|
| 1/4 c. seasoned rice vinegar | 1/4 c. sugar |
| 1/2 c. canola oil | 1/2 t. Tony's seasoning |

Shake until all ingredients are dissolved. Set aside.

- | | |
|-----------------------|--------------------------|
| 1/2 c. sliced almonds | 1/2 stick butter, melted |
| 1/4 c. sugar | |

Combine almonds and butter, then stir in sugar. When ready to serve, not before, add butter and almond mixture. Then pour all of dressing over mixture. Serve.

VEGGIE DRESSING

Kaysha Fontenot

- | | |
|---------------------------------|----------------------|
| Any kind of raw veggie, chopped | 1/3 c. vinegar |
| 1 t. sugar | 1/4 c. garlic salt |
| 1/3 c. olive oil | 1/3 c. lemon juice |
| 2 t. salt | 2/3 c. vegetable oil |

Mix well, pour over veggies. Refrigerate for 1 hour and serve.

PUNCH

Reba Thomson

- | | |
|------------------------------------|------------------------------|
| 1 12 oz. can frozen orange juice | 1 12 oz. can frozen lemonade |
| 1 1 lb. 14 oz. can pineapple juice | 2 c. water |
| 2 qt. ginger ale | 1 qt. plain soda water |
| 1/2 gal. lime sherbet | |

Chill all ingredients. Mix fruit juices and water well. Add ginger ale, then soda water. Just before serving, add lime sherbet. Yield: 40 cups.

SOUTHERN PUNCH

Loretta B. Britt

- | | |
|------------------------------|---------------------------|
| 3 lb. sugar | 2 oz. citric acid |
| 2 qt. hot water | 1 46 oz. can orange juice |
| 1 46 oz. can pineapple juice | 3 qt. cold water |

Dissolve sugar in citric acid and hot water; cool. Add remaining ingredients; mix well. Yield: 2 gallons.

WATERMELON PUNCH

Mrs. Ray Hodson

- | | |
|---------------------------|--|
| 1 watermelon, chilled | 2 cans frozen concentrated lemon juice |
| Crushed ice | |
| 1 large bottle ginger ale | |

Cut an oblong hole in top of watermelon; scoop out watermelon meat. Remove seeds; mash half the watermelon meat. Mix watermelon, lemon juice, ginger ale, and crushed ice. Pour into watermelon rind which is used for punch bowl. Chill remaining watermelon meat for second servings.

SLUSH

Gracie Benoit

- | | |
|-----------------------------------|-----------------------------|
| 2 bananas, mashed | Juice and pulp of 2 oranges |
| Juice and pulp of 2 lemons | 1 sm. can crushed pineapple |
| 1 t. grated lemon and orange rind | 1 c. sugar |
| 1 pt. ginger ale | |

Mix all ingredients, adding ginger ale last. Stir well. Freeze to slush stage. Keeps well; may be used as appetizer or in place of beverage. Yield: 15 servings.

BRIDE'S PINK PUNCH

Mrs. Jewel Harney

- | | |
|--------------------------------------|----------------------|
| 1 3 oz. pkg. strawberry gelatin | 1 c. boiling water |
| 1 pkg. strawberry powdered drink mix | 2-1/2 c. sugar |
| | 2 qt. water |
| 1 46 oz. can pineapple juice | 1 10 oz. bottle 7-Up |
| 2 pt. pineapple sherbet | |

Dissolve gelatin in boiling water. Dissolve drink mix in cold water; add sugar and stir well. Add pineapple juice and gelatin. Refrigerate. Add 7-Up and sherbet just before serving. Yield: 35 servings.

NON-ALCOHOLIC STRAWBERRY DAIQUIRIS

Jennifer Duhon

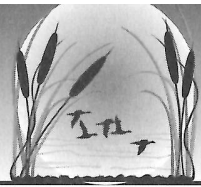
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|--|---------------------------------|
| 2 c. frozen strawberries, no sugar added | 2 c. diet Mountain Dew |
| 2 T. lime juice | 2 T. lemon juice |
| | 1 pkg. strawberry jello gelatin |

In a blender container, combine strawberries, diet Mountain Dew, lemon juice, lime juice, and dry ingredients. Process on high 15 seconds or until mixture is smooth. Pour into glasses.

STRAWBERRY-BANANA SMOOTHIE

- | | |
|--|------------------------------|
| 2 bananas, sliced | 8 oz. low-fat vanilla yogurt |
| 1/2 c. skim milk | 1/4 c. rice bran |
| 3 T. lemon juice | 1 to 2 T. honey |
| 2 c. unsweetened strawberries, fresh or frozen, hulled | |

Cover and freeze strawberries and sliced bananas until firm; about 4 hours or overnight. Combine all ingredients in a blender; process until smooth. Serve immediately in chilled glasses.



APPETIZERS, SOUPS, SALADS

PINEAPPLE LIMEADE

Raven Styron

- | | |
|-------------------------|----------------------------------|
| 1/2 c. sugar | 3 c. pineapple juice |
| 1/2 c. lime juice | 1 liter sparkling water, chilled |
| lime slices, if desired | |

Mix sugar and juices in large plastic or glass pitcher. Refrigerate until chilled. Just before serving, stir in sparkling water. Serve over ice. Garnish with lime slices. 8 servings, about 1 cup each.

KAYSHA'S HOMEMADE B-QUE SAUCE

Kaysha Fontenot

- | | |
|----------------------|---|
| 1-1/2 c. cooking oil | 2 onions |
| 2-3 cloves garlic | 24 oz. tomato sauce |
| 28 oz. ketchup | 1/2 c. sugar |
| 4 tsp. mustard | brown sugar and vinegar optional, or to taste |

Saute onions, add garlic when onions are almost done. Then all other ingredients. Cook slowly 1-2 hours. Salt and pepper to taste.

CHOW-CHOW

- | | |
|-------------------------|-------------------|
| 2 qt. ground pepper | 1/2 green cabbage |
| 2-1/2 c. chopped onions | 2 T. cinnamon |

- | | |
|------------------------|--|
| 3 sliced garlic cloves | 2 T. allspice |
| 1 qt. vinegar | 1 t. paprika |
| 2 c. cooking oil | 3 lb. sugar |
| 4 c. tomato paste | 1 oz. rosemary in cloth sack, optional |
| 2 bottles ketchup | |

Mix all ingredients together. Slow boil for 1 hour.

ABBY'S WIENER GRAVY

- | | |
|--------------------|-------------------|
| 1 onion | 1 can tomato soup |
| 1 can tomato sauce | 1 pack wieners |
| Tony's seasoning | salt and pepper |

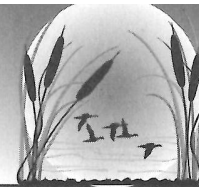
Cook onion till soft, add tomato soup, tomato sauce, and season to taste. Let cook for about 10 minutes. Cut wieners into bite size and now add to pot. Cook till wieners are done. Serve over rice.

VEGETABLE DRESSING

Kaysha Fontenot

- | | |
|------------------------------------|----------------------|
| Any kind of raw vegetables chopped | 1/3 c. olive oil |
| 1/3 c. vinegar | 1/3 c. lemon juice |
| 1 t. sugar | 2 t. salt |
| 1/4 c. garlic salt | 2/3 c. vegetable oil |

Mix well and pour over vegetables, put in icebox for approximately one hour and serve.



APPETIZERS, SOUPS, SALADS

HALLOWEEN PUNCH

Houston Cisneros

- | | |
|--|--|
| 12 oz. frozen orange juice concentrate | 12 oz. white grape juice |
| 2 liter of 7-Up | 1 pt. sherbet, lemon or lime green food coloring |

Mix together a 12 oz. can of orange juice concentrate, a 12 oz. bottle of white grape juice, 2 liter bottle of 7-Up, pint of lemon or lime sherbet, and several drops of green food coloring. If desired, serve with large, well-washed plastic spiders on the top. Yields 24 servings.

GOODY GOBLINS

Houston Cisneros

- | | |
|--------------------------|-------------------------------|
| Round crackers | peanut butter, reg. or chunky |
| Hershey's chocolate bars | candy corn or pumpkin candies |

Melt Hershey's chocolate bars. Spread crackers with peanut butter and top with another cracker. Carefully dip cracker "sandwiches" in the melted chocolate. Top with a colorful Halloween candy, then cool on waxed paper. Makes 4 to 5. Prep time: 20 minutes. Microwave cooking time: 3 minutes. Conventional cooking time: 15 minutes.

ICED TEA

Mrs. Jane Post

- | | |
|---------------------------------------|----------------------------------|
| 5 T. instant tea | 1 pkg. orange drink powder 1 mix |
| can frozen lemonade, partially thawed | 2-1/2 c. sugar |
| 1 gal. water | |

Mix tea with drink powder mix, lemonade, and sugar; add water. Cool with ice cubes and serve.

SHRIMP AND CORN SOUP

Katelyn Reina

Lil Miss Cameron 1998

- | | |
|------------------------------|-----------------------------------|
| 1/2 c. oil | 4 lge. onions, chopped |
| 1/2 c. bell peppers, chopped | 1 lb. fresh peeled shrimp |
| 1-1/2 bags frozen corn | 1 can Rotel tomatoes, chopped |
| 1/2 c. flour | garlic, salt, and pepper to taste |

Make a dark roux with the oil and flour. Saute onions and bell peppers until tender. Add the shrimp; cook until pink. Add water, corn, and Rotel tomatoes and simmer for an hour. It is better the longer it cooks.

BAKED POTATO SOUP

Shannon Suratt

Miss Cameron Parish 2001

- | | |
|-------------------------|-----------------------------|
| 6 baked potatoes | 2 cans cream of potato soup |
| 2 cans of milk | bacon bits |
| 1 lb. block of Velveeta | 1 sm. sour cream |
| chives | |

Bake potatoes until almost done. Mash in pot and add water until thickness you desire. Add milk, potato soup, bacon bits, and cheese. Cook until all blended and hot. About 10 minutes before done, add sour cream.

Best Wishes from

MARCK P. SMYTHE DDS



CRABMEAT SALAD

Shannon Suratt

Miss Cameron Parish 2001

- | | |
|---------------------|--------------------------|
| 1 lb. lump crabmeat | 2 green scallions w/tops |
| 1 pimiento | 1/2 c. mayonnaise |
| 1 sm. celery stalk | 1 hard boiled egg |
| 1 T. white vinegar | 1 sm. cucumber |
| 1 T. fresh parsley | 1 sm. head of lettuce |
| 1/2 t. salt | black pepper |
| paprika | |

Get out that best bowl and mayonnaise, salt, pepper and white vinegar. Chop finely pimiento and egg. Thinly slice those scallions, tops, and celery. Peel, seed, and dice the cucumber. Mince your parsley. Add scallions, celery, cucumber, pimiento, egg, and crabmeat to bowl. Toss lightly. Cover and chill for an hour. Fix up a nice bed of chilled lettuce on a salad plate. Gingerly spoon crabmeat and mix about. Sprinkle parsley and paprika on top.

OLIVE LOVER'S SALAD

Shirley Murphy

- | | |
|--------------------------------------|--|
| 1 can black olives, drained & sliced | 1 jar stuffed olives, drained & sliced |
| 2 celery ribs, chopped | 2 garlic cloves, minced |
| 2 T. olive oil | |

In a bowl, combine first four ingredients. Drizzle with oil; toss to coat. Cover and chill for 4 hours or overnight.

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(L-r) Sharon Dubard, Judge; Darnell Farque, 2nd Place; Judge Bobby Bordelon; Jeff Wainwright, 1st Place; (not shown, Paul Canik, 3rd Place)



SENIOR DIVISION DOG TRIAL WINNERS
(L-r) Sharon Dubard, Judge; Pat Hebert, 3rd Place; Chris McCall, 2nd Place; Kelsey Chesson, 1st Place; Bobby Bordelon, Judge

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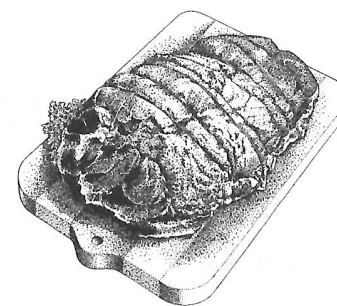
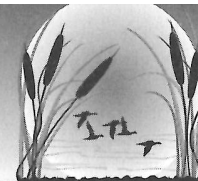


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FRIED CHICKEN PATTIE

Kaysha Fontenot

- | | |
|------------------|---|
| 1 sm. raw potato | 1 med. onion |
| 1 egg | onion tops, chopped |
| parsley, chopped | 7 med. boneless, skinless chicken breasts |

Grind chicken, potato, and onions together. Add the remaining ingredients and season to taste. Make small patties and roll in flour and fry.

CHICKEN SPAGHETTI

Handed down to Houston Cisneros from his Nanna Betty

- | | |
|---------------------|------------------------------|
| grated cheese | 1/2 c. chopped bell peppers |
| 1 c. broth | 1 lb. spaghetti |
| whole chicken | 1 can mushroom soup |
| 1 c. chopped onion | small jar of chopped pimento |
| 1 c. chopped celery | paprika and pepper |
| 1 can celery soup | |

Boil chicken ahead of time. Save broth. Saute onions, bell pepper and celery in cooking oil. Cook spaghetti in broth. You can add a little more water. Combine chicken and sauteed ingredients, spaghetti, pimento and seasonings. Mixture must be very moist. Place in large cooking vessel and spread the top with cream of mushroom soup. Heat before serving. This dish freezes well.

COWBOY STEW

*In memory of my Grandmother Nell Cisneros Kent
Houston Cisneros, 3rd Grade*

- | | |
|------------------------------------|------------------------|
| 1 lb. hamburger | 1 c. ranch style beans |
| 1 lge. onion | 1 c. tomato sauce |
| 2 stalks celery | 1 c. Ro-tel tomatoes |
| 5 med. potatoes
cut into pieces | 1 c. whole kernel corn |
| | 3 bouillon cubes |

Brown hamburger; add onions and cook until tender. Add potatoes. Cover with water. Dissolve bouillon cubes in hot water and add to pot along with remaining ingredients. Cook on low until it thickens. Serve with salad and French bread.

CORN DOGS

Houston Cisneros, 3rd Grade

- | | |
|----------------------------|------------------------|
| 1 c. self rising corn meal | 1 c. self rising flour |
| 1 egg | 1 c. milk |
| 1/2 c. sugar | 1 pkg. wieners |

Mix all ingredients well except the wieners. Cut the wieners in half. Coat well with batter. Drop in hot oil and deep fry.

SALSA CHICKEN STEW

Jennifer Duhon

- | | |
|-------------------------|--------------------------|
| 1 chicken, cut up | 1/2 c. green onions |
| 1 onion | 1/4 c. parsley |
| 1/2 c. celery | 2 16 oz. jars salsa |
| 1/2 c. bell pepper | 2 c. water |
| 2 garlic cloves, minced | salt and pepper to taste |

Brown chicken, onion, celery, bell pepper, and garlic in a pot sprayed with Pam until vegetables are tender. Add salsa, green onions, parsley, water, salt and pepper. Cook until tender.

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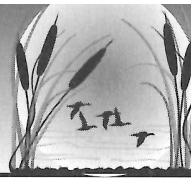
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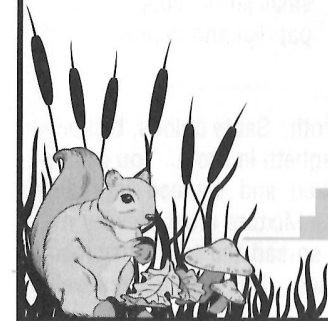
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JILLIAN'S LASAGNA PIE

Jill Duddleston

- | | |
|-------------------------------|--|
| 1 lb. ground beef | 1/2 c. small curd creamed cottage cheese |
| 1/4 c. grated Parmesan cheese | 1 6 oz. can tomato paste |
| 3/4 t. Italian seasoning | 1 c. milk |
| 1/2 c. original Bisquick | 1/4 t. pepper |
| 1/2 t. salt | chopped fresh parsley |
| 2 eggs | |
| 2 c. Mozzarella cheese | |

Heat oven to 400°. Grease pie plate, 9 x 1-1/4". Cook beef in 10" skillet over medium-high heat stirring occasionally until brown; drain. Layer cottage cheese and Parmesan cheese in pie plate. Stir together beef, 1 c. of the Mozzarella cheese, the Italian seasoning and tomato paste. Spoon evenly over top of cheese in pie plate. Stir remaining ingredients except parsley until blended. Pour into pie plate. Bake 30 to 35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining 1 c. Mozzarella cheese. Bake 1 to 2 minutes longer or until cheese is melted. Let stand 5 minutes before serving. Sprinkle with parsley. VERY GOOD!

JERRY'S SPICY SAUSAGE & TOMATO GRAVY

Jerry Glenn Corley, Sweetlake, LA

- | | |
|-----------------------|-----------------------------|
| 2 lb. spicy sausage | 4-5 slices bacon |
| 1 lge. onion, chopped | 1/2 bell pepper, chopped |
| 1 T. minced garlic | 1/2 T. Worcestershire sauce |

- | | |
|------------------------------|-----------------------------|
| 1/2 can tomato paste | 2-3 8 oz. cans tomato sauce |
| 1 T. Tony's Creole seasoning | 1 t. garlic powder |

Brown sausage and bacon. Drain grease. Add bell pepper, onion and garlic. Cook on low to medium heat until bell pepper and onion start to wilt. Add Worcestershire. Stir in tomato paste, tomato sauce and seasonings. You may add small amounts of water if gravy is too thick. Simmer for approximately 20-30 minutes. Serve over hot rice or spaghetti.

CAROLE'S CHICKEN & DUMPLINGS

Jann Jones, Sweetlake, LA

- | | |
|---|------------------------------------|
| 2 or 3 pkg. boneless, skinless chicken thighs | |
| 1/2 stick margarine | 1/2 c. milk |
| 1 or 2 cans cream of chicken soup | 1 can chicken broth |
| salt and pepper to taste | dumplings (Bisquick recipe on box) |

Boil chicken in approximately 10-12 cups of water and the can of broth. When chicken is cooked, remove from broth and cut into bite sized pieces. To the broth, add milk, margarine, soup, and seasonings. Return chicken to broth and simmer for approximately 20 minutes. Prepare dumplings according to recipe on Bisquick box. Roll out to 1/2" thick. Cut into 2" x 2" squares and drop into boiling broth. Cook only until dumplings are cooked, approximately 5-10 minutes.

SESAME PORK WITH BROCCOLI & RICE

Angie Marellé Valley

- | | |
|--|---|
| 1 14-1/2 oz. can chicken broth | 2 T. cornstarch |
| 1 T. soy sauce | 4 green onions and tops, finely chopped |
| 1 lb. pork tenderloin, trimmed | 1 clove garlic, minced |
| 1 T. vegetable oil | 2 T. sliced pimento, drained |
| 1-1/2 lb. fresh broccoli, cut into bite size pieces (about 7 cups) | 2 T. sesame seed, lightly toasted |

In small bowl, combine chicken broth, cornstarch, and soy sauce; blend well. Stir in green onions; set aside. Cut pork tenderloin lengthwise into quarters; cut each quarter into bite-size pieces. Heat oil in wok or heavy skillet over medium-high heat. Add pork and garlic; stir-fry 3 to 4 minutes or until pork is tender. Remove pork; keep warm. Add broccoli and broth mixture to wok. Cover and simmer over low heat 8 minutes. Add cooked pork and pimiento; cook just until mixture is hot, stirring frequently. Sprinkle with sesame seed. Serve over rice.

SESAME BEEF

Jessye Roux Conner

- | | |
|--------------------------------------|---------------------------------|
| 1 lb. beef, boneless sirloin steak | 1/2 c. teriyaki marinade sauce |
| 3 med. green onions, finely chopped | 2 garlic cloves, finely chopped |
| 1 T. vegetable oil | 4 c. cooked rice |
| 1 T. sesame seed, toasted if desired | |

Cut beef diagonally across grain into 1/8" slices. Mix teriyaki marinade, onions, garlic in medium plastic bowl. Stir in beef until will coated. Cover and refrigerate 30 minutes. Remove beef mixture from marinade, reserving marinade. Heat oil in large skillet over medium-high heat. Cook beef mixture in oil, stirring occasionally until beef is brown. Stir in marinade. Heat to boiling, boil and stir 1 minute. Serve beef mixture over rice. Sprinkle with sesame seeds.

CHICKEN SAUSAGE FRICASSEE

Sam Heath

- | | |
|---|--|
| 2 T. butter | 1 T. Tony Chachere seasoning |
| 1 chicken, cut in 8 pieces | 1/2- 1 lb. sausage cut very thin |
| 1-1/2 c. onions, chop fine or coarse to your liking | 1/2 c. chopped bell pepper |
| 2 T. minced garlic | 1/2 c. chopped celery |
| 2 T. Tabasco sauce | 1/2 c. sliced green onions |
| 4-6 c. chicken broth or 4 c. chicken broth and 2 c. water | 1/2 c. dark roux (may use the store bought) |

In 8 - 10 quart pot, place chicken broth, add roux, onion, celery, bell pepper and garlic. Cook slowly for 1 hour. Add sausage and simmer for 1 hour. Heat butter in large fry pan over low heat to start; gradually increase heat and cook chicken that is seasoned with Tony's. Cook until it is golden brown. Stir in chicken to chicken broth and Tabasco; cover pot and bring simmer for 20-30 minutes. Then remove cover. Stir in green onions and cook for additional 15 minutes. Yield: 4-6 servings.

RICE AND SPAGHETTI PILAF

Valentine Dyson,
New Orleans, LA

- | | |
|--|---|
| 1/4 c. butter | 1 c. med. grain rice |
| 2 oz. spaghetti, broken into 3/4" pieces | 1/2 c. finely chopped onion snipped parsley |
| 2-3/4 c. water | 2 T. chicken bouillon granules |
| 1/2 t. dried, crushed Rosemary or Thyme | |

In a large saucepan, melt butter; add rice, spaghetti and onion. Cook and stir mixture for 8 to 10 minutes or until spaghetti is golden brown. Add water, bouillon and Rosemary or Thyme; cover. Simmer 25 to 30 minutes or till liquid is absorbed and spaghetti and rice are tender. Season with salt and pepper. Garnish with parsley.

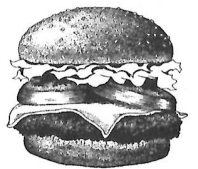
GARLIC SWISS STEAK

Troy Miller, Creole

- | | |
|--------------------------------|----------------------------------|
| 1-1/2 lb. bone-in round steak | 1/3 c. flour |
| 1 t. salt | 1/2 t. pepper |
| 2 T. oil | 1 14-1/2 oz. can stewed tomatoes |
| 1 sm. onion, chopped | 2 garlic cloves, minced |
| 1/2 med. green pepper, chopped | |

Cut steak into serving size pieces, discard bone. Combine flour, salt and pepper; sprinkle over steak and pound into both sides. In a large skillet over medium heat, brown steak on both sides in oil. Transfer to a greased 13 x 9 x 2 baking dish. Combine tomatoes, onions, green pepper, and garlic. Pour over steak. Cover and bake at 350° for 1-1/2 hours or until tender. Yield: 6 servings.

Young's Country Store

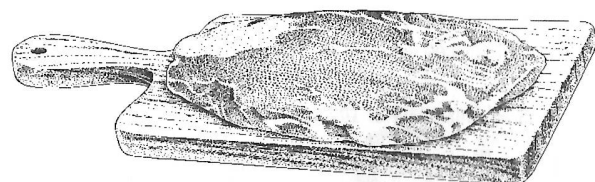


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SAUSAGE HASH

Lynn Miller, Creole

- | | |
|-----------------------------|------------------------------|
| 1 lb. bulk pork sausage | 1 med. onion, chopped |
| 2 med. carrots, grated | 1 med. green pepper, chopped |
| 3 c. diced, cooked potatoes | 1/2 t. salt |
| 1/4 t. pepper | |

In a skillet over medium heat, brown the sausage. Add onions, carrots and green pepper and cook until tender. Stir in potatoes, salt and pepper. Reduce heat; cook and stir for 20 minutes or until lightly browned and heated through. Yield: 6 servings.

MUSTARD APRICOT PORK CHOPS

Karl Miller, Sr., Grand Lake

- | | |
|--------------------------------------|-------------------------|
| 1/3 c. apricot preserves | 2 T. Dijon mustard |
| 4 pork loin chops, 1/2 to 3/4" thick | 3 green onions, chopped |
| | hot cooked rice |

In a small pan over low heat, cook and stir preserves and mustard until preserves are melted; set aside. Place pork chops on a lightly greased broiler pan; broil 4" from the heat for 5 minutes. Brush with half of the glaze and turn chops. Broil 5 minutes longer and brush with the remaining glaze. Broil 2-4 minutes more or until meat juices run clear. Top with onions. Serve over rice. Yield: 4 servings.

HAM AND YAM PATTIES

Larvae Miller, Creole, LA

- | | |
|---|------------------------------------|
| 2 c. cooked mashed sweet potatoes, sieved | 1-1/2 c. ground, cooked, cured ham |
| 4 T. brown sugar | 1 t. dry mustard |
| 3 T. fresh milk | 1 t. salt |
| 1/4 t. pepper | corn flakes, crushed |
| 3 T. shortening | |

Combine all ingredients, except corn flakes, and mix thoroughly. Divide mixture into 8 equal parts and shape into flat, oblong croquettes. Coat with crushed corn flakes. Heat shortening in a skillet and slowly pan fry until golden brown on both sides. Yield: 8 patties.

PORK CHOPS AND CABBAGE

Margaret Saltzman
Grand Lake

- | | |
|-------------------------------|----------------|
| 1 t. oil | 1/2 lge. onion |
| salt & pepper to taste | 1/4 c. sugar |
| 8 pork chops | 1-1/2 t. flour |
| 2 t. water | 2 t. vinegar |
| 1/2 t. salt | 2 t. water |
| 2 whole cloves | 1 bay leaf |
| 1 med. cabbage, thinly sliced | |

Heat oil in skillet on medium. Salt and pepper meat. Brown chops; add 2 t. water, 1/2 t. salt, and bay leaf. Cover and simmer 30 minutes. Remove chops, discard bay leaf. Add cabbage and onions. Mix sugar, flour, vinegar and water. Pour over cabbage. Cover and simmer 5 minutes; stir; then add chops to top of cabbage. Do not stir. Cover and cook 20 minutes or until pork chops and cabbage are tender.

EASY RICE DRESSING

Braids LaBove

- | | |
|--------------------------|------------------------------|
| 1-1/2 lb. ground meat | 1 can cream of mushroom soup |
| 3 cans water | 1 t. Worcestershire sauce |
| 3 c. cooked rice | little red pepper |
| salt and pepper to taste | |

Brown ground meat. Pour off grease. Add rest of ingredients except rice. When well blended, add cooked rice. Stir well.

FILET MIGNON W/MUSHROOM-WINE SAUCE

Laura Michelle Myers

- | | |
|---|--|
| 1 T. margarine, divided | vegetable cooking spray |
| 1/3 c. finely chopped shallot | 1/2 lb. shiitake mushrooms, stems removed |
| 1-1/2 c. dry red wine, divided | cracked pepper |
| 1 10-1/2 oz. can beef consomme, undiluted and divided | 4 4 oz. filet mignon steaks about 1" thick |
| 1 T. low-sodium soy sauce | 1 t. dried thyme |
| 2 t. cornstarch | |

Melt 1-1/2 teaspoons margarine in a nonstick skillet coated with cooking spray over medium heat. Add shallot and mushrooms; saute 4 minutes. Add 1 cup wine and 3/4 c. consomme; cook 5 minutes stirring frequently. Remove mushrooms and place in a bowl. Increase heat to high; cook wine mixture 5 minutes or until reduced to 1/2 cup. Add to mushrooms in bowl; set aside. Wipe skillet with a paper towel. Sprinkle pepper over steaks. Melt remaining margarine in skillet coated with cooking spray over medium heat. Add steaks; cook 3 minutes on each side or until browned. Reduce heat to medium-low; cook 1-1/2 minutes on each side or until done. Place on platter; keep warm. Combine soy sauce and cornstarch; stir well. Add remaining wine and consomme to skillet; scrape skillet with wooden spoon to loosen brown bits. Bring to a boil; and cook 1 minute. Add mushroom mixture and dried thyme. Bring to a boil and cook 1 minute constantly stirring. Yield: 4 servings.

LUBY'S MUSHROOM GRAVY

Luby's Cafeteria

- | | |
|---|---|
| 2 c. beef broth or bouillon | 1 10-3/4 oz. can condensed cream of mushroom soup |
| 1/3 c. all purpose flour | 1/3 c. red Burgundy wine, optional |
| 1/4 c. water | 1 c. thinly sliced mushrooms |
| 1 c. T. butter or margarine | 2 t. browning and seasoning sauce |
| salt, pepper and minced garlic to taste | |

In large saucepan, bring broth and soup to a boil. In small bowl, mix flour and water until flour is completely dissolved. Add to gravy, stirring constantly. Continue cooking, stirring frequently, until mixture thickens. Stir in wine. In small skillet, cook mushrooms in butter 3 to 4 minutes. Add to gravy with browning sauce and seasonings.

TAMALE PIE

Ginger Meadows, Houston, TX

- | | |
|------------------------------------|---|
| 1 c. chopped onion | 1 clove garlic, minced |
| 1 c. chopped green pepper | 1 T. sugar |
| 3/4 lb. ground beef | 1 t. salt |
| 2 8 oz. cans seasoned tomato sauce | 2-3 t. chili powder |
| dash of pepper | 1 12 oz. can whole kernel corn, drained |
| 1 c. chopped ripe olives | 1-1/2 c. shredded American cheese |



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Corn Meal Topper:

- | | |
|-------------------------|-----------------|
| 3/4 c. yellow corn meal | 2 c. cold water |
| 1/2 t. salt | 1 T. butter |

Saute onion and green pepper in a little butter until just tender. Add meat; brown lightly. Add next eight ingredients. Simmer 20 to 25 minutes until thick. Add cheese; stir until melted. Pour into greased 10 x 6 inch baking dish. Make corn meal topper: stir corn meal and salt into cold water. Stir until thick. Add butter; mix well. Spoon over hot meat mixture in three length wise strips. Bake casserole in moderate 375° oven about 40 minutes. Makes 6 servings.

CRAB MEAT AU GRATIN

Chelsi King

- | | |
|----------------------------------|-------------------------|
| 3 c. onions, chopped | 1/2 c. celery, chopped |
| 3 stick margarine | 3 t. seasoning mix |
| 1-1/2 T. flour | 3 egg yolks |
| 1 can evaporated milk (5.33 oz.) | 1 lb. drained crab meat |
| package grated cheddar cheese | |

Saute onions, celery and seasoning mix with margarine until wilted. Add flour; stir in well. Mix egg yolks well into milk and slowly pour this mixture over wilted onion mixture, stirring the entire time. Cook until sauce thickens. Set aside to cool. When sauce cools, combine with well drained crab meat. (From Chez Pastor restaurant, Lafayette, LA.; not sure if restaurant is still in operation.)

MEXICAN TOSTADAS

Jorge Hernandez

- | | |
|-------------------|--------------------|
| 12 corn tortillas | 1/2 t. cooking oil |
| lettuce | tomato |
| cheese | 1/2 lb. beans |
| 1 lb. ground meat | |

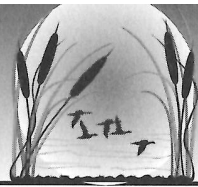
First cook the ground meat till crispy. Next cook the beans. Third, fry the corn tortillas till crispy. Rub the beans on cooked tortilla. Pour ground meat next. Then put the lettuce, tomato, and add the cheese. Now enjoy!

FAJITAS ASADAS

Jorge Hernandez

- | | |
|---------------|------------|
| 1 lb. fajitas | 1/4 garlic |
| 2 bell pepper | 1/4 cumin |
| 1 onion | 1/4 pepper |
| 4 jalapeno | |

First, cook the fajitas with cooking oil till crispy. Add the garlic, cumin, and pepper. Cut the bell pepper, onion, tomatoes, and jalapeno peppers. Pour in the ingredients, cook till done. Enjoy!



CHICKEN ENCHILADAS

- | | | |
|-----------------------------------|---------------------------------------|-----------------------|
| 1 onion, chopped | 2 cloves garlic, minced | <i>Alex Broussard</i> |
| 1 4 oz. can chopped green chilies | 1 lb. cooked chicken, shredded | |
| 1 10 oz. can enchilada sauce | 1/2 c. jalapeno jack cheese, shredded | |
| 10 corn tortillas, warmed | | |

Saute onion and garlic in a large oiled skillet over medium heat. Heat up for 5 minutes. Add chilies, chicken, and enchilada sauce; cook for 2 minutes. Fold in cheese. Remove from heat. Dip each tortilla in warm water; shake off excess. Fill each tortilla with 1/3 c. of chicken mixture and roll up. Place, seam side down, in an oiled baking pan.

PASTA WITH CHICKEN & VEGETABLES

- | | | |
|--|--------------------------------------|----------------------|
| 4 qt. water | 1 bunch broccoli, cut into flowerets | <i>Shanee Sowell</i> |
| 2 med. carrots, sliced | 3/4 lb. pasta | |
| 2 skinless, boneless chicken breast, cut into small strips | 3 cloves garlic, minced | |
| 1-1/2 t. Italian seasoning | 3 tomatoes, diced | |
| salt and pepper | 2 T. chopped parsley | |
| 1/4 c. grated Parmesan cheese | | |

Bring water to a boil; add the broccoli and carrots. Cook for 5 minutes. Drain and reserved the liquid. Cook pasta in reserved liquid as directed on package. Drain and reserve 1/2 cup liquid. Cook and stir chicken and garlic in oil for 2 minutes in large skillet. Add tomatoes, Italian seasoning, parsley, broccoli, carrots, pasta and the 1/2 cup reserved liquid. Continue cooking until chicken is done; about 5-8 minutes. Season with salt and pepper. Serve with Parmesan cheese. Yields 4 servings.

ENCHILADAS

Chelsi King

Note from Mom: This recipe is from Gary Dimas, a fellow whom I work with (Assessor's Office). His family is from Mexico and New Mexico. Their recipe is made with home grown and ground red Chile peppers from New Mexico. A sauce is made with the peppers and water. A replacement for this sauce could be canned enchilada sauce. Also the enchiladas can be made with corn or flour tortillas. Corn tortillas must be softened with hot oil; the flour ones don't. Pre-make homemade chili. Sometimes I cheat and use Wolf chili in a can.

- | | |
|---|--|
| Corn tortillas
(frozen are better than canned) | Longhorn cheese, grated |
| onions, finely chopped | red Chile sauce (or
canned enchilada sauce) |
| oil | homemade chili |
| 2 frying skillets | baking pan |

Heat sauce in one pan until warm, keeping warm through entire process. In the other skillet, heat oil. When oil is heated to frying

temperature, drop tortillas in hot oil to soften. Do not over fry, as they will be too hard. Drop softened tortilla in sauce coating well. Fill tortillas with grated cheese and onion and then roll. Align filled and rolled tortillas in baking pan and cover the homemade chili. Bake at 350° until thoroughly heated.

GARRETT'S SPAGHETTI

Garrett Richard

- | | |
|---------------------|-----------------------|
| 1 can Rotel | ketchup |
| 2 cans tomato sauce | 1/2 bag elbow noodles |
| sugar | 1 lb. ground beef |
| Tony's seasoning | onion / bell pepper |

Brown ground beef with onions and Tony's seasoning. Once brown, add tomato sauce, Rotel, teaspoon sugar, 3/4 cup of ketchup. Cook for about 10 minutes. Now add 1/2 bag of elbow noodles (uncooked) and also add some water. Cook on medium heat, stirring occasionally. To prevent noodles from sticking, add water throughout cooking. Cook till noodles are done.

NANNY'S LASAGNA

Garrett Richard

- | | |
|--------------------------|------------------|
| 1 lb. ground beef | lasagna noodles |
| 2 jars pizza quick sauce | cheese |
| 1 can Rotel | Tony's seasoning |
| onions/bell pepper | |

Brown meat with onions, bell pepper and Tony's seasoning. When brown enough, add pizza quick sauce and Rotel. Boil noodles on side. Once noodles are done, put one layer of noodles in pan, the one layer of meat, then one layer of cheese. Repeat until all noodles, meat, and cheese are used. Put in oven for about 20 minutes on 350° or long enough for cheese to melt.

ALLIGATOR SAUCE PICANTE

Chelsi King

- | | |
|---|--------------------------|
| 1/2 c. flour | 1 c. cooking oil |
| 1 lge. onion, chopped | 1 garlic clove, pressed |
| 3 c. water | Rotel, optional |
| 1/2 bell pepper, chopped | 1 large can tomatoes |
| 1 can tomato sauce | salt and pepper to taste |
| 1 lb. alligator cut into one inch cubes defatted, cleaned | 1/2 c. green onion tops |
| | lemon juice, optional |

Cook flour and oil until medium brown roux; add onions and cook until wilted. Add garlic, bell pepper, tomatoes, tomato sauce, and water. Cook over low heat for 30 minutes. Add alligator meat, salt and pepper, lemon juice, and onion tops. Continue cooking until meat is tender; about 30 to 45 minutes. Serve over steaming rice.

OYSTER PATTIES

Valentine Dyson

- | | |
|------------------------------|--|
| 6 T. butter | paprika |
| 6 T. flour | 1 sm. can chopped mushrooms |
| 1 bunch chopped green onions | 1 can cream of mushroom soup |
| 2 c. cream | 1 pt. chopped drained oysters |
| 1/4 c. parsley | 1 lb. chopped, cooked shrimp, optional |
| 1/2 t. salt | optional |
| 1/2 t. cayenne pepper | 1/4 t. pepper |

Saute green onions in butter. Slowly add flour. Slowly add cream. Continue cooking till sauce thickens. Add remaining ingredients; continue cooking for approximately 5 minutes. Remove from heat; fill precooked patty shells. Bake in 350° oven for approximately 5-10 minutes. Serve immediately. Sauce may be made 24 hours ahead and refrigerated. Heat before filling shells and bake as above. Makes about 2-3 dozen patties.

CRAB LOAF

Kaysha Fontenot

- | | |
|---------------------|----------------------|
| 1 lb. crab meat | 1/2 green onions |
| 1/2 c. bread crumbs | 1 egg |
| 1/4 t. pepper | 1 sm. onion, chopped |

Mix all ingredients and put in a buttered loaf pan. Bake 45 minutes at 350°.

SHRIMP WRAPPED IN BACON

Kaysha Fontenot

- | | |
|---------------------|----------------|
| 8 shrimp with tails | 8 slices bacon |
|---------------------|----------------|

Season shrimp and wrap with bacon. Fasten with toothpicks. Bake 15-20 minutes at 350°.

JANNY'S GRILLED SHRIMP

Jann Jones, Sweetlake, LA

- | | |
|--|---------------------------|
| 2 lb. jumbo shrimp, peeled and seasoned with Tony's creole seasoning | wooden skewers |
| Spicy Glaze: | |
| 1 sm. bottle Wishbone Italian dressing | 2 T. Worcestershire sauce |
| juice of 1 lemon, cut in 2, squeeze juice | 1/2 c. brown sugar |
| and put halves into mixture | 1/2 stick butter |
| 4 T. honey | 1/2 t. red pepper |
| 1 onion, sliced into large pieces | |

Mix all ingredients for Spicy Glaze. Simmer over low heat for approximately 20-30 minutes or until onions are tender. Remove lemon halves and discard. Skewer shrimp and brush lightly with butter. Grill on BBQ pit and baste with Spicy Glaze; turn and repeat until shrimp are tender. You can use this glaze recipe on grilled fish also. Excellent on red snapper.



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CAJUN BABIES

B-Boy Conner, Cameron, LA

- | | |
|---------------------------------|--------------------------------------|
| 1 stick butter | 1 onion, chopped |
| 1/2 c. celery, chopped | 1/2 c. bell pepper, chopped |
| 1 doz. fresh mushrooms, chopped | 3 T. all purpose flour |
| 1/4 lb. shrimp | 1/2 lb. crawfish |
| 1 lb. lump crabmeat | 1 pint whipping cream |
| 1/4 c. green onions, chopped | 1 lb. velveeta cheese with jalapenos |
| 1/4 c. parsley, chopped | 1 t. salt |
| 1/2 t. cayenne | 1/2 t. black pepper |
| 1/2 t. garlic powder | 2 eggs, beaten |
| 1 c. cooked wild rice | |

Cajun Baby Bread for stuffing

- | | |
|----------------------------|-------------------------|
| 1-1/2 c. all purpose flour | 1-1/2 c. milk |
| 6 eggs | 4 T. hot, melted butter |

To prepare filling, saute onions, celery and bell pepper in butter; cook until wilted. Add crawfish and shrimp; cook 7 minutes stirring occasionally. Blend in whipping cream and cheese. When cheese melts, add lump crabmeat, green onions, parsley and seasonings. Remove from heat; add egg yolks and wild rice. To prepare Cajun Baby Bread for stuffing, whisk flour, milk, eggs and butter until smooth. Pour mixture divided evenly, into six 11 oz. souffle dishes. Bake 30 minutes until golden brown. Cut circular hole and spoon fillings into each Cajun Baby bread. Serves 6.

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CRAWFISH FRICASSEE

Chandler LeBoeuf

- | | |
|------------------------------------|-------------------------|
| 3 lb. peeled crawfish, tails & fat | 1/4 c. green onion tops |
| 1 c. oil | 1/4 c. minced parsley |
| 1 c. all purpose flour | 2 c. water |
| 2 large onions, chopped fine | cajun seasoning |
| 1 large green bell pepper | or salt and pepper |
| chopped fine | 1/8 t. liquid crab boil |

Make a roux until chocolate, not brown. Add onions, peppers, and green onion tops until tender. Add crawfish fat and stir constantly over low heat until oil comes to the top of mixture. Add water slowly; enough to cover all ingredients. Season to taste. Simmer for about 2 hours. Add tails and cook for 20 minutes. Cook uncovered. Add parsley just before serving; Serves 10 people.

CRAWFISH CREOLE

Chandler LeBoeuf

- | | |
|-----------------------------|---------------------------|
| 1 c. flour | 1 #2 can tomatoes, whole |
| 1 c. butter | 2 sm. cans tomato sauce |
| 2 c. onion, chopped | 1 t. worcestershire sauce |
| 1 c. celery, chopped | 2 T. parsley, chopped |
| 1/2 c. bell pepper, chopped | 2 T. green onion, chopped |

- | | |
|------------------------------------|-------------------------|
| 3 med. cloves garlic, chopped | 1/8 t. liquid crab boil |
| 3 lb. crawfish tails & fat, peeled | 2 t. cajun seasoning |
| 3 c. water | |

Make a roux. Add onions, celery, bell pepper, and half of the garlic. Cook until onion is done. Add tomatoes, tomato sauce, and stir to simmer for 1 hour. Add 3 pounds of crawfish tails and fat and garlic. Simmer for 15 minutes. Add parsley and onion tops. Cook for 5 minutes longer. Serve over hot rice. Serves 10 people. Shrimp can be used instead of crawfish.

BAKED SHRIMP LOAF

Tara Miller, Creole, LA

- | | |
|--------------------------------|--------------------|
| 1 lb. shrimp, cleaned & ground | 1 onion, chopped |
| 1 bell pepper, chopped | 1/3 c. parsley |
| 1/4 c. celery | 2 eggs |
| 1 raw potato, ground | seasoning to taste |

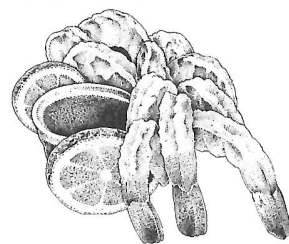
Make into a loaf. Pour one can tomato sauce over loaf. Bake one hour at 350°.

BAKED SHRIMP

Lana Miller, Grand Lake, LA

- | | |
|--------------------|----------------------------|
| 2 lb. shrimp | 1 lemon |
| 2 sticks margarine | 1 bottle Italian Wish Bone |
| 1 onion | garlic salt |
| salt & pepper | |

Put sliced onion and butter on top of shrimp. Add sliced lemon and Italian Wish Bone. Sprinkle with salt, pepper, and garlic salt. Bake 10 or 15 minutes at 500°.



SHRIMP AND CRAB JAMBALAYA

Debra Miller, Creole, LA

- | | |
|-----------------------|--------------------|
| 1 lb. shrimp | 1 lb. crabmeat |
| 1 med. onion, chopped | 1 stick margarine |
| 1 can mushrooms | 1 can beef broth |
| 1-1/2 cups raw rice | seasoning to taste |

Combine all ingredients. Season to taste. Cook in a rice cooker. Let set 15 minutes after bell rings.

SEAFOOD LASAGNA

Haley McCall, SCE 4-H

Club

- | | |
|---|--------------------------------|
| 1 stick margarine | 1 c. onion tops |
| 1 lb. onion, chopped fine | 1/4 c. parsley flakes |
| 1 lge. can mushrooms, sliced & drained | 1 t. oregano |
| 2 T. minced garlic | 2 T. garlic powder |
| 2 lb. shrimp, peeled & deveined | 1 lb. crabmeat |
| | 1 32 oz. bag of 4 blend cheese |
| 1/2 c. cornstarch dissolved in 2 c. water | 1 box lasagna noodles |
| Tony's seasoning to taste | cooked according to pkg. |
| 1 container Ricotta cheese | 1/2 c. Parmesan cheese |
| 1 pt. half & half | |

In a large thick sauce pot, saute onions and mushrooms with the margarine over medium heat. Add garlic powder and minced garlic to the mixture and blend. Fold in cleaned shrimp and cook until they turn pink. Add cornstarch and water mixture to the above and cook a few minutes. Mixture should thicken evenly. Add an additional 1-2 cups of water and seasoning. Cook 5 minutes. To this, add 1/4 of the Ricotta cheese and parmesan cheese. Mix well. Add half and half, onion tops, and parsley. Add oregano. This mixture should be very juicy and you may add water if it is too thick. Add the crabmeat last and fold in gently

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until meat is completely separated. Remove mixture from heat and set aside. In a 9 x 13 pan, layer cooked noodles, 1/3 of the seafood mixture, then 1/3 of the 4-blend cheese, and Ricotta cheese (1/3 of this by teaspoon). Keep alternating the noodles, seafood mixture, and cheeses. Top the pan with the 4-blend cheeses and sprinkle extra parmesan cheese and Italian seasoning or oregano on top. Bake at 375° for 35-45 minutes or until cheeses are melted. Let cool for 15-20 minutes. Serve with Italian bread. This should serve 12 - 15.

CRAB STUFFED POTATOES

*Christian McCall
Deb Miss Cameron 2001, Grand Chenier*

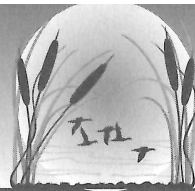
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|-----------------------------------|----------------------------------|
| 12 lge. baking potatoes, scrubbed | 1 c. butter, melted |
| 1 c. milk | 1 t. salt |
| 1/2 t. freshly ground pepper | 2 bunches green onions |
| 1 lb. lump crabmeat, flaked | 1/2 c. mayonnaise |
| 1/2 c. sour cream | 1/4 c. fresh lemon juice |
| 1/8 t. ground red pepper | 1/2 lb. bacon, cooked & crumbled |

Preheat oven to 350°. Prick potatoes all over with fork and place on jelly-roll pan. Bake 1-1/4 to 1-1/2 hours until tender. Cut in half lengthwise and scoop out centers, leaving 1/4" thick shell. Beat center in large mixing bowl until mashed. Beat in butter, milk, salt, and pepper. Slice white part of onions (reserve green tops) and stir into potatoes. Spoon into shells and place on jelly roll pans. Can be made ahead. Cover potatoes and reserved onion tops. Refrigerate overnight. Remove from refrigerator 2 hours before baking. Combine crabmeat, mayonnaise, sour cream, lemon juice and red pepper in large bowl. Can be made ahead. Cover and refrigerate overnight. Mound crabmeat mixture onto stuffed potatoes. Press bacon pieces on top and bake in heated 350° oven 40 - 45 minutes, until heated through. Slice reserved green onion tops and sprinkle over potatoes.

OYSTER BIENVILLE

- | | |
|--------------------------------|---|
| 1/4 c. butter or margarine | 3 T. flour |
| 1 clove garlic, pressed | 1 T. onion juice |
| 1 T. Worcestershire sauce | 1/4 t. celery seed |
| 1 2 oz. can mushrooms, chopped | 3/4 c. liquid (juice from mushrooms and shrimp) |
| 18 med. boiled shrimp, chopped | |
| 1-1/2 pt. med oysters (12) | Parmesan cheese |

To make sauce, melt butter and add flour, garlic, onion juice, Worcestershire sauce, celery seed and liquid. Add mushrooms and shrimp. Cook until thickened. Put oysters in saucepan and simmer just until edges curl. Drain. Put oysters on cleaned oyster shells. Cover each with sauce mixture. Sprinkle each with cheese. Place on tray cover with rock salt. Broil for about 5 minutes or until bubbly. Yield: 4 to 6 appetizers.



SEAFOOD & MEATS

OYSTERS MARIE LAVEAUX

Lafitte's Landing
Restaurant

- | | |
|---|-----------------------------|
| 3 doz. select LA oysters,
reserve liquid | 3 T. butter |
| 1 t. chopped parsley | 1 t. chopped garlic |
| | 1/2 oz. Pernod or Herbsaint |

Sauce:

- | | |
|---|---|
| 1/4 lb. butter | 1/2 c. diced onions |
| 1/4 c. diced celery | 2 T. diced garlic |
| 1/4 c. chopped green onions | 1/2 c. white crabmeat or
cooked chopped shrimp |
| 2-1/2 T. flour | 1 oz. dry white wine |
| 3 c. hot whipping cream | reserved oyster liquid |
| reserved cooking liquid from
oysters | pinch of nutmeg |
| 1/4 c. diced red bell pepper | 1/4 c. diced yellow bell pepper |
| salt & cracked black pepper to taste | |

In a heavy bottom saute pan, melt butter over medium high heat. Add garlic and parsley and saute approximately 2 minutes. Add oysters and cook until edges begin to curl. Do not overcook. Deglaze with Pernod and cook an additional 1 minute. Remove oysters, reduce cooking liquid to 1/2 volume and reserve for sauce. To prepare sauce: preheat oven to 375°. In a one-quart heavy bottom sauce pan, melt butter over medium high heat. Add onions, celery, garlic, and green onions and saute approximately 3 minutes. Add crabmeat or shrimp and saute additional 1 minute, stirring constantly. Sprinkle in flour, and using a wire whip, stir until a white roux is achieved. This roux will act as thickening agent for the sauce. Add heavy whipping cream and white wine, while continuing to blend with the wire whip. Bring to low boil, stirring constantly as mixture thickens. Add cooking liquid from oysters as well as reserved oyster liquid. Reduce heat to simmer and cook approximately 10 to 15 minutes, adding hot water if necessary, if sauce becomes too thick. Add nutmeg and colored bell peppers and season to taste using salt and pepper. Place 6 oysters in each of 6 au gratin dishes. Top with generous serving of sauce and bake until bubbly. You may wish to sprinkle Parmesan cheese on top prior to baking. This dish should be served with garlic croutons or crackers. Serves 6.

CHARBROILED OYSTERS

Drago's

- | | |
|--|---------------------------------------|
| 36 large raw opened oysters on
the half shell | 1 lb. butter or margarine |
| 1/2 t. black pepper | 2 t. chopped garlic |
| chopped parsley | grated Parmesan and
Romano cheeses |

Mix butter or margarine with pepper and garlic in pan. Put oysters on the BBQ grill (gas grill okay). Spoon mixture over oysters, then put a pinch of cheeses and parsley on each oyster. Let them cook until the oysters have a puffed-up appearance. Serves 6.

STUFFED OYSTERS

Matisha Jenkins

- | | |
|--------------------------------|-----------------------|
| 1/4 c. chopped green onions | 1/2 c. chopped onion |
| 1/2 c. chopped bell pepper | 1/2 c. chopped celery |
| 6 T. margarine | 1 loaf french bread |
| 2 10 oz. containers of oysters | 3 drops of hot sauce |
| 2 T. lemon juice | 1 t. salt |
| 1 t. creole seasonings | 2 T. margarine |

In a small skillet, saute onions, peppers, and celery in margarine. Put french bread in oven at 250° for 20 to 30 minutes or until the crust is hard. Cut in half lengthwise. Remove the center and break into small pieces. Set crust aside for bread crumbs. In a 2 quart saucepan, mix sauteed vegetables into bread pieces. Chop oysters coarsely and add to bread mixture using oyster juice. Add hot sauce, lemon juice, salt and creole seasoning. Cook on low heat in saucepan until mushy, stirring constantly. Spray 5 x 9 inch casserole with vegetable spray. Pour oyster mixture into casserole. May also use 4 "grab it" dishes or 4 "ramekins" or 6 oyster shells. Put bread crumbs in blender and grind until fine. Sprinkle on top and dot the 2 tablespoons of margarine on top. Bake at 350° for 20 minutes or until bubbly. Serves 4-6.

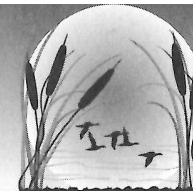
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SEAFOOD & MEATS

OYSTER RICE DRESSING

Mrs. Lucy Zaunbrecher

- | | |
|---------------------------|----------------------------|
| 1/4 c. oil | giblets from fowl, chopped |
| 1 c. chopped onion | 1/2 c. chopped bell pepper |
| 1/4 c. chopped celery | 1 pt. oysters, undrained |
| 1/2 c. chopped onion tops | 1/4 c. chopped parsley |
| salt and pepper | 3 c. cooked rice |

Brown chopped giblets in oil until brown; add chopped onions, bell pepper and celery. Cook until light brown. Add oysters and juice and cook for about 10 minutes. Add onion tops, parsley and rice. Season well. Mix all together. Bake it in a covered dish that has been sprayed with cooking spray at 325° for 30 minutes.

SHRIMP SPAGHETTI

Ashlie Frederick

- | | |
|-----------------------------------|--------------------------------------|
| 12 oz. pkg thin spaghetti, cooked | 1/2 stick margarine |
| 1 bell pepper, chopped | 1 onion, chopped |
| 1/2 c. green onions, chopped | 3/4 c. milk |
| 1 can cream of mushroom soup | 1-1/2 c. cheddar cheese,
shredded |
| 2 lb. raw shrimp | salt and pepper to taste |

Preheat oven to 350°. Cooking time: 20-30 minutes. Saute bell pepper, onion, and green onions in margarine until wilted, but not browned. Add raw shrimp and cook 5 minutes. Add soup and 1 cup of cheese and cook 5 minutes more. Mix with cooked spaghetti. Pour into casserole and sprinkle with remaining 1/2 cup of cheese. Bake for 30 minutes or until heated through. Freezes well. Allow more baking time if frozen. Serves 6-8.

OYSTER RICE SURPRISE

Charmaine Landry

- | | |
|--|--|
| 3 T. butter or margarine | 1/2 c. onion, minced |
| 3 T. fresh parsley, minced | 1-1/2 t. flour |
| 2 10 oz. cans frozen condensed
oyster stew (soup) thawed and
undiluted | 1 8 oz. can oysters |
| 5 hard boiled eggs, sliced | dash of cayenne pepper |
| | 3 c. hot cooked rice |
| | 1/2-1 c. bread crumbs mixed
with 1-2 T. melted butter |

In medium saucepan, melt butter over low heat. Add onion and parsley; cook until onion wilts but does not brown. Stir often. Stir in flour, oyster soup, drained oysters, and cayenne. Cook and stir constantly until thickened. Use oyster liquid with water in cooking rice. Cook rice according to packages directions. Place hot cooked rice into a 1-1/2 quart shallow baking dish (10 x 6 x 1-3/4 is a good size) and cover with sliced eggs. Pour sauce over the eggs and rice. Sprinkle with buttered crumbs. Bake, uncovered, at 350° for about 20 minutes or until piping hot. Serves 6.

SHRIMP AU GRATIN

Becky Brantley

- | | |
|------------------------------|---|
| 1 sm. onion, diced | 1 bell pepper, diced |
| 3 cloves garlic, diced | 1 bunch green onions, diced |
| 1 stick margarine, melted | 1 med. jar pimentos, diced |
| 2 T. flour | 1 10 oz. pkg. cheddar cheese,
shredded |
| 2 5 oz. cans evaporated milk | 1 t. red hot sauce |
| 2 lb. peeled shrimp | |
| Creole seasoning to taste | |

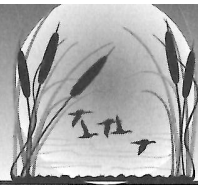
Saute onions, bell pepper, and garlic in margarine until tender. Add green onions and pimentos and saute a few minutes longer. Mix in flour. Add half the cheese. Mix in one can of milk. Make sure sauce is of creamy consistency, not too thin. Add Creole seasoning and finally the shrimp. If needed, add more milk. Stir in hot sauce. Sprinkle remaining cheese. Bake in 350° oven until bubbly; about 30 minutes.

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SEAFOOD & MEATS

ETOUFFEE

Shanna Nicole Comeaux

- | | |
|-------------------------------------|--|
| 6 T. butter | 1 c. chopped onions |
| 1/2 c. chopped celery | 2 c. crawfish or shrimp tails, Louisiana grown |
| 1 t. salt | of course |
| 1 t. monosodium glutamate, (Accent) | 3 c. hot water, approximately |
| 1/2 c. chopped green onion tops | 1/2 c. chopped green peppers |
| 1/4 c. flour | 1/2 c. crawfish fat, optional |
| 3 cloves minced garlic | 1 t. fresh lemon juice |
| 1/8 t. cayenne pepper | |
| 1/4 c. snipped parsley | |

Melt butter in 5 quart heavy pot. Add flour, making roux medium brown. Add onion, green pepper, celery and garlic. Cook about 20 minutes. Add crawfish tails, fat, salt, cayenne, msg., lemon juice, onion tops and parsley. Mix well. Add one cup cold water. Bring to boil. Simmer about 15 minutes. Add hot water. Mix well. Let simmer until cooked. Serve over hot, cooked Louisiana rice!

BAKED STUFFED FLOUNDER

Leven Harmon

- | | |
|---|--------------------------------|
| 1/2 c. chopped celery | 1/2 c. chopped green onions |
| 1 garlic clove, minced | tops included |
| 8 T. butter | 1-1/2 c. moistened bread cubes |
| 1/2 lb. boiled shrimp, chopped | 1/2 lb. crab meat |
| 2 T. parsley, chopped | 1 egg, slightly beaten |
| salt, black pepper, & red pepper to taste | 4 medium flounders, or 2 large |

Saute celery, onion and garlic in four tablespoons of butter over low heat; add bread, shrimp, crab meat, parsley and egg, mixing well. Season with salt and pepper. Split thick side of flounder lengthwise and crosswise and loosen meat from bone of fish to form a pocket for stuffing; brush well with melted butter. Salt and pepper and stuff pocket. To bake, melt 4 tablespoons of butter in a shallow baking pan; place fish in pan. Do not overlap. Cover and bake at 375° for 25 minutes or until fish flakes very easily with a fork. Remove cover and bake another 5 minutes. Serves 4.

CRAB ETOUFFEE

Leven Harmon

- | | |
|--|-----------------------------|
| 1/4 c. flour | 1 c. oil |
| 2 med. onions, chopped fine | 1 bell pepper, chopped fine |
| 3/4 c. of chopped celery | 2 lb. of crab meat |
| 1/4 c. onion tops and parsley, chopped | 1/4 c. water |
| | salt and pepper to taste |

Brown flour in oil; add onions, bell pepper and celery and cook until wilted. Add crab meat, onion tops, parsley and water. Bring to boil in uncovered pot on medium heat for 15 minutes. Serve over cooked rice.

HUSH PUPPIES WITH SHRIMP

Leven Harmon

- | | |
|-----------------------------|------------------------------|
| 2 c. yellow corn meal | 1 c. flour |
| 3 T. baking powder | 1 t. salt |
| 2 T. sugar | 2 eggs |
| 1 large onion, chopped fine | 1 c. partially boiled shrimp |
| water | chopped fine |

Mix ingredients, adding enough water for a stiff batter. Batter should not be too soft. Drop by the spoonful into hot fat and fry until golden brown.

SHRIMP FETTUCCINE

Chelsi King

- | | |
|---|----------------------------------|
| 1 lb. fettuccine noodles | 1 can Rotel tomatoes |
| 1 stick butter or margarine | 1/2 - 3/4 Velveeta cheese, cubed |
| 1 onion, chopped | 2 T. chopped bell pepper |
| 2 lb. shrimp and/or crawfish or chicken | 2 T. chopped garlic |
| 1 can evaporated milk | |

Start boiling fettuccine noodles. Saute margarine, onion, bell pepper, and garlic in a large skillet. Then add evaporated milk and Rotel tomatoes. Stir Velveeta cheese until melted. Add shrimp and/or crawfish, or chicken. Cook for 10 - 12 minutes. Season to taste. Add drained noodles and mix well. Now serve.

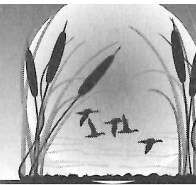


CRAWFISH POTATO BOATS

Kaysha Fontenot

- | | |
|--------------------------------------|--------------------------|
| 1 lb. crawfish | 1 c. grated sharp cheese |
| 4 lge. baking potatoes | 1/2 t. salt |
| 1/2 c. butter | paprika |
| 1/2 c. half & half | fresh parsley |
| 1/2 c. chopped green onions and tops | |

Clean potatoes and bake in 425° oven for 45 minutes or in the microwave according to your oven instructions. When cool to touch, cut potatoes lengthwise to remove just the third topping. Scoop out pulp, leaving a firm shell about 1/4" thick. Combine potato pulp, butter, half & half, onion, cheese, and salt. Whip until smooth. Stir in crawfish. Stuff potato shells with crawfish mixture and sprinkle with paprika. Bake at 425° for 10 minutes. Garnish with parsley. Serves 4 people. Note: this item freezes well.



SEAFOOD & MEATS

EGGPLANT LASAGNA

Mrs. Ardoin

- | | |
|--------------------------|------------------------------|
| 1 large eggplant, sliced | 2 lb. ground meat |
| Lowery's seasoning | spaghetti sauce, your choice |
| cooking oil | 2 eggs |
| Mozzarella cheese | Parmesan cheese |
| 1 large onion | salt and pepper |
| flour | |

Dip eggplant in eggs, then flour that has been seasoned, and fry. Set aside. Brown ground meat, onion, salt and pepper and drain. Add spaghetti sauce and simmer for 30 minutes. In a casserole dish, place a layer of eggplant, ground meat mixture, mozzarella cheese, and sprinkle with Parmesan. Keep layering until all ingredients are used. Bake at 350° for 30 - 40 minutes.

CRAWFISH ETOUFFEE DEUX

Chelsi King

- | | |
|------------------------------|---------------------------|
| 1 stick butter | 1 onion, chopped |
| 1/2 c. chopped celery | 2 cloves, garlic, pressed |
| 1 can cream of mushroom soup | 1 lb. crawfish tails |
| 1/2 c. green onion tops | seasoning to taste |

Melt butter and add onion, celery, and garlic; wilt. Then add soup and tails; simmer on low fire. Throw in green onions, season to taste and serve over rice.

SEAFOOD LASAGNA

Patti Anderson,
Prodigy Food & Wine Board

- | | |
|---------------------------------------|-------------------------------------|
| 1/2 c. butter | 1 t. basil |
| 1/2 c. flour | 2 c. Mozzarella cheese |
| 1/2 t. salt | shredded |
| 2 cloves garlic, crushed | 1/2 c. green onions, chopped |
| 2 c. milk | 15 lasagna noodles, uncooked |
| 2 c. chicken broth | 1 c. cottage cheese, sm. curd |
| 1/4 t. pepper | 2/3 c. cooked shrimp, cut bite size |
| 2/3 c. crab meat, cut bite size | size |
| 2/3 c. cooked bay scallops, bite size | 1/3 c. dry white wine |

Heat butter in large saucepan over low heat until melted. Add garlic. Stir in flour and salt. Cook, stirring constantly until bubbly. Remove from heat. Stir in milk, broth and white wine. Return to stove and heat to boiling stirring constantly. Boil for 1 minute. Add mozzarella cheese, onions, basil, and pepper. Cook over low heat until cheese is melted, stirring constantly. Spread about 1-1/2 cups of the sauce in an ungreased 9 x 13 pan. Top with uncooked lasagna noodles, overlapping as needed. Spread the cheese over the noodles. Spread with another 1-1/2 cups of sauce and then top with another 5 lasagna noodles. Spread seafood over this layer and top with another 1-1/2 cups of sauce. Cover with the last 5 lasagna noodles and top with all of the remaining sauce. If desired, top with 1/2 cup grated Parmesan cheese. Bake, uncovered at 350° for 35 - 45 minutes or until the noodles are tender. Let stand for 15 minutes before cutting. Hope you love this as much as we do! Serves 8.

SUE'S SHRIMP ROTINI

Sue Mhire

- | | |
|--|-------------------------------------|
| 1/2 stick diet oleo | 1/2 c. chopped red pepper |
| 1/2 c. chopped green pepper | 1/2 c. celery |
| 1 chopped onion | 1 12 oz. pkg. Rainbow Rotini |
| 1 qt. shrimp | 1 c. chopped fresh |
| 1 can Healthy Request Cream of Mushroom Soup | mushrooms or 1 can sliced mushrooms |
| 3 T. fat free Italian dressing | 8 oz. lite Velveeta cheese |
| 3 T. parsley | |

Saute peppers, celery and onions in oleo. Cook rotini, drain and set aside. Add shrimp and mushrooms and saute until pink. Add soup, chopped cheese and Italian dressing and stir until smooth. Add cooked rotini and parsley. Serves 4-5. If you like it cheesier, you can reduce the amount of rotini you put.

TUNA IN A FLASH

Mrs. Ardoin

- | | |
|--------------------------|---------------------|
| 1 can tuna fish, drained | 3 T. mayonnaise |
| 1 can whole kernel corn | 2 c. elbow macaroni |
| salt and pepper to taste | |

Boil the macaroni according to package directions. Heat the corn. Add corn, mayonnaise, macaroni, tuna fish, and salt and pepper. Mix well.



Paul Wagner, President

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CRAWFISH ETOUFFEE

Chelsi King

- | | |
|-------------------------|----------------------------|
| 1/4 c. oleo | 1 large onion, chopped |
| 1/2 t. cornstarch | 1 stalk celery, chopped |
| 1 clove garlic, pressed | 1/2 lemon, sliced |
| 1 lb. crawfish tails | 1 T. tomato paste, heaping |
| crawfish fat | seasoning to taste |

Saute onion, celery, and garlic in oleo. Stir in cornstarch, crawfish tails and lemon. Cook a while, add tomato paste and crawfish fat. Serve over rice.

CATFISH COURTOUILLON

Chelsi King

- | | |
|---|----------------------------|
| 3 lbs. broiled, or boiled fillet (broiled with butter, lemon juice, and paprika) (broiled - boil for 20 - 30 minutes) | 2 T. parsley, chopped fine |
| 1 c. finely chopped bell pepper, white onions, celery | 1/2 c. green onion tops |
| 1 gal. water | 1 T. Worcestershire sauce |
| 2 t. salt | 2-1/2 t. red pepper |
| 2-1/2 t. black pepper | 2 t. garlic salt |
| 3 t. paprika | bay leaves |

First make a roux, start with enough grease to cover the bottom of the pot and add flour allowing the mass to thicken, until it darkens to the color of peanut butter. Add ingredients, allow to simmer for 25 minutes. Then add cooked fish and place lid on pot and simmer for another 30 minutes being sure to stir carefully from side to side in pot every once and a while to keep fish from sticking or burning to bottom of pot, and replace lid. Once courtbouillon has finished cooking, cut fire off, add 2 bay leaves per gallon of courtbouillon, then allow to cool 15 minutes. Reheat if necessary and serve over rice.

MARINATED SHRIMP

Peggy Benoit

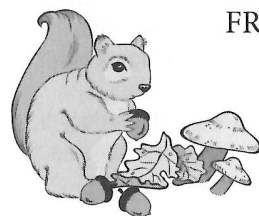
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|-------------------------------------|---------------------------------|
| 1 qt. raw shrimp, peeled | 1/2 bottle (6 oz.) wine vinegar |
| 2 oz. vegetable oil | 2 oz. olive oil |
| 2 oz. lemon juice | 2 T. spicy brown mustard |
| 1 T. mustard | 1 t. Italian seasoning |
| 2 t. Lea & Perrins | 1/4 t. mustard seed |
| 1/4 t. celery seed | 1/4 t. dill seed |
| 2 cloves garlic, crushed | 2 t. or more salt |
| 3 t. sugar | 1 onion, sliced in rings |
| 1 carrot, cut in sm. sticks | 1 rib celery, cut in sm. sticks |
| 2 bell peppers, cut in small sticks | Tony's seasonings |
| Tabasco | |

Boil shrimp in small amount of water until tender. Set aside to cool. Mix vinegar, oils, lemon juice, and seasonings. Add remaining ingredients. Fold in drained shrimp. Refrigerate for several hours before serving. Keeps well. Flavor improves with age.

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BOILED CRAWFISH

Vern Primeaux

- | | |
|-------------------------------------|-------------------------|
| 20 lbs. large, whole, live crawfish | 3 gal. water |
| 2 med. white onions, cut in 4 | 1/3 c. liquid crab boil |
| 1 T. cayenne pepper | |

Add onions, pepper, and crab boil to 3 gallons of water and bring to boil. May add potatoes, corn and carrots, also. Add crawfish to boiling water. Cover and boil for 11 minutes on high heat; drain and enjoy.

CRAWFISH CASSEROLE

- | | |
|------------------------------|-------------------------|
| 1-1/2 c. raw rice | 1 can French onion soup |
| 1 can cream of mushroom soup | 1 can Rotel |
| 1 lb. crawfish | |

Mix all ingredients in a casserole dish. Cover with foil. Bake at 400° for 20 minutes. Uncover. Bake at 350° for 15 minutes.

CRAWFISH ETOUFFEE

Desiree LaBove

- | | |
|------------------------------|--------------------------------|
| 1 can cream of mushroom soup | 1/2 c. celery, chopped |
| 1 can cream of celery soup | 1/2 c. green onions, chopped |
| 1 c. onion, diced | 1 lb. peeled crawfish with fat |
| 1/2 c. bell pepper, chopped | butter |
| parsley | |

Saute onions, celery, and bell pepper in butter. Add cream of mushroom soup and cream of celery soup. Cook down for 20 minutes. Add crawfish and cook about 15 minutes until crawfish are done. Add green onions and parsley. Remove from heat and serve over rice.

NOODLES AND SHRIMP

Drew LaBove

- | | |
|-------------------------|---------------|
| 1 sm. bag elbow noodles | garlic powder |
| 1 lb. shrimp | 1/2 c. butter |
| 1/2 c. onions, chopped | |

Boil noodles 10 minutes then drain and set aside. Saute onions in butter and garlic powder. Add shrimp and season with salt and pepper to taste. Continue to cook until shrimp are done, then add noodles and mix well. Remove from heat and serve.

LEMON HERB BARBECUED SHRIMP

From Meal Master posted by Chuck Ozburn

- | | |
|---|-------------------------|
| 1-1/2 c. ketchup | 1/4 t. ground ginger |
| 1/2 c. white vinegar | 1/8 t. paprika |
| 1/2 t. ground cumin seed | 1 t. sugar |
| 1 t. ground coriander | cayenne pepper to taste |
| 1 T. Gravy Master or Kitchen Bouquet | |
| 1/4 large lemon, seeded and finely minced, including rind | |
| 2 lb. large shrimp (20-25 count), shelled and deveined | |
| bamboo skewers, soaked in water for 30 minutes | |

Combine all ingredients except shrimp in a small saucepan; simmer 15 minutes, stirring frequently; thread shrimp, inter-lapping, on skewers; grill 4 to 6 inches from hot glowing coals, 3 to 5 minutes, turning and brushing frequently with lemon mixture; DO NOT OVERCOOK! Makes 6 to 8 servings.

OYSTERS LAFITTE

From Great Chefs of New Orleans
Chef Gunter Preuss, Versailles Restaurant, New Orleans

- | | |
|------------------------------|-------------------|
| Garlic Onion Cream Sauce: | |
| 2 T. butter, clarified | 1 t. dill weed |
| 1 garlic clove | 1/2 c. white wine |
| 1 T. onion, green, minced | 1/2 c. cream |
| 1 shallot, minced | 1/2 lb. crabmeat |
| 2 T. butter, clarified | 1 T. flour |
| 24 oysters on the half shell | salt, rock |

Wine and Tarragon Sauce:

- | | |
|------------------|-----------------------|
| 2 lge. egg yolks | 2 T. white wine |
| 1 t. salt | 1/2 lb. butter |
| 1 t. lemon juice | salt to taste |
| 1 t. tarragon | white pepper to taste |

Garlic Onion Cream Sauce: Heat butter in a skillet and add garlic, green onion, shallot, and dill. Cook for 2 minutes and add white wine and cream. Reduce until thickened. In another pan, saute the crabmeat in an ounce of clarified butter until hot, and then add the crabmeat to the cream mixture. Add combined flour and melted butter.

Wine and Tarragon Sauce: Carefully cook the egg yolks with a dash of salt and lemon juice, stirring all the while. Reduce the wine and tarragon to a paste and add. Drizzle in butter until the sauce is thick and emulsified. Taste and correct seasoning with salt and white pepper.

Oysters: Put the oysters on a bed of rock salt and place them under a broiler for 30 seconds. After thirty seconds, take them out of the broiler and spread on the cream sauce. Top with the second sauce and then broil until brown. Makes 4 servings.

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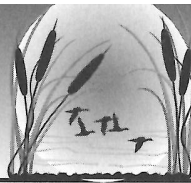
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SEAFOOD & MEATS

SEAFOOD STUFFED FLOUNDER

From Paul Prudhomme's Louisiana Kitchen

Seasoning Mix:

- | | |
|----------------------|-----------------------------|
| 1 t. salt | 1/2 t. dried thyme leaves |
| 1/2 t. sweet paprika | 1/2 t. sweet basil |
| 1/2 t. black pepper | 1/2 t. gumbo file, optional |

Main Ingredients:

- | | |
|------------------------------------|-------------------------------|
| 3 slices bacon, diced | 1/2 lb. small shrimp |
| 1-1/2 c. onions, chopped very fine | 1-1/2 c. basic seafood stock |
| 1 c. green bell peppers, chopped | 6 shucked oysters, med. size |
| 1/4 lb. + 1 T. unsalted butter | 3/4 c. all purpose flour |
| 3/4 t. white pepper | 1/2 c. green onions, chopped |
| 3/4 t. ground cayenne pepper | 1/4 c. grated Parmesan cheese |

Flounder Seasoning Mix:

- | | |
|----------------------|---------------------------------|
| 2 t. salt | 1/4 t. ground cayenne pepper |
| 1 t. sweet paprika | 1/4 t. dried thyme leaves |
| 1/2 t. white pepper | 1/4 t. dried sweet basil leaves |
| 1/2 t. onion powder | 6 flounders, see note |
| 1/2 t. garlic powder | 1-1/2 c. grated cheddar cheese |
| 1/2 t. dry mustard | vegetable oil for frying |

NOTE: Flounder should be 1 to 1-1/4 pounds each, boned, heads removed and brown side split down the center. Combine the first seasoning mix ingredients in a small bowl; mix well and set aside. In a large skillet fry the bacon over high heat until crisp. Add onions, celery and bell peppers. Stir well and saute until vegetables start to get tender, about 5 minutes, stirring occasionally. Add 3 tablespoons of the butter and the white and red peppers; stir until butter is melted. Stir in the shrimp and the first seasoning mix. Continue cooking for about 3 to 5 minutes, stirring occasionally and scraping pan bottom well. Stir in the stock and the oysters; cook and stir about 6 to 8 minutes. Remove from heat. Use a slotted spoon to spoon the seafood vegetable mixture into a food processor or blender, leaving the liquid in the skillet; process mixture until smooth, about 15 to 30 seconds.

Return mixture to skillet, stirring to blend with liquid; turn heat to high, and cook until mixture starts sticking excessively, about 5 minutes, stirring occasionally and scraping pan bottom well. Remove from heat. Meanwhile, in a 1 quart saucepan, melt the remaining 6 tablespoons butter over high heat; when almost melted, remove from heat, then add 1/4 cup of the flour and stir until mixture is smooth. Return to high heat for 1 minute, stirring constantly.

Turn heat to high under the stuffing mixture; gradually add the butter-flour mixture, stirring constantly until well blended. If mixture starts "weeping" oil at this point, stir in about 2 tablespoons more stock or water. Continue cooking until very thick, about 1 to 2 minutes, stirring constantly. Add the green onions and cook 1 minute more, stirring constantly. Remove from

heat and stir in the Parmesan. Cool slightly, then refrigerate until chilled, about 30 minutes.

In a small bowl, thoroughly combine the flounder seasoning mix ingredients. Open the flounders for stuffing. Sprinkle 1/4 teaspoon of the seasoning mix on the inside of each flounder. Mound 1/4 cup of the cheddar cheese in the center of each, then spoon a scant 1/2 cup chilled stuffing on top of the cheese. Close the fish so the stuffing doesn't show. Cover and refrigerate for 1 to 2 hours. Sprinkle 1/4 teaspoon of the seasoning mix on each side of each chilled flounder, patting it in with your hands. In a pan (cake and pie pans work well) combine the remaining seasoning mix with the remaining 1/2 cup flour. In a large, heavy skillet, heat 1/4 inch oil over high heat to about 350°. Meanwhile, place each flounder (split side up) in the seasoned flour to coat only the bottom surface. Carefully slide each flounder into the hot oil and fry the bottom until it's crispy, crunchy and brown-brown! --about 3 to 4 minutes. Without draining, place the flounder, split side up, on an ungreased cookie sheet. Bake at 550° until the fish are cooked and well browned on top, about 10 minutes (after about 4 minutes, drape a piece of aluminum foil over the tails so they don't burn.) Serve immediately as is, or topped with Hollandaise sauce, shrimp and crab butter cream sauce, or Bearnaise sauce. Yields 6 servings.

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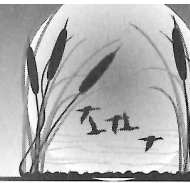
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SEAFOOD & MEATS

DAVE'S STUFFED CLAMS

From Meal Master 8.6 posted by Dave Sacerdote

- | | |
|--------------------------------|----------------------------------|
| 3 lb. clams | 1 sleeve of Ritz crackers |
| 1 6.5 oz. can of claw crabmeat | 1 6.5 oz. can of chopped paprika |
| 1 stick butter | 3 cloves garlic |
| 1/2 t. parsley | salt and pepper to taste |

Scrub the clams well and put them loosely in a covered saucepan to steam. Make sure they're not crowded. While clams are steaming, empty the sleeve of crackers into a food processor and pulse them until you have fine crumbs. Place the crumbs in a large bowl.

Remove clam meat from the shells, being sure to reserve the shells. Coarsely chop the clam meat and add to the bowl of crumbs. Add the well drained crabmeat and chopped clams to the bowl along with the parsley, just the barest hint of salt, and a liberal grind or two of pepper. Toss well to combine and set aside. NOTE: Fresh seafood can be substituted for the canned.

Press garlic cloves into a small saute pan (a #3 cast iron pan is great for this!) Over medium-low heat, add the stick of butter and allow it to melt into the crushed garlic, simmering but not browning it. Cook gently until the garlic is soft and the butter is just starting to foam, pour all but two tablespoons of the butter mixture into the crumbs and mix well with a fork to combine.

Prepare the clamshells by pulling them apart from one another at the hinge and rinsing out any remaining grit. Stuff each clamshell half with a heaping mound of stuffing. Arrange stuffed clams on a pie plate. Brush tops with reserved garlic butter and sprinkle liberally with paprika. Bake in a moderate 350° oven 20 to 25 minutes until the top is lightly toasted.

Serves 6 as an appetizer or 3 as a side dish. This recipe can easily and successfully be doubled.

GINGER-LIME SWORDFISH STEAKS

- | | |
|--------------------------------------|-------------------------|
| 1-1/2 lb. swordfish steaks, 1" thick | 1/4 t. salt |
| 1/4 c. lime juice | 1 t. cayenne pepper |
| 2 T. olive oil | 1 garlic clove, crushed |
| 1 t. fresh ginger, finely chopped | 1 lime, cut in wedges |

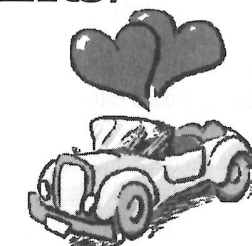
Cut large fish steaks into pieces. Mix remaining ingredients in shallow glass dish. Place fish in dish; turn to coat with marinade. Cover and refrigerate at least 1 hour. Remove fish from marinade. Cover and grill about 4" from medium coals, 15-20 minutes, brushing 2-3 times with reserved marinade and turning once, until fish flakes with fork. Serve with lime wedges if desired.

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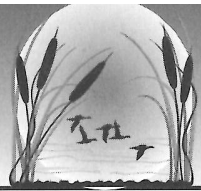
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SEAFOOD & MEATS

SHRIMP ALFREDO

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|---|-----------------------------------|
| 2 bags Success white or brown rice | 1 1.6 oz. pkg. Alfredo sauce |
| 1 lb. shrimp | 1 6 oz. jar marinated |
| 1 4.5 oz. jar sliced mushrooms, drained | artichokes, drained and quartered |

Prepare rice and set aside. In a medium saucepan, prepare sauce according to package directions. Add remaining ingredients and simmer for 7 minutes. Serve over hot rice.

SKILLET PIZZA

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|---------------------------|--|
| 2 bags brown rice | 1 3.5 oz. pkg. pepperoni slices |
| 1 c. prepared pizza sauce | 1-1/2 c. shredded Mozzarella cheese, divided |
| 1/2 c. mushrooms | |
| 1/2 c. black olives | |

Prepare rice according to package directions. Combine rice, pepperoni, sauce, and 1 cup cheese in a large skillet over medium heat. Cook over medium heat, stirring, until thoroughly heated. Top with remaining cheese. You may substitute sausage or Canadian bacon for pepperoni.

QUICK AND EASY MEATLOAF

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|------------------------------|---|
| 1 egg | 1/4 c. 2% milk |
| 1/4 c. ketchup | 1 t. instant minced onion |
| 1 t. instant parsley | 1 t. instant basil |
| 1 t. salt | 1/8 t. garlic salt |
| 1/4 t. freshly ground pepper | 9 single saltine crackers, finely crushed |
| 1-1/2 lb. ground chuck | |

In a large bowl, mix ingredients using the above order. Gently stir in the ground chuck. Divide the mixture into equal parts, and shape into small loaves. Place loaves in a glass casserole dish. Cook the loaves on high for 12 - 13 minutes in a microwave. Turn every 6 minutes. Cook an additional 5 - 7 minutes.

CRAB CAKES

*Shannon Suratt
2001 Miss Cameron Parish*

- | | |
|-----------------------------|-----------------------------|
| 1 lb. fresh picked crabmeat | 1/8 t. cayenne |
| 1-1/2 T. lemon juice | 2 T. chopped pimiento |
| 1/2 c. bread crumbs | 1 T. salt & dry mustard |
| 1/2 c. mayonnaise | 1 T. ea. of chopped parsley |
| 1/4 c. milk | minced onion, & |
| 2 eggs, beaten | worchestershire sauce |
| 1/8 t. hot pepper sauce | paprika |
| lard | |

Smell 'em frying! Savor their tasty flavor! Get out your best bowl. Toss crabmeat with lemon juice. Add beaten eggs. Mix. Add mayonnaise, milk, pimiento, parsley and onion. Mix gently with fork. Add pepper sauce, salt, cayenne, worchestershire and dry mustard. Mix gingerly; add bread crumbs. Be gentle! Chill a spell. Ready? Pat up nice, plump crab cakes and don't scrimp. Get out your best iron skillet and heat up with some lard. Slip in crab cakes. Sprinkle paprika about. Brown nicely on both sides. Serve 'em up hot from your skillet. Better make a double batch! Savor every morsel, slowly.

FRENCH ONION PORK CHOPS

Roberta Rogers

- | | |
|------------------------|-----------------------------|
| 1 egg, slightly beaten | 1 T. evaporated milk |
| 4 pork chops | 1/2 t. salt |
| 1/4 t. pepper | 3 1/4 c. flour |
| 2 T. oil | 1 10-1/2 oz. can onion soup |

Mix egg and milk. Season pork chops with salt and pepper, then dredge in flour. Brown chops in oil until golden brown. Place in a 1 quart baking dish. Cover with undiluted onion soup. Bake at 250° for 1-1/2 hours.

GRILLED ITALIAN CHICKEN

Reggie Murphy

- | | |
|--|---------------------|
| 1 bottle Italian salad dressing | 3 T. teriyaki sauce |
| 8 boneless, skinless chicken breast halves | |

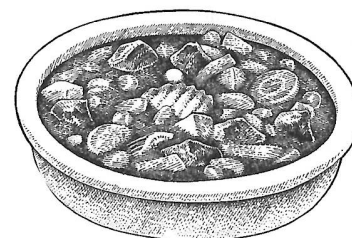
In a bowl, combine salad dressing and teriyaki sauce. Remove 1/4 cup for basting. Cover and refrigerate. Place chicken in a large re-sealable plastic bag. Add remaining marinade. Seal bag and turn to coat. Refrigerate 8 hours or overnight, turning occasionally. Drain and discard marinade. Grill chicken, covered over medium heat for 3 minutes on each side. Baste with reserved marinade. Grill 3-4 minutes longer on each side or until juices run clean.

TENDER AND TANGY RIBS

Kim Murphy

- | | |
|------------------------|----------------------------|
| 3/4 c. vinegar | 1/2 c. ketchup |
| 2 T. sugar | 2 T. Worchestershire sauce |
| 1 garlic clove, minced | 1 T. ground mustard |
| 1 T. paprika | seasoning to taste |
| 2 lb. pork spare ribs | vegetable oil |

Combine the first eight ingredients in a slow cooker. Cut ribs into serving pieces, brown in a skillet in oil. Transfer to slow cooker. Cover and cook on low 4 - 6 hours or until tender.



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VEGETABLES & CASSEROLES

MEXICAN CASSEROLE

Linda Peterson, OT
Lake Charles, LA

- | | |
|---------------------------------|--------------------------------------|
| 2 lb. ground beef | 1 pkg. large flour tortillas |
| 3 sticks of celery, chopped | 1 large onion, chopped |
| 1 bell pepper, chopped | 1 large pkg. Mexican shredded cheese |
| 1 can cream of chicken soup | 1 can Ole El Paso enchilada sauce |
| 1 can cream of mushroom soup | |
| 1 bottle Ole El Paso taco sauce | |
| 1 can refried beans | |

Preheat oven to 350°. Brown ground meat. Add chopped onions, celery, and bell peppers. When vegetables have cooked, add soups and sauces. In a large baking dish, layer the bottom with tortillas. Then add 1/2 of the meat mixture to the top of tortillas. Place another layer of tortillas on top of the meat. Place another layer of tortillas and then the rest of the meat. Bake at 350° for 30-40 minutes. During the last 10 minutes, top with another layer of tortillas and top with cheese. Bake for an additional 10 minutes.

EASY BAKED BEANS

Vivian O'Guin
Great Grandmother of Houston Cisneros

- | | |
|-------------------------------|-------------------------|
| 1 lb. can of pork and beans | 1/2 c. ketchup |
| 1-1/2 t. mustard | 1 onion, finely chopped |
| 1-1/2 t. worcestershire sauce | 1/2 c. sugar |
| 1-1/2 t. vinegar | bacon |

Mix all ingredients together. Pour into casserole dish, and top with bacon. Bake in 325° oven for 1 hour.

CABBAGE CASSEROLE

Carolyn Shelter, mother of Sheila

- | | |
|------------------------|--------------------------|
| 1 lb. ground meat | 1 c. raw rice |
| 1 onion, chopped | 1 can tomato sauce |
| 1 bell pepper, chopped | 3/4 c. water |
| 1/2 head cabbage | small can V-8 juice |
| 1 can Rotel tomatoes | salt and pepper to taste |

Brown meat in skillet. Drain grease, add onion and bell pepper and saute. After onion and bell pepper have wilted, add cabbage, rice, tomato sauce, V-8 juice and ground meat. You can layer or mix together in large pot, then put in casserole dish. Pour in water. Pour Rotel over the top. Bake at 350° for 1 to 1-1/2 hours.

FRANKS AND BEAN CASSEROLE

Houston Cisneros, 3rd grade

- | | |
|--------------------------|------------------------------|
| 2 lb. can pork and beans | 1/2 c. catsup |
| 1/4 c. water | 2 T. brown sugar |
| 1 t. mustard | 1 lb. wieners, cut in halves |

Mix together and bake for 1 hour.

LOUISIANA EGG RICE

Chandler Leboeuf, 7th grade

- | | |
|---------------------------------|-------------------------------|
| 8 slices bacon | 1-1/2 c. chopped green onions |
| 5 c. cooked rice | 1/2 c. chopped fresh parsley |
| 6 eggs, slightly beaten | 2 t. chopped hot peppers |
| 1-1/2 c. grated American cheese | |

Fry bacon in a 10 inch skillet until done; drain bacon on absorbent paper, removing pan drippings in skillet. Crumble bacon. Combine rice, bacon, eggs, cheese, onion, parsley, and peppers; stir into skillet. Cook over medium heat, stirring frequently until eggs are done and cheese is melted. Yield: 6 servings.

BAKED RICE DRESSING

Chandler Leboeuf, 7th grade

- | | |
|--------------------------------|-----------------------------------|
| 1/2 lb. ground pork | 1 c. chopped onion tops |
| 1/2 c. ground chicken gizzards | 1 c. parsley, minced |
| 1 c. raw rice | 1/3 c. finely chopped onion |
| 1 can onion soup | 1/3 c. finely chopped bell pepper |
| 1 can cream of mushroom soup | |

Use red and black pepper to your taste. Mix ground meat with raw rice. Add onion, bell pepper, celery, onion tops, and parsley. Mix in the soups and season with red and black pepper. Put into heavy casserole dish and cover with close fitting cover in order to retain all the juice. Bake at 325° for 2 hours. Serves 4.

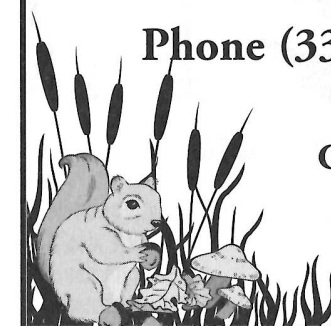
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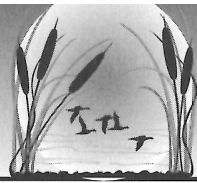
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VEGETABLES & CASSEROLES

CREOLE RED BEANS & RICE

Chandler Leboeuf

- | | |
|-------------------------|---------------------|
| 1 lb. dried red beans | 1 bay leaf |
| water | salt |
| Ham bone or ham pieces | hot sauce, optional |
| 1 med. onion, chopped | hot cooked rice |
| 1 stalk celery, chopped | smoked link sausage |

Sort and wash beans. Place beans in a large dutch oven; cover with water. Add ham bone, onion, celery, and bay leaf. Cover and bring to a boil. Reduce heat and simmer 2 hours or until beans are tender, stirring occasionally. Add salt and hot sauce to taste. Serve over hot cooked rice and smoked sausage links. Yield: 8 to 10 servings.

SWEET POTATO CASSEROLE

Barrett Hebert

- | | |
|------------------------------------|----------------------------|
| 3 c. cooked, mashed sweet potatoes | 1 c. sugar |
| 2 eggs | 1 t. vanilla extract |
| 1/3 c. milk | 1/2 c. butter or margarine |
| 1 c. firmly packed brown sugar | 1/3 c. all purpose flour |
| 1/3 c. butter or margarine | 1 c. finely chopped pecans |

Combine sweet potatoes, sugar, eggs, vanilla, milk and 1/2 cup butter; beat with electric mixer until smooth. Spoon into a greased 2 quart casserole. Combine brown sugar, flour, 1/3 cup butter and pecans; sprinkle over top of casserole. Bake at 350° for 30 minutes.

RICE COOKER JAMBALAYA

Kaysha Fontenot

- | | |
|-------------------------|-------------------------------|
| 1 can French onion soup | 1-1/2 c. rice |
| 2 T. butter | 1 bunch green onions, chopped |
| 1/2 can water | 1 lb. sausage |
| 1 bell pepper, chopped | seasoning to taste |

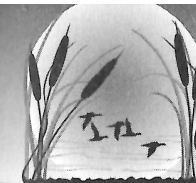
Put everything in rice cooker, mix well and cook. Note: for a 22 cup rice cooker, multiply by 4.

RICE & SPAGHETTI PILAF

JoAnn Nunez

- | | |
|--|--|
| 1/4 c. butter or margarine | 2-3/4 c. water |
| 1 c. med. grain rice | 2 T. instant chicken bouillon granules |
| 2 oz. spaghetti, broken into 3/4" pieces | 1/2 t. dried Rosemary or thyme crushed |
| 1/2 c. finely chopped onion | |
| snipped parsley | |

In large saucepan, melt margarine or butter. Add rice, spaghetti and onions; cook and stir mixture for 8 to 10 minutes or until spaghetti is golden brown. Add water, bouillon, and Rosemary or thyme. Cover and simmer for 25 to 30 minutes or until liquid is absorbed and spaghetti and rice are tender. Season with salt and pepper. Garnish with parsley. Serves 6.



VEGETABLES & CASSEROLES

BROCCOLI & CHEESE RISOTTO

JoAnn Nunez

(Risotto is an Italian rice dish. It's creamy.)

- | | |
|--|---|
| 1/4 c. finely chopped onions | 1/2 t. salt |
| 2 T. margarine or butter | dash pepper |
| 3 c. water | 1/2 c. shredded Swiss or American cheese or 2 oz. process cheese spread |
| 1 c. frozen chopped broccoli | |
| 1 c. medium grain rice | |
| 1 T. instant chicken bouillon granules | |

In medium saucepan cook onion in butter or margarine till onion is tender but not brown. Stir in water, broccoli, rice, bouillon granules, salt and pepper. Bring to boiling; reduce heat to low. Cover with a tight-fitted lid. Continue cooking for 15 minutes. Do not lift cover. Remove from heat. Let stand covered for 5 to 8 minutes. Rice should be tender but still firm and mixture creamy. Stir cheese into rice mixture just before serving. Serves 6.

CHEESE & RICE CASSEROLE

JoAnn Nunez

(This baked rice dish has a rich custard like texture.)

- | | |
|--|------------------------|
| 1/3 c. finely chopped celery | 1/3 c. snipped parsley |
| 1/4 c. finely chopped onion | 3 beaten eggs |
| 2 T. margarine or butter | 1 c. milk |
| 2 c. cooked rice | 1/2 t. salt |
| 1/2 c. shredded American cheese or 2 oz. cheese spread | 1/8 t. pepper paprika |

Cook celery and onion in margarine or butter till veggies are tender but not brown. Combine the celery-onion mix, rice, cheese and parsley. In another bowl, thoroughly stir together beaten eggs, milk, salt and pepper. Add to rice mixture. Turn into a 10 x 6 x 2" baking dish. Place dish in a 13 x 9 x 2" baking pan on oven rack. Pour hot water into larger pan to depth of 1". Bake in 350° oven for 40 to 45 minutes or until knife inserted near center comes out clean. Sprinkle with paprika. Makes 6 to 8 servings.

CHINESE FRIED RICE WITH SHRIMP

JoAnn Nunez

- | | |
|-------------------------|----------------------------|
| 2 beaten eggs | 1/4 c. chopped onions |
| 1/2 c. soy sauce | 3 c. cooked rice |
| 2 T. dry sherry | 1 c. cooked shrimp |
| 1/8 t. pepper | 1 c. cooked or canned peas |
| 2 T. cooking oil | 1 clove garlic, minced |
| 1 t. grated ginger root | |

In small mixing bowl, combine beaten eggs, soy sauce, dry sherry, and pepper; set aside. Preheat wok or large skillet over high heat; add cooking oil. Stir fry garlic and ginger root in hot oil for 30 seconds. Add chopped onion; stir fry about 1 minute or till crisp-tender. Stir in cooked rice, shrimp, and peas. Cook, stirring frequently for 6 to 8 minutes. While stirring constantly, drizzle egg mix over rice. Cook, stirring constantly until eggs are set. Makes 4 to 6 servings.

OVEN CALICO RICE

JoAnn Nunez

- | | |
|--------------------------|--------------------------------|
| 1 c. medium grain rice | 3 T. snipped parsley |
| 1/2 c. shredded carrot | 2 T. finely chopped onion |
| 1/2 c. chopped celery | 1 T. chicken bouillon granules |
| 2 c. water | |
| 2 T. margarine or butter | |

In a 10 x 6 x 2" baking dish or 1/1-2 qt. casserole, combine rice, carrot, celery, parsley and onion. In saucepan, heat water, margarine or butter, and bouillon granules to boiling. Pour over rice mixture, cover and bake in a 350° oven for 45 to 50 minutes or until rice is tender. Stir after 20 minutes. Makes 6 servings.

ONION - RICE BAKE

JoAnn Nunez

- | | |
|---|---|
| 1-1/2 t. instant beef bouillon granules | 1/2 c. onion |
| 1-1/2 c. boiling water | 1 2 oz. can of mushrooms, stems & pieces, drained |
| 1 10.5 oz. can beef consomme | 1/2 c. margarine or butter |
| 1 c. medium grain rice | catsup |
| snipped parsley | |

In a 1-1/2 qt. casserole, dissolve bouillon granules in boiling water; add beef consomme, rice, onion, mushrooms and margarine or butter. Cover and bake in 350° oven for 50 to 60 minutes or until rice is tender. Garnish with parsley. Makes 6 servings.

OYSTERS & RICE

JoAnn Nunez

- | | |
|----------------------------------|---------------------------|
| 1 qt. fresh oysters | 1 T. Worcestershire sauce |
| 1/2 stick butter, sliced | 4 c. hot cooked rice |
| 1 bunch of green onions, chopped | salt and pepper to taste |

Clean oysters for shell; place in a Corning Ware cooking dish with a cover. Add worcestershire sauce and butter and cook in microwave for 5 minutes; then stir. Repeat 3 more times. Add chopped onions, rice, salt, and pepper. Cook 3 minutes; stir and repeat approximately twice. When cooked in the microwave, oysters make their own juice. If you wish, you may garnish top with toasted bread crumbs.

SAUSAGE AND RICE

JoAnn Nunez

- | | |
|---------------------------------------|-------------------------|
| 3 lb. pork sausage, cut in 1" chunks | 2 large onions, chopped |
| 1 bunch green onions w/ tops, chopped | 4 c. water |
| | 4 c. rice |
| salt and pepper to taste | |

Without grease, brown sausage in small dutch oven; stirring and turning often. Add chopped onions and continue to brown. Add a small amount of water to keep from sticking. Then add 4 cups of water. When it comes to a boil, add 4 cups of rice. As soon as it boils again, add green onions and salt and pepper. Stir well and cover. Place in oven at 275°. Bake approximately 1 hour. Check for doneness after about 45 minutes.

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RICE & CORNBREAD DRESSING

JoAnn Nunez

- | | |
|---|---------------------------------------|
| 1-1/2 c. chopped onions | 1/2 c. chopped green onions |
| 2 c. chopped celery | 1 c. butter |
| 1 pkg. chicken or turkey gizzards, boiled and chopped, save broth | 1-2 t. Tony Chachere's, to your taste |
| 2 c. cooked rice | 2 slightly beaten eggs |
| 1 16 oz. Pepperidge Farms cornbread stuffing | 4 chicken bouillon cubes |
| | 4-5 c. warm turkey or chicken broth |

Saute onion, celery in butter until tender. Remove from heat and stir in Tony's, rice, eggs, gizzards, and stuffing. Dissolve bouillon cubes in warm broth and add enough to stuffing mixture to be almost soupy. Bake in greased 9 x 13" pan for 30 minutes or until golden at 350°. I sometimes add fresh parsley and some garlic. Enjoy!

SHRIMP RICE & CHEESE CASSEROLE

Jamie Jones Roberts

- | | |
|------------------------------|---|
| 1 c. uncooked instant rice | 1 8 oz. pkg. shredded process cheese (2 cups) |
| 2 c. shredded carrots | 2 eggs |
| 4 med. green onions, chopped | 1/3 c. dry bread crumbs |
| 1/4 c. milk | |

- | | |
|--|------------------------------|
| 1 T. butter, melted | 2 c. frozen mixed vegetables |
| 1 4 oz. can mushrooms, stems & pieces, drained | 1 bay leaf |
| | 1 lb. shrimp, seasoned |

Prepare rice as directed. Mix all ingredients. Boil shrimp and vegetables. Pour into 8 x 8 x 2" pan. Sprinkle bread crumbs. Drizzle melted butter on top of bread crumbs. Bake at 350° for 40 to 45 minutes.

CABBAGE CASSEROLE

Iris Nichole Vallot

- | | |
|-----------------------------|--------------------------|
| 1-1/2 lb. ground chuck | 1 12 oz. tomato paste |
| 1 lge. onion, chopped | 1 c. water |
| 1 med. bell pepper, chopped | 1 c. raw rice |
| 3-4 cloves garlic, chopped | 1-1/2 T. salt |
| 16 oz. grated cabbage | 1-1/2 t. red pepper |
| 1 10 oz. can Rotel | 1 8 oz. can tomato sauce |

Place ground chuck, onion, bell pepper, garlic, cabbage, rotel, tomato paste, water, rice, salt and red pepper in large bowl, and mix well. Pour into a large casserole dish or 2 smaller dishes that have been sprayed with a non-stick cooking spray. Pour tomato sauce over mixture and bake at 400° for about 1 hour and 15 minutes to 1 hour and 30 minutes.

SHRIMP PESTO TOMATO TOAST

Jessye Roux Conner

- | | |
|---|--|
| 6 slices French bread, 1" thick | 1/3 c. pesto |
| 1 c. boiled, chopped shrimp | 1 sm. tomato, seeded and chopped (1/2 cup) |
| 1/2 c. shredded mozzarella cheese (2 oz.) | |

Heat oven to 375°. Place bread on ungreased cookie sheet. Spread each slice with scant tablespoon of pesto. Top each with tomato and sprinkle with mozzarella cheese. Bake 8 minutes or until cheese is melted.

JOYCE'S JAMBALAYA

Chandler LeBoeuf

- | | |
|-------------------------------|-------------------------------------|
| 1 chicken | 1 lb. ground meat |
| 1 lb. smoked sausage, chopped | 1 lb. pork |
| 2 cloves garlic | 3 lge. onions, chopped |
| 1 cup bell pepper, chopped | 1 c. shallots, chopped |
| 1 can mushroom steak sauce | 1 can chicken giblet gravy |
| 2 chicken bouillon cubes | 1 beef bouillon cube |
| 8 c. cooked rice | salt, red and black pepper to taste |

Boil chicken and debone. Cook ground meat, beef and pork. Drain drippings. Then add onion, garlic, bell pepper, and shallots until tender. Add chicken, mushroom steak sauce, chicken and beef bouillon cubes, chicken giblet gravy and sausage. Cook over medium heat until meat is cooked through and slightly brown. Add salt, red pepper, and black pepper to taste. Let cook for about 30 minutes slowly to let the seasonings blend, but do not allow the mixture to dry out. Fold in cooked rice and simmer about 10 minutes. You can add less rice or more just not too dry or too moist.

BEANS & RICE

Chandler LeBoeuf

- | | |
|------------------------|------------------------------|
| 2 lb. white beans | 1 lb. salt meat, cubed |
| 4 lge. onions, chopped | 1/4 c. chopped green onions |
| 8 qt. water | 1 lb. smoked sausage, sliced |
| 1/4 c. cooking oil | 1/4 c. parsley |
| 1 cup shallots | |

Wash and rinse beans, cover with four quarts water and let soak for 30 minutes. Over medium heat, boil beans until the water turns yellow. Remove from heat and drain. Combine beans and fresh water (4 quarts); add salt meat, sausage and onions. Cook over medium heat for about 1 hour. When beans start to get soft, add salt and pepper to taste, cooking oil, green onions, and parsley. Cook for 2 hours or until beans are tender.

CHICKEN RICE SUPREME

Jessye Roux Conner

- | | |
|--------------------------------|---|
| 1 chicken, boiled and deboned | 1 pkg. Uncle Ben's wild rice cooked according to directions |
| 1 can cream of celery soup | 1 c. Miracle Whip mayonnaise |
| 1 can French style green beans | Tony's seasoning to taste |
| 1 can water chestnuts, sliced | |
| 1 c. cheddar cheese, grated | |

Mix all ingredients and put in baking dish or pan. Sprinkle with grated cheese on top. Bake at 350° for 30 - 35 minutes or until cheese is bubbly.

B-BOYS RICE COOKER CHINESE CRAWFISH & RICE

Jessye Roux Conner

- | | |
|---------------------------|-------------------------------------|
| 1/2 c. liquid crab boil | 3 dashes of hot sauce |
| 2-1/2 c. rice | 1 lb. crawfish tails, with fat |
| 2 cans beef broth | 1 onion, chopped |
| 1/2 bell pepper, chopped | 1 can chopped mushrooms with liquid |
| 1 block butter | 1 c. green onions |
| Tony's seasoning to taste | |

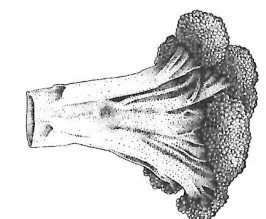
Add all ingredients in rice cooker; cover top with seasoning. Stir well and cover. Turn on rice cooker. When cooked, let stand 10 minutes before serving.

QUICK CHICKEN SKILLET DINNER

Jamie Jones Roberts

- | | |
|---|---|
| 1/2 lb. skinless boneless chicken breast halves, cut into 1/2" pieces | 1 14 oz. can ready to serve chicken broth |
| 1 c. uncooked rice | Tony's seasoning to taste |
| red pepper | 1/2 lb. asparagus, cut into 1-1/2" pieces |
| 1/4 lb. cooked ham, optional, diced | 1/4 c. shredded Parmesan cheese |
| 1 t. chopped fresh or 1/4 t. dried basil leaves | |

Spray 12 inch non-stick skillet with cooking spray; heat over medium-high heat. Cook chicken in skillet 3 to 5 minutes, stirring frequently until light brown. Stir in broth; heat to boiling. Stir in rice; reduce heat to low. Cover and simmer 10 minutes without stirring. Stir in asparagus, ham, and basil. Cover and simmer without stirring 8 to 10 minutes or until chicken is no longer pink in center and rice is tender. Remove from heat. Stir in cheese. Serves 4.



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VEGETABLES & CASSEROLES

SPICY SAUSAGE JAMBALAYA

Jann Jones

- | | |
|--|------------------------------|
| 2 lb. spicy Cajun sausage, deer and pork is best | 5-6 slices bacon |
| 1 T. minced garlic | 2 sm. onions, chopped |
| 2-1/2 - 3 c. uncooked rice | 2 T. Tony's creole seasoning |

Brown sausage and bacon together. Drain grease and add onions and garlic. Cook until onions are browned. Add seasoning. Add water to approximately 1 - 1-1/2" over the sausage. Simmer for approximately 20 - 30 minutes. Stir in uncooked rice. Bring to a rolling boil stirring once more. Reduce heat to low and simmer until rice is cooked.

CABBAGE CASSEROLE

Jill Duddleston

- | | |
|-------------------|-------------------------|
| 1 cabbage, medium | 1 onion |
| 1 lb. ground meat | 1 c. raw rice |
| 1 T. oil | 2 sm. cans tomato sauce |
| 1 c. water | |

Use enough oil to cover bottom of pot. Cut up 1/2 of cabbage and place over oil; then add onion and season a little. In a bowl, add ground meat, raw rice, and 1/2 can tomato sauce. Mix and pour on top of cabbage. Season a little. Then cover with remaining cabbage. Pour over 1-1/2 cans of tomato sauce and a cup of water; season a little. Cover and cook on stove; use low fire; don't stir. Cook for 1 hour.

CRAB & SHRIMP CASSEROLE

Angie Vallery

- | | |
|---|---------------------------------|
| 1 lge. onion, chopped | 2 stalks celery, finely chopped |
| 2 med. bell peppers, chopped | 1-1/2 lb. shrimp, small |
| 1 lb. crab meat | 1 stick butter |
| 1 can shrimp soup | 1/2 can mushroom soup |
| 1 lb. mild cheddar cheese, grated | 2 c. cooked rice |
| 1 t. concentrated liquid crab and shrimp boil | salt and pepper to taste |

Saute vegetables in butter. Salt and pepper crab and shrimp to taste. Ten minutes after vegetables have been sauteing, add in crab and shrimp. Saute 5 minutes more stirring to turn shrimp over until pink. Add in crab and shrimp boil and stir well. Add soup, cover and simmer 5 minutes. Layer in a casserole dish; 1 layer cooked rice, 1 layer shrimp and crabmeat mixture and 1 layer grated cheese. Repeat layers. Bake at 350° for 20 minutes.



FRENCH FRIED ONION RINGS

Vivian Davis

- | | |
|---------------|-------------------------------|
| 4 onions | 1 c. flour |
| 3 eggs | 1/2 c. evaporated milk |
| 1/2 t. salt | 1 9-1/2 oz. pkg. cracker meal |
| 1 qt. hot fat | |

Cut onions in 1/3" slices. Under water, separate into rings. Shake off water from rings as you put them in a sack containing flour. Toss in flour. Dip in egg, milk, and salt mixture. Put in sack of cracker meal and toss. Lay on waxed paper until dry. Drop into hot fat, turing when one side is brown. Drain on paper. Yield: 4 servings.

GLAZED ONIONS

Mrs. Jessie Crook

- | | |
|------------------------|----------------|
| 3 lb. sm. white onions | 4 t. sugar |
| 1 t. dry mustard | 1/2 t. salt |
| 6 T. melted butter | 1/4 t. paprika |

Peel onions and cook for 15 minutes; drain and arrange in shallow pan. Combine sugar, mustard, salt and butter; pour over onions. Sprinkle with paprika. Bake at 350° for 20 minutes or until tender. Yield: 6 servings.

FRIED GREEN TOMATOES

Mrs. Virginia J. Christensen

- | | |
|-----------------------|----------------------|
| 5 med. green tomatoes | 1/3 c. flour |
| 3/4 t. salt | few dashes of pepper |
| 1/4 c. shortening | |

Cut tomatoes into 1/2" crosswise slices. Mix flour, salt and pepper; dip both sides of tomato slices into mixture. Heat shortening in a skillet until sizzling hot; put in tomatoes and cook quickly until browned on underside. Turn tomatoes carefully; reduce heat and cook until thoroughly hot and soft through center. Remove to a hot platter and serve. Yield: 4 servings.

SWEET POTATO SOUFFLE

Houston Cisneros

- | | |
|----------------------------|--------------|
| 3 c. mashed sweet potatoes | 2 eggs |
| 1 c. sugar | 1 T. vanilla |
| 1/2 c. butter | |

Mix well. Pour in 9" casserole dish.

Topping:

- | | |
|-----------------------|------------------|
| 1/2 c. chopped pecans | 1 c. brown sugar |
| 1/3 c flour | 1/2 c. butter |

Mix sugar, pecans, and flour well. Cut in butter until crumbly. Spread over casserole and bake 45 to 60 minutes at 350°.

MARDI GRAS DEBLOOM

Christian McCall
Deb Miss Cameron 2001

- | | |
|---------------------------------|-----------------------------|
| 6-8 slices bacon | 1/2 c. olive oil |
| 1 c. honey | 3/4 c. wine vinegar |
| 1-1/2 t. hot sauce | 1 c. Spicy V-8 juice |
| 4 c. carrots, sliced 1/4" thick | 1 lge. purple onion, sliced |
| 1/4 c. Anaheim peppers | 2 med. bell peppers, sliced |

Fry bacon, crumble, and set aside. Mix olive oil, honey, vinegar, hot sauce and V-8 in a saucepan. Bring to a boil and turn off heat. In a separate bowl, mix remaining ingredients. Pour mixture over vegetables, stir and refrigerate for 3-4 hours minimum.

WILTED CABBAGE

Christian McCall
Deb Miss Cameron 2001

- | | |
|-----------------------|----------------------|
| 4 slices bacon | 1/2 c. chopped onion |
| 2 T. sugar | 1/4 c. vinegar |
| 1/2 t. salt | 1/8 t. pepper |
| 4 c. shredded cabbage | |

Cook bacon in large skillet until crisp. Remove bacon, reserving dripping in skillet. Crumble bacon and set aside. Add onion, sugar, vinegar, salt and pepper, stirring until blended. Stir in cabbage. Cook over medium heat uncovered for 15 minutes, stirring occasionally. Sprinkle with bacon and serve.

BAKED BEANS

Christian McCall
Deb Miss Cameron 2001

- | | |
|------------------------------------|---------------------|
| 3 lb. Jimmy Dean sausage, original | 2 chopped onions |
| 1/2 chopped bell pepper | celery to taste |
| 1 T. minced garlic | 1 gal. pork & beans |
| 1 box dark brown sugar | 1/4 c. mustard |
| 1 T. Tony's seasoning | 1 T. white pepper |
| 1 lb. cooked bacon, optional | |

Brown sausage. Add onions, bell pepper, celery, garlic, and continue to cook. In large pan, mix beans, brown sugar, mustard, Tony's, and pepper. Drain fat from sausage and add to beans. Top with bacon, if desired, and bake at 350° for at least 1 hour.

SMOTHERED OKRA

Christian McCall
Deb Miss Cameron 2001

- | | |
|----------------------------------|---|
| 4 qts. fresh sliced okra | 3 lge. onions, chopped |
| 2 lge. bell peppers | 2 1-lb. cans whole tomatoes with liquid, mashed |
| 1/4 c. vegetable oil | 3/4 c. chicken broth |
| salt and cayenne pepper to taste | |

In a large roasting pot, layer alternately the okra, onions, bell pepper, crushed tomatoes and juice, oil, salt and pepper, and broth until all is used. Cover the roaster and place in a 425° oven. Cook for 30 minutes, stir and reduce heat to 350°. Cover the pot and cook for 2 to 2-1/2 hours, stirring every 30 minutes. When the stringing of the okra ceases, you'll know the okra is cooked.

APPLE SWEET POTATO BAKE

Megan Miller

- | | |
|----------------------------|-------------------------|
| 3 c. cooked sweet potatoes | 3 c. sliced tart apples |
| 3/4 c. packed brown sugar | 3/4 t. nutmeg |
| 1/4 t. allspice | 1/4 t. salt |
| 3 T. butter or margarine | |

In a greased 1-1/2 qt. baking dish, layer half of the sweet potatoes and apples. Combine brown sugar, nutmeg, allspice and salt. Sprinkle half over apples. Dot with half of the butter. Repeat layers. Cover and bake at 350° for 15 minutes. Baste with pan juices. Bake, uncovered, 15 minutes longer or until the apples are tender. Yield: 8 servings.

SWEET POTATO BALLS

Kaysha Miller

- | | |
|--------------------------|---------------------|
| 1-1/2 lb. sweet potatoes | 5 t. sugar |
| 1/2 c. flour | 1/4 t. salt |
| 1 egg | 1 t. powdered sugar |

Wash sweet potatoes and steam or boil until soft. Mash, mix with sugar, flour, salt and egg. Form small balls, fry, and sprinkle with powdered sugar.



VEGETABLES & CASSEROLES

CREAMED BUTTER BEANS

Jessye Roux Conner

Fresh butter beans, approximately 2 cans

- | | |
|---------------------|---------------------------|
| 1/2 c. milk or more | 2 T. flour |
| 1/2 block butter | Tony's seasoning to taste |

Boil fresh butter beans until tender. Take two tablespoons of flour and add to the milk in a small dish or bowl and dissolve. Pour this into beans, adding butter and seasoning to taste. Heat on low for about 3 minutes; melting butter. Stir this just enough to mix it good.

LOOSE CABBAGE ROLLS

- | | |
|--------------------------|---------------------------|
| 1-1/2 lb. ground meat | 1 lge. onion, chopped |
| 1/2 bell pepper, chopped | 2 ribs celery, chopped |
| 1/2 c. raw rice | Tony's seasoning to taste |
| 1 head cabbage, sliced | 2 12 oz. cans V-8 juice |

May use V-8 Hot & Spicy. For more tomato taste, may increase amount of juice.

Saute beef, onion, bell pepper and celery. Cook until beef is done (brown). Remove from heat, add rice and Tony's seasoning. Layer sliced cabbage and meat mixture in a 2 qt. casserole. Pour V-8 juice over top. Cover and cook at 350° for 1-1/2 hours. Serves 8.

SCALLOPED POTATOES

Leven Harmon

- | | |
|-------------------------------------|-------------------------|
| 4 c potatoes, sliced thin or grated | dash of salt and pepper |
| 1/4 c. flour | 1 t. minced onion |
| 1/4 c. butter | 1-1/4 c. hot milk |

Heat oven to 350°. Layer raw potatoes in a 1-1/2 qt. baking dish with salt, pepper, flour and minced onion. Dot with butter; add hot milk. Bake uncovered about 1 hour and 15 minutes or until golden brown.

RICE DRESSING

Barrett Hebert

- | | |
|-----------------------------------|------------------------------|
| 2 T. all purpose flour | 2 T. vegetable oil |
| 1 c. chopped onions | 1 c. chopped celery |
| 1/2 c. chopped green sweet pepper | 2 cloves garlic minced |
| 1/2 lb. lean ground beef | 1/2 lb. ground pork |
| 1 to 2 t. salt | 1/4 t. ground black pepper |
| 1/4 t. red pepper | 1 c. chicken broth or water |
| 3 c. hot cooked rice | 1 c. sliced green onion tops |

In heavy large skillet, brown flour in oil until it is a deep red-brown, stirring constantly to prevent burning. Add onions, celery, green pepper and garlic. Cook until vegetables are tender. Stir in beef, pork, and seasonings. Continue cooking until meat is no longer pink. Blend in broth; cover and simmer 25 minutes. Stir in rice and onion tops. Cook 5 minutes longer. Mixture should be slightly moist. Makes 6 servings.

CAJUN DIRTY RICE

Katelyn Reina

Lil Miss Cameron Parish, 1998

- | | |
|-------------------------------------|--|
| 1 lb. ground beef | 1 lb. beef sausage |
| 1 8oz. pkg. dirty rice | 1 10 oz. can diced tomatoes with green chili peppers |
| 1 onion, finely chopped | 2 c. water |
| 2 15 oz. cans kidney beans, drained | |
- salt and pepper

In a skillet, brown the sausage, onion, and ground beef; drain. In a 2 qt. saucepan, combine rice mix and 2 cups water. Add diced tomatoes and chilies. Stir in kidney beans. Bring to boil, then add meat mixture. Bring back to boil, reduce heat and cover, stirring occasionally. Cook for 20 minutes. Serve.

PATI'S BEANS

Roberta Rogers

- | | |
|---------------------------|-------------------------------|
| 1 16 oz. can lima beans | 1 16 oz. can red kidney beans |
| 1 16 oz. can pork & beans | 4 slices bacon |
| 1 med. onion, chopped | 1/4 lb. sharp cheese |
| 1/2 c. brown sugar | 1/3 c. catsup |
| 2 T. Worcestershire Sauce | 4 T. grated Parmesan cheese |

Drain lima and kidney beans. Saute bacon until crisp. Remove bacon and saute onion in bacon fat. Crumble bacon and cube cheese. Mix bacon, onion, brown sugar, cheese, catsup, and Worcestershire sauce into beans. Pour into a 2-1/2 qt. casserole. Sprinkle with Parmesan and bake at 350° for 20 to 30 minutes, or until bubbly.



VEGETABLES & CASSEROLES

BROCCOLI NOODLE SUPREME

Vivian Murphy

- | | |
|--|--------------------------------|
| 3 c. uncooked egg noodles | 2 c. broccoli |
| 1 can cream of chicken soup, undiluted | 1 can broccoli soup, undiluted |
| 1/3 c. grated Parmesan cheese | 1/2 c. sour cream |
| | seasoning to taste |

Cook noodles in boiling water. Add broccoli. During the last 5 minutes of cooking; drain and set aside. In a pan, combine the soups, sour cream, Parmesan cheese and seasoning. Cook and stir until heated. Add noodles and broccoli; toss to coat.

POTATOES AND EGGS

Shirley Murphy

- | | |
|----------------------------|---|
| 6 bacon strips | 1 pkg. frozen cubed hash brown potatoes |
| 1 sm. bell pepper, chopped | seasoning to taste |
| 1 sm. onion, chopped | 1/2 c. shredded cheddar cheese |
| 6 eggs | |

In a large skillet over medium heat, cook bacon. Remove and crumble and set aside. Drain, reserving 2 tablespoons of drippings. Add potatoes, green pepper, onion and seasoning; stir. Cover and cook, stirring occasionally until potatoes are browned and tender; about 15 minutes. Make six wells in the potato mixture. Break one egg into each well. Cover and cook on low heat until eggs are completely set. Sprinkle with cheese and bacon.

PARMESAN ONION BAKE

Shirley Murphy

- | | |
|-------------------------------|-----------------------|
| 6 med. onions, sliced | 1 c. celery, diced |
| 8 T. oleo, divided | 1/4 c. flour |
| seasoning to taste | 1-1/2 c. milk |
| 1/3 c. grated Parmesan cheese | 1/2 c. chopped pecans |

In a skillet, saute onions and celery in 3 tablespoons of oleo until tender; drain and set aside. In a saucepan, melt the remaining oleo. Stir in flour until smooth. Gradually stir in milk and bring to a boil. Cook and stir for 2 minutes or until thickened. Pour over vegetables. Toss to coat. Pour into an ungreased baking dish. Sprinkle with cheese and pecans. Bake uncovered at 350° until heated.

CHEDDAR POTATO STRIPS

Shirley Murphy

- | | |
|--|--------------------------------|
| 3 lge. potatoes, cut into 1/2" strips, do not peel | 1/2 c. milk |
| seasoning to taste | 1 T. oleo |
| 1 T. minced parsley | 1/2 c. shredded cheddar cheese |

In a greased baking dish, arrange potatoes in a single layer. Pour milk over potatoes. Dot with oleo and seasoning. Cover and bake at 425° for 30 minutes until potatoes are tender. Sprinkle with cheese and parsley. Bake uncovered until cheese is melted.



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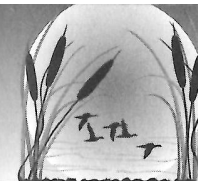
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CAKES, PIES, COOKIES, CANDIES



MEMAW'S YELLOW CAKE

Garrett Richard

Betty Crocker yellow cake mix Pillsbury coconut pecan icing
1 box confectioner's sugar

Mix yellow cake mix as indicated on box. Now mix the Pillsbury coconut pecan icing with it. Pour in pan and bake for 40 minutes at 350°. Once done, sprinkle about 1/2 box of confectioner's sugar over top of cake.

MILKY WAY CAKE

Kade Conner

8 milky way bars 2-1/2 c. flour
2 sticks butter 1/2 t. soda
2 c. sugar 1-1/4 c. buttermilk
4 eggs 1 c. chopped pecans

Melt candy bars and one stick of butter and set aside. Cream sugar and 1 stick of butter. Add eggs alternately with flour. Put soda in buttermilk, add melted candy and butter mixture. Add pecans. Bake in tube pan at 320° for 1 hour & 10 minutes or until done. It can also be made in 3 layers.

ICING:

1-1/2 c. sugar 1 c. marshmallow creme
1 c. evaporated milk 1 stick butter
6 oz. semi-sweet chocolate chips

Mix sugar and milk. Cook to a soft ball stage, add chocolate chips, marshmallow creme and butter. Stir until all are melted. Ice cake.

LEMON JELLO CAKE

1 box yellow cake mix 4 eggs
3/4 c. cooking oil 1 pkg. lemon jello
3/4 c. boiling water

Bake at 350° for 35 minutes.

Frosting:

5 t. lemon juice 1-1/2 c. powdered sugar

LIZ'S SYRUP CAKE

Kyle LeBoeuf

1 c. sugar 1 c. cooking oil
2 eggs
Stir until thick, then add:
1-1/2 c. Steen's syrup 2 c. flour
1 t. cinnamon

Boil 1 cup water and add 1 t. soda. Add to mixture above. Bake at 375° 30 to 40 minutes.

HOMEMADE CHOCOLATE PIE

Alex Broussard

2/3 c. sugar 1/3 c. cocoa
2 c. pet milk 4 T. flour
3 egg yolks 1 t. vanilla
3 T. margarine

Mix flour, sugar, and cocoa in a bowl until it all blends in good. Beat your eggs in a bowl by their self. Add eggs in a pot with your milk then turn on the fire. Then add other mixture in the pot and cook until it gets thick enough for a pie.

GRANDMA'S CHOCOLATE PIE

Houston Cisneros

2 eggs, separated 3 T. flour
1 c. sugar pinch of salt
3 T. cocoa 4 t. sugar
1-1/4 c. milk 1 prepared crust
2 T. butter

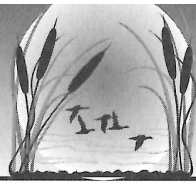
On low heat, combine egg yolks, 1 cup sugar, cocoa, milk, butter, and salt together. Cook until thick, stirring constantly. Pour into cooked pie crust. Then beat egg whites until frothy; add sugar to your taste. Spread over pie and brown.

LEMON ICEBOX PIE

*Handed down to Houston Cisneros
by his great grandmother, Vivian O'Guin*

1 can condensed milk 1 box cool whip
1/2 c. lemon juice couple drops of yellow
graham cracker crust food coloring

Mix the ingredients together and pour into the graham cracker crust. Chill until ready to eat.



CAKES, PIES, COOKIES, CANDIES

SWEET POTATO PIE

Leven Harmon

- | | |
|------------------------------------|---------------------------|
| 1 c. mashed, cooked sweet potatoes | 1/4 lb. butter, melted |
| 1-1/2 c. sugar | 3 T. flour |
| 2 eggs | 1 sm. can evaporated milk |
| 1 t. lemon extract | 1 t. vanilla |
| 1 unbaked pie crust | |

Mix all ingredients together. Pour in unbaked 9" pie shell and bake 1 hour at 350°. Serve warm.

TART A'LABOUILLE

Norma Jo's Milk Pies

Sweet Pie Crust: (Yields 3)

- | | |
|------------------------|------------------------|
| 3 eggs, beaten | 1-1/2 t. soda |
| 1 c. crisco shortening | 1-1/2 t. baking powder |
| 1-1/2 c. sugar | 4 c. sifted flour |
| 1 c. sour cream | 1/4 t. nutmeg |

In a large mixing bowl, beat shortening and sugar together, then add eggs and beat again until creamy. In the sour cream container, add the soda, and mix well. Fold this into the first mixture. In another bowl, mix the baking powder and the sifted flour together. Add 1 cup of flour mixture to the first mixture and fold in; keep repeating until all flour is added to the first mixture to form the dough. Divide mixture into 3 large balls of dough, then make 1 smaller ball from each of the 3 larger balls. This will make

the top crust for each. On a floured surface, roll 1 ball at a time into a 1/8" thickness circle and place into a pie pan. After the custard is poured into the bottom, repeat the smaller dough as above and place on top of the custard. Bake pies at 375° till light golden brown.

Custard for 3 Pies:

- | | |
|---|----------------------------|
| 6 c. whole milk, cook this one alone in a thick pot | 1 lge. can evaporated milk |
| 1-1/2 t. vanilla | 1-1/2 c. sugar |
| 4 heaping T. flour | 5 heaping T. cornstarch |
| | 1/2 t. nutmeg |

In a thick, large sauce pot, let the whole milk come to a boil. In a bowl, combine the sugar, cornstarch, and the flour; mix it well. Add the evaporated milk and blend mixture well. Add nutmeg to mixture, also. When the milk in the pot begins to boil, add the sugar and evaporated milk mixture to the pot. Stir constantly and lower the heat to medium. Cook until the mixture turns into a thick pudding consistency. This usually take about 15 - 20 minutes of cooking and stirring. When mixture is very thick, add the vanilla and remove the pot from the stove. Pour 1/3 of mixture into each pie crust and top with the smaller pie crust. Fold the edge of the larger pie crust on top of the custard also. Bake at 375° until light, golden brown. - I put the dough on a piece of glad wrap, that is stuck on the counter and wet on the counter side to keep it still. Lift the wrap up and flip it over to place the dough in the correct position into the pie pan. Be sure to flour the wrap so the dough will release.

PECAN PIE

Leven Harmon

- | | |
|------------------------|---------------------|
| 1 c. brown sugar | 1/2 c. white sugar |
| 1 T. flour | 2 eggs |
| 2 T. milk | 1 t. vanilla |
| 1/4 lb. butter, melted | 1 c. chopped pecans |
| unbaked pie shell | |

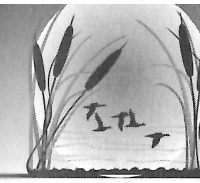
Combine all ingredients. Pour in unbaked pie shell. Bake at 375° for 40 minutes.

PECAN PIE WITH HOT FUDGE SAUCE

Chermaine DeBartelo

- | | |
|--|--|
| 1 frozen Mrs. Smith southern pecan pie | 2 14 oz. cans sweetened condensed milk |
| 1 c. semi sweet chocolate morsels | 2 t. vanilla extract |
| dash of salt | |

Remove and discard paper circle from pie. Thaw pie at room temperature for 2 hours. Cook condensed milk and remaining ingredients in a saucepan over medium low heat 4 to 6 minutes until smooth. Pour over pie and serve.



CAKES, PIES, COOKIES, CANDIES

COCONUT PIE

Margaret Saltzman, Grand Lake

9" pie shall, baked. Brush a little egg white on unbaked shell and bake at 400° for 1 minute to keep from getting soggy. Reduce to 350° and bake until brown.

Filling:

- | | |
|-------------------|------------------------|
| 1/2 c. sugar | 1/3 c. flour |
| 3 eggs, separated | 2 c. milk, divided |
| 3/4 c. coconut | 1/4 t. cream of tartar |
| 3 egg whites | 6 T. sugar |

Using double boiler, combine 1/2 c. sugar and flour in top boiler. In bowl, beat yolks and add 1/4 c. milk. Heat remaining milk; add to sugar and flour mixture. Cook in top boiler, stir until thickened. Slowly add eggs and milk to mixture stirring constantly. Cook until thick. Add coconut. Pour into prepared pie shell. Beat cream of tartar and whites until stiff. Add sugar gradually and continue beating until stiff peaks form. Spread on pie. Bake at 400° until brown.

QUICK & EASY BANANA PUDDING

Christian McCall,
Deb Miss Cameron 2001

- | | |
|-----------------------------------|---|
| 1 lge. box instant banana pudding | 1 lge. box instant French vanilla pudding |
| 1 12 oz. can evaporated milk | 1 t. butter flavoring |
| 1-1/2 c. milk | 8 oz. sour cream |
| 12 oz. cool whip | bananas |
| vanilla wafers | |

Mix puddings and milk. Add remaining ingredients and place in bowl alternating cookies and bananas. Enjoy.

MUD PIE

Kaleb Miller, Grand Lake, LA

- | | |
|----------------------------------|---------------------------------------|
| 1 qt. coffee ice cream, softened | 1 prepared chocolate cookie crust, 9" |
| 1/2 c. chocolate syrup | |

Spread ice cream into crust. Pour chocolate syrup on top and swirl with a knife. Cover and freeze for at least 2 hours. Serve frozen. Yield: 6 to 8 servings.

CRUSTLESS PECAN PIE

Larvae Miller, Creole, LA

- | | |
|--------------|-------------------------|
| 2 eggs | 1/2 c. flour |
| 1 c. sugar | 3/4 c. melted margarine |
| 1 c. coconut | 1-1/4 c. chopped pecans |
| 1 t. vanilla | 4 T. white Karo syrup |

Beat eggs. Stir in flour and sugar. Add other ingredients one at a time. Pour into greased and floured pie plate. Bake at 350° for 35 to 40 minutes.

CHOCOLATE PECAN PIE

Valentine Dyson

Filling:

- | | |
|--|--------------------|
| 2 eggs, slightly beaten | 1 T. melted butter |
| 1 c. light corn syrup | 1 t. vanilla |
| 1 4 oz. pkg German chocolate melted minus 4 sm. squares, chopped | 1 c. pecan halves |
| | 1/3 c. sugar |

Melt chocolate in butter, set aside and cool. Add syrup, sugar and vanilla to the slightly beaten eggs. Stir slightly. Blend in the chocolate mixture until smooth; add the pecans and chopped chocolate squares. Pour into pie shell. Bake on cookie sheet at 375° for 40 minutes.

CHOCOLATE CHIP PECAN PIE

Valentine Dyson

- | | |
|---------------------------------------|--|
| 1 unbaked 9" pie shell | 1 t. vanilla |
| 2 eggs | 1 c. chopped pecans |
| 1 c. sugar | 1 12 oz. pkg. semi sweet chocolate chips |
| 1/2 stick butter or margarine, melted | |

Mix together in bowl beaten eggs, then add flour, sugar, vanilla and butter. Add chocolate chips and pecans. Pour into pie shell. Bake at 325° about 50 minutes or until golden or firm on top. Can be topped with whipped cream, ice cream, pecans, chocolate, etc. Be sure to add chocolate chips after melted butter or hot butter, because it will melt chocolate chips and it's not as good.

MICROWAVE PRALINES

Valentine Dyson

- | | |
|--|---------------------|
| 1 c. brown sugar | 1/2 can cream |
| 1 c. sugar | 1 T. vanilla |
| 3/4 stick margarine or butter, melted in microwave | 1 c. chopped pecans |

Combine all ingredients except pecans in bowl and microwave on high 9 minutes. Remove from microwave and immediately stir in pecan pieces. Keep stirring until mixture starts to thicken. Once it starts to thicken, drop onto wax paper by tablespoons. Let it sit about 10 minutes until pralines harden. Makes approximately 10 - 12 pralines.

Compliments of

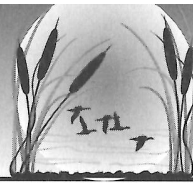


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CAKES, PIES, COOKIES, CANDIES

SOUTHERN PRALINES

Valentine Dyson

- | | |
|--------------------|--------------|
| 1 c. sugar | 2 T. butter |
| 1 c. brown sugar | 1 c. pecans |
| 1/2 c. light cream | 1 T. vanilla |
| 1/4 t. salt | |

Combine sugars, salt, and cream in large saucepan. Cook over medium heat, stirring constantly, to 228° on candy thermometer, or until soft ball stage. Stir in butter, pecans and vanilla. Continue cooking to 236°. Remove from heat. Cool 5 minutes. Beat with wooden spoon until slightly thickened and loses gloss. Drop by spoonfuls onto buttered foil or buttered waxed paper.

PRALINE CHEESECAKE

Valentine Dyson

- Crust:
- | | |
|----------------------------|----------------------|
| 16 crushed graham crackers | 1/4 c. melted butter |
| 4 T. praline liqueur | |

Mix well, press into bottom of 10" buttered springform pan. Let set while preparing cheesecake. Preheat oven to 350°. Bake for 5 minutes. Cool.

- Cake:
- | | |
|------------------------|------------------------|
| 2-1/2 lb. cream cheese | 2 egg yolks |
| 2 c. sugar | pinch salt |
| 2 c. brown sugar | 1/4 c. praline liqueur |
| 4 T. cornstarch | 3/4 c. heavy cream |
| 5 whole eggs | |

Mix cream cheese at low speed until creamy. Sift dry ingredients together (except salt) and add to cheese. Mix slowly just until mixture binds. Add eggs and yolks alternately while continuing to mix slowly. Add salt and liqueur and mix until smooth. Pour into prepared pan. Bake at 350° for 35 - 45 minutes. Turn oven off. Leave in oven until it cooks - approximately 1 hour.

Topping:

2 c. chopped pecans	1/4 c. brown sugar
2 c. sour cream	1 T. praline liqueur

Mix sour cream with brown sugar and praline liqueur. Pour on top of cheesecake. Turn on oven to 425° and bake for 10 minutes or until sour cream becomes glazed. Sprinkle with pecans. Chill overnight.

GLENN'S LEMON ICEBOX PIE

Kristie Richard

- | | |
|---|--|
| 1 crumb or baked pastry, 8" pie shell, cooled (can use graham cracker crust or vanilla wafer crust) | 1 can condensed (sweet) cream for each pie |
| 2 egg yolks for each pie | 1/2 c. lemon juice for each pie |

Meringue:

2 egg whites, at room temperature	1/4 c. sugar
-----------------------------------	--------------

Bake in 325° oven until top in golden brown, about 15 minutes. Cool.

HAWAII RICE PUDDING

JoAnn Nunez

- | | |
|-------------------------------|------------------------------------|
| 1 9 oz. can crushed pineapple | 2/3 c. Uncle Ben's pre-cooked rice |
| 2/3 c. water | |
| 1/2 t. salt | 1-1/2 c. mini marshmallows |
| 1 fully ripe banana, diced | 2 t. lemon juice |
| 1 c. heavy cream, whipped | |

Drain pineapple, reserving syrup. In sauce pan, combine rice, water, pineapple syrup, and salt. Mix just to moisten rice. Bring quickly to boiling; reduce heat, cover and simmer 5 minutes. Remove from heat and let stand 5 minutes. Add marshmallows, pineapple, banana, and lemon juice. Cool. Fold in whipped cream. Chill. Makes 8 to 10 servings.

MIAMI'S FLORIDA RICE

JoAnn Nunez

- | | |
|------------------------|------------------|
| 1 qt. milk | 3/4 t. salt |
| 1 orange | 1 c. light cream |
| 1/2 c. long grain rice | 2 egg yolks |
| 1/2 c. sugar | 1/2 t. vanilla |
- cinnamon and sugar mixture

Scald milk in double boiler. Pare orange like an apple, going round and round so peel is in one long spiral. Use peel only. To scaled milk, add peel, rice, sugar and salt. Cook covered in double boiler till rice is tender, approximately 45 minutes. Stir occasionally during first part of cooking. Remove orange peel. Mix cream, egg yolks and stir in small amount of hot rice mixture. Stir all into rice. Continue cooking covered until mixture thickens - about 20 minutes - stirring now and then. Add vanilla. Pour into custard cups and cool. Chill if desired or serve warm. Sprinkle with cinnamon and sugar mixture. (1 part sugar to 1 part cinnamon). Garnish with whipped cream and maraschino cherries.

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CAKES, PIES, COOKIES, CANDIES

4-LAYER DESSERT

Angie Vallery

- | | |
|--|-------------------------------------|
| 1 c. flour | 1/2 c. nuts |
| 1/2 c. butter or margarine | 1 family size carton cool whip |
| 1 c. sugar | 1 8 oz. pkg. cream cheese, softened |
| 2 3 oz. pkg. instant chocolate pudding | 3 c. cold milk |

Mix flour, nuts, and butter; pat in 9 x 13" pan. Bake at 350° for 15 minutes. Cool thoroughly. Combine 1 cup cool whip with sugar and cream cheese; beat until fluffy and spread over crust. Combine milk with pudding; beat with wire whisk; pour over above. Spread remaining cool whip as fourth layer and sprinkle with chopped nuts. Refrigerate for several hours.

CHOCOLATE STRAWBERRY SHORTCAKE

Angie Vallery

- | | |
|---|--|
| 2 pts. strawberries, cut in half | 2 T. sugar |
| 2 9" layers chocolate cake | 1 t. vanilla |
| semi sweet chocolate glaze | 3-1/2 c. (8 oz.) cool whip topping, thawed |
| chocolate dipped strawberries, optional | |

Mix strawberries, sugar and vanilla. Spoon 1/2 of the strawberries on 1 cake layer. Drizzle with 1/2 the chocolate glaze; top with 1/2 the whipped topping. Repeat layers. Garnish with chocolate dipped strawberries if desired. Refrigerate. Prep time: 15 minutes. Makes 12 servings.

JELLO PIE

Millisa McBride, Lake Charles

- | | |
|---------------------------|---|
| 1 lge. can Carnation milk | 1 sm. pkg. jello, your choice of flavor |
| 1/2 c. hot water | |
| 3/4 c. sugar | 1 graham cracker pie crust |

Chill Carnation milk. Beat well and add jello, water, and sugar; mix well. Pour into graham cracker pie shell. Chill. Can add cool whip on top.

SWEET POTATO PIE

Jill Duddleston

- | | |
|------------------------------------|-----------------------------|
| 2 c. mashed, boiled sweet potatoes | 1 c. granulated sugar |
| 1 c. brown sugar | 3 eggs, beaten |
| 1 stick margarine | 3 T. flour |
| 1 t. vanilla | 1 t. lemon juice or extract |
| 1 T. cinnamon | 2 T. brandy |
| 1 sm. can evaporated milk | |

Combine preceding ingredients and pour into unbaked pie shells! Bake at 375° until firm and brown. Makes 2 pies.

RICE PUDDING

Jill Duddleston

- | | |
|------------------|-------------|
| 2 c. cooked rice | 4 c. milk |
| 1/2 c. sugar | 1/4 t. salt |

- | | |
|----------------|--------------|
| 1/4 t. nutmeg | 2 t. vanilla |
| 1/2 c. raisins | |

Combine all ingredients and pour into a buttered 2 quart baking dish. Set baking dish in a shallow pan and pour hot water into pan. Bake at 350° for one hour or until knife inserted in center comes out clean.

BARRETT'S PEACH COBBLER

Barrett Hebert

- | | |
|-------------------------|--------------------|
| 3 c. fresh peaches | 1/3 - 1/2 c. water |
| 3 slices sandwich bread | 1-1/2 c. sugar |
| 1 stick butter, melted | 1 egg |
| 2 t. vanilla | |

Peel and slice peaches and place in a 8-1/2 x 12 x 2" baking dish. Pour water over fruit. Trim crust from bread and cut into three pieces. Mix remaining ingredients and pour over bread and peaches. Bake at 350° until done and crust turns golden brown.

RED VELVET CAKE

Chad Benoit

- | | |
|--|---------------------|
| 2-1/2 c. flour | 1-1/2 c. sugar |
| 1 c. buttermilk | 2 eggs |
| 1 oz. red food coloring | 1-1/2 c. Wesson oil |
| 1 t. soda & 1 t. vinegar, mixed together | |
- Bake at 350°.

Icing:

- | | |
|--------------------|----------------------|
| 8 oz. cream cheese | 1 box powdered sugar |
| 1 stick butter | 1 t. vanilla |

BLACK FOREST DUMP CAKE

From Fur Festival Cookbook 1987

- | | |
|---------------------------------------|---------------------------------|
| 1 8 oz. can crushed pineapple | 1 21 oz. can cherry pie filling |
| 1 18.5 oz. pkg. Devil's food cake mix | 1 c. chopped pecans |
| 1/2 c. margarine or butter | Cool whip |

Drain pineapple and reserve liquid. Spread pineapple in a lightly greased 13 x 9 x 2" pan. Add pie filling spreading evenly. Sprinkle dry cake mix on pie filling then top with pecans. Combine margarine and pineapple juice and drizzle on mixture in pan. Bake at 350° 35 - 40 minutes and cool. Top with cool whip.

STRAWBERRY CAKE

- | | |
|------------------------------|-----------------|
| 1 white cake mix | 1/2 c. water |
| 1 3 oz. box strawberry Jello | 4 eggs |
| 1/2 c. strawberry juice | 1 c. Wesson oil |
- Icing:
- | | |
|----------------------|---------------------|
| 1 stick butter | 1/2 c. strawberries |
| 1 box powdered sugar | |



CAKES, PIES, COOKIES, CANDIES

LEMON ICE BOX PIE

Alex Broussard

- | | |
|----------------------|--------------------------|
| 1 can condensed milk | 2 egg yolks |
| 1/4 c. lemon juice | 1 Mrs. Smith's pie crust |
| Meringue: | |
| 2 egg whites | 4 T. sugar |

For pie, mix condensed milk, egg yolks, and lemon juice in a bowl with a mixer until it gets thick. For meringue, mix egg whites with a mixer until they get thick and then add the sugar slowly. Then bake until the meringue gets tan.

LICKETY-SPLIT CUPCAKES

Shanee Sowell

- | | |
|--|-----------------|
| 1 pkg. Pillsbury moist supreme banana cake mix | 2 c. sour cream |
| 1/3 c. strawberry preserves | 2 eggs |

Heat oven to 350°. Line 24 muffin tins with paper baking cups. In a large bowl, combine cake mix, sour cream, and eggs. By hand, stir until well blended. Reserve 1-1/2 cups batter. Fill paper lined muffin cups 1/2 full with remaining batter. Using a spoon, make a slight indentation in center of each cup, fill with heaping 1/2 teaspoonful of the preserves. Spoon reserved batter evenly over each filled cup covering preserves. Muffin cups should be 3/4 full. Bake at 350° for 20 to 30 minutes or until tops spring back when touched lightly in center. Cool 1 minute; remove from pan and cool completely. Store in refrigerator. Makes 20 to 24 cupcakes.

RED VELVET CAKE

Alex Broussard

- Icing:
- | | |
|--------------------|----------------------|
| 8 oz. cream cheese | 1 box powdered sugar |
| 1 stick butter | 1 tsp. vanilla |
- Beat well with mixer. The icing goes on top and middle of the cake.
- Cake:
- | | |
|-----------------|-------------------------|
| 2 eggs | 1-1/2 c. sugar |
| 1 c. buttermilk | 1-1/2 c. Wesson oil |
| 1 t. vinegar | 1 oz. red food coloring |
- Beat all ingredients well. Then in another bowl, mix dry ingredients.
- | | |
|----------------|-----------|
| 2-1/2 c. flour | 1 t. soda |
| 1 t. cocoa | |
- Add to cake mixture and beat well.

SOCK-IT-TO-ME CAKE

Logan Boudreaux

- | | |
|--|-------------------|
| 1 pkg. Duncan Hines butter golden cake mix | 1 c. sour cream |
| 1/4 c. sugar | 1/2 c. Crisco oil |
| 4 eggs | 1/4 c. water |

Grease and flour 10" tube pan. Mix all ingredients. Cook for 45 - 55 minutes at 375°; cool. Remove from pan

- | | |
|-----------------------|--------------------------|
| 1/2 c. powdered sugar | 1 T. milk, approximately |
|-----------------------|--------------------------|
- Mix powdered sugar with milk. Stir good, then drizzle on cake.

FRESH APPLE CAKE

Alex Broussard

- | | |
|------------------------|---------------------------------------|
| 1-1/4 c. vegetable oil | 2 c. sugar |
| 3 eggs | 3 c. fresh apples, peeled and chopped |
| 1 c. nuts | 1 t. soda |
| 3 c. flour | 1 t. cinnamon |
| 2 t. vanilla | |

Combine sugar and oil, cream together and add eggs. Add chopped apples then flour, soda, nuts, cinnamon and vanilla. Bake at 350° for 1 hour.

Filling and/or topping:

- | | |
|-------------------------|-------|
| 1 can crushed pineapple | sugar |
|-------------------------|-------|
- Cook over medium heat until it comes to a boil. Then add cornstarch and water together and pour into mixture to thicken. If it gets too thick add a little water. Pour over first layer and punch.

PHILADELPHIA 5 STEP CARAMEL PECAN CHEESECAKE

Shanee Sowell

- | | |
|--|--------------|
| 2 8 oz. pkg. Philadelphia cream cheese | 1/2 c. sugar |
| 1/2 t. vanilla | 2 eggs |
| 1 graham cracker crumb crust, 6-9 oz. | 20 caramels |
| | 2 T. milk |
- 1/2 c. chopped pecans

Mix cream cheese, sugar, and vanilla with electric mixer until well blended. Add egg; mix until blended. Melt caramels with milk on low heat, stirring frequently until smooth. Stir in pecans and pour caramel mixture into crust; top with creamed butter. Bake at 350° for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.



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MISSISSIPPI MUD CAKE

Houston Cisneros

Dedicated to my Mom - her favorite cake!

- Cake:
- | | |
|----------------------------|------------------------------|
| 1 c. Wesson oil | 1-3/4 c. sugar |
| 4 whole eggs | 3 t. vanilla |
| 1-1/2 c. self rising flour | 2 c. chopped nuts |
| 1/3 c. cocoa | 1 bag miniature marshmallows |
- Icing:
- | | |
|----------------------|--------------|
| 1-1/2 sticks oleo | 1 t. vanilla |
| 1 box powdered sugar | 1/3 c. cocoa |
| 1/2 c. pet milk | 1 c. nuts |

For cake, mix oil, flour, cocoa, vanilla, and nuts. Bake in a 9 x 13 pan for 35 - 40 minutes. When cake is done, cover with marshmallows. For icing, mix ingredients; cook, stirring constantly. When hot and well blended, pour over cake. Serve hot.

PUMPKIN PIE CAKE

Houston Cisneros

Handed down by my Grandmother, Carolyn Shelton

- | | |
|-------------------|---------------------------|
| 3 eggs | 1 t. cinnamon |
| 1 lb. can pumpkin | 1 can evaporated milk |
| 1 c. sugar | 1 yellow dry cake mix |
| 1/2 t. salt | 1-1/2 c. chopped pecans |
| 1 t. vanilla | 1-1/2 c. melted margarine |

- | |
|-------------------|
| 1 pinch of ginger |
|-------------------|

Beat eggs until frothy; then add next 7 ingredients. Pour into greased 9 x 13" pan. Sprinkle dry cake mix over top; cover with pecans. Top with melted margarine. Bake at 325° for 1-1/4 to 1-1/2 hours. Cool and cut into squares.

BROWNIES

Kade Conner

- | | |
|----------------|----------------------|
| 1 c. butter | 1/4 c. cocoa |
| 2 c. sugar | 1 t. vanilla |
| 4 eggs | 1/2 c. pecans |
| 1-1/2 c. flour | 1/2 t. baking powder |

Mix and bake at 400° for 15 minutes. Do not over bake.

CHOCOLATE MELT AWAYS

- | | |
|----------------------------------|-----------------------------------|
| 1 pkg. German chocolate cake mix | 1 c. pecans |
| 1/3 c. & 1/2 c. evaporated milk | 3/4 c. butter |
| 60 vanilla caramels, unwrapped | 1 c. semi sweet chocolate morsels |

In a large bowl, mix dry cake mix, pecans, 1/3 cup of evaporated milk and melted butter. Press 1/2 of the batter in the bottom of a greased 13 x 9 x 2" pan. Bake at 350° for 8 minutes. Melt caramels and 1/2 cup of evaporated milk in microwave. Mix well and pour over baked layer. Cover with chocolate morsels. Return to 350° oven and bake 18 minutes. Let cool before cutting.

MRS. MAE'S CANDY

Kyle LeBoeuf

- | | |
|----------------|--------------|
| 1-1/2 c. sugar | 1 t. vanilla |
| 1 L. pet milk | 1 c. pecans |
| 1 stick butter | |

Roast pecans in microwave. Bring rest of ingredients to a boil. Boil for 11 minutes. Remove, stir in pecans and stir until hard. Drop onto wax paper.

PUPPY CHOW FOR PEOPLE

Logan Boudreaux

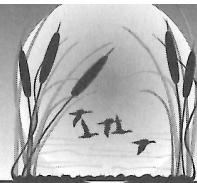
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|-----------------------------|--------------------------|
| 1 c. peanut butter | 1 stick margarine |
| 12 oz. milk chocolate chips | 16 oz. wheat Chex cereal |
| 1 lb. powdered sugar | |

One teaspoon vanilla may be added to melted chips if desired. Melt together in microwave the peanut butter, margarine and chocolate chips. In a large plastic bowl that seals well, empty box of sugar over cereal and top with peanut butter mixture. Shake vigorously. Shake until cereal looks like puppy chow. Store in airtight container at all times.

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CAKES, PIES, COOKIES, CANDIES

MINI CHOCOLATE CHIP CHEESE CAKES

Kimily Bourriaque

- | | |
|--|-------------------------------------|
| 1-1/3 c. graham cracker crumbs | 1/3 c. sugar |
| 1/4 c. Hershey's cocoa | 1/3 c. butter or margarine, |
| 2 c. Hershey's mini chips, semi-sweet, divided | melted |
| 1 14 oz. can sweetened condensed milk, not evaporated milk | 3 8 oz. pkg. cream cheese, softened |
| 2 t. vanilla extract | 3 eggs |

Heat oven to 300°. Paper line or spray with cooking spray, 30 muffin cups.* Stir together crumbs, sugar, cocoa and butter; press equal portions on bottom of prepared cups. In small saucepan, over low heat, melt 1 cup chips.** In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk and melted chips until smooth. Add eggs and vanilla; mix well. Spoon batter into cups. Top with remaining chips. Bake 20 minutes or until set. Cool and refrigerate. Refrigerate leftovers. Yield: 2 dozen.

* If you use cooking spray instead of cups, cool the cheesecakes after they are baked. Freeze them for 15 minutes; remove with spatula carefully. I just use cups, then remove the lining after they cool. It's a lot easier.

**I also do not melt the chips if I am in a hurry. I just omit the part of the recipe that calls to melt the chips. I put the loose chips on top. If I have time, I take 1/2 of the batter and make the chocolate cheese cakes and leave the other half white.

JILLIAN'S BLUEBERRY SURPRISE CAKE

Jill Duddleston

- | | |
|---------------------|---------------------------------------|
| 1 c. chopped pecans | 1 angel food cake, if large, use half |
| 1 c. sugar | |
| 8 oz. cream cheese | 1 sm. can pet milk |
| 1 lge. cool whip | 1 lge. can blueberry filling |

Crumble angel food cake at bottom of 13 x 9" cake pan. Mix 1 cup sugar, pet milk, and 8 oz. cream cheese that has been softened. Pour on top of cake. Add blueberry filling on top of sauce and top with cool whip. Add pecans and let set for couple of hours in ice box.

7-UP POUND CAKE

Jill Duddleston

- | | |
|-----------------------------------|--------------------------|
| 1-1/2 c. butter, room temperature | 3 c. cake flour |
| 3 c. sugar | 5 eggs, room temperature |
| juice of 1 lemon | 8 oz. 7-Up |

Preheat oven to 325°. Cream butter and sugar together. Add eggs, one at a time, beating well. Add flour, little by little, mixing after each addition. Add lemon juice and 7-Up. Bake in a greased and floured bundt cake pan 1-1/4 hours. A toothpick inserted should come out clean when done. Let the cake cool for 10 minutes and remove from pan onto cake dish.

PEACH CREAM CAKE

Jann Jones, Sweetlake, LA

- | | |
|-----------------------------|--------------------------------|
| 1 angel food cake | 1 can sweetened condensed milk |
| 1 8 oz. container cool whip | 1 box instant vanilla pudding |
| 1 c. cold water | 1 t. almond extract |
| 4-5 peach slices | 1 8 oz. container cool whip |

Break cake into bite size pieces and place in bottom of a clear baking dish. Mix milk and water in a bowl; add pudding, beating well. Chill for 15 minutes. Then add 8 oz. cool whip and almond extract. Pour over cake. Cut peaches into bite size pieces and layer over cream mixture. Top with 8 oz. cool whip.

COCONUT-CHOCOLATE-ALMOND CHEESECAKE

From the 1998 edition of the Southern Living Annual Cookbook

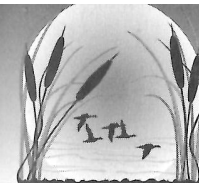
- | | |
|--|-------------------------------------|
| 1-1/2 c. chocolate wafer cookie crumbs (28-30 cookies) | 3 T. sugar |
| 4 8 oz. pkg. cream cheese, softened | 1/4 c. butter, melted |
| 1 c. sugar | 3 jumbo eggs |
| 1 11.5 oz. pkg. milk chocolate morsels | 1 14 oz. pkg flaked coconut |
| 1 t. vanilla extract | 1/2 c. slivered almonds, toasted |
| garnish: toasted chopped almonds | 1/2 c. semi-sweet chocolate morsels |

Stir together cookie crumbs, 3 T. sugar and butter. Press mixture into bottom of a 10-inch springform pan. Bake at 350° for 8 minutes. Cool. Beat cream cheese, eggs and 1 cup sugar at medium speed with an electric mixer until fluffy. Stir in coconut, milk chocolate morsels, and 1/2 cup toasted almonds. Pour into prepared crust and bake at 350° for 1 hour. Cool on a wire rack. Place semisweet morsels in a zip-top plastic bag and seal. Submerge bag in warm water until morsels melt. Snip a tiny hole in the corner of the bag. Drizzle chocolate over cheesecake. Cover and chill 8 hours. Garnish if desired. Can be stored in refrigerator up to five days. Note: for chocolate wafers, use Nabisco.

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CAKES, PIES, COOKIES, CANDIES

SYLVIA'S CAFE ROYALE CHEESE CAKE

- | | |
|--------------------|-------------------|
| 2 lb. cream cheese | 1/2 c. cornstarch |
| 2 c. heavy cream | 1-1/2 c. sugar |
| 1/2 lb. butter | 6 eggs |

Butter a 10" springform pan. Cut out a piece of wax paper the size of the pan and place on the bottom of pan and butter lightly. Preheat oven to 350°. Beat in mixing bowl, (one at a time, beating constantly and occasionally scraping sides and bottom of bowl) cream cheese, sugar, cornstarch, butter, cream and eggs. Blend well and pour into pan. Place pan in a larger pan which is filled with 1" of water. Bake at 350° for 1 hour and 10 minutes. Check on cake after about 45 - 50 minutes. If top is already golden brown, tent it with foil. After a full 70 minutes and the cake still jiggles, leave it in and check it in 5 minute intervals. Turn off oven and leave in oven with door open for 1 hour. Put pan on a rack and cool for about 3 hours. When cool, remove outer ring. Put a piece of wax paper on top of cake, then on a plate and turn upside down. Remove pan and gently peel paper that was on the bottom of the pan. Place serving tray on top and bottom of cake, then flip cake onto a serving tray and gently remove wax paper from top of cake. Sprinkle with confectioner's sugar.

WALNUT & FIG CREPES

Vanchiere's Catering

Crepes:

- | | |
|---------------------|-----------------------------|
| 3 c. flour | 6 eggs |
| 3 c. milk | 1-1/3 sticks butter, melted |
| pinch baking powder | 3/4 t. salt |
| 3/4 c. water, cold | |

Mix ingredients thoroughly. Pour 2 ounces of batter into a lightly greased and hot crepe skillet. Cook for about 1 minute or until crepe slides around while shaking the pan. Flip out onto a plate and allow to cool.

Filling:

- | | |
|-------------------------|---------------------|
| 2 c. cream cheese | 2 oz. Amaretto |
| 1/2 c. walnuts, chopped | 1 c. powdered sugar |
- Blend all ingredients well in a mixer.

Topping:

- | | |
|---------------------|----------|
| 2 c. fig preserves | cinnamon |
| 2 oz. Grand Marnier | |

Warm figs over high heat in a saute pan, season with cinnamon, then pour Grand Marnier in pan and flame. For 1 crepe: place three tablespoons of filling inside crepe, roll it up and top with fig mixture.

MOMO ESTHER'S BANANA PUDDING

Kristie Richard

Make a plain custard of 2 c. milk, 3 eggs, 1-1/2 c. sugar, 1 t. cornstarch and cook until thick. Cover bottom of pan with small vanilla wafers, a layer of sliced bananas and a layer of custard until pan is 2/3 full. Cover pudding with meringue made from whites of 3 eggs and 3 T. sugar. Let brown in oven. I usually separate the 3 eggs and use the yolks in the custard and the whites for the meringue.

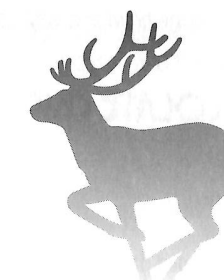
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MOMO ESTHER'S PINEAPPLE UPSIDE DOWN CAKE

Kristie Richard

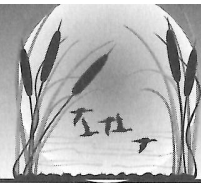
Cream together 1/2 c. shortening and 1 c. sugar. Add 2 well beaten eggs. Sift together 2 c. sifted flour, 2 t. baking powder and 1/4 t. salt. Add to cream mixture alternately with 3/4 c. of the pineapple juice. Mix well. Simmer together in a 9" skillet, 4 T butter and 1 c. brown sugar. Arrange pineapple slices on top of the butter and sugar mixture. Pour batter over all. Bake at 350° until toothpick comes out clean.

GLYNN'S SYRUP CAKE

Kristie Richard

- | | |
|------------------------|------------|
| 2 eggs | ginger |
| 1 c. sugar | nutmeg |
| 3/4 c. shortening | allspice |
| 1-1/2 c. Steen syrup | cinnamon |
| 2 c. all purpose flour | 1 c. water |
| 1 t. baking soda | |

Beat 2 eggs with spoon and sugar. Add shortening and mix well. Add Steen syrup and mix again. Sift flour before measuring, sift again and add to batter and mix well with spoon. Add spices to mixture. Boil 1 cup of water and add baking soda to water and stir. Add water to rest of batter and mix well. Batter will be runny. Butter a half size roaster/aluminum baking pan (11-3/4 x 9-3/8 x 2-3/8"). Bake at 350° for 45 minutes to 1 hour, until toothpick comes out clean.



CAKES, PIES, COOKIES, CANDIES

GOLDEN CAKE WITH CARAMEL FROSTING

Bobbie Primeaux

- | | |
|--------------|----------------------|
| 3 c. flour | 1 T. baking powder |
| 1/2 t. salt | 1 c. unsalted butter |
| 2 c. sugar | 4 eggs |
| 1 T. vanilla | 1 c. whole milk |

Bake at 350° in 3 round cake pans, 20 to 25 minutes until done.

Frosting:

- | | |
|---------------------------|---------------------------|
| 3/4 stick unsalted butter | 1-1/4 c. dark brown sugar |
| 6 T. milk | 1-1/2 t. vanilla |

3 c. powdered sugar

Melt butter in saucepan over medium heat. Add brown sugar and simmer. Add milk and vanilla. Increase heat and bring to boil; whisk. Pour into large bowl and cool completely; about 1-1/2 hr. Frost one layer at a time.

CHOCOLATE CHIP FRUITCAKE

Larvae Miller

- | | |
|------------------------|------------------------------|
| 3 eggs | 1 c. sugar |
| 1-1/2 c. flour | 1-1/2 t. baking powder |
| 1/4 t. salt | 2 c. coarsely chopped pecans |
| 1 c. chopped dates | 1 c. halved candied cherries |
| 2/3 c. chocolate chips | |

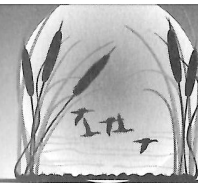
In a mixing bowl, beat eggs and sugar. Combine flour, baking powder and salt; add to sugar mixture and mix well. Fold in pecans, dates, cherries and chocolate chips. Pour into a greased 9 x 5 x 3" loaf pan. Bake at 325° for 1-1/4 to 1-1/2 hours or until golden brown. Cool for 10 minutes; remove from pan to a wire rack to cool completely. Yield: 1 loaf.

PERSIMMON CAKE

Larvae Miller, Creole, LA

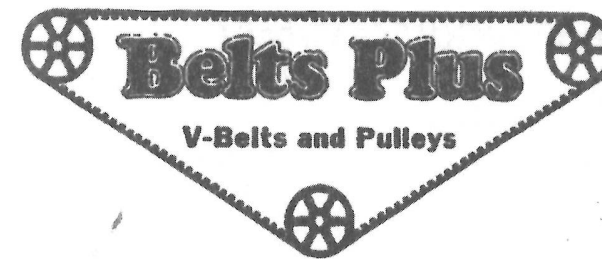
- | | |
|------------------------------|--------------------------------|
| 2 sticks margarine, softened | 1/2 c. Crisco solid shortening |
| 2 c. sugar | 1 egg, slightly beaten |
| 1-3/4 c. flour | 1 t. baking soda |
| 1 t. cinnamon | 1/2 t. cloves |
| 1/4 t. salt | 1 c. chopped pecans |
| 1 c. persimmon pulp | |

Preheat oven to 350°. Cream margarine, shortening and sugar; add egg. Mix well. Add flour and next 4 ingredients. Mix well. Add pecans and persimmon pulp and mix well. Grease and flour bundt pan (or spray pan with Bakers Joy). Bake for 50 to 60 minutes. Remove from oven. Cool in pan. After cooling, place cake on serving platter and enjoy.



CAKES, PIES, COOKIES, CANDIES

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Icing:

- | | |
|----------------|-------------------------------|
| 1 stick butter | 4 T. cocoa |
| 4 T. milk | 1 1 lb. box powdered sugar |
| 1 t. vanilla | 1 c. chopped pecans, optional |
- Boil first 3 ingredients; add sugar and beat until glossy. Add vanilla and pecans. Spread on cake.

CHOCOLATE CHIP SOUR CREAM CAKE

Virginia Crawford

- | | |
|-----------------------------|----------------------------------|
| 1 box yellow cake mix | 1 sm box instant vanilla pudding |
| 1/2 c. oil | |
| 4 eggs | 12 oz. sour cream |
| 1 pkg. mini chocolate chips | |

Heat oven to 350°. Mix all ingredients except chocolate chips. Beat 5 minutes. Fold in chocolate chips. Pour into a greased and floured bundt pan and bake 1 hour.

ECLAIR CAKE

Vina Rice

- | | |
|-------------------|--|
| graham crackers | 2 boxes instant French vanilla pudding |
| 2-1/2 c. milk | |
| 1 8 oz. cool whip | 1 container milk chocolate icing |

Layer graham crackers in bottom of 9 x 13" dish. Mix pudding with milk and cool whip. Pour pudding mixture on crackers. Put another layer of crackers. Pour melted icing on top of crackers. Refrigerate until hard.

STRAWBERRY JELLO CAKE

Christian McCall

- | | |
|--------------------------------|---------------------------------------|
| 1 lge. angel food cake | 1 lge. box instant vanilla pudding |
| 2 c. evaporated milk | |
| 1 8 oz. sour cream | 1 lge. box Strawberry Jello |
| 2 c. water - 1 boiling, 1 cold | 2 pkg. frozen strawberries with syrup |
| 1 8 oz. cool whip | |

Cut cake into cubes in large bowl. Mix instant pudding with milk. Then add cool whip and sour cream. Mix well and pour over cake pieces. Chill. Mix jello, water, and strawberries; then refrigerate. When about to gel, pour over cake and pudding. Refrigerate until ready to serve.

MOM'S NO-EGG FUDGE CAKE

Margaret Saltzman

- | | |
|-------------------|--------------|
| 1 c. water | 1 stick oleo |
| 1/2 c. crisco | 2 c. sugar |
| 2 c. flour | 3 T. cocoa |
| 1/2 c. buttermilk | 1 t. soda |
| 1 t. vanilla | |

Boil water, margarine and crisco. Mix sugar, flour, and cocoa in separate bowl. Add boiled mixture to dry ingredients. To 1/2 cup buttermilk, add 1 teaspoon soda. Mix well. Add to above mixture, then add 1 teaspoon vanilla. Bake in 13 x 9 glass bake pan. Bake at 350° until toothpick comes out clean.

HUGS & CHIPS CHEESECAKE

Pamela Roberts

- | | |
|--|---------------------------------------|
| 2 3 oz. pkg. Philadelphia cream cheese, softened | 1 14 oz. can sweetened condensed milk |
| 1 egg | 1 t. vanilla extract |
| 1 c. mini chocolate chips | 1 t. flour |
| 1 6 oz. ready made chocolate pie crust | chocolate glaze |
| | chocolate curls, optional |

Preheat oven to 350°. With mixer, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Add egg and vanilla; mix well. Toss chips with flour; stir into cheese mixture. Pour into crust. Bake 35 minutes or until center springs back when lightly touched. Cool and top with glaze and curls. Serve chilled. Refrigerate leftovers.

Chocolate Glaze: Melt 1/2 cup mini chocolate chips with 1/4 cup whipping cream. Cook and stir until thickened and smooth; immediately spread over pie.

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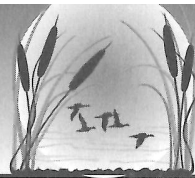
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CAKES, PIES, COOKIES, CANDIES

COCONUT CAKE

JoAnn Nunez

- | | |
|-------------------------------------|-----------------------|
| 1 box yellow butter cake mix | 2 8 oz. sour cream |
| 1 9 oz. frozen whipped topping | 3/4 c. powdered sugar |
| 2 6 oz. pkg. frozen coconut, thawed | |

Mix cake according to directions. Make 2 layers and bake. When cool, split both layers. Combine sugar, sour cream and coconut; blend well and chill. Reserve 1 cup of sour cream mixture for frosting on top and sides. Spread remainder between layers of cake. Combine reserved sour cream mixture with cool whip; blend until smooth. Spread on top and sides of cake. Seal cake in air tight container. Refrigerate 2-3 days before serving

BANANA NUT CAKE

JoAnn Nunez

- | | |
|--------------------------|---------------|
| 2 sticks butter | 2 c. sugar |
| 3 eggs | 3 c. flour |
| 1-1/2 t. soda | pinch of salt |
| 6 or 8 very ripe bananas | 1 T. vanilla |
| 2 c. pecans | |

Cream sugar and butter. Add eggs; mix well. Add sliced bananas and mix well. Add salt and baking soda to flour and sift into mixture; mix well then add vanilla and pecans. Pour into a greased bundt pan and bake for 1 hour at 300°.

PEANUT BUTTER FUDGE

Kade Conner

- | | |
|-------------------|------------|
| 1 L pet milk | 3 c. sugar |
| 1 block margarine | |

Cook milk and sugar to soft ball stage. Remove from heat, add margarine and peanut butter to taste.

PEANUT BUTTER CANDY

Alex Broussard

- | | |
|------------------------|--------------------|
| 1 c. sugar | 1 c. of light Karo |
| 1-1/2 c. peanut butter | 4-1/2 c. Special K |

Bring sugar and Karo to a boil. Remove from heat and stir in peanut butter until melted. Pour over Special K in a large bowl and mix well. Drop on wax paper and let cool.

PEANUT BUTTER AND HERSHEY KISSES COOKIES

- | | |
|----------------------------|--------------------------------|
| 2 c. bisquick | 1 can sweetened condensed milk |
| 1/2 c. peanut butter | |
| 1 8 oz. bag Hershey Kisses | 1/2 c. sugar on saucer |

Mix bisquick, condensed milk, and peanut butter and roll into a ball. Roll in sugar on saucer. Push kiss in center and bake at 350° on a greased cookie sheet for 10 minutes or until brown.

NEIMAN MARCUS CAKE/BARS

Dylan Jouett

- | | |
|---|----------------------|
| Mixture 1 | |
| 1 box Duncan Hines yellow butter cake mix | 1 egg |
| | 1 stick butter |
| Mixture 2 | |
| 1 8 oz. pkg. cream cheese | 2 eggs |
| 1 box confectioners sugar | 1 bag chopped pecans |
| 1/2 c. coconut, optional | |

Cream butter, add cake mix, and blend well. Add egg; mold in bottom of greased and floured 9 x 12" cake pan. Set aside and wait for mixture 2. Cream confectioners sugar and cream cheese; add egg, pecans, and coconut; mix well. Spread over mixture 1 and bake 1 hour in preheated 325° oven. Let cool and cut into squares.

PEANUT BUTTER FUDGE

Kyle LeBoeuf

- | | |
|--------------------------------------|---|
| 3 c. sugar | 1 12 oz. pkg. Nestle peanut butter morsels, (2 c.) |
| 3/4 c. butter | |
| 1 t. vanilla extract | 2/3 c. carnation milk |
| 3/4 c. finely chopped salted peanuts | 1 7 oz. jar Kraft marshmallow creme |

In heavy gauge saucepan, combine sugar, butter, and carnation milk. Bring to full rolling boil over moderate heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add peanut butter morsels; stir until morsels melt and mixture is smooth. Add marshmallow creme and vanilla extract; beat until well blended. Pour into foil lined 13 x 9 baking pan. Sprinkle with peanuts and press into fudge. Chill until firm. Makes about 2-1/2 lb.

BREAD PUDDING

- | | |
|---------------------------|-----------------------|
| 4 c. milk | 1 sm. pet milk |
| 8 slices bread | 1 t. vanilla |
| 4 eggs | 4 t. sugar w/cinnamon |
| 1-1/2 c. sugar w/cinnamon | |

Heat milk. Pour over bread and mash. Cream eggs and 1-1/2 c. sugar mixture. Add to bread mixture. Stir in milk and mix well. Bake in buttered pan at 375° for 1 hour. Sprinkle 4 t. sugar/cinnamon mixture on top.



CAKES, PIES, COOKIES, CANDIES

NO BAKE CHOCOLATE PEANUT BUTTER SQUARES

Jennifer Duhon

- | | |
|----------------------------|----------------------|
| 1 c. soft margarine | 1 c. peanut butter |
| 1 t. vanilla | 1 box powdered sugar |
| 1 c. graham cracker crumbs | |
- Mix above ingredients into 9 x 12" pan.
1 c. peanut butter 1 c. chocolate chips
Melt peanut butter and chocolate chips. Spread evenly over crumb mix. Cool in refrigerator for two hours. Remove and cut into squares.

DOUBLE CHOCOLATE CHIP COOKIES

Alex Broussard

- | | |
|-----------------------------|----------------------|
| 1 box chocolate cake mix | 1 c. chocolate chips |
| 2 eggs | 1/2 c. cooking oil |
| 1 c. pecan pieces, optional | |

Mix oil and eggs. Mix other ingredients into oil and eggs. Stir until no dry spots. Mix will be thick. Heat oven to 350°. Put spoonful of batter onto ungreased cookie sheet. Bake for 10 minutes. Makes approximately 18 to 24 cookies.

COCONUT BON BONS

Handed down by Great Grandmother of Houston Cisneros

- | | |
|----------------------|------------------------|
| 16 oz. coconut | 1 lb. powdered sugar |
| 1 can condensed milk | 1/4 c. margarine |
| 1 c. pecans, chopped | 16 oz. chocolate chips |
| 1 stick paraffin wax | |

Melt margarine and milk. Add sugar, coconut, and pecans. Chill at least 1 hour. Roll into balls. Melt chocolate chips and paraffin wax. Dip balls in chocolate mixture. Keep chocolate hot while dipping cold balls. Dry on wax paper.

PEOPLE CHOW

Houston Cisneros

- | | |
|----------------|-----------------------|
| 1/2 stick oleo | 1/2 c. peanut butter |
| 6 c. crispex | 6 oz. chocolate chips |
| powdered sugar | |

Melt margarine, peanut butter, chocolate chips in a sauce pan. Pour over crispex. Mix well. Pour powdered sugar into ziploc bag. Drop crispex into the bag and shake.

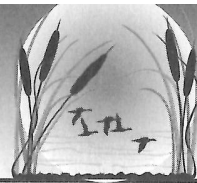
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CAKES, PIES, COOKIES, CANDIES

NO FAIL FUDGE

Valentine Dyson

- | | |
|--|-------------------------------|
| 3 c. sugar | 1 7 oz. jar marshmallow creme |
| 3/4 c. margarine | 1 c. chopped pecans |
| 2/3 c. evaporated milk | 1 t. vanilla |
| 1 12 oz. pkg. semi sweet chocolate chips | |

Stir together margarine, sugar and milk in heavy 2-1/2 - 3 quart saucepan; bring to full boil, stirring constantly. Boil 5 minutes over medium heat or until candy thermometer reaches 234°, stirring constantly to prevent scorching. Remove from heat. Gradually stir in chocolate until melted. Add remaining ingredients; mix until well blended. Pour into greased 9 x 9" or 13 x 9" pan. Cool at room temperature. Cut into squares. Makes about 3 pounds.

COCOONS

Valentine Dyson

- | | |
|------------------------------------|---------------------|
| 1/2 lb. butter, margarine, or oleo | pinch of salt |
| 4 T. sugar | 1 c. chopped pecans |
| 4 T. vanilla | powdered sugar |
| 2-3/4 c. flour | |

Cream butter and sugar; add flour, vanilla and nuts. Put in refrigerator for 30 - 60 minutes. Shape into cocoons. Bake 15 - 20 minutes at 350°. Cool and roll in powdered sugar. Do not grease cookie sheet.

CARAMEL APPLES

Houston Cisneros

- | | |
|----------------------|---------------------|
| 4 or 5 medium apples | wooden sticks |
| 65 vanilla caramels | 2 T. and 1 t. water |

Wash and dry apples. Insert a wooden stick into the stem of each apple.

Microwave method: Unwrap caramels and place in a microwave-safe bowl. Add water. Microwave on high for three minutes, stirring after two minutes for a smooth sauce. Let mixture stand one minute for coating to thicken slightly. Coat apples with sauce by dipping apples into hot caramel sauce. Remove excess caramel from bottom of apples and place on greased wax paper. Serve immediately or store in refrigerator for up to 2 days.

Conventional method: Unwrap caramels and place in a 1-1/2 quart sauce pan. Melt caramels with water over low heat, stirring frequently. Let mixture stand for one minute for coating to thicken slightly. Coat apples with sauce by dipping apples into hot caramel sauce. Remove excess caramel from bottom of apples and place on greased wax paper. Serve immediately or store in refrigerator for up to 2 days.

S'MORE SANDWICH COOKIES

Kimily Bourriaque

- | | |
|--------------------------------------|--|
| 3/4 c. butter or margarine, softened | 1/2 c. sugar |
| 1/2 c. packed brown sugar | 1 egg |
| 2 T. milk | 1 t. vanilla extract |
| 1-1/4 c. all purpose flour | 1-1/4 c. graham cracker crumbs, about 20 squares |
| 1/2 t. baking soda | 1/8 t. ground cinnamon |
| 1/4 t. salt | 24 to 28 large marshmallows |
| 2 c. semi-sweet chocolate chips | |

In a mixing bowl, cream butter and sugars. Beat in egg, milk, and vanilla. Combine the flour, graham cracker crumbs, baking soda, salt and cinnamon; gradually add to creamed mixture. Stir in chocolate chips. Drop by tablespoonfuls 2" apart onto ungreased baking sheet. Bake at 375° for 8 - 10 minutes or until golden brown. Remove to wire racks to cool. Place 4 cookies bottom side up on a microwave-safe plate; top each with a marshmallow. Microwave, uncovered, on high for 16 - 20 seconds or until marshmallows begin to puff. Do not over cook. Top each with another cookie. Repeat. Yield: about 2 dozen.

HOMEMADE HEATH BARS

Analee Gregory

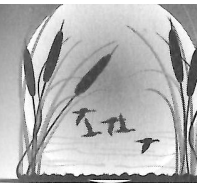
Line a cookie sheet with foil. Spread saltine crackers over foil. In a sauce pan, melt 2 sticks of real butter and add one cup of brown sugar. Bring to a boil. Pour over crackers. Bake at 350° for 5 - 7 minutes. Remove from oven. Pour 12 oz. bag of chocolate chips (half semi-sweet and half milk chocolate or all milk chocolate). Spread when melted and cover crackers completely. Cool and enjoy.

CINNAMON CANDY

Millisa McBride, Lake Charles

- | | |
|---|----------------------------|
| 3-3/4 c. sugar | 1-1/4 c. Karo syrup, white |
| 1 c. water | 1 t. red food coloring |
| 1 t. to 1 T. cinnamon oil, according to taste | powdered sugar |

Place all ingredients in large sauce pan. Bring to 300° boil on candy thermometer. Remove from heat and quickly add cinnamon oil. Stir well. Pour onto cookie sheet lined with powdered sugar. Let stand until hard. Break into bite size pieces. Store in air tight container.



CAKES, PIES, COOKIES, CANDIES

PECAN PIE BARS

Millisa McBride, Lake Charles

- | | |
|-----------------------|----------------------|
| 1 box yellow cake mix | 5 eggs |
| 1/3 c. oil | 1 c. corn syrup |
| 1 c. sugar | 1/4 c. melted butter |
| 2 c. chopped pecans | |

Heat oven to 350°. Mix cake mix, 1 egg, and 1/3 cup oil (will be crumbly). Press evenly into bottom of a 9 x 13 pan. Bake for 20 minutes. Mix 4 eggs, corn syrup, sugar, and butter. Stir in pecans. Pour over cake. Bake at 350° for 20 - 25 minutes or until filling is set. Cool completely before cutting.

PISTACHIO DELIGHT

Bobbie Primeaux

- | | |
|---------------------------------|--|
| 1-3/4 c. flour | 1-3/4 stick butter |
| 1 c. chopped nuts | 1 8 oz. cream cheese |
| 1-1/4 c. powdered sugar | 1 c. frozen whipped topping |
| 1 3 oz. vanilla instant pudding | 1 3 oz. pkg. pistachio instant pudding |
| 3 c. milk | |

Combine flour, butter, and nuts. Put into bottom of 9 x 12" pan. Bake 350° for 25 minutes. Cool. Combine cream cheese, powdered sugar and whipped topping. Spread on cooled crust. Mix pistachio pudding with 1-

1/2 cups milk. Mix vanilla pudding with 1-1/2 cups milk. When puddings have set, mix together and spread on top of cream cheese layer.

PINEAPPLE & PEACH COBBLER

Bobbie Primeaux

- | | |
|--------------------------------|-------------------------|
| 1 20 oz. can crushed pineapple | 1 20 oz. frozen peaches |
| 1 box yellow cake mix | 1 c. chopped pecans |
| 1/4 c. sugar, optional | 1 stick margarine |

Place pineapple in long baking pan. Layer peaches. Sprinkle dry cake mix over peaches and pineapple. Sprinkle sugar and pecans over cake mix. Pour margarine over mixture. Bake at 350° for 35 to 45 minutes.

YAM CANDY

Larvae Miller, Creole, LA

- | | |
|---------------------|-------------------------|
| 4 c. sugar | 1 c. evaporated milk |
| 1/2 stick margarine | 1 c. mashed cooked yams |
| 2 c. pecans | 2 t. vanilla |

Put sugar, milk, margarine, and yams into heavy pot. Stir to blend. Cook to firm ball stage. Remove from heat. Add pecans, vanilla, and beat until candy loses its gloss and begins to hold shape. Pour into buttered dish. Cut into squares.

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CAKES, PIES, COOKIES, CANDIES

SOFT MOLASSES JUMBLES *Debra Miller, Creole, LA*

- | | |
|--------------------------------------|------------------------|
| 2/3 c. butter or margarine, softened | 1/2 c. sugar |
| 1 egg | 2-1/2 c. flour |
| 1 t. baking soda | 1/2 t. cinnamon |
| 1/4 t. salt | 1/8 t. ginger |
| 1/2 c. molasses | 1/2 c. buttermilk |
| 1/2 c. raisins | 1/2 c. chocolate chips |

In a mixing bowl, cream butter and sugar. Add eggs and mix well. Combine dry ingredients. Combine molasses and buttermilk; add to creamed mixture alternately with dry ingredients. Stir in the raisins and chocolate chips. Drop by tablespoonfuls 2" apart onto greased baking sheets. Bake at 350° for 10-12 minutes or until set. Cool for 2 minutes before removing to a wire rack. Yield: 4 dozen

CHEWY PEANUT BUTTER BARS *Lana Miller*

- | | |
|----------------------------|-----------------------------|
| 1/2 c. butter or margarine | 1/2 c. creamy peanut butter |
| 1-1/2 c. sugar | 1 c. flour |
| 2 eggs, beaten | 1 t. vanilla |

In a large saucepan, melt the butter and peanut butter. Remove from the heat; add sugar and flour. Stir in the eggs and vanilla. Spread into a

greased 13 x 9 x 2" baking pan. Bake at 350° for 28-32 minutes or until lightly browned and edges start to pull away from sides of pan. Yield: 2 dozen.

PEANUT BUTTER NOODLE COOKIES *Blake Norred, Creole, LA*

- | | |
|--------------------|------------------------|
| 1/2 c. Karo | 1/2 c. sugar |
| 1 c. peanut butter | 2 c. chow mein noodles |

Bring syrup and sugar to a boil. Remove from burner and stir in peanut butter and noodles. Drop from spoon on cookie sheet or waxed paper.

CRISPY COCONUT BALLS *Brennan Norred, Creole, LA*

- | | |
|----------------------------|---|
| 1/4 c. butter or margarine | 40 lge. marshmallows or 4 c. miniature marshmallows |
| 5 c. crisp rice cereal | |
| 1 c. flaked coconut | |

Melt butter in a saucepan over low heat. Add marshmallows and cook, stirring constantly until marshmallows are melted. Remove from heat; stir in cereal until well coated. With buttered hands, shape into 1" balls. Roll in coconut, pressing gently to coat. Yield: about 3 dozen.



CAKES, PIES, COOKIES, CANDIES

COOKIES IN A JIFFY *Blayne Miller, Creole, LA*

- | | |
|--|---------------------------|
| 1 9 oz. yellow cake mix | 2/3 c. quick cooking oats |
| 1/2 c. butter or margarine, melted | 1 egg |
| 1/2 c. red and green holiday M&M's or butterscotch chips | |

In a mixing bowl, beat the first four ingredients. Stir in the M&M's or chips. Drop by tablespoonfuls 2" apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Yield: 2 dozen.

LEMON CRISP COOKIES *Ashlyn Miller, Grand Lake, LA*

- | | |
|------------------------------------|------------------------|
| 1 18-1/4 oz. pkg lemon cake mix | 1 c. crisp rice cereal |
| 1/2 c. butter or margarine, melted | 1 egg, beaten |
| 1 t. grated lemon peel | |

In a large bowl, combine all ingredients until well mixed. Dough will be crumbly. Shape into 1" balls. Place 2" apart on ungreased baking sheets. Bake at 350° for 10-12 minutes or until set. Cool for 1 minute. Remove from pan to a wire rack to cool completely. Yield: about 4 dozen.

SNACK MIX SQUARES *Karl Miller, Grand Lake, LA*

- | | |
|--------------------------------|-----------------------------|
| 2-1/2 c. halved pretzel sticks | 2 c. corn chex |
| 1-1/2 c. M&M's | 1/2 c. butter or margarine |
| 1/3 c. creamy peanut butter | 5 c. miniature marshmallows |

In a large bowl, combine pretzels, cereal and M&M's. In a large saucepan over low heat, melt butter and peanut butter. Add marshmallows. Cook and stir until marshmallows are melted and mixture is smooth. Pour over pretzel mixture; stir to coat. Press into a greased 13 x 9 x 2" baking pan. Cool until firm; cut into squares. Yield about 3 dozen.

EASY PEANUT BUTTER COOKIES *Kaysha Miller*

- | | |
|--------------------|----------------------|
| 1 c. peanut butter | 1 c. sugar |
| 1 egg, beaten | 1 t. vanilla extract |

In a bowl, stir all ingredients until combined. Shape level tablespoonfuls into balls. Place 2" apart on ungreased baking sheets; flatten with a fork. Bake at 350° for 16 - 18 minutes or until set. cool for 5 minutes; remove to wire rack. Yield: 2 dozen. Note: These cookies do not contain flour.

CAKE BOX COOKIES *Haley McCall SCE 4-H Club*

- | | |
|----------------------------|--------------|
| 1 box cake mix, any flavor | 1 beaten egg |
| 8 oz. cool whip | |

Preheat oven to 350°. Mix all ingredients. Roll in powdered sugar and bake 8 - 10 minutes.

MRS. FIELD'S OATMEAL CHOCOLATE CHIP COOKIES *Courtney Tatman*

- | | |
|------------------------------------|--------------------------|
| 2 c. butter | 2 c. sugar |
| 2 c. brown sugar | 4 eggs |
| 2 t. vanilla | 4 c. flour |
| 5 c. oatmeal | 1 t. salt |
| 2 t. baking soda | 2 t. baking powder |
| 24 oz. chocolate chips, semi-sweet | 8 oz. grated Hershey bar |
| 3 c. chopped pecans | |

Cream together with a mixer: butter, sugar, and brown sugar. Blend oatmeal in blender until powdered. Add to creamed ingredients; then add eggs, vanilla, flour, oatmeal, salt, baking soda, and baking powder. Fold in chocolate chips, Hershey bar, and pecans. Roll cookies to golf ball size. Place on cookie sheet 2" apart. Bake for 6 to 10 minutes at 375° Enjoy!

MINT CHOCOLATE COOKIES *Bobbie Primeaux*

- | | |
|----------------------|---------------------------|
| 1 c. unsalted butter | 1-3/4 c. sugar |
| 2 eggs | 3/4 t. peppermint extract |
| 2 c. flour | 1 c. cocoa |
| 1 t. baking powder | 1/2 t. baking soda |
| 1/2 t. salt | |

Mix all together, beat until fluffy. Form into 1" balls, then flatten. Bake at 350° for 13 minutes. Cool.

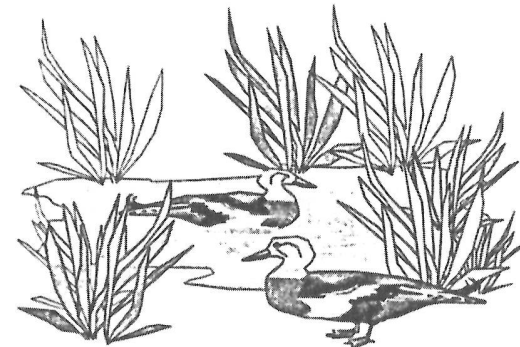
CHOCOLATE CHIP M&M COOKIES *Rebecca Champion*

- | | |
|--------------------|----------------------|
| 1-1/2 c. flour | 1 t. baking soda |
| 2 sticks butter | 1/2 c. sugar |
| 1/2 c. brown sugar | 1 t. vanilla |
| 2 eggs | 1 c. chocolate chips |
| 1 c. M&M candies | |

Mix flour and baking soda. Beat butter, sugar and vanilla in large bowl until creamy; beat in egg. Gradually beat in flour mixture, then add chocolate chips and M&M's. Drop by spoon full. Bake at 375° for 8 to 10 minutes. Makes about 3 dozen.

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CAKES, PIES, COOKIES, CANDIES

RICE PUDDING

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|------------------------|-----------------|
| 5 c. milk | 1/2 c. raw rice |
| 1/3 c. sugar, to taste | 1/2 t. salt |
| 1 or 2 dashes cinnamon | 1/2 c. raisins |

Scald milk with raw rice. Add sugar, salt and cinnamon. Pour into a casserole and bake at 325° for 1 hour and 25 minutes or until almost set. Stir every 20 minutes. 10 to 15 minutes before pudding is done, add raisins. Mix well.

EASY PEANUT BUTTER FUDGE

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|-------------------------------------|------------------------------|
| 12 oz. semi-sweet chocolate morsels | 12 oz. crunchy peanut butter |
| 14 oz. sweetened condensed milk | |

Put chocolate chips and peanut butter into a microwave-safe dish. Microwave on high 1 - 2 minutes until chips have completely melted. Stir in sweetened condensed. Pour into 8 x 8 square pan lined with waxed paper. Refrigerate until firm.

M & M MIRACLE COOKIES

*Kathryn Aline Reina
Lil Miss Cameron Parish 2001*

- | | |
|---|---------------------------|
| 1 egg | 1 c. creamy peanut butter |
| 1 c. sugar | 1 t. vanilla |
| 2/3 c. M & M chocolate mini baking bits | |

Place egg, sugar, peanut butter, and vanilla in a mixing bowl, and mix together well. Mixture will be stiff. Add the M&M chocolate mini baking bits. Drop by well-rounded teaspoonfuls onto ungreased cookie sheet. Bake at 350° for 8 - 10 minutes.

JIF PEANUT BUTTER COOKIES

*Shannon Suratt
Miss Cameron Pariwsh 2001*

- | | |
|--|----------------------------|
| 3/4 c. Jif creamy peanut butter | 1/2 c. Crisco shortening |
| 1-1/4 c. firmly packed light brown sugar | 3 T. milk |
| 1 egg | 1 T. vanilla |
| 3/4 t. salt | 1-3/4 c. all purpose flour |
| | 3/4 t. baking soda |

Heat oven to 375°. Combine Jif, Crisco, light brown sugar, milk and vanilla in large bowl. Beat a medium speed with electric mixer until well blended. Add egg. Beat until just blended. Combine flour, salt, and baking soda. Add to creamed mixture at low speed Mix just until blended. Drop by heaping teaspoonfuls 2" apart onto ungreased baking sheet. Flatten slightly in crisscross patten with tines of fork. Bake at 375° for 7 - 8 minutes or until set and jsut beginning to brown. Cool 2 minutes on baking sheet and allow to cool completely on aluminum foil.

RUM CAKE

*Shannon Suratt
Miss Cameron Parish 2001*

- | | |
|---------------------------|------------------|
| 1 Duncan butter cake mix | 1/2 c. light rum |
| 1 instant vanilla pudding | 1/2 c. oil |
| 4 eggs | |

Preheat oven to 350°. Grease and flour bundt pan. Mix all ingredients together. Mixture will be thick. Before you pour batter into pan, sprinkle pecan halves in bottom of pan. Check cake at 50 minutes.

- Topping:
- | | |
|---------------------------|--------------|
| 1/2 stick unsalted butter | 1/8 c. rum |
| 1/8 c. water | 1/2 c. sugar |
- Cook until sugar dissolves. 10 minutes before removing cake from oven, pour topping.



CAKES, PIES, COOKIES, CANDIES

TRIPLE FUDGE CAKE

*Shannon Suratt
2001 Miss Cameron Parish*

- | | |
|--|-----------------------------------|
| 1 3-3/4 oz. pkg. chocolate pudding & pie filling | 1 pkg. devil's food cake mix |
| 1/2 c. coarsley chopped nuts | 1/2 c. semisweet chocolate pieces |

Heat oven to 350°. Grease and flour baking pan, 13 x 9 x 2". In large saucepan, cook pudding as directed on package. Stir cake mix (dry) into hot pudding. Beat 2 minutes on medium speed. Pour into pan; sprinkle batter with chocolate pieces and nuts. Bake 35 to 40 minutes. Serve warm or cold.

CHEESECAKE TOPPED BROWNIES

Pat Broussard

- Brownie Layer:
- | | |
|-------------------|--------------------|
| 3/4 c. cocoa | 1 t. vanilla |
| 3/4 c. shortening | 1-1/4 c. flour |
| 2 1/4 c. sugar | 1 t. baking powder |
| 4 lge. eggs | 1 t. salt |

Heat oven to 350° and grease a 13 x 9 x 2" baking pan. Melt shortening in a large saucepan over low heat, then stir in cocoa. Remove from the heat. Mix in sugar and vanilla, then mix in eggs one at a time. Stir in the remaining ingredients. Spread the brownie in the pan. Do not bake.

- Cheesecake layer:
- | | |
|-------------------------------------|-----------------------------|
| 1 8 oz. pkg. cream cheese, softened | 2 T. butter, softened |
| 1 T. corn starch | 1 14 oz. can condensed milk |
| 1 egg | 2 t. vanilla |

Beat cream cheese, butter, and cornstarch until fluffy. Beat in the condensed milk, egg, and vanilla until smooth. Pour cheesecake mixture over brownie batter. Bake 40 - 45 minutes or until top is lightly browned. Cool completely. Spread 1 can chocolate ready to spread frosting over the cooled brownies.

FUDGY CINNAMON PUDDING CAKE

Marcella Tessier

- | | |
|---|-------------------------------|
| 1 c. all purpose flour | 3/4 c. granulated sugar |
| 2 T. baking cocoa | 2 t. baking powder |
| 1/4 t. salt | 1/4 t. ground cinnamon |
| 1/2 c. milk | 2 T. vegetable oil |
| 2 t. vanilla | 1 c. chopped nuts, if desired |
| 1 c. packed brown sugar | 1/4 c. baking cocoa |
| 1/4 t. ground cinnamon | 1-3/4 c. boiling water |
| cinnamon or vanilla ice cream, if desired | |

Heat oven to 350°. Mix flour, granulated sugar, 2 T. cocoa, the baking powder, salt and 1/4 t. cinnamon in ungreased square pan, 9 x 9 x 2". Stir in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread evenly

in pan. Mix brown sugar, 1/4 c. cocoa and 1/4 t. cinnamon; sprinkle over batter. Pour boiling water over batter. Bake 40 minutes. Let stand 15 minutes. Spoon cake and sauce into individual dishes. Top with ice cream. Makes 8 servings.

FRESH PEACH CAKE

Roberta Rogers

- | | |
|----------------------|---------------------------|
| 3 c. sugar | 1 c. oil |
| 3 c. flour | 1/2 t. salt |
| 1/2 t. baking powder | 1 t. nutmeg |
| 3 eggs | 2 c. sliced fresh peaches |
| 1 t. soda | 1 t. cloves |
| 1 t. cinnamon | |

Sift together flour, salt, baking powder and nutmeg. Mix oil and sugar together. Add eggs, one at a time, beating after each. Add peaches, mix well and add other ingredients. Pour in well greased bundt pan. Bake at 350° for 1 hour and 15 minutes. Serve with whipped cream, garnish with fresh sliced peaches (sweeter peaches).

MANDARIN ORANGE CAKE

Roberta Rogers

- | | |
|-----------------------|---|
| 1 box yellow cake mix | 3/4 c. oil |
| 3 eggs | 1 11 oz. can mandarin orange slices, with juice |

Mix all ingredients well. Bake in 3 layers as directed on cake mix box at 350° for 30 minutes or tests done. Cool and ice with following.

- Mix well:
- | |
|---|
| 1 20 oz. can crushed pineapple with juice |
| 1 8 oz. pkg. instant vanilla pudding mix |
| 1 9 oz. container cool whip |

LEMONADE COOKIES

Roberta Rogers

- | | |
|-----------|-------------------------------------|
| 1 c. oleo | 1 c. sugar |
| 2 eggs | 3 c. flour |
| 1 t. soda | 1 6 oz. can frozen lemonade, thawed |

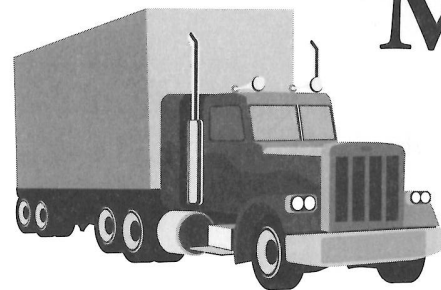
Cream oleo and sugar; add eggs and beat until light and fluffy. Sift together flour and soda. Add alternately, to creamed mixture with 1/2 cup lemonade concentrate. Drop dough from a teaspoon 2" apart onto ungreased cookie sheet. Bake at 400° about 8 minutes or until lightly browned around edges. Brush hot cookies with remaining lemonade concentrate. Sprinkle with sugar. Cool. Makes about 8 dozen small cookies.

RAISIN NUT PIE

Roberta Rogers

- | | |
|-----------------------|----------------|
| 1/2 c. oleo or butter | 1 c. sugar |
| 1 t. cinnamon | 2 eggs |
| 1/2 c. chopped nuts | 1/2 c. raisins |
| 3 t. vinegar | |

Cream butter, sugar, add cinnamon, then eggs. Mix well. Add nuts, raisins and vinegar. Pour into an unbaked 9" pie crust. Bake at 350° until set. Serve 6 to 8.

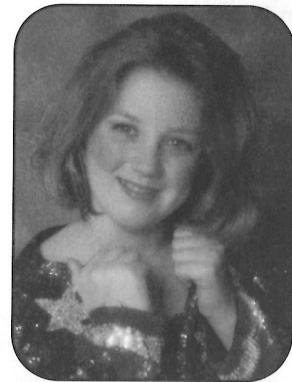


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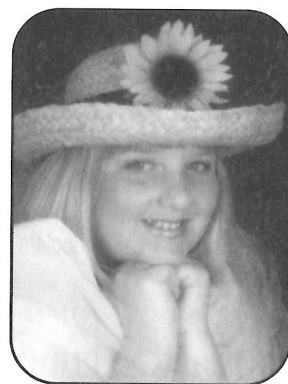
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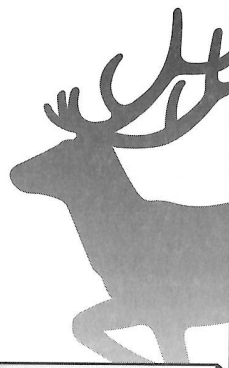


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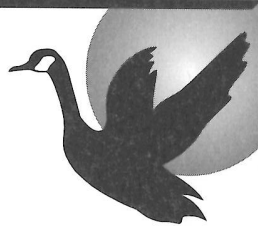
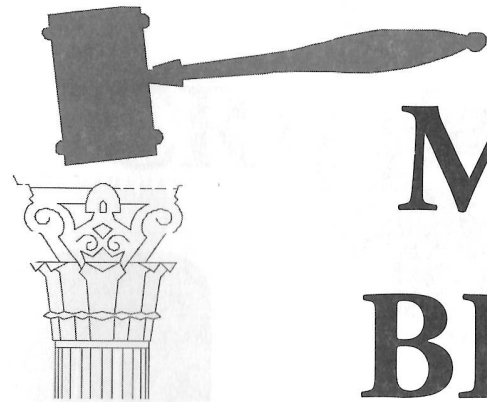
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