

Official 2003 Cookbook of the

LOUISIANA
FUR & WILDLIFE
Festival

Honoring the Natural Resources of Cameron Parish

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47TH ANNUAL FUR & WILDLIFE FESTIVAL

Hosted By Cameron Parish

LOUISIANA
FUR & WILDLIFE
Festival
Honoring the Natural Resources of Cameron Parish
2 0 0 3

www.cameronparish.com

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It is that time once again to welcome our friends and guests from all around to Louisiana's Sportsman's Paradise, home of the LA Fur and Wildlife Festival. 2003 enlightens us with the honoring of the alligator industry, which plays a vital role in the conservation of coastal wetlands. Louisiana leads the U.S. in the production of alligator skins. After rebuilding the population through research, management and law enforcement during the 1960's, the wild harvest from 1972 through 2001 has produced almost one-half million wild skins (764 miles of leather) with an estimated value of \$168 million. This harvest has averaged approximately 32,125 skins annually, worth over \$9.45 million including meat during the past 5 years. Additionally Louisiana's alligator farming industry has grown from 30 farmers in 1987 to 66 in 2000 with over 500,000 animals in captivity. (statistical information provided by www.alligatorfur.com)



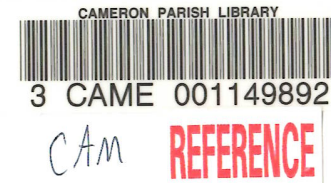
Cameron Parish is also unique for being known to house a "Louisiana Outback"- an All-American Road, previously known as the Creole Nature Trail. This is a 180-mile journey through prairies, marshes, and beaches which seem to appear tranquil. Do not be fooled. These lands and waters are full of life and activity. They support 16 species of mammals, over 250 species of birds, millions of monarch butterflies, 39 species of mosquitoes, 10 species of amphibians and reptiles, 7 species of marine invertebrates and 18 species of fish. This culture is the boat and the "bon temps", where people of the parish have lived off the bounty of the land, sky and sea and worked hard to preserve its natural beauty for future generations.

Festivals abound, celebrating everything from alligator harvest to trapping and oystering. Throughout the drive through Cameron Parish you will pass three remarkable refuges (two national and one state) and of course the beautiful "cheniers", a unique sandy beach ridge topped with trees known only to exist in 4 locations worldwide. Stop by the side of the road to fish, shrimp or crab. Take a walk on the wild on a half mile long boardwalk into a remote marsh or walk a mile on one the 26 miles of beach. See the alligators soaking up the warmth or the ducks inhaling the cool winter air. This is more than a journey. It is a road that connects the warmest of hearts of small towns to add to a world of discovery, adventure and beauty beyond compare. (statistical information provided by Louisiana Scenic Byways-Pawprints and Purrs)



This year's cookbook is filled with an abundance of recipes, an array of pictures and information. A special thanks to all the people involved in making the Louisiana Fur and Wildlife Festival a great success each year. A personal thanks to all the pageant coordinators, Freddie and Stephanie Richard, Penelope Richard, and Michelle Conner. To all the people who purchase the cookbook, COOK, LOOK, READ and ENJOY, keeping in mind the patronage of those who sponsored the cookbook as well as the sponsors of the events of the festival.

Sincerely,
Telesha Bertrand



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2003 Louisiana Fur & Wildlife Festival Officers & Superintendents

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

Clifton Hebert	President
Freddie Richard, Jr.	Vice-President & Parade Director
Stephanie Rogers	Secretary & Deb, Teen & Jr. Miss Pageant Coordinator
Sandy Smith	Treasurer
Hadley Fontenot	President Emeritus
J.B. Jones, Jr.	President Emeritus
J.B. Blake, Jr.	President Emeritus
Hayes "Pete" Picou, Jr.	President Emeritus
Sue Mhire	Past Festival Secretary
Stephanie Rodrigue	Past Festival Treasurer
Penelope Richard	Legal Advisor & Pageants Director
Johnny LeBlanc	Fairgrounds & Booth Director, Parade
Kevin Savoie	Outdoor Events Director (Trap Setting & Oyster Shucking)
Michelle Conner	Tea Coordinator
Telesha Bertrand	Little Miss & Mr. Pageant Coordinator, Cookbook
Vickie Little	Deb, Teen & Jr. Miss Pageant Coordinator
Lena Hebert	Miss Cameron Parish Pageant Coordinator
Carryl Hebert & Debbie Duhon	Miss Cameron Parish Pageant Co-coordinators
Jennifer Daniels	La. Fur Queen Pageant Coordinator
Tanya LaBove	La. Fur Queen Pageant Co-coordinator
Candace Mudd	Visiting Queens Coordinator
Kirk & Julie Burleigh	Archery Contest
John Cogar & Ted Johannan	Retriever Dog Trials
Oscar Reyes, Sr.	Nutria & Muskrat Skinning Contest
Vernon Primeaux	Duck & Goose Calling Contest
Shooting Sports Project Club (4-H)	Trap Shooting Contest
Barbara Lou LeBlanc & Yvonne Mhire	Advertising Coordinator, Sponsorships
Norma Jo Pinch	Cookbook
Geneva Griffith	Publicity and Photographer
Greg Fawvor	Event and Fairground Photographer
Michelle Richard	Pageants and Professional Photographer
Oacar Reyes II	Parade
Kevin Driscoll	Stage Logistics Coordinator
C'Ann King, Rosalie Nunez, Roland Primeaux	Ticket Sales
Daniel & Lisa Savoie, Guy & Nelvia Murphy	Maryland Delegation Hostesses
Mike Johnson	Festival Grounds Technician
Cameron's Lions Club	Gate Sales on Fairgrounds
Catholic Daughters, Court Mary Olive, Creole	Poster Contest
Cameron Volunteer Fire Dept.	Town Decorations, Parade
Sharon Campbell & Agate Students	Stage Decorations
David Eakin (Mixed Media Group)	Cover Artist, Cookbook Layout & Printing
Cameron KC's	Saturday Dance

Message From The President

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Dear Friends,

Welcome to the 47th Annual Louisiana Fur & Wildlife Festival. This year we are proud to honor the Alligator Industry.

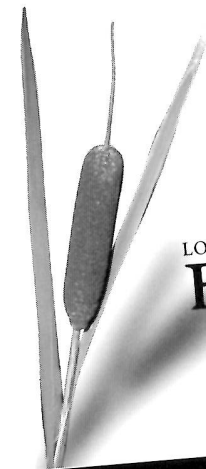


The alligator industry is a vital industry in Cameron Parish in helping to preserve the eco system and revenue from the many aspects associated with the alligator, from the meat to the hide and the tourism generated by visitors from all over the world who travel here to experience our marshes, fields, wildlife and warm hospitality.

I invite you to come out to the festival where you are sure to find plenty food, fun and warm hospitality Cajun style.

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

Clifton Hebert, President
La. Fur & Wildlife Festival



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FUR & WILDLIFE
Festival

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CHARLES PECHT III
President
STEVE TRAHAN
Vice President
EANESTINE T. HORN
Administrator
BONNIE W. CONNER
Secretary - Treasurer

POLICE JURY
PARISH OF CAMERON

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CAMERON, LOUISIANA 70631

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DISTRICT 1
Dusty Sandifer
DISTRICT 2
Steve Trahan
DISTRICT 3
Charles Precht III
DISTRICT 4
Norma Jo Pinch
DISTRICT 5
Scott Trahan
DISTRICT 6
James Doxey

September 30, 2002

TO: Cameron Parish Residents, Friends & Visitors

On behalf of the Cameron parish Police Jury, I considered it a privilege to welcome everyone to the Louisiana Fur & Wildlife Festival.

I realize how much work goes into organizing a festival and would like to commend each and every volunteer who has worked so tirelessly to make the Louisiana Fur & Wildlife Festival the success it is today.

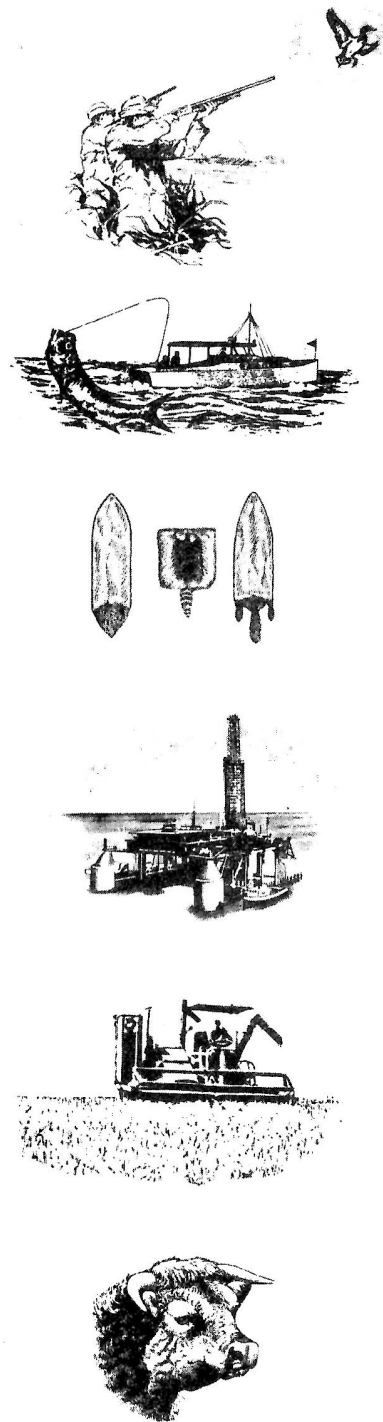
The Cameron Parish Police Jury pledges its full and continued support of the Louisiana Fur & Wildlife Festival. Best wishes for a great success!

Sincerely Yours,

Charles Precht, III, President
CAMERON PARISH POLICE JURY

CP/tt

THE HEART OF SPORTSMAN'S PARADISE



Shannon Nicole Hinton

46th Louisiana Fur & Wildlife Festival Queen

2002 Queen of Queens



To the warm people of Cameron Parish,

Being chosen to represent you and the LA Fur & Wildlife Festival has been more than an honor. It has been a dream come true. From the moment I was crowned I knew that this would be the chance of a lifetime. My travels began almost immediately with a trip to the Louisiana Association of Fairs and Festivals, Queen of Queens Pageant,



A proud moment for the queen and her family

where I placed 3rd Alternate and was awarded the Best Interview award. After, it was time for the real fun to begin, from picking strawberries in Ponchatoula, crawfishing in Breaux Bridge, kissing a frog in Rayne and getting lost nearly every time I

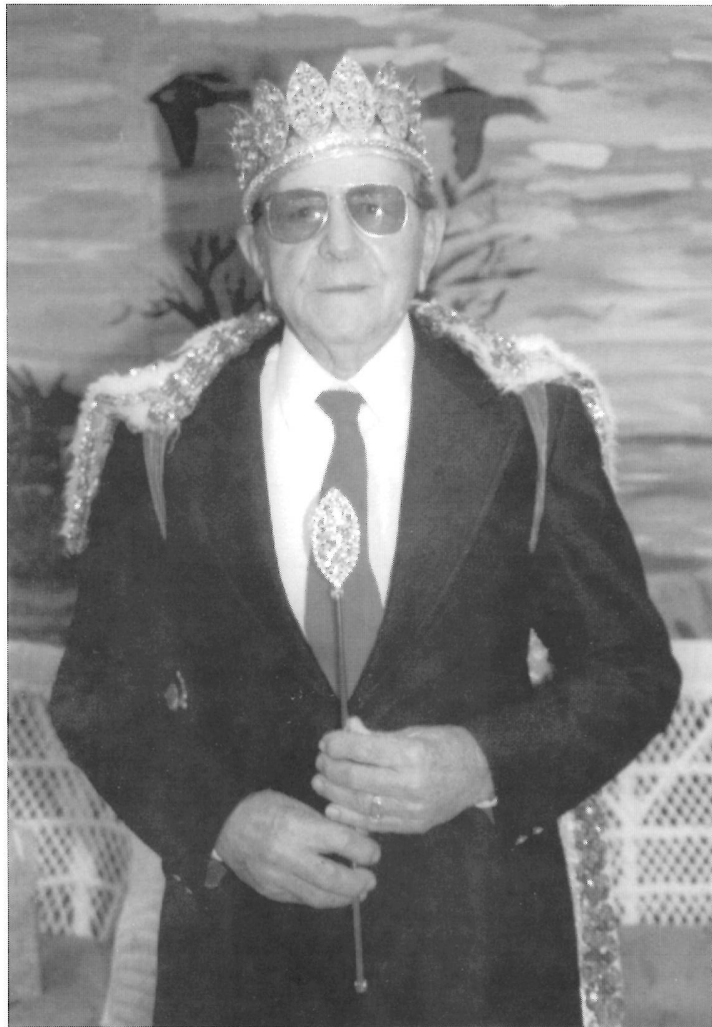
traveled this year has definitely been an adventure. Traveling the state has been an experi-

ence that was truly un"fur"getable. I would like to thank my wonderful director, Jennifer Daniels, and the Fur Council for their unending support. Also, thanks to my weekend sisters, for with out them this year would not have been nearly as memorable. It's hard to say goodbye, but I will forever be grateful for the amazing memories this year has afforded me. Thank you all again.

Yours Very Truly,
Shannon Nicole Hinton
La Fur & Wildlife Queen XLVI

Enos "Buster" Sturlese

King Fur 34



King Fur 2002
Enos "Buster" Sturlese

Enos "Buster" Sturlese personifies every aspect that represents wildlife and hunting in Cameron parish from the early days until the present. Hunting played such a big part in his livelihood growing up as well as it does today. It truly is his all time favorite sport. His hunting days started in 1926, at the early age of six. At that time he remembers hunting with no hip boots, no blind and standing in water to hunt. This did not pose a problem however because there were so many ducks that he did not have to walk far out into the water to kill them. His first gun was a borrowed one. It was a double barrel 12-gauge shotgun and proudly sported because it was a borrowed treasure from his father. As the years progressed, the boots came; the blind came and as did the solid wood decoys bought from Sears and Roebuck. Today he has invested in the ultimate hunting device, the roboduck. Another luxury was the mud boats. He acquired his first mud boat in the 1960's after he used push pole and pirogue. He still runs mud boats today with his best friend, Sam. He now is the proud owner of two aluminum 350 motor all hydraulic mud boats. He started guiding for Hawkins Hunt Club in Oak Grove in his early teens. This guiding tradition continues today, but it is now for his hunt club tucked away in the marshes of Grand Chenier bordering the Rockefeller Refuge. With its own private road, this sportsman paradise is on 400 acres of land for your hunting pleasure and houses 5 duck blinds. Buster sets out 300-400 decoys each year prior to hunting season in preparation for the hunt and friends. Each year he plays host to prestigious dignitaries from prominent lawyers, doctors, governors, superintendents of education, senators, Supreme Court judges, Cameron parish sheriff and tax assessor to NFL head coaches such as Mike Ditka.

His trapping days began at age 10. In the 1930's he would go out with his dad to buy fur. He remembers mink costing \$15.00, top muskrat \$2.50 and coon being \$10.00. In 1942, on family owned property he, along with his dad, would trap in a very small shack a week at a time and would come home on Sundays for church. Today the trapping is not as prevalent as was in 1942 for King Fur 34 but the shack certainly has grown. He now has

his hunting camp built on the very same property, as was the small trap shack. The camp is a 24 x 60, raised up and built on a bulkhead on one acre of land that sleeps fourteen. The acre of course is equipped with boat sheds.

Besides trapping and hunting, he hunted alligators in his early days and presently helps his sons. He remembers that 50 years ago he hunted alligators with a light and pole. He would get in the hole with the gator and catch it. A seven-foot hide caught this way with light and pole went for two dollars and 50 cents a hide. Today the hunt has changed into baited lines and an alligator hunter could get as much as \$62.00 a foot. In the beginning a twelve-foot alligator only brought \$2.50 a hide because an alligator hunter was only paid up to seven feet and a three-foot alligator only brought 25 cents.



King Fur and his spouse, Ms. Patsy, show their pearly whites to the camera.

In 1942 he was drafted by the army and sent to Camp Shelby in Mississippi, where he remained for 3 months. He then was sent to the Invasion of the Guadalcanal at Russell Island and the Battle of New Georgia in the Solomon Islands. The first paycheck came after the Battle of New Georgia. The Commander In Chief told him he was to go back to the U.S. for a period of time until needed further. Buster remembers himself saying that if his was sent back to the homeland then they were not going to find him when the time of need came. So he was sent to New Zealand as sort of a vacation if you will with his first paycheck. This was before the Battle of Saipan in which he was called upon. The battle never took place because of WWII. He was a veteran of WWII and was honorably discharged after 3 years of service.

After the service he worked for Pure Oil Co in the gulf and then later bought the lumberyard in Creole. He owned this operation for over 12 years. He then went to work for Jefferson Construction as an operator until he retired at the age of 67. He is a 50-year member of the American Legion Post 364, a 22-year member of Disabled American Veterans Association, in 1971 he was president of the Lumber Dealers Association and in 1966 was elected to the Board of Directors of Cameron State Bank and remains an active member of the board still today. Besides the hunting, trapping and alligating, he raised black angus cattle for his sons to participate in the livestock program.

He remembers the treacherous Hurricane Audrey like it was yesterday. After he hoisted his family into the attic of the family home, he took his young son, with a rope tied to his



Mr. Sturlese and his three sons, Wayne, Tony & John stand proud!



King Fur, his dear friend Mr. Harry Broussard and his spouse and Ms. Patsy Sturlese are all smiles backstage at the Fur Festival.

waist, lowered him to the area where the boat was kept to bail out water. He used this boat, with an outboard motor, left his home in Creole and traveled the waters to Grand Chenier to check on his mother. He remembers paddling back because the boat ran out of gas.

He was born May 31, 1919 to Joseph and Dorothy Sturlese and was raised in Grand Chenier with his siblings, Adam

Gooch, Elougia, Lorraine, and Evonne. He walked to and from school each day, which was 2 miles one way and graduated with a class of 7 from Grand Chenier High School in 1938. He is the proud father of four sons, George, Wayne, Tony and John, 6 granddaughters, Telesha, Brandi, Skye, Stacey, Courtney, and Kristin, 2 step grandsons, Cody and Thomas, and 5 great-grandchildren, Jensen, Haydon, Kirston, Dru, and Ashton. He is married to Patricia Robicheaux and has one stepson, Clyde. A very active 83 year old, he still traps, guides, maintains his camp by doing all the cooking and cleaning and makes a big vegetable garden every year. He continues to hunt and clean his kill himself.



"It truly has been a proud honor to reign as King Fur 34. I thank my sisters, Lady and Lorraine, my daughter in laws, Suzanne, Rachel and Christine for nominating me. I also would like to thank the Board of Directors of the Fur and Wildlife Festival for giving me the opportunity to serve as King Fur34, honoring my favorite industry, hunting and wildlife. But most of all I am thankful for the support of my loving family and friends, Mr. Richard Savoy and Mr. Harry Broussard. May God bless each of you. I remain your 2002 King Fur 34 Enos "Buster" Sturlese."



King Fur and the royal family.

Marylyn LeJeune

2002 Miss Cameron Parish

Time marches on, and already my year as 2002 Miss Cameron Parish has come to an end. What an amazing year I've had! Traveling around the state, meeting hundreds of wonderful people, and spreading the word about Cameron Parish has all been made possible by God and by you the wonderful people of Cameron Parish.

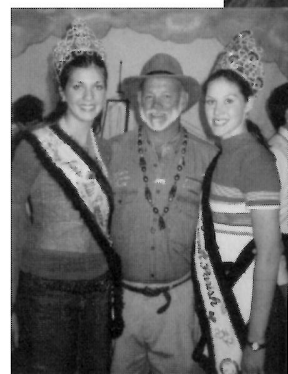
Not only did I travel our state as an ambassador for Cameron Parish, but I was also privileged to travel to the National Outdoors Show in Cambridge, Maryland. There, I saw a log with the new queen, entertained them with a song, and was almost mobbed for my Mardi Gras beads that I had brought to throw. My trip was fantastic! I would like to thank the people in Maryland for making it so unforgettable. You truly treated us like royalty.

My reign has come to an end. I want to say "thank you" to the LA Fur & Wildlife Festival, to my family, and to you, the people of Cameron Parish, for your support and contributions that have made my year so memorable. Thank you most gracious heavenly father for blessing me with this most honorable title; it is through your wisdom that I represented it so well. May God bless you and keep you.

Sincerely,
Marylyn LeJeune
2002 Miss Cameron Parish



Marylyn and her proud family take a moment to pose for a picture.



Jenna Anne Duddleston

2002 Little Miss Cameron Parish

Two wonderful things happened to my that year. First, I was crowned Little Miss South Cameron Elementary. Then, in January, proudly representing my new school, I was crowned Little Miss Cameron Parish 2002.

My name is Jenna Anne Duddleston, the eight year old daughter of Steve Duddleston and Shelly Duddleston of Grand Chenier. I have one older sister named Jillian. I am the granddaughter of Pat and Margaret Doland and Glenn and Virginia Duddleston all of Grand Chenier. I am a third grade student and cheerleader at South Cameron Elementary. I enjoy singing, dancing, swimming, gymnastics, playing with my dog Rex and most of all, crawfishing with my dad.

It has been an honor to reign as Little Miss Cameron Parish 2002. I attended many area festivals and parades, where I proudly wore my crown and banner representing my home - Cameron Parish.

I would like to say a big thank you to Mrs. Nelvia Murphy, Kami Savoie, and Mrs. Michelle Mudd. All of your help and encouragement helped me so much. Thanks to all of my family for believing in me and for being my biggest fans. I will never forget all of your love and support. To all the people of Cameron Parish, thanks for the best year of my life. I truly wish I could do it all over again next year!

Your Little Miss Cameron Parish 2002,
Jenna Anne Duddleston.



Queen Jenna & her family proudly smile on her behalf.

Dixie Desonier

2002 Teen Miss Cameron Parish



Hello and welcome to the Louisiana Fur & Wildlife Festival. I am Dixie Desonier, the 13 year old daughter of Dean Desonier and Lori McCardle. I attend South Cameron High where I am in the 8th grade. It is an honor to be your Teen Miss Cameron Parish 2002. I have attended various festivals representing the Fur Festival throughout this year. I've enjoyed meeting new people and making new friends. I would like to thank the directors and the committee for making us feel so important during the festival. I



Dixie and her proud family show off their smiles.

have enjoyed every minute of the festival and look forward to this year's festival. I would like to extend a "Good Luck" to all the pageant contestants.

Teen Miss Cameron Parish 2002
Dixie Desonier



Ericka Danielle Pickett

2002 Deb Miss Cameron Parish

"Good Evening and welcome to the 47th Annual Louisiana Fur and Wildlife Festival.

It has been an honor and privilege representing Cameron Parish and the Louisiana Fur and Wildlife Festival as the 2002 Deb Miss Cameron. Since the day I was crowned, I couldn't stop smiling. I was so



excited. My year was filled with parades, carnivals, teas and buffets. I know that the memories and friends that I have made this past year, I will cherish for a lifetime.

I am currently a 7th grade student at Cameron Elementary School, where I am a member of the cheerleading squad and parliamentarian of the 4-H club. My hobbies and interests include competing in pageants, cheerleading, gymnastics, swimming and dancing. I am the twelve year old daughter of Karen Pickett and Frank Pickett of Cameron. I have two older brothers, Jason and Frank, and one older sister, Katrina Noel.

As my reign comes to an end, I would like to thank you, Cameron Parish, for giving me the opportunity to experience what this wonderful Parish has to offer.

Once again, I am Ericka Danielle Pickett, your 2002 Deb Miss Cameron."

Love Always,
Ericka Danielle



Erika and her proud family take time for a picture on the night of the pageant.

Welcome to the Louisiana Fur & Wildlife Festival,

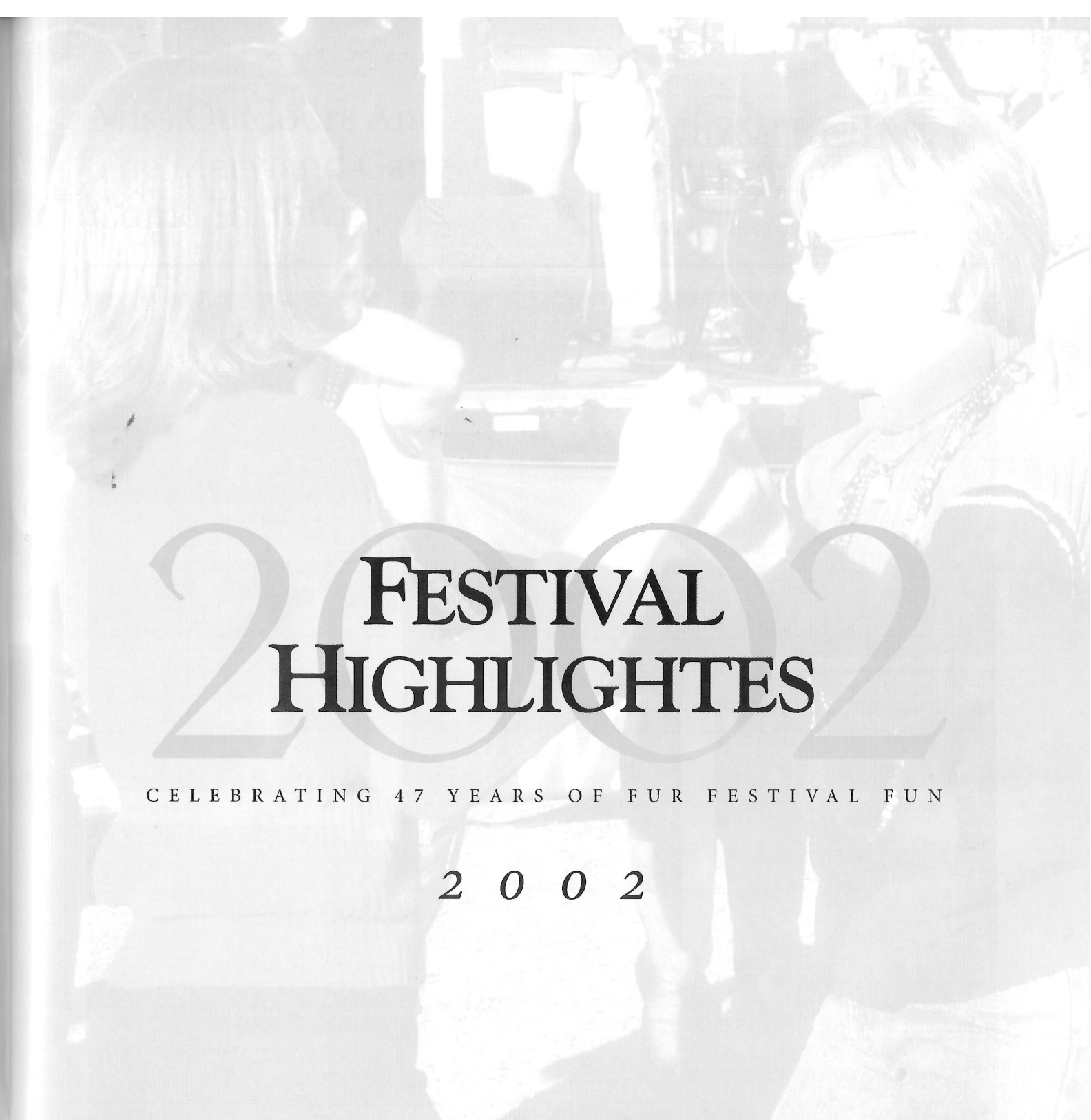
This year we are honoring the "Alligator Industry". Our festival will be held on January 9-11, 2003 in Cameron, Louisiana. I hope you are able to come and join us for a very unforgettable weekend.

The festival has several dances with live bands, great food, queen contests, out door events, a carnival, and of course, our annual parade.

Our cookbook is filled with last years photos and great recipes. The people and children of our parish and surrounding areas always does such a great job in gathering some super dishes to contribute to the cookbook, and I know you will enjoy trying them out.

This year I want to give a special thanks to the people who helped put the cookbook together.

Thank you all for your continued support,
Norma Jo Pinch



2002 FESTIVAL HIGHLIGHTS

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

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2002 FESTIVAL HIGHLIGHTES

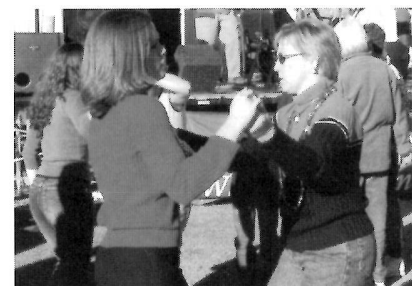
CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Live on stage with the Louisiana Kingfish



"Dance to the music"...



You Go Girls!



Shrimp on a stick, Shrimp on a stick. Ms. Hazel says I'm going to get me a chicken on a stick.



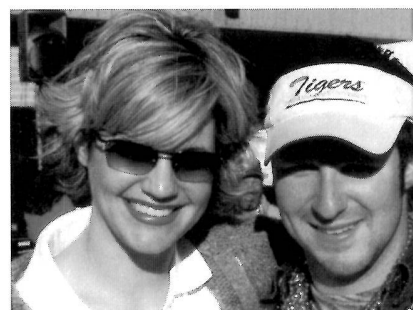
The Blooming Onion is always a big hit on the fair grounds.



C'est bon



Taking the collection at the gate sure looks like fun.

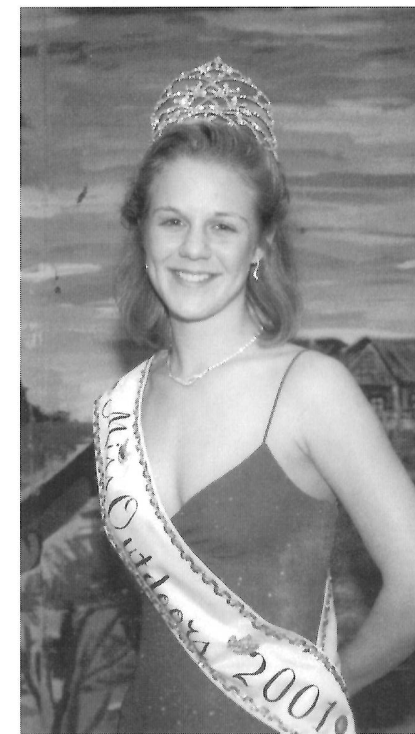


Everyone has a good time at the Fur Festival Fairground.

Miss Outdoors And The Maryland Gang Come To Town!

2002 FESTIVAL HIGHLIGHTES

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



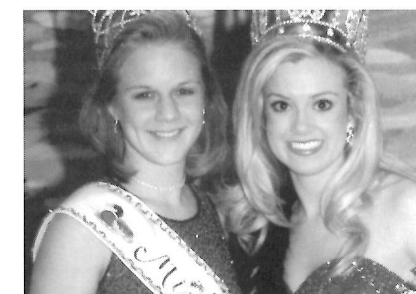
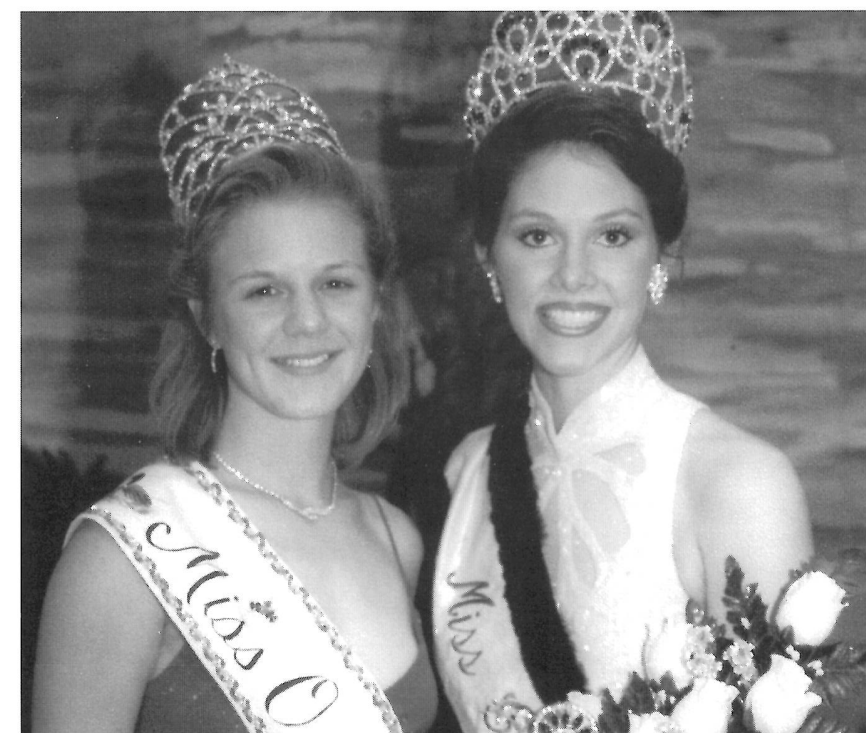
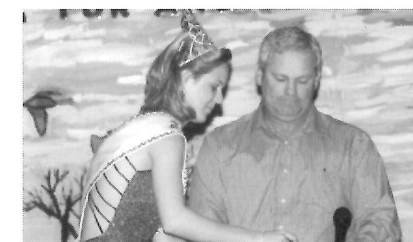
Miss Outdoors 2001
Amanda Williams



Amanda gives a helping hand



Amanda, proudly accepts her gift from festival President, Clifton Hebert



Miss Outdoors shares in the talent displayed at the Fur Festival

2002 FESTIVAL HIGHLIGHTES

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Put your hands up Shelby & Brooklyn



Last one down is a rotten egg!



Wheeee.... Mommy this is fun!



Branson Richard cocks way back to pop his balloon



I love to ride in my car, it drives me near, it drives my far.



I believe I can pin it from here.



Picture Perfect!



Everyone here is having a barrel of fun.



Away they go!

2002 FESTIVAL HIGHLIGHTES

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Visiting Queens from all over the state love to show their smiles at the Fur Festival



The LeBlanc family has double the beauty!



"I love the feel of fur!, it is my one true darling!"



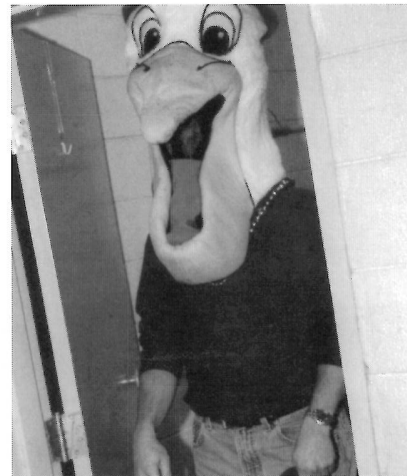
2001 Deb Miss Cameron - Christian McCall crowns
2002 Deb Miss Cameron - Ericka Pickett



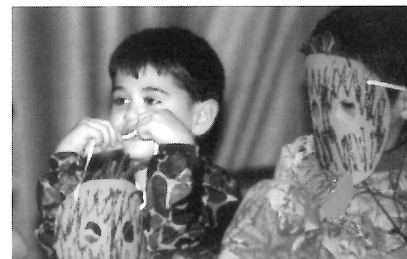
Outgoing Fur Queen Courtney Tatman and weekend sisters share in the fun at the Fur Festival

2002 FESTIVAL HIGHLIGHTES

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"The sky is falling, the sky is falling" says Chicken Little impersonator Todd Conner.



HeadStart student Brayden Trahan and his friends perform a skit which salutes the Duck Industry.



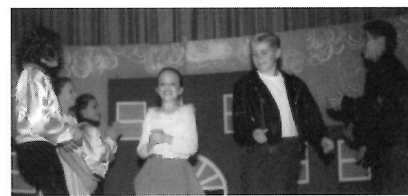
2002 Festival Royalty: King Fur - Buster Sturlese, Fur Queen - Shannon Hinton, Miss Cameron - Marylyn LeJeune, Jr. Miss Cameron - Tara LeBlanc, Teen Miss Cameron - Dixie Desonier, Deb Miss Cameron - Ericka Pickett, Little Mir. Cameron Parish - Kent Doxey, Little Miss Cameron Parish - Jenna Duddleston



"I'm hangin on, I'm almost to the bottom. Pretty soon it will be all over."



Johnathan Cougar was one of this year's Parade Marshalls because of his state steer wrestling title.



Looks like Rydell High has moved into Cameron Parish.

2002 FESTIVAL HIGHLIGHTES

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Outgoing Miss Cameron, Shannon Surratt, being presented a \$1,000 tourist promotion by Sammy Faulk of the Cameron Parish Tourist Bureau.



Parish school principals and representative being presented with contribution checks on behalf of the Fur Festival.



Until Next Year!

2002 FESTIVAL HIGHLIGHTS

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Ready, Aim, Release



The Youth enjoy their turn at archery.



Quack, Quack, Quack ... Here ducky!

The Boudreaux Clan: Like Father, Like Daughter as they take aim at their target



A Fur Fashion Statement



What a pretty duo! Little Miss Cameron 2002 - Jenna Duddleston with her furry cuffs and past Mistress of Ceremonies Michelle Mudd



Miss Yambilee and Miss Duck Festival participate in the Fashion Show with big smiles!



Cameron's Loveliest Ladies partake in glamour to the fashion show. (Right to Left: Brandi LaBauve - Miss Contraband looks to Shannon Suratt, Miss Cameron Parish 2001 as she shares secrets to visiting queens.



A Fur Fashion Show at the Fur Festival is not complete without Cameron Parish beauties. (Left to Right: Missy Mallet - Miss Ra-la-rie, Samantha Mallet - La. Pecan Queen, Tara LeBlanc - Jr. Miss Cameron, Dixie Desonier - Teen Miss Cameron)



Shannon Suratt being escorted by her page Darian Richard in the La Fur Queen Pageant

Festival Event Results

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

Parish Trap Shooting

WOMEN'S TRAP

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

BOY'S JR. TRAP

- 1st Cody Benton
- 2nd Travis Swire
- 3rd Jacob Benson

BOY'S INTERMEDIATE TRAP

- 1st Jake Boudreaux
- 2nd Kyle Atwell
- 3rd Christopher Trahan

MEN'S TRAP

- 1st Jr. Venable
- 2nd JR Boudreaux
- 3rd Pat Brown

State Trap Shooting

GIRL'S JR. TRAP

- 1st Christina Boudreaux
- 2nd Missy Smith
- 3rd Melissa Nunez

GIRL'S INTERMEDIATE TRAP

- 1st Kaylyn Savoie

WOMEN'S SR. TRAP

- 1st Darlene Kelly
- 2nd Dee Dee Nunez
- 3rd Cody Venable

BOY'S JR. TRAP

- 1st Jay Bergeron
- 2nd Bart Vidrine
- 3rd Travis Swire

BOY'S INTERMEDIATE TRAP

- 1st Kyle Trahan
- 2nd Morgan Rhorer
- 3rd Kale Crain

MEN'S TRAP

- 1st Eric Rutherford
- 2nd Jr. Venable
- 3rd Jack Blizzard

MENS ADULT CHAMPION STATE

Daniel Allen

Muskrat Skinning

WOMEN'S MUSKRAT SKINNING

- 1st Bronwen Theriot 31:24

MEN'S MUSKRAT SKINNING

- 1st Ben Welch 30:59

Nutria Skinning

WOMEN'S NUTRIA SKINNING

- 1st Linda Dahlen 1:30:31

MEN'S NUTRIA SKINNING

- 1st Ben Welch 1:25:67

Trap Setting

JR. TRAP SETTING

- 1st Cody Swire 4:06:67

SR. YOUTH TRAP SETTING

- 1st Michael Dowd Jr. 46:86
- 2nd Jacob Dahlen 1:03:35

MEN'S TRAP SETTING

- 1st Ben Welch - 1:06:55
- 2nd Michael Dowd - 2:14:39
- 3rd Rodrick Dahlen - 2:49:67

Archery

FRIDAY RESULTS:

JR. YOUTH ARCHERY

- 1st Cody Benton
- 2nd Matt Miller
- 3rd Derek Boudreaux

BOW HUNTER MEN

- 1st Winn Theriot
- 2nd Alfred Trahan

MEN'S OPEN

- 1st John January

SATURDAY RESULTS:

YOUTH ARCHERY

- 1st Matt Miller
- 2nd Logan Smith
- 3rd Dylan Oden

BOW HUNTER WOMEN

- 1st Diane Oden

BOW HUNTER MEN

- 1st Ridley Oden
- 2nd Gary Wins
- 3rd David Willis

MEN'S OPEN

- 1st Danny Whittaker
- 2nd Lester Burrow
- 3rd Boyd Smith

Dog Trials

FRIDAY RESULTS:

JUNIOR DIVISION

	DOG	HANDLER
1st	Drex	Kelsey Chesson
2nd	Beau	Jerry Istre
3rd	Drake	John Jay LaBove

SENIOR DIVISION

	DOG	HANDLER
1st	Honey	Pete Picou
2nd	DJ	Chris McCall
3rd	Punch	Patrick Hebert

SATURDAY RESULTS:

SENIOR DIVISION

	DOG	HANDLER
1st	Mr.	Ted Joanen
2nd	Buck	Gene Haydell
3rd	Jam	Gene Haydell

Goose Calling Contest:

JR. SPECKLE BELLY GOOSE CALLING

- 1st Lex Theriot
- 2nd Dustin Hume
- 3rd Hunter Canik

INTERMEDIATE SPECKLE BELLY GOOSE CALLING

- 1st Chance Doxey
- 2nd Aaron Johnson
- 3rd Aaron Granger

SR. SPECKLE BELLY GOOSE CALLING

- 1st Quentin LeBoeuf
- 2nd Ricky Canik
- 3rd Scott Hess

JR. SNOWGOOSE CALLING

- 1st Lex Theriot
- 2nd Dustin Hume
- 3rd Hunter Canik

INTERMEDIATE SNOWGOOSE CALLING

- 1st Aaron Johnson
- 2nd Cody Richard
- 3rd Chance Doxey

SR. SNOWGOOSE CALLING

- 1st Quentin LeBoeuf
- 2nd Ricky Canik

Duck Calling Contest:

JR. DUCK CALLING

- 1st Adam Sturlese
- 2nd Lex Theriot
- 3rd Bobby Jordan

INTERMEDIATE DUCK CALLING

- 1st Cody Vincent
- 2nd Aaron Johnson
- 3rd Chance Doxey

SR. DUCK CALLING

- 1st James Doxey
- 2nd Corey Roy
- 3rd David Sturlese

Oyster Shucking

WOMEN'S

- 1st Mrs. Nall
- 2nd Linda Dahlen
- 3rd Brenda Conner

MEN'S

- 1st Quinton Chaumont - 2:40:97

Parade Float Contest

Edward Swindell Memorial Award -

South Cameron Elementary 4-H Club

JUNIOR DIVISION

- 1st South Cameron Elementary 4-H
- 2nd Cameron Elementary 4-H
- 3rd District #9 Jr. Firefighters

SENIOR DIVISION

- 1st Bon Ami Tours
- 2nd Cameron Parish Asst. D.A.
- 3rd Eli Haydell

COMMERCIAL DIVISION

- 1st Ben's Automotive
- 2nd FDF
- 3rd Pat & Tom Reagan

Poster Contest

CE - Cameron Elementary

SCE - South Cameron Elementary

HM - Honorable Mention

CATEGORY K-1

- 1st Haydon Sturlese K - SCE
- 2nd Jensen Bertand 1 - SCE
- 3rd Abby Miller 1 - SCE
- HM Ashleigh Boners 1 - CE
- HM Jonathan Smelley 1 - CE

CATEGORY 2-4

- 1st Ross Rowland 4 - CE
- 2nd Bailey Richard4 - SCE
- 3rd Mikalee Mooney4 - CE
- HM Cami Richard 2 - SCE
- HM Devon Richard 4 - SCE

CATEGORY 5-7

- 1st Kobi Richard 5 - SCE
- 2nd Lyndi Vincent 6 - SCE
- 3rd Kami Savoie 6 - CE
- HM Haley Willis 7 - CE
- HM Jade Miller 5 - SCE

CATEGORY 8-12

- 1st John Lute 8 - SCE

2002 Fur Queen

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



2002 Louisiana Fur & Wildlife Festival Queen
Shannon Hinton of St. John the Baptist



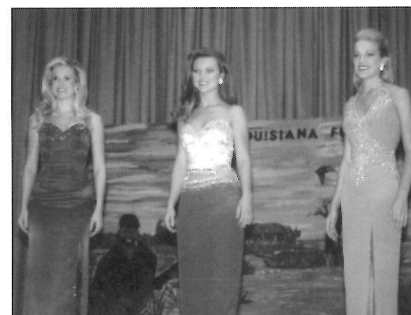
And the Queen is... Maybe Herbal Essence needs Shannon for their commercials.



The Fur Festival Sisters share smiles, Miss Cameron - Marylyn LeJuene and Fur Queen - Shannon Hinton. Aren't they lovely?



King & Queen of the Fur Festival take to the stage.
King Fur - Enos "Buster" Sturlese, Fur Queen - Shannon Hinton



Fur Queen & her court



The top 3 lovely ladies: Queen - Shannon Hinton, 1st Runner Up - Shannon Suratt of Cameron Parish
2nd Runner Up - Jamie Langley of Allen Parish

Shannon being escorted on stage by her page for the evening



2002 Miss Cameron Parish

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



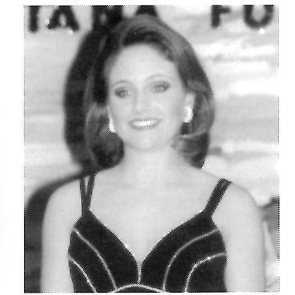
Marylyn flashes her pearly whites and a fur coat in the festival fashion show.



Miss Cameron - Marylyn LeJuene being interviewed and congratulated by festival President, Clifton Hebert.



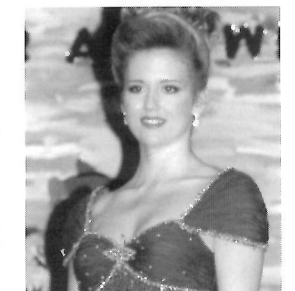
Miss Cameron Contest
Stacie Booth - 2nd Runner Up



Miss Cameron Contest
Nicole Higgins - 1st Runner Up



Miss Cameron Contest
Brandi Hebert



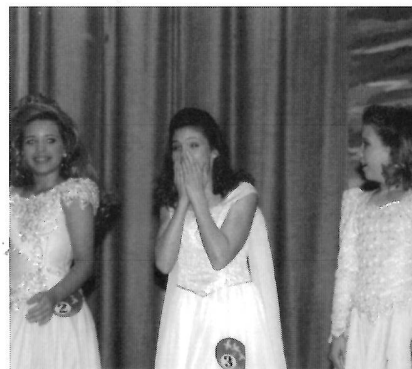
Miss Cameron Contest
Ashleigh Wilde

2002 Deb Miss, Teen Miss & Jr. Miss Cameron

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Deb Miss Cameron - Ericka Pickett, Teen Miss Cameron - Dixie Desonier
Jr. Miss Cameron - Tara LeBlanc



Oh My God! I won.



Queen Ericka and her court
1st Runner up - C'rissa Morales
2nd Runner up - Haley McCall



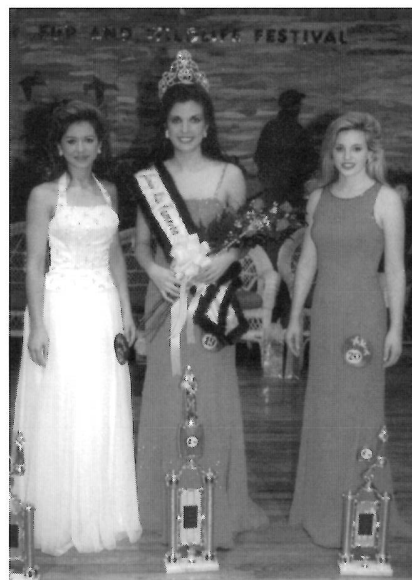
Queen Dixie and her court
1st Runner up - Farrah Jouett
2nd Runner up - Brittany LeBlanc



Dixie being crowned with excitement in her eyes by
2001 Teen Miss Cameron - Cassandra Trahan



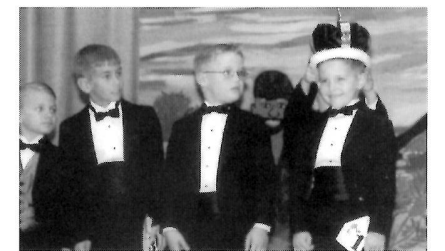
Yes, Tara Yes!



Queen Tara and her lovely court, Ashley Picou and
Heather Billot

2002 Lil Miss & Mr. Cameron

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



The King & Queen and their court:

Little Mr. & Miss Cameron Parish -
Kent Doxey - CES
Jenna Duddleston - SCES

2nd Runners Up -
Morgan Leger - JBHS
Taylor Stutes - Grandlake

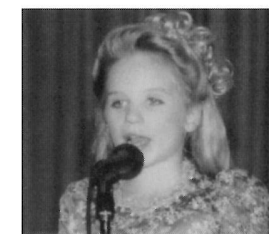
1st Runners Up -
Jenna Picou - Grandlake
Alex Boudoin - SCES



Lil Mr. & Miss Cameron Parish 2002 - Kent Doxey
& Jenna Duddleston



Little Mr. Johnson Bayou
Reece Hebert



Little Miss Cameron
Jadah Primeaux



Little Miss Grandlake
Jenna Picou



Little Miss Johnson Bayou
Morgan Leger



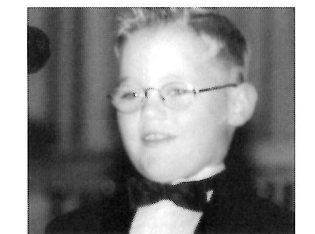
Little Mr. South Cameron Elem.
Alex Boudoin



Little Miss Hackberry
Chelcie Benoit



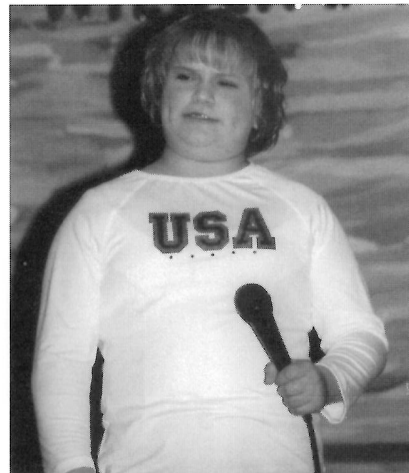
Little Mr. Hackberry
Johnathan Nunez



Little Mr. Grandlake
Taylor Stutes

2002 Fur Festival Talent Show

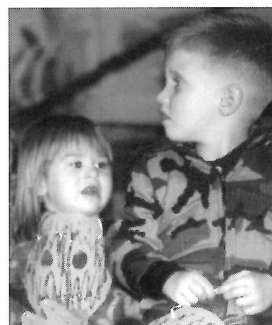
CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Chelsi King and her "Redneck" debut captures the Overall Talent Winner Medal.



Headstart looks to be having a "quacking" good time



Devon & Bailey Richard pump up the acrobats in their routine.



Destiny Sonnier sings her version of "No Place That Far."



Naomi gives it all she got as she performs to "I Do".



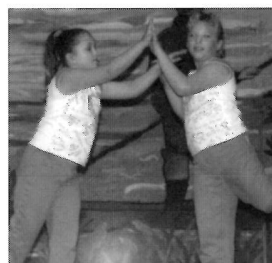
Shake your thang - Jill Duddleston



Operation Enduring Freedom share the Overall Talent Winner Medal with their salute to 911.



Is it Britney Spears? No, it's Gaylin Trahan - Gold Solo Talent Winner



Cami Richard and McKayla Fountain dance to "I want candy."



Conway (Justin Trahan) & Loretta (Katherine Wicke) share the gold in the duet division.



Conway (Justin Trahan) & Loretta (Katherine Wicke) share the gold in the duet division.

Grease was a big hit!

Behind the Scenes

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Mistress of Ceremonies for Miss Cameron Parish and Fur Queen Stephanie Rodriguez. The festival thanks you Stephanie for returning as Mistress of Ceremonies and all your hard work.



"Uh, I believe we are on" - says Jennifer Daniels, Mistress of Ceremonies for Little Miss & Mr. Cameron Parish. Headphone Personnel Telesha Bertrand - Pageant Director, Stage Assistants - Jensen Bertrand & Darlan Richard



Coordinators for Deb, Teen & Jr Miss Cameron: Directors - Stephanie Rogers & Vickie Little Stage Assistants - Flora Siemen, Lena Lafosse, Debbie Duhon



Mistress of Ceremonies for the La Fur & Wildlife Fashion Show. 2000 Fur Queen Millie Harris - Welcome Back Millie!



Pageant Directing takes a lot of hard work. Just ask Deb, Teen & Jr. Directors Vickie Little & Stephanie Rogers

Just me & my shadow



Little Miss Alligator - Kathryn Reina and brother Baby Mister Alligator. Kristopher Reina were among the visiting King & Queens presented at this years festival.



Sparkling Shadows 2001 Deb Miss Cameron, Christian McCall and sister Haley McCall - 2nd runner up to Deb Miss Cameron



Proud Sisters - Tara LeBlanc, newly crowned Jr. Miss Cameron and Brittney LeBlanc, 2nd runner up to Teen Miss Cameron

2002 Parade

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

Parade Grand Marshall - Eli Haydell
Co-Parade Marshall - Jonathan Cogar
(State Steer Wrestling Champion)



2002 Parade

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN



Past Royalty

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

Past Royalty

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

Past King Fur

1969 King Fur I	Jack Styron	Menhaden
1970 King Fur II	Alvin Dyson	Fur
1971 King Fur III	Mark Richard	Cattle
1972 King Fur IV	John Paul Crain	Oil
1973 King Fur V	Thomas E. Steed	Shrimp
1974 King Fur VI	Charles W. Hebert	Rice
1975 King Fur VII	Jerry G. Jones	Hunting & Wildlife
1976 King Fur VIII	J. Burton Daigle	Centennial King
1977 King Fur IX	Ted Joanen	Alligator
1978 King Fur X	Pat Doody	Menhaden
1979 King Fur XI	Fletcher J. Miller	Fur
1980 King Fur XII	Conway LeBleu	Cattle
1981 Co-King Fur XIII	Hadley A. Fontenot & Jennings B. Jones	Past Festival Presidents (25th Anniv)
1982 King Fur XIV	Charles A. "Buster" Rogers	Oil
1983 King Fur XV	Roland J. "T-Bolo" Trosclair	Shrimp
1984 King Fur XVI	Charles Henry Precht	Rice
1985 King Fur XVII	Malcom Lyle Crain	Hunting & Wildlife
1986 King Fur XVIII	Benjamin Carl "Benny" Welch	Alligator
1987 King Fur XIX	Edward W. Swindell, Jr.	Menhaden
1988 King Fur XX	Tom Mudd	Fur
1989 King Fur XXI	J.B. Meaux	Cattle
1990 King Fur XXII	J.B. Blake, Jr.	Oil
1991 King Fur XXIII	Phillip Luke Trosclair II	Shrimp
1992 King Fur XXIV	Claude Eagleson	Rice
1993 King Fur XXV	Watkin Miller	Hunting & Wildlife
1994 King Fur XXVI	Larry McNease	Alligator
1995 King Fur XXVII	Billy Doxey	Oyster
1996 King Fur XXVIII	Robert J. Schwark, Sr.	Menhaden
1997 King Fur XXIX	Darrell "Fats" Dupont	Fur
1998 King Fur XXX	Charlie Theriot	Cattle
1999 King Fur XXXI	Norman Francis McCall	Oil
2000 King Fur XXXII	Donald Bailey	Shrimp
2001 King Fur XXXIII	Mervin "Possum" Chesson	Rice
2002 King Fur XXXIV	Enos J. "Buster" Sturlese	Hunting & Wildlife

Miss Cameron Parish

1956	Meredith Giles	Cameron
1957	Nancy Precht	Sweetlake
1958	Hurricane	
1959	Marilyn Billings	Cameron
1960	Barbara Lane Dugas	Sweetlake
1961	Debbie LaBove	Sweetlake
1962	Beverly Sue Rutherford	Creole
1963	Pam Riggs	Hackberry
1964	Judy Hebert	Cameron
1965	Elaine Broussard	Cameron
1966	Susan Kornegay	Cameron
1967	Charlene LaBove	Creole
1968	Diane Warren	Cameron
1969	Sherry Ceramic	Cameron
	Debbie Jones	Cameron
	Catherine Lowery	Hackberry
1970	Cherie Griffith	Creole
1971	Gail Riggs	Hackberry
1972	Peggy Kelley	Cameron
1973	Debbie Precht	Sweetlake
1974	Susan Baccigalopi	Creole
1975	Susan Woodgett	Cameron
1976	Vickie Nunez	Grand Chenier
1977	Nancy Clair Nunez	Grand Chenier
1978	Joni Gray	Hackberry
1979	Mary McCall	Grand Chenier
1980	Laura Hicks	Hackberry
1981	Yvonne Savoie	GrandLake
1982	April Leger	Hackberry
1983	Winona Wigley	Cameron

1984	Selika Miller	Creole
1985	Stacy Mudd	Cameron
1986	Delisa Conner	Creole
1987	Dena Rutherford	Creole
1988	Katheryn Wilkerson	Creole
1989	Rhonda Perry	Grand Chenier
1990	Dayna Willis	Cameron
1991	Renee LaLande	Cameron
1992	Brandi Soileau	Creole
1993	Tricia Trahan	Creole
1994	Adrienne Picou	Grand Chenier
1995	Jennifer Broadus	Grand Chenier
1996	Adenise Michelle Trosclair	Grand Chenier
1997	Melissa Trahan	Johnson Bayou
1998	Heather Sturlese	Grand Chenier
1999	Mandy Broussard	GrandLake
2000	Courtney Conner	Cameron
2001	Shannon Suratt	Cameron
2002	Marylyn Lejeune	GrandLake

Louisiana Fur & Wildlife Queen

1956	Vida Brown	Vermilion
1957	Nancy Precht	Sweetlake
	Hurricane	
1959	Peggy Seago	Iberia
1960	June Robicheaux	St. Mary
1961	Debbie LaBove	Sweetlake
1962	Pat O'Neil	Vermilion
1963	Susan Beinvenue	Terrebonne
1964	Gail Broussard	Iberia
1965	Susan Arcement	Vermilion
1966	Schere Saia	Terrebonne
1967	Linda Trappey	Iberia
1968	Nancy Jordan	Plaquemine
1969	Jane Weillbacher	St. Charles
1970	Doylene Lasiter	St. Mary
1971	Cherie Griffith	Cameron
1972	Gail Riggs	Cameron
1973	Gwendolyn Phelps	LaFourche
1974	Ann Guillot	St. John the Baptist
1975	Alexis Alexander	Jefferson
1976	Susan Woodgett	Cameron
1977	Jenny Sue Bird	St. Charles
1978	Sharon Laney	St. Charles
1979	Joni Gray	Cameron
1980	Cindy Rice	St. John the Baptist
1981	Donna Harmon	Calcasieu
1982	Yvonne Savoie	Cameron
1983	Andrie Bergeron	Terrebonne
1984	Elizabeth Primm	Terrebonne
1985	Selika Miller	Cameron
1986	Kelly Foster	Calcasieu
1987	Lisa Roberts	Iberia
1988	Karen Engeron	Terrebonne
1989	Michelle Morris	LaFourche
1990	Lisa Rouse	Terrebonne
1991	Sonya Landry	Iberia
1992	Kelly Becnel	St. John the Baptist
1993	Belinda Denise Clemons	St. Tammany
1994	Erika Schwartz	St. Tammany
1995	Adrienne Picou	Cameron
1996	Marie Des Ormeaux	Vermilion
1997	Alison Hotard	St. John the Baptist
1998	Summer Parker	Jefferson Davis
1999	Heather Sturlese	Cameron
2000	Millie Harris	Jefferson
2001	Courtney Tatman	St. Charles
2002	Shannon Hinton	St. John the Baptist

Little Miss Cameron Parish

1971	Connie Jean Poole	Hackberry
1972	Barbie Duncan	Grand Chenier
1973	Monique Tabor	Cameron
1974	Elda Faye Viator	Cameron
1975	Catherine Helen Perkins	Cameron
1976	Vickie Lyn Delino	Cameron
1977	Tracy Ann Erbeling	Johnson Bayou
1978	Joanie Josephine Constance	Johnson Bayou
1979	Derinda Dean Morris	South Cameron Elem.
1980	Christy Ann Trahan	Hackberry
1981	Dawn Michelle Domingue	Hackberry
1982	Dixie Darlene Willis	Cameron
1983	Adrienne Larissa Picou	Grand Chenier
1984	Jessica Azora Leger	Johnson Bayou
1985	Shannon Suratt	Cameron
1986	Candace Michelle Willis	Cameron
1987	Lizza Bailey	Cameron
1988	Amy Racca	Cameron
1989	Casi Cherami Pinch	Grand Chenier
1990	Bronwen LaLande	Cameron
1991	Stacie Booth	Grand Chenier
1992	Nicole Fenez	Hackberry
1993	Ashley Michelle Kelley	Grand Chenier
1994	Kaylee Jo Canik	South Cameron Elem.
1995	Courtney Conner	South Cameron Elem.
1996	Dixie Michelle Desonier	Cameron
1997	Ericka Danielle Pickett	Cameron
1998	Katelyn Sue Reina	South Cameron Elem.
1999	Kami Danielle Savoie	Cameron
2000	Kallan Mudd	Grandlake
2001	Kathryn Aline Reina	South Cameron Elem.
2002	Jenna Anne Duddleston	South Cameron Elem.

Jr. Miss Fur Queen

1993	Cherie McDaniel	Cameron
1994	Amanda Johnson	Cameron
1995	Sarah Ann Vaughan	Creole
1996	Bronwen Chasidy LaLande	Cameron
1997	Courtney Conner	Cameron
1998	Amber Alexander	Cameron
1999	Terri Lyn Conner	Creole
2000	Desiree' Renee Roberts	Cameron
2001	None	
2002	None	

Teen Miss Fur Queen

1993	None	
1994	None	
1995	None	
1996	Danielle Saucier	
1997	Stacey Ann Jefferson	Grand Chenier
1998	Natasha Rae Trahan	Johnson Bayou
1999	Ashley Kelley	Grand Chenier
2000	Ashley Nicole Picou	Grandlake
2001	None	
2002	None	

Deb Miss Fur

1997	Ashley Michelle Kelley	Grand Chenier
1998	Heather Richelle LeBoeuf	Grandlake
1999	Dixie Michelle Desonier	Cameron
2000	Kami Danielle Savoie	Creole
2001	None	
2002	None	

Little Mister Cameron Parish

None		
Master Timothy McCall		Grand Chenier
Master Charles W. Vincent Jr.		Cameron
Terrell Boudoin		Cameron
Charles W. Vincent Jr.		Cameron
Joe Matthew Constance		Johnson Bayou
Dwayne Paul Nunez		Grand Chenier
Richard Joseph Harrington		Johnson Bayou
August Charton Fontenot		Cameron
Alfred Alcide Devall II		Hackberry
Jonathan Bernard Chilson		Grand Chenier
Dusty Jinks		Hackberry
Eric Wade Conner		Grandlake
Kasey Ryan Jinks		Hackberry
Ryan Marceaux		Cameron
Trevor Dean Trahan		Johnson Bayou
Scott Suratt	Cameron	
Shawn Patrick Authement		Cameron
Shaun Joseph Fawvor		South Cameron Elem.
Chad Theriot	South Cameron Elem.	
Casey Keith Trahan		Johnson Bayou
Chad Broussard		Cameron
Jared Kane Trahan		Johnson Bayou
Aaron Granger		Hackberry
Kaleb Trahan	South Cameron Elem.	
Jacob Wayne Trahan		South Cameron Elem.
Chance Savoie		Johnson Bayou
Michael Forrest Fewell		Johnson Bayou
Thomas Lee Trosclair		Cameron
Jade Houston Miller		South Cameron Elem.
Channing Blake "Chan" LaLande		South Cameron Elem.
Kent Allen Doxey		Cameron

Jr Miss Cameron Parish

None		
None		
None		
None		
None		
None		
None		
None		
None		
None		
Ashley Michelle Kelley		Grand Chenier
Tara LeBlanc		Cameron

Teen Miss Cameron Parish

None		
None		
None		
None		
None		
None		
None		
None		
None		
Cassandra Noel Trahan		Cameron
Dixie Michelle Desonier		Grand Chenier

Deb Miss Cameron Parish

None		
None		
None		
None		
None		
Christian McCall		Grand Chenier
Ericka Danielle Pickett		Cameron



2003 RECIPES

CELEBRATING 47 YEARS OF FUR FESTIVAL FUN

2 0 0 3



APPETIZERS, SOUPS, SALADS & BREAKFASTS

Alligator Soup

1 cup of finely chopped onion
1 cup of finely chopped green bell pepper
1 cup of butter or margarine
4 cups of water
2 pounds of alligator filets, cut into 1/2 inch pieces
1/2 cup of chopped, peeled potatoes
1 cup of chopped carrots
1 cup of whole-kernel corn
1/2 cup of Rotel tomatoes with green chilies

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(Just off Hwy. 384)

2 cups of tomato sauce
1 teaspoon of granulated garlic
3 tablespoons of chicken base
1 teaspoon salt
1/2 teaspoon of red pepper
1/2 teaspoon of black pepper
1/2 pound of catfish filets, chopped
1 16 oz can of cream style corn

Saute the onion and green pepper in the butter in a large saucepan until translucent. Add the rest of the ingredients except catfish and corn; mix well. Simmer for one and one-half hours. Remove from heat. Stir in the catfish and cream style corn. Bring to a simmer and simmer for 10 minutes.

Kendall Styron

Aunt Olite's Yellow Squash Pickles

2 lbs fresh firm yellow squash
2 small onions
1/2 cup salt
2 cups white sugar
1 tsp celery salt
1 tsp turmeric
2 TSP mustard seeds
3 cups cider vinegar

Wash yellow squash and cut in thin slices. Slice onions very thin and add to squash. Cover with ice and salt for 2 hours. Then drain. Bring all other ingredients to a boil for five minutes. Pack into jars leaving 1/2 inch from top. Add 1/2 tsp alum and seal.

Edith Miller

"Aunt Sue's" Pasta Salad

1 1/4 lbs tricolor rotini pasta
16 oz bottle Kraft Zesty Italian dressing
2 cups bell pepper, diced
1 cup onion, diced
4 oz jar McCormick Vegetable Supreme (buttery herb)
1 container cherry tomatoes
1 large cucumber, chopped

Cook pasta according to package; drain. Add all ingredients except tomatoes. Add tomatoes right before serving. Toss well. Broccoli florets and/or shrimp may be added.

Velda Roux
Cameron, LA

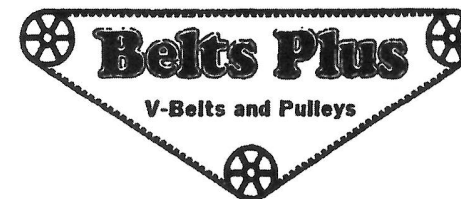
Baked Potato Soup

4 large baking potatoes
2/3 cup butter
2/3 cup flour
6 cups milk
3/4 tsp salt
8 oz sour cream
1/2 tsp black pepper
4 stalks green onions, sliced
12 strips bacon, cooked crisp
1 1/2 cups shredded cheddar cheese
Tony's Seasoning
Can add shrimp

Cooking time – under 30 minutes. Bake the potatoes. Let cool and scoop out pulp. Discard skins. In a large dutch oven (at least 4 quart size), melt butter. Add flour and stir 1 minute. Gradually add milk. Cook on medium heat until thick and bubbly. Add potato, seasonings, 1/2 cup bacon, 1 cup cheese and half the green onions. Cook until thoroughly heated. Stir in sour cream. Add milk to thicken if necessary. Taste and adjust seasonings. Garnish with leftover bacon, green onions and cheese.

Darla Desonnier

"Your One Stop Belt Center"



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Barbecue Sauce

Mix together:

15 oz can of tomato sauce
6 oz beer
1/3 cup brown sugar
1 tbs prepared mustard
1/2 tsp garlic powder
1/2 tsp vinegar

Baste chicken or ribs on the grill with sauce frequently, turning pieces each time.

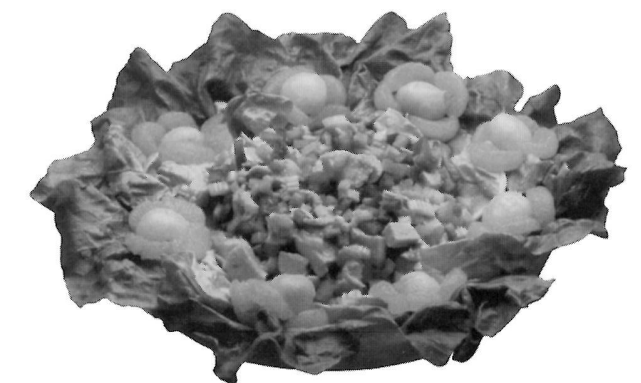
Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA

Barklova

1 box Filo dough
1 bag walnuts chopped or crushed
1/2 bag shaved almonds
1 bottle Karo syrup
2 TBS honey
1/2 lemon squeezed
2 1/2 stick butter melted

Defrost filo dough thoroughly according to the package directions. Brush bottom of pan with melted butter. Brush each layer of filo dough as you place in pan. Do about 7 or 8 layers of dough. Then layer of nuts. Another layer of 5 filo dough then add nuts again. Finish off with 7 layers of filo dough. Brush each layer with butter. Cut across diagonally into dough carefully about 2" apart. Then cut cross wise. Put into preheated oven at 350F for 30 minutes or until golden brown on top. While that's out of the oven still hot, heat up syrup, lemon juice and honey almost to a boil. Pour on top of Baklava all over and let stand overnight. Serve next day.

Elaine Thompson



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KENNETH E. BADON
kbadon@badonlawfirm.com



Bayou Bundles

1/2 lb fresh crab meat, drained, picked and flaked
1/2 lb shrimp, cleaned, cooked, and diced
1/2 tsp A-1 Sauce
1/2 tsp garlic powder
1/2 tsp onion powder
Dash red pepper
8 oz package cream cheese, softened
1 egg yolk, well beaten
Oil for frying
3 doz Wonton wrappers

Combine crab meat, diced shrimp, cream cheese and seasonings into a paste. Place heaping teaspoons of mixture in middle of a wonton wrapper. Brush edges of wrapper with egg yolk. Gather four edges and pinch or twist together gently to seal. Heat oil in heavy skillet to 375 F. Fry until golden brown. Drain and serve with sweet and sour sauce or Chinese mustard sauce.

Submitted by Kendall Styron

Beau's Mac & Tuna

1 box of macaroni & cheese
1 can tuna fish

Cook macaroni as directed. Add a can of tuna fish

Beau Boudreaux

Remoulade Sauce

4 tablespoons lemon juice
4 tablespoons vinegar
4 tablespoons prepared mustard
4 tablespoons prepared horseradish
2 teaspoons salt
1/2 tsp black pepper
2 tsp paprika
Dash cayenne
2 tbs catsup (optional)
1 cup salad oil
1/2 cup celery, chopped fine
1/2 cup green onions, minced

Combine lemon juice, vinegar (tarragon, if you have it) and seasonings. Gradually add oil. Stir with fork or rotary beater to blend well.

Add celery and onion. Makes 2 cups. Great with boiled shrimp.

Norma Jo Pinch

Beer Batter

1 egg
1 tsp salt
1 tsp baking powder
1 cup beer
1 tsp sugar
1 cup flour

Beat egg well. Add remaining ingredients. Batter is right consistency when during mixing it clings to spoon. Dip whatever you are frying and deep fry heated at 375 F until golden brown. Drain on paper towel.

Edith Miller

Bread and Butter Pickles

2 quarts cucumbers, thinly sliced
6 onions, sliced
2 red peppers, sliced
2 green peppers, sliced
1/3 cup salt
water

Syrup
2 cups brown sugar
1-2 cups white sugar
2 cups vinegar
1 tbs turmeric
2 tsp celery seeds
2 tbs cinnamon

Combine cucumbers, onions, and red and green peppers with salt. Cover with cold water. Let stand overnight. In morning, rinse well with cold water. Mix syrup ingredients and bring to a boil. Then add vegetables. Boil for 1/2 hour longer, stirring every now and then. Put in hot jars and seal.

Stephanie Richard
Cameron, LA



Broccoli Salad

2 bundles of broccoli
 1 red onion
 1 cup cheddar cheese
 1 lb crumbled bacon
 1/2 cup raisins – optional
 Toss and Refrigerate

Dressing:

1 cup miracle whip
 1/2 cup sugar
 2 TBS red wine vinegar
 Blend and chill at least 3 hours prior to use.

1 hour prior to serving, blend salad and dressing and refrigerate and chill 1 hour.

I have added cherry tomatoes, cauliflower, bell pepper, celery, or just about anything you like into this salad. Its variations are endless..

Barbara Leblanc,
 Cameron, LA

Bucket Pickles – Really Good

4 cups sugar
 2 cups white vinegar
 2 tbs pickling salt
 1 tsp turmeric
 1 tsp celery seed
 1 tsp mustard seed
 1 red pepper, seeded and sliced
 1 green pepper, seeded and sliced
 1 large onion
 Cucumbers, thinly sliced

Place ingredients in ice cream bucket and stir. Add red and green peppers and onion. Add cucumber to fill pail. Let stand 2 hours. Stir before putting in refrigerator. Store in refrigerator up to 6 months.

Velda Roux

Lost Bread

2 eggs
 1/2 cup sugar
 1/4 tsp cinnamon
 1/2 cup milk
 4-6 slices bread – stale

Beat eggs, sugar, and cinnamon together. Dip bread in mixture and fry on buttered griddle the sprinkle with powdered sugar.

Gracie Beth Benoit

Buttermilk Cornbread

2 Tbsp. Vegetable oil
 1 c. yellow cornmeal
 1 Tbsp. flour
 1 1/2 tsp. baking powder
 1/4 tsp. baking soda
 1/4 tsp. salt
 1 c. buttermilk
 1 large egg

Heat oil in 8 inch cast-iron skillet in a 450 degree oven for 5 min.

Combine cornmeal, flour, baking powder & soda in a medium bowl; make a well in the center of the mixture.

Stir together the buttermilk and egg; add to dry ingredients, stirring just until moistened. Pour into hot skillet.

Bake at 450 degrees for 20 min. or until golden.

Yield: 6-8 servings

Donna Martin
 Hibernia Asst. Market Operations Manager

Cajun Crab Balls

1 1/2 lbs crab meat
 1 cup onions, chopped fine
 1/2 cup bell pepper, chopped fine
 1/2 cup celery, chopped
 1 tablespoon Worcestershire sauce
 1 tablespoon lemon juice
 2 tablespoons butter
 1/2 cup milk
 Tony's Seasoning, to taste
 2 eggs
 2 tablespoons flour
 Dash of Tabasco

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2 medium boxes plain bread crumbs


Mix first five ingredients in a bowl. Melt butter; remove from heat and blend in flour. Gradually blend in milk, mixing very well until blended.

Cook this on low. Heat, stirring constantly until thick and smooth. Allow to cool. Beat eggs and add this to crab mixture along with white sauce. Mix this well. Place in ungreased 9x8x2 pan.

Chill in refrigerator about 2 hours. Using a teaspoon, scoop mixture and form in a ball using the bread crumbs. Fry in deep fat and serve while hot.

Serves 24, depending on size of balls.

Dean Desonnier
 Cameron, LA



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Cheese Soup

- 1 stick butter
- 1 lb carrots, grated
- 1 onion, chopped
- 2 cups celery, chopped
- 2 cans tomato soup
- 2 cans chicken broth
- 1 lb Velveeta cheese
- 2 cups sour cream
- Tony's Seasoning

In pan melt 1 stick butter, sauté the carrots, onion and celery. Add tomato soup, chicken broth and simmer 1 hour. Turn fire off; add cheese and sour cream. Stir to melt. Serve with croutons.

Michelle David

Cheese Straws

- 1 sheet puff pastry

- Cheese Mix
- 8 oz Parmesan Cheese, grated
 - 1 tbs paprika
 - 1 tbs caraway seeds
 - 2 tbs poppy seeds
 - 1 tbs coarse ground black pepper
 - 1 tbs kosher salt

- Egg wash:
- 1 whole egg
 - 1 tsp water

Combine cheese mix ingredients in a bowl; mix by hand and set aside. Roll puff pastry sheet as thin as possible. Coat with egg wash, then cover with cheese mix. Fold dough over itself, cut into 1/4" strips. Bake at 350F for 10 minutes or until lightly browned. Excellent with soup or gumbo.

Tanya Labove
Creole, LA

Chili Relleno Squares (Appetizer)

- 3 cups shredded Monterey Jack Cheese
- 1 1/2 cups shredded Cheddar Cheese
- 2 cans (4oz) chopped green chilies, drained
- 2 eggs
- 2 TBS milk
- 1 TBS flour

Mix cheeses. Place half of the cheeses in a greased 8" square baking dish. Sprinkle with chilies and remaining cheeses. In a bowl, beat the eggs. Add milk and flour. Pour over cheese. Bake at 375 for 30 minutes or until set. Cut into small squares.

Shirley Murphy
Cameron, LA

Crisp Cheese Twists

- 1 1/4 cups all-purpose flour
- 1/2 cup cornmeal
- 1 tsp salt
- 1/4 cup shortening
- 1 1/4 cups shredded cheddar cheese
- 1/3 cup cold water
- grated Parmesan cheese

In a large bowl, combine the flour, cornmeal and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in cheddar cheese. Sprinkle with 1/3 cup water. Toss with a fork (if dough is dry, add water, 1 tsp at a time, until dough forms a ball). Wrap tightly in plastic wrap; refrigerate for 1 hour or until firm. Divide dough in half. On a lightly floured surface, roll each portion into an 11X10 in. rectangle. Cut into 5-in. X 1/2-in. strips. Carefully twist each strip and place on greased baking sheets pressing ends down. Bake at 425 degrees for 7-9 minutes or until golden brown. Immediately sprinkle twists with Parmesan cheese. Cool on wire racks. Makes 7 dozen.

Jenna Picou
Little Miss Grandlake



Jones Law Firm

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Sallie, Margaret, Bryan
and Patrick

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Louisiana Fur & Wildlife Festival 2003

Ham Tortilla Stack

2 packages (8 oz each) cream cheese, softened
 1/2 cup mayonnaise
 1 lb ground fully cooked ham
 1 medium sweet red pepper, chopped
 1 bunch green onions, chopped
 1 can (2-1/4 oz) chopped ripe olives, drained
 12 flour tortillas (7 in)
 salsa or picante sauce

In a mixing bowl, beat cream cheese and mayonnaise until smooth. Stir in the ham, red pepper, onions and olives. Spread over nine tortillas. Make three stacks of three tortillas each; top each stack with a plain tortilla. Cover and refrigerate for 8 hours or overnight. Cut into wedges. Serve with salsa. Makes 3 1/2 dozen.

Cody Richard
 Lake Charles, LA

Corn and Olive Spread

2 pkgs (8oz) cream cheese – softened
 1 pkg (1oz) ranch dressing mix
 1 med red bell pepper chopped (1 cup)

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1 can (4 1/2 oz) chopped ripe olives – drained
 1 can (11oz) whole kernel corn – drained
 1 can (4oz) chopped green chilies – drained
 Tony's Seasoning to taste
 Tortilla chips or crackers

Blend together – chill 4 hours and serve.

Jessye Roux Conner,
 Cameron, LA

Deviled Oysters

1 pint shucked oysters
 2 tbsp butter
 3 shallots, chopped fine
 2 tbsp flour
 1 cup light cream
 1/8 tsp nutmeg
 pinch of cayenne pepper
 1 tsp dry mustard
 2 tsp Worcestershire sauce
 2 tbsp minced parsley
 1 cup freshly made bread crumbs, buttered

Preheat the oven to 400 degrees. Have on hand 6-8 deep halves of oyster shells or 4-6 scallop shells. Chop the oysters coarsely and set aside. Melt the butter in a saucepan and add the shallots, cooking until soft. Stir in the flour, cook for 2 minutes, and slowly add the cream, nutmeg, cayenne, mustard and Worcestershire sauce. Cook over medium-low heat, stirring, for 5 minutes, until the sauce is smooth and thickened. Stir in the oysters and 1 tbsp of the parsley. Remove from heat and spoon into the shells. Place the shells on a baking sheet. Mix the remaining parsley and bread crumbs and sprinkle evenly over the oyster mixture. Bake 15-20 minutes.

Sherry Bertrand
 Creole, LA



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Corn Salsa Salad

2 cans white shoe-peg corn, drained
 2 ripe tomatoes, chopped
 2 TBS vinegar from jalapeno peppers
 3 slices jalapeno peppers, chopped
 1 small bell pepper, chopped fine
 1/2 cup fresh cilantro, chopped
 Dash garlic powder
 2 dashes chili powder
 1/2 tsp seasoned salt
 1 TBS minced onion
 Doritos
 Tony's Seasoning

Mix all ingredients well except chips. Serve in a colorful bowl accompanied by the chips. Good side dish for baked chicken. Serves 6.

Velda Roux

Cream of Broccoli Soup

1/2 cup margarine
 1/2 cup chopped onion
 1 1/4lb chopped fresh broccoli
 1/2 tsp minced garlic
 2 cups chicken stock

2 cups milk
 1 tbsp chicken base
 2 bay leaves
 a pinch of grated nutmeg
 1/2 cup roux
 2 cups half-and-half

In 3-quart saucepan, melt margarine over medium-high heat.

Stir in broccoli, onion and garlic; cook until onion is tender. Stir in stock, milk, chicken base, bay leaves and nutmeg; mix well.

Stir in roux; continue cooking, stirring constantly until soup is thickened. Reduce heat to low; simmer 30 minutes.

Stir in half-and-half; season to taste with salt and pepper. Remove bay leaves.

Cook over low heat until soup is heated through.

Pamela Bonilla
 Beauregard Parish

Crab and Broccoli Soup

1 stick butter
 1/2 cup shallots
 2 cans cream of mushroom soup
 2 cans milk
 1 pint half and half
 1 lb crab meat
 1 TBS crab boil
 1 pkg chopped broccoli
 Salt and pepper to taste

In a large saucepan sautee shallots in butter for 5 minutes. Add all other ingredients. Bring to a boil. Lower heat and simmer for 20 minutes. Stir often.

Elaine Thompson

Crab and Corn Chowder

8 cups whole kernel corn cut from cob
 8 cups creamed corn
 1 yellow onion, diced
 1/2 red bell pepper, diced
 1 lb smoked bacon
 1 quart heavy whipping cream
 1 gallon whole milk
 1 tbs granulated garlic
 1 tbs Season All Salt
 1 tbs ground black pepper
 1 tsp cayenne pepper
 1 tsp paprika
 2 cups fresh chicken stock
 1/2 cup parsley, fresh
 1/2 cup green onions, diced
 2 cups all purpose flour

Sautee bacon until brown; add vegetables and cook until soft. Add 2 cups flour to mixture, then add whole kernel and creamed corn and blend well. Add milk and heavy cream. Cook 25 minutes, then add crabmeat, fresh parsley and green onions.

Tanya Labove
 Creole, LA

Crawfish Crab Dip

1 pound crawfish
 1 pound claw crabmeat
 2 stick butter
 2 boxes cream cheese
 1 onion, finely chopped
 Tonys Seasoning
 Hot sauce

Melt butter in pot. Sautee onion. Melt cream cheese with butter and onions. Add crawfish. Cook or simmer for 10 minutes. Add crab meat and seasoning. Let simmer until crawfish are done and tender. Do not boil or stir too much or crab meat will fall apart.

Patrica LaBove
 Creole, LA

Cream Cheese Ball

16 oz cream cheese
 1 bunch green onions
 1 tsp red pepper
 1 tsp garlic salt
 1 tbs mayonnaise
 1 tsp Tabasco
 1 tsp Paprika
 1 tsp Lea & Perrins
 3/4 tsp mustard

Mix well and shape into ball. Cover with chopped pecans and refrigerate overnight.

Shannon Suratt
 2001 Miss Cameron Parish
 2002 Miss Lake Charles USA

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The Creole or Creole Tea

1 gallon water
 5 large tea bags or 12 small
 1/2 peel of one large lime
 1/2 peel of one orange
 4 soup spoons red sugar or white

Bring tea bags, lime and orange peels and a gallon of water (less 1 cup to add later) to boil in covered pot. Turn off fire and add the remaining cup of cold water carefully over the tea bags and peels. Cover. Let sit overnight. Next day, pour in gallon jar, adding sugar. Serve hot or cold.

Michelle David

Creole Shrimp Balls

1 1/2 lb raw shrimp
 1 large onion – chopped
 1 bell pepper – chopped
 2 or 3 stalks of celery
 1 tbs Lea & Perrins
 1 can tomato paste
 1 bay leaf
 3 cloves of garlic
 1 cup tomatoes
 1 egg
 Season to taste

Grind up shrimp, half of onion, bell pepper, celery, garlic and raw egg. Mix well. Roll into balls, flour and fry. Saute the remainder or other half of vegetable and add tomatoes and tomato paste, bay leaf, Lea & Perrin sauce and seasoning. Add shrimp balls and cook on low fire for 30 minutes or until sauce thickens. Serve over hot rice and top with onion tops.

Barbara L Leblanc
 LA Fur & Wildlife Festival
 Cameron, LA

Datha's Homemade Bread

1 cup lukewarm water
 1 pkg yeast
 4 T cooking oil
 4 T sugar
 1 T salt
 4 or 5 cups flour

Dissolve yeast in 1/2 cup water. Add the rest of the water, cooking oil, sugar, salt, and stir. Add 2 cups flour and mix well. Pour 2 cups flour on a sheet of waxed

paper. Pour the mix onto the paper and knead until you can hold the bread in your hand and it won't fall through your fingers. Put 3 T of cooking oil in a pot or bowl with a lid that fits. Put dough in here and let rise for 1 or 2 hours. Make into rolls, let rise again and bake.

Dottie Richard
 Cameron, LA
 Dedicated to Datha Landry

Dill Pickles

30-36 cucumbers, 3-4 inches long
 3 cups vinegar
 3 cups water
 3 tbs salt
 fresh or dried dill
 garlic
 mustard seed

Wash cucumbers. Make a brine of the vinegar, water and salt. Bring to a boil.

Place a generous layer of dill, 1/2 - 1 clove of garlic, sliced, and 1/2 tbs of mustard seed in bottom of each jar.

Pack cucumbers in jars. When jars are half full, add another layer of dill. Fill jars 1/2" from top with boiling brine. Screw lids on tight.

Process 5 minutes in boiling water bath.

Stephanie Richard
 Cameron, LA

Dump Bean Soup

2 lbs. Sausage (Health Choice or your Choice)
 2 cans navy beans
 2 cans pinto beans with jalapenos
 2 cans bean and bacon soup
 1 can rotel tomatoes
 Medium Onion diced
 Small Bell Pepper diced

Slice sausage into 1/4 inch pieces. Mix all ingredients together and simmer for 2 hours or more. Other meats may be added as will.

Adding Tasso with the sausage is also good. Very good on a cold winter evening or day.

Vickie Long
 Hibernia Market Operations Manager

Egg Drop Soup

- 1 can beef broth
- 3 eggs (mixed)
- 1/2 bundle green onions
- 1 tsp black pepper

Bring broth to a boil. Slowly add eggs, stir with a fork. When eggs are cooked, add green onions and pepper.

D'Junna Boudreaux

Eggplant Soup

- Pam spray
- 1 cup onion, chopped
- 1 cup bell pepper, chopped
- 1 stem celery, chopped
- 1/2 cup tasso, diced or smoked sausage
- 1 large or 2 small eggplants, cubed
- 2 Roma tomatoes, chopped chunky
- 1/2 tsp basil
- 1/4 tsp green Tabasco
- 1/4 tsp red Tabasco
- Tony's Seasoning to taste
- 1 can chicken broth
- 1 bay leaf

- 1 tsp sugar
- Add shrimp

On medium-low heat, sauté onions, bell peppers, celery and tasso. Add cubed eggplant and tomatoes, basil, green and red Tabasco and seasoning. Saute 5 minutes and add chicken broth and bay leaf. Sprinkle sugar over mixture. Bring to a boil. Reduce heat; cover and simmer 30 minutes. Serve in soup bowl.

Kendall Styron

Faux's Popeye Biscuits

- 4 cups biscuit mix
- 3/4 cup club soda
- 1 - 8 oz sour cream

Mix all ingredients. Bake in a pan with a block of melted butter in the bottom of the pan. Bake at 450 degrees for 15 minutes.

Barbara L Leblanc
LA Fur & Wildlife Festival
Cameron, LA

- 4 TBS orange juice
- Toasted pecans, chopped

Mix all ingredients except pecans together and shape into balls and chill. Place chopped pecans on cookie sheet and toast. Roll ball into toasted pecans.

Raven Styron

Fruit Salad

- 1 can apple pie filing (slice apples)
- 1 can mandarin oranges (drained)
- 1 can pineapple chunks (drained)
- 3 bananas sliced
- 3 frozen strawberries (thawed)

Mix all the above together and refrigerate. This salad will last in the refrigerator for a long time, so if you wish to double or triple the recipe for large family gatherings it will not go to waste. Keep refrigerated.

Yvonne Mhire
Hibernia Cameron Branch

Ginny's Sweet Crust

- 1 1/2 cup sugar
- 1 1/2 cup milk
- 2 TSP baking powder
- 1/2 cup shortening
- 2 TSP vanilla
- 1/2 TSP salt
- 2 eggs

Add flour till thick enough to roll crust out.

Ginny Leboeuf

Green Goddess Dip

- 6 oz cream cheese
- 1 cup mayonnaise
- 1 cup sour cream
- 2/3 cup chopped fresh parsley
- 2 TBS terragon vinegar
- 1 scant T garlic salt
- 1/2 cup chopped onions

Mix all ingredients together and serve as a dip for vegetables. Example - cucumbers, squash, turnips, tomatoes, carrots, celery, broccoli or cauliflower's.

Barbara L. Leblanc
Cameron, LA

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Peanut Butter and Jelly French Toast

- 12 slices bread
- 3/4 cup peanut butter
- 6 tbsp jelly or jam
- 3 eggs
- 3/4 cup milk
- 1/4 tsp salt
- 2 tbsp butter or margarine

Spread peanut butter on six slices of bread; spread jelly on other six slices of bread. Put one slice of each together to form sandwiches. In a mixing bowl, lightly beat eggs; add milk and salt and mix together. Melt butter in a large skillet over medium heat. Dip sandwiches in egg mixture, coating well. Place in skillet and brown both sides.

Kirston Landreneaux
Creole, LA

Fruited Cheese Ball

- 1 can fruit cocktail, drained
- 1 package French vanilla instant pudding
- 2 - 8 oz cream cheese

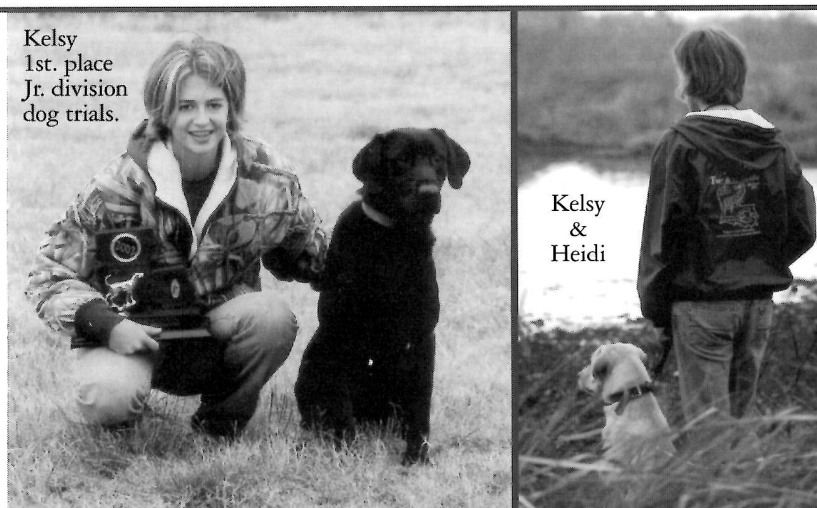
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Ham and Corn Chowder

1/2 cup chopped thinly sliced fully cooked ham or shrimp
1 1/2 cups milk
1 package (16 oz) frozen whole kernel corn
1 can (10 3/4 oz) condensed cream of celery soup
2 medium green onions, sliced (1/4 cup)

Mix ham, milk, corn and soup in 3 quart saucepan. Heat to boiling, stirring occasionally; reduce heat to low. Simmer uncovered 10 minutes, stirring occasionally. Sprinkle with onions.

B-Boy Conner
Cameron, LA

Honey Pancakes

2 cup Bisquick – original
1 cup milk
2 TBS honey
1 egg

Honey Cinnamon Syrup
3/4 cup honey
1/2 cup margarine
1/2 tsp cinnamon

Beat baking mix, milk, honey and egg with wire whisk until well blended. Let stand.

Heat honey, butter, cinnamon until very hot on medium fire stirring constantly.

Heat griddle, pour 1/4 cup pancake batter into greased griddle. Let cook, then top with honey cinnamon syrup and serve.

Barbara L. Leblanc
LA Fur & Wildlife Festival
Cameron, LA

Injection Marinade

2 Tbsp. Worcestershire sauce
1 Tbsp. Liquid Zatarian's Concentrated Crab & Shrimp Boil
1/4 c. apple cider vinegar
3/4 c. honey
1 12oz. bottle of beer
1 Tbsp. salt
2 Tbsp. garlic powder
1 Tbsp. Louisiana hot sauce
10 jalapeno slices (1 removed seeds)
1/2 bunch of green onions (cut into about 1 in. pieces)

Put all ingredients into the blender except the Beer. Puree the mixture anywhere from 5 to 10 minutes. I just put it in, turned it on and left it to puree for almost 10 min. There should not be any lumps left in it.

Then add the beer and let several more min.

Fill a syringe and inject the turkey in the breast and thigh area, as well as the back, wings & legs, also the joint areas. (Darril did this around 4:00 on Wednesday afternoon).

Donna Martin
Hibernia Assistant Market Operations Manager

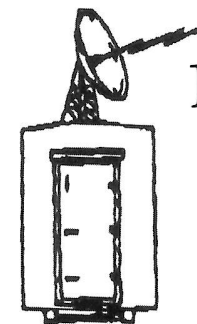
Janice's Rolls

1 quart warm water
6 scant TBS yeast (7 pkgs)
1/2 cup sugar
9 cups plain flour
1/2 cup dry milk (powdered)
1/2 tsp salt

Mix warm water and yeast. Let stand 5 minutes. Add sugar and mix. Mix flour, dry milk, salt and add to yeast mixture. Turn into larger bowl that has about 2 TBS oil

and turn over to oil all sides. Let rise to double size. Punch down and knead 5 or 6 times in the bowl. Pinch out rolls. Let rise and bake at 375F until brown (about 12 minutes).

Dottie Richard
Cameron, LA
Dedicated to Janice James

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Vinegar**

2 pints hot pepper
2 cups vinegar
1 cup water
1 cup sugar
1 tsp salt
1/2 tsp turmeric
1/2 tsp alum

Soak hot peppers in ice water and salt for 5 hours. Drain and put peppers in jars. Put alum on top. Bring vinegar, water, sugar, salt and turmeric to a hard boil for 5 minutes then pour over hot peppers and seal

Edith Miller

**Macaroni - Shrimp - Crab
Salad**

3-5 quart boiling water
Salt, pepper, tsp. Butter
Add your choice of 1 small pkg salad macaroni - when cooked - drain

In salad bowl mix:
Macaroni
3 boiled eggs chopped
1/2 cup sweet relish
2 stick celery chopped
1/2 small chopped bell pepper
1/2 chopped onion
1/2 cup shredded cheese
2 tsp. Salad dressing
1 - 6 oz drained canned fancy lump crabmeat
1 - 8 oz drained canned sliced water chestnuts
1 - 4 oz drained or small canned salad or small shrimp
1/2 tsp pepper
1 chopped apple
3 sweet pickles chopped

Stir all ingredients together well. Refrigerate, serve.

Judy Guidry
Vinton, LA

Oyster Roll

2 TBS mayonnaise
2 - 8oz Cream Cheese
2 TSP Lea & Perrins Sauce
2 cans smoked oysters
1/2 small onion

Garlic salt to taste

Cream mayonnaise, cream cheese, Lea & Perrin Sauce until smooth. Spread on a piece of waxed paper. Mix chopped oysters, onions, and garlic salt. Place across one end of cream cheese and roll up like a jelly roll, lifting off waxed paper as you roll. Twist ends of wax paper to seal. Refrigerate for 24 hours. Serve on crackers. Serves 10.

Debra Dyson
In Memory of
Juanita Wright
Cameron, LA



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Farmhouse Omelets

4 bacon strips, diced
 1/4 cup chopped onion
 6 eggs
 1 tbsp water
 1/2 tsp salt, optional
 1/8 tsp pepper
 dash hot pepper sauce
 3 tsp butter, divided
 1/2 cup cubed fully cooked ham, divided
 1/4 cup thinly sliced fresh mushrooms, divided
 1/4 cup chopped green pepper, divided
 1 cup (4oz) shredded cheddar cheese, divided

In a skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 2 tsp drippings. In the drippings, sauté onion until tender; set aside. In a bowl, beat eggs, water, salt if desired, pepper and hot pepper sauce. Melt 1 1/2 tsp butter in a 10-in. nonstick skillet over medium heat; add half of the egg mixture. As the eggs set, lift edges, letting uncooked portion flow underneath. When eggs are set, sprinkle half of the bacon, onion, ham, mushrooms, green pepper and cheese over one side; fold over. Cover and let stand 1-2 minutes or until cheese is melted. Repeat with remaining ingredients for second omelet.

Reece Hebert
 Little Mister Johnson Bayou

Pistachio Salad

1 can crushed pineapple
 1 can fruit cocktail
 2 cups Cool Whip
 1 package pistachio instant pudding

Drain pineapple and mix pudding with pineapple juice. Fold in Cool Whip. Drain juice from fruit cocktail; discard juice. Add pineapple and fruit cocktail to mixture. Mix and let set to thicken.

Michelle David

Bacon -N- Egg Pizza

1 tube (8oz) refrigerated crescent rolls
 12 bacon strips, cooked and crumbled
 1 cup frozen shredded hash brown potatoes
 3/4 cup shredded cheddar cheese
 4 eggs
 2 tbsp milk
 1/2 cup grated Parmesan or Romano cheese

Unroll crescent roll dough into one long rectangle. Press onto the bottom and 1/2 in. up the sides of a greased 13X9X2-in. baking pan. Seal seams and perforations. Sprinkle with bacon, potatoes and cheddar cheese. In a bowl, beat eggs and milk. Pour over cheddar cheese. Sprinkle with Parmesan cheese. Bake, uncovered at 375 degrees for 25-30 minutes or until eggs are completely set. Makes 8 servings.

Thomas Richard
 Lake Charles, LA

Holiday Party Deviled Eggs

10 hard cooked eggs
 1 package (3oz) cream cheese, softened
 1/4 cup mayonnaise
 1 tsp mustard
 1/8 tsp Worcestershire sauce
 1/8 tsp salt
 Dash white pepper
 Paprika, pimientos and fresh parsley

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks with a fork. Add the cream cheese, mayonnaise, mustard, Worcestershire sauce, salt and pepper; mix well. Stuff or pipe filling into egg whites. Garnish with paprika, pimientos and parsley.

Taylor Stutes
 Little Mister Grandlake

Quick Caesar Salad

1/2 cup Caesar dressing
 1 large or 2 small bunches of Romaine lettuce – torn
 1 cup caesar or garlic croutons
 1/3 cup finely grated Parmesan cheese
 Freshly ground pepper
 3 chicken breasts or 1 cup shrimp
 1/3 c Teriyaki Sauce
 1 TBS lemon juice
 Tony Seasoning to taste

Marinate chicken or shrimp in sauce (2 hours). Season to taste. Cook in covered skillet until done and brown. Dice and let cool. Tear lettuce. Pour dressing into large bowl. Add lettuce and toss until coated. Sprinkle with cheese, pepper, croutons and toss. Put in plate. Place chicken or shrimp over top and serve.

Jessye Roux Conner
 Cameron, LA



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Sassy Shrimp Salad

2 cups cooked shrimp
 1/4 cup chopped bell pepper
 1/4 cup sweet pickle relish
 1/4 cup chopped celery
 1/4 cup sliced olives
 2 TBS mayonnaise
 2 TBS ketchup
 1 TBS olive oil
 Salt, pepper, Tabasco, to taste
 Crisp Lettuce
 3 boiled eggs, quartered
 2 medium tomatoes, quartered.

Leave shrimp whole or cut into large pieces. Mix with next four ingredients. Combine the mayonnaise, ketchup, olive oil, salt, pepper and Tabasco.

Pour over shrimp and mix well. Arrange salad on lettuce. Garnish with wedges of egg and tomato.

Michelle David

Louisiana Crab Dip

2 packages (8oz each) cream cheese, softened
 2 tbsp prepared horseradish, drained
 2 tsp Worcestershire Sauce
 1/4 tsp hot pepper sauce
 2 cans (6 oz each) crabmeat, drained, flaked and cartilage removed
 1 medium onion, chopped
 1 tbsp dry bread crumbs
 1/8 tsp paprika
 Assorted crackers

In a mixing bowl, combine the cream cheese, horseradish, Worcestershire sauce, and hot pepper sauce; mix well.

Stir in crab and onion. Spoon into a greased 1-qt. baking dish. Toss bread crumbs with paprika; sprinkle over the top.

Bake, uncovered, at 350 degrees for 30-35 minutes or until edges are bubbly. Serve with crackers.

Christine Sturlese
 Lake Charles, LA

Sausage & Cheese Squares

1 8oz can refrigerated crescent rolls
 16 refrigerated smoked cocktail sausage links
 1 large bell pepper, coarsely chopped (1 1/2 cup)
 1 1/2 cups shredded Monterey Jack cheese (6oz)
 1 can (10 3/4 oz) condensed cream of onion soup
 4 eggs
 Tony's Seasoning

Unroll crescent roll dough. Place dough in bottom of ungreased rectangular baking dish, 11x7x1 1/2 inches. Press seams closed and push dough 1" up sides of baking dish. Arrange sausage evenly on dough. Sprinkle with bell pepper and 1 cup of the cheese. Beat soup and eggs until blended; pour over ingredients in baking dish. Sprinkle with remaining cheese.

STOP HERE – See TO STORE – TO COOK – TO REHEAT

To serve now, heat oven to 350 degree. Bake uncovered 30-35 minutes or until knife inserted in center come out clean.

TO STORE

Refrigerator – Cover unbaked casserole tightly and refrigerator no longer than 24 hours.

Freezer – Bake casserole as directed above. Cool 30 minutes. Cut into 16 squares, about 3.5 x 1.5 inches. Place squares in labeled airtight 2 quart freezer container. Freeze no longer than 1 month.

TO COOK FROM REFRIGERATOR

Oven – about 50 minutes before serving, heat oven to 350 degrees. Bake uncovered 40-45 minutes or until knife inserted in center comes out clean. Cut into squares.

TO REHEAT FROM FREEZER

Oven – About 40 minutes before serving, heat oven to 325 degrees. Place squares on ungreased cooking sheet. Bake about 30 minutes or until hot.

B-Boy Conner,
 Cameron, LA

Seafood Cocktail Sauce

1 cup ketchup
 1 tablespoon horseradish
 1 teaspoon Worcestershire sauce
 1 teaspoon Louisiana Hot Sauce
 1/2 cup celery, chopped very fine

Tony's Seasoning, to taste

Mix all ingredients, then mix with seafood or use as dip. Serve with crackers

Dean Desonnier,
 Cameron, LA

Shrimp Corn Soup

1 lb shrimp
 1 stick real butter
 1 onion chopped fine
 1 can Rotel tomato diced
 1 pint half and half
 2 cans of cream style corn
 1/2 pint whipping cream
 8 oz Velveeta cheese
 1/2 cup onion tops
 garlic 2 pods

Sautee onions in butter till it changes color. Add garlic chopped fine. Add salt, pepper, and Rotel tomato. Cook 15 minutes. Add shrimp and cook until pink. Add 2 cans corn, cheese and green onion. Cook 5 minutes. When it starts to boil add half and half, whipping cream, stir and cook for 10 minutes. Add salt, pepper, and water as desired.

Elaine Thompson

Zesty Marinated Shrimp

1/2 cup vegetable oil
 1/2 cup lime juice
 1/2 cup thinly sliced red onion
 6 lemon slices
 1 tbs minced fresh parsley
 1/2 tsp salt
 1/2 tsp dill weed
 1/8 tsp hot pepper sauce
 2 lbs medium shrimp, cooked, peeled and deveined

In a large bowl, combine the first 8 ingredients. Stir in shrimp. Cover and refrigerate for 4 hours, stirring occasionally. Drain before serving. Makes 12 servings.

Jadah Primeaux
 Little Miss Cameron Elementary

Shrimp –Cheese Roll

1 1/2 cups Muenster cheese
 1 cup shrimp

1/4 cup green onion, sliced
 1/2 tsp salt
 1/8 tsp pepper
 2 eggs
 1 package refrigerated crescent roll
 2 tbs butter, melted
 1 egg yolk
 t tbs water

In a large bowl, stir together muenster cheese, cooked shrimp, sliced green onion, salt, pepper and 2 eggs; set aside. Unroll refrigerated crescent roll dough onto a lightly floured surface. Pinch together the perforations on both sides. Fold in half crosswise and with a lightly floured rolling pin; roll out to a 14X9 rectangle. Brush with melted butter. Preheat oven to 400 degrees. Spread the cheese/shrimp mixture over surface leaving a 2" bare strip along the long edge of the dough, then roll up as a jelly roll. Firmly pinch the seam and ends together; moisten slightly with water, and smooth with a knife to seal well. Place on an ungreased baking sheet. In a small bowl beat 1 egg yolk with water. Brush on the roll. Bake in the oven for 20 – 25 minutes, or until golden brown. Cool/

Suzanne Sturlese
 Creole, La

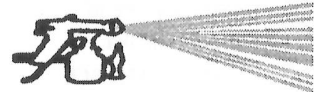
Creamy Shrimp Mousse

1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted
 1 package (8 oz) cream cheese, cubed
 1 cup mayonnaise
 1 envelope unflavored gelatin
 6 tbs cold water
 1 can (6oz) small shrimp, rinsed and drained or 1/3 cup frozen small cooked shrimp, thawed
 3/4 cup chopped onion
 1/2 cup chopped celery

In a saucepan, combine the soup, cream cheese and mayonnaise. Cook and stir over medium heat until smooth; remove from the heat. In a small saucepan, sprinkle the gelatin over water; let stand for 1 minute. Heat on low until the gelatin is dissolved. Transfer to a mixing bowl; cool slightly. Add the shrimp, onion, celery and cream cheese mixture. Transfer to a lightly greased 6-cup mold. Cover and refrigerate for 4 hours or overnight. Unmold onto a lettuce lined serving plate. Garnish with parsley if desired. Serve with crackers.

Kent Doxey
 2002 Little Mister Cameron Parish

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Shrimp Dip

2 cup mayonnaise
1/2 tsp Tabasco
1 tsp horseradish
Paprika
1 TBS grated onions
1/2 cup grated lemon peel
1/2 tsp Worcestershire sauce
2 TBS ketchup
2 TBS dill pickles – diced
2 lbs of shrimp – boiled & diced

Mix all ingredients together except for shrimp. Add shrimp to other ingredients, blend well. Refrigerate for 3 hours. Serve with crackers or chips. Crab meat may be substituted in place of shrimp.

Debra Dyson
In memory of Juanita Wright
Cameron, LA

Shrimp and Potato Soup

3 cups chicken broth
3 medium size potatoes
2 medium size yellow onions
3 cups shrimp
4 leeks chopped
1/4 cup parsley
1 tsp Italian seasoning
1 can cream of shrimp soup
1 jalapeno pepper chopped
season to taste

Bring chicken broth to a boil. Add potatoes and onions to broth. Cover and simmer over low heat for 20 minutes, until the vegetables are soft. Strain and return the broth to the saucepan. Chop the potatoes, onions, leeks, and parsley until smooth. Return to the broth and add shrimp, Italian seasoning, shrimp soup and season to taste. Simmer until hot. Serves 6.

1998 Lil Miss Cameron Parish
Katelyn Sue Reina

Snappy Seafood Salad

2 cups uncooked medium pasta shells (5oz)
2/3 cup mayonnaise or salad dressing
1 TBS chili sauce or cocktail sauce
1 small tomato, cut into 8 wedges
1/3 cup small pitted ripe olives
3 cups bit size lettuce pieces
1 pkg (8oz) frozen imitation crabmeat chunks, thawed

Stir fry vegetable pack
Shrimp

Cook and drain pasta as directed on package. Rinse with cold water; drain. Mix mayonnaise and chili sauce in large bowl. Add pasta, tomato and olives; toss. Add lettuce and crabmeat or shrimp; toss.

B-Boy Conner
Cameron, LA

Spinach & Artichoke dip

2 boxes cream spinach
2 cans artichoke hearts (NOT marinated artichokes)
1 stick of butter
2 medium onions
2 tbsp. garlic
1.5 cup half and half
1 lb. Velveta
2 tbsp. flour
2 sliced jalapeno peppers
Pepper to taste

Saute' onions and garlic in butter. Add artichoke hearts. Cook until they begin to break apart, add flour. Then add the spinach. After the spinach is thawed add the half and half. Then add velveta cheese and pepper. Cook until it thickens (about 20 minutes).

Carolyn Stewart
Hibernia National Bank
Operations Dept.



Spinach Madeleine

2 pkgs frozen chopped spinach
 4 tbs butter
 2 tbs flour
 2 tbs chopped onion
 1/2 cup evaporated milk
 1/2 cup vegetable liquor
 1/2 tsp black pepper
 3/4 tsp celery salt
 3/4 tsp garlic salt
 Salt to taste
 6 oz roll of Jalapenos cheese
 1 tsp Worcestershire sauce
 Red pepper to taste

Cook spinach according to directions on package. Drain and reserve liquor. Melt butter in saucepan over low heat. Add flour, stirring until blended and smooth, but not brown. Add onion and cook until soft but not brown. Add liquid slowly, stirring constantly to avoid lumps. Cook until smooth and thick; continue stirring. Add seasonings and cheese which has been cut into small pieces. Stir until melted. Combine with cooked spinach. This may be served immediately or put into a casserole and topped with buttered bread crumbs. The flavor is improved if the latter is done and kept in refrigerator overnight. This may also be frozen.

Norma Jo Pinch

Stuffed Celery Snacks

8 oz package cream cheese, softened
 1/3 cup carrot, shredded
 1 1/2 tsp dried parsley flakes
 1/4 tsp dried thyme
 Dash onion powder
 24 - 3" celery pieces
 Tony's Seasoning

Combine cream cheese, carrot, and seasonings. Stuff into celery. Chill for 1 hour.

Raven Styron

Sweet Hot Pickles

1 gallon hamburger dills
 2-3 chopped onions
 1 regular-size jars sliced jalapeno peppers (last batch I used 2)
 1/2 c. chopped garlic
 5 lbs. sugar (1 1/4 c.)
 1/4 c. La Hot Sauce (original recipe called for 1-2 oz. Tabasco)

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Drain juice from pickles. Pat dry with paper towels. Cut up onions. Drain juice from peppers. I also rinsed and threw out the seeds. Place pickles, garlic, onions and peppers in LARGE bowl, pour La Hot Sauce on top and mix well. Layer pickle mixture and sugar in the gallon jar. The whole mixture of pickles and sugar will not fit in one gallon jar. I layered the excess in another jar. Screw lids on tightly. (I shook the jars to mix the sugar with the juices). Leave jars on counter-top for 10 days.

Turn (upside down and rightside up) once in the morning and again in the evening. After 10 days, repack pickles in smaller sterilized jars. Keep refrigerated. (These pickles do not need to be sealed or processed).

Pickles are very crisp when refrigerated.

Yields 10 pints

Donna Martin
 Hibernia Assistant Market Operations Manager

Sweet Pea Salad

1 can sweet peas
 1 small onion (chopped)
 2 boiled eggs (chopped)
 2 TBS mayonnaise

Mix all ingredients in a bowl. Refrigerate overnight.

Liz Boudreaux

Taco Salad

1 lb ground meat
 1 head lettuce (cut up)
 1 pk. Taco seasoning
 1 tomato (chopped)
 1 can kidney beans
 1 cup mayonnaise
 1 small bottle ketchup
 1 bag Taco Flavored Doritos (smashed)

Brown ground beef, add taco seasoning. Cut up lettuce and tomato. Add ground beef, lettuce, tomato, and beans in bowl. Add all other ingredients and stir till mixed well. Refrigerate leftovers.

D'Junna Boudreaux

**Southwestern Appetizer
Triangles**

1 lb ground beef
 1 medium onion, chopped
 Salt and pepper to taste
 1 can (16oz) refried beans
 1 1/2 cups (6oz) shredded cheddar cheese
 1 cup salsa
 1 can (4oz) diced jalapeno peppers, drained
 2 packages (12oz each) wonton wrappers*
 oil for deep-fat frying
 additional salsa

* fill wonton wrappers a few at a time, keeping others covered until ready to use.

In a skillet over medium heat, cook beef, onion, salt and pepper until meat is no longer pink; drain. Add the beans, cheese, salsa and jalapenos. Cook and stir over low heat until the cheese is melted. Remove from the heat; cool for 10 minutes. Place a tsp of beef mixture in the center of one wonton wrapper. Moisten edges with water. Fold wontons in half, forming a triangle. Repeat. In an electric skillet or deep-fat fryer, heat 1 in of oil to 375 degrees. Fry wontons, a few at a time for 2-3 minutes or until gold-

en brown.

Drain on paper towels. Serve warm with salsa. Makes 7 1/2 dozen.

Skye Sturlese
 Lafayette, LA

Spicy Potato Soup

1 lb ground beef
 4 cups peeled potatoes (1/2-in cubes)
 1 small onion, chopped
 3 cans (8oz each) tomato sauce
 4 cups water
 2 tsp salt
 1-1/2 tsp pepper
 1/2 to 1 tsp hot pepper sauce

In a Dutch oven or large kettle, brown ground beef. Drain. Add potatoes, onion and tomato sauce.

Stir in water, salt, pepper and hot pepper sauce; bring to a boil.

Reduce heat and simmer for 1 hour or until potatoes are tender and the soup has thickened.

Telesha Bertrand
 Little Miss/Mr. Coordinator

SEAFOOD & MEATS

Barbecued Stuffed Shrimp

2 tbs butter
 2 tbs chopped onions
 2 tbs chopped celery
 2 tbs chopped green pepper
 2 tbs flour
 1/2 cup milk
 1/4 cup bread crumbs
 1 cup cooked crab meat
 1 1/2 tsp Worcestershire sauce
 1/2 tsp chopped parsley
 1/4 tsp salt
 1/4 tsp pepper
 3 dozen large shrimp

Melt butter in skillet; saute' onion, celery, and green pepper using medium heat. Stir in flour and milk, stirring constantly until thick. Add bread crumbs, crab meat, Worcestershire sauce, chopped parsley, salt and pepper. Mix well. Remove shell and vein from shrimp, leaving tails on. Slit back of shrimp. Put two shrimp together with crab stuffing. Hold together with toothpicks. Chill in refrigerator until ready to cook. Place shrimp in broiler pan, 5" from broiler unit. Baste occasionally with sauce (below) until shrimp are done, about 5 minutes on each side.

Barbecue Sauce

1 tbs fat
 2 tbs chopped onion
 2 tbs vinegar
 2 tbs brown sugar
 1 cup catsup
 1/3 cup lemon juice
 1/2 tsp salt
 Dash hot sauce
 3 tbs Worcestershire sauce

Saute onion in fat, add other ingredients and simmer 5 minutes on low heat.

Norma Jo Pinch

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Alligator Courtbouillon

1 lb of alligator meat, cubed
 1 cup of Italian salad dressing
 1/4 cup of vegetable oil
 2 tbs of flour
 1 medium onion, chopped
 1/2 cup of chopped shallots
 1 tbs of parsley, finely chopped
 2 cloves garlic, chopped
 1/4 cup of chopped celery
 4 cups of whole chopped tomatoes
 2 cups water
 salt and pepper
 Tony's Seasoning

Marinate alligator meat in salad dressing overnight. Drain. Fry meat in oil until brown. Remove from pan. Make a roux with oil and flour. Add onion, shallots, parsley, garlic and celery. Stir fry five to ten minutes.

Return meat to saucepan. Add tomatoes and water. Add salt, pepper and Tony's Seasoning to taste. Cover and simmer until the meat is tender, stirring occasionally. Serve over rice.

Kendall Styron

Bacon Wrap Shrimp

24 shrimp – butterfly – leave tail on
 24 thin slices of jalapeno pepper
 24 thin slices Monterey jack cheese

On top of shrimp place a slice of pepper and a slice of cheese. Wrap with bacon and secure with a toothpick. Place in a platter and drizzle with Italian Dressing over the top. Refrigerate for 4 hours. Place on a BBQ grill and cook until bacon is done. Serve hot. Serves 4.

Debra Dyson,
 Cameron, LA



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Sugar Cane Duck

4 lg ducks
2 lg red onions
1 to 2 bunches shallots
garlic
2 apples
salt & pepper
2 to 3 stalks celery
bacon
2 to 3 bell peppers
4 whole jalapenos
1 1/2 cups red wine or vermouth
cane sugar
2 cups water

Clean ducks well. Season inside and out with salt, pepper and finely chopped garlic. Slice open the jalapenos, remove seeds and wrap a strip of bacon around each jalapeno, holding in place with toothpick. Insert into cavities of ducks. Stuff wedges of onion, bell pepper, celery and apple into the cavities and place ducks breast down in a roasting pan. Pour in wine or vermouth and water. Chop remaining vegetables and add around ducks. Cover and bake at 350 degrees for about 2 1/2 hours. Remove and place ducks breast up and drizzle generously with syrup. Return to oven, covered and increase temperature to 400 degrees and cook for another 35 to 45 minutes. If further time is needed to brown beast, remove top of roaster and cook until browned. Makes great gravy, so be sure to serve rice as side dish.

Cheney Landry
St. Charles Parish

BBQ Shrimp

5 pounds large shrimp in shell
1 pound real butter
8 ounce bottle Italian dressing
3 teaspoons minced garlic
5 crushed bay leaves
2 tablespoons Italian seasoning
1/8 teaspoon cayenne pepper
Tony's Seasoning
1 teaspoon paprika
1 teaspoon black pepper
3 tablespoon Worcestershire sauce
1 tablespoon Tiger Sauce

Melt butter in a saucepan. Add Italian dressing and next 9 ingredients except shrimp. Cook over medium heat until sauce comes to a boil. Reduce heat and simmer 8 minutes, stirring. Let stand at room temperature 30 minutes. Place shrimp in large baking dish. Pour sauce over shrimp. Mix thoroughly. Cook over medium heat 7 minutes until

shrimp turn pink. Bake 10 minutes at 450 F. Stir occasionally while baking. Serve with French bread and a lot of paper towels.

Rachel Sturlese
New Iberia, LA

Baked Fish with Vegetables

4 fish filets
2/3 cup of Italian salad dressing
2/3 cup of Honey Catalina salad dressing
Seasoning, to taste
2 cups of sliced onion
2 cups of sliced potatoes
1 tablespoon of lemon pepper
2 teaspoons of butter
Lemon slices

Place fish in mixture of one-third cup of salad dressing and seasonings; set aside. Mix onions, potatoes, one-third cup salad dressings, lemon pepper, butter and seasonings in a baking dish. Bake at 375 degrees for 20 minutes. Place fish on top of vegetables. Bake until fish is cooked, about 20 - 25 minutes. Serve with lemon slices. Serves four.

Becky Fletcher
College Station, TX

Baked Taco Sandwich

1 pound ground beef
1 envelope (1 1/4 oz) taco seasoning mix
1 cup Bisquick Original baking mix
1/3 cup cold water
Tony's Seasoning
Tabasco Sauce

To complete recipe:
3/4 cup shredded Cheddar cheese (3 oz)
Sour cream, if desired
Shredded lettuce, if desired
Chopped tomatoes, if desired

Grease square pan, 8x8x2 inches. Cook beef as directed on envelope of taco seasoning mix. Mix baking mix and cold water until smooth; spread in pan. Spread beef mixture over dough. Heat oven to 450 degrees. Bake uncovered 25-30 minutes or until edges are golden brown and toothpick inserted in center comes out clean. Immediately sprinkle with cheese. Let stand 1 - 2 minutes or until cheese is melted. Serve with sour cream, lettuce and tomatoes.

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TO STORE - refrigerator - Cover unbaked sandwich tightly with aluminum foil and refrigerate no longer than 24 hours.

TO COOK FROM REFRIGERATOR - oven - About 45 minutes before serving, heat oven to 450 degrees. Bake in covered pan about 25 minutes or until golden brown. Immediately sprinkle with cheese. Let stand 1 - 2 minutes or until cheese is melted. Serve with sour cream, lettuce and tomatoes.

Jamie Roberts

Beef Taco Bake

1 lb ground beef
1 can condensed tomato soup
1 cup salsa
1/2 cup milk
8 corn tortillas, cut in bite size pieces
1 cup shredded cheddar cheese

Brown ground beef, pour off grease. Add soup, salsa, milk, tortillas, and half the cheese. Spoon into 2 qt shallow baking dish. Cover. Bake 400 F for 30 minutes or until hot. Sprinkle with remaining cheese.

Shirley Murphy - Cameron, LA

Buttermilk Fried Chicken with Biscuits and Gravy

CHICKEN:

1 broiler-fryer chicken (2-1/2 to 3 pounds), cut up
1 cup buttermilk
1 cup all-purpose flour
1-1/2 tsp salt
1/2 tsp pepper
cooking oil for frying

GRAVY:

3 tbsp all-purpose flour
1 cup milk
1-1/2 to 2 cups water
salt and pepper to taste

BISCUITS:

2 cups all-purpose flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup shortening
1/2 cup buttermilk

Place chicken in a large flat dish. Pour buttermilk over; refrigerate 1 hour. Combine flour, salt and pepper in a double-strength paper bag. Drain chicken; toss pieces, one at a time, in flour mixture. Shake off excess; place on waxed paper for 15 minutes.

Heat 1/8 to 1/2 in of oil in a skillet; fry chicken until browned on all sides. Cover and simmer, turning occasionally, for 40-45 minutes or until juices run clear. Uncover and cook 5 minutes longer. Remove chicken and keep warm. GRAVY: Drain all but 1/2 cup drippings; stir in flour until bubbly. Add milk and 1-1/2 cups water; cook and stir until thickened and bubbly.

Cook 1 minute more. Add remaining water if needed. Season with salt and pepper. BISCUITS: In a bowl, combine the flour, baking powder, baking soda and salt; cut in shortening until the mixture resembles coarse crumbs. Stir in buttermilk; knead dough gently.

Roll out to 1/2-in thickness. Cut with a 2 1/2 in biscuit cutter and place on a lightly greased baking sheet.

Bake at 450 degrees for 10-15 minutes or until golden brown.

Jennifer Johnson
Lake Charles, LA

Cameron Parish Tourism Commission

2002 Miss Cameron Parish
MARYLYN LEJUNE

2002 JR. Miss Cameron Parish
TARA LEBLANC



2002 Miss Cameron Parish, MARYLYN LEJUNE and JR. Miss Cameron Parish
TARA LEBLANC are representing Cameron Parish at the 2002 DeQuincy
Railroad Festival.

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Cajun Crawfish or Shrimp Rice

2 boxes of Mahatma yellow rice
1 stick margarine
1 large onion, chopped
1 bell pepper, diced
2 cans of mushroom soup
1 lb of shrimp or crawfish

Cook rice according to directions on package. Set aside. In a large heavy pot, melt margarine and sauté onion and bell pepper. Add soup and one can of water to mixture. Cook on low heat and stir often. Add shrimp or crawfish to mixture and cook until done, about 15-20 minutes. Add rice to mixture, one third of rice at a time. (It may not take all the rice) Season to taste and pour into casserole. Top with breadcrumbs and bake uncovered for approximately 20 minutes at 350 degrees.

Michelle David

Cajun Fried Shrimp

3 pounds large shrimp
1/3 cup Tony Chachere's seasoning
1 tablespoon garlic powder
1 teaspoon salt
1 teaspoon black pepper
2 tablespoons hot sauce
3 eggs
1 can Carnation milk
2 rolls Ritz crackers, crumbled
1 quart cooking oil

Marinate shrimp overnight in Worcestershire sauce and Tony's Seasoning, garlic powder, black pepper, salt, and hot sauce. Dip shrimp in Ritz cracker crumbs. Beat eggs and mix with milk and dip shrimp in mixture and repeat dipping in Ritz crackers. Heat oil to 400 F and fry until medium brown. Serve with tarter sauce, French fries, salad and hot pistolettes. Serves 6

Skye Sturlese
Lafayette, LA

Cajun Style Chili Spaghetti

1/2 lb lean ground meat
1 cup chopped onion
1 can (16oz) whole tomatoes – undrained
1 can (15oz) kidney beans – undrained – optional
1 can (8oz) tomato sauce
1 tbs chili powder
1 pkg (7oz) spaghetti
1 1/4 cup shredded cheddar cheese
Tony's Seasoning to taste

Brown meat, drain, add onions, chili powder, Tony seasoning. Stir in tomatoes, tomato sauce, kidney beans. Cook on med heat for 1 hour. Add 1 quart water. Cook 15 minutes longer. Boil spaghetti according to pkg directions. Serve sauce over spaghetti, sprinkle with cheese.

Jessye Roux Conner
Cameron, LA

Catfish Courtbouillon

Allow 1/2 to 3/4 lbs. Of dressed, cut up catfish per each adult. Apply salt, black and cayenne pepper and paprika to fish. Dip fish generously in flour and fry in a hot vegetable oil until deep golden brown all over in deep fat. Remove and drain on paper towels.

In large (preferably black cast iron or heavy aluminum) dutch oven, prepare the following:

1/2 cup vegetable oil
1 clove garlic, well minced
1 large onion, chopped finely
1 cup celery, chopped and (a few minced celery leaves)
1/2 cup bell pepper, chopped
1/2 cup green onion bottoms, cut and all of green onion tops, cut up, to go with same
2 tbs (or more) finely chopped parsley
1 or 2 cans tomato paste (to taste)
1 large (#3) can tomatoes
Salt, red and black pepper to taste
Approximately 1 cup of water (hold this back)

Saute ingredients in order given and cook over medium heat uncovered until grease comes to top; then place fried fish in this tomato preparations so that no piece is touching each other; lower heat, add water and put lid on pot, cooking slowly for approximately 30 minutes being very careful not to stir. (As this would break up the fish). If absolutely necessary, swish whole pot (with lid on) gently from side to side to avoid breaking up fish. Take up and serve in gumbo (flat soup) plates over hot rice accompanied by a fresh green salad and you have a delicious South Louisiana Acadian Meal.

Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA

Chicken and Asparagus Bake

1 medium onion chopped
 1/4 cup oleo
 1 can cream of mushroom soup
 1 can sliced mushroom drained
 1 can 5 oz evaporated cream
 2 TSP soy sauce
 Season to taste
 2 cups shredded cheddar cheese
 5 cups cubed cooked chicken
 1 pkg (10oz) frozen cut asparagus, thawed

In a large saucepan, sauté onion in oleo until tender. Stir in soup, mushrooms, cream, soy sauce and seasoning. Stir in cheese until melted. In a greased shallow 2 1/2 quart baking dish, layer half of the chicken, asparagus, and cheese sauce. Repeat layers. Bake uncovered at 350F for 25-30 minutes or until bubbly.

Shirley Murphy,
 Cameron, LA

Chicken Devon

6 lg chicken breasts
 1 lg pkg frozen broccoli spears (thawed & drained)
 2 cans cream of chicken soup
 1 cup mayonnaise
 1 tsp lemon juice
 1/2 tsp curry powder
 2 cups shredded mild cheddar cheese
 1/2 cup bread crumbs

Heat oven to 350 degrees. Brown chicken breasts in small amount of oil in large skillet. Spray 8 X 12 baking dish with vegetable spray. Arrange broccoli spears in bottom of pan and top with chicken breasts. Mix together soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle cheese and bread crumbs over top. Cover pan with foil and bake for 45 minutes. Remove foil and continue to bake for 15 minutes or until cheese is bubbly.

Shannon Hinton
 2002 Louisiana Fur and Wildlife Festival Queen

Chicken with Orange

Pecan Rice

1 pkg (6.25 oz) fast cooking long grain and wild rice
 2 cups orange juice
 1/4 cup chopped pecans
 1 jar (2oz) diced pimientos, drained
 4 skinless boneless chicken breast halves (about 1 pound)
 Chopped fresh parsley, if desired

Tony's Seasoning
 Hot sauce

Heat oven to 350F. Grease square pan 8x8x2 inches. Mix rice, seasoning packet included in rice mix, orange juice, pecans and pimientos in pan. Place chicken on rice. Cover and bake 35-45 minutes or until liquid is absorbed and juice of chicken is no longer pink when centers of thickest pieces are cut. Sprinkle with parsley.

Derrick Roberts
 Air Force, London, England

Chicken Spaghetti

1 chicken
 1/2 small can of mushrooms
 1 onion, chopped
 2 ribs of celery, chopped
 1 bell pepper, chopped
 1 stick of margarine
 1 package of vermicelli
 1 can of cream of mushroom soup
 1 can of cream of chicken soup
 1 pound of Velveeta Cheese

Bake chicken; debone and cut into pieces. Set aside. Sauté mushrooms, onions, celery and bell pepper in melted margarine. Cook vermicelli according to directions on package. Add soups, cheese and chicken pieces to sautéed vegetables. Mix well. Add cooked spaghetti and mix.

Raven Styron
 Grand Lake, LA

Chili Dog Wraps

10 corn or flour tortillas (6-8 inches in diameter)
 10 hot dogs
 1 can (15-16 oz) chili
 2 cups salsa
 1 cup shredded cheddar or Monterey jack cheese (4oz)

Heat oven to 350F. Grease rectangular baking dish 13x9x2. Soften tortillas as directed on package. Place 1 hot dog and 3 tablespoons chili on each tortilla. Roll up tortilla; place seam side down in baking dish. Spoon salsa over tortillas. Cover and bake 20 minutes. Sprinkle with cheese. Bake uncovered about 5 minutes longer or until cheese is melted.

Derrick Roberts
 Air Force
 London, England

Chili Cheese Dip

1 lb processed American Cheese, cubed
 1 can chili without beans
 1 can (4oz) chopped green chilies

Combine cheese, chili and green chilies in a sauce pan or fondue pot.

Heat over medium – low stirring until the cheese melts. Serve with warm chips.

Shirley Murphy
 Cameron, LA

Crab Stuffed Potatoes

4 medium Idaho potatoes
 1/2 lb crab meat
 1/2 cup butter
 1/2 cup light cream
 1 tsp salt
 4 tsp grated onion
 1 cup sharp yellow cheese, grated

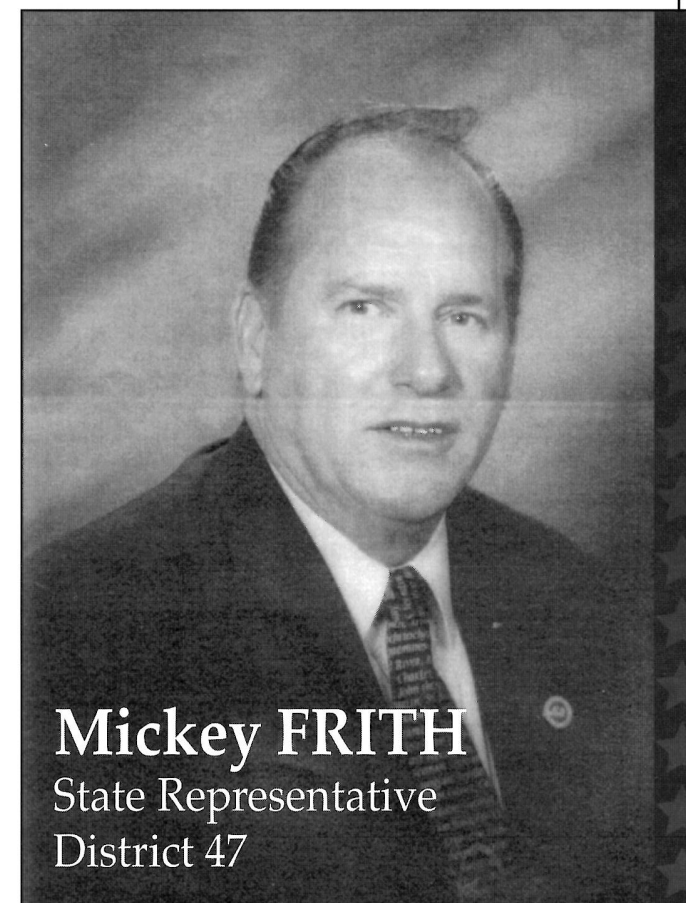
Scrub potatoes well; dry thoroughly. Put in oven and bake

at 325 degrees until you can pierce with fork.

Cut the baked potatoes lengthwise and scoop out potato and whip with butter, cream, salt, pepper, onion and cheese.

With a fork, mix in crab meat and refill the potato shells. Sprinkle with paprika and reheat in very hot oven about 15 minutes. These freeze nicely.

Norma Jo Pinch



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Crab Cake

1 lb claw or regular crab meat
1 egg
1/4 cup chopped onion
1/2 cup cracker crumbs or cracker meal
1/4 tsp salt
3 TBS mayonnaise
1 TBS prepared mustard
dash of Worcestershire sauce
chopped green pepper (may be added)

Mix well all the ingredients and shape into cake and fry in butter or margarine until brown. Serve hot.

Taken from "Favorite Recipes of Hoopers Island, Maryland – Millennium Edition"

Crab Pizza

1 lb crab meat
1 – 8 oz container green onion dip
1 large pre cooked gourmet pizza crust
1/2 cup sliced ripe olives
1 – 8 oz package shredded mozzarella cheese

Place pizza crust on pizza pan. Spread dip evenly on pizza crust, leaving 1/2" around edges. Arrange crab meat even-

ly on top of onion dip. Sprinkle with black olives and cheese. Bake at 450 degrees for 10 minutes or until hot. Serves 6.

2001 Lil Miss Cameron Parish
Kathryn Aline Reina

Crab Loaf

1 lb crab meat
1 egg
1/2 cup green onion tops
1/2 tsp black or white pepper
1/2 cup bread crumbs
1 small onion chopped
1/2 tsp salt

Mix all ingredients together and put in buttered loaf pan. Bake at 350 F for about 45 minutes.

Norbert Leboeuf

Compliments of Oak Grove Hunting Club



Richard Lipsey, President

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Crab Louis

2 cups crab meat
1/2 cup finely cut celery
2 TSP minced onions
1/4 tsp salt
1/2 cup mayonnaise
1 hard cooked egg, chopped
2 tsp minced parsley
2 tsp lemon juice
1 tsp prepared mustard
Salt to taste
Dash of Worcestershire sauce

Mix crab meat, celery, onions and salt; set aside. Make a dressing of all other ingredients.

Arrange crab meat mixture in lettuce cups. Cover with dressing and sprinkle with paprika.

(I add a little Crosse and Blackwell seafood cocktail sauce to make mayonnaise mixture slightly pink.)

Taken from "Favorite Recipes of Hoopers Island, Maryland – Millennium Edition"

Crawfish Cornbread Dressing

2 0 8oz packs cornbread mix
1/4 cup chopped green onions
2 tsp corn oil
1 lb crawfish tails, lightly rinsed and drained
2/3 cup water
1 egg
2 egg whites
2/3 cup low fat milk
1 – 14oz can low fat, low salt chicken broth
1 large onion, chopped
1 cup celery, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
2 tsp seasoning
1/4 cup water

Make corn bread according to package except use one egg and replace other with 2 egg whites, and low fat milk. Cool and crumble in large bowl.

Saute onion, garlic, celery, bell pepper, onion tops in oil. Add crawfish. Add water and broth and bring mixture to a boil, then simmer for about 10 minutes. Add to cornbread mixture and pour in a 9x13 pan. Cover with foil and bake 30 minutes at 350 degrees.

Judy Guidry
Vinton, LA

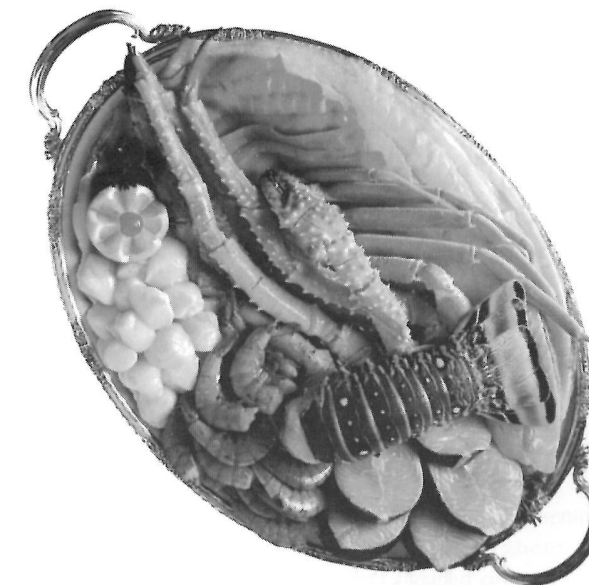
Crawfish Etouffee

Saute onions, celery and bell pepper in a stick of butter
Once sautéed add:

2 cans cream of mushroom soup
2 cans tomato soup (or 1 can Rotel and one can of tomato soup)
2 lbs of frozen crawfish
Add water until sauce is the consistency you like
Two squirts of ketchup and mustard
1 TBS sugar
Season to Taste

Serve over rice.....

From the home of Vicki Laughlin
Daughter of Judith Faye Guidry
Vinton, LA



Crawfish Pie

1 c. chopped onions
 1 c. chopped celery
 1/2 c. bell peppers
 1 can cream of mushroom soup
 1 stick of Oleo margarine
 2 Tbsp. tomato paste
 2 tsp. sugar
 1 Tbsp. roux
 1 lb. crawfish
 8 frozen individual pie shells

Saute onions, celery, bell pepper in margarine until soft. Add cream of mushroom soup, tomato paste, roux and sugar. Cook until well blended, add crawfish salt and pepper to taste. Pour into pre baked individual pie shells when ready to serve.

Bonnie Vanicor
 LCH/Welsh

Crispy Oven-Fried Chicken

6 chicken breasts without skin
 1/3 cup all purpose flour
 2 egg whites, lightly beaten

1 cup corn flake crumbs
 Marinate chicken breasts overnight in Worcestershire sauce

Preheat oven to 375 F. Lightly spray a cookie sheet with nonstick spray. Set cookie sheet aside. To coat the chicken, first roll the breasts in the flour to evenly cover all sides. Then dip the chicken in the egg whites and roll in the corn flake crumbs. Place the coated chicken on the prepared cookie sheet. Bake for 20-30 minutes or until tender or no longer pink. (Do not turn the chicken over during baking)

Christine Sturlese
 Lake Charles, LA

Crunchy Oven Baked Nuggets

3 cups cornflakes
 1/2 tsp poultry seasoning
 1/4 tsp pepper
 1/4 tsp salt
 1 large egg
 1/4 Tabasco sauce
 2 TBS milk
 1 lb chicken tenders, cut into nugget shapes

Heat oven to 375 F. Place cornflakes in large Ziploc bag. Lay bag on flat surface and using rolling pin, crush cornflakes. Combine cornflakes, poultry seasoning, pepper and salt in shallow bowl. In separate bowl, whisk together egg, milk, Tabasco sauce. Add several chicken nuggets at a time to egg mixture, coating well. Dredge and roll in cornflake mixture. Place on foil lined baking sheet. Generously spray chicken pieces on both sides with vegetable cooking spray. Bake nuggets for 15-18 minutes or until cooked through. This recipe can be doubled and then frozen

Thomas Brown,
 Cameron Elementary 4-H

Donna's Chili

2 lbs. ground beef for chili
 1 lbs. roll breakfast sausage (Jimmy Dean, Richard's, etc.)
 1 can mexican stewed tomatoes
 1 can rotel tomatoes
 1 pkg. two alarm chili mix
 1 c. frozen onions
 1 bunch chopped green onions
 3 Tbsp. chopped garlic

Put stewed tomatoes, Rotel tomatoes, garlic and onions in the food processor. Process until large pieces are gone.

Brown the ground beef and sausage, then drain thoroughly. Put back into large heavy pot. Over medium heat on stove, add pureed tomato/onion mixture and all seasoning packets from the Two Alarm Chili except red pepper and Masa packets. Then add 3-4 cups of water. Leave over low fire for several hours. (I also add some Tonys, Worcestershire sauce & LA Red Hot to taste)

About 1/2 hour before serving, add the red pepper to taste. Mix the Masa packet with 1/4 cup of water and add to the chili. Allow to thicken for 15-20 min. Serve with cheese and chopped onions.

Donna Martin - Hibernia Market Operations Manager

Duck Hunter's Delight

1 whole duck breast
 3/4 tsp of salt
 1 tsp of black pepper
 1 tsp of red pepper
 1 clove of garlic, minced
 6 strips of bacon
 2 carrots
 2 large apples
 1 large onion
 2 stalks of celery

Clean duck well; cut into six equal pieces and season with salt, black pepper, red pepper and garlic. Wrap each piece with one strip of bacon and secure with a toothpick. Spray a three-quart casserole with cooking spray. Cut carrots into strips and place evenly on bottom of baking dish. Place bacon-wrapped duck pieces over carrots. Cut apple, onion and celery into chunks. Place in dish on top of the duck. Cover and bake at 350 degrees for 30 minutes, or until duck is done. Place duck on serving platter. If desired, place 1/2 cup of water in the dish still containing the apple and vegetable mixture and steam until tender.

B-Boy Conner
 Cameron, LA

**Easy Grilled Ribs**

3 lbs baby back ribs (pork)
 2 TBS pork seasoning blend
 Tony's Seasoning
 Teriyaki Sauce
 BBQ sauce if desired

Heat coals on grill – cut ribs into 4 rib sections. Put on teriyaki sauce, the dry seasonings by hand – let marinate 1 hour in refrigerator.

Cover and grill about 6" above fire for 1.5 hours turning occasionally until tender. Brush on BBQ sauce about 10 minutes before removing from fire if desired or serve sauce on the side.

To bake – heat oven 325 F. Place on rack in pan and follow above directions.

Derrick Roberts
 Air Force
 London, England

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Easy Salmon Patties

15-16 ounce can pink salmon
1 egg
1/3 cup onion, minced
1/2 cup flour
1 1/2 teaspoons baking powder
1 1/2 cup shortening, melted
Tarter sauce, for serving

Cooking time: 5-8 minutes. Drain salmon, setting aside 2 tablespoons salmon juice. Mix the salmon, egg and onion until sticky. Stir in flour. Add baking powder to salmon juice. Stir into salmon mixture and form into small patties. Fry until golden brown in hot shortening in large skillet about 5 minutes. Serves 6 to 8.

Velda Roux - Cameron, LA

Enchiladas

4 small cans enchilada sauce – 2 hot – 2 mild
4 lbs ground meat
2 packs taco seasoning
tortilla shells (white flour shell small)
2 cans chili
2 bags Mexican cheese

Brown ground meat, season with taco seasoning and mix. Heat enchilada sauce in pan. Dip shells in sauce. Put meat and cheese on shell and roll up. Put in pan sprayed with Pam. Mix remaining sauce with chili. Pour chili sauce over enchiladas. Top with cheese. Bake at 350 F for about 15 minutes or until cheese is melted.

Shannon Suratt - 2002 Miss Lake Charles USA
2001 Miss Cameron Parish
Cameron, LA

New Orleans Original Red Beans & Rice

1 lb red beans
1 lb smoked sausage
1 diced garlic clove
1 lg diced onion
1 tbs chopped parsley

Boil beans in large pot of water for 1 hour (add water as needed). When beans are soft, add meat and spices. Simmer until creamy. Serve over white rice. Serves 6.

Jamie Langley
Allen Parish

Garlic Shrimp

1 tablespoon vegetable oil
3 large cloves garlic, finely chopped
1 pound uncooked medium shrimp, peeled and deveined
1 large carrot, cut into julienne strips (1 cup)
2 tablespoons chopped fresh cilantro
Hot cooked noodles or rice if desired

Marinate shrimp overnight in seafood seasoning and Italian Dressing

Heat wok or 12" skillet over medium-high heat. Add oil; rotate wok to coat side. Add garlic; stir-fry 1 minute. Add shrimp; stir-fry 1 minute. Add carrot; stir-fry about 3 minutes or until shrimp are pink and firm and carrot is crisp-tender. Stir in cilantro. Serve over noodles.

B-Boy Conner - Cameron, LA

Grilled Teriyaki Chicken

4 – skinless chicken breast halves
1/2 cup teriyaki baste and marinade
3 TBS worchestershire sauce
1 tsp hot sauce
1 medium bell pepper- cut in strips
1 can (8oz) slice pineapples in juice – drain and reserve juice
2 TBS Tony's seasoning

Place chicken in shallow pan. Combine Hot Sauce, Teriyaki, and worchestershire sauce. Pour over chicken, coating well – marinate in refrigerator for 2 hours. Remove chicken from marinade (reserve marinade and add 1/4 cup pineapple juice to it). Rub with Tony's Seasoning. Place chicken with pineapple rings and bell peppers in pan. Broil 4-6" from fire for 20-30 minutes. Brush with marinade and turning occasionally until juice of chicken is no longer pink when center is cut.

Derrick Roberts,
Air Force – London, England

Ham and Cheese Tortilla Roll Ups

Can use shrimp as substitute
1 1/2 cups shredded Cheddar cheese (6 oz)
1/4 cup mayonnaise or salad dressing
1/4 cup sour cream
1 can (11 oz) whole kernel corn with red and green peppers, drained
10 flour tortillas (6-8 inches in diameter)
10 slices (1 oz each) deli fully cooked ham

Cilantro sprigs, if desired
Tony's seasoning

Mix cheese, mayonnaise, sour cream and corn. Top each tortilla with 1 slice ham. Spread 2 tbs corn mixture over ham. Top with cilantro. Roll up. Serve immediately.

Jessye Roux Conner
Cameron, LA

Jalapeno and BBQ Rice Stuffed Chicken Breast – aka My Papa Chicken

1 split chicken breast
1 serving rice
1/4 cup BBQ sauce
1/4 cup jalapeno peppers
Marinade:
1/2 tsp garlic, minced
1/2 cup Ranch dressing
1/2 cup BBQ sauce
1/4 cup mustard
Hot sauces and spices
1/2 cup onion, chopped
1/4 cut jalapeno peppers

Preheat oven to 375F. Cut chicken breast so it can be stuffed. Mix all of the marinade ingredients together; set aside. Cook 1 serving of rice and stuff it into chickens along with 1/4 cup BBQ sauce and 1/4 cup Jalapenos. Place stuffed chicken in bowl with marinade sauce for 1 1/2 hours. Roast for 35 – 40 minutes. If using a BBQ pit, use very low flame and cook slowly.

Velda Roux
Cameron, LA

Korean Barbecued Beef

1 pound beef boneless top loin or sirloin steak
1/4 cup soy sauce
3 TBS sugar
2 TBS sesame or vegetable oil
1/4 TSP pepper
3 medium green onions, finely chopped (3 TBS)
2 cloves garlic, chopped
Hot cooked rice, if desired
Tony's Seasoning

Marinate meat a day before in Teriyaki Sauce and Worcestershire Sauce

Cut beef diagonally across grain into 1/8" slices. (Beef is

easier to cut if partially frozen, about 1 1/2 hours) Mix remaining ingredients except rice in medium glass or plastic bowl. Stir in beef until well coated. Cover and refrigerate 30 minutes. Drain beef; discard marinade. Heat 10" skillet over medium heat. Cook beef in skillet 2-3 minutes, stirring frequently, until brown. Serve beef with rice.

Jamie Roberts

Lemon Bread Stuffed Fish

1 tablespoon unsalted margarine
1/2 cup onions, chopped
1/4 cup celery, chopped
1 garlic clove, minced
3 slices fresh whole wheat bread (crumbs)
2 tablespoons fresh parsley
2 tablespoons fresh lemon juice, divided
1 tablespoon dry white wine
1/2 teaspoon lemon peel, grated
Tony's Seasoning
1/4 teaspoon dried thyme
1/8 teaspoon ground black pepper
1/2 pound pan-dressed fish (trout or striped bass), head and tail removed

Preheat oven to 350 F. Cooking time – 40 minutes. Spray baking dish with nonstick cooking spray and line with foil. In medium saucepan over medium high heat, melt margarine. Add onion, celery and garlic and cook 4 minutes or until soft. Remove from heat.

Stir in bread crumbs, parsley, 1 tablespoon lemon juice, wine, lemon peel, thyme, and pepper. Fill cavity of fish with stuffing, securing with toothpicks or skewers. Place in baking dish.

Sprinkle with remaining lemon juice. Bake 40 minutes or until fish flakes.

Dean Desonnier
Cameron, LA

Meat Loaf

3 TBS brown sugar
1/4 cup ketchup
1/4 tsp nutmeg
2 tsp mustard

Mix and pour over meat loaf. Bake 350 F for 1 hour.

Judy Guidry
Vinton, LA

Mushroom Stuffed Pork Tenderloins

3 lb pork tenderloin
Lemon pepper, red pepper, garlic powder, Creole seasoning
1/2 stick butter
1 small onion
1/2 cup parsley, chopped
3-4 large portabello mushrooms, chopped
1 can low sodium beef broth
2 pats butter
1 TBS flour or cornstarch
Water, if needed

Melt butter and sautee next 3 ingredients until tender. Season loin and cut lengthwise not cutting through. Spread loin with mushroom mixture; fold over and tie with string at 1" intervals. Place in baking dish cut-side up. Cover exposed filling with a strip of foil. Add broth and butter pats to pan. Bake at 400 F for 40-50 minutes until thermometer reaches 160 F. Remove from oven and add flour or cornstarch to gravy to thicken. Slice tenderloin in 1 - 2 inch slices and top with gravy.

Darla Desonnier
Cameron, LA

My Favorite Seafood Gumbo

2 pounds clean shrimp
1 pint oysters
1 pint crab meat
1 cup onions, chopped
1/2 cup bell peppers, chopped
2 pods garlic, chopped fine
1/2 cup celery, chopped
1 cup roux
1/2 cup green onion tops
1/2 cup parsley, chopped fine
1/2 cup flour
1 quart shrimp broth from shrimp peelings
5 cups cooked rice

In a heavy pot make roux with 1/2 cup of plain flour and 1/2 cup cooking oil, cooking until light brown or darker if desired. Add onions, bell pepper, celery and garlic. Add shrimp broth and stir well. Add water slowly. Season to taste and cook about one hour. Add shrimp, oysters and crab meat. Lower heat and simmer 20 minutes. Add green onions and parsley. Stir very well and let sit about one-half hour before serving. Serve gumbo over rice with potato salad and hot French bread. Serves 10

Chris Dibartolo - Grandlake, LA

Slow-Cooked Pepper Steak

1-1/2 to 2 lbs beef round steak
2 tbsp cooking oil
1/4 cup soy sauce
1 cup chopped onion
1 garlic clove, minced
1 tsp sugar
1/2 tsp salt
1/4 tsp pepper
1/4 tsp ground ginger
4 tomatoes, cut into eighths or 1 can (16oz) tomatoes with liquid, cut up
2 lg green peppers, cut into strips
1/2 cup cold water
1 tbsp cornstarch
Cooked egg noodles or rice

Cut beef into 3-in x 1-in strips; brown in oil in a skillet. Transfer to a slow cooker. Combine the next seven ingredients; pour over beef. Cover and cook on low for 5-6 hours or until meat is tender. Add tomatoes and green peppers; cook on low for 1 hour longer. Combine the cold water and cornstarch to make a paste; stir into liquid in slow cooker and cook on high until thickened. Serve over noodles or rice.

Telesha Bertrand
Little Miss/Mr. Pageant Director

Oven Fried Stuffed Chicken Legs

1/2 cup finely chopped onion and celery
3 TBS margarine
1 TSP poultry seasoning
3 cups corn bread dressing
1/2 cup flour
1/2 tsp salt and pepper
4 chicken legs
Wooden toothpicks
Non stick spray

Spray small baking dish. Prepare cornbread stuffing as directed on box. Heat 1 cup water, onion, celery, butter and poultry seasoning until butter is melted. Add to cornbread mix. Toss with a fork. Loose skin on chicken leg. Put 1/2 cup stuffing under skin. Secure with toothpicks. Mix flour, salt, pepper in large plastic bag. Put chicken legs in and shake good. Bake at 350 F for 35 minutes.

Edith Miller



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Oyster Puffs

1 pt oysters
1 tsp baking powder
Salt and pepper
1/2 cup flour
1/2 cup Aunt Jemima's Pancake Flour

Mix all the ingredients together to form a batter. If it is too thick, add a little mix. Drop by teaspoonfuls into deep fat fryer and fry until golden brown, about 5 minutes.

Taken from "*Favorite Recipes of Hoopers Island, Maryland - Millennium Edition*"



Pour off the butter and repeat the process until all of the breasts are cooked. Keep the duck breasts warm in a covered dish in the oven.

Alternatives - serve over wild rice - could add raisins and chopped pecans.

Charmaine Dibartolo
Grandlake, LA

Pan Fried Duck Breasts

20 boneless duck breasts
Salt, garlic powder and coarsely ground black pepper to taste
1 1/2 cups of clarified butter
Tony's Seasonings
Worcestershire Sauce

Rub the breasts generously with the dry seasonings. Pour about four tablespoons of clarified butter into a large heavy skillet, heat the butter, and quickly fry three to four duck breasts, leaving them a bit rare.

Pizza Mexicana

6 pita breads (6" in diameter)
 1 can (15 oz) tomato sauce with tomato bits
 2 cups shredded or chopped cooked chicken (can use ground meat also)
 1 can (4 oz) chopped green chilies, drained
 1 1/2 cups shredded taco flavored cheese (6 oz)
 Tony's Seasoning
 Hot sauce

Heat oven to 350°F. Place pita breads on ungreased cookie sheet. Spread tomato sauce over pita breads. Top with chicken and chilies. Sprinkle with cheese. Bake 8-10 minutes or until pizzas are hot and cheese is melted.

Jamie Roberts
 London, England

Pork Chops and Turnip Stew

10 pork chops
 4 large turnips, sliced thin
 1 T flour
 1/2 cup cooking oil
 1 large onion, diced
 salt and pepper
 Brown pork chops well in hot oil. Add flour and onion. Add water to cover chops. Bring to a boil then simmer for 45 minutes. Add sliced turnips and simmer for 30-40 minutes.

Roberta Rogers
 Cameron, LA

Ramen Sir Fry

1 pound beef boneless sirloin, cut into thin strips
 Chicken or shrimp
 2 cups water
 1 package (3oz) Oriental flavor ramen soup mix
 1 package (16 oz) fresh stir fry vegetables
 1/4 cup stir fry sauce

Spray 12 inch nonstick skillet with nonstick cooking spray; heat over medium high heat.
 Cook beef in skillet 3-5 minutes, stirring occasionally, until brown. Remove beef from skillet. Heat water to boiling in skillet. Break up noodles from soup mix into water; stir until slightly softened. Stir in vegetables.
 Heat to boiling. Boil 5-7 minutes, stirring occasionally, until vegetables are crisp-tender. Stir in seasoning packet from soup mix, stir fry sauce and beef. Cook 3-5 minutes, stirring frequently, until hot.

Jessye Roux Corner
 Cameron, LA

Ray's Chili

3 large onions
 5 lbs lean ground meat
 5 cans (8oz) tomato sauce
 2 pkg chili mix
 3 tsp red pepper
 2 tsp black pepper
 3 tsp garlic powder
 5 tsp chili powder

Season lean ground meat with red pepper, black pepper and garlic powder.

Chop and brown onion, then add to seasoned ground meat to cooked onions.

Drain grease and water. Add chili mix and chili powder. Add tomato sauce and 5 cans of water 1/2 full. Simmer about 1 hour to 1 1/2 hour. Serve as desired.

Ray Kebodeaux
 Cameron, LA



Paul Wagner, President

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Red Snapper with Fresh Tomatoes and Black Olives

3/4 cup finely chopped yellow onion
 3 TBS extra virgin olive oil
 1 lb fresh ripe tomatoes
 2 tsp thinly sliced garlic
 12 Kalamata olives
 1 1/2 tbs capers
 2 lbs red snapper, striped bass or grouper filets
 Salt and Pepper
 Tony's Seasoning

Put the onion and olive oil in a skillet large enough to accommodate the fish fillets in a single layer and place it over medium low heat. Sauté the onion until it turns a rich, golden color. While the onion is sautéing, peel the tomatoes and unless they are very ripe and flavorful, remove the seeds. Cut them into 1/2" dice. When the onion is colored, add the garlic and cook, stirring, for about 1 minute. Add the tomatoes and cook until the water that the tomatoes release evaporates by about half, about 10 minutes. While the tomatoes cook, slice the olives by cutting the flesh away from the pits. When the tomatoes are done, stir in the olives and capers. Put in the fish fillets and season with salt and pepper. Cover the pan and simmer over medium low heat. The fish will take about 10 minutes per inch of thickness to cook. When it is about halfway done, turn the fillets over and check to see that there is still liquid in the pan. If all the liquid evaporates before the fish is done, add 2 tbs water. The fish is cooked when it flakes easily when prodded with a fork. Remove it from the pan with a slotted spatula. If the sauce is too watery, raise the heat and reduce it. Pour the sauce over the fish and serve at once.

Tanya Labove
 Creole, LA

American Style Cheese Ring Pizza

3 cups white flour
 1 tsp table salt
 1 package instant yeast
 2 tbsp olive oil
 1 cup warm water

For the topping & crust:
 5 oz ball mozzarella, drained
 2tbsp chopped fresh parsley
 1 garlic clove
 salt and ground black pepper
 1/2 cup tomato sauce
 2 tomatoes, thinly sliced

1/4 lb. thinly sliced pepperoni
 4 green pickled chilies, sliced

Place the flour, salt, and yeast in a mixer equipped with a dough hook. With the motor running pour in the oil, and warm water and mix to form a soft, stretchy dough. Alternatively, make the dough by hand and knead on a floured board for 5 minutes. Transfer the dough to a bowl, rub the surface with a little oil and cover with a clean damp dish towel. Set aside at room temperature for an hour or until the dough has roughly doubled in size. Meanwhile, chop the mozzarella and mix with the parsley, garlic and some seasoning. Preheat the oven to 450 degrees. On a floured surface, roll the dough into a thin 16 inch circle. Arrange the cheese around the edges of the dough, leaving a 1 1/2 inch border. Dampen the inner edges of the cheese ring, then pull the outer edges over to cover the cheese. Press down firmly to seal. Carefully turn the pizza on to a large baking sheet. Spoon the tomato sauce within the border, then scatter the toppings on top. Bake for 15 minutes until browned and crisp. Cut into wedges and serve.

Jensen Bertrand
 South Cameron Elementary



Salsa Sloppy Joe Pizza

1 pound lean ground beef
3 TBS taco seasoning mix
1 Italian bread shell or purchased pizza crust (12-14 inches in diameter)
1/3 cup purchased black bean dip
1 cup shredded Monterey Jack cheese with jalapeno peppers (4oz)
Salsa and guacamole, if desired

Heat oven to 425 F. Cook beef in 10 inch nonstick skillet over medium heat 8-10 minutes, stirring occasionally, until brown; drain. Stir in taco seasoning. Meanwhile, place bread shell on ungreased cookie sheet. Spread evenly with bean dip. Spoon beef over bean layer. Sprinkle with cheese. Bake 8-10 minutes or until cheese is melted. Cut into wedges. Serve with salsa and guacamole.

Brandi Landreneaux
Creole, LA

Shrimp Jambalaya

1 1/2 lb broken shrimp, cooked
1 cup peanut oil
4 onion, chopped
5 cloves garlic
2 bunches shallots
1 bell pepper, chopped
2 tsp paprika
black, white pepper
salt
1/4lb smoked sausage
3 cup rice
5 cup water

Heat oil, add onions, garlic, shallots, bell pepper, smoked sausage, paprika, salt and peppers and sauté well. Add shrimp pieces, rice and water. Bring to a boil and over very low heat, steam for 20-25 minutes. Stir with fork and replace cover.

Suzanne Sturlese
Creole, LA

Seafood Cornbread

1 cup cornmeal
1/2 TSP salt
1/2 TSP soda
1 cup milk
1 large chopped onion
2 eggs
1/3 cup cooking oil

1/2 bell pepper
1/2 garlic cloves
1 can cream style corn
1/2 lb grated cheese of choice
1/2 cup onion top and parsley
Jalapeno pepper to taste
1 TBS creole seasoning
1 cup each shrimp, crawfish, and crab meat

Mix all above well and bake in a 9 x 13 pan at 350 F for 45-50 minutes.

Arian Abshire

Creole Gumbo

1 duck or may substitute 6 boneless chicken breasts
1lb cooked smoked pork sausage – sliced 1/4 inch thick
1 6oz can crabmeat
1/2 cup vegetable oil or bacon drippings
1 1/4 lbs peeled, boiled shrimp
1/2 tsp cumin
2 chopped bell peppers
1 tsp sweet basil
4 stalks celery
3 tbspc minced garlic



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1 stick margarine
1 bunch green onion tops
1/2 cup all-purpose flour
t tbspc parsley
salt and pepper to taste

DIRECTIONS:

Boil duck seasoned with salt & pepper or seasoned chicken breasts until tender in large dutch oven with water. If preparing duck, remove bones after cooking and let meat cool. Reserve liquid from boiling. Saute' onions, bell pepper, celery and garlic in margarine in a 12-inch skillet. Using an 8-inch black iron skillet, add flour and oil to make the roux. When the roux is dark brown, add it to the meat & liquid while stirring until dissolved. Next add the vegetables, sliced sausage, and salt, pepper, cumin and basil. Cook on medium heat for one hour. Add crabmeat and shrimp and bring to a boil. Sprinkle onion tops and parsley in gumbo 15 minutes before serving. Serve over rice with file' and Tabasco.

Jana Williams
Vernon Parish

Shrimp and Crab Meat Mornay

1 lb crab meat
2 lbs shrimp, seasoned and cooked
1 lb butter
1 cup flour
2 quarts half and half
1 quart chicken broth
1 cup sherry (optional)
1 1/2 cups chopped onion
1 cup chopped celery
1/2 cup green bell pepper
1/2 cup red bell pepper
4 oz grated Parmesan
4 oz grated Swiss Cheese

Saute vegetables in butter until clear. Add flour and stir until smooth – do not brown. Slowly stir in liquids, stirring constantly to keep mixture smooth. Stir in cheese; simmer until smooth. Remove from heat, and add seafood. Add onions and parsley at the last minute. Serve in small pie shells.

Tanya Labove
Creole, LA

Shrimp Quesadillas

8 flour tortillas (8-10 inches in diameter)
2 cups shredded Monterey Jack cheese with jalapeno peppers (8 oz)

1 large tomato, chopped (1 cup)
1/2 cup real bacon pieces (from 3 oz jar)
1 package (4oz) frozen cooked salad shrimp, rinsed and thawed

Heat 10 inch nonstick skillet over medium-high heat. Place 1 tortilla in skillet. Sprinkle with 1/4 cup of the cheese and 1/4 each of the tomato, bacon and shrimp. Sprinkle with additional 1/4 cup of the cheese. Top with another tortilla. Cook 1 – 2 minutes or until bottom is golden brown; turn. Cook 1 – 2 minutes longer or until bottom is golden brown. Repeat three more times with remaining ingredients. Cut each quesadilla into wedges.

Stacey Sturlese
New Orleans, LA

Shrimp and Crab Rice

1 large Louisiana onion (chopped)
1 large red or yellow Louisiana bell pepper (chopped)
1 large green Louisiana bell pepper (chopped)
1 lb (2 cups) Shedd's Country Crock Margarine
1 quart of raw Louisiana shrimp
1/2 quart of raw Louisiana crab meat (optional)
3 cups of Louisiana raw rice
3 TBS or less of Tony's seasonings – to taste

Cook the raw rice in an electric rice cooker. Do not put salt with rice while cooking because the margarine and Tony's seasoning has enough salt for the dish. In a 5 quart or larger dutch oven, sautee onion and 1/2 the red/yellow and 1/2 the green bell peppers in 2 TBS of the margarine until onions are clear. Stir frequently. Add shrimp and crab meat. Add Tony's Seasoning. Cook at the medium heat about 10-15 minutes only until shrimp are pink. Stir as needed. Shrimp and crabmeat usually have enough water that cooks out and this keeps the mixture from sticking. If mixture starts sticking, add more margarine. Take 1/3 of shrimp and crab mixture out and reserve to be used on top of the casserole. Add remainder of the margarine to the 2/3 mixture of shrimp and crab. Stir well until margarine melts. Add the cooked rice one or two cups at a time. Stir well after each addition. Spread into a glass 9x13 casserole dish. Sprinkle on top of casserole with the reserved 1/3 of shrimp and crab mixture arranging shrimp in a meat display.

Optional – Slice other half of red or yellow and green bell peppers and arrange on top of the casserole. Serve immediately or cover and refrigerate till meal time. May be reheated.

Mysti Kelly
Hackberry High School
FACS Dept.

Shrimp Florentine Stir-Fry

1 tablespoon olive or vegetable oil
 1 pound uncooked peeled and deveined medium shrimp, thawed if frozen – seasoned with seafood seasoning
 4 cups lightly packed spinach leaves
 1 can (14 ounce) baby corn nuggets, drained
 1/4 cup coarsely chopped roasted red bell peppers (from 7 oz jar)
 1 1/2 tsp chopped fresh or 1/2 tsp dried tarragon leaves
 1/2 teaspoon garlic salt
 Lemon wedges

Heat oil in 12 inch nonstick skillet over medium-high heat. Add shrimp; stir-fry 2-3 minutes or until shrimp are pink and firm.

Add spinach, corn, bell peppers, tarragon and garlic salt; stir-fry 2-4 minutes or until spinach is wilted.

Serve with lemon wedges.

Hint – can add stir-fry vegetables also

Sherry Bertrand
 Creole, LA

Shrimp Pilaf

1 medium onion, chopped
 1 small bell pepper, chopped
 1 1/2 cups raw rice
 10 1/2 ounce can chicken broth
 1/2 cup margarine
 1 pound raw shrimp
 Tony's Seasoning, to taste

Cooking time – 25 minutes. Mix all ingredients in rice cooker. When rice is cooked, let steam 10 minutes. Serve hot with garlic bread and salad. Note – sausage or crawfish may be substituted for shrimp. Serves 4.

Darla Desonnier
 Cameron, LA

Shrimp Spaghetti

12 ounce package thin spaghetti, cooked
 1/2 stick margarine
 1 bell pepper, chopped
 1 onion, chopped
 1/2 cup green onions, chopped
 1/2 cup milk
 1 can cream of mushroom soup
 1 1/2 cups cheddar cheese, shredded

2 pounds raw shrimp
 Tony's seasoning

Preheat oven to 350 F. 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, milk and 1 cup cheese and cook 5 minutes more. Mix with cooked spaghetti. Pour into casserole and sprinkle with remaining 1/2 cup cheese. Bake 20-30 minutes or until heated well.

Barbara Boudoin
 Cameron, LA

Daddy's Baked Duck

3 ducks (preferably Mallards)
 1/2 cup water
 6 slices of bacon
 1 lg chopped onion
 salt and pepper to taste
 1 lg bell pepper
 Tony's Cachere's
 Worcestershire sauce
 2) 4 oz cans of sliced mushrooms- drained
 10 3/4 oz can if Cream of Mushroom soup, undiluted
 roasting pan
 hot cooked rice

Preheat oven 425 degrees. Season ducks with salt, pepper, Tony's Cachere's and add a handful of Worcestershire sauce all over the ducks; place in pan. Place 2 slices of bacon on each duck. Bake at 425 degrees for 20 minutes. Cover 1 to 1 1/2 hours or until tender. Cook duck and debone. Reserve stock. Skim 2 tbsp oil from the duck stock; heat in skillet until hot. Saute' onion and bell pepper in hot oil until tender. Add remaining stock and cream of mushroom soup. Add 1/4 cup of water to soup can; add water and mushrooms to mixture. Simmer for 20 minutes. Add sliced deboned duck to mixture; simmer 30 minutes. Serve over hot fluffy rice.

Lindsay Marie Hymel
 Vermilion Parish

Crawfish Spaghetti

3 tbsp butter
 1 lg onion, minced
 1/2 cup chopped green pepper
 2 tsp salt
 1 can Rotel tomatoes and 2 tbsp tomato paste
 1 tsp Worcestershire
 2 tbsp sugar
 1 pkg cooked spaghetti

1 cup grated cheese
 2 cups crawfish

Preheat oven to 350 degrees. Cook the first seven ingredients about 10 minutes and add shrimp. Then add alternately in layers, spaghetti and the sauce in a 2 quart casserole. Add the grated cheese on top and bake 30-35 minutes.

Telesha Bertrand
 Little Miss and Mr. Cameron Parish Coordinator

Shrimp Stuffed Peppers

1 tbsp flour
 1 tbsp shortening or fat
 1/2 cup celery
 1/2 cup onion
 2 cloves garlic
 1 lb shrimp, peeled and deveined
 crackers or breadcrumbs
 pepper – red and black to taste
 6 green peppers-parboiled

Preheat oven to 350 degrees. Make a roux with flour and fat. Saute' celery, onion and garlic in the roux. After the onions have wilted, add shrimp. Cook about 15 minutes. Add enough cracker or breadcrumbs to get a good consistency. Season all and stuff green peppers. Place peppers in a buttered baking dish and bake 20 minutes.

Doris Nunez
 Creole, LA

Duck and Taso Gumbo

1 cup roux
 4 ribs celery, chopped
 1 lg duck
 1 bell pepper, chopped
 1-2 taso (cubed)
 8 qts water
 2 onions
 salt & pepper to taste
 4 cloves garlic, minced
 chopped parsley and onion tops

With premade roux, add 2 cups water; melt roux on low heat. Add onions, bell pepper, celery and garlic; simmer until onions are tender.

Add remainder of water. Cut duck in four and place in water. Add taso and bring mixture to a boil. Lower heat to medium and simmer for at least 2 1/2 - 3 hours; season to taste. Duck should be falling off the bone. Remove duck

from gumbo and debone and cut into tiny pieces. Put duck back into gumbo. Just before serving time, add 1/2 cup each chopped parsley and onion tops.

Serve on a scoop of hot, fluffy rice.
 Serves 6.

Crystal LeBlanc
 Acadia Parish

Pronto Pizza Burger

1 lb lean ground beef
 1/3 cup grated Parmesan cheese
 1 tbsp chopped onion
 1 tbsp tomato paste
 1 tsp dried oregano
 1/2 tsp salt
 1/4 tsp pepper
 4 English muffins, split
 8 tomato slices
 8 mozzarella cheese slices
 additional oregano, optional

In a bowl, mix beef, Parmesan cheese, onion, tomato paste, oregano, salt and pepper until combined. Toast the muffins in broiler until lightly browned. Divide meat mixture among muffins. Broil 4 in from the heat for 8-10 minutes or until meat is cooked. Top with tomatoes and cheese slices. Return to broiler until cheese is melted. If desired, sprinkle with oregano.

Haydon Sturlese
 South Cameron Elementary



Swiss Scalloped Potatoes

5 medium potatoes (about 3 lbs), peeled and thinly sliced
 1 small onion, thinly sliced
 1 jar (4oz) diced pimentos, drained
 3 garlic cloves, minced
 2 cups (8oz) shredded Swiss cheese, divided
 1/2 tsp salt
 1/2 tsp pepper
 1 can (14 1/2 oz) chicken broth
 2 tbsp butter

In a greased shallow 3-qt baking dish, layer a third of the potatoes, onion, pimentos, garlic and Swiss cheese; sprinkle with 1/4 tsp salt and a dash of pepper. Repeat layers once. Top with remaining potatoes, onion, pimentos, garlic, salt and pepper. Pour broth over the top; dot with butter. Bake uncovered at 375 degrees for 1 hour. Sprinkle with remaining cheese. Bake 30 minutes longer or until liquid is absorbed and cheese is melted. Let stand for 10 minutes before serving.

Rachel Sturlese
 New Iberia, LA

Smothered Duck with Mushrooms

2 ducks, cleaned and parboiled 20 minutes
 2 lg onions, cut into 1/4" rings
 1/2 lb small fresh mushrooms, halved
 6 tbsp butter
 1/2 cup dry sherry
 2 cans onion soup
 paprika

DIRECTIONS:

In a large roaster saute' the onions and mushrooms in the butter. Pour in 1/4 cup of the sherry. Cover and simmer 10 minutes. Split the ducks lengthwise, after parboiling. Salt and pepper the birds and add them to the vegetables. Sprinkle paprika generously. Pour in the onion soup and remaining sherry. Cover and cook over medium heat for 2 hours or until tender.

Enos "Buster" Sturlese
 King Fur 2002

Southern Stir Fry

1 cup cold cooked white rice
 1 cup frozen whole kernel corn
 1 1/2 tsp chopped fresh or 1/2 tsp dried thyme leaves
 1/2 tsp garlic salt

1/8 tsp ground red pepper (cayenne)
 1 can (15-16 ozs) black-eyed peas, rinsed and drained
 2 cups lightly packed spinach leaves
 Stir fry vegetables
 Tony's seasonings
 Add shrimp or chicken

Spray 12 inch nonstick skillet with nonstick cooking spray; heat over medium-high heat. Cook all ingredients except spinach in skillet, stirring occasionally, until hot. Stir in spinach. Cook until spinach begins to wilt.

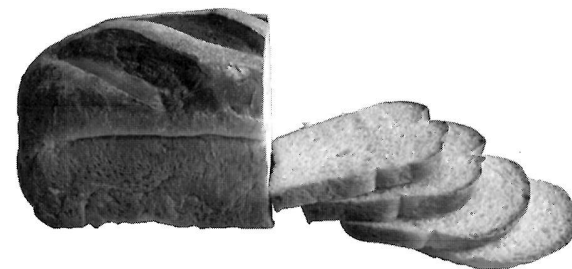
Jessye Roux
 Cameron, LA

Spicy Mexicali Drumsticks

1/3 cup buttermilk
 1/4 tsp red pepper sauce
 2/3 cup cornmeal
 2 TSP taco seasoning mix
 8 chicken drumsticks (about 1 3/4 pounds)
 2 tsp vegetable oil
 Salsa, if desired
 Tony's Seasoning

Marinate chicken lets overnight in Worcestershire sauce, Steak sauce and Tony's Seasoning Heat oven to 400F. Grease rectangular pan, 13x9x2 inches. Mix buttermilk and pepper sauce in medium bowl. Mix cornmeal and seasoning mix in large plastic bag. Dip chicken into buttermilk mixture, then shake in bag to coat with cornmeal mixture. Place in pan. Drizzle with oil. Bake uncovered 40-45 minutes, turning once, until juice of chicken is no longer pink when centers of thickest pieces are cut. Serve with salsa.

Jamie Roberts

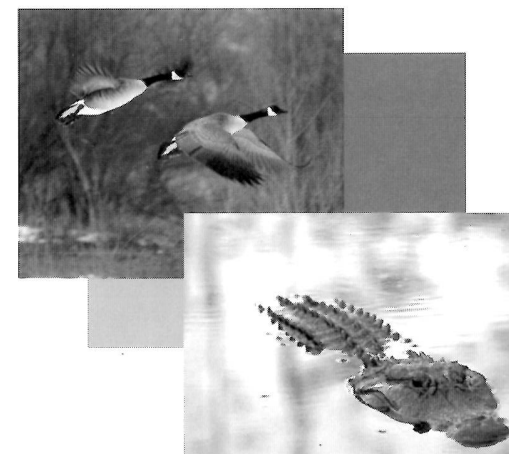


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Spicy Pepper Steak

Vegetable Oil

1 lb cut up beef for stir fry
1 med bell pepper, cut into 1/2 inch squares
1 med onion, sliced
1/4 cup hoisin sauce
Hot cooked noodles or rice, if desired
1/4 tsp ground ginger

Heat wok or 12" skillet over high heat. Add oil; rotate wok to coat side. Add beef; stir fry about 2 minutes or until brown. Add bell pepper and onion; stir fry about 1 minute or until vegetables are crisp-tender. Stir in hoisin sauce; cook and stir about 30 seconds or until hot. Serve with noodles.

Jamie Roberts

Stuffed Shrimp

Large shrimp
Medium size shrimp
2 lbs crab meat
Chef seasoning in pkg. (celery, parsley, onion, shallots, and garlic)
Italian bread crumbs - just enough to mix
1-2 eggs
1 can milk

Boil shrimp, grind and add small amount to crab meat, salt and pepper. Mix crab meat, crumbs, shrimp and seasoning. Roll in ball. Split back of large shrimp. Leave piece of shell on tail. Press down and lay on cookie sheet and flatten shrimp. Take ball and press down on shrimp. Put on wax paper in single row and let freeze. Mix eggs and can of milk and dunk shrimp. Let drain. Roll in fish fry and put back in single file. Freeze. After frozen well, put in ziploc freezer bag until ready to cook. Defrost 10-15 minutes ahead of time. Deep fat fry until golden brown.

Elaine Thompson

Sweet and Sour Beef with Cabbage

Tonys Seasoning
2 tbs vegetable oil
1 lb cut up beef for stir fry
3 cups cut up cabbage or coleslaw mix
1/2 cup sweet and sour sauce
Hot cooked couscous, rice or noodles, if desired
1/2 cup teriyaki sauce

Heat wok or 12" skillet over high heat. Add 1 TBS of the

oil; rotate wok to coat side. Add beef; stir fry 2 minutes or until brown. Remove beef from wok. Add remaining 1 tbs oil to wok; rotate wok to coat side. Add cabbage; stir fry about 3 minutes or until crisp tender. Add beef and sweet and sour sauce; cook and stir about 2 minutes or until hot. Serve with couscous.

Jamie Roberts

Sweet and Sour Meat Balls

1 can (20oz) pineapple
1/3 cup water
3 TBS vinegar
1 TBS soy sauce
1/2 cup packed brown sugar
3 TBS cornstarch
1 batch of 30 meatballs cooked
1 diced large bell pepper
Hot cooked rice

Drain pineapple, reserving juice. Set aside pineapples. Add water to juice if needed to measure 1 cup. Pour into a large skillet. Add 1/3 cup water, vinegar, soy sauce, brown sugar and cornstarch. Stir until smooth. Cook over medium heat until thick, stirring constantly. Add pineapple, meat balls and green pepper. Simmer uncovered 20 minutes or until heated through. Serve over rice.

Edith Miller

Zesty Pork Chops

2/3 cup brown sugar
1/4 c. horseradish
1 TBS lemon juice
6 fully cooked smoked pork chops (about 1 1/2")

Put oven on broil setting

Heat brown sugar, horseradish, lemon juice to boiling in 1 quart saucepan, stirring constantly. Brush on pork. Place on a rack in pan. Broil 4-6 inches from heat 3 minutes on each side. Then turn and broil additional 3 minutes on first side broiled. Can be done on BBQ pit. Place 6 inches from heat 15 minutes on each side.

Derrick Roberts
Air Force
London, England

VEGETABLES, CASSEROLES & BREADS

Best Broccoli Casserole

2 - 10 1/2 oz cans cream of mushroom soup
8 oz jar Cheez Whiz
1/2 cup butter or margarine
3/4 cup celery, chopped
3/4 cup onion, chopped
2 cups minute rice, uncooked
1 can mushrooms, drained
2 - 10 oz packages frozen broccoli spears, thawed
Add shrimp or chicken

Preheat oven to 325 F. Mix soup, cheese and butter or margarine in sauce pan and cook over very low heat to melt cheese. Stir and mix well, then add other ingredients; pour into greased 2 quart casserole dish. Bake until bubbly, then reduce heat to 300 F. Continue cooking until most of moisture is gone, about 45 minutes to 1 hour. Serves 6-8

Raven Styron



Bill's Rice Dressing

4 cups cooked rice
3/4 lb raw chicken livers
1 cup onions, chopped
4 cloves whole garlic
1/3 cup cooking oil
1/2 cup green onions, chopped
2 lbs raw chicken giblets
1 lb ground pork or beef or 1/2 pound each
1 cup celery, chopped
1 quart water or enough to cover giblets and livers
2 TBS all purpose flour
Tony's Seasoning
1/2 cup chopped parsley
Kitchen Bouquet - if needed

Boil giblets, livers and garlic pods in water until tender. Season water generously with salt and pepper. In heavy dutch oven or deep pot, fry meat, onions and celery until onions are clear.

Chop or grind giblets and livers, saving broth. Add to meat mixture along with some of the broth. Make a roux with oil and flour. Add to meat mixture and cook on low heat about 30 minutes.

If meat mixture and roux are not dark enough, add Kitchen Bouquet. Add more broth if needed. Adjust seasoning. Add rice, onion tops and parsley to meat mixture.

Dean Desonnier
Cameron, LA

Black Eye Jambalaya

Cook in rice cooker

1 1/2 cup rice - use measuring cup with rice cooker
1 can beef broth
3/4 stick oleo
2 can jalapeno black eye peas
1 bell pepper
1 lb sausage - removed from casing
1 lb lean ground
1 onion

Cook sausage, ground meat, onion and bell pepper first. Put all ingredients in rice cooker and cook like you would rice.

Ray Kebodeaux
Cameron, LA

Broccoli Casserole

1 pkg chopped frozen broccoli
 1 jar cheese whiz
 1 can cream of mushroom soup
 1 cup cooked rice
 1 tsp salt
 1 small onion, chopped
 1 T oleo

Melt oleo in a large skillet, add chopped onions and sauté until tender. Add chopped unthawed broccoli and cover for 10 minutes. Add soup, rice and cheese whiz. Mix well. Pour in casserole dish, bake at 400 F – 15-20 minutes.

Roberta Rogers,
 Cameron, LA

Broccoli, Cauliflower, Carrot Casserole

1 pkg broccoli, cauliflower carrots
 Cheese Whiz
 Cream of Broccoli Soup
 Fried Onions

Steam vegetables until tender. Mix vegetables, Cheese Whiz, Cream of Broccoli Soup, and 1/2 can fried onions together. Sprinkle remaining onions on top. Bake at 350 F for about 30 minutes.

Dottie Richard,
 Cameron, LA

Broccoli, Rice and Chili Beans

6 slices bacon, cut into 1" pieces
 1 cup uncooked instant rice
 2 cans (16 oz each) hot chili beans, undrained
 1 package (16 oz) frozen broccoli cuts, thawed
 1 cup shredded process cheese (8oz)
 Tony's Seasoning
 Hot sauce

Cook bacon in 10" skillet over medium-high heat, stirring occasionally, until crisp; drain. Set aside. Add rice, beans and broccoli to skillet. Heat to boiling; reduce heat to medium. Cover and simmer 5 minutes; remove from heat. Sprinkle with bacon and cheese. Cover and let stand about 5 minutes or until liquid is absorbed and cheese is melted.

Jessye Roux
 Cameron, LA

Cabbage Casserole

1 lb of ground turkey or beef
 8 oz can tomato sauce
 1 chopped onion
 1 cup Picante sauce
 1 chopped bell pepper
 2 1/2 cups water
 1 sm head cabbage, chopped
 salt & pepper to taste
 4 oz raw rice

Combine all ingredients and cook on low until rice is done and most liquid is cooked out. This takes about 30 or 40 minutes.

Mrs. Enos "Buster" Sturlese (Patsy)
 Woodville, TX

Cheese Broccoli Rice

2 pkgs (10oz) frozen chopped broccoli
 3 cups cooked white rice
 1 small onion, chopped
 1/4 cup butter
 1 can cream of mushroom soup
 1 can cream of celery soup
 1 8 oz jar Cheese Whiz

Saute onions in butter. Add the rest of the ingredients and put into 13x9 greased baking dish. Bake at 350 F for 45 minutes.

Margaret Pitts
 Hackberry, LA

Cheese-burger Pie

1 can tomato sauce
 1/2 tsp garlic powder
 4 oz chopped onion
 1/2 med green pepper diced
 1 pkg instant beef broth & seasoning mix
 1/2 tsp chili powder
 8 oz cooked beef or turkey
 4 oz cheddar cheese grated
 4 oz raw rice

Preheat oven to 375 degrees in a medium sauce pan. Combine first 6 ingredients. Simmer for 8 to 10 minutes or until vegetables are tender. Add meat, 3 oz cheese & rice, stir until cheese melts. Turn into an 8X8 inch pan treated with Pam. Sprinkle with remaining cheese and Bake for 1/2 hour.

Mrs. Enos "Buster" Sturlese (Patsy)
 Woodville, TX

Cinnamon Cabbage Rolls

1 large head cabbage
 1 lb ground meat
 1 cup rice
 1-2 cups water
 24 oz bottle ketchup
 Tony's Seasoning
 1 tsp red pepper
 1/2 tsp cinnamon
 1 large bell pepper, chopped
 1 large onion, chopped
 4 TBS cooking oil

Wash cabbage and parboil; drain and set aside individual leaves. In large bowl mix ground meat, rice, 6 tbs ketchup, Tony's, red pepper, cinnamon, bell peppers, and onions. Place about 8 tbs of mixture into 1 cabbage leaf and roll and tuck excess leaf under.

Continue until there is no more mixture. In large skillet heat oil about medium high. Place rolls tucked side down, let scorch slightly. Add ketchup to tops of rolls and put enough water to cook rice.

Check for needed additional water after 30 minutes. Lower temperature to simmer.

Darla Desonnier

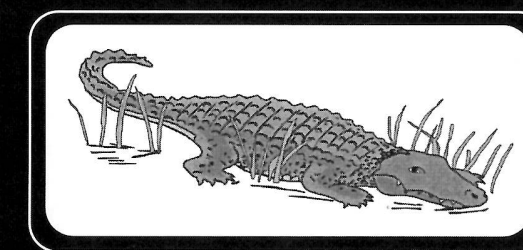
Corn Casserole

1 can cream style corn
 1 can whole kernel corn
 1 box corn muffin mix
 1 tbs sugar
 2 eggs
 1 carton sour cream
 1 stick oleo
 3/4 tsp salt
 Pepper
 3/4 cup cheese (grated)

Bake 350 F for 25 minutes. Remove from oven and sprinkle cheese on top. Bake another 5 minutes.

Stephanie Richard
 Cameron, LA

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Broccoli Rice Casserole

1 small onion, chopped
 1/2 cup chopped celery
 1 package (10oz) frozen chopped broccoli, thawed
 1 tbsp butter
 1 jar (8oz) process cheese spread
 1 can (10-3/4oz) condensed cream of mushroom soup
 1 can (5oz) evaporated milk
 3 cups cooked rice

In a large skillet over medium heat, sauté onion, celery and broccoli in butter for 3-5 minutes. Stir in cheese, soup and milk until smooth. Place rice in a greased 8-in. square baking dish. Pour cheese mixture over; do not stir. Bake uncovered at 325 degrees for 25-30 minutes or until hot and bubbly.

Kristin Sturlese
 Lake Charles, LA

Cornbread Pie

1 lb hamburger
 1 can tomato soup
 1 can whole kernel corn
 2 TBS chili powder
 1 large onion, chopped
 1 green pepper, chopped
 2 cups water
 1 box Jiffy cornbread mix
 Tony's Seasoning
 Hot Sauce

Preheat oven to 400 F. Brown hamburger and onion. Drain and add soup, water, corn, chili powder and salt. Place mixture in a large iron skillet or 9x13 pan. Mix cornbread according to directions on box (mix should be slightly thinner). Pour cornbread over hamburger mixture and bake for 30-40 minutes. Serves 6.

Kristin Sturlese
 Lake Charles, LA

Corn Cheese Dip

1/2 cup sour cream
 1/2 cup salad dressing or mayo
 1/2 cup salsa
 1/4 tsp pepper
 1/8 tsp garlic powder
 3 cups cheddar cheese (12oz)
 1 - 12oz can whole kernel corn (rinsed and drained)
 1/4 cup seeded chopped jalapeno
 Mix all ingredients. Serve with corn chips. Makes 4 cups

Judy Guidry
 Vinton, LA

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Corn-Rice Casserole

2 cups uncooked long grain rice
 2 tablespoons butter
 1 green bell pepper, chopped
 1 small onion, chopped
 15.5 oz can cream style corn, drained
 11 oz can Mexican style corn, drained
 11 oz can whole kernel corn, drained
 10 oz can diced tomatoes and green chilies, drained
 8 oz loaf mild Mexican pasteurized prepared cheese, cubed
 1/2 tsp salt
 1/4 tsp pepper
 1/2 cup (2 oz) shredded cheddar cheese
 1/4 cap jalapenos
 Special cooking utensil: Large skillet and 3 1/2 quart baking dish. Preheat oven to 350F. Cook rice according to package directions, set aside. Melt butter in a large skillet over medium heat; add bell pepper and onion, and sauté 5 minutes until tender. Stir in cooked rice, cream style corn and next 6 ingredients. Spoon onto a lightly greased 3 1/2 quart baking dish. Bake at 350 F for 30 minutes or until thoroughly heated. Top with shredded cheese and bake 5 more minutes or until cheese melts. Serve hot.

Jessye Roux
 Cameron, LA

Crab Meat Augratin

1 cup of diced onions
 1/4 cup diced bell pepper
 1/4 cup diced celery
 1 lb crabmeat
 1 can pet milk - large
 1 small velveeta - diced
 2 TBS flour
 1 stick butter

In heavy pan melt butter; add onions, bell pepper, and celery. Saute until tender. Add in flour; then pet milk. Add crab meat, add 1/4 velveeta cheese that has been diced. Grease a 2 quart casserole dish, pour in and dot top with remaining cheese. Bake in a 400 degrees oven for 45-60 minutes until bubbly and brown. Serves 8.

Debra Dyson
 Cameron, LA

Crab Meat Casserole

1 can Cream of Mushroom Soup
 1 cup celery
 1 cup bell pepper
 1 cup green onions
 1 cup bread crumbs
 1 cup chopped onions
 1 pod garlic
 2 eggs
 1 lb crab meat

In a large pot simmer celery in butter. Add onions, green onions, bell pepper, garlic. Simmer for 10 minutes then add in crab meat. Let cool for 10 minutes.

Add in soup, bread crumbs and eggs. Pour in a greased casserole dish. Bake for 30 minutes or until brown.

Barbara L Leblanc
 La Fur & Wildlife Festival
 Cameron, LA

Crabmeat Souffle

1 cup cold milk
 1/4 cup margarine
 1 cup shredded cheddar cheese
 1/4 tsp dry mustard
 3 eggs/separated
 1/4 cup flour
 1/2 tsp salt
 Dash of red pepper
 1 lb crab meat

1/4 tsp cream of tarter

Blend milk, margarine, eggs in a bowl. Combine mustard, flour, salt, pepper, cream of tarter. Stir into crab meat, add cheese. Pour into 2 quart casserole dish. Bake for 30 minutes at 350 degrees.

Barbara L. Leblanc
 LA Fur & Wildlife Festival - Cameron, LA

Crawfish Casserole

1 box of Uncle Ben's long-grain wild rice
 2 tablespoons of lemon juice
 1/2 tablespoon of Worcestershire sauce
 1/2 cup of grated cheddar cheese
 1 can of cream of mushroom soup
 1 pound of crawfish, drained and rinsed
 Cracker crumbs

Cook rice as directed. Mix together in a casserole dish the rice, lemon juice, Worcestershire sauce, cheddar cheese, mushroom soup and crawfish. Top with cracker crumbs. Bake uncovered at 350 degrees for 30 minutes.

Kiristie Bertrand
 Chenier Perdue



Creole Chicken N' Rice

2lbs boneless chicken
 1 tsp poultry seasoning
 3/4 cup olive oil
 1 onion, chopped
 1 green bell pepper, chopped
 2 cloves garlic, minced
 1 cup uncooked long grain rice
 2 1/2 cups chicken broth
 1/2 cup tomato sauce
 1/2 tsp salt
 1/4s tsp pepper
 1/2 tsp file'
 1/2 tsp paprika
 1 cup frozen English peas
 1 sm jar pimentos

Sprinkle chicken with poultry seasoning. Brown chicken in hot oil in a dutch oven over medium heat. Drain chicken on paper towels. Reserve 1 tbsp drippings in the Dutch oven. Saute' onion, green bell pepper, and garlic in drippings until tender. Stir in rice and next 6 ingredients. Place chicken over rice mixture. Bring to a boil; cover and reduce heat. Simmer for 25 minutes. Add peas and pimentos; cover and cook for 5 to 10 more minutes or until rice and chicken are tender. Makes 4 servings.

Jenna Anne Duddleston
 Little Miss Cameron Parish 2002

Creole Seafood-Potato Casserole

6 large potatoes, cut into chunks
 1 onion
 1/2 cup parsley, finely chopped
 1/2 pound bacon, small strips
 1 block butter
 1 can crab meat, white
 1/2 pound crawfish or shrimp
 2 slices cheese
 Cheese, shredded
 Red pepper
 Salt
 Black or white pepper

Preheat oven to 350 F. Boil potatoes until tender; mix all other ingredients in saucepan, except cheeses; season to taste. Saute until bacon and seafood is well cooked. Mix with potatoes and add sliced cheese. Put in 3-4 quart baking dish. Sprinkle shredded cheese on top. Bake 30 minutes. Serves 8-10.

Jennifer Johnson,
 Lake Charles, LA

Garlic Parmesan Potatoes

1 pkg (1.25 pds) refrigerator mashed potatoes or (2 2/3 cup boiled potatoes)
 1 cup sour cream
 1/3 cup grated Parmesan cheese
 2 large cloves garlic – finely chopped
 20 frozen potato wedges with skins (24 oz pkg)
 2 TBS Parmesan cheese – grated
 Chopped fresh onion tops – if desired
 Season to taste with Tony's Seasoning

Spray quich dish or 9x 1 1/2 or 9x9x 2 dish. Mix mashed potatoes, sour cream, 1/3 cup cheese and garlic. Put in dish and spread evenly.

Arrange potato wedges in spoke fashion with 2 wedges in center on top of potato mixture.

Sprinkle with 2 TBS grated cheese. Bake, sprinkle with onion tops. Let set 5 minutes. Cut into wedges and serve.

Darryl Hebert,
 Iowa, LA

Green Beans Wrapped in Bacon

1 can green beans
 1 can cream of mushroom soup
 1 lb bacon sliced down the middle
 Tony's Seasoning
 Garlic powder

Preheat oven to 350 F. Put green beans in bowl and season. Wrap uncooked bacon around 3 or 4 green beans until they are wrapped.

Place green beans with bacon in oven 15 – 20 minutes, then discard grease. Pour soup over green beans and bacon and bake 45 minutes.

Darryl Hebert,
 Iowa, LA



Louisiana Jambalaya

1 cup of Louisiana rice
 1 lb raw Louisiana shrimp
 1 lb of ground meat
 1/2 lb Louisiana sausage
 1 large onion chopped
 1 cup chopped parsley
 1 can cream of mushroom soup
 1 can onion soup
 1 tsp Louisiana hot sauce
 1/2 cup Louisiana green onions
 2 pods of chopped garlic

Mix all ingredients well. Place in a large pot and cover. Bake at 325 F for 1 hour and 45 minutes. Do not open while cooking.

Cheyenne Hanks
 Johnson Bayou FACS Dept.

Louisiana Seafood Casserole

1 (8oz) pkg. Cream cheese
 12 oz. Crawfish tails
 2 (lb) shrimp
 2 cloves garlic
 2 chopped onions
 1 chopped bell pepper
 4 TBS butter
 1 can mushroom soup
 1/2 c. green onions
 1/2 c parsley
 2 ribs chopped celery
 1/2 tsp red pepper
 1/2 tsp white pepper
 8 oz sharp cheese
 1 cup cooked rice
 1 cup cracker crumbs

Soften cream cheese and 2 tablespoons of butter. Saute shrimp, crawfish, onions, bell pepper, garlic and celery into remaining butter.

Add cream cheese mixture to the shrimp mixture, then add remaining ingredients except crackers and cheese.

Place in a casserole dish, then top with cheese and crackers. Bake at 350F for 20-30 minutes, until bubbly. Serves 8 or more people.

Mary Guidry

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Holiday Cornbread Dressing

1 small fryer, boiled
 3 large pans cooked cornbread
 6 medium onions, diced
 1 bunch celery, diced
 3 green bell peppers
 6 hard boiled eggs, peeled and sliced
 Sage
 Poultry seasoning
 Tony's Seasoning
 Green onion tops, diced

Preheat oven to 300 F. Cooking time 3-4 hours. Cut chicken in small pieces. Break cornbread in small pieces and combine with cut vegetables by hand. Add broth and meat. Add broth until mushy. Add lots of sage and other seasonings. Bake covered. Add broth to keep dish moist. Decorate top with green onions and sliced eggs.

Barbara Leblanc
 La Fur & Wildlife Festival
 Cameron, LA

Mardi Gras Beans and Rice

1 lb ground beef
2 cups water
1 can tomatoes
1 can kidney beans, undrained
1 cup rice, uncooked
1 cup celery, chopped
1 envelope Sloppy Joe mix

Brown meat in large skillet. Add remaining ingredients; stir and mix well. Cover, simmer, for 30 minutes, stirring constantly. Serves 4-5

Raven Styron

Marinated Vegetables

For 1 quart of vegetables you will need:

1 cup of each:
Cauliflower, sliced carrots, cherry tomatoes, zucchini sliced, mushroom, green pepper strips, or green beans
1/2 cup salad or olive oil
1/3 cup lemon juice
1 tsp each dried thyme and basil leaves
1 tsp sugar
1/2 tsp black pepper
1/2 tsp each of dry mustard, salt and garlic salt

Combine prepared veg in 1 quart jar. Combine remaining ingredients in a separate quart jar. Shake well to blend. Pour over veg. Cover and refrigerate 4 hours or overnight. Shake jar several times to coat top vegetable with marinade. Will keep 4-5 days in refrigerator.

Edith Miller

Mary's Scaloped Potato Casserole

Use amounts you wish:

Scaloped Potatoes
Corn
Onion
Cheese
Cook in 350F oven for 20-30 minutes

Mary Combs

Mexican Rice

3/4 cup long grain rice
Lemon juice
2 tbs oil



2 medium tomatoes, chopped
2 medium bell peppers, chopped
1 small onion, chopped
1 clove garlic, minced
1 cup chicken broth
1/4 tsp salt
Fresh ground pepper
Dash of red pepper

Cover rice with hot water. Add squeeze of lemon juice and let soak 5 minutes. Drain thoroughly in colander. Heat oil in large skillet. Add rice and sauté until golden. Drain off any excess fat. Stir in tomatoes, bell pepper, garlic and sauté 5 minutes. Add chicken broth and seasonings. Reduce heat, cover and simmer 15 minutes. Do not remove lid while rice is cooking. Fluff with fork. Serves 6.

Jennifer Johnson,
Cameron, LA

Mock Alligator Eggs

2 Tubes Jimmy Dean Sausage
1 - 8 oz bag of mild cheddar cheese
24 jalapeno peppers
1 box of original Shake and Bake

Hull jalapeno peppers and cut in half. Stuff cavity with cheese. Roll sausage onto wax paper.

Lay peppers on rolled out sausage, roll sausage around pepper to form an oval ball. Roll in Shake and Bake mix. Place on a well greased cookie sheet.

Heat oven to 350 degrees. Bake for 45-60 minutes, or until golden brown. Serve immediately. Serves 6.

Debra Dyson
Cameron, LA

Old Fashioned Eggplant Casserole

2 large eggplants (about 1 1/2 to 2 lbs each)
1/2 cup butter or margarine
1 cup chopped onion
1 green pepper, cored, seeded, and chopped
4 eggs, separated
1/2 cup cracker crumbs
1/2 cup chopped parsley
2 cups grated cheese - Sharp Cheddar
1 tsp salt
1/4 tsp pepper
1/2 tsp thyme

Remove and discard stem ends of eggplants. Peel and quarter eggplants lengthwise. Place in large pot of boiling salted water; cover. When water returns to boil, reduce heat and simmer 7-10 minutes, or until eggplant is just tender. Drain. Melt butter in a large skillet. Add onion and green pepper and sauté 5 minutes, stirring often, until onion is transparent. Add eggplant to skillet and cook about 1 minute, mashing eggplant with the side of a spoon to a fairly smooth puree. Beat egg yolks and stir into eggplant with crumbs, parsley, cheese, salt, pepper, and thyme. Beat egg whites until stiff and fold in. Turn mixture into a buttered 2 quart casserole and bake in convection oven on rack position 2 at 350 F for 45 minutes, or until puffed and lightly browned. Serve immediately with tomato sauce or stewed tomatoes and hot corn muffins. NOTE - This recipe may be made with almost any vegetable; summer squash, zucchini, green beans, broccoli, winter squash, or cauliflower.

Margaret Pitts,
Hackberry, LA

Olive Bailey's Isarel Eggplant Casserole

Wash eggplants well, don't peel. Slice thin. Put in water to soak till finished with rest of recipe. Fry down 1 lb hamburger meat with 1 onion, season with garlic powder and black pepper. Spray pan with Pam. Put a layer of eggplant in bottom then a layer of hamburger meat. Put 1



small can tomato sauce on top of hamburger meat then repeat with eggplants and other ingredients. Bake in covered dish with foil paper for 90 minutes at 325 F. Cook uncovered for 15 minutes. You can freeze this for as long as you wish.

Edith Miller

Outback Steakhouse Bloomin Onion

4 Vidalia or Texas Sweet Onions

Batter:

1/3 cup cornstarch
1 1/2 cup flour
2 tsp garlic - minced
2 tsp paprika
1 tsp salt
1 tsp pepper
24 oz beer

Seasoned flour:

2 cup flour
4 tsp paprika
2 tsp garlic powder
1/2 tsp pepper
1/4 tsp cayenne pepper

Mix cornstarch, flour, and seasonings until well blended. Add beer. Mix well. Cut about 1/2" off top of onion and peel. Cut into onion 12-16 vertical wedges, but do not cut through bottom root end.

Remove about 1" of petals from center of onion. Dip onion in seasoned flour and remove excess by shaking. Separate petals and dip in batter to coat thoroughly. Gently place in fryer basket and deep fry at 375 F to 400 F for 1 1/2 minutes.

Turn over and fry an additional 1 1/2 minutes. Drain on paper towels. Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.

Creamy Chili Sauce

1 pint mayonnaise
1 pint sour cream
1/2 cup chili sauce
1/2 tsp cayenne pepper

Judy Guidry
Vinton, LA

Pasta Primavera

- 1/2 cup green beans
- 1/2 cup cut asparagus
- 1/2 cup broccoli florets
- 1/2 cup zucchini
- 1/2 cup cut squash
- 1/2 cup peas
- 1/4 cup red bell peppers or pimentos, diced
- 1 stick butter
- 1/2 cup cream, heavy or light
- 1 1/2 tbs flour
- 1/4 cup Parmesan Cheese
- Salt and pepper, to taste
- Tony's Seasoning, to taste
- Tabasco, to taste
- 1 pound pasta

Cook pasta according to instructions, drain and keep warm. Blanch green beans for about 4-5 minutes, then add the remaining vegetables and continue boiling until they are tender and crisp – do not overcook. Drain and keep warm.

Melt butter in a separate sauce pan and whisk in flour. Add peppers or pimentos and cook over medium heat stirring constantly for a few minutes.

Add the cream and bring to a boil; add blanched vegetables, salt, pepper, and pepper sauce to taste. Pour on top of pasta. Sprinkle with cheese and scallions or parsley before serving.

Tanya Labove
Creole, LA

Pickled Okra

- 1 part water
- 4 parts vinegar
- 1/2 cup sugar to 2 quart vinegar solution

Put small young tender okra in jars. Pour solution in jar till full. Put 1 TSP pickling spice, small amount of alum. Cover jars and put in hot bath until okra changes color.

Ginny Leboeuf

Potatoes Amy

- 4.5 oz Irish potatoes
- 16 oz link smoked sausage
- 2 TSP lemon juice
- 2 TSP Louisiana Hot Sauce
- 2 TSP soy sauce

6 cups water

Cut sausage and fry in pot until grease is seen on bottom. Cut peeled potatoes into small pieces and add to pot. Add water and bring to boil. Add lemon juice, hot sauce and soy sauce to mixture.

Boil mixture for 30 minutes or until water and potatoes are thickened. Cook on a medium to low flame on a gas range. Serve hot.

Barbara Boudin

Pot Cabbage Roll

- 2 large heads of cabbage
- 2 large onions
- 2 lbs lean ground meat
- 2 cans rotel tomatoes
- 3 cups rice

Cut up cabbage and onion and set aside. Brown ground meat and add cabbage and onion until cabbage is tender. Add Rotel and cooked rice. Mix and season to taste.

Ray Kebodeaux
Cameron, LA

Rice and Cheese Casserole

- 1 cup uncooked instant rice
- 1 package (8 oz) shredded process cheese (2 cups)
- 2 cups packaged shredded carrots
- 4 medium green onions, chopped (1/4 cup)
- 2 eggs
- 1/2 cup milk
- 1/3 cup dry bread crumbs
- 1 tablespoon margarine, butter or spread, melted
- Tony's seasoning
- Add shrimp, ham or chicken

Heat oven to 350 F. Grease square pan 8x8x2 inches. Prepare rice as directed on package. Mix rice, cheese, carrots, onions, eggs and milk in pan.

Sprinkle with bread crumbs. Drizzle with margarine. Bake uncovered 40-45 minutes or until knife inserted in center comes out clean.

Michelle Conner
Grand Chenier, LA

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Rice Cooker Jambalaya

1 onion chopped
1 bell pepper chopped
1/2 cup celery chopped
1 lb smoked sausage sliced
1 lb small peeled shrimp
2 cups uncooked rice
1 stick margarine melted
1/2 tsp kitchen bouquet
1 tsp Tony's Chacheries
1 can chicken broth

In 6 cup rice cooker, stir together onion, bell pepper, sausage, shrimp and rice. Add margarine, kitchen bouquet, Tony's Chacheries and chicken broth. Stir well. Cover and turn rice cooker on. When it chimes, it's done. Serves 8.

Elaine Thompson

Rice Dressing

1 lb ground beef
1 lb ground pork
1 frozen carton of Savoie's Dressing Mix (defrosted)
1 large onion, chopped fine
1 medium bell pepper
2 stalks celery, chopped fine
2 pods of garlic
1 can of Golden Cream of Mushroom Soup
1 can Chicken Broth
2 tsp of fresh dried parsley
1 bunch of green onions, chopped
Season to taste with Tony's Seasoning
8 cups of cooked rice

Brown beef and pork in large heavy skillet. When meat becomes browned, add all vegetables except green onions and parsley.

Saute vegetables for approximately 5 minutes until onions become transparent.

Add mushroom soup, chicken broth, Savoie's Dressing Mix and let cook for approximately 1 hour. Add green onions, parsley and cooked rice.

Mix together well. Add more rice if dressing seems too moist.

Cheyenne Hanks
Johnson Bayou FACS Dept

Rice and Onion Chicken Casserole

1 can (10 3/4 oz) condensed cream of mushroom soup
1 soup can of milk
3/4 cup uncooked regular long grain rice
1 can (4 oz) mushroom stems and pieces, undrained
1 envelope (about 1 1/2 oz) onion soup mix
4 skinless boneless chicken breast halves (about 1 lb)
Tony's Seasoning
Marinate meat in worcestershire sauce and teriyaki sauce overnight before cooking

Heat oven to 350F. Mix mushroom soup and milk; reserve 1/2 cup soup mixture. Mix remaining soup mixture, the rice, mushrooms and half of the dry onion soup mix; spoon into ungreased rectangular baking dish, 11x7x1 1/2".

Place chicken on rice mixture. Pour reserved soup mixture over chicken. Sprinkle with remaining dry onion soup mix.

Cover and bake 45 minutes. Uncover and bake about 15 minutes longer or until chicken is no longer pink when centers of thickest pieces are cut.

Becky Fletecher
College Station, LA

Rudy's Crawfish Eggplant Casserole

3 medium eggplant, peeled and cubed
2 medium onions, diced
2 ribs celery, diced
1/2 bell pepper, diced
4 cloves garlic, diced
1 stick margarine
1 lb crawfish tails
1/2 can bread crumbs
salt
Red and black pepper
2 tablespoons soy sauce
Tony's Seasoning

Preheat oven to 350 F. Cooking time: 30 minutes. Boil cubed eggplant in 1 1/2 quarts of salted water until tender. Drain and set aside.

In melted margarine, sauté onions, celery, bell pepper and garlic until tender. Add fat from crawfish and crawfish tails and season to taste plus soy sauce.

Cook until liquid level is reduced about half. Add eggplant

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and bread crumbs until mixture is thick. Pour into a buttered casserole dish and top with bread crumbs. Bake 30 minutes.

Velda Roux
Cameron, LA

Sausage Pesto Casserole

2 cups uncooked rainbow rotini pasta (6 oz)
1 pound Italian sausage links, each cut into 6 pieces
1 container (7 oz) refrigerated pesto
1/4 cup water
1/4 cup shredded Parmesan cheese (4 oz)

Cook and drain pasta as directed on package in 3 quart saucepan; set aside. Spray same saucepan with nonstick cooking spray; heat over medium heat.

Cook sausage in saucepan about 6 minutes, stirring occasionally, until brown; drain. Stir pesto sauce, water and pasta into sausage.

Cover and cook over medium heat 5-8 minutes, stirring occasionally, until sausage is no longer pink in center. Sprinkle with cheese.

Jessye Roux Conner
Cameron, LA

Seafood Eggplant Casserole

2 large eggplants
1/3 cup finely chopped onions
1/3 cup finely chopped celery
1/3 cup finely chopped bell pepper
1 lb raw, peeled, medium shrimp
1/2 lb claw crabmeat
1/2 lb butter
1/2 cup bread crumbs
salt and pepper to taste

Peel and finely chop eggplants, add onions, celery, bell pepper and butter and cook in a saucepan on very low fire for about 1-1.5 hours.

Do not brown. Add shrimp and crabmeat. Continue to cook on low fire until shrimp are cooked, about 10 minutes.

Remove from fire, season to taste and add bread crumbs. Mix well.

Dish into individual casseroles or one large casserole. Bake in 350 degree oven until bread crumbs are browned.

Enos "Buster" Sturlese
King Fur 2002



Southwestern Egg Bake

2 cup cornbread stuffing crumbs
1 cup (4 oz) chopped green chilies
1/2 cup sour cream
1 cup shredded Monterey jack cheese
Tony's seasoning
Louisiana Hot Sauce
1 cup (15 1/4 oz) whole kernel corn
1 Jimmy Dean Sausage drained
7 eggs
Salsa, if desired

Heat oven to 400 degrees – spray 13x9x2 pan with cooking spray.

Mix stuffing, corn, chilies, sour cream and 1 egg in large bowl. Spread evenly in baking dish. Make 6 indentions into stuffing mix with spoon. Break 1 egg in each indentation. Brown sausage, drain.

Prick each egg with fork. Sprinkle sausage over top. Bake uncovered 25 minute or until egg white and yolks are firm. Sprinkle cheese over top. Bake for 3 minutes or until cheese is bubbling. Serve with salsa.

Dana Thibodeaux,
Lake Charles, LA

Squash Casserole

4 cups cooked yellow squash
salt and pepper
1 cup grated cheese
1 cup Ritz cracker crumbs
1 can of cream of mushroom soup
1 onion chopped fine (white or purple)
2 eggs beaten
oleo to dot on top

Cook squash, mix soup, onions, beaten eggs and 1/2 of the cracker crumbs, pour into casserole dish. Top with remaining cracker crumbs and dot with oleo. Bake at 350 F for 30 minutes or until golden brown. Mix half cup cheese with soup mixture and other half on top.

Greggs G'ma Audry
Judy Guidry
Vinton, LA

Stuffed Acorn Squash

4 small acorn squash
4 TBS chopped onion
1 cup finely diced Muenster cheese

3/4 cup heavy cream
Salt and pepper

Cut a 1" thick "cap" from the top of each squash. Reserve caps, scoop seeds out and discard. Place 1 TBS of onion, 1/4 cup of cheese and 3 TBS of cream in the cavity of each squash.

Sprinkle lightly with salt and pepper. Cover squash with the caps and place in a shallow baking pan just large enough to hold them.

Bake in convection oven on rack position 2 at 350 F for 45 minutes. Remove caps from squash and increase oven temperature to 450 F. Bake 10-15 minutes longer, or until filling puffs up and browns.

Margaret Pitts,
Hackberry, LA

Stuffed Banana Peppers

6-8 large banana peppers
2 cups shredded sharp cheddar cheese
1 small tomato, diced
1 med onion, diced
1/2 small green bell pepper, diced
1-2 jalapeno peppers, diced
Season to taste
12-16 bacon slices

Cut a slit lengthwise in each banana pepper, cutting to but not through other side. Remove seeds. Combine cheese and next five ingredients. Spoon mixture evenly into each pepper and wrap each with 2 bacon slices. Secure with wooden toothpicks. Place peppers on a rack in a broiler pan. Broil 4-5 minutes on each side or until golden brown. They can be place on an outdoor grill. You can add some cooked meat to the mixture also.

Reggie Murphy,
Cameron, LA

Sunday Chicken and Dumplings

Take a good fat hen or broiler and cut into serving pieces. Cook in large 4 quart pot, well covered with water. Add 1 tsp salt and 1/4 tsp black pepper. Boil slowly until done, then add 1/2 cup milk. Mix up the dumpling batter.

Take 3 cups flour, pinch of salt with 1 tsp baking powder. Cut in 1 TBS butter, and add hot water and mix well. Add 1 egg, mix and beat batter till creamy.

Turn out on floured board and work until it will roll out

without being sticky. Roll out and cut into dumplings. Drop them into the chicken broth.

When all are dropped, cover with tight lid and simmer for 10-15 minutes.

In memory of Lula Stanley
Roberta Rogers
Cameron, LA

Sweet Potato Oven Fries

3-4 large sweet potatoes
1 tbs olive oil
1 tbs paprika

Preheat oven to 350 F. Wash and dry potatoes. Cut lengthwise into long French fries. Combine oil and paprika in a large bowl. Toss cut sweet potatoes into bowl and mix together to coat each potato. Bake 35-45 minutes or until done. Serves 4

Michelle Conner
LA Fur & Wildlife Festival

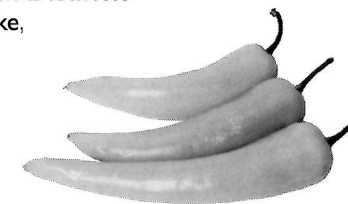
Sweet and Spicy Spanish Rice

3/4 pound pork boneless loin, cut into 1/2" pieces
1/2 cup coarsely chopped red onion
2 cups water
1 cup uncooked regular long grain rice
3/4 cup thick and chunky salsa
1/4 cup peach or apricot preserves
1 - 2 tablespoons lime juice
Chopped avocado, if desired
Add shrimp seasoned with seafood seasoning

Spray 12" nonstick skillet with nonstick cooking spray; heat over medium-high heat.

Cook pork and onion in skillet 3-5 minutes, stirring occasionally, until pork is brown. Stir in water; heat to boiling. Stir in rice; reduce heat to low. Cover and simmer 15-20 minutes, stirring occasionally, until liquid is absorbed. Stir in salsa, preserves and lime juice; heat until hot. Serve topped with avocado.

Chermain Dibartolo
Grandlake,



DESSERTS

Absolutely The Best Chocolate Chip Cookies

1 cup butter flavored shortening
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
Vanilla extract
2 1/2 cups all-purpose flour
1 tsp baking soda
1 tsp salt
2 cups milk chocolate chips

DIRECTIONS:

Preheat oven to 350 degrees. Grease cookie sheets. In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 8-10 minutes in the preheated oven until light brown. Allow cookies to cool on baking sheet for 5 minutes before removing to cool completely.

Dru Bertrand
Creole, La

Apple Pie

Mix 6 peeled apples sliced with:
2 cups sugar
2 TBS flour
1 TBS cinnamon

Pastry for pie:

1 1/2 cup flour
1/2 cup butter
8 oz cream cheese

Put in food processor. Pulse until mixture forms a ball. Refrigerate for 1 hour. Roll out on floured surface 1/2 pastry. Place in 9" pie plate. Add apples and other 3 ingredients. Roll out remaining pastry and put on top pie. Pinch edges. Bake at 350F for 35 minutes or until golden brown.

Beau Boudreaux,
Cameron Elementary

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Aunt Cecile's Syrup Cake

3 eggs
1 cup sugar
1 cup Steins Syrup
1 cup cooking oil
2 cups sifted flour
1 tsp allspice
1 tsp cinnamon
1 tsp cloves
1 cup boiling water
Add 1 tsp soda to water

Mix 3 eggs, sugar, syrup and cooking oil real good. Add boiling water to soda stirring very well. Then add flour, allspice, cloves and cinnamon and stir well. Cook 350F for 35 minutes or until you can put toothpick in middle and it comes out clean.

Edith Miller

Banana Ice Cream

6 very ripe bananas
3 large cans evaporated milk
1 cup sugar or more - to taste
Juice of 2 lemons and 2 oranges

Mash bananas. Add sugar and juice. Let stand for 30 minutes, then add milk. Stir well and freeze in ice tray. Stir often while freezing.

Daryan Richard - Cameron, LA

Banana Split Cake

1 jar cherries
1 can condensed milk
1 or 2 cans crushed pineapples
3 or 4 bananas
1 or 2 containers Cool Whip
1 box yellow cake mix

Make a regular cake mix in 9x13 pan. Let cake cool. Make holes in cake with end of wooden spoon. Pour can of condensed milk over cake. Pour pineapple over condensed milk. Slice bananas and put on top of pineapples. Spread Cool Whip on top and garnish with cherries.

*Dottie Richard,
Cameron, LA*

Bea's Carrot Cake

2 cups sugar
1 1/2 cup cooking oil
4 eggs
2 cups plain flour
2 TSP cinnamon
2 TSP soda
2 TSP Baking powder
1 TSP salt
3 cups grated carrots
1/2 cup chopped pecans

Grate carrots fine for more moist cake. Mix at medium speed. Beat sugar and oil till well blended. Add eggs 1 at a time until well blended then add dry ingredients. Blend well. Fold carrots in by hand in batter until well mixed. Cook in 3-9" pans in oven at 325F for 45 minutes or 2-12" pan in oven at 325F for 1 hour.

Cream Cheese for Carrot Cake

1 box powdered sugar
1 8oz pkg cream cheese
1/2 block margarine
2 tsp vanilla
pinch salt
1/2 cup pecans

Mix all together in bowl until well blended then put on cake and sprinkle with 1/2 cup pecans on top of iced cake

Beatrice Matherne

Bea's Dump Cake

Butter 9x13 pan or 9x12 pan. Pour in 1 can crushed pineapple (20oz can). Put 1 can cherry pie filling on top of that (20oz can) Sprinkle yellow cake mix on top. Slice two sticks of margarine on top of cake mix. Sprinkle 1 cup of pecans on top. Sprinkle 1 can coconut on top. Bake at 350 F about 50 minutes

Beatrice Matherne

Bread Pudding

1 loaf bread – French bread works best
 3 cups milk – use 1 can evaporated milk – make up rest of
 3 cups with regular milk
 1 1/2 cups sugar
 4 eggs
 1 tsp vanilla
 1 tsp cinnamon
 1 stick melted butter

Bake 30 minutes (or until firm) at 350 F.

Topping

1 stick butter
 1 cup sugar
 3 egg yolks
 Simmer on low fire until sugar is dissolved and sauce is a
 little thickened.

Daryan Richard - Cameron, LA

Bread Pudding

9 slices white bread
 1 1/4 cup sugar

1 tall can evaporated milk
 2 cups milk
 1 tsp vanilla
 1 tsp butter nut flavoring
 4 egg yolks
 1/3 cup melted butter
 4 egg whites

Break bread in small pieces. Add all remaining ingredients
 (except butter and egg whites) beat with electric mixer
 until smooth. Add butter. Pour into 10x8x2 baking pan.
 Bake at 450 F for 15 minutes.

While baking, make meringue with 4 egg whites and 1/4
 cup sugar. Cover pudding with meringue and rebake 3-4
 minutes or until golden brown. Can be served with rum
 sauce.

Rum Sauce for Bread Pudding

1 cup carnation milk
 1 cup fresh milk
 1 cup sugar
 1 1/2 tbs cornstarch
 3 TBS butter
 2 oz rum or 2 tsp butter nut flavoring

Heat milk, sugar and butter. When hot, add cornstarch,

which has been dissolved in a little water. Stir until thick.
 Remove from heat and add flavoring.

Tara Leblanc

2002 Junior Miss Cameron

**Bread Pudding with White
Chocolate Sauce**

3 large eggs
 1 1/4 cups sugar
 1 1/2 tsp vanilla extract
 1 1/4 tsp ground nutmeg
 1 1/4 tsp cinnamon
 1/4 cup unsalted butter, melted
 2 cups milk
 1/2 cup raisins
 1 cup chopped roasted pecans
 5 cups stale French bread cubes

In a large bowl of an electric mixer, beat eggs on high
 speed until frothy and bubbles are the size of pinheads,
 about three minutes.

Add the sugar, vanilla, nutmeg, cinnamon and butter; beat
 on high until well blended.

Beat the milk, then stir in the raisins and pecans. Place
 the bread cubes in a greased loaf pan.

Pour the egg mixture over them and toss until most of
 the liquid is absorbed, about 45 minutes, stirring occasion-
 ally. Place in a prepared oven on 350 F.

Immediately lower the heat to 300 F and bake 40 minutes.
 Increase oven temperature to 425 F and bake until pud-
 ding is well browned and puffy, about 15 minutes.

To serve, put cream in a serving dish, then add one large
 scoop of the pudding.

White Chocolate Sauce for above bread pudding

1/4 cup water
 1 cup light corn syrup
 1 1/3 cups sugar
 1/4 tsp salt
 4 oz white chocolate, chopped
 4 tbs butter
 1/4 cup heavy whipping cream
 1 tbs vanilla

Combine water, corn syrup and sugar in a pot; bring to a
 boil, stirring often until sugar is melted. Boil one minute
 without stirring. Remove from heat, add the salt and
 chocolate.

Allow to stand for two minutes; whisk in remaining ingre-
 dients. Serve over warm bread pudding.

Tanya Labove,
 Creole, LA

Butter Cake (Bundt)

1 box Duncan Hines Butter Cake Mix
 1/2 cup Wesson Butter oil or 3/4 cup oil and 1 tsp butter
 extract
 1 tsp butter extract
 1 small carton sour cream
 1/2 cup sugar
 4 eggs

Add in order and 1 egg at a time. Bake at 325 for 45 min-
 utes in a greased bundt pan.

Glaze:

2 cups powdered sugar (sifted)
 1/2 stick oleo
 5 tbs evaporated milk
 1 tbs vanilla

Bring oleo and milk to boil, pour over sugar. Add vanilla
 and mix.

Tara Leblanc

2002 Junior Miss Cameron

Butterfinger Cake

1 box German chocolate cake mix
 1 – 6 oz can of sweetened condensed milk
 1 large container of whipped topping

5 Butterfinger candy bars

Bake cake in 9 x 13 pan, according to directions. Let cool.
 With a wooden spoon handle, punch 12 holes in the cake.
 Pour can of condensed milk over the cake.

Crush the candy bars in a Ziploc bag, spread evenly over
 the cake and milk, saving some of the candy for garnishing.
 Add whipped topping.

Garnish with left over crumbs and refrigerate.

Judy Guidry
 Vinton, LA

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Butter Pecan Bars

1 stick margarine
1 box butter pecan cake mix
3 eggs
8 oz package cream cheese
1 pound box sugar
1/2 cup pecans
Preheat oven to 350 F. Cooking time – 40 minutes. Melt margarine in 9x13 pan. Add cake mix and one egg. Mix with for and set aside.

Mix cream cheese, 2 eggs and gradually add sugar. Pour over cake mix. Sprinkle with pecans. Cut into bars while still warm.

Dean Desonnier

Butter Pecan Cookies

1 box Butter Pecan Cake Mix
2 eggs
1/2 cup oil

Mix together and spoon onto cookie sheet. Garnish with pecan halves. Bake 8-10 minutes at 350F.

Dane Richard
Cameron, LA

Cake Chocolate Chip Cookies

1 cake mix
2 eggs
2/3 cup vegetable oil
Pecans – as many as you like
Chocolate Chips – as many as you like

Mix all ingredients together and spoon onto greased cookie sheet. Press cookie mounds down flat. Bake at 350 F until light brown or 10-12 minutes.

From the home of Vicki Laughlin
Daughter of Judith Faye Guidry
Vinton, LA

Candy Bar Cake

6 candy bars (Milky Way, Snickers, whatever)
1/2 cup butter to melt with candy bars
1/2 cup butter for cake mix
2 cups sugar
4 eggs
1/2 t baking soda
2 1/2 cup sifted flour

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1 1/4 c buttermilk
1 t. vanilla
1 cup chopped nuts

Preheat oven at 350F. Melt 1/2 cup butter and candy bars on low power in microwave. Cream together 1/2 cup butter and sugar with mixer until fluffy. Sugar and butter, add eggs one at a time, beating well after each egg. Sugar mixture, add soda and flour alternately with buttermilk. Stir in melted candy and butter, vanilla, nuts, with a large spoon. Pour into a greased and floured 10" tube cake pan. Bake 1 hour and 20 minutes.

Cream Cheese Icing
1 – 8oz cream cheese, softened
1/2 cup margarine
1 tsp vanilla
4 cup sifted confectioners sugar
1 cup nuts (optional)
Beat with electric mixer (cream cheese and margarine). Add vanilla and sugar and beat until smooth. Add nuts. Ice cooked cake.

Hackberry FACS Department

Cherry Cobbler

1 cake mix
1 stick of butter
2 cans of cherry pie filling
Cinnamon and sugar mixed together
Pecans

Spray 9 1/2 x 13 pan with Pam. Pour canned cherry pie filling into bottom of pan. In a separate bowl mix cake mix with melted butter.

Pour onto the pie filling. Sprinkle with cinnamon and sugar on top of cake mixture and sprinkle with pecans.

This recipe can be made with blueberries, peaches or any other canned fruit. Bake at 350 F for approximately 1 hour.

From the home of Vicki Laughlin
Daughter of Judith Faye Guidry
Vinton, LA



Cherry Jubilee Cake

1 pkg Duncan Hines Cherry Supreme Cake Mix
1/2 cup sugar
1 cup pear or apricot nectar
1/2 cup Crisco Oil
3 drops red food coloring

In a large bowl, blend all ingredients except eggs. Beat at medium speed for 1 minute. Add eggs one at a time, beating for 1 minute after each addition.

Spread batter in a greased and floured 10" tube pan. Bake at 350 F for about 45 minutes until center springs back

when touched lightly. Cool right side up for about 15 minutes then remove from pan.

Glaze
Blend 1 cup confectioners sugar and 2 TBS juice from maraschino cherries (6 or 8 finely chopped cherries may be added if desired).

Pour over warm baked cake.

Dottie Richard, - Cameron, LA

Chocolate Chip Bundt Cake

1 box Duncan Hines Butter Golden mix
1 small box vanilla instant pudding
4 eggs
3/4 vegetable oil
1 cup sour cream
2 tsp vanilla extract

Mix all ingredients above. Batter should be thick. Set aside 1/3 of batter. To remaining 2/3 batter, add 3/4 cup Hershey Chocolate Syrup and 3/4 cup chocolate chips. Pour 1/2 chocolate batter mixture into greased and floured bundt pan. Add white mixture then add remaining chocolate mixture. Bake at 350 F for 50-60 minutes. Cool in pan 10 minutes. Mix 1 1/2 cup powdered sugar and milk. Add just enough milk to thicken. Pour as glaze over warm cake.

Shannon Suratt - 2001 Miss Cameron Parish
2002 Miss Lake Charles USA

Cookies and Cream Fudge

3 (16 oz) packages white chocolate baking squares or white baking squares
1 (14oz) can condensed milk (not evaporated milk)
1/8 tsp salt
2 cups coarsely chopped cream filled sandwich cookies (about 20)
Line 8 or 9 inch square pan with foil

Cook baking square and salt over low heat until squares are melted. Remove from heat. Fold in cookies. Spread on a platter – chill 2 hours.

NOTE – to prevent the color of the fudge from becoming "muddy" put chopped cookies in strainer and shake gently to remove fine crumbs.

D'Junna Boudreaux

Cookie Jar Sugar Cookies

Makes a great gift !!!

- 1 1/2 cups white sugar
- 4 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 tsp ground nutmeg

Combine flour with the baking powder, baking soda, salt and nutmeg. In a clean 1 litre sized glass jar with a wide mouth layer the white sugar followed by the flour mixture. Press firmly in place and seal. Attach a card with the following instructions:

To bake – in a large bowl beat 1 egg with 1 cup softened butter or margarine until light and fluffy. At low speed of an electric mixer add 1/2 cup sour cream, 1 tsp vanilla and contents of jar. Mix until combined. Using hands if necessary. Cover dough and refrigerate for several hours or overnight. Remove dough from the refrigerator. Preheat oven to 375 F. Roll chilled dough out on a light flour surface to 1/8" thick. Cut dough into desired shapes. Place on an ungreased cookie sheet and bake at 375 F for 10-12 minutes.

Stephanie Richard, - Cameron, LA

Cow Pies

- 2 cups (12 oz) milk chocolate chips
- 1 tbs shortening
- 1/2 cup raisins
- 1/2 cup chopped slivered almonds

In a double boiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper.

Chill until ready to serve.

Jonathan Nunez - Little Mister Hackberry



Cranberry Pecan Pralines

- 1 cup packed light brown sugar
- 3/4 cup sugar
- 3/4 tsp Arm and Hammer baking soda
- 1/3 cup light corn syrup
- 1/2 cup half and half
- 1/4 tsp salt
- 2 TBS unsalted butter
- 2 cups chopped pecans
- 1/4 tsp cinnamon
- 1 cup dried cranberries

Line sheet pan with parchment or waxed paper. In 3 quart heavy saucepan, combine sugars, baking soda, corn syrup, half and half, salt and butter. Bring to a rolling boil. Add pecans, stir and continue to boil over medium heat until a drop of the mixture in cold water forms a soft ball or reaches 235 F to 240F (soft ball stage) on a candy thermometer. This will take about 30 minutes. Remove from heat. Stir in cinnamon and cranberries. Quickly drop by tablespoons onto lined sheet pan. If consistency becomes too thick, stir in a tablespoon or so of hot water. Cool until set. Store in airtight container.

Margaret Pitts
Hackberry, LA

Cream Puffs

- 1/2 cup shortening
- 1 cup boiling water
- 4 eggs
- 1/8 tsp salt
- 1 cup sifted flour

Add shortening and salt to boiling water and heat to boiling. Reduce heat, add flour all at once and stir vigorously until mixture forms ball around spoon leaving pan clean. Remove from heat. Add one egg at a time, beating very thoroughly after each addition. Continue beating until mixture is thick and shiny and breaks from spoon. Shape on ungreased cookie sheet, using 1 tsp or 1 tbs of pastry for one puff (depending on size desired). Bake in a very hot oven 450 F for 20 minutes. Reduce heat to moderate 350 F and bake about 20 minutes longer. Cool on wire racks. Make slit on one side of each puff and fill with cream filling. Makes 1 dozen large or 4 doz small ones.

Tara Leblanc
2002 Junior Miss Cameron

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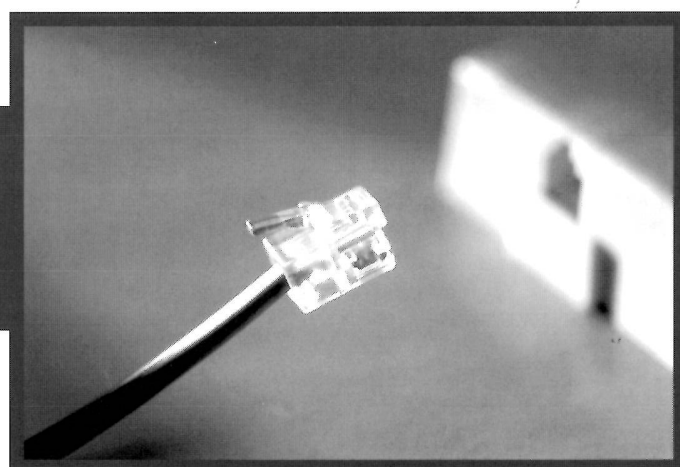


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Layered Banana Pudding

1/3 cup all-purpose flour
2/3 cup packed brown sugar
2 cups milk
2 egg yolks, beaten
2 tbsp butter or margarine
1 tsp vanilla extract
1 cup heavy cream, whipped
4 to 6 firm bananas, sliced
chopped walnuts, optional

In a medium saucepan, combine the flour and brown sugar; stir in milk. Cook and stir over medium heat until thickened and bubbly; cook and stir 1 minute more. Remove from heat. Gradually stir about 1 cup hot mixture into egg yolks. Return all to the saucepan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in butter and vanilla.

Cool to room temperature, stirring occasionally. Fold in the whipped cream. Layer a third of the pudding in a 2-qt. glass bowl; top with half of the bananas. Repeat layers. Top with remaining pudding. Sprinkle with nuts if desired. Cover and chill at least 1 hour before serving.

Chelcie Benoit
Little Miss Hackberry

Creamy Banana Pie

1 envelope unflavored gelatin
1/4 cup cold water
3/4 cup sugar
1/4 cup cornstarch
1/2 tsp salt
2-3/4 cups milk
4 egg yolks, beaten
2 tbsp butter or margarine
1 tsp vanilla extract
4 medium firm bananas
1 cup heavy cream, whipped
1 pastry shell (10 inches), baked
juice and grated peel of 1 lemon
1/2 cup apple jelly

Soften gelatin in cold water; set aside. In a saucepan, combine sugar, cornstarch and salt. Blend in the milk and egg yolks; cook over low heat, stirring constantly, until thickened and bubbly, about 20-25 minutes. Remove from heat; stir in softened gelatin until dissolved. Stir in butter and vanilla.

Cover the surface of custard with plastic wrap and chill until no longer warm. Slice 3 bananas; fold into custard with whipped cream. Spoon into pie shell. Chill until set, about 4-5 hours. Shortly before serving time, place lemon juice in a small bowl and slice the remaining bananas into it. Melt jelly in a saucepan over low heat. Drain banana; pat dry and arrange on top of pie. Brush banana with the jelly. Sprinkle with lemon peel.

Doris Nunez
Creole, LA

Elena's Peach Cake

1 box yellow cake mix
1 Lg can peaches
1 cup brown sugar
1 TSP cinnamon

Mix cake mix as directed on box. Drain peaches. Do not use juice. Pour it into pan you want to cook it in. Mix peaches, brown sugar and cinnamon. Pour over cake mix. Cook 45 minutes in 375 F or until done.

Elena Miller



Fantastic Pie

1 8oz cream cheese
 1 can condensed milk
 1 -16 oz cool whip
 1 jar caramel ice cream topping
 2 deep dish pie shells, baked
 1/4 cup butter or oleo
 1 - 3 oz flaked coconut
 1 cup chopped pecans

Saute pecans and coconut in butter until golden brown. Set aside. Mix softened cream cheese and milk until creamy, fold in cool whip. Pour 1/4 pie mixture in each pie shell. Top each pie with 1/4 of caramel topping and 1/4 coconut pecan mixture. Add second layer of cream cheese mixture to each pie, top with caramel topping and finish pie with coconut pecan mixture on top. Freeze and serve frozen. Tastes like praline ice cream.

Brittany Leblanc
 2nd Runner Up - 2002 Teen Miss Cameron

Fig Newtons

1/2 cup shortening
 1 egg - well beaten
 1 tsp vanilla
 3 cup flour
 1 cup chopped fig
 1 1/2 cup sugar
 1/2 cup milk
 1/2 tsp salt
 3 tsp baking powder
 1 cup water

Cream butter and 1 cup of sugar. Add egg and beat until fluffy. Mix milk and vanilla and add to batter. Sift together salt, flour and baking powder. Add to batter. Blend well, then roll out to 1/8" thick on lightly floured board. Make a rectangle.

Put figs in sauce pan with remaining sugar and 1 cup water. Boil 5 minutes. Cool and spread over half of rectangle. Cover with the other half of the dough. Cut in oblong pieces and bake. (When I don't have fresh figs, I just use canned figs out of the jar and skip the part about cooking the chopped figs. Spread them instead of fresh figs. Works just as well.) A variation is to add 1 tsp of nutmeg to the crust.

Barbara L Leblanc
 Cameron, LA

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Fudge

1 1/2 cup sugar
 1/2 cup butter
 2/3 cup evaporated milk (or 5 oz can)
 1 jar marshmellow cream
 3 cups chocolate chips
 1/2 tsp vanilla
 2 cups walnuts

Heat sugar, butter, and evaporated milk in saucepan. Let boil 5 minutes, then add marshmellow cream, chocolate chips, vanilla and walnuts. Stir together and fold into greased pan. Let cool and cut into bars.

Stephanie Richard,
 Cameron, LA

Fudge - Chocolate

2/3 cup cocoa
 3 cups sugar
 1/8 tsp salt
 1 1/2 cup milk
 4 1/2 tbs butter
 1 tsp vanilla
 2 cup chopped pecans

Mix cocoa, sugar, salt, and milk together. Cook to a soft ball stage. Let cool.

Beat and add vanilla, butter and pecans. Pour into greased pan. Let cool. Cut into squares. Place in tightly covered tin.

Barbara L. Leblanc ,
 Cameron, LA

Fudgy Peanut Butter Cake

3/4 cup sugar, divided
 1/2 cup all purpose flour
 3/4 tsp baking powder
 1/3 cup milk
 1/4 cup peanut butter
 1 tbs vegetable oil
 1/2 tsp vanilla extract
 2 tbs baking cocoa
 1 cup boiling water

In a bowl, combine 1/4 cup sugar, flour and baking powder. In another bowl, combine milk, peanut butter, oil and vanilla. Stir into dry ingredients just until combined.

Spread evenly into a slow cooker coated with non stick cooking spray. In a bowl, combine the cocoa and remaining sugar; stir in boiling water.

Pour into slow cooker (do not stir) on top of the above mixture.

Cover and cook on high for 1 1/2 to 2 hours or until a toothpick inserted near the center of the cake comes out clean. Serve with warm ice cream.

Dottie Richard
 Cameron, LA

German Chocolate Upside Down Cake

1 small can coconut
 2 cups chopped pecans
 1 box German Chocolate cake mix
 1 8oz cream cheese
 1 stick butter or margarine
 1 box confectioner sugar

Grease 9x13 pan. Sprinkle coconut on bottom of pan. Sprinkle chopped pecans on top of coconut. Beat cake mix according to package direction. Pour cake mix over pecans and coconut.

Melt butter and cream cheese in sauce pan over low heat. When melted, stir in confection sugar until well blended. Drizzle butter mixture over top of cake. Bake at 350 F for 40 minutes.

Margaret Pitts
 Hackberry, LA



Giant Pizza Cookie

1 cup all purpose flour
 3/4 cup quick or old fashioned oats
 1/2 tsp baking soda
 1/4 tsp salt
 1/2 cup butter or margarine – room temp
 1/2 cup packed brown sugar
 1 egg
 1/2 tsp vanilla
 1 cup semi sweet chocolate morsels
 1 cup prepared milk chocolate frosting
 Red fruit snack rolls, gumdrops, candy coated chocolate pieces and white chocolate

Preheat oven to 350F. Mix flour, oats, baking soda, and salt – set aside. Beat butter and brown sugar until creamy. Add egg and vanilla and beat well. Add flour mixture to butter mixture and mix well. Stir in chocolate morsels. Shape dough into a ball and press onto a greased cookie sheet. Bake 14-16 minutes or until golden brown.

Cool completely. Spread chocolate frosting over cookie. To garnish – cut circles from fruit rolls to resemble pepperoni. Snip gumdrops into pieces. Add candy coated chocolate pieces as desired. Grate white chocolate (to resemble cheese) and sprinkle over pizza.

Daryan Richard,
 Cameron, LA

Dirt Cake

1/2 cup butter, softened
 1 (8oz) package cream cheese, softened
 1/2 cup confectioners' sugar
 2 (3.5 oz) packages instant vanilla pudding mix
 3 1/2 cups milk
 1 (12 oz) container frozen whipped topping, thawed
 32 oz Oreo cookies

Chop cookies very fine in food processor. The white cream will disappear. Mix butter, cream cheese, and sugar in bowl. In a large bowl mix milk, pudding and whipped topping together. Layer in flower pot, starting with cookies then cream mixture. Repeat layers. Chill until ready to serve. Add artificial flower. Enjoy!

Courtney Sturlese
 Lake Charles, LA

Lemon Snowdrops

1 cup butter, softened
 1/2 cup confectioners' sugar

1 tsp lemon extract
 2 cups all-purpose flour
 1/4 tsp salt
LEMON BUTTER FILLING:
 1 egg lightly beaten
 2/3 cups sugar
 3 tbsps lemon juice
 grated peel of 1 lemon
 4-1/2 tsp butter, softened
 additional confectioners' sugar

In a mixing bowl, cream butter and sugar; add extract. Sift together flour and salt; add to creamed mixture and mix well. Roll level teaspoonfuls into ball. Place 1 in apart on an ungreased cookie sheets; flatten slightly. Bake at 350 degrees for 8-10 minutes. Meanwhile, for filling, combine egg, sugar, lemon juice, peel and butter in the top of a double boiler. Cook over hot water until thick, stirring constantly. Cool. Spread filling on half of the cookies and top each with another cookie; roll in confectioners' sugar.

Brandi Landreneaux
 Creole, LA

Homemade "Reeses" Peanut Butter Candy

4 – 1 lb Hershey bars
 1 1/2 cup peanut butter
 2 sticks margarine, melted
 1 box powdered sugar

In a 2 quart glass batter bowl, break up 2 chocolate bars into pieces. Microwave on high for 1 minute. Stir. Microwave at addition 20 second intervals, stirring until smooth. Spread in bottom of 9x13 greased pan. Chill. In another bowl, mix powdered sugar, peanut butter and melted butter. Spread over cold chocolate layer. Chill again. Repeat microwave process for remaining 2 chocolate bars. Spread over peanut butter layer. Chill 1 hour. Cut into squares. Serves 8-12

Jensen Bertrand - South Cameron Elementary

Pecan Pie

1/2 cup butter, softened
 1 cup sugar
 1 cup corn starch
 1/2 tsp salt
 1 1/2 tsp vanilla
 3 eggs
 2 cups coarsely chopped pecans
 1 – 9" pie shell

Combine butter, sugar, syrup, salt and vanilla; beat well. Add eggs and beat gently until blended. Fold in pecans. Pour into pie shell. Bake at 375 degrees for about 40-50 minutes. Yield – 6 servings.

Norma Jo Pinch

Death By Chocolate

1 box of Devils Food chocolate cake mix
 1/2 cup Kahlua (optional)
 4 boxes chocolate mousse (or pudding)
 2- 12 oz tubs whipped topping
 4 Skor/candy bars

Bake cake per package instructions in a 9X13 cake pan. After baked, prick the top of the cake with a fork. Pour Kahlua over the cake and let this soak in for at least 1 hour. You can let this soak overnight. Prepare the mousse or pudding per package instructions. To assemble cake: Use a trifle bowl or big clear glass bowl (so you can see the different layers of ingredients). Crumble half of the cake and firmly press at the bottom of the bowl. Layer half of the mousse (pudding) then half of the whipped topping and sprinkle with half of the crushed Skor candy bars. Repeat each layer. Refrigerate for 1 hour. Will serve approximately 18-20 people.

Kassie Leigh Waguespack
 St. James Parish

Krunchy Kiss Cookies

36 Hersey's Kiss Chocolates
 1/2 cup light corn syrup
 1/4 cup packed light brown sugar
 1 cup Reese's Creamy Peanut Butter
 1 tsp vanilla extract
 2 cups crisp rice cereal
 1 cup slightly crushed corn flakes

Remove wrappers from Hershey's Kisses. Stir together corn syrup and brown sugar in medium saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Remove from heat; stir in Reese's Peanut Butter and vanilla. Add cereals; stir until well coated. Drop by teaspoonfuls onto greased cookie sheet. Loosely shape into balls; gently press Hershey's Kisses in center of each ball, shaping ball gently into cookie. Store in covered container at room temperature. Makes about 3 dozen cookies.

Thomas Brown
 Cameron Elementary 4-H



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LA Pecan Pralines

3 cups sugar
1 can of pet milk
1 cup water
1/2 tsp vanilla
3 cups pecans

Mix sugar, milk and water in a large sauce pan. Cook on high to a rolling boil. Turn down to medium heat. Heat until mixture makes a soft ball stage. Test in cold water. Remove from heat and add vanilla. Stir until mixture become glossy and then looks dull. Spoon out on waxed paper.

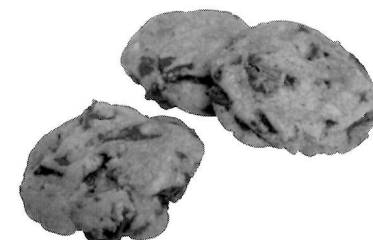
Barbara Leblanc - Cameron, LA

French Vanilla Cream Puffs

1 cup water
1/2 cup butter
1 cup all-purpose flour
1/4 tsp salt
4 eggs
FILLING:
1 1/2 cups cold milk
1 package (3.4oz) instant French vanilla pudding mix
1 cup whipped topping
1 package (12oz) miniature semisweet chocolate chips
Confectioners' sugar

In a saucepan, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Beat until mixture is smooth and shiny. Drop by rounded tsp 2-in. apart onto greased baking sheets. Bake at 400 degrees for 20-25 minutes or until golden brown. Remove puffs to wire racks. Immediately cut a slit in each for steam to escape. Cool. Split puffs and remove soft dough. For filling, in a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Refrigerate for 5 minutes. Fold in whipped topping and chips. Fill cream puffs just before serving; replace tops. Dust with confectioners' sugar.

Stacey Sturlese
New Orleans, La



Lemon Dessert Crepes

Basic Crepes
6 cups all purpose flour
4 tbs sugar
1 tsp salt
8 cups milk
4 tsp vanilla extract
12 eggs
8 tablespoons butter or margarine, melted
Vegetable Oil

Combine flour, sugar, salt, milk and vanilla, beating until smooth. Add eggs and beat well; stir in butter. Refrigerate for 2 hours to allow flour particles to swell and soften so that crepes are light in texture. Brush bottom of a 6" crepe pan or heavy skillet with oil; place over medium heat until just hot, not smoking. Pour 2 tbs batter onto pan and quickly tilt pan in all directions so that batter covers pan in a thin film. Cook one minute or until lightly browned. Lift edge of crepe to test for doneness. Crepe is ready for flipping when it can be shaken loose from pan. Flip crepe and cook about 30 seconds on other side. This side is rarely more spotty than brown and is the side on which the filling is placed. Place crepe on a towel to cool. Stack between layers of waxed paper to prevent sticking. Repeat until all batter is used. Makes two dozen 6" crepes.

Lemon filling:

1 1/2 lb cream cheese
2 fresh lemons, rind and juice
2 cups sugar
2 oz orange curaco

Let cream cheese soften to room temperature. In small mixer bowl, mix cream cheese, lemon rind, and juice of lemons with orange curaco. Blend until smooth and creamy.

Sauce:

1/2 lb butter
1 1/2 cup sugar
3 tbs lemon juice
4 oz orange curaco

Mix ingredients. After crepes cool, spoon generous amount of filling in each crepe; fold then place on serving dish. Top with sauce while warm.

Jennifer Daniels
LA Fur & Wildlife Festival

Lemon Ice Box Cake

3 eggs – yellows
lemon juice to taste
1 can condensed milk

Mix all together and put in Graham Cracker crust.

Topping
3 egg whites
vanilla
4 tsp sugar
cream of tartar

Whip until peaks form and put on top of pie. Refrigerate.

Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA

Sky-high Strawberry Pie

3 qt fresh strawberries, divided
1 1/2 cups sugar
6 cups cornstarch
2/3 cups water
red food coloring, optional
1 deep dish pastry shell (10 inches) baked
1 cup heavy cream
1 1/2 tbsp instant vanilla pudding mix

In a large bowl, mash enough berries to equal 3 cups. In a saucepan, combine the sugar and cornstarch. Stir in the mashed berries and water; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from heat; add food coloring if desired. Pour into a large bowl. Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm. Fold in the remaining berries. Pile into pie shell. Chill for 2-3 hours. In a small mixing bowl, whip cream until soft peaks form. Sprinkle pudding mix over cream and whip until stiff. Pipe around edge of pie or dollop on individual slices.

Alex Boudoin
Little Mr. South Cameron Elementary

Light and Easy Lemon Pie

1 can condensed milk
1/3 c. fresh lemon juice
5 drops yellow food coloring
1 8oz. cool whip
8 cherries
1 pie crust

Stir condensed milk and lemon juice until blended with food coloring. Stir by hand with spoon. Fold cool whip into mixture until well blended. Pour into vanilla wafer crust or graham cracker crust. Let set for one hour in refrigerator. Put one cherry on each slice. Serves eight.

Bonnie Vanicor
Hibernia Welsh Branch

Martha Washington Balls

2 lbs confectioner sugar
1/2 lb (2 sticks) butter
1 quart pecans
1 can sweetened condensed milk
1 (14 oz) bag coconut
12 oz bag chocolate chips
Paraffin wax

Mix sugar, butter, pecans, milk and coconut together. Shape into balls. Melt chocolate chips and paraffin wax together. Dip balls in chocolate mixture and place on waxed paper.

Stephanie Richard,
Cameron, LA

Mini Brownie Buttons

1/3 cup stick butter or margarine
2 square (1oz) unsweetened baking chocolate
3/4 cup sugar
2 eggs
1/2 tsp vanilla
3/4 cup all purpose flour
1/2 cup miniature candy coated chocolate pieces

Heat oven to 325 F. Spray muffin pan with non stick cooking spray – set aside. Melt butter and chocolate over very low heat, stirring constantly. Remove from heat and let cool 5 minutes. Stir in sugar, eggs and vanilla. Add flour and 1/4 cup of the candies and mix well.

Fill muffin cups with 1 scoop batter. Sprinkle remaining candies over batter. Bake 12-13 minutes. (Do not over-bake) Cool 5 minutes and remove brownies from pan. Cool completely and store in airtight container at room temperature.

Dane Richard,
Cameron, LA

Mom's Millionaire Pie

1/2 cup lemon juice
1/2 cup chopped pecans
1 2lb can (large) crushed pineapple, drained
1 can condensed milk
1 cup coconut
1 (9oz) Cool Whip
2 Graham Cracker Crusts

Mix lemon juice and milk. Add remaining ingredients and pour into pie shells. Sprinkle extra pecans over the top. Refrigerate.

Judy Guidry,
Vinton, LA
In memory of Lorena Trahan

Oatmeal Cake

1 1/4 cup boiling water
1 cup oatmeal
1/2 cup Crisco or other
1 cup white sugar
1 cup light brown sugar
2 eggs
1 tsp vanilla
1 1/2 cup flour
1/2 tsp salt
1 tsp baking soda
1 tsp baking powder
1/4 tsp cinnamon
1/4 tsp nutmeg (optional)

Pour boiling water over oatmeal. Set aside. Cream Crisco, white sugar and light brown sugar. Add eggs. Beat after each. Add vanilla. Whip oatmeal and add to your mixture. Add flour, salt, baking soda, baking powder, cinnamon and nutmeg. Spread in long, greased and floured pan. Bake 30 minutes at 350F.

Topping:
1/4 cup butter
1 cup light brown sugar
2 egg yolks
1 cup flaked coconut
1 cup chopped nuts
2 TBS milk

Melt butter, brown sugar, eggs yolks, coconut and nuts. Add milk. Spread on cake. Return to oven to brown about 12 minutes.

Daryan Richard
Cameron, LA

Oatmeal Cookies

1 cup flour
1 egg
1/2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1/2 cup Crisco
1/2 cup brown sugar
1/4 cup sugar
2 tbs milk
2 cups oatmeal

Mix all together. Bake 350 F until done lightly brown on edges. Do not over bake.

Jaime Goos

Old Time Fig Cookies

2 cups sugar
2 eggs
1/2 cup butter flavor Crisco
3 1/2 cups flour
1 tsp soda
1 tsp vanilla
1/2 tsp each cinnamon and nutmeg
1 cup fig preserves
1 cup chopped pecans

Cream sugar, eggs and shortening till creamy. Add rest of the ingredients. Drop by teaspoon far apart on greased cookie sheet. Bake at 350 degrees until light brown.

Roberta Rogers
Cameron, LA



Pecan cookie crisp

- 1 cup sugar
- 1/2 cup shortening
- 1 TSP vanilla
- 1 TSP soda
- 1 cup brown sugar
- 2 eggs
- 3 cups flour
- 1/2 TSP salt
- 1 cup chopped roasted pecans

Cream shortening and sugar until fluffy. Add eggs and vanilla. Mix dry ingredients together and add to mixture. Add pecans. Form small balls, roll in granulated sugar, flatten with a glass which has the bottom greased. Bake on a greased cookie sheet at 375 degrees in oven for 10-12 minutes.

Barbara L Leblanc
Cameron, LA

Peanut Candy Popcorn Balls

- 4 qt popped popcorn
- 1 1/2 cup salted peanuts
- 1 1/2 cups chopped pecans
- 1 package (16oz) green and red milk chocolate M&M's
- 1/2 cup butter
- 1/2 cup vegetable oil
- 1 package (16oz) miniature marshmallows

In a large bowl, combine the first four ingredients; mix well and set aside. In a large saucepan, combine the butter, oil and marshmallows; cook and stir until smooth. Pour over popcorn mixture; mix well. When cool enough to handle, shape into popcorn balls. Let stand at room temperature until firm before wrapping in plastic wrap or stacking. Makes 20 popcorn balls.

Morgan Leger
Little Miss Johnson Bayou

Pecan Pralines

- 3 cups light brown sugar
- 1/2 tsp cream of tarter
- 1/2 tsp salt
- 1 cup pet milk
- 2 TBS butter or margarine
- 1 tsp vanilla
- 2 1/2 cup pecan halves

Cook brown sugar, cream of tarter, salt, milk, and butter to a soft ball then add pecans and vanilla.

Stir till it begins to lose its shine. Put on a buttered platter or wax paper.

Joyce Sturlese
Creole, LA

Persimmon Fudge

- 1 cup persimmon pulp
- 6 cups sugar
- 2 1/2 cups milk
- 1/2 cup light corn syrup
- 1/2 cup butter or margarine

Combine pump, sugar, milk and syrup in large saucepan. Cook slowly 1 1/2 to 2 hours until mixture reaches soft ball stage or 230 F. Cool to lukewarm.

Stir often. Add butter. Beat well.

When mixture become thicker, stir in 1 cup chopped nuts. Walnuts preferred. Spread in 9x13 pan.

Margaret Pitts,
Hackberry, LA

Persimmon Jelly

Wash persimmon, put in large pot and cover with water. Bring to boil; cook until tender. During cooking add water if needed. Remove from heat, strain through colander or cloth. To each cup persimmon pulp add the following:

- 1 cup water
- Juice of one tangerine
- 1 lemon squeezed
- 3 cups sugar
- 1pkg pectin

Mix pectin, pulp, water and juice. Bring to a boil over high heat stirring constantly. Add sugar. Bring to a rolling boil and cook for 1 minute. Remove foam and put in clean jars and seal.

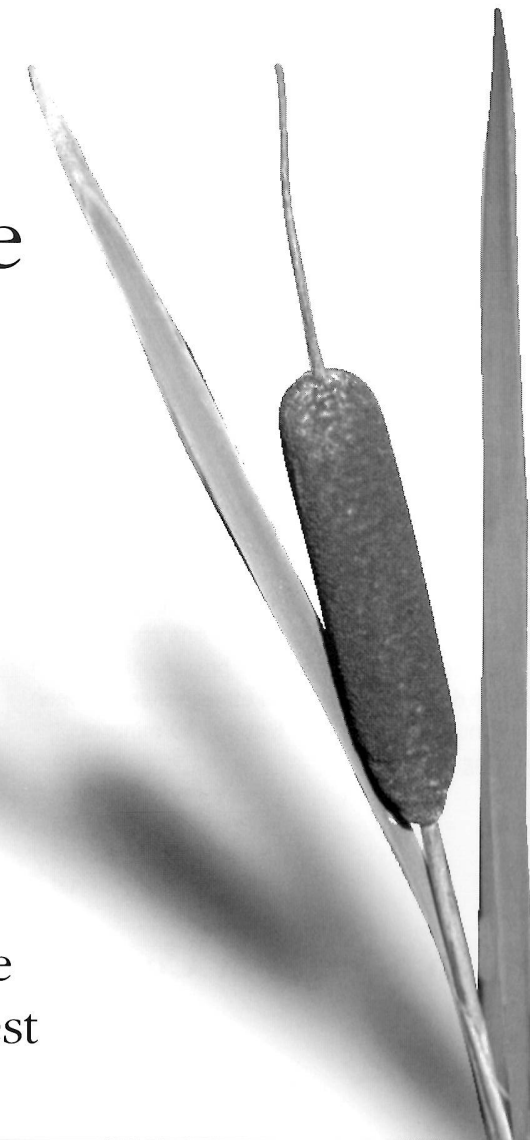
Margaret Pitts,
Hackberry, LA



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Persimmon Pudding

1 cup sugar
4 TBS margarine
1 egg
1 1/4 cups very ripe persimmon pulp
1 tsp baking soda
1 tsp baking powder
1/2 cup all purpose flour
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 cup fresh bread crumbs
1/2 cup golden raisins
1/2 cup chopped walnuts
1 cup buttermilk

In a large bowl, mix sugar and margarine, creaming together. Beat in egg. Fold in persimmon pulp. To this, add baking soda, baking powder, flour and spices. Mix together bread crumbs, raisins, nuts and buttermilk; add to persimmon mixture. Bake in 2 quart casserole for 45 minutes in a 350 F oven.

Margaret Pitts,
Hackberry, LA

Persimmon Nut Bread

1/2 cup margarine
1 cup sugar
2 eggs
2 large or 3 medium persimmons
1 tsp vanilla
2 cups all purpose flour
1 tsp baking soda
2 TSP baking powder
1/2 tsp cinnamon
1 cup chopped nuts

Mash persimmons. Then cream together sugar and butter. Beat in eggs one at a time, beating well after each addition.

Add vanilla. Mix dry ingredient; add all together and mix well. Then add nuts. Bake at 350 F, about 50 minutes. Cool before icing.

Margaret Pitts,
Hackberry, LA

Persimmon Squares or Cookies

1 cup persimmon puree
1 tsp baking soda
1 cup brown sugar
1/2 cup margarine

1 egg, beaten
2 cups flour
1 tsp cinnamon
1/2 tsp ground cloves
1/2 tsp nutmeg
1/2 tsp salt
1 cup chopped walnuts
1 cup raisins

Sprinkle soda on puree in bowl and blend. Add sugar and margarine to puree, beat until creamy. Add egg, blend well. Sift flour with spices and salt, add to mixture, blend until smooth. Fold in nuts and raisins. **FOR COOKIES** – drop by spoonfuls onto greased baking sheet. Bake at 375 F for 12-15 minutes. Makes about 3 dozen. **FOR SQUARES** – pour into well greased 8 inch square pan. Bake at 350F for 15-30 minutes or until toothpick inserted in center comes out clean. Cut into squares while warm. Cool in pan. Makes 16 squares.

Margaret Pitts
Hackberry, LA

Porta's Cream Cheese Cake

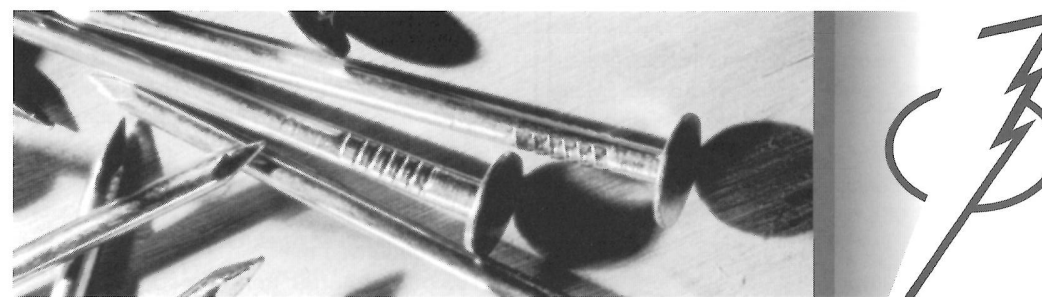
1 stick butter
1/2 cup Wesson Oil
2 cup sugar
5 eggs – separated
1 cup buttermilk
1 tsp soad
2 cups flour
1 tsp vanilla
1 cup shredded coconut
1/2 cup nuts, chopped

Icing
1 – 8 oz cream cheese softened
1 stick butter softened
1 tsp vanilla
1 box powdered sugar
1/2 cup nuts, chopped fine

Cream butter, oil and sugar. Add egg yolks one at a time beating after each addition. Stir in baking soda into buttermilk. Add sifted flour into batter, alternating with but-



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termilk mixture. Add vanilla, coconut and chopped nuts. Beat egg whites and fold into mixture. Pour into three 8 or 9 inch pans that have been greased and floured. Bake at 325 F for 45 minutes. Cool and ice. Icing – beat cream cheese and butter. Add vanilla, powdered sugar and nuts. Continue to beat until spreading consistence.

Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA
In memory of Porta Bell Welch

Pound Cake

1/2 lb margarine soft
6 eggs – room temperature
3 cups sugar
1 cup milk
3 cups plain flour
1 tb vanilla flavor

Beat butter until fluffy. Add sugar gradually. Add eggs 1 at a time. Alternate flour and milk. Add vanilla. Grease and flour bundt pan. Preheat oven at 350 F.

Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA
In memory of Porta Bell Welch

Carrot Cake

1 1/2 cup cooking oil
2 cups sugar
4 eggs, beaten
2 cup flour
2 tsp cinnamon
2 tsp soda
2 tsp baking powder
3 cup grated carrots
1 cup chopped pecans

Beat oil and sugar well. Add eggs; beat well. Sift flour, cinnamon, soda and baking powder; blend with egg mixture. Fold in carrots and nuts; place in loaf pan. Bake at 350 degrees for 1 hour. Bake for 30 minutes if in layer pans.

Frosting:
1 – 8oz pkg cream cheese
1 stick margarine
1 box confectioners sugar
2 tsp vanilla flavoring

Blend frosting ingredients; spread on cooled cake.

Norma Jo Pinch

Pumpkin Rolls

3 eggs
1 cup sugar
3/4 cup flour
2/3 cup pumpkin
1 t. lemon juice
1 t. cinnamon
1 t. baking powder
1/2 t salt
1 cup pecans
1 or 2 cup of confectioners sugar

Filling:
8 oz cream cheese
4 T margarine – softened
1/2 t vanilla
1 cup confectioners sugar

Beat eggs 5 minutes on high with electric mixer. Gradually add one cup of sugar. Add the rest of the ingredients, except the pecans. Stir well. Grease and flour a jelly roll pan and spread mixture in the pan. Sprinkle pecans over mixture. Bake at 350F for 15 minutes or till it pulls from the edge of the pan. Cool for 10 minutes. Wet a kitchen dish towel and ring it out well. Roll up the cake and towel up from the smaller end. Put in the refrigerator a couple of hours until completely cool. (If left overnight, place in a sealed container.) Make filling – mix cream cheese with margarine using an electric mixer. Add vanilla and sugar. Mix well. Unroll cake and spread the filling all over the cake. Lave about 1 inch on one end of cake with no filling because the filling will spread as the cake is rolled back up from the opposite end. Roll the cake up without the towel this time. Freeze.

Hackberry High School
FACS Department

Fudge Brownies

1-1/3 cups all-purpose flour
2 cups sugar
3/4 cup baking cocoa
1 tsp baking powder
1/2 tsp salt
1/2 cup chopped nuts (optional)
2/3 cup vegetable oil
4 eggs, lightly beaten
2 tsp vanilla extract
1 cup chopped nuts, optional

In a mixing bowl, combine the first six ingredients. In another bowl, combine oil, eggs and vanilla; add to dry ingredients. Do not overmix. Spread in a 13-in X 9-in X 2-in baking pan. Sprinkle with nuts if desired. Bake at 350

degrees for 20-25 minutes or until toothpick comes out clean.

Ashton Landreneaux
Creole, LA

Quick Fudge

1 bag milk chocolate chips
1 can condensed milk
2 TBS peanut butter (much as you want)

Put chocolate chips and condensed milk in microwave. Cook for about 2 minutes or until chips start to melt. Take out of microwave and add peanut butter. Stir and pour in a platter. Let cool, cut into squares.

D'Junna Boudreaux

Quickie Fudge Cake

Sift together 2 cups sugar, 2 cups flour in saucepan. Melt 2 sticks oleo and 4 tablespoons cocoa and add 1 cup boiling water. Pour mixture over flour and sugar. Mix and stir until well blended. Add:

1/2 cup buttermilk
2 eggs slightly beaten
1 tsp soda
1 tsp cinnamon
1 tsp vanilla

Mix well. Pour into greased pan 11x16x2 1/2. Bake 20 minutes in 400 F oven. Start icing 10 minutes after cake is in oven.

Icing:
Melt together and bring to a boil:
1 stick oleo
4 tbs cocoa
6 tbs milk
remove from heat and add:
1 tsp vanilla
1 box confectioners sugar
1 cup finely chopped pecans

Spread icing while cake and icing are both hot.

Brittany Leblanc
2nd Runner Up – 2002 Teen Miss Cameron

Rocky Road Marshmallow Candy

1 pkg (12oz) semi sweet chocolate chips
1 cup chunk style peanut butter
3 cups miniature marshmallows
1/4 cup chopped nuts

Microwave chocolate chips and peanut butter on high 2-3 minutes until melted stirring after each minute. Fold in marshmallows and chopped nuts. Spoon in a greased 9" pan. Chill and cut into squares. Makes 36 – 1 1/2 inch squares.

Margaret Pitts,
Hackberry, LA

Éclair Cake

2 small boxes instant French Vanilla Pudding
3 cups cold milk
1 bowl Cool Whip
1 box graham crackers

Mix first three ingredients together and butter a 9x13 pan. Put 1 layer of graham cracker, then 1/2 pudding mixture, then another layer of crackers, then rest of pudding mixture, then last layer of graham cracker.

Chocolate Topping
1 1/2 cups sugar
3 tbs Hershey Cocoa
1/3 cup milk
1 1/2 stick oleo
2 tsp vanilla

Cook ingredients till it comes to a boil. Remove from heat and cool completely. Once cooled, layer it on top of cake, then put cake in refrigerator.

Kay Guidry Kiff - Cut Off, LA

Rose's Pralines

1 box light brown sugar
1 small can evaporated milk
2 cups pecans

Cooking time – 15-20 minutes. Roast pecans (optional). In saucepan, mix sugar and milk; add pecans. Cook to rolling boil. Stir well. Drop onto waxed paper by spoonfuls.

Darla Desonnier

Rum Cake

1 Duncan Hines Butter Cake Mix
1/2 cup rum
1 instant vanilla pudding
1/2 cup oil
4 eggs

Grease and flour bundt pan. Place pecan halves along bottom of pan. Heat oven to 350 F. Bake for 50 minutes.

Glaze

1/2 stick unsalted butter
1/8 cup rum
1/8 cup water
rum and water should equal 1/2 cup
1/2 cup sugar

Elaine Thompson



Dr. David & Mark
Daughenbaugh, D.D.S.

474-3495

Seven Layer Casserole

1 cup uncooked long grain rice
1 can whole kernel corn drained
1/2 cup chopped onion
1 can tomato paste
1/2 cup warm water
1 chopped bell pepper
1 or 2 lbs of raw crumbled hamburger meat
1 cup tomato paste
1/2 cup warm water
2 bacon strips to garnish

Heat oven to 350 F. Layer ingredients in above order in a 2 quart casserole dish. Cover and cook for 1 hour. Uncover and continue to cook for another 30 minutes.

Sharon McCauley

Snickerdoodles

1 cup soft shortening
1 1/2 cup sugar
2 eggs
3 cup sifted flour
2 tsp cream of tarter
1 tsp soda
1/2 tsp salt

Preheat oven to 400 F. Mix together shortening, sugar, and eggs. Stir in flour, cream of tarter, soda and salt. Chill dough. Roll into balls the size of walnuts. Roll in mixture of 2 tbs sugar and cinnamon. Place about 2" apart on ungreased cookie sheet. Bake until browned lightly, but still soft. They puff up and then flatten with crinkled tops. Bake at 400 F for 8-10 minutes. Makes 5 dozen cookies.

Dane Richard,
Cameron, LA

Tart a La Boullie

Use sweet dough – makes 3 pies

2 large can pet milk
2 cans water
2 eggs
7 TBS corn starch
2 cups sugar
2 TSP butternut vanilla extract

Mix all above well and pour in unbaked pie crust. Bake at 350F for about 25-30 minutes or until the ingredients in pie is thick and crust is brown.

Patsy Labove

Tea Cakes

Cream together:
2 cups sugar
1 cup oleo
3 eggs
2 TBS milk
1 tsp vanilla
Add:
4 1/2 cups flour
1/2 tsp soda
1 tsp baking powder
1/4 tsp nutmeg

Chill dough. Roll thick, and cut out cookies. Bake at 400 F for 8-10 minutes.

Dottie Richard, - Cameron, LA

Old-fashioned Strawberry Shortcake

1 qt fresh strawberries, sliced
1 cup sugar
2 cups all-purpose flour
2 tbs sugar
1 tbs baking powder
1/2 tsp salt
1/2 cup butter
1 egg
1/2 cup half-and-half cream
Butter
Whipped cream

Combine strawberries and sugar; set aside. In a large bowl, sift together dry ingredients. Cut in butter until crumbly. In another bowl, beat egg; add cream. Add to the crumb mixture; stir just until moistened. Pat into a greased 8-in square or round baking pan. Bake at 450 degrees for 15-20 minutes or until golden brown. Remove from pan; cool on wire rack. Just before serving, split the cake in half. Butter the bottom layer; spoon half of the berries over butter. Replace the second layer and spoon remaining berries on top. Cut into individual servings and top each with whipped cream.
6-9 servings.

Joyce Sturlese
Creole, LA

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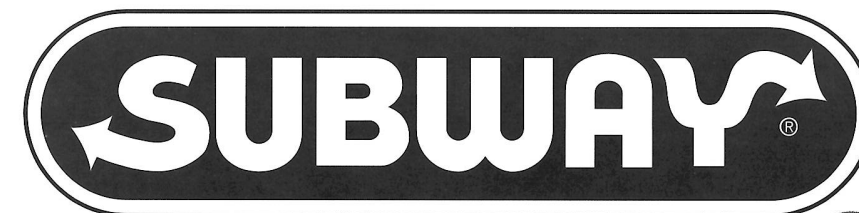


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Watermelon Frost

4-5 cups seeded cubed watermelon
6 oz fruit punch concentrate

Puree watermelon in blender. Thaw fruit punch and stir into watermelon. Divide among 3 tubs and freeze.

Dane Richard,
Cameron, LA

Winter Brie with Chambord and Walnuts

Filling:

1 cup walnuts
2 tbs black currants or raisins
1/4 cup brown sugar
1 tsp cinnamon
2 tbs butter
2 tbs Chambord

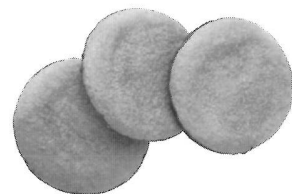
Saute walnuts and currants or raisins in butter for 3-4 minutes. Add brown sugar and cinnamon. Saute for 2-3 minutes more to caramelize sugar. Pull pan away from heat and add Chambord – be careful it might flame up – then return to heat. Cook alcohol out by simmering for 2-3 minutes or until flame extinguishes. Put in refrigerator until cool to the touch.

Brie:

1 kilo Brie
1 sheet puff pastry
1 egg wash
1/2 cup flour
1 sheet baking paper

With flour to prevent sticking, roll puff pastry out with rolling pin to half its original thickness. Place filling on top of Brie and turn over to presentation side of pastry. Brush all edges of pastry with egg wash. Fold in corners so there is no Brie showing, making sure that pastry overlaps itself. Brush bottom again with egg, turn over and place on baking sheet. Brush top and sides with egg wash. Place in heated oven at 350 F for 12-15 minutes or until golden brown. Let rest at room temperature for one hour before serving.

Lance Labove
Cameron, LA



Yellow Cookies

1 box yellow cake mix
1/2 cup oil
2 eggs

Mix all together and drop by teaspoonfuls onto cookie sheet. Bake at 350F for about 10 minutes.

Dane Richard,
Cameron, LA

Yum – Yum Bars

1 – 2 layer package German Chocolate Cake Mix
1/3 cup evaporated milk
1 cup chocolate chips
1 – 14 oz package caramels
3/4 cup melted margarine
1 cup chopped nuts
1/3 cup evaporated milk

Combine cake mix, 1/3 cup evaporated milk and margarine in bowl; mix well. Spread half the mixture in 9x13 inch pan. Bake at 350 F for 6 minutes. Sprinkle with chocolate chips and nuts. Melt caramels and remaining 1/3 cup evaporated milk in saucepan, stirring constantly. Pour over chocolate chips and nuts. Top with remaining cake mix mixture. Bake for 15-20 minutes longer. Do not overbake. Cool. Cut into bars.

Leslie Suratt
Cameron, LA

Yvonne's Praline's

1 Tbsp. butter
1/2 Cup Carnation pet milk
1 c. sugar
1 tsp. vanilla
1 c. chopped pecans (or more if you desire) walnuts are also very good

Cook the first three ingredients to a candy boil, add vanilla and beat for a second, add nuts of choice. Drop by spoon on wax paper or tin foil.

Yvonne Mhire
Hibernia Cameron Branch

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For your convenience, we have included this recipe form to assist you in submitting recipes to the Louisiana Fur and Wildlife Festival Cookbook. Your cooperation in using these forms to send in recipes for the next year's cookbook is greatly appreciated. Thank you for your contribution to this outstanding collection of unique recipes from Louisiana and surrounding areas.

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RECIPE TITLE: _____

Please use these abbreviations: c for cup, tsp. for teaspoon, Tbsp for Tablespoon, pkg. for package, qt. for quart, pt. for pint, oz. for ounce, lb. for pound, etc.

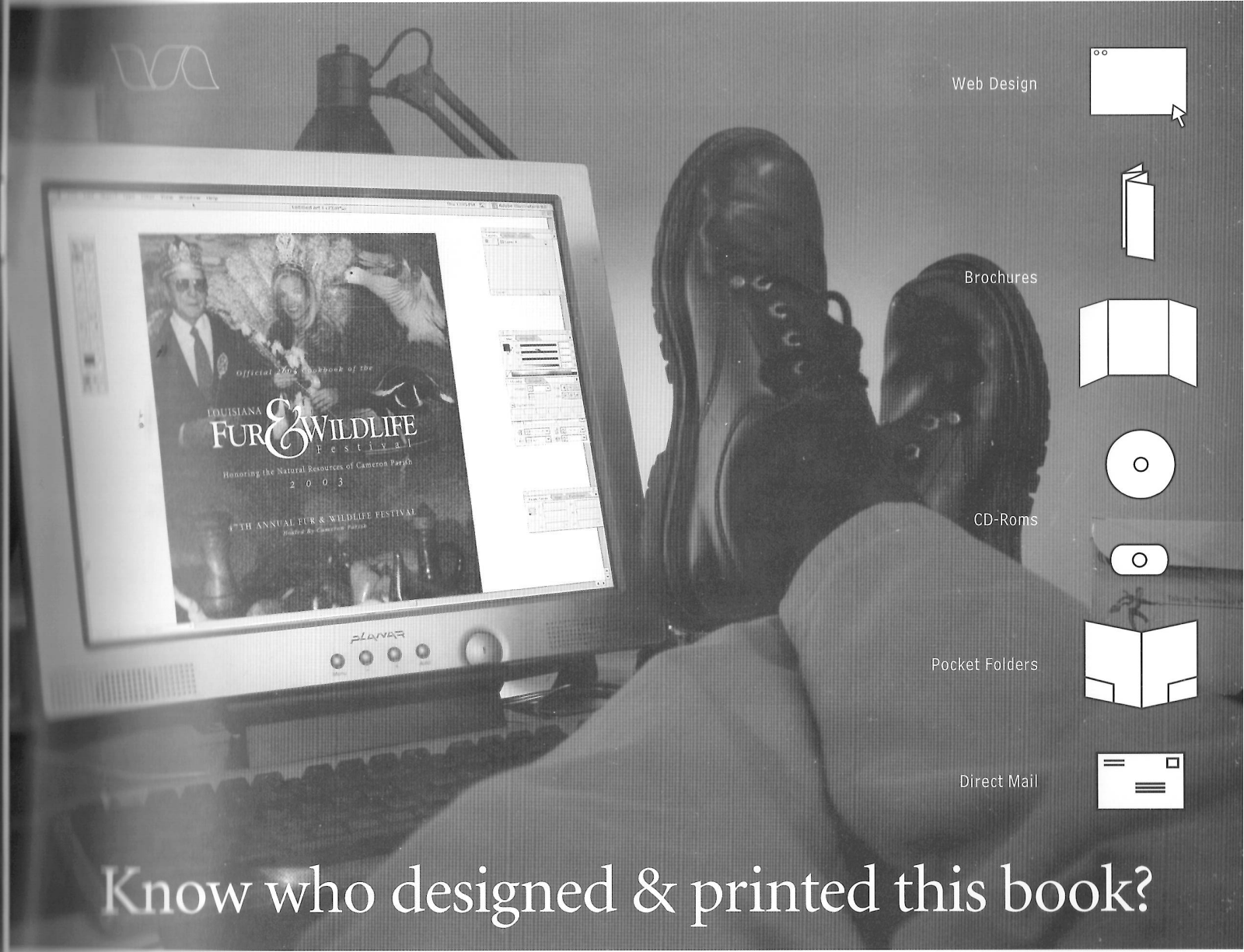
INGREDIENTS (List in order used, all ingredients necessary to recipe.)

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

METHOD (Be sure each ingredient is included in directions)

If your recipe need more space than allowed below, please complete your recipe on the back of this form.

Submitted by: _____ SEND TO: Louisiana Fur & Wildlife Festival
Town or Community: _____ P.O. Box 19-70631
Please send no later than September 1, 2004.



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