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11th Annual Fur & Wildlife Festival
hosted by Cameron Parish
Official Cookbook

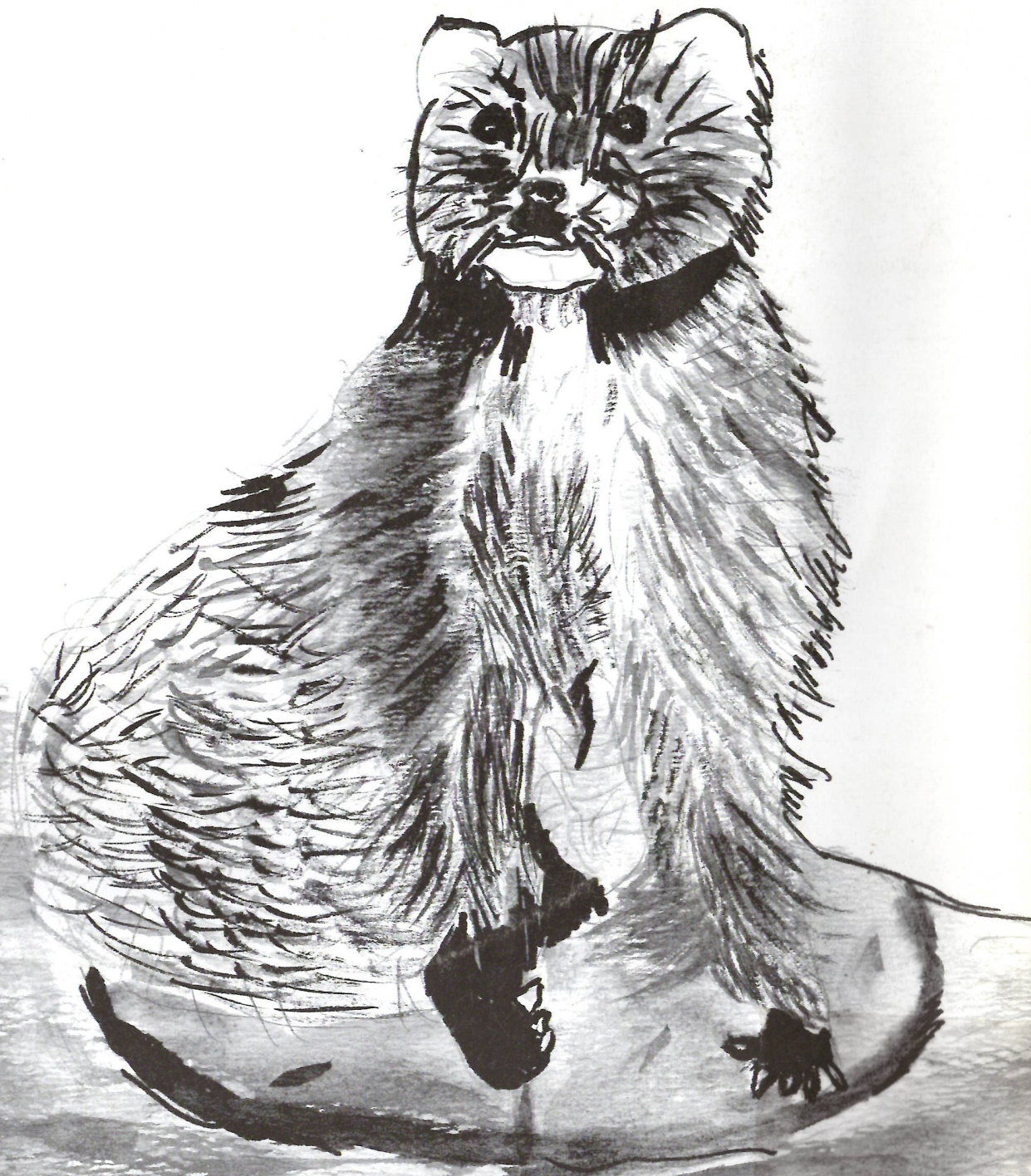
LOUISIANA
FUR & WILDLIFE
Festival

Honoring the Natural Resources of Cameron Parish

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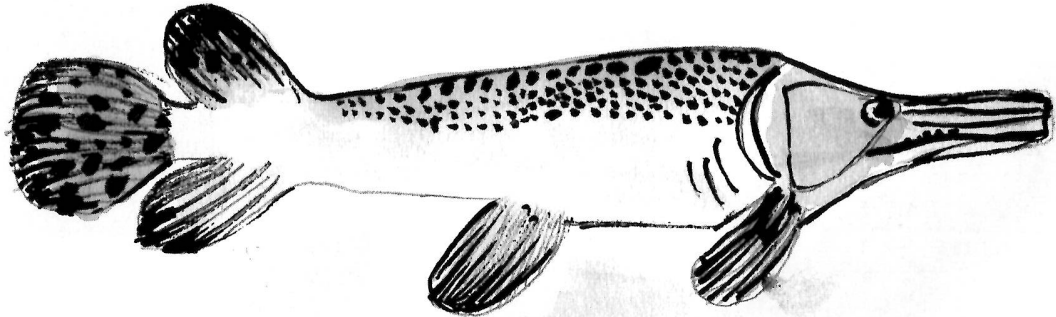
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Kayleigh Landry

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Josh Hackler

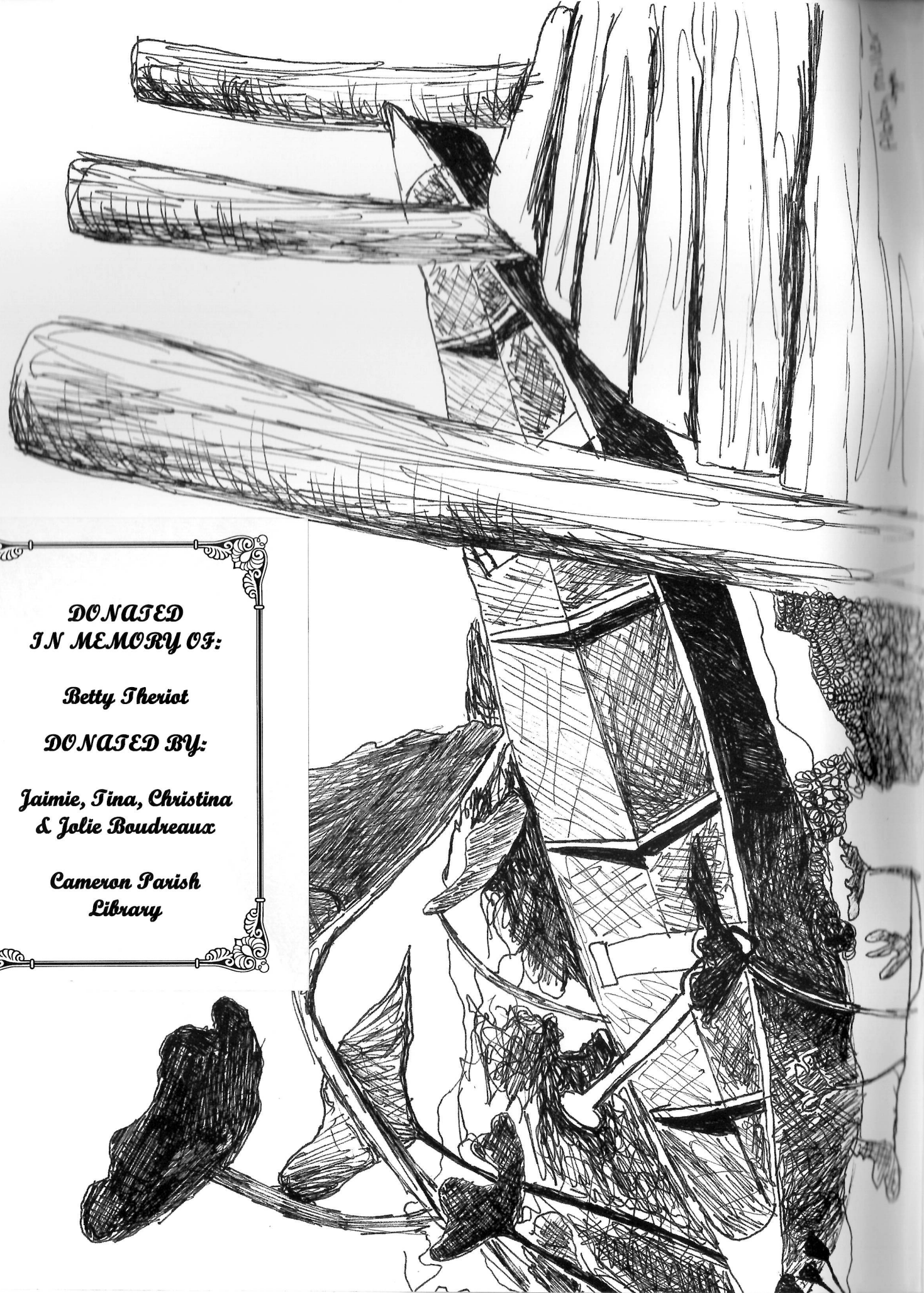
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In Memory

A Dedication to Mr. Joseph Braxton Blake, Jr.

Joseph Braxton Blake, Jr. passed away on September 20, 2007. Although Mr. Blake was born and raised in North Carolina, he considered Cameron as his real home. He moved here in the 1950's and married Norma Jeanne Rogers in 1956. One of his most famous lines concerning his adopted hometown was "I wasn't born in Cameron, but I got here just as quick as I could!".

Braxton loved his new home and when the Fur Festival was formed he offered to help when and wherever he could. His face can be seen in many of the old photographs driving a float, participating in or sponsoring an event. He and his father-in-law, Buster, helped the Masonic Lodge cook and serve food during the festival for many years.

In the late 70's, Mr. Blake was selected as chairman of the Fur Queen's Ball. He felt it was important to showcase and entertain the bevy of lovely beauties who graced our festival each year as reigning festival queens from around our state.

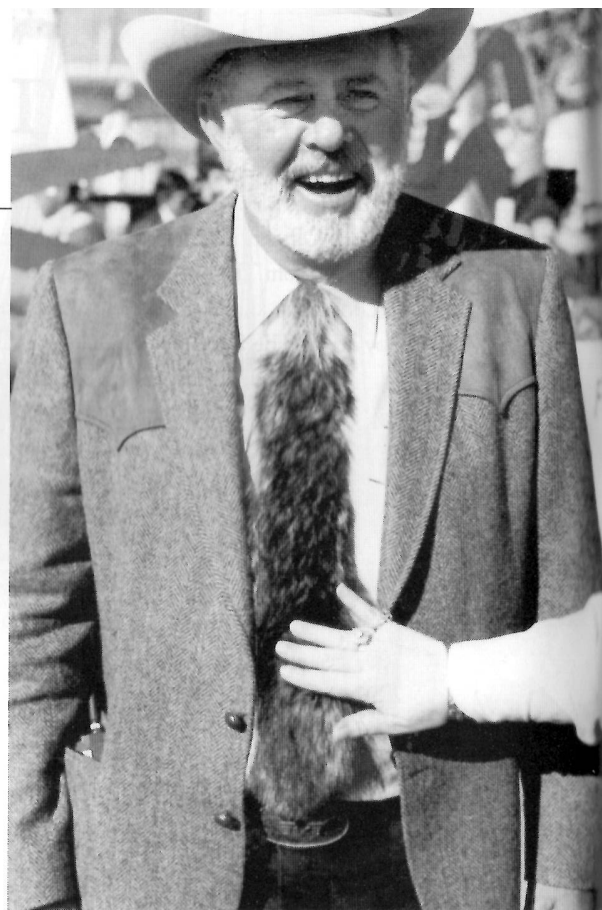
Mr. Blake served as President of the Fur Festival from 1980 until 1988. He was thrilled to have the opportunity to promote Cameron and was instrumental in the growth this festival experienced under his leadership. The Fur Festival was billed as a premiere festival and featured in Southern Living magazine several times. Much of this can be attributed to Mr. Blake's leadership in making sure that visitors and dignitaries were treated like royalty. However, in Braxton's eyes the real heroes were all those who worked so hard under him, cooking and serving at the teas and buffets, coordinating the various queen's contest and programs and of course all of the people who worked diligently at the outdoor contests, parade and fairgrounds.

Braxton wasn't content just to do his part for Cameron and the Fur Festival; he often enlisted Norma Jeanne, Bertie, Charla, and Mrs. Roberta to help on everything from the cookbook and queen's pageants to the menus for the teas and buffets. If you were a friend of Braxton's he had no problem asking for your help and expertise when it came to the Fur Festival.

Mr. Blake was honored and deeply touched to have been chosen King Fur in 1990. He was recognized for his contributions to the oil industry, an honor that was granted to his father-in-law, Buster Rogers in 1982.



Braxton was very proud of Cameron and the Fur Festival. He was proud of and inspired by the people he met here and the way of life he adopted as his own. His service to our community was simply his way of giving something back to those who had given so much to him.



In Memory

A Dedication to Mrs. Roberta Eagleson Rogers

Mrs. Roberta Eagleson Rogers passed away on November 15, 2006. Mrs. Rogers was a native of Cameron Parish and lived here until Hurricane Rita took her home and the homes of her friends and relatives in September of 2005.

In the mid 1950's, Mrs. Rogers was instrumental in the founding of the Fur Festival and served on the original board for many years. Roberta saw the Fur Festival as a way of promoting the unique parish she had been born and raised in and found great pleasure in sharing it with visitors.

In the early years, the huge metal building behind her home housed and secreted the floats that she and other ladies of the Home Demonstration club worked on for months in hopes of capturing the prize for "Most Beautiful". She often opened her home and contributed her exceptional culinary skills for teas for the queen's pageants. In general, as was typical of Mrs. Roberta, whatever anyone needed help with she was there to lend a hand.

As the festival grew and the festival cookbook became a reality, Mrs. Roberta served as proofreader for each edition from 1971 until the middle 1990's. She collected recipes all year long from friends and family members to be submitted in the next year's book. For the 25th anniversary, she took on the considerable task of selecting from previous books those recipes that showcased some of our parish's best cooks.

Mrs. Roberta never missed a festival until the last year of her life. In fact, she had a permanent seat in the Cameron Elementary auditorium in her later years from which she could see and hear best. She loved the pageants, programs and the parade and made sure she was early enough to get a good seat. One of her festival highlights was eating gumbo that members of the Masonic lodge served each year.

She was honored when her husband Buster was chosen as King Fur in 1982 and again in 1990 when her son-in-law, Braxton Blake was named as King Fur.

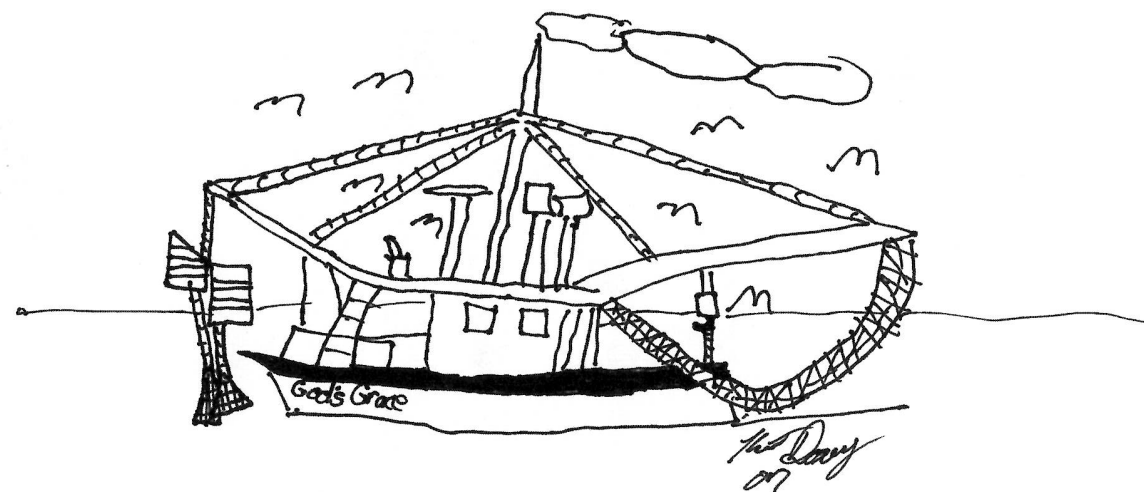
The Fur Festival named Mrs. Rogers as a Parade Marshall in 2004 in honor of her service and dedication to the festival from its inception.

Mrs. Rogers dedicated her life to the service of her church, family and community. Her shining example was an inspiration to her family and friends and to those who continue to serve the festival today.



2007 - 2008 Louisiana Fur & Wildlife Festival Officers & Superintendents

Johnny LeBlanc.....	President, Booths Director, Parade
Freddie Richard, Jr.....	Vice-President, Parade Director
Clifton Hebert.....	President Emeritus
Hadley Fontenot.....	President Emeritus
Hayes "Pete" Picou, Jr.....	President Emeritus
Geneva Griffith.....	Vice-President Emeritus
Penelope Richard.....	Legal Advisor, Pageants Director
Stephanie Rogers.....	Secretary, Fur Queen Pageant
Stephanie Richard.....	Treasurer, Scrapbook
Lori LeBlanc.....	Co-Treasurer
Courtne King.....	Board of Directors
Telesha Bertrand.....	Little Miss & Mr. Cameron Parish Director, Cookbook Editor
Lena Hebert.....	Deb, Teen, Jr. & Miss Cameron Parish Director
Debbie Duhon & Floria Semien.....	Deb, Teen, Jr. & Miss Cameron Parish Assistants
Vickie Little.....	Louisiana Fur & Wildlife Festival Queen Pageant Director
JoAnn Nunez.....	Advertising Coordinator, Sponsorships
Ruby Miller.....	Publicity & Website
Ryan King.....	Fairgrounds Director
Ben Welch.....	Outdoor Events Director
Vernon Primeaux.....	Duck & Goose Calling Contest Director
Cajun Clay Crackers.....	Trap Shooting Contest Directors
Bobbie & J.T. Primeaux.....	Maryland Delegation Hostesses & Teas Coordinator
Mike Johnson.....	Festival Grounds Technician
Oscar Reyes.....	Parade Assistant
Kevin Driscoll.....	Stage Logistics
Sharon Campbell & Agate Students.....	Stage Decorations
Susan Arnold, Pat Reinecke & Art Students from GLHS & SCHS.....	Cookbook Artwork
C'Ann King, Rosalie Nunez, Becky Primeaux.....	Ticket Sales
Cameron Volunteer Fire Dept.....	Town Decorations, Parade
Cameron Catholic Daughters.....	Gate Sales
Knight Media Inc.....	Cookbook Layout & Design/Printing



Message From The Committee

It's that time once again to welcome our friends and guests from all around to Louisiana's Sportsman's Paradise, home of the "Oldest and Coldest Festival," the LA Fur and Wildlife Festival. In 2005 Cameron Parish was devastated by Hurricane Rita. Through much dedication and hard work, the Louisiana Fur and Wildlife Festival Board of Directors and volunteers did not give up the duties of their positions. They were determined not to let Hurricane Rita wash this tradition away, honoring the industries that contributed to the growth and development of our wonderful community. The year 2008 is no exception, as we move forward with the honoring of the fur industry.

La. Fur & Wildlife Festival History

The idea for the Louisiana Fur and Wildlife Festival in Cameron was originated in 1955 by the late Congressman T. A. Thompson who represented the area. On a challenge from the Congressman in Cambridge, Maryland, Congressman Thompson sent fifty-two year old Leon Hebert, a 25 year trapper, from Cameron to the National Outdoor Show to compete in the National Fur Skinning Contest. Mr. Hebert placed fifth in the nation that year. (Leon Hebert won the Louisiana title at the first annual Fur and Wildlife Festival on December 2-3, 1955 by skinning five muskrats in 53 3/5 seconds, nosing out John Broussard by five seconds.)

A small group of people met during the summer of 1955 in the old Police Jury meeting room in the Cameron Courthouse Building, to make plans for the first festival. Whitney Stine was the chairman of the meeting and enthusiastically endorsed having the festival. Many community organizations were represented at this meeting. Those attending included: Whitney Stine - Cameron Lion's Club, Edward Swindell, Sr. - Cameron Lion's Club, Hadley Fontenot - County Agent, Alvin Dyson - State Representative, Ray Burleigh - Cameron Lion's Club, Joe O'Donnell - Cameron Lion's Club, Mrs. Iva Free - Home Demonstration Agent, Roberta Rogers - Home Demonstration Club, Geneva Griffith - Home Demonstration Club, and Sam Tarlton - Lake Charles Television and Radio Station. From this grassroots group of organizers came one of the oldest, most successful festivals, the Louisiana Fur & Wildlife Festival.

In spite of the bitter cold weather in December of 1955, and operating on a "shoestring" budget the festival was a huge success. Funding was provided by the Cameron Parish Police Jury and private donations. J. B. Jones, Jr. served as master of ceremonies for the program which was the festival climax. The program was presided over by Hadley Fontenot, Festival President 1955. Miss Vida Bess Brown, a seventeen year old beauty from Abbeville, was crowned "Miss Outdoor of Louisiana" by Ted O'Neal, Chief of the Fur and Bottoms Division of the Louisiana Wildlife Commission. She was presented with a nutria stole, a bouquet of roses by the Cameron Service Garage, and an expense paid trip to the National Outdoors Show in Cambridge, Maryland.

The Cambridge, Maryland National Outdoor Show became a "Sister Festival" with the Cameron Festival and the two exchanged fur skinners and festival queens each year. The tradition of exchanging festival representatives continues to the present time. Miss Meredith Giles (Montie) was named "Cameron Parish Queen" and won the title from a field of 34 contestants. She was crowned by Hadley Fontenot. Ted O'Neal told the fully - packed audience that night, that "Nutria skins are saving what would have been a vanishing fur industry for this area." He also pointed out that in the previous year Cameron Parish trappers netted \$400,000. Eleven year old J. A. Miller captured the Louisiana Junior Duck Calling contest that year. In years to come he grew to become the World Champion Fur Skinner, following in the footsteps of his father Fletcher, and teaching his daughter Selika the art with her becoming the Women's Champion. His wife, Mary Jane Miller, held the Local and National Women's title many times.

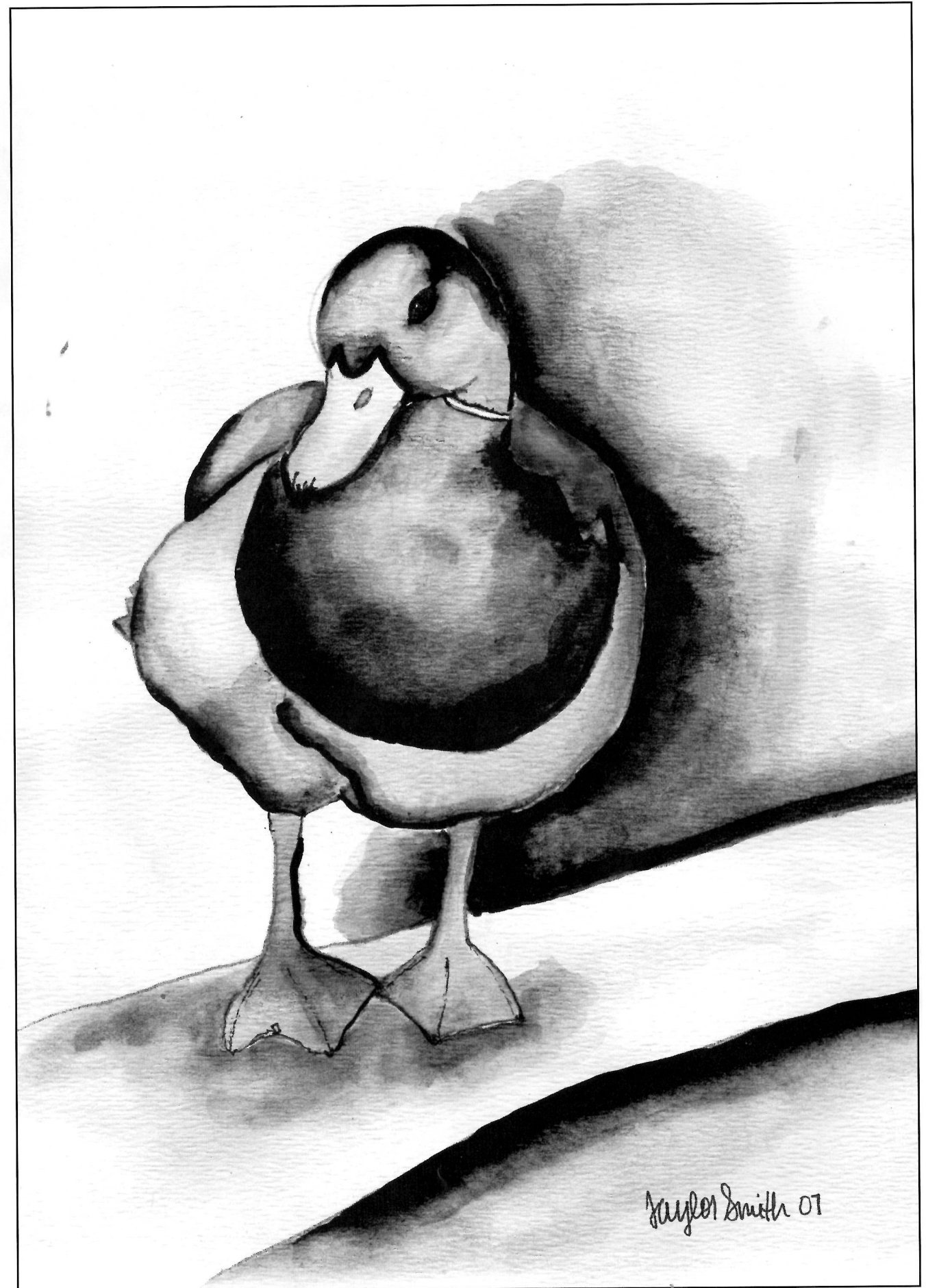
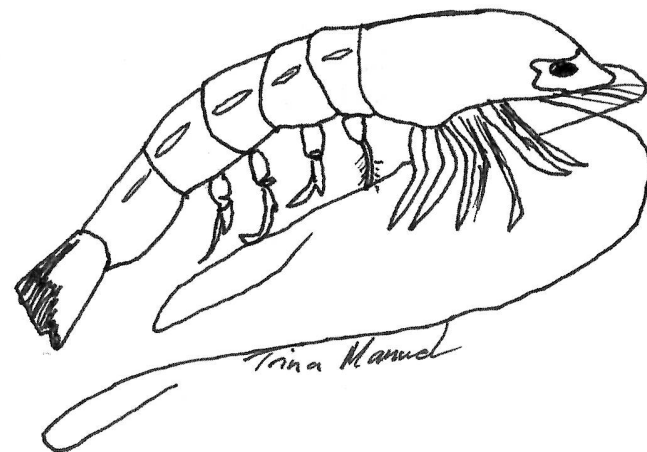
The second annual festival was held on January 11-12, 1957 and \$5000.00 in cash and trips were awarded along with fur coats to the Fur Queen contestants. Nancy Precht (Nunez) was crowned Fur Queen by Louisiana Representative Alvin Dyson. She represented the festival at the Mardi Gras Ball in Washington, D.C. where she was presented to Vice-President and Mrs. Nixon. This tradition continues to the present time. In a report by visiting news media that year it stated, "Little in size, about 2500, Cameron likes to do things in a big way -- Fur fashion, shows, parades, water carnival, pirogue races, trap and trap shooting, duck calling, skinning, a parade and Miss Fur Queen contest, and the town was filled up, and estimated 7000 people."

The annual Fur Festival Parade was always a high point of the festival, always held at 2:00 P.M. on Saturday, starting from the west end and traveling through town to the east, on Highway La. 27-82. Each civic organization would spend days and many hours planning and making the beautiful floats and competing for the honor of winning in the various categories. They were usually constructed in the warehouses of the local menhaden plants, mud houses, garages, or anywhere workers could get out of the cold. Roland "Bolo" Trosclair was in charge of the parade at that time. A long line of civic minded citizens were to follow him over the years in charge of the parade including Deil LaLande, Roland Trosclair, Jr., Hayes "Pete" Picou, Jr., Oscar Reyes, II and Freddie Richard. Fontonet continued to serve the festival as President until he was transferred from Cameron Parish in 1966. A concerted effort was made to find someone to assume the leadership position. J. B. Jones, Jr. agreed to take it with the condition that each phase and contest of the festival be taken over by various community members. Jones revamped the Board of Directors, bringing in people from all over the parish to help out and the festival grew even larger. He held the Presidential post until he chose to give it up in 1980. Braxton Blake was elected President. Mr. Blake held the office until 1988. Hayes "Pete" Picou, Jr., was elected as President, replacing Mr. Blake. Clifton Hebert was elected President, replacing Mr. Picou after he retired from the office. Today, this office is held by Johnny LeBlanc. A mascot for the festival was chosen. A contest of the area school children determined the name. The raccoon (mascot) was named Sha-oui and is a big hit for children each year.

Cameron Parish:

The beautiful natural scenery of Cameron Parish is something not to be missed. In fact, it's the home of the Creole Nature Trail All-American Road. Cameron's plentiful flora and fauna attract over 200,000 visitors each year, from nature lovers looking for native critters like alligators to photographers wanting to catch a breathtaking sunset or nautical scene, to bird watchers eyeing the vast variety of species found here, to beachcombers enjoying the shoreline. Cameron Parish offers a great opportunity for hunting and fishing and is a natural backdrop for industry, especially oil and gas. With its proximity to the Gulf of Mexico, it is no wonder that pipeline companies, petroleum companies, marine support vessels, offshore drilling operations and associated businesses top the list of revenue-producing businesses for the parish. Cameron Parish is known for its recreation and relaxation, features that make it a great place to live and work.

This year's cookbook is filled, once again with an abundance of recipes, an array of pictures and information. A special thanks to all the people, throughout the years, involved in making the Louisiana Fur and Wildlife Festival a great success each and every year. To all the people who purchase the cookbook, may you COOK, LOOK, READ, and ENJOY, keeping in mind to patronize those who sponsored the cookbook as well as the sponsors of the events of the festival.



A Look Back



Lady fur skinner in Muskrat skinning contest



Pete Picou & John Driscoll



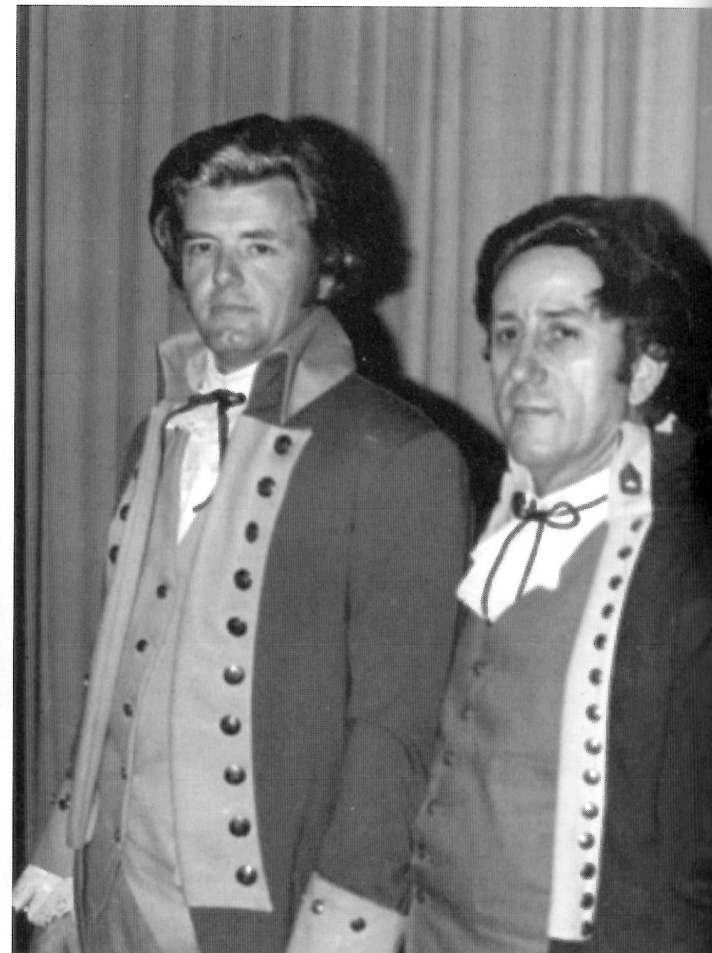
1976 Costume Contest "Family"



Youth contestant in Fur Skinning contest



The late Mr. Buster Rogers rides in the 1986 Fur Festival Parade representing the Habibi Temple



1976 - Men's Division Costume Contest: Ward Fontenot and Roland Primeaux



Nell Colligan, "Tat" Faulk, Hilda Henry, Terry Clement, Linda Daslen, and Burton Daigle having an old fashioned Fais Do-Do. Also pictured are: Pervis Clement and "Sing" Faulk.



1976 Fur Festival Parade Commercial Float Division, 2nd Place - Rogers Grocery



"Miss Press France" Genevieve de LasCases, niece of the President of France Giscard d'Estaing, is welcomed to Cameron and the Fur Festival by festival officials and embassy officials, along with those interested in preserving French heritage in Louisiana



Scrapbook



Flora Belle Jones - 1976 Miss Personality



Calcasieu Marine Float

2007 Royalty In The Spotlight



Kayla LaVergne 2007 Louisiana Fur & Wildlife Festival Queen



Close your eyes and envision a place so beautiful it takes your breath away. Picture beautiful beaches, untamed wilderness and magnificent marshes. This is Cameron Parish, home to the hardest working people in this state who live each day to the fullest and celebrate every blessing the land offers.

Twenty five years ago my mother competed for the Louisiana Fur and Wildlife Festival Pageant representing Calcasieu parish. As a child I dreamt that one day I would have the honor of competing in this prestigious pageant. Being crowned the 50th Louisiana Fur and Wildlife Festival Queen was not only an honor, but a dream come true. Words cannot express how proud I am to have represented the Louisiana Fur and Wildlife festival, a festival that is truly unique, and designed to celebrate American's most naturally abundant regions.

I would like to take this opportunity to thank everyone who has made this year a dream come true. To the fur festival board, thank you for all the support you have given me throughout my reign. I can't express how proud I was to represent the Fur festival at Queen of Queens. You all welcomed me with open arms and made Cameron feel like a second home. To the people of Cameron, I truly believe things turn out best for people who make the best of the way things turn out. Your resilience and perseverance has inspired me throughout my year as queen. I was privileged to represent the undying spirit that the people of Cameron possess. Throughout my travels I kept you on my mind and in my heart. To all my friends and family, this has been a long and blessed journey. Thank you for being there to hold my hand through it all. Your love and devotion has made me the woman I am today. Each one of you has blessed my life and left an imprint in my heart. I love you.



As this journey comes to an end, I have to reflect on everything I have gained along the way. Being a festival queen has intensified the love I feel for this state and this experience has given me a greater appreciation for the hard working men and women of Louisiana. During this journey I have found joy in educating people about this wonderful state I call home, and of the amazing people that reside in the sportsman's paradise know as Cameron. This year has been filled with laughter, tears, hugs and most importantly friendship. The memories I have made throughout this journey will be ones I will treasure for a lifetime. I've had the time of my life. Thank you and may God bless all of you who have made this year un"FU"R"gettable.

Kayla LaVergne
50th Louisiana Fur & Wildlife Festival Queen

Roland Primeaux
2007
 Louisiana Fur &
 Wildlife Festival King

He was born on December 19, 1929, and has lived in Creole his entire life. His mother and his stepfather raised him because his real father died before he was born.

His father Ulyesse was a schoolteacher in Lowry. His stepfather "Chop" worked at a local pogy plant in Cameron, while his mother "Mere-Mere" worked for Bolo Shrimp Canning Company. He started school when he was six and had to repeat first grade due to fact that he could not speak any English. The French language was forbidden in school at the time. He was a graduate of Creole High School and also a graduate of Mathew's Business College in Lake Charles.

Soon after graduating, he enlisted in the U.S. Army serving his country in the Korean conflict. He continued his service with U. S. Army Reserves and after 27 years he retired as Sergeant 1st Class. He met his soon to be wife at a street dance nowhere else but on the Courthouse Square in Cameron in 1951. She told her sister "You see that good looking man over there, that's the man I'm going to marry." She tripped him to catch his attention and then they danced all night. They were married a year later in Vacherie, Louisiana. They made their home in Creole where they raised seven children. In 1955, when the idea of the first Louisiana Fur and Wildlife Festival originated he was given the chance to be one of the first pageant judges. Since the establishment of the Louisiana Fur and Wildlife Festival, he is the only original active member. He has attended meetings, judged pageants, judged poster contest's, worked for duck and goose calling contest, fur skinning contest, he is the pageant door chairman, worked for the queens' ball, he was also given the chance to be the parade marshal, and has worked with each president for the Louisiana Fur and Wildlife Festival. Being the dedicated and friendly person he is, never meeting a stranger, has allowed him to invite many people that he knows to our festival each year. His involvement with the Louisiana Fur and Wildlife Festival still remains within him today, totaling over 50 years. Each year the festival has grown bigger and better. He has seen two festivals be cancelled because of Hurricane's. When asked about the Fur Festival this past year, he said without hesitation, "When is the next Fur Festival meeting, I want to go."

He began working in the Clerk of Court's office in the early 1950's where he continued working there for over 35 years. He was elected to the Clerk of Court position in 1976 and served as the Clerk of Court until his retirement in 1988.

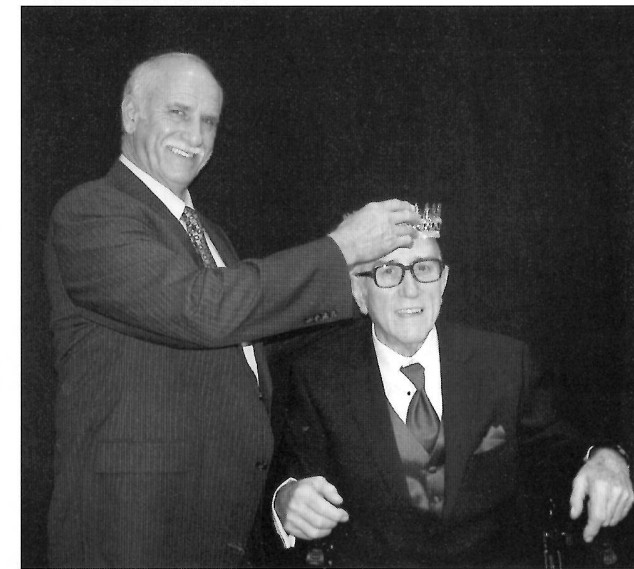


While in the Clerk of Court's office he helped many shrimper's and oystermen obtain their commercial fishing license's. He also helped numerous boat captain's in the shrimping, oyster, and menhaden industry to get their boat documentation ready for their fishing season's. Directly affecting the oil industry in Cameron parish, he assisted many oil companies from Texas to Oklahoma and all of Louisiana with research and ease of leasing property and documenting oil leases and other oil related activity in the parish. He also eased the documentation of crop loans for rice farmers. This King Fur nominee has raised a small herd of beef cattle nearly all his life, and has allowed his land in Creole to be used to hunt duck and geese, harvest alligators, and trap fur bearing animals. Over the years, many alligator tags and fur pelts were harvested on his lands.

He has always enjoyed playing his harmonica and gained a small role in the film "Little Chenier" that was recently filmed in Cameron Parish. Today he enjoys riding his stationary bike 5 miles each day, taking trips with his family, working on puzzles to frame them, he play's solitaire, he attends Tarpon football games and Lady Tarpon softball games, speaking French—the language he really loves, spending time with his cancer support group, attending camp blue bird, and shelling pecan's. Although, his most favorite past time is spending time with and spoiling his 15 grandchildren, his 5 great grandchildren, and waiting for 4 that are on their way. It is a personal honor, with pride and respect to nominate my grandfather Roland Ulyesse Primeaux as King Fur because I feel that he has directly and indirectly contributed most of his life to help the festival become what it is today.

From his loving grandchildren: Ryan, Jessica, Joshua, Sabrinia, Jennifer, Krystal, Bethany, Joe, Lacy, Christian, Jamie, Brittany, Rose, Chelsi, and Paul. Great-Grandchildren Alli, Amayya, Brett, Jaleigh, and Hunter.

By: Chelsi King





Haley Marie Willis
2007
 Miss Cameron Parish

What a night to remember! On January 6, I had the tremendous honor of being crowned as the "50TH" MISS CAMERON PARISH. When that new beautiful crown was placed on my head and I was given a gorgeous fur coat, I was so overwhelmed with excitement to be able to represent the wonderful people of Cameron Parish.

Upon my representing our southwest corner of Louisiana, I am filled with pride to say I represent the people who have the will to survive and whose roots are buried so deep in tradition for the love of our land and communities. I have such admiration for the people and families who have kept our heritage going no matter what has come our way over the years since 1957.

After winning my title, I had the opportunity to travel the beautiful state of Maryland to our sister festival, The National Outdoor Show, with a terrific group of people from down home. I was treated like royalty, participated in many events and ate those great crab cakes. I commend them for making my trip a remarkable one.

My year has been filled with many great memories and travels. I have gotten to travel with Kayla Lavergne, who is not only my big sister queen, but my friend. I hope to represent you this year to the best of my abilities and follow in Kayla's shoes and become your Louisiana Fur & Wildlife Festival Queen.

Being chosen as Miss Cameron Parish has been a blessing from God. I will always treasure this experience in my life and the great people I have met throughout this year. Thanks to the Fur Festival Board, Fur Council, Cameron Parish Tourist Commission, my directors, and Ms. Paula and her crew for making this year complete.

Haley Marie Willis



Jacee Camille Miltenberger
2007
 Little Miss Cameron Parish

Proudly representing the 50th Annual Louisiana Fur and Wildlife Festival as Little Miss Cameron Parish is Jacee Camille Miltenberger. Jacee is the ten year old daughter of Robert and Belinda Miltenberger of Cameron. She has one brother, Gannon. She is a fourth grade honor roll student at South Cameron High School. Jacee enjoys competing in pageants, swimming, playing with friends, and spending her daddy's money.

"What an honor it was to be crowned Little Miss Cameron Parish. After living all over the world with my Dad being in the Army, it was a privilege to represent the town that I have always called home no matter where I lived. I had so much fun at the festival and in the parade; let's just say I danced my little heart out!

I want to thank my mom and dad, my brother Gannon, GiGi, Papa Buddy, Papa Mock, Maw Maw Alva Mae, Miss Renee, Whitney, Mrs. Telesha Bertrand, and all my family who support me in whatever I do.

For the last time coming to you from Cameron, I am proud to be your 2007 Little Miss Cameron Parish, Jacee Camille Miltenberger."

Thank You



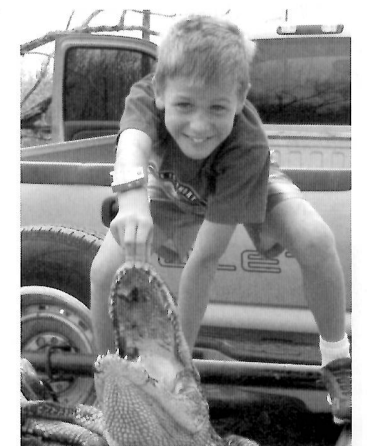
Colby Blake Benoit
2007
 Little Mr. Cameron Parish

To My Cajun Friends,

I am Colby Blake Benoit, the 9 year old son of Travis and Jendi Benoit of Grand Lake. I have one younger brother, Luke Wyatt Benoit. I have two dogs, Bo and Lucy, and one cat, Mo-Mo. My grandparents are Dwight and Wendy Savoie of Grand Lake and Garland and Dovie Benoit of Moss Bluff. My great-grandparents are Bert and Betty Boudreaux of Lake Charles. I am a 4th grade student at Grand Lake Elementary School. I am also a member of St. Mary of the Lake Catholic Church in Big Lake, where I attend CCD. I enjoy playing baseball with USSSA each summer and hope to eventually play for the Grand Lake Hornets. I also enjoy playing football, and I am hoping one day I can play for a high school team.

This entire year has been AWESOME! Being Little Mister Cameron Parish has been the greatest honor of my life so far. Everything from the carnival rides, the parade, on down to the food was amazing. I truly enjoy everything Cameron Parish has to offer and was thrilled to represent the Fur Festival for its 50th Anniversary. I have met so many people throughout the year, each with a story to share about their lives here in Cameron. One day I will have my own story and luckily it will include having had this honor.

My favorite aspect of Cameron Parish is its wildlife. During the 2007 La. Fur and Wildlife Festival, I was able to take an airboat ride at the Rockefeller Refuge. We rode all the way to the Gulf of Mexico. It was really educational, not only to see the awesome natural scenery, but to understand how Mr. Scooter does doughnuts in the boat!! My favorite time of year in Louisiana is Alligator Season. Each year my Paw Paw Dwight stops by my house on his way from the marsh to show me his biggest gators. I am FINALLY getting big enough to go to the sale with him. Next year I'll probably sneak into the boat with my cousin Keaton and catch one myself!



During this past year I have created many wonderful memories at Little Mister Cameron Parish, alongside my entire family. I want to thank everyone who helps make the festival possible. It is those determined and hard working people who have helped to bring Cameron Parish and its citizens back to the home WE love!!

Thank You and God Bless
 Colby Blake Benoit
 2007 Little Mister Cameron Parish



Misty Michelle Lesueur
2007
 Jr. Miss Cameron Parish

It has already been one year since I was crowned as the 2007 Jr. Miss Cameron Parish. One year may seem like a long period of time for most people, but for me, it seems like just yesterday. I can't complain though, because of the numerous people that I've met, the incredible opportunities that I've experienced, and the true friendships that I've made. These things combined into one year amount to the closure of my reign as Jr. Miss Cameron Parish.

During this year, I have learned more about our Cajun culture and customs and ultimately what makes Cameron Parish, truly a "sportsman's paradise." I always felt full of honor and pride while representing this festival and its industries. The people of Cameron Parish have created this into an annual celebration that began over fifty years ago. It is a tribute to the industries that are important to Louisiana's wildlife today.



I would like to thank the Louisiana Fur and Wildlife Festival, the directors and my patient family for supporting me throughout this whole experience. This has been a year that I will truly never forget and the memories that I have gained are something that I will forever cherish.

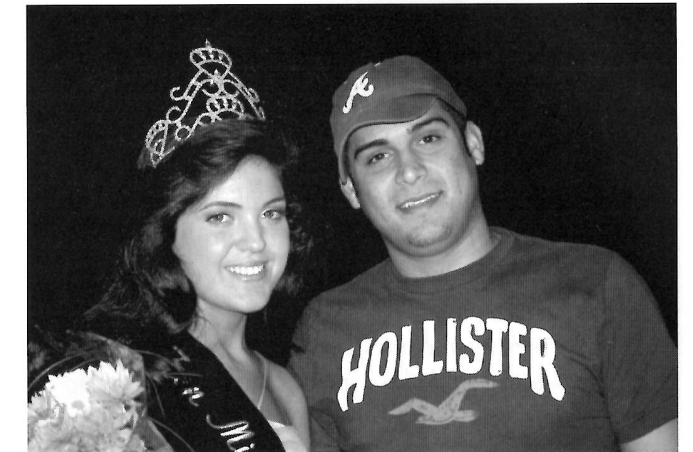
I am your 2007 Jr. Miss Cameron Parish,
 Misty Michelle Lesueur.



Kristin Leigh Broussard
2007
 Teen Miss Cameron Parish

Little girls dream of one day becoming a queen or princess. On January 6, 2007 this little girl's dream did come true, by being crowned the 2007 Teen Miss Cameron at the 50th Annual Louisiana Fur and Wildlife Festival. I am Kristin Leigh Broussard, the 14 year old daughter of Jenny and Mark Broussard. I attend South Cameron High School where I am in the 9th grade.

It is hard to believe that a year has past since I was crowned 2007 Teen Miss Cameron. It has been an honor and



privilege to have represented my home, Cameron Parish and such a prestigious festival as the "Louisiana Fur and Wildlife Festival." I have had an unforgettable year and will deeply treasure all the wonderful memories.

As my reign comes to an end, I would like to thank the wonderful people of Cameron Parish, the Louisiana Fur and Wildlife Festival Board, my family, and my friends for this wonderful experience.

For the last time, "Proudly representing the 50th Louisiana Fur and Wildlife Festival, I am the 2007 Teen Miss Cameron, Kristin Leigh Broussard, Thank you."



Morgan Lane Hardie
2007
Deb Miss Cameron Parish

Hello everyone and welcome to Cameron Parish, the home of the Louisiana Fur and Wildlife Festival, and the place that I hold dear to my heart. From the marsh to the beach, the food, friends and family, the football Friday nights, Cameron is the place that I call Home Sweet Home!

I am Morgan Lane Hardie, your 2007 Deb Miss Cameron Parish. I attend South Cameron High School, where I am in the sixth grade. I am the proud 11 year old daughter of Cherie and Brian Hardie. I have two younger sisters, Allie and Brynn. Growing up in Cameron Parish with the marsh in my backyard, I enjoy fishing, hunting and mud riding. I also like shopping with my mom and singing karaoke with my dad, while my two younger sisters act as our back up dancers.

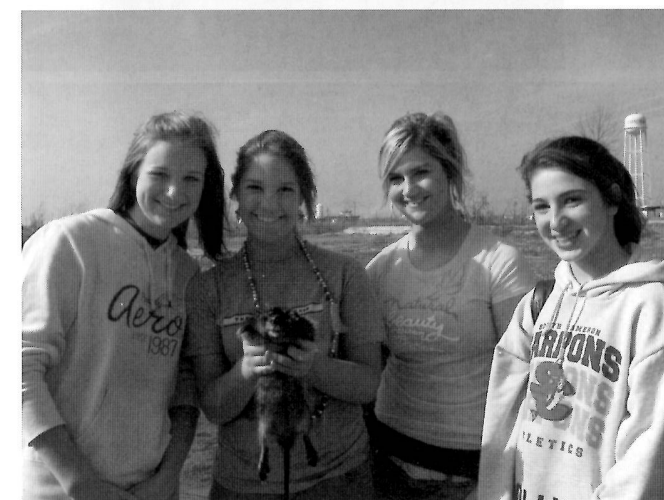
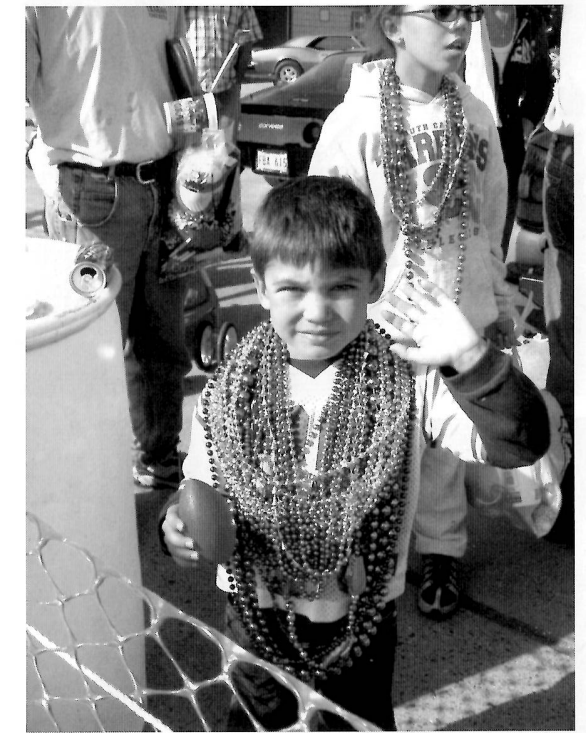
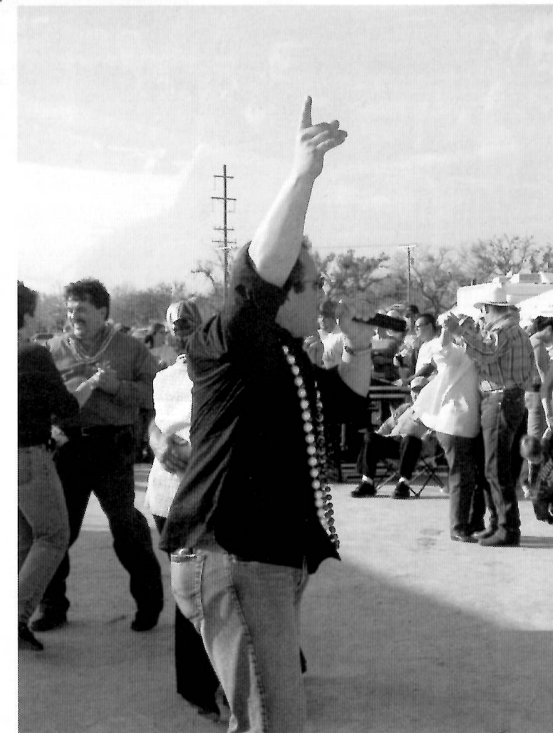
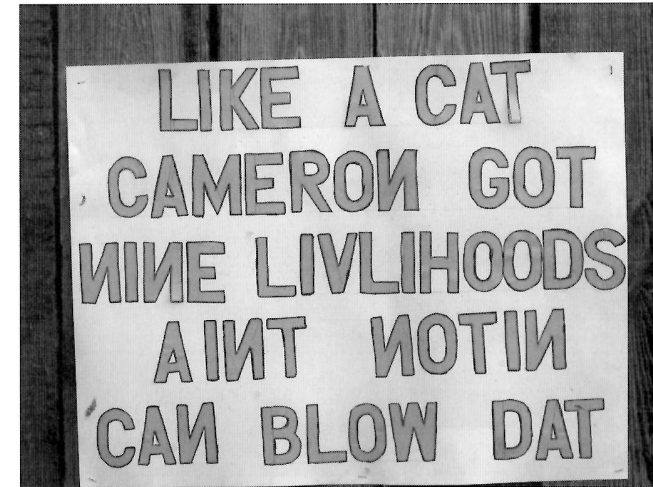
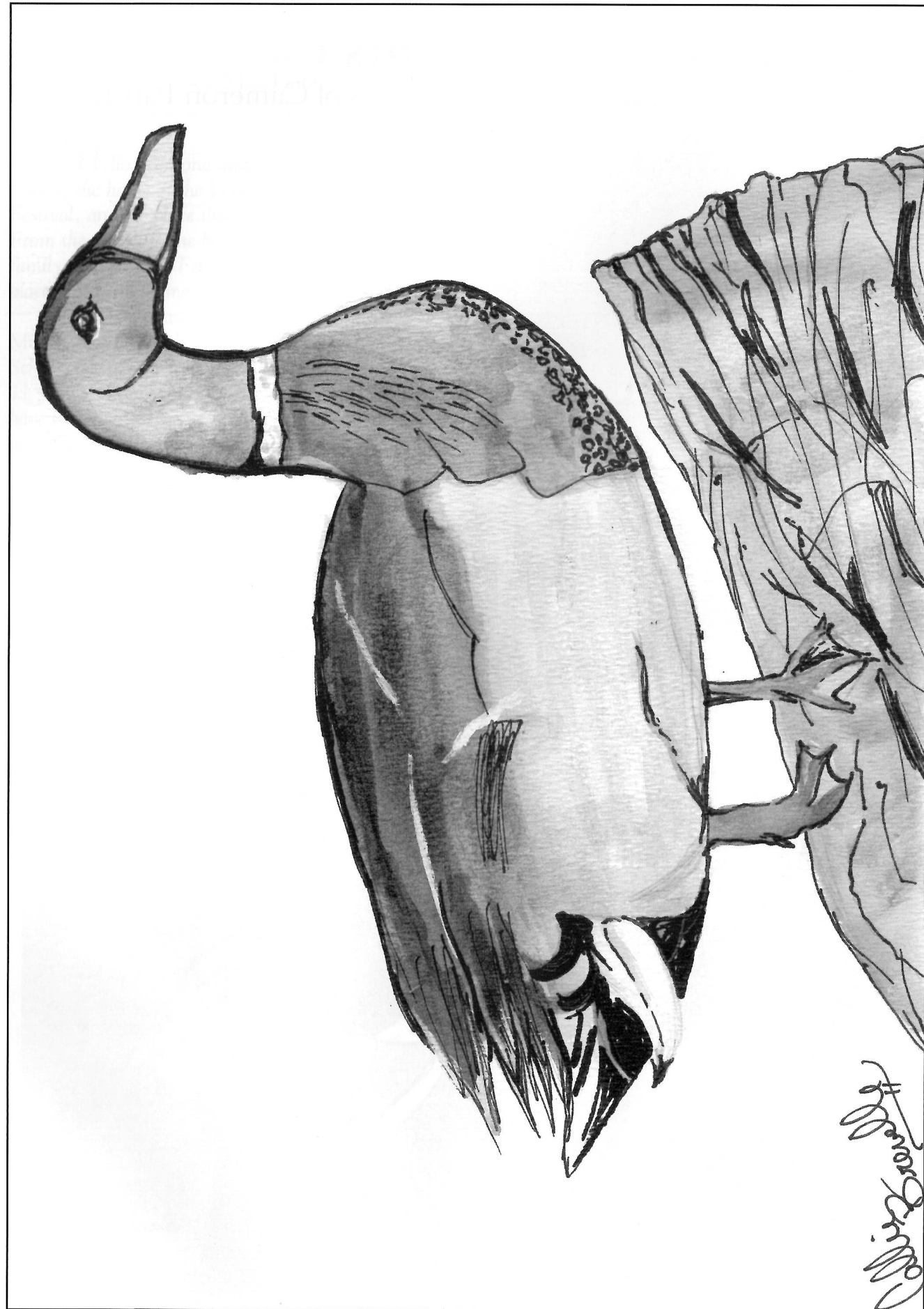
As my reign comes to an end, I would like to thank my mom and dad for always believing in me no matter what, my family and friends and you, the people of Cameron Parish. I will always remain your 2007 Deb Miss Cameron Parish, Morgan Lane Hardie.

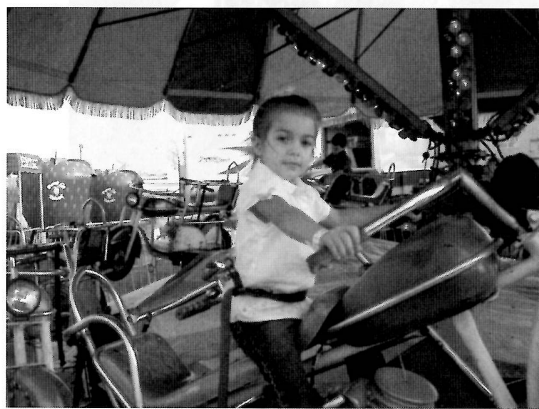


2007 Festival Highlights

Honoring the Natural Resources of Cameron Parish

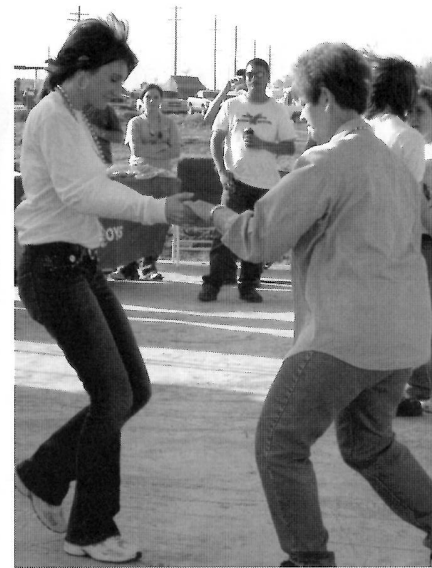








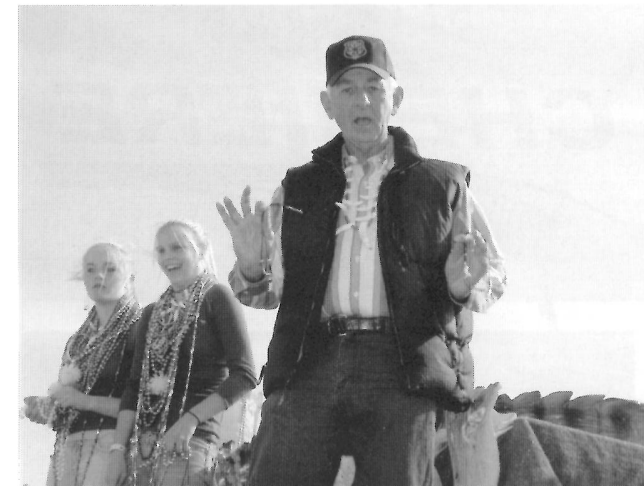
SHAKE A LEG!



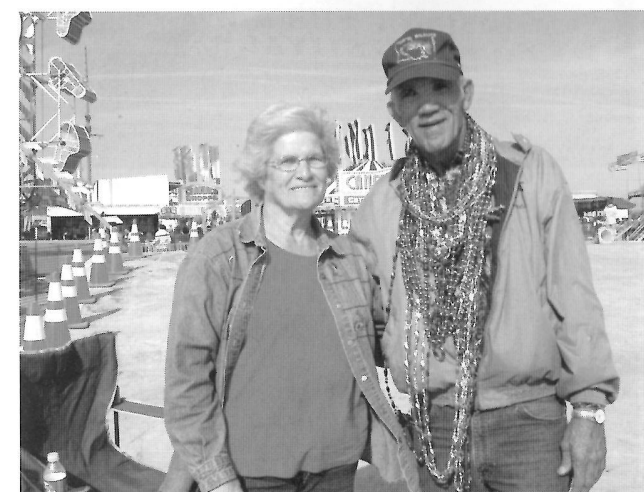
DANCE DANCE DANCE

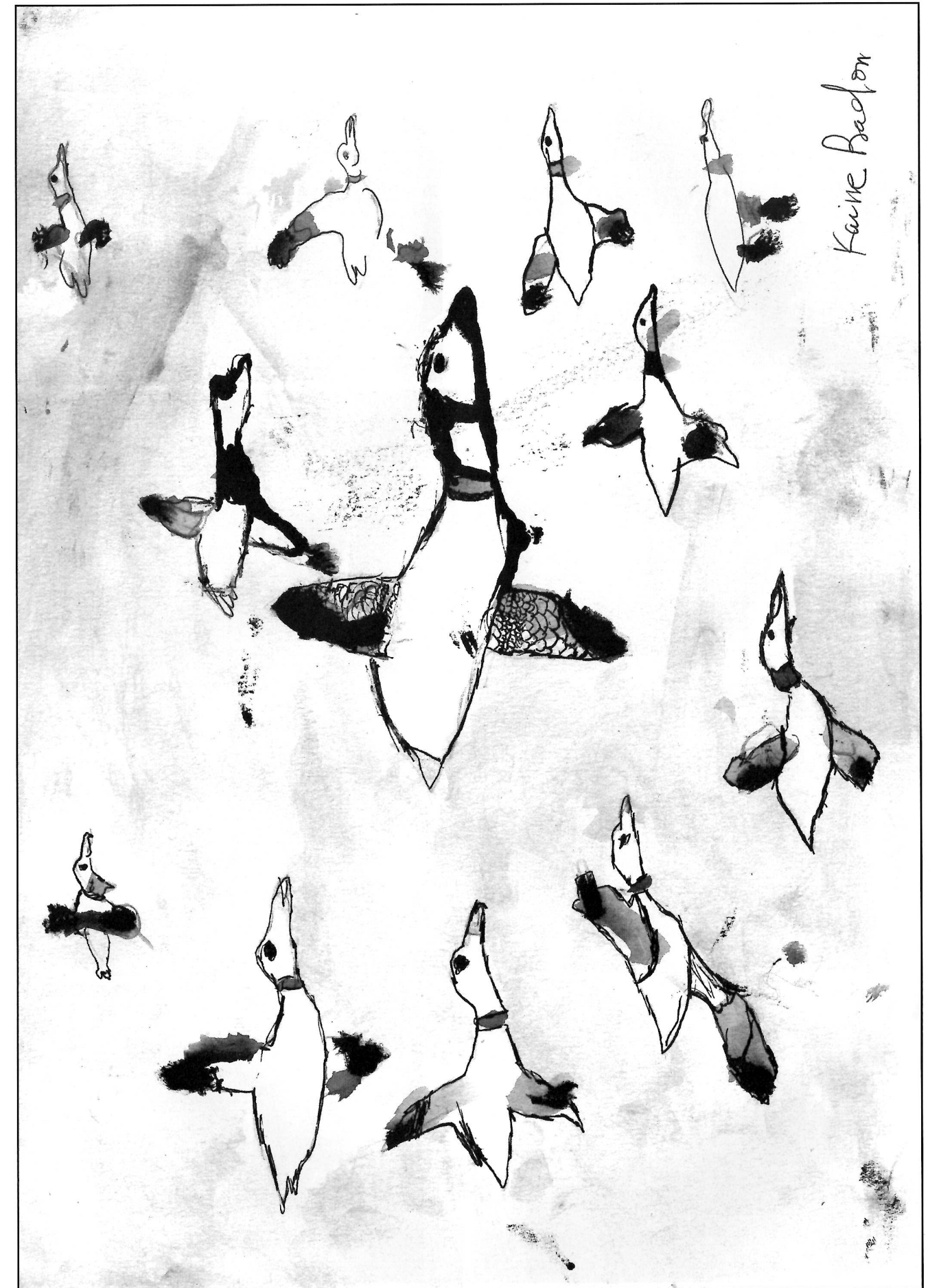
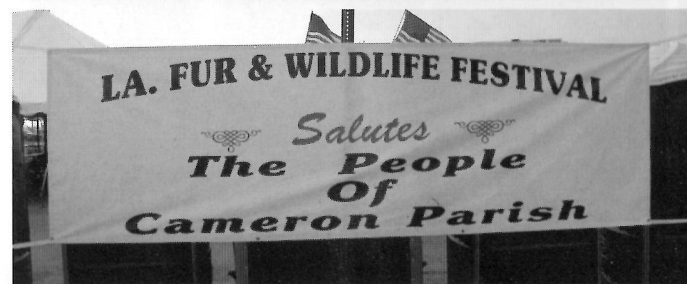
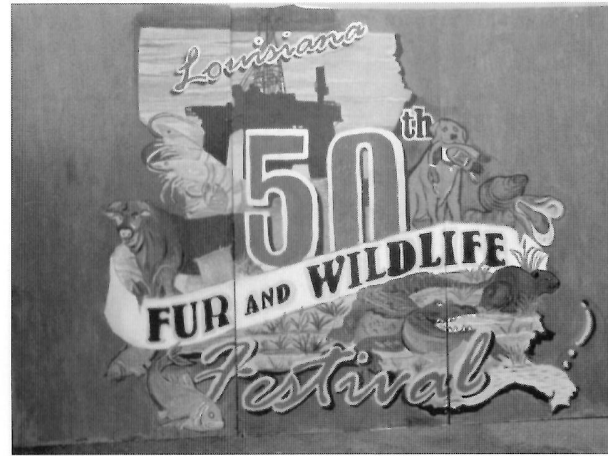


FUR FUN!!!



SAY CHEESE!

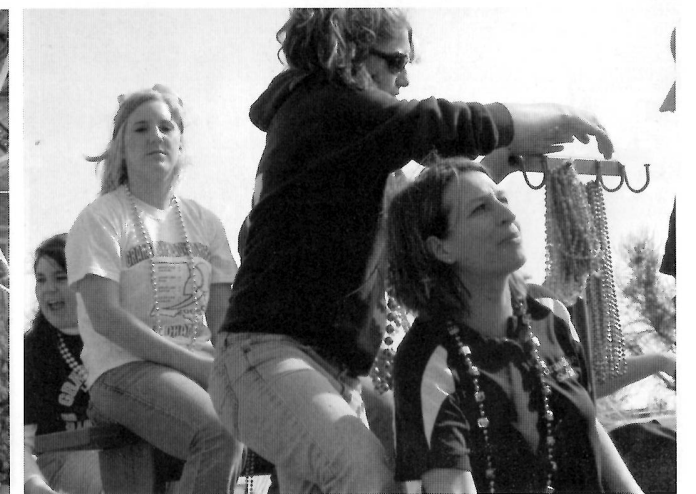
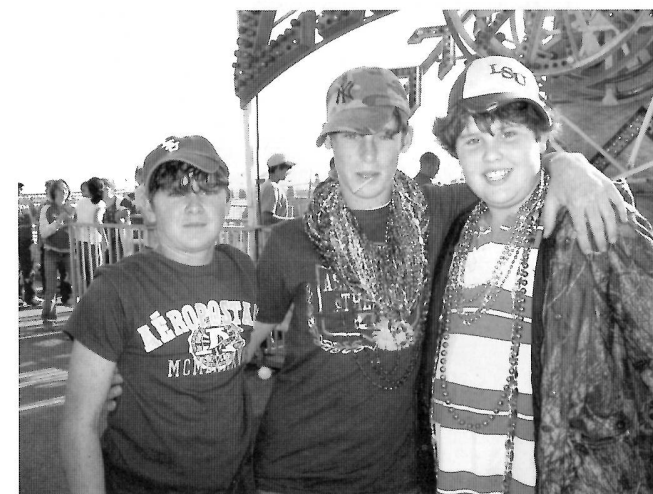




Karine Badon



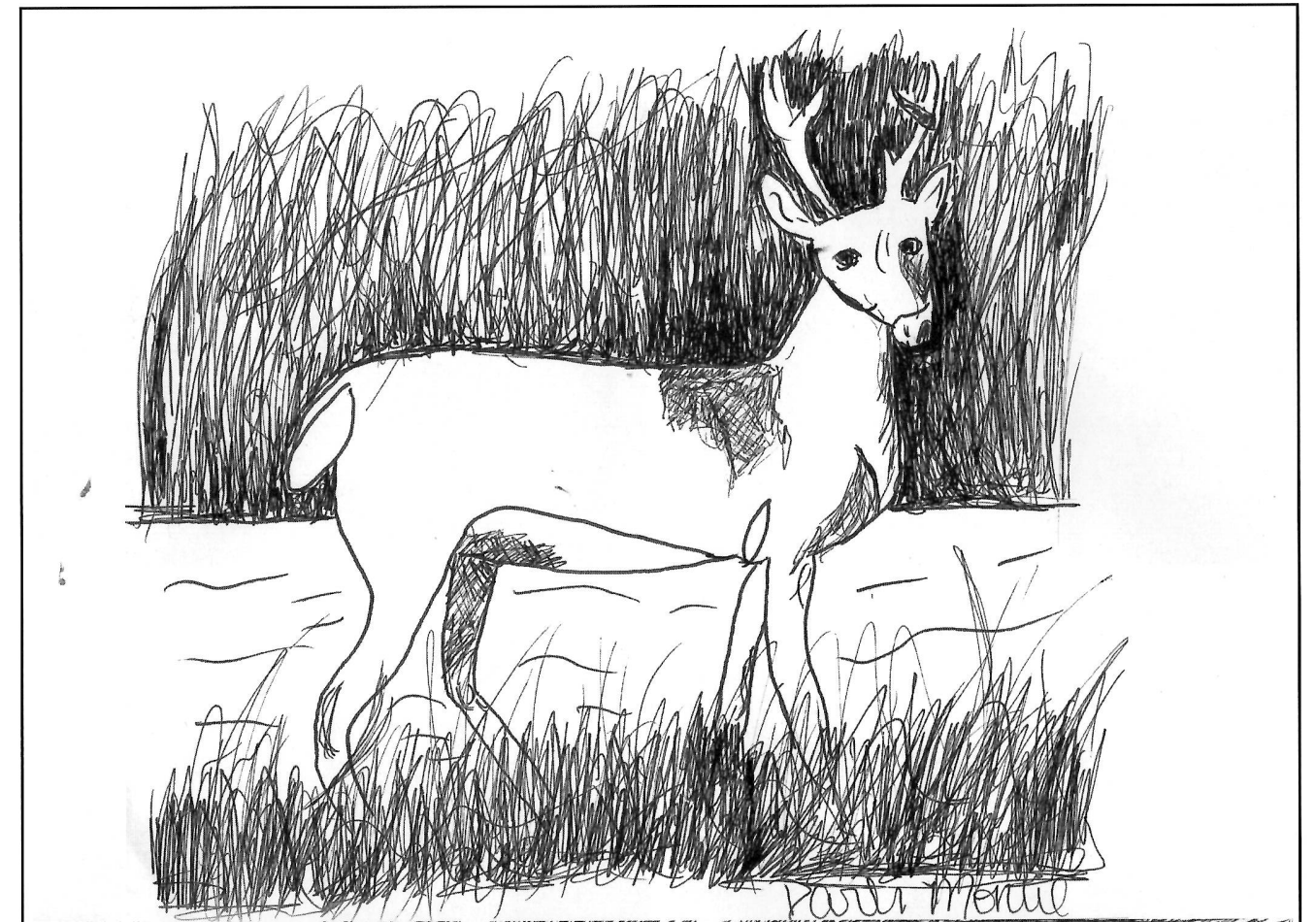
**CATCH
CATCH!**



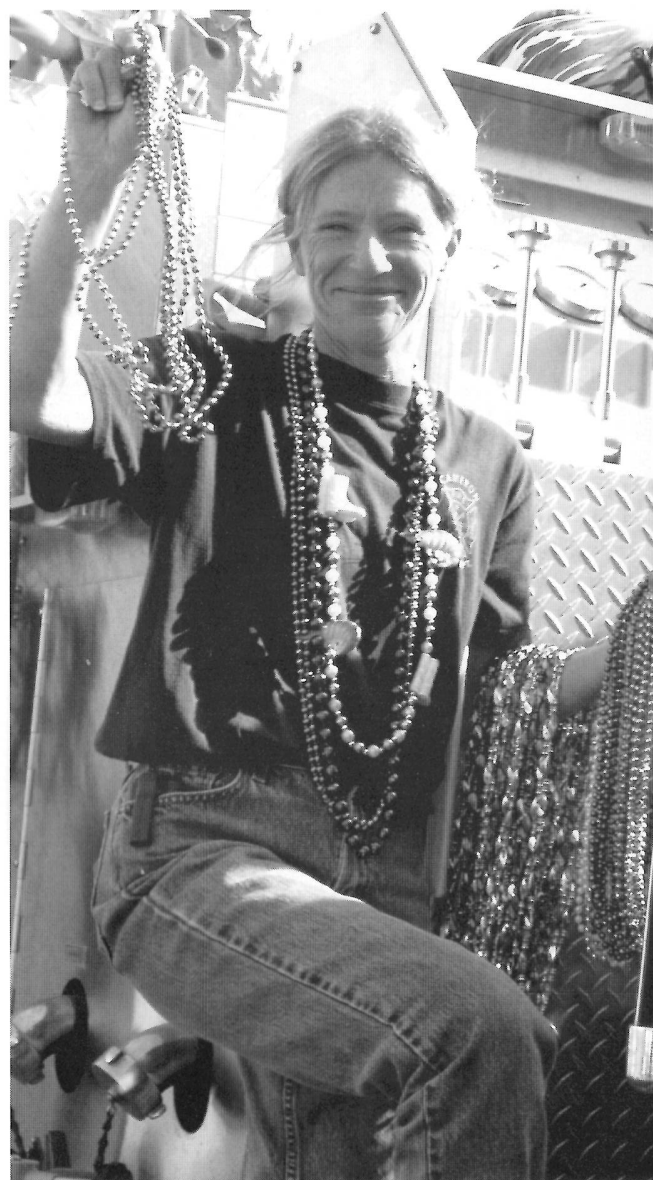
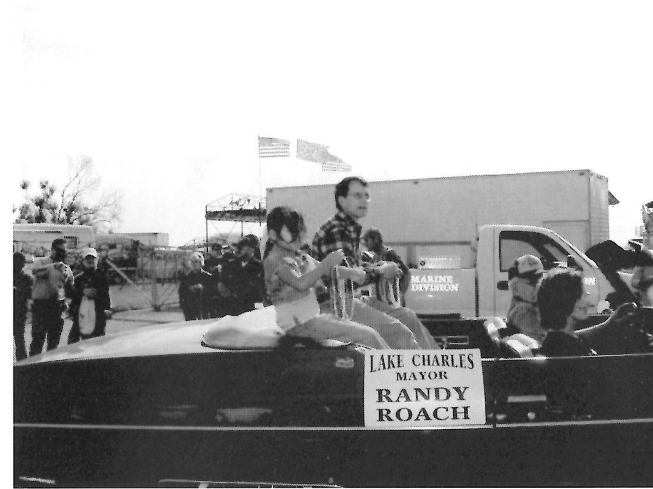


2007 Festival Highlights

Honoring the Natural Resources of Cameron Parish



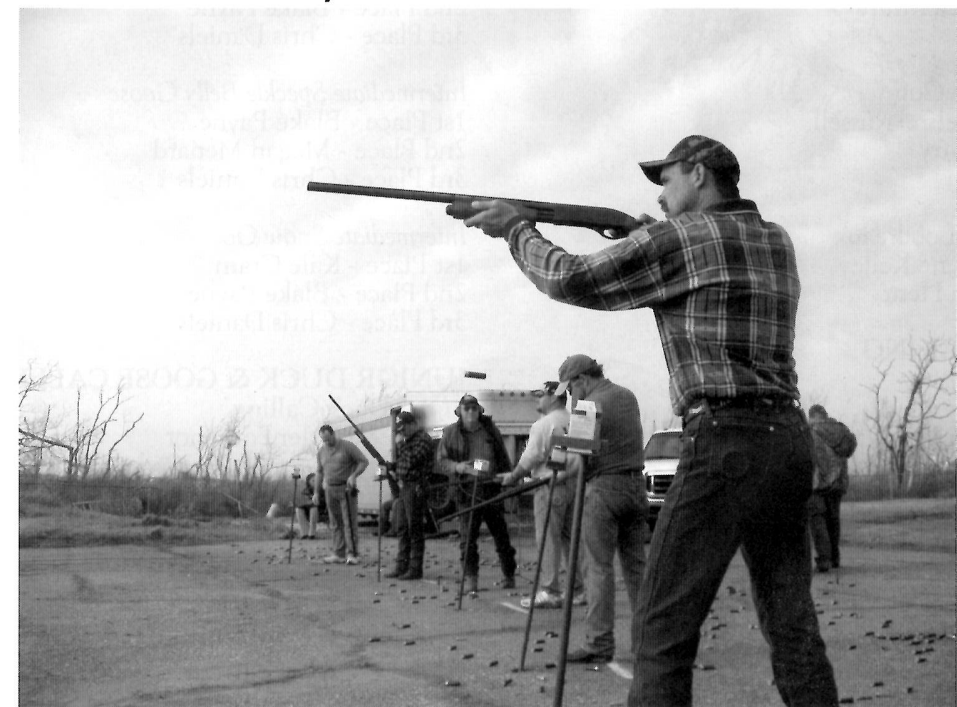




Nothing But Skin!



Ready - Aim - Fire!



OUTDOOR EVENT RESULTS

SKEET SHOOTING

Junior Boys

- 1st Place - Cody Trahan
- 2nd Place - James Hebert
- 3rd Place - Luke Miller

Youth Boys

- 1st Place - Brandon Debarge
- 2nd Place - Dylan Conner
- 3rd Place - Luke Bouillion

Senior Men

- 1st Place - Bart Vidrine
- 2nd Place - Jimmy Paul Saltzman
- 3rd Place - JR Venable

Junior Girls

- 1st Place - Molly Alexander
- 2nd Place - Skylar Barnett
- 3rd Place - Danica Mhire

Youth Girls

- 1st Place - Alexa Conner
- 2nd Place - Madeline Russell
- 3rd Place - no entry

Senior Women

- 1st Place - Lana Boudreaux
- 2nd Place - Darlene Kelley
- 3rd Place - Sarah Henry

OYSTER SHUCKING

Women's Division

- 1st Place - Joleen Doxey
- 2nd Place - Lerlene Rodrigue
- 3rd Place - Brenda Conner

Men's Division

- 1st Place - Oren Debarge
- 2nd Place - Brian Debarge
- 3rd Place - Jason Little

TRAP SETTING

Men's Division

- 1st Place - Ben Welch
- 2nd Place - Yancy Welch
- 3rd Place - Jason Little

Junior Division

- 1st Place - Brandon Debarge
- 2nd Place - Matt Meninger

MUSKRAT SKINNING

Men's Division

- 1st Place - Ben Welch
- 2nd Place - John LaBove
- 3rd Place - Jason Little

Women's Division

- 1st Place - Alice Little

Junior Division

- 1st Place - Matt Meninger
- 2nd Place - Katie Little
- 3rd Place - Mikalee Mooney

NUTRIA SKINNING

Men's Division

- 1st Place - Ben Welch
- 2nd Place - Jason Little

Women's Division

- 1st Place - Rachel Watkins

Junior Division

- 1st Place - Matt Meninger

INTERMEDIATE DUCK & GOOSE CALLING

Intermediate Duck Calling

- 1st Place - Jody Trosclair
- 2nd Place - Blake Payne
- 3rd Place - Chris Daniels

Intermediate Speckle Belly Goose

- 1st Place - Blake Payne
- 2nd Place - Megan Menard
- 3rd Place - Chris Daniels

Intermediate Snow Goose

- 1st Place - Kale Crain
- 2nd Place - Blake Payne
- 3rd Place - Chris Daniels

JUNIOR DUCK & GOOSE CALLING

Junior Duck Calling

- 1st Place - Tyler Fontenot
- 2nd Place - Kennon Menard

Junior Speckle Belly Goose

- 1st Place - Tyler Fontenot
- 2nd Place - Kennon Menard

Junior Snow Goose

- 1st Place - Tyler Fontenot
- 2nd Place - Kennon Menard

SENIOR DUCK & GOOSE CALLING

Senior Duck Calling

- 1st Place - Bill Daniels
- 2nd Place - Chance Doxey
- 3rd Place - Jimmy Saltzman

Senior Speckle Belly Goose

- 1st Place - Bill Daniels
- 2nd Place - Cleve Vincent
- 3rd Place - Tom Hess

Senior Snow Goose

- 1st Place - Ricky Canik
- 2nd Place - Bill Daniels





2007 Louisiana Fur & Wildlife Festival Queen
Kayla LaVergne



2007 Fur Queen Royalty – Kayla LaVergne, Louisiana Fur & Wildlife Festival Queen, 1st Runner Up – Kristine Alcantara, Beauregard Parish, 2nd Runner Up – Ashley Kelley, Cameron Parish



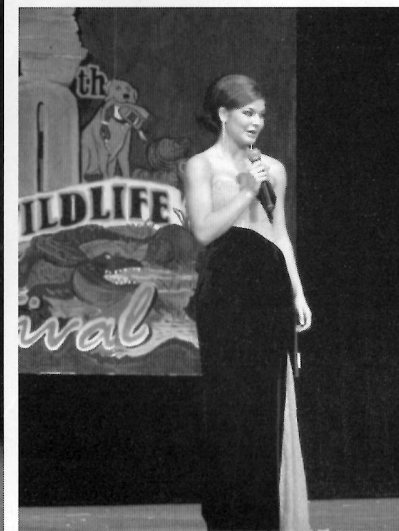
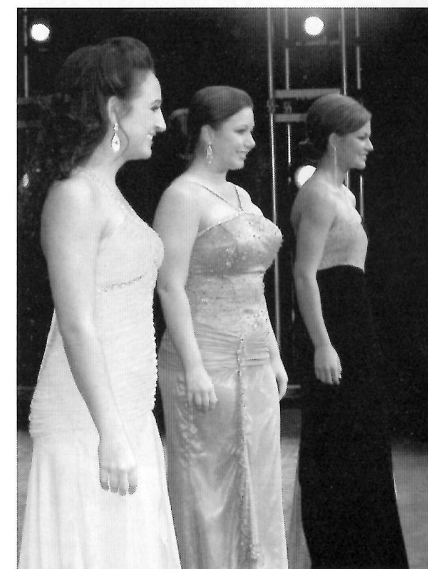
Louisiana Fur & Wildlife Queen
Kayla LaVergne and her proud family



Miss Cameron Parish – Haley Marie Willis

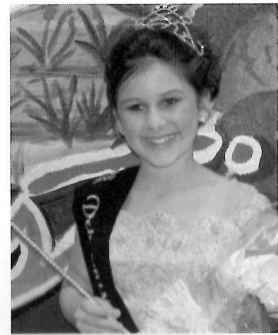


Haley Willis, Miss Cameron and her family proudly show their smiles in Haley's honor



A line up of the three beautiful young ladies vying for the title of Miss Cameron Parish 2007





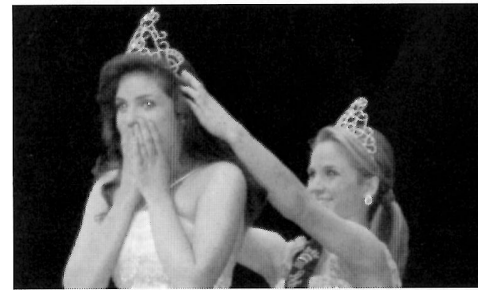
Morgan Hardie,
Deb Miss Cameron Parish



2007 Teen Miss Cameron Parish Royalty: Kristin Broussard,
Teen Miss Cameron, 1st Runner Up - Taylor Canik,
2nd Runner Up - Gaylin Trahan



2007 Royalty: Deb Miss Cameron Parish - Morgan Hardie,
Teen Miss Cameron Parish - Kristin Broussard,
Jr. Miss Cameron Parish - Misty Lesueur



2007 Teen Miss Cameron Parish
Kristin Broussard



2007 Jr Miss Cameron Royalty
Misty Lesueur, Jr. Miss Cameron Parish,
1st Runner Up - Mikalee Mooney



2007 Jr Miss Cameron Parish
Misty Lesueur



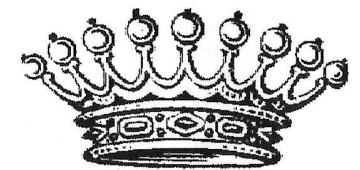
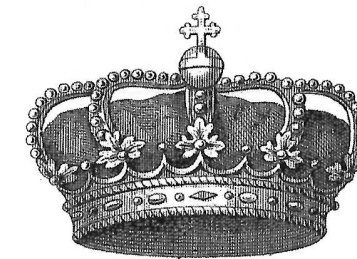
Little Mister & Miss Cameron Parish 2007
Colby Benoit and Jacee Miltenberger



From Jacee Camille Miltenberger,
contestant #11
to Little Miss Cameron Parish 2007



From Colby Blake Benoit,
Contestant #2
to Little Mister Cameron Parish 2007



2007 Royalty: Little Miss Cameron Parish - Jacee Miltenberger,
1st Runner Up - Morgan Primeaux, 2nd Runner Up - Audrey Harris,
3rd Runner Up - Katherine Deshotel



2007 Royalty: Little Mister Cameron Parish - Colby Benoit,
1st Runner Up - Tyler Lavergne, 2nd Runner Up - Logan Badon,
3rd Runner Up - Jarett Constance

Past Royalty

Celebrating 51 Years of Fur Festival Fun

LITTLE MISS CAMERON PARISH

1971	Connie Poole	Hackberry
1972	Barbie Duncan	Grand Chenier
1973	Monique Tabor	Cameron
1974	Elda Faye Viator	Cameron
1975	Catherine Perkins	Cameron
1976	Vickie Delino	Cameron
1977	Tracy Erbeling	Johnson Bayou
1978	Joanie Constance	Johnson Bayou
1979	Derinda Morris	South Cameron Elem
1980	Christy Trahan	Hackberry
1981	Dawn Domingue	Hackberry
1982	Dixie Willis	Cameron
1983	Adrienne Picou	Grand Chenier
1984	Jessica Leger	Johnson Bayou
1985	Shannon Suratt	Cameron
1986	Candace Willis	Cameron
1987	Lizza Bailey	Cameron
1988	Amy Racca	Cameron
1989	Casi Pinch	Grand Chenier
1990	Bronwen LaLande	Cameron
1991	Stacie Booth	Grand Chenier
1992	Nicole Fenetz	Hackberry
1993	Ashley Kelley	Grand Chenier
1994	Kaylee Jo Canik	South Cameron Elem
1995	Courtney Conner	South Cameron Elem
1996	Dixie Desonier	Cameron
1997	Ericka Pickett	Cameron
1998	Katelyn Reina	South Cameron Elem
1999	Kami Savoie	Cameron
2000	Kallan Mudd	Grand Lake
2001	Kathryn Reina	South Cameron Elem
2002	Jenna Duddleston	South Cameron Elem
2003	Marlie Mudd	Grand Lake
2004	Abby Miller	South Cameron Elem
2005	Callie Brevelle	Grand Lake

Hurricane Rita
2007 Jacee Miltenberger Creole

JR. MISS FUR QUEEN

1993	Cherie McDaniel	Cameron
1994	Amanda Johnson	Cameron
1995	Sara Vaughan	Creole
1996	Bronwen LaLande	Cameron
1997	Courtney Conner	Cameron
1998	Amber Alexander	Cameron
1999	Terri Lynn Conner	Creole
2000	Desiree Roberts	Cameron
2001	None	
2002	None	
2003	None	
2004	None	
2005	None	

Hurricane Rita
2007 None

TEEN MISS FUR QUEEN

1996	Danielle Saucier	
1997	Stacey Jefferson	Grand Chenier
1998	Natasha Trahan	Johnson Bayou
1999	Ashley Kelley	Grand Chenier
2000	Ashley Picou	Grand Lake
2001	None	
2002	None	
2003	None	
2004	None	
2005	None	

Hurricane Rita
2007 None

DEB MISS FUR QUEEN

1997	Ashley Kelley	Grand Chenier
1998	Heather LeBoeuf	Grand Lake
1999	Dixie Desonier	Cameron
2000	Kami Savoie	Creole
2001	None	
2002	None	
2003	None	
2004	None	
2005	None	

Hurricane Rita
2007 None

LITTLE MR. CAMERON PARISH

1971	None	
1972	Master Timothy McCall	Grand Chenier
1973	Master Charles W. Vincent, Jr.	Cameron
1974	Terrell Boudoin	Cameron
1975	Charles Wayne Vincent, Jr.	Cameron
1976	Joe Constance	Johnson Bayou
1977	Dwayne Nunez	Grand Chenier
1978	Richard Harrington	Johnson Bayou
1979	August Fontenot	Cameron
1980	Alfred Devall II	Hackberry
1981	Jonathan Chilson	Grand Chenier
1982	Dusty Jinks	Hackberry
1983	Eric Conner	Grand Lake
1984	Kasey Jinks	Hackberry
1985	Ryan Marceaux	Cameron
1986	Trevor Trahan	Johnson Bayou
1987	Scott Suratt	Cameron
1988	Shawn Authement	Cameron
1989	Shaun Fawvor	South Cameron Elem
1990	Chad Theriot	South Cameron Elem
1991	Casey Trahan	Johnson Bayou
1992	Chad Broussard	Cameron
1993	Jared Trahan	Johnson Bayou
1994	Aaron Granger	Hackberry
1995	Kaleb Trahan	South Cameron Elem
1996	Jacob Trahan	South Cameron Elem
1997	Chance Savoie	Johnson Bayou
1998	Michael Fewell	Johnson Bayou
1999	Thomas Lee Trosclair	Cameron
2000	Jade Miller	South Cameron Elem
2001	Channing LaLande	South Cameron Elem
2002	Kent Doxey	Cameron
2003	Madison Morales	Grand Lake
2004	Tyler Nunez	South Cameron Elem
2005	Luke Miller	South Cameron Elem

Hurricane Rita
2007 Colby Benoit Grand Lake

JR. MISS CAMERON PARISH

None		
None		
None		
None		
None		
None		
None		
None		
None		
Ashley Kelley	Grand Chenier	
Tara LeBlanc	Cameron	
Ashley Picou	Grand Lake	
Dixie Desonier	Grand Chenier	
Kami Savoie	Creole	

Hurricane Rita
Misty Leseurer Grand Lake

TEEN MISS CAMERON PARISH

None		
None		
None		
None		
None		
None		
Cassandra Trahan	Cameron	
Dixie Desonier	Grand Chenier	
Kimberly Trahan	Johnson Bayou	
Haley Willis	Cameron	
Ericka Pickett	Cameron	

Hurricane Rita
Kristin Broussard Cameron

DEB MISS CAMERON PARISH

None		
None		
None		
None		
None		
Christian McCall	Grand Chenier	
Ericka Pickett	Cameron	
Kathryn Reina	Cameron	
Kallan Mudd	Creole	
Jadah Primeaux	Grand Lake	

Hurricane Rita
Morgan Hardie Creole

Past Royalty

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	25th Anniversary (Past Presidents)
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
2003	King Fur XXXV	Charles Petiffer	Alligator
2004	King Fur XXXVI	Jimmie Stoute	Oyster
2005	King Fur XXXVII	J.A. Miller	Menhaden

Hurricane Rita
2007 King Fur XXXVIII Roland Primeaux 50th Anniversary

LOUISIANA FUR & WILDLIFE QUEEN

1956	Vida Brown	Vermillion
1957	Nancy Precht	Cameron

Hurricane Audrey

1959	Peggy Seago	Iberia
1960	June Robicheaux	St. Mary
1961	Debbie LaBove	Cameron
1962	Pat O'Neil	Vermillion
1963	Susan Beinvenue	Terrebonne
1964	Gail Broussard	Iberia
1965	Susan Arcement	Vermillion
1966	Schere Saia	Terrebonne
1967	Linda Trappey	Iberia
1968	Nancy Jordan	Plaquemine
1969	Jane Weilbacher	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

LOUISIANA FUR & WILDLIFE QUEEN continue

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	Vermillion
1997	Alison Hotard	St. John the Baptist
1998	Summer Parker	Jefferson Davis
1999	Heather Sturlese	Cameron
2000	Millie Harris	Jefferson Davis
2001	Courtney Tatman	St. Charles
2002	Shannon Hinton	St. John the Baptist
2003	Tiffany Wing	Calcasieu
2004	Trista Semien	Cameron
2005	Cadi Pedigo	Acadia

Hurricane Rita
2007 Kayla LaVergne Vermillion

MISS CAMERON PARISH

1956	Meredith Giles	Cameron
1957	Nancy Precht	Grand Lake

Hurricane Audrey

1959	Marilyn Billings	Cameron
1960	Barbara Lane Dugas	Cameron
1961	Debbie LaBove	Grand Lake
1962	Beverly Sue Rutherford	Creole
1963	Pam Riggs	Hackberry
1964	Judy Hebert	Cameron
1965	Elaine Broussard	Cameron
1966	Susan Kornegay	Cameron
1967	Charlene LaBove	Cameron
1968	Diane Warren	Cameron
1969	Sherry Cheramie	Cameron
1969	Debbie Jones	Cameron
1969	Catherine Lowery	Hackberry
1970	Cherie Griffith	Creole
1971	Gail Riggs	Hackberry
1972	Peggy Kelley	Cameron
1973	Debbie Precht	Grand Lake
1974	Susan Baccigalopi	Creole
1975	Susan Woodgett	Cameron
1976	Vickie Nunez	Grand Chenier
1977	Nancy Claire Nunez	Grand Chenier
1978	Joni Gray	Hackberry
1979	Mary Diane McCall	Grand Chenier
1980	Laura Hicks	Hackberry
1981	Yvonne Savoie	Grand Lake
1982	April Leger	Hackberry
1983	Wiona Wigley	Cameron
1984	Selika Miller	Creole
1985	Stacey Mudd	Creole
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	Grand Lake
2000	Courtney Conner	Cameron
2001	Shannon Suratt	Cameron
2002	Marylyn LeJeune	Grand Lake
2003	Trista Semien	Creole
2004	Ashley Picou	Grand Lake
2005	Ashley Kelley	Grand Chenier

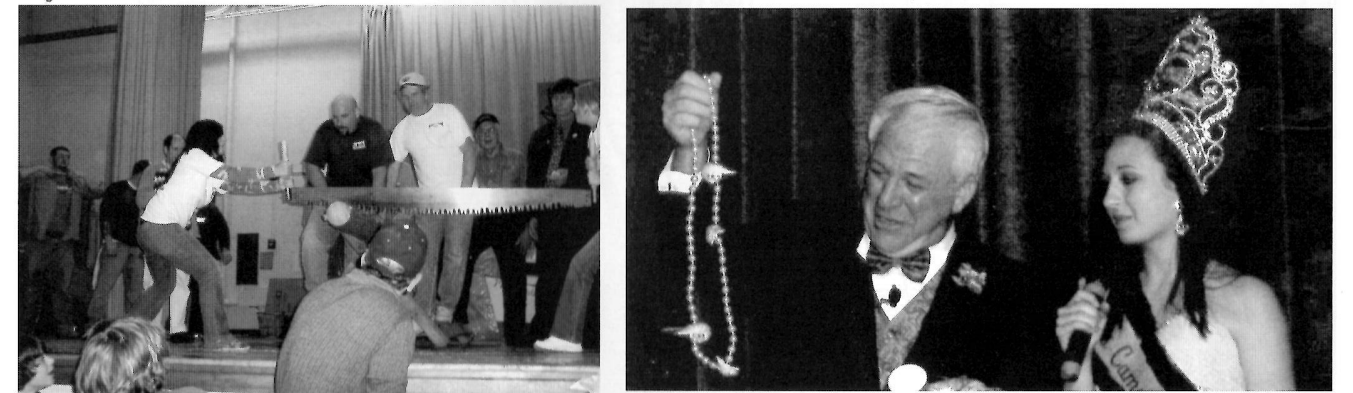
Hurricane Rita
2007 Haley Willis Cameron

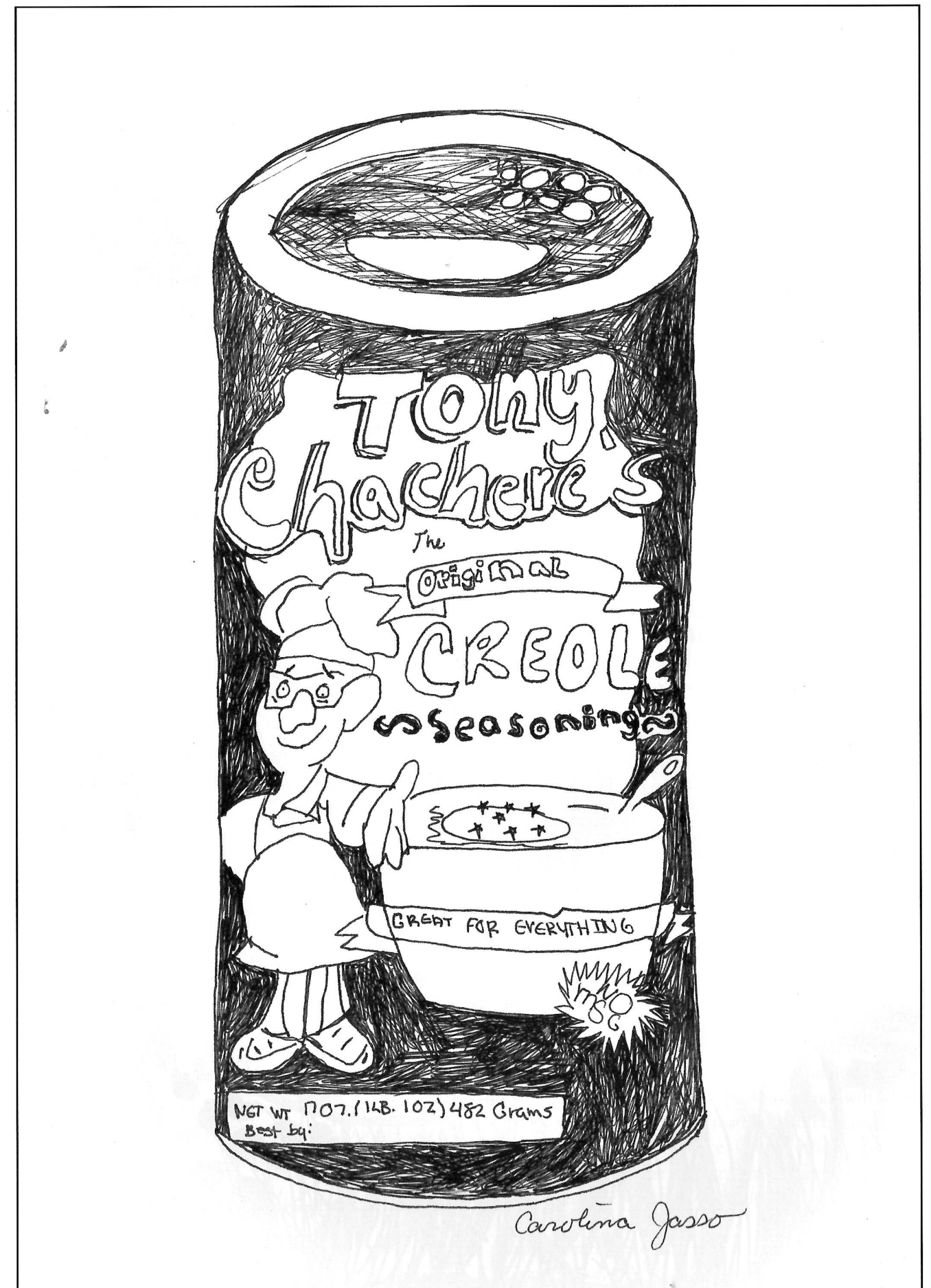


Miss Outdoors & The Maryland Delegation



LA Fur & Wildlife Festival Goes to Maryland





Recipes



Appetizers

THREE CHEESE HOT ARTICHOKE DIP

1-8 oz. cream cheese, softened
 1-c. mayonnasie
 1-14 oz. can artichoke hearts, drained, chopped
 2-green onions, sliced
 1/2-cup grated parmesan cheese
 1-cup shredded mozzarella cheese
 dash of hot sauce and worcestershire sauce
 salt pepper to taste

In large bowl, with hand mixer, beat cream cheese, and beat in the mayonnasie, add remaining ingredients and stir. Put in shallow dish. Bake, 350 F. 30-40 min. untill top is golden brown and bubbling. Serve with, crackers, chips or veggies.

Shirley Murphy

PARTY CHEESE BALL

2 - pkg (8 oz) Philadelphia Cream Cheese, softened
 1 pk (8 oz) Kraft Shredded Sharp Cheddar Cheese
 1 tbs. finely chopped onions
 1 tbs. chopped red bell peppers
 2 tsp Worcestershire Sauce
 1 tsp Lemon Juice
 Dash ground red pepper (Cayenne)
 Dash Salt
 1 cup Chopped Pecans

Beat cream cheese and Cheddar Cheese in small bowl with electric mixer on medium speed until well blended. Mix in all remaining ingredients except pecans, cover. Refrigerate several hours or overnight. Shape mixture into ball; roll in pecans. Serve with Nabisco Crackers. Makes 24 servings. Variation: Shape into logs or 24 small balls; Roll evenly in pecans.

Haley Willis - 2007 Miss Cameron Parish

CREOLAISE SAUCE FOR DIPPING

2 cups mayonnaise
 1 tbsp mustard, yellow
 1 tbsp Creole mustard
 1/2 cup chili sauce, Heinz
 1/2 cup ketchup
 1 tbsp Tabasco sauce
 2 tbsp lemon juice
 1 tbsp horseradish
 2 tbsp Lea and Perrins Worcestershire sauce

Mix well in a large bowl and use to dip fried shrimp, boiled crawfish, fried oysters, chips, etc.

Stacey Abell - Lake Charles, LA

CHICKEN RINGS

2-3 filets of boneless, skinless chicken breast
 18oz pkg of crescent rolls
 2/3 cup of sharp cheddar cheese
 1/3 cup mayonnaise
 1- 10oz pkg frozen broccali

Boil broccali as suggested on package, drain and set aside to cool. Grill chicken, preferably on George Foreman Grill, allow to cool and cut into smaller chunks. Mix chicken, broccali, cheese and mayonnaise in a food processor. Scoop mixture into center of crescent rolls, fold over sides and bake at 350 degrees for 20 minutes. Serve with salsa.

Colby Benoit
 2007 Little Mister Cameron Parish

PINWHEELS

1- 8oz cream cheese
 1 jar Picante sauce
 1 pkg large tortillas

Allow cream cheese to soften. In a bowl, stir the cream cheese to a smooth consistency, slowly adding Picante sauce. Use as much sauce as your taste buds will allow. Smooth the mixture onto tortillas. Roll up and place a toothpick to hold in place. Put in refrigerator overnight. Once the mixture has hardened, cut into small pinwheels. Service with dip of your choice.

Luke Wyatt Benoit
 Grand Lake, LA

SPINACH & ARTICHOKE DIP

2 boxes frozen chopped spinach
1 can artichokes
1 stick of butter
1 tbs chopped garlic
1/2 c onion
4 oz cream cheese
8 oz sour cream
2/3 cup of parmesan cheese
8 oz Monterey Jack Cheese

Boil chopped spinach and drain well. Set aside. Saute on low heat; butter, chopped onion, garlic, cream cheese, sour cream and chopped artichokes. Stir in spinach. Take pot off burner. Add 2/3 cup parmesan cheese. Add salt, pepper and hot sauce/Creole seasoning to taste. Grate Monterey Jack Cheese on top. Bake at 350 degrees for 20 minutes. Serve with tortilla chips. Makes two pie plates. If you want to serve as a casserole, add an extra can of artichokes.

Rachel Anne Bourgeois – Representing St. Charles Parish 2005 LA Fur Queen Pageant

SIMPLE APPLE DUMPLINGS

1 tube (8oz) refrigerated crescent rolls
2 medium apples, peeled and quartered
1 cup sugar
1 cup orange juice
1/2 cup butter or margarine
1/2 tsp apple pie spice

Unroll crescent dough and separate into eight triangles. Roll up on apple wedge in each triangle; pinch edges to seal. Place in a greased 8" square baking dish. In small saucepan, bring sugar, orange juice and butter to a boil. Pour over dumplings (dumplings will float to the top). Sprinkle with apple pie spice. Bake, uncovered, at 350 degrees for 20-25 minutes or until golden brown. Serve warm. I like mine with a scoop of vanilla ice cream.

Submitted by Maddy Miller Gunter – Carlton, Georgia (born and raised in Cameron, LA)

HUSH PUPPIES

1 cup cornmeal
1/2 cup flour
3 tsp baking powder
black pepper to taste
1 can cream style corn
1 egg
1 small onion, chopped fine
Oil for frying

Mix all ingredients together and drop by teaspoon into deep fat. Fry until golden brown. Drain on paper towels.

Mrs. Jackie Turnage – New Iberia, LA

HOT PEPPER CHEESE SPREAD

2 slices bacon
8 ounce package cream cheese
1/4 cup hot pepper jelly

Place bacon in microwave safe bowl and microwave on high for 2 to 2 1/2 minutes. Remove bacon to paper towel and reserve the drippings. Add the cream cheese to the bacon drippings and microwave on high for 1 minute. Add the jelly to the cream cheese and mix well, add a little hot pepper sauce if you prefer hotter. Put into serving dish and crumble bacon on top. Chill until firm, serve with crackers.

Christina Sturlese – Lake Charles, LA

WARM SPINACH DIP

1 package (10 oz) frozen chopped spinach
1/4 cup milk
1 tbsp olive oil
3 tsp bottled roasted chopped garlic
1/2 tsp salt
3 dashes of bottled hot pepper sauce
1 1/2 packages (8 oz) cream cheese

Cook spinach according to package directions. Drain well; press out excess liquid. In a separate medium saucepan combine milk, oil, roasted garlic, salt and hot pepper sauce. Add cream cheese, cook and stir over low heat until cheese has melted and mixture is heated through. Stir in spinach. Serve chilled or warm with Club Crackers.

Keebler Original Club Crackers Recipe

PECAN BUTTERSCOTCH BREAD

1 egg, beaten
1 cup brown sugar, firmly packed
1 tbsp melted butter
2 cups flour
3/4 tsp soda
1/2 tsp baking powder
1/4 tsp salt
1 cup sour milk or buttermilk
1 cup broken pecan pieces

Put all in a greased bread pan. Bake at 350 F for 45 minutes.

Bobbie Primeaux

SNAKE IN THE GRASS

8 ounce package cream cheese
3 ounce package cream cheese
4 hard-boiled egg yolks, chopped
1/2 pound smoked ham, chopped
Small jar of pimento-stuffed olives, drained and chopped
Red bell pepper
Small can chopped black olives
1 bunch of chopped parsley or cilantro

Slice the larger package of cream cheese into four long rectangles. Cut lengthwise again so that you end up with eight strips. Shape the cream cheese into the body of a snake (make a loop, with head and tail overlapped and extending outside of "snake"). Cut the smaller package of cream cheese into a diamond shape and attach it to the point of the snake body to form a head. Cover the head of the snake with egg yolks, using a kitchen knife to mash the egg yolks into the cream cheese. Begin to stripe the body with the ham, green olives, black olives, and egg yolk. Repeat until the body is covered. Use the pimentos or pieces of red bell pepper to make the eyes, tail and the forked tongue. Sprinkle the cilantro or parsley in the middle of the snake and all around it.

Jennifer Johnson – Lake Charles, LA

BOULETT BALLS AND DAGO DIP

Using leftover stuffing from okra, roll into balls and roll in flour; egg wash then bread crumbs. Fry at 350 F until brown.

DIP:

4 tbsp chili sauce, Heinz
2 tbsp Creole mustard
1/2 cup Blue Plate mayonnaise
2 tbsp Lea and Perrins Worcestershire sauce
1 tsp garlic Tabasco
3 tbsp ketchup
2 tbsp lemon juice
2 tbsp garlic powder
1/2 tsp lemon pepper

Mix all ingredients well.

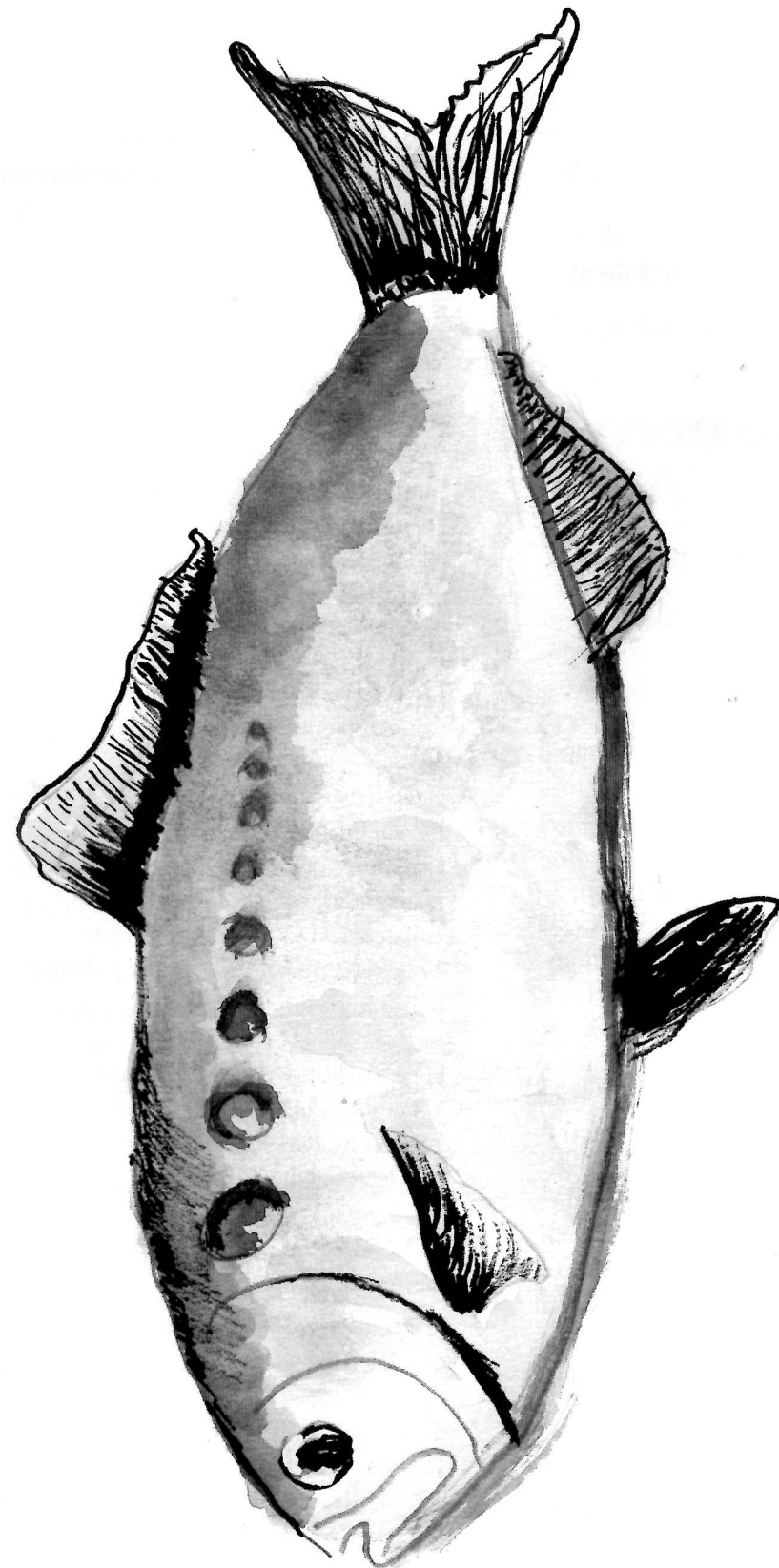
Danny M. Grisaffe – New Iberia, LA

SHRIMP MOLD

1 – 10 3/4 ounce can condensed tomato soup
3 – 3 ounce packages cream cheese
1 envelope unflavored gelatin
1/4 cup cold water
1 cup mayonnaise
1/2 cup firmly chopped celery
1 small onion chopped fine or grated
1/2 tsp minced garlic
Tabasco and salt – season to taste
2 cups cleaned, cooked, cut-up shrimp
1 tbsp fresh lemon juice

Heat soup and dissolve cheese in it. Soak gelatin in 1/4 cup cold water. Add to soup. Cool for 30 minutes. Add all ingredients to mixture; mix thoroughly. Chill in a well oiled 6 cup mold. Remove from mold and serve.

Veronica Trosclair



Madeline Russell

MEXICAN CHEESE SPREAD

- 2 cups (8 ounces) shredded sharp Cheddar cheese
- 1/2 cup sour cream
- 1/4 cup butter or margarine softened
- 2 green onions, chopped
- 2 ounce jar diced pimentos, drained
- 2 tbsp chopped green chilies

Combine first 3 ingredients in a mixing bowl. Beat at medium speed with an electric mixer until blended. Stir in greens, pimentos and chilies. Cover and chill if desired.

Chantell Hebert – Lake Charles, LA

PEPPERED PECANS

- 3 tbsp butter or margarine
- 3 cloves garlic
- 2 1/2 tsp Tabasco brand pepper sauce
- 1/2 tsp salt
- 3 cups pecan halves

Preheat oven to 250 F. Melt butter in a small skillet. Add garlic, Tabasco sauce, salt and cook for 1 minute. Toss pecans with butter mixture. Spread in a single layer on a baking sheet. Bake for 1 hour or until pecans are crisp, stirring occasionally. Makes 3 cups.

Skye Fantaci – New Orleans

MARVELOUS MUSHROOMS

- 1- 8 ounce can button mushrooms
- 2 tbsp olive oil
- 1 tbsp Worcestershire sauce
- 2 buds garlic
- 4 tbsp red wine vinegar
- 1 tbsp Tabasco
- Tony Cachere's Creole seasoning to taste

Open and drain mushrooms. Reserve the liquid. Place 1/2 mushrooms in a glass jar and put garlic cloves on top. Add the rest of the mushrooms and remaining garlic. Mix the rest of the ingredients and pour over the mushrooms. Add enough reserved mushroom liquid to cover. Refrigerate and marinate at least 24 hours. Shake occasionally.

Cheryl Judice – St. Martinville

MONKEY BREAD

- 3 medium cans buttermilk biscuits
- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1 stick margarine
- 3/4 cup sugar
- 3/4 tsp cinnamon

Preheat oven to 350 F. Quarter biscuits and roll each quarter into mixture of 1/2 cup sugar and 1/2 tsp cinnamon. Pile in a greased and floured bundt pan. Melt margarine in a saucepan. Add 3/4 cup sugar and 3/4 tsp cinnamon. Heat until sugar melts. Pour over biscuits. Bake at 350 F for 30-35 minutes. Remove from oven. Let stand 10 minutes and invert on cake plate. Pull apart pieces with fingers.

Karla Doucet – Lake Charles, LA

SWEET AND SOUR VIDALIA ONIONS AND CUCUMBERS

- 3 cups peeled, seeded and thinly sliced cucumbers
- 1 1/2 cups thinly sliced Vidalia onions
- 1/2 cup grated carrot
- 1/2 cup white vinegar
- 1/4 cup sugar
- 2 tbsp chopped fresh dill or 1 tbsp dried dill weed
- 1/2 tsp salt
- 1/4 tsp ground black pepper

In a medium bowl toss together cucumbers, Vidalia onions and carrot; set aside. In a liquid measuring cup combine sugar, vinegar, dill, 2 tsp water, salt and black pepper. Pour over cucumber mixture, toss to coat. Serve immediately or cover and refrigerate until ready to serve.

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SHRIMP DEVEILED EGGS

- 1 doz eggs (boiled)
- 1 cup chopped shrimp (boiled)
- 1/2 cup mayonnaise
- 1/4 cups mustard
- 2 tbsp relish
- 1 tsp Creole Seasoning (to taste)
- 1 tsp paprika
- 1 tsp dried parsley flakes

Peel and cut eggs into halves (long ways). Remove yolks. Put whites aside for later use. Smash yolks with a fork and add shrimp, mayonnaise, mustard, relish and Creole Seasoning and mix well. Spoon mixture back into egg white halves. Garnish with paprika and parsley flakes.

Calab Anthony Authement
Little Mister Cameron Elementary 2004-2005

FRUIT COCKTAIL SALAD

- 1 large can lite fruit cocktail with juice
- 1 medium red apple, chopped
- 1 medium green apple, chopped
- 1 large banana
- 1 large can Pet milk
- 1/2 cup pecans, chopped
- 1/2 cup crushed pineapple with juice
- 1 cup grapes cut in half

Combine fruit cocktail from can with chopped apples, banana, pecans, crushed pineapple and grapes. Add can of Pet milk to fruits and mix all together. Chill for 1 hour and serve chilled.

Debra Savoie – New Iberia, LA

SPICY TACO PARTY MIX

- 1/2 cup margarine
- 1 package taco seasoning mix
- 6 cups crispy corn cereal squares
- 1 tbsp Tabasco
- 1 tbsp Tony Chachere's Creole seasoning

Heat oven to 350 F. Melt margarine in baking dish with Tabasco and Tony Chachere's Creole seasoning. Add to cereal and stir to coat evenly. Bake, stir after 5 minutes and then bake for 5 minutes more.

Jensen Bertrand
Grand Lake Jr. 4-H

JALAPENO SQUARES

- 8 medium jalapenos, chopped
- 3 cups Shredded Monterey Jack cheese and/or Cheddar cheese
- 2 medium tomatoes, peeled & sliced
- 4 large eggs
- 1 1/2 cups evaporated milk
- 1/4 cup flour
- 1 tsp salt
- Sliced avocado and sour cream for garnish

Preheat oven to 350 F. Lightly butter an 11X7-inch glass baking pan. Arrange the peppers on the bottom of the casserole. Top with an even layer of the cheese and then the sliced tomatoes. In a large bowl, whisk the eggs until they are frothy. Gradually, whisk in the evaporated milk, flour and salt. Carefully pour over the layers in the dish. Bake 50 to 60 minutes, or until lightly browned. Serve in squares and garnish with sour cream and avocado slices.

Cheryl Judice – St. Martinville, LA

FRESH TOMATO SALSA

- 3 medium tomatoes, seeded and chopped (about 3 cups)
- 1/2 cup sliced green onions (with tops)
- 1/2 cup chopped green bell pepper
- 2 to 3 tbsp lime or lemon juice
- 2 tbsp chopped parsley
- 1 tbsp chopped jalapeno
- 1 tsp chopped garlic
- 1/2 tsp salt

Mix all ingredients. Refrigerate for two hours. Serve with tortilla chips.

Julie Fontenot – Lake Charles, LA

MEXICAN SALSA

- 1 8-ounce can tomato sauce
- 1/2 tsp cumin powder
- 1/2 tsp oregano
- 1 large tomato, chopped
- 1 medium onion, chopped
- 1 4-ounce can chopped green chilies
- 1/2 tsp garlic salt
- 1 garlic clove, minced
- 2 tsp vinegar
- Juice of half a lemon

Combine all ingredients and mix well. Let stand for 3 hours in refrigerator.

Casa Manana Catering

OMELET Le CHAMPIGNON

1 tbsp unsalted butter
1/2 cup mushrooms, sliced
1/8 cup green onions, chopped
1/8 cup bell pepper, finely diced
1/4 cup fresh tomatoes, diced
1 tsp fresh basil, minced
1 tsp salt
1 tsp fresh-ground black pepper
1 tsp Tabasco sauce
2 extra large eggs
1 tbsp fresh parsley, minced

In a non-stick omelet pan over medium heat, heat the butter and melt. When the butter is melted and hot, add the mushrooms, green onions, bell pepper, tomatoes and basil. Saute for 3 minutes, stirring often. In a medium-sized mixing bowl, add the salt, black pepper, Tabasco sauce and eggs. Beat the egg mixture until it begins to foam. Pour the egg mixture into the skillet and continue to cook. As the egg mixture begins to firm up, use a spatula to lift it from the side to the center, so the uncooked portion of the egg flows underneath. When it is nearly all congealed, flip the omelet over and let it cook on the other side. When done, fold the omelet in half and sprinkle with parsley. Serve while hot.

Chef Jude Theriot
Theriot's "Cajun Low-Carb" Cookbook

SO-SWEET SOPAIPILLA CHIPS

2 large (10-inch) flour tortillas
3 tbsp butter
2 tbsp sugar
1 tsp ground cinnamon
1/4 cup honey or chocolate syrup, to taste

Turn on the oven to 350 F. Stack the tortillas on top of each other and cut into 8 equal triangles with a pizza cutter or knife. Place the butter in a shallow microwave-safe dish and microwave, uncovered, on high until melted, about 25 seconds. Meanwhile, combine the sugar and cinnamon in a small bowl and set aside. Drag on side of each triangle through the butter, then over the edge of the bowl to remove the excess. Place the triangles, butter side up, on an ungreased 15X10-inch baking sheet. Sprinkle with the cinnamon-sugar. Bake for 8 minutes or until the tortillas barely begin to crisp. Remove to a serving plate and let them rest 2 minutes to cool and crisp further. Meanwhile, warm the honey or chocolate syrup in the microwave. Drizzle over the sopaipilla chips to serve.

Allyson Bourriaque – Creole, LA

CREAM CHEESE SPIRALS

2 (8 ounce) packages cream cheese
4 (12-inch) flour tortillas
1/2 cup mild or spicy picante sauce
1 small can stuffed olives, sliced
2 green onions finely sliced

Mix cream cheese, picante sauce, green onions and olives. Spread mixture over tortillas. Roll tortillas with mixture inside. Chill wraps covered in the refrigerator for 2 hours. Cut wraps into 1-inch slices.

Amanda Morales

DEVILED EGGS

6 large hard-boiled eggs
4 saltine cracker squares, finely crushed
1 tbsp finely minced onion
2 tbsp finely diced celery
1 tbsp finely diced sweet pickle
2 tbsp finely crumbled bacon
1/2 tsp prepared mustard
1/3 cup mayonnaise
Salt and freshly ground black pepper to taste
Stuffed olives, sliced for garnish
Paprika for sprinkling

Peel eggs, slice in half lengthwise and remove yolks. In a small bowl, mash egg yolks until smooth; add crushed crackers, onion, celery and bacon, mixing well. Stir in mayonnaise and mustard until well mixed. If mixture is too dry, add additional mayonnaise or a small amount of cream. Season with salt and pepper. Pipe or spoon egg yolk mixture into egg white halves. Press olive slices onto top of eggs and sprinkle lightly with paprika. Serve immediately or refrigerate.

Mrs. Jolene T. Benoit – New Iberia, LA

BLACK-EYED PEA DIP

1 (16 ounce) can of black-eyed peas with jalapeno peppers, drained
1/2 cup margarine
5 green onions, finely chopped
6 slices bacon, cooked and crumbled
1 (8 ounce) package low-fat processed cheese, cubed
1 tsp garlic powder

Mash peas in large bowl until smooth. Add margarine and blend well. Stir in green onions, bacon, cheese, and garlic powder, mixing well. Pour into a 1-quart microwave safe dish. Microwave at high setting for 3 to 4 minutes or until cheese is melted. Stir well. Serve with tortilla chips or raw vegetables.

Gina Prince – New Iberia
Editor's Choice Recipe featured in *The Daily Iberian's Cajun/Creole Cookbook*





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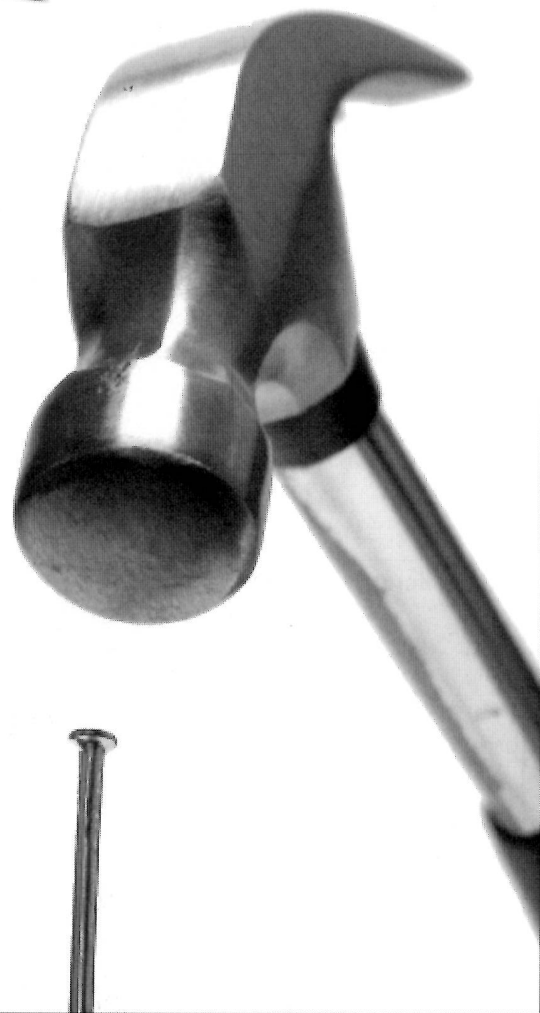
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Soups and Salads

BLACK BEAN SOUP

2 bags of seasoning blend
1 stick of Butter
6 cans of Trappey's Black Beans
1/2 lb Thick Sliced Wright Bacon chopped
1 can Rotel
1 can petite diced tomatoes
1lb bag of shredded mild cheddar cheese

Brown bacon and seasoning blend. Add beans, Rotel and diced tomatoes. Add 1qt. of water, simmer on low for about 1 1/2 hr, adding water as needed. 15 min before serving add butter and cheese. Stir Well.

2007 Louisiana Fur & Wildlife Festival Queen –
Kayla Lavergene

ASIAN COLESLAW

1 bag coleslaw mix
2 pkg – Ramen Noodle (Chicken Flavor) –
(Dry / Crushed)
1 cup sunflower seeds
1 cup sliced almonds
1 bunch green onions
Mix the above together

Dressing:

2 – soup seasoning packets
1/3 cup white vinegar
1/2 cup sugar or splenda
1/2 cup olive oil

Mix this together in a sealable container. Pour over slaw mix right before serving.

Judy Faye Guidry – Edgerly, LA

CORN FEST CRAWFISH, CORN & POTATO CHOWDER

1 lb crawfish
1 stick oleo
green onions
2 cans cream of potato soup
red pepper
season to taste
onion
bell pepper
2 cans whole kernel corn
1 pint half and half

Sauté onion, bell pepper, and green onion in butter. Add crawfish and seasoning, sauté together. Add both cans of corn, drained. Simmer for 10 minutes. Add half and half gradually. Season to taste. Cook 30 minutes. Stir frequently or it will stick.

Jennie O'Quinn – Representing Avoyelles Parish –
LA Fur Queen Pageant 2005

SUMMERTIME CHICKEN SALAD

3 cups cooked chicken but in bite-sized pieces
1 can sliced water chestnuts, drained
2 cups grape or one 10-ounce can mandarin oranges (drained)
1-1/2 cups celery, sliced thinly
One 20-ounce can pineapple chunks, drained
1 small package slivered almonds

DRESSING:

1 cup mayonnaise
1 tbsp lemon juice
1 1/2 tbsp soy sauce
1/2 tbsp curry
1/2 tbsp onion juice

In a large bowl, combine salad ingredients. In a small bowl, combine dressing ingredients. Add dressing to salad just before serving. Can be served on lettuce leaves or with crackers

Stephanie Jinks – Grandlake, LA

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POTATO AND BEET SALAD

3 medium potatoes
3 beets
6 tbsp white distilled vinegar
4 1/2 tbsp olive oil
4 tsp ground coriander

Boil potatoes and beets separately until tender. Drain. Cool slightly. Peel them and slice into thin rounds. Whisk vinegar, oil and coriander. Season with Tony's Creole seasoning. Add vegetables. Toss to coat evenly and serve.

Jeanne Elliott – New Iberia, LA

BLT MACARONI SALAD

2 cups uncooked elbow macaroni
5 green onions, finely chopped
1 large tomato, diced
1 1/4 cups diced celery
1 1/4 cups mayonnaise
5 tsp white vinegar
1/4 tsp salt
1/8 to 1/4 tsp pepper
1 pound bacon cooked and crumbled
1 curly leaf lettuce

Cook macaroni according to package directions. Drain and rinse in cold water. In a large bowl, combine the macaroni, green onions, tomatoes and celery. In a small bowl, combine mayonnaise, vinegar, salt and pepper. Pour over macaroni mixture and toss to coat. Line salad bowl with lettuce then pour mixture over lettuce. Cover and chill for 2 hours. Just before serving, add bacon.

Regina Darby– New Iberia
Editor's Choice Recipe featured in *The Daily Iberian's*
Cajun/Creole Cookbook

CRAWFISH PICNIC PASTA SALAD

1 pack of spiral noodles
2 pounds of crawfish tails
6 boiled eggs
1/3 to 1/2 cup mayonnaise
1 tsp mustard
2/3 cup Thousand Island dressing
1/4 to 1/2 onion
1 tbsp pickle relish
2 stalks of celery, sliced
2 Roma tomatoes, chopped
2 carrots, sliced in thin strips

Boil noodles according to package directions and let cool. Cut boiled eggs and mix with mayonnaise, mustard, dressing, onion (which was boiled with crawfish – this makes it soft and milder tasting), relish, celery, tomatoes and carrots. Add crawfish tails which were boiled or sautéed in butter, season to taste with Tony Chacherie's Creole seasoning and lemon pepper. Add pasta. Cover and place in refrigerator to serve cold.

Victoria C. Rowan – Jeanerette, LA

BROCCOLI SALAD

1 – 2.5 pkg sliced almonds (toasted)
1 lb bacon fried crisp & crumbled (or)
1 – 2 oz jar real bacon pieces
2 heads broccoli
2 cups raisins

Mix together:
1 cup mayonnaise
1/2 cup sugar (or Splenda)
2 tbs white vinegar
Add to salad ingredients.

Judy Guidry – Edgerly, LA

BROCCOLI COLE SLAW

2-bags ramen noodle soup (any flavor)
3/4- stick, oleo
1/4-c. slivered almonds
2-bags broccoli slaw

DRESSING MIX

3/4- c. canola oil
1/4-c. sugar
1/4- c. apple cider vinegar
1- ramen season packet
Crush noodles in a bag. Melt oleo, add noodles and almonds, saute, low heat.
Whisk dressing mix. Toss broccoli slaw, noodles and almonds. Add dressing mix.
Refrigerate, before serving.

Shirley Murphy

FRENCH ONION SOUP

4 to 6 onions, thinly sliced (4 to 6 cups)
1 clove garlic, minced
3 tbsp margarine or butter
3 10-1/2 ounce cans condensed beef broth
1 cup water
1 1/2 tsp Worcestershire sauce
1/8 tsp pepper
6 to 8 1-inch slices French bread
6 to 8 3/4-ounce slices Swiss or Gruyere cheese

In a large skillet cook onions and garlic in hot margarine or butter, covered, over medium-low heat about 20 minutes or until tender; stirring occasionally. Transfer onion mixture to a 3-1/2 or 4-quart crockery cooker. Add condensed beef broth, water, Worcestershire sauce and pepper. Cover and cook on low heat setting for 5 to 10 hours or on high heat setting for 2 1/2 to 3 hours. Before serving soup, toast bread slices. Then arrange toast slices on a baking sheet and top each with a slice of cheese; broil 3 to 4 inches from heat for 3 to 4 minutes or until cheese is light brown and bubbly. Ladle soup into bowls; top with toast. Makes 6 to 8 appetizer servings.

Matt Fantaci – New Orleans

SOUTHWESTERN CHEESE AND CORN CHOWDER

2 tbsp butter
1 small onion, chopped
3 cups fat-free chicken broth
2 cups fresh corn
2 potatoes, peeled, cut into 1/2-inch dice
1 small red pepper, diced
1 rib celery, sliced
2 cups low-fat milk
1 cup shredded 2% reduced-fat cheddar cheese
1/2 tsp cumin
1/2 tsp salt
1/2 tsp cayenne pepper

Melt butter in large saucepan. Add onion and cook until tender, about 5 minutes. Stir in chicken broth and all vegetables. Bring mixture to a boil and reduce heat and simmer covered for 5 minutes or until potatoes are tender. Remove 2 cups of soup and puree in blender or processor. Return to saucepan with remaining soup. Stir in milk, cheese and seasonings, and simmer 10 minutes. Note: You may garnish the chowder with crumbled turkey bacon and additional cheese if desired. *Makes 6 servings.*

Bailey Brooke Badon
Little Miss Johnson Bayou 2004-2005

CUCUMBER SALAD

2 medium cucumbers, peeled
2-4 tbsp olive oil
salt to taste
white pepper to taste
1/2 tbsp lemon juice or vinegar
1-2 tbsp fresh dill, rosemary or parsley, minced

Slice or grate the cucumbers. Combine with salt, pepper and just enough oil to lightly coat the cucumbers. Add vinegar and herb, taste, adjust seasonings and serve.

Kevin Wayne Harrington
Little Mister Johnson Bayou 2004-2005

MUSHROOM, WILD RICE AND SHERRY SOUP

1 1/2 cups wild rice
1 cup, plus 2 tbsp onion, minced
1/4 cup butter
3/4 cup sherry
1 1/2 pounds mushrooms, sliced thin
12 cups chicken stock
2 tbsp thyme, chopped

Cook rice according to package instructions, until just tender. Drain and reserve. Melt butter in a large skillet over medium heat. Add mushrooms and onions, sautéing until mushrooms begin to brown and onions are wilted, 6-8 minutes. Add sherry and simmer 2 minutes longer. Add stock and thyme and simmer 18-20 minutes longer. Add rice to soup; simmer 3-5 minutes. Season to taste with salt and pepper. Makes 12 servings.

Recipe from "Cook Like a Chef"
Richard Lipton

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CLODIA BOOTH

FRESH OKRA AND TOMATO MARINATE

- 3 cups fresh okra
- Water to cover
- 2 tsp salt
- 1/4 cup white distilled vinegar
- 2 medium tomatoes, cut into 10 slices each lengthwise
- 1 cup fresh mushrooms, sliced
- 2/3 cup Italian salad dressing
- Salt and pepper to taste
- 4 cups lettuce

Put the okra in a large pot and cover with water. Add the salt and vinegar and bring the okra to a boil for 20 minutes. Remove from heat, drain the okra and let it cool. In a large mixing bowl, add the remaining ingredients except for the lettuce and the salt and pepper and stir together until well coated. Add the okra and again stir together well. Cover and refrigerate overnight. When ready to serve, salt and pepper to taste and serve over the lettuce.

Chef Jude Theriot
Theriot's "Cajun Low-Carb" Cookbook

TACO SOUP

- 1 lb lean ground beef
- 1 medium onion, chopped
- 2 cans Mexican tomatoes
- 1 can pinto beans
- 1 can black beans
- 1 can Ranch Style Beans
- 2 cans Mexican Corn
- 1 pkg Hidden Valley Mix
- 1 pkg Taco Seasoning Mix
- 1 can regular tomato
- 4 tbs vinegar

Brown meat. Add chopped onion – add other ingredients. Cook about 30-45 minutes.

Judy Guidry, Edgerly, LA

GUACAMOLE SALAD

- Large avocados
- Medium garlic clove, minced
- 2 1/2 tbsp lemon juice
- 1 tsp salt

Peel and chop avocados into bowl. Mash with remaining ingredients until mixture is smooth and creamy.

Casa Manana Catering

POTATO CHOWDER

- 2 tbsp margarine
- 1 stalk celery, diced
- 2 cups chicken broth
- 1 onion, diced
- 2 tbsp flour
- 2 cups milk
- 3 medium potatoes, diced
- Tony's Creole seasoning
- 1 1/2 cups mashed potatoes
- Chopped parsley

Melt margarine. Add the celery and onion. Cook until soft. Sprinkle on flour and cook for 3 minutes. Add broth, milk and potatoes. Simmer until potatoes are soft. Whisk in mashed potatoes. Serve and garnish with parsley.

Michelle Conner

CORN CHOWDER

- 1 (17 ounce) can cream corn
- 2 cups milk
- 1 1/2 cups frozen diced hash brown potatoes
- 1 green onion, chopped
- 3 pieces crumbled bacon
- Tony's Creole seasoning

Combine first 5 ingredients in saucepan. Simmer until slightly thickened. Season with Tony's Creole seasoning. Serve with hot French bread!

Jennifer Johnson – Lake Charles, LA

Side Dishes

SOUTHERN CRACKLIN CORN BREAD

2 cups self rising corn meal mix
1 – 1 1/2 cup of buttermilk
1/4 cup melted shortening
1 egg
2 cups pork cracklins
1 tbs sugar (optional)

Preheat well greased 8" heavy iron skillet in 425 degree oven. Mix all ingredients. Pour into hot skillet and bake at 425 degrees for 25-30 minutes. Remove from skillet. Serve hot.

Maddy Miller Gunter – Carlton, Georgia

CORN AND BACON SPOON BREAD

3/4 cup yellow cornmeal
1 1/2 cups water
2 cups shredded Cheddar cheese
1 1/2 cups fresh corn – cut from cob and cooked
1/4 cup butter or margarine
2 cloves garlic, minced
1 tsp salt
1 cup milk
4 eggs, separated
10 slice bacon, cooked and crumbled

Combine cornmeal and water; boil 1 minute or until thickened, stirring constantly. Remove from heat. Add cheese, corn, butter, garlic and salt; stir until the cheese melts. Stir in milk. Beat egg yolks until thick and lemon colored; add bacon. Stir into cornmeal mixture. Beat egg whites until stiff, but not dry; gently fold into the cornmeal mixture. Pour into a lightly greased 2 1/2-quart casserole or souffle' dish. Bake at 325 F for 1 hour or until a knife inserted in the center comes out clean.

Cheryl Judice – St. Martinville, LA

GOOD FOR YOU CORNBREAD

1 cup cornmeal
1 cup buttermilk
1 cup flour
1 egg
1/4 cup sugar
1/4 cup margarine
1 tsp baking powder
1 tsp vegetable oil (for baking pan)

Preheat oven to 350 F. Mix together dry ingredients. Combine buttermilk and egg. Add margarine. Bake for 20-25 minutes. Make your own buttermilk. Just add 1 tablespoon of vinegar or lemon juice to 1 cup whole milk.

Mrs. Jackie Turnage – New Iberia, LA

E-Z ONION RINGS

2 onions
1/2 gallon ice cream
1 or 2 cups flour
Cooking oil for frying
Seasoning to taste

Allow ice cream to melt to the consistency of pudding. Slice onions to desired thickness. Dredge onion rings in ice cream, then dredge in seasoned flour. Deep fry until golden brown. Serve hot.

Cajun Creole Cookbook

COWBOY BEANS

1 can Bush's Baked Beans
1 can Ranch Style Pinto Beans
1/2 Raw onion
Garlic
1/2 Cup Brown Sugar
Round Breakfast Sausage
Bacon Slices
Jalapenos – Optional
Mustard & Ketchup – to taste

Preheat oven to 350 degrees. Cook sausage and bacon. Mix beans, onion, garlic, 1/2 cup brown sugar, and sausage. Crumble up bacon slices and place on top of mixture and bake for 35-45 minutes.

Haley Willis – 2007 Miss Cameron Parish

SWEET POTATO BALLS

3 cups mashed sweet potatoes
1 tbsp salt
1 egg
1 tbsp cold water
1 tbsp melted margarine
8 marshmallows
3 cups finely chopped nuts
2 cups crushed corn flakes

Season potatoes, add margarine and nuts. Mold into a ball around marshmallows. Beat egg and add water. Dip each ball in egg and roll in corn flakes. Place on oiled baking sheet and bake at 375 F until brown.

Shari Richard – Grand Chenier, LA

BAKED ONIONS

12 medium onions, sliced thinly
3 – 3/4 ounce bag potato chips
1/2 pound Cheddar cheese, shredded
2 cans cream of mushroom soup
1/2 cup milk
1/8 tsp cayenne pepper

In a 9 X 13-inch casserole dish, place alternate layers of onions, crushed potato chips and shredded cheese. Mix the mushroom soup with the milk and pour over the top layer; sprinkle with cayenne pepper and bake for 1 hour at 350 F.

Willis K. Boroto – New Iberia
Editor's Choice Recipe featured in The Daily Iberian's Cajun/Creole Cookbook

GREEN BEAN AND BACON WRAPS

1 can cut green beans
1 pound bacon
Barbecue sauce

Cut bacon strips in half and separate. Wrap 3 to 4 green beans in each strip and layer in a Pyrex baking dish. Bake at 350 F for about 30 minutes. Drain grease and then baste beans with barbecue sauce. Bake for 20 to 30 minutes.

Marcia Bowie – Houston, TX

GLAZED CARROTS (in the microwave)

1 pound fresh carrots cut in 1/4 inch diagonal slices
1/4 cup chicken stock
1 tbsp granulated sugar
1 tbsp butter

Combine all ingredients in a 1 1/2 quart microwave casserole dish. Cover with vented plastic wrap. Microwave on high power for 8 to 9 minutes or until carrots are tender. Makes 4 servings.

Julie Fontenot – Lake Charles, LA

FIREHOUSE POTATOES

2 pounds baking potatoes (russet, round white or yellow), peeled and quartered
2 tbsp margarine or butter
1 cup chopped onion
4 cloves garlic, minced
1/2 tsp salt
1/4 tsp coarsely ground black pepper
1/2 cup warmed milk

In a large saucepan cook potatoes, covered in a moderate amount of boiling, lightly salted water for 20 to 25 minutes or until tender; drain. Meanwhile, in a small saucepan heat margarine or butter. Cook onions and garlic in hot margarine or butter for 10 to 12 minutes or until onion is slightly browned, stirring occasionally and then set aside. Mash with potato masher or beat with an electric mixer on low speed. Beat in browned onion-butter mixture, salt, pepper and enough warmed milk to make potatoes light and fluffy. Season to taste with additional salt and pepper, if desired.

Chermaine Dibartolo – Grandlake, LA

SMOTHERED OKRA

1 gallon bag of okra *(see note below)
1/2 cup season blend mixture (onions, peppers, etc)
seasoning to taste
1/4 pound fresh shrimp (or dried shrimp or smoked sausage)

Line pot with cooking oil. Put in defrosted okra, add seasoning blend. Season fresh shrimp and add to okra mix. Season again to taste. Cover pot and smother, adding enough water to keep mixture moist. Stir every 10 to 15 minutes. Cook on a medium fire for about 30 minutes. Then lower fire and let simmer to taste.

*To freeze fresh okra, cut up okra and put in a big roasting pan with 1/2 cup cooking oil and diced tomato. Cover and cook in 250 F oven for 1 hour to brown. Keep turning to prevent sticking. Let it cool, then bag and date it in gallon bags for the freezer.

Donna Chastant-Dounit – Loreauville, LA

SWEET POTATO SOUFFLE'

10 sweet potatoes
1/2 cup brown sugar
1/2 stick margarine
1/2 cup milk
1 tsp cinnamon
1 tsp vanilla
1/2 cup white sugar
1/2 bag miniature marshmallows

Peel sweet potatoes and cut into chunks. Cook with water and milk until tender. Drain. Add margarine and beat until smooth. Add sugars and cinnamon and beat again. Pour into pan and top with marshmallows. Bake at 300 F for 15 minutes.

Michelle Richard – Creole, LA

SWEET POTATOE PUFF

2 large cans sweet potatoes
1 cup sugar
2/3 cup butter (melted)
2/3 cup milk
1 1/3 tsp salt
3 eggs, beaten
1 1/3 tsp vanilla

Beat all ingredients until fluffy and pour into greased baking pan.

Topping

1 1/3 cups brown sugar
1 1/3 cups flour
1 1/3 cups chopped pecans
7 tbsp butter (melted)

Mix all ingredients with hands and spread onto potatoes. Bake at 325 F for 30 to 35 minutes.

Callie Nicole Brevelle
Little Miss Cameron Parish 2005 – representing
Grand Lake School

CAJUN SALMON PASTA

2 thin filets salmon, room temperature
1/2 medium onion (or 4 green onions), thinly sliced
2 cloves garlic, minced
1/2 medium bell pepper, thinly sliced
1/4 cup milk
Cajun seasoning
Pasta (preferably linguine)
Cherry tomatoes (optional)

Cook pasta. Meanwhile, add 2-3 tsp olive oil to a medium size skillet and warm over medium heat. Add onions and stir fry until they no longer have a "bite". Add bell pepper and garlic and stir fry until vegetables are cooked but not limp. Remove veggies from skillet. Add 1 teaspoon oil to the skillet and heat on medium to high heat. Pour Cajun seasoning over salmon filets, then drop them in hot skillet – they should smoke. If the outside of the salmon is browning too rapidly, simply lower the heat to medium to give the inside time to cook. When the filets are blackened on one side, pour seasoning on the face-up side and flip over. Once pasta is cooked and drained, immediately add about 1 tbsp olive oil and stir – do not let pasta cool. Heat the 1/4 cup milk to scalding and pour only as much into pasta as can be absorbed. At the same time, stir in about 1 tsp of Cajun seasoning. When salmon filets are blackened on both sides, remove from heat. Quickly spoon pasta onto two serving plates, top with stir-fried vegetables. Then, taking a wooden spatula, break the salmon filets into bite-size chunks and spoon the chunks over top of the pasta. Generously sprinkle grated parmesan cheese over pasta and garnish with cherry tomatoes (sliced in two) and fresh parsley.

Baylie Michelle Duhon
Little Miss South Cameron Elementary 2004-2005

THE BOSTON MARKET'S WINTER (BUTTERNUT) SQUASH

2 Butternut squash; halve-long, remove seeds
margarine or butter
salt
1/2 cup brown sugar; packed
1/2 cup honey
1/2 tsp ground ginger
1 tsp pumpkin pie spices
4 tbsp butter or margarine; melted

Preheat oven to 400 F. Place squash cut-side down on Pam sprayed shallow baking pan. Bake uncovered about 45 minutes or until fork tender. Wipe cut surface with a little butter and sprinkle with salt. Return to bake cut-side up about 10 minutes longer or until browned and soft. Scrape out the meat into a mixing bowl. Add sugar, honey, ginger, pumpkin pie spice and butter. Beat with electric mixer at medium speed until smooth. Return to oven, covered in foil, just to keep warm until time to serve, on 325 F for 30 minutes.

Makes 6 servings.

THE BOSTON MARKET'S SWEET POTATOE CASSEROLE

3 large sweet potatoes
1 cup sugar
2 eggs
1 stick butter, softened
1 tsp vanilla extract

CRUNCH TOPPING:

1/3 melted butter
1/3 cup flour
1 cup brown sugar
1 cup chopped pecans
1 tsp cinnamon

Boil potatoes til tender. Take skin off when cooled and able to handle. Put in a large bowl and whip them until fluffy adding all other ingredients. Pour into a buttered casserole dish and top with the crunch topping. Bake at 350 F for 45 minutes.

STUFFED PEPPERS WITH TOMATO SAUCE

4 large red, green or yellow bell peppers
3 tbsp olive oil
4 soy "sausage" links, cut into chunks
2 cups chopped onion
1 cup chopped celery
4 cloves garlic, minced
1/2 cup minced parsley
2- 14 1/2-ounce cans chopped tomatoes
1 tsp dried thyme
pinch cayenne, or to taste
3 cups cooked rice
1 cup plus 8 tbsp grated Parmesan cheese
8 sprigs fresh thyme for garnish, optional

Preheat oven to 350 F. Slice bell peppers in half lengthwise. Remove core and seeds, rinse and pat dry. Set aside. Heat oil in skillet over medium heat. Saute "sausage" got 2 minutes. Add onion, celery, garlic and parsley and cook about 10 minutes more. Stir in 1/2 cup tomatoes, thyme and cayenne. Put rice in bowl and stir in vegetable mixture. Let stand 15 minutes so the rice absorbs any liquid from vegetables. Stir in cheese. Divide rice mixture among pepper halves, mounding mixture into cavities. Pour remaining tomato mixture into small baking dish. Nestle stuffed peppers on top of tomatoes. Cover dish with lid or aluminum foil. Bake 1 hour. Uncover peppers and sprinkle each pepper with 1 tablespoon Parmesan cheese. Cook, uncovered, 10 minutes. Serve with sauce from baking dish, and garnish with fresh thyme, if desired.

Vegetarian Cooking
By the Associated Press

GOLDEN ROD EGGS

10 slices of bread (white or wheat)
3 tbsp of butter
3 tbsp of flour
1 cup of milk
12 boiled eggs (grated)
salt and pepper to taste

Melt butter in a saucepan. Once melted, add flour in slowly to make a white roux. After the roux is smooth of any lumps, let it cool a bit before adding the milk. Pour in milk slowly so as not to clabber the milk. Toast slices of bread and then assemble. Place toast on a plate and add 2-to-3 tablespoons of grated egg on top of the toast. Sprinkle on the white gravy.

Lenten Recipes
Submitted by Rev. Wayne LeBleu of
Christ the King Catholic Church

CORN CASSEROLE

1-can whole corn, drained
1-can cream style corn
1-box corn muffin mix(jiffy)
1-c.(8 oz.) sour cream
1/2-c. oleo, melted
1 1/2-c. shredded cheddar cheese

Mix the, two, can corns, muffin mix, sour cream and oleo. Pour into greased 9x13 casserole dish. Bake, 350 F. for 45 min. till golden brown. Remove, top with cheese. Bake 5-10 min, till cheese is melted.

Shirley Murphy

TORTANG GULAY (VEGETABLE OMELET)

1/3 cup sliced mushrooms
1 medium zucchini, thinly sliced
6 eggs, slightly beaten
3 tbsp cream
3 tbsp butter
1 tbsp chopped parley
4 tbsp grated Parmesan cheese
salt and pepper to taste

Preheat oven to 450 F. Saute mushrooms and zucchini in 1 tablespoon butter for 3 minutes. Transfer to a small bowl. Combine eggs, cream, salt and pepper. Heat remaining butter in skillet over moderate heat. Pour in egg mixture and cook until mixture is still soft on top. Remove from heat. Sprinkle top of omelet with mushrooms, zucchini and cheese. Place skillet in oven and bake for about 4 minutes, until cheese melts. Serve garnished with chopped parsley.

Lenten Recipes

Submitted by Rev. Wayne LeBleu of
Christ the King Catholic Church

SOUTHERN STYLE CORNBREAD

2 eggs, beaten with a fork
1 cup cornmeal
1 cup flour
1 cup milk
2 tsp baking powder
1/4 cup vegetable oil
1 tsp salt
1 tbsp sugar
1/2 cup corn (fresh, canned or frozen)

Preheat oven to 400 F. Put all the ingredients, except for the corn, into a large bowl. Beat all the ingredients together with a big wooden spoon. The mixture should be smooth. Stir in the corn and mix. Pour the mixture into baking pan coated with nonstick spray. Bake in the oven for 25 or 30 minutes or until the cornbread is light brown on top. Remove bread from the oven, cut it into 9 pieces with a knife and serve it warm for a lip-smacking treat.

Gage Richard – South Cameron Elementary 4-H

ROASTED CAULIFLOWER

1 pound cauliflower,
trimmed and cut into 1/4-inch thick slices
olive oil
sea salt
coarsely ground black pepper

Preheat oven to 375 F. Place cauliflower in a large mixing bowl. Pour on enough olive oil to coat. Season generously with salt and pepper; toss gently until evenly coated. Lay cauliflower pieces out on baking sheet. Drizzle any remaining oil on top. Bake, turning once, until caramelized edges and tender (25 to 30 minutes).

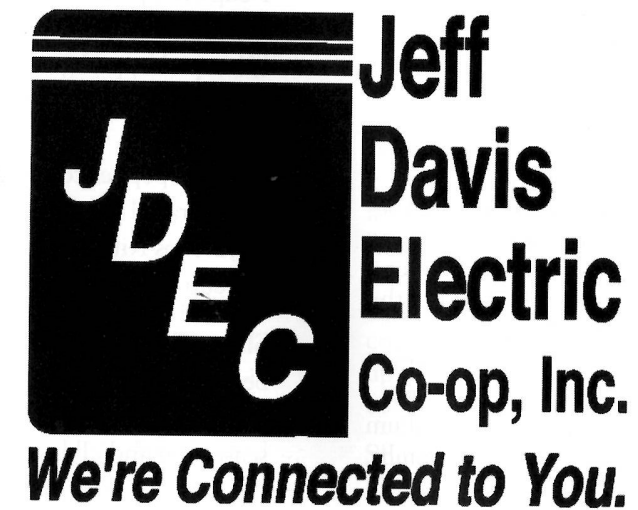
Darla Montie – Grand Lake, LA

STEWED CORN AND TOMATOES

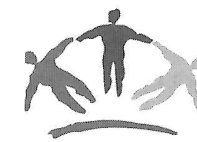
2 tbsp vegetable oil
1 quart cut corn
1 cup chopped tomatoes
1/3 cup chopped onions
3/4 tsp salt
1/4 tsp black pepper

Heat oil in heavy saucepan. Add all ingredients and cook slowly until corn and tomatoes are tender, stirring occasionally. This makes 4 cups.

Laurie Bench – Houston, TX



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FRIED EGGPLANT

1/4 cup flour
1/4 cup dry plain bread crumbs
1/4 cup yellow cornmeal
1/8 tsp salt
1/8 tsp pepper
1 tbsp soy sauce
2 eggs
cooking oil for frying
1 small eggplant

Use a vegetable peeler to peel the skin off of the eggplant. Cut the top off and discard. Slice into 1/4-inch thick rounds. Set aside. In a medium sized mixing bowl, scramble together the eggs, soy sauce, pepper and salt. Place the eggplant rounds in the bowl of the egg mixture. Toss with a fork until all pieces are thoroughly coated. Cover the bowl with saran wrap and refrigerate for 15 minutes. While the eggplant marinates, prepare the dry coating. In another medium sized bowl, simply stir together the flour, bread crumbs, and cornmeal. Remove eggplant from refrigerator. With a fork, place eggplant in coating. (one piece at a time) Toss dry coating over each piece making sure to cover the whole surface. Pan fry in cooking oil until golden brown.

Kiristie Bertrand – Creole, LA

STUFFED GREEN PEPPERS

6 large bell peppers
1 1/2 pounds lean ground beef
3-4 slices bread-using food processor to make into crumbs
1 bag frozen chopped onions, pepper, celery
1 tsp garlic, minced
2 tsp Creole seasoning
2 tbsp chili powder
1 egg, beaten
Seasoned bread crumbs

Preheat oven to 375 F. Wash and half peppers removing core and stem and place in cold water and boil gently until pliable. Remove and cool. Reserve at least 2-3 cups of the water in which they were boiled. Saute beef until browned and add vegetables and continue to cook until clear adding the garlic last and cook only 3 more minutes. Remove from heat and allow to cool down. Add fresh bread crumbs and spices to taste. Mix well and then add beaten egg and mix thoroughly. Mixture will be on the dry side. Add enough of the liquid from the peppers to form a nice consistency. Fill peppers and top with seasoned bread crumbs. Place in an oven proof casserole and add some liquid from pepper, about 1 cup. You may use water; do not cover. Place in oven and bake for about 35-45 minutes at 375 F. Serve with a spatula. Can be frozen after cooking.

Stacey Abell – Lake Charles, LA

BETTY'S CUCUMBER CASSEROLE

4 cups peeled cucumbers
1/2 cup margarine
1 cup chopped bell pepper
1 cup chopped onion
1/2 cup chopped celery
1/4 cup chopped garlic
15 Ritz crackers, crumbled
2 eggs beaten
Salt and pepper to taste
1 cup grated pasteurized American cheese
1 1/2 cups Ritz cracker crumbs
1/2 cup margarine, melted

Slice cucumbers and cook until tender. Saute onion, bell pepper, celery and garlic in 1/2 cup margarine and mix with cucumbers. Add crumbled crackers, eggs, seasoning and cheese, mix well. Place mixture in a 2-quart casserole combining melted margarine with cracker crumbs. Spread over cucumber mixture. Bake at 350 F until bubbling hot.

Betty Finley – Lafayette, LA

ITALIAN GREEN BEANS

2 cans green beans
1 medium onion
1 can stewed tomatoes
1 tbsp margarine or bacon dripping
6 slices of fried bacon, crispy

Put all ingredients in a pot and cook for 1 hour on low fire. Make sure the bacon is crispy in order to crumble it.

Ernest (Jack) Bernard – Jeanerette, LA

PILAF-STUFFED TOMATOES

2 tbsp olive or salad oil
1 medium onion, chopped
1/2 cup rice, uncooked
2 small cloves garlic, minced or pressed
1 cup chicken broth
3/4 tsp salt
1/8 tsp pepper
1/2 tsp thyme leaves
6 medium tomatoes
2 tbsp parsley, chopped
1/3 cup grated Parmesan cheese

In a wide frying pan, heat 1 tbsp of the oil over medium heat. Add onions and cook until soft and golden. Add rice and cook until lightly browned. Stir in garlic. Add chicken broth, 1/2 tsp of the salt, pepper and thyme. Cover, reduce heat and simmer until liquid is absorbed and rice is tender (15 to 20 minutes). Meanwhile, peel and core tomatoes. Cut a 1/2-inch thick slice of core ends; set aside. With a spoon, scoop out seeds and pulp, discard seeds. Chop pulp and end slices. Sprinkle inside of tomato shells with remaining 1/4 tsp salt. Turn shells upside down to drain. Add chopped tomatoes and parsley to rice mixture. Place tomato shells in a shallow baking pan and fill shells with rice mixture. Bake in 350 to 400 F oven for 5 to 10 minutes or until rice is heated through. Remove tomatoes from oven, sprinkle with cheese and remaining 1 tbsp oil. Return to oven and bake for 6 to 8 more minutes or until cheese is lightly browned.

Darryl Hebert – Lake Charles, LA

CREAMY CABBAGE SLAW

1 medium cabbage, shredded fine
1 medium onion, chopped fine
3 green onions, chopped fine
Salt and pepper to taste
1 tsp sugar
1 cup Hellmann's mayonnaise
2 tsp yellow mustard

Shred cabbage very fine and chop onions fine. Toss these together; salt, pepper and sugar to sprinkle over mixture. Combine mayonnaise and mustard. Pour over cabbage and toss. Chill.

Robin Morales – Creole, LA

POTATO AND GREEN ONION SALAD

4 1/2 medium red potatoes, scrubbed and quartered
1 tbsp plus 1 tsp salt
1/4 cup olive oil
1 cup sliced green onions
1 tbsp minced jalapeno pepper
2 tbsp white wine vinegar

Combine potatoes and 1 tbsp salt and water to cover in a large saucepot. Bring to a boil. Reduce heat and simmer 11 to 13 minutes until fork-tender. Drain in colander; transfer to a serving bowl. Wipe out pot and add oil and heat over medium heat. Add green onions and jalapeno. Cook until fragrant, stirring 1 minute. Remove from heat. Stir in vinegar and remaining 1 tsp salt. Pour dressing over potatoes and toss gently to coat. Cool to room temperature. Cover and refrigerate up to 24 hours. Let stand at room temperature 1 hour before serving.

Sherry Bertrand

CAJUN BEET SALAD

1 large onion, sliced
1 large can beets, drained
1/2 cup seasoned rice vinegar
2 tbsp white sugar
1 tsp salt and pepper

In a 5-quart bowl, add can of beets and sliced onion. Combine vinegar, sugar, salt and pepper then toss beets and sliced onions. Put in refrigerator until time to serve.

Joyce Sturlese – Creole, LA

CAJUN CORNBREAD

1 pound (LA) crawfish
1 stick Parkay
1/2 container Guidry's Fresh Cuts Creole seasonings
2 packages Jiffy cornbread mix
2 1/2 cups milk
3 eggs
3 tsp sugar
1 block Mexican Velveeta cheese (cubed)
1 can Green Giant Mexi-corn (drained)

Saute seasonings in 1 stick of Parkay. When clear add crawfish and cook for 15 minutes. Combine all remaining ingredients for cornbread and stir in crawfish mixture. Spoon mixture into a 9X13-inch baking dish prepared with Pam and cook at 400 F for 30 minutes or until light brown in color. Allow dish to cool slightly before cutting into squares to serve.

Donna Chastant-Doumit – Loreauville, LA

EGGPLANT DRESSING

1/2 block butter (about 4 tbsp)
1/2 pound ground beef
1/2 pound pork
1 large or 2 small eggplants, peeled and diced (if 1 use the green or white ones)
1 large onion, chopped
1 large bell pepper, chopped
1 cup chopped celery
3 pods garlic, minced
1 1/2 cups bread crumbs, divided
1 can cream of mushroom-chicken soup
1 cup grated Parmesan cheese
1 cup grated Cheddar cheese
1-2 tsp of seasoned salt
3-4 dashes hot pepper
1 tsp sweet basil
1 tsp oregano

Melt butter in large saucepan. Smother onion, pepper, celery, garlic and eggplant until done. Add ground beef and pork and cook until brown. Drain off any extra cheese. Add soup, 1 cup bread crumbs, cheeses and seasonings. Toss gently and pour into greased baking dish. Top with remaining bread crumbs. Bake at 350 F for 30 - 40 minutes.

Lana Nunez - Creole, LA

EGGPLANT PATTIES

2 large eggplants
1 cup sugar
2 eggs
1 tsp vanilla
1 cup sifted flour

Peel the eggplants and cut them in cube size. Boil them until they are soft. Drain them and mash them well. Add sugar, eggs and vanilla. Stir real well. Add one cup sifted flour to thicken. Drop by the spoonful in hot oil. Fry on both sides until brown.

Kiristie Bertrand - Creole, LA

POTATO, CABBAGE AND CHEESE STUFF

5 to 6 medium potatoes, cut into pieces
1/2 small head cabbage, chopped
1 onion, chopped
1/2 stick butter or margarine
4 to 6 slices American cheese, cut into pieces
1 tsp salt
6 cups water

Mix water, potatoes, cabbage, onions and salt in a pot. Boil for 30 minutes. Drain. Add butter and cheese and mix.

Liz Buteau - New Iberia, LA

CORN CASSEROLE

1 can cream style corn
1 can whole kernel corn
2 eggs
1 box Jiffy cornbread mix
1/4 tsp salt
2 cups (8 ounces) grated cheese
1/4 tsp pepper
1 - 8ounce sour cream
1 block margarine
Save 1/2 liquid from whole kernel corn

Mix corn, beaten eggs, cornbread mix, 1/2 sour cream, 1 cup cheese, salt, pepper and liquid from corn together. Pour in well greased 9X13-inch casserole dish. Bake for 35 minutes. Remove from oven. Top with remaining sour cream and grated cheese. Bake for 10 to 15 minutes longer or until cheese is melted.

Kelly Fenetz

SOUTHERN CORNMEAL GREEN BEANS

2 large 15-ounce or 16-ounce cans of green beans (whole)
1/2 medium onion
1/4 pound bacon
1/4 bell pepper, green or red
1 tbsp salt
1 tbsp red pepper
1 cup cornmeal

First, drain all water out of green beans. Fry bacon in large skillet over medium heat. Empty grease leaving enough to cover bottom. Put onion and bell pepper and sauté until wilted. Put skillet aside. Coat green beans with cornmeal until completely covered. Return skillet to heat. Drop green beans in hot skillet, stirring bacon, bell pepper and green beans often. Do not let it stick. Stir for at least 10 to 14 minutes until cornmeal is cooked. Taste for seasoning, you may want to add more.

Shantell Richard - Creole, LA

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TWO BEAN TOMATO BAKE

1 1/2 pounds fresh green beans, cut into 2-inch pieces
1 1/2 pounds fresh wax beans, cut into 2-inch pieces
5 medium tomatoes, peeled and cubed
1/2 pound fresh mushrooms
1 medium sweet onion, chopped
10 tbsp butter, divided
1 1/2 tsp minced garlic, divided
1 1/2 tsp dried basil, divided
1 1/2 tsp oregano, divided
1-2 tsp seasoned salt
1 1/2 cups soft bread crumbs
1/2 cup Parmesan cheese
1/2 cup Cheddar cheese

Place beans in a large saucepan and cover with water; bring to a boil. Cook uncovered for 8-10 minutes or until crisp-tender. Drain. Add tomatoes and set aside. In skillet, sauté onion and mushrooms in 4 tsp butter. Add 1 tsp garlic, 1 tsp basil, 1 tsp oregano and salt. Add to bean mixture, toss to coat. Spoon into a greased 3-quart baking dish. Melt remaining butter, toss with bread crumbs, cheeses and remaining garlic. Sprinkle over bean mixture. Cover and bake at 400 F for 20 minutes. Uncover and bake 15 minutes longer or until golden brown.

Joanie Kraker – New Iberia, LA

GRILLED FRESH VEGETABLE KEBABS

Onion
Zucchini
Green pepper
Colored bell peppers
Cherry tomatoes
Citrus fruits (orange, lemon, lime or grapefruit)
Canola oil
Seasonings such as a curry powder, marjoram, garlic, thyme

Cut vegetables and fruits into large but bite-size chunks. Thread vegetables onto metal kebab skewers, starting with the firmest, which is the onion. Move to the softest, which is the cherry tomato, then back to firmest again. Handle and slice vegetables and fruits carefully so as not to bruise or split them. Adjust them so that they fit snugly on the skewers. Brush with canola oil. Sprinkle with spices. Grill over low heat to desired tenderness. Can also be grilled on indoor grill. Kebabs are done when the skin on the tomato starts to split.

Kristin Fenetz – Sulphur, LA

POTATOES a'la RICE POT

5 pounds of peeled red potatoes
8 -10 ounces of Guidry's Fresh cuts Creole seasonings
1 stick Parkay margarine
Tony Chachere's Creole Seasoning (to taste)

Cut potatoes into thin slices. Begin layering in electric rice cooker; potatoes, fresh cut seasonings, Tony Chachere's and placing 1/4-inch pats of margarine randomly. Continue layering until you have reached the top of the rice cooker. Plug in and cook. Stir at least once or twice during cooking. (Add no liquids, the margarine acts as a liquid in this dish)

Courtney Sturlese – Grand Lake, LA

RICE BALLS

1 1/2 pounds ground beef
1 cup celery, chopped
1 cup green onions, chopped
2 tbsp chili powder
2 tbsp Creole seasoning or garlic salt
4 tbsp Italian cheese, shredded
1 or 2 eggs
1 stick Oleo
1/2 can canned evaporated milk
Breadcrumbs
Fat for frying
Pepper to taste
1 can tomato sauce or Rotel tomatoes
3 cups rice
7 cups water

Brown ground beef and remove from pan with slotted spoon. In grease, sauté celery and green onions until tender. While this is cooking, cook the rice in 7 cups water for 30-35 minutes or until done. While still hot, add Oleo and cheese and mix well. Then add meat and vegetables including tomatoes. When cool enough to handle make into desired size balls, maybe golf ball size. Roll in breadcrumbs and milk-egg mixture and back in breadcrumbs again and drop into deep hot fat and fry until brown, usually 5-8 minutes. Drain on paper towels.

Julia Rossett – Ragley, LA



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Meat Dishes

CHICKEN BOUDINE (CASSEROLE)

2-c. cooked egg noodles
2- cans cream of mushroom soup
3/4-c. chicken broth
4-c. chopped cooked chicken
3-c. grated sharp cheese, divided
1-2 1/4 oz. pk. slivered almonds, toasted
1/4-c. copped pimentos, drained
1-4 oz. can sliced mushrooms, drained
season to taste

In large bowl, toss the cooked noodles, soup, broth. Add cooked chicken, two cups of cheese, almonds, pimentos, mushrooms and season. Toss gently to combine. Spread in casserole dish. Top with remaining cheese. Bake 350 F. 30 min. till bubbly.

Shirley Murphy

CHICKEN & SAUSAGE JAMBALAYA

1 boneless chicken
1 lb smoked sausage
1 onion
1 bell pepper
1 chicken bouillon cube
2 cups rice
1/2 cup green onions
Creole Seasoning to taste

Cut chicken into bite sized cubes. Brown sausage, chicken, onion and bell pepper. Saute' about 10 minutes. Add rice, water, bouillon cube and Creole seasoning. Stir mixture well. Bring to a boil; reduce heat to low and cover cooking for 15 minutes. Remove lid, add green onions and cook an additional 5 minutes.

Submitted by Jessica Ann Singer – Representing St. Landry Parish – 2005 LA Fur Queen Pageant

OVEN RICE DRESSING

1 can mushroom steak sauce
1 lb ground meat
1/2 tsp salt
1/2 chopped bell pepper
1 can cream of mushroom soup
1 can French onion soup
1 cup raw rice
Parsley & Onion Tops (optional)

Preheat oven to 350 degrees for 1 1/2 hours or 400 for 1 hour

Saute ground meat in pan until lightly browned. Drain. Add remaining ingredients with browned meat in a rectangular pan and stir well. Seal with foil and punch a few holes in foil to vent. Place in preheated oven and cook for specific time above. Recipe can be doubled and cooked in a larger pan. Enjoy.

Dana Renee Sampson – Representing Vermillion Parish – 2005 LA Fur Queen Pageant

CHICKEN w/ CHEDDAR PARMESAN

3 boneless chicken breasts – cubed and seasoned with Tony's
1 onion – chopped
1 bell pepper – chopped
1 jar Ragu Cheddar Parmesan
1 cup cheese
butter

In a saucepan, sauté butter, onion and bell pepper. In a separate pot, cook down the cubed chicken in butter until browned. Might need to add water to make a little juice. Put the cooked chicken in the bottom of a casserole dish. Place cooked onions and bell peppers on top of chicken. Pour jar of Ragu Cheddar Parmesan over onions/bell pepper mixture. Sprinkle Tony's Seasoning over sauce. Top with cheese. Bake at 350 for about 30 minutes. Can be served over noodles.

Stephanie Richard

TRAILRIDERS' T-BONE STEAKS

4 T-bone steaks, cut 1 inch thick
1 tsp garlic salt
1 tsp black pepper

Season steaks with a mixture of the garlic salt and pepper. Place over medium coals and grill, uncovered 14-16 minutes, turning once. Baste with favorite sauce during the last 5 minutes of grilling.

**Bailey LaBove
Little Mister Hackberry 2004-2005**

LADY BIRD JOHNSON'S PEDERNALES CHILI

4 lbs chili meat (beef, chuck, ground or cut into 1/4 inch dice)
1 large onion, chopped
2 garlic cloves
1 tsp dried Mexican oregano
1 tsb ground cumin
2 tbsp chili powder
1 1/2 cup canned whole tomatoes and their liquid
2-6 generous dashes of liquid hot sauce (Frank's Red Hot Sauce, recommended)
salt to taste

Saute the meat, onion, and garlic in a large skillet over medium-high heat and cook until lightly colored. Add the oregano, cumin, chili powder, tomatoes, hot sauce and 2 cups hot water. Bring to a boil, lower the heat, and simmer for about 1 hour. Skim off fat while cooking. Salt to taste. Makes 6 to 8 servings

**CopyKat Creations
Submitted by Becky Fletcher – College Station, Texas**

THE MACARONI GRILL'S PASTA MILANO WITH CHICKEN

1 tbsp butter
2 cloves garlic, minced
1/2 cup sun-dried tomatoes, chopped
1 cup chicken broth, divided
1 cup heavy cream
4 boneless skinless chicken breasts
1 tsp salt
1 tsp pepper
2 tbsp olive oil
2 tbsp basil
8 oz bowtie pasta, cooled and drained

In a large saucepan, melt butter over low heat. Add the minced garlic and cook for about a minute. Add tomatoes and 3/4 cups of chicken broth. Increase heat to medium and bring mixture to a boil. Reduce heat and simmer uncovered for about 10 minutes. Add cream and bring to a boil again, stirring frequently. Simmer over medium heat until sauce is thick. Sprinkle salt and pepper over both sides of chicken. Heat the olive oil in a skillet, then add chicken and sauté until chicken is no longer pink inside. (about 4 minutes to each side) Remove chicken from skillet, drain fat from skillet. In the same skillet, stir 1/4 cup chicken broth with the pan juices and bring to boil; reduce slightly and add to the cream sauce; stir in basil. Serve chicken atop the pasta, coat with the cream sauce. Makes 4 servings.

The Macaroni Grill Restaurant

AWESOME SLOW COOKER POT ROAST

2 (10.75 ounce) cans condensed cream of mushroom soup
1 (1 ounce) package dry onion soup mix
1 1/4 cup water
5 1/2 pounds pot roast

In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water. Place pot roast in slow cooker and coat with soup mixture. Cook on high setting for 3 to 4 hours or on low setting for 8 to 9 hours.

RED BEANS & RICE

1 pound red kidney beans, soaked overnight
1 pound smoked sausage, sliced
1 medium onion, chopped
1/2 cup celery, chopped
1 large bay leaf, crushed
1/2 cup cooking oil
2 tbsps parsley, chopped
2 cloves garlic, chopped
salt & pepper to taste
hot cooked rice
hot sauce, optional

Immerse beans in water overnight; drain. Place beans in a 4 quart pot, covered with cold water. Add garlic, celery, bay leaf, onion and oil and bring to a boil. Reduce heat and simmer for about 2 hours. Add water as needed, stirring occasionally. Add salt, pepper, sausage and parsley and continue cooking over low heat for another hour. Serve over hot rice with hot sauce (if desired).

Kelly Fenetz

GRILLADES

1 pound boneless sirloin steak
1/4 cup vegetable oil
1 cup chopped onion
1 cup chopped bell pepper
1 1/4 tsp salt
1/2 tsp black pepper
1/2 cup water
2 tsp cornstarch
2 tbsps cold water
hot steamed rice

Cut steak into serving pieces. Brown steak in vegetable oil in heavy skillet. Drain excess oil. Add onion and bell pepper; sprinkle with salt and pepper. Add 1/2 cup water, cover and reduce heat to very low. Cook one hour without disturbing. Combine 1 teaspoon cornstarch and 2 tablespoons cold water, stirring to dissolve. Add to meat juices, stirring constantly. Cook to thicken and serve over cooked rice (or cheese flavored grits).

CHICKEN AND SAUSAGE GUMBO

5 pounds de-boned chicken, white and dark meat
1 1/2 pounds smoked pork sausage
3 pints roux
2 large yellow onions, chopped
1 large bell pepper, chopped
2 stalks of celery, chopped
2 tbsps minced garlic
1/2 cup fresh parsley, chopped
1 cup green onions, chopped
seasoning to taste

Bring water to a boil and start adding roux, stirring often. Boil roux for at least 2 hours. During this time, start adding onions, bell peppers, celery, garlic and sausage to gumbo. (You may want to fry the sausage first and cook it at least an hour before adding the chicken.) Cook chicken for about an hour; add parsley and green onions and stir well. Turn the fire off, cover and let set for 30 minutes before serving. Serves 25 people.

Krewe of Nobelese
Robert & Cris Belaire, Phillip Abshire Jr.
2004 Cajun Extravaganza Mardi Gras Gumbo
Cookoff - 1st Place

CHICKEN SAUCE PIQUANT

1 or 2 pounds chicken fryers, cut up
3/4 cup cooking oil
2 large spoonfuls flour
2 large onions, minced
1 16-ounce can whole tomatoes, crushed
2 small cans tomato sauce
2 cloves garlic, minced
1/4 tsp sugar
salt to taste
dash of red pepper
1 small bell pepper, chopped
3 cups of water

Season chicken and place into hot cooking oil and brown well. Sprinkle flour on chicken while browning. Remove chicken from pot, add onions and cook until soft. Add crushed tomatoes, tomato paste and sugar. Let cook slowly until the fat rises to the top. Add browned chicken and three cups of water and bring to a boil. Then, lower flame to a simmer. Cover and simmer slowly until chicken is tender. Serve over spaghetti noodles.

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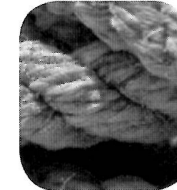
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BEEF STROGANOFF

1 pound beef tenderloin or sirloin steak
2 tsp butter
1/2 pound mushrooms, sliced
1 medium onion, minced
1 can beef broth
1 clove garlic
salt
3 tsp flour
1 cup sour cream
1 package egg noodles

Cut meat across grain in 1/2-inch strips, about 1 1/2-inch long. Melt butter in skillet and add mushrooms and onion. Cook and stir until onion is tender. Remove from skillet. In same skillet cook meat until brown. Reserving 1/3 cup broth, stir in remaining broth, garlic and salt. Cover and simmer for 15 minutes. Blend reserved broth and flour and stir into meat mixture. Add mushrooms and onion mix. Heat to boiling, stirring constantly. Boil and stir 1 minute. Reduce heat and stir in sour cream, heat. Serve over noodles.

Brandi Landreneaux

TORTILLA SOUP

16 ounce can tomatoes
1 medium onion, cut up
2 clove garlic
4 tbsp snipped cilantro
1/2 tsp sugar
8 cups chicken broth
1 1/2 pounds chicken breast cut up
2 or 3 chipotle peppers and little adobo sauce
shredded Monterey jack cheese
avocados cut up
tortilla chips
sour cream

In blender combine undrained tomatoes, onion, garlic, cilantro, and sugar. Cover and blend until nearly smooth. Put mixture into a large pot with chicken broth, chicken and chipotle peppers. Bring to boiling; cover and simmer for 20 minutes. Put crunched tortilla chips in a bowl with cheese, avocados, and sour cream. Ladle soup over; serve immediately.

Kristin Fenetz

BLACK-EYED PEAS AND SAUSAGE JAMBALAYA

Serves 25

2 pounds white onions, chopped
2 bunches green onion, chopped
1 large green bell pepper, chopped
5 cloves garlic, chopped
1 cup parsley, chopped
3 pounds salt meat, boiled once, cut into small pieces
3 pounds smoked hot sausage, cooked and cut into bite-sized pieces
3 pounds uncooked rice
12 cups water

Sautee onion, pepper, garlic and parsley. Cook until limp. Add salt meat, sausage, black-eyed peas and rice. Season to taste. Add 12 cups of water. Bring to a boil; mix well and cover tightly. Cook on lowest heat for 45 minutes. Do not remove cover during cooking time. Remove cover for 5 to 10 minutes before serving.

Michelle Conner

CAJUN CHICKEN SALAD

2 cups cooked chicken, chunked
1 tbsp lemon juice
1 tsp cayenne pepper
1 tsp garlic powder
1/2 tsp white pepper
1 tsp dried basil
1/4 tsp dried thyme leaves
2 cups iceberg lettuce, torn into 1-inch pieces
1 med green pepper, chopped
1 cup mushrooms, sliced
1 cup cauliflower flowerets
1 cup grated carrots
1/2 cup sunflower seeds

Combine chicken, lemon juice, cayenne pepper, garlic powder, white pepper, basil and thyme in a medium sized mixing bowl. Mix well. Cover and refrigerate for 1 hour. Combine lettuce, green pepper, cauliflower, mushrooms and carrots in a large salad bowl. Toss to distribute evenly. Add chicken (including marinade). Sprinkle with sunflower seeds.

Penelope Richard

BBQ CHICKEN AND RICE

2 1/2 pounds chicken pieces, your choice
2 tbsp oil
1 1/4 cups barbecue sauce, your favorite
3/4 cup water
1 1/2 cups Minute Rice
1 cup sweet corn, drained

Brown chicken pieces in oil. Stir in barbecue sauce and water. Cover and cook 20 minutes on medium-low or until tender. Stir in rice and corn. Cover. Reduce heat and simmer 5 minutes.

Robin Morales

CAJUN MOJO PORK TENDERLOIN

1 pork tenderloin
1 cup oregano
1 cup lemon juice
1 bunch fresh garlic
1 cup orange juice
1/2 cup olive oil
2 tbsp black pepper
2 tbsp red pepper
1 cup white rice

Mix all ingredients into bowl and pour over tenderloin and marinade for 2 hours. Fire up a grill. Sear meat for 10 minutes on all sides. Place in tin foil with sliced onions and pour wine over meat. Cook on pit for 1 1/2 hours.

Hunting Camp Recipes

Submitted by Craig Davidson

SHEPHERD'S PIE

1 tbsp oil
1 pound ground beef
2 medium onions, chopped
1 clove garlic, minced
1 tsp salt
1/4 tsp pepper
1/4 tsp dried thyme
3 tbsp flour
10-ounce can beef broth
1 tsp Worcestershire sauce
4 carrots, diced and parboiled 10 minutes
4 large potatoes
2 tbsp butter
1 egg, beaten
1/2 cup milk
1 cup grated Cheddar cheese

Cook ground beef, garlic and onions in oil until beef is slightly browned. Add salt, pepper, thyme and flour. Blend well. Stir in beef broth. Cook until thickened. Stir in Worcestershire sauce and carrots. Cover and simmer for 20 minutes. Peel and cook potatoes. Mash with butter. Blend half the beaten egg with milk. Beat into potatoes along with cheese. Put meat mixture into 2 1/2 quart butter casserole dish. Spread mashed potatoes on top of meat. Brush with reserved egg. Bake at 400 F for 15 minutes.

**"Tavern on the Green" event
Christus-St. Patrick Foundation**

SPANISH CHICKEN & RICE

4 Tyson frozen chicken breast fillets
2 tbsp olive oil
1 small onion, chopped
1 small red pepper, chopped
2 garlic cloves, finely chopped
1 cup white rice
1 (14 1/2 oz) can diced tomatoes, well drained, juice reserved
3/4 tsp salt
1/2 tsp oregano
1/8 tsp cayenne

Heat oil in large saucepan over medium heat. Cook onion, red pepper and garlic, stirring 8 minutes or until golden. Add rice; cook stirring 2 minutes. Add enough water to reserved tomato juice to equal 2 cups. Add tomato juice, tomatoes, salt, oregano and cayenne to rice mixture, stirring well. Bring to simmer; cover and cook 25 minutes or until rice absorbs liquid. Prepare chicken according to package directions. Serve with rice.

Tyson Recipes

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PROSCIUTTO AND GOUDA STUFFED CHICKEN BREASTS

- 2 skinless chicken breasts
- 2 slices prosciutto
- 2 slices Gouda cheese
- 1 clove garlic, sliced
- 1/4 cup olive oil
- 1/4 cup bell pepper, sliced
- 1/4 cup celery
- 1/4 cup onion, sliced
- 1/2 cup Marsala wine (sweet)
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/2 cup mushrooms, sliced
- 4 leaves fresh basil, chopped

Butterfly chicken and place one slice prosciutto, one slice Gouda and one or two chopped fresh basil leaves. Close up breast and season both sides with salt and black pepper. Set aside. Heat the olive oil. Cook the garlic until it is crisp and remove from the oil. Brown the chicken well on both sides, turning only once. Add the onion, celery, bell pepper and mushrooms and sauté for three to five minutes. Then add the wine. Cover and let the chicken finish cooking. Remove the chicken, deglaze the pan with additional wine then reduce the juices. Serve with pasta.

Donald Lester – New Iberia, LA
Editor's Choice Recipe from The Daily Iberian Cajun / Creole Cookbook

CHICKEN CACCIATORE

- 1 large onion, chopped
- 4 tbsp olive oil
- 1 chicken breast and thighs, skinned and cut
- 1 cup flour
- 2 tsp salt
- 2 tsp Mrs. Dash (red top)
- 2 1/2 cups or 1 large can and 1 small can whole tomatoes
- 1 clove garlic, chopped
- 1 cup bell peppers
- 1/2 cup white wine

Brown onions in 1 tbsp olive oil. Remove onions from pan. Save oil. Dredge chicken in flour and Mrs. Dash. Add remaining 2 tbsp olive oil to oil used to sauté onions. Brown chicken in oil. Add the rest of ingredients, except wine to chicken. Cover and simmer for 45 minutes or more. Add wine. Cover and simmer for 30 minutes or until chicken is tender. Serve over noodles.

Mrs. Ina Robin – New Iberia, LA

CHICKEN CASSEROLE

- 6 chicken breasts, boneless and skinless
- 1 bell pepper
- 1 onion
- 1 jar Pace piquante sauce
- 1 package egg noodles
- 1 package grated cheese
- Salt to taste
- Pepper to taste

Boil chicken with bell pepper, onion, salt and pepper. Cut up chicken when cooked. Add 1 jar of piquante sauce to chicken and put to side. Keep 1 cup juice on side. Boil egg noodles in remaining juice from chicken for 7 minutes. Drain noodles. In a casserole dish put layer of noodles, some of chicken juice, chicken, and then cheese. Keep putting layers of each. Put in 350 F oven and cook until cheese melts, then it is ready to eat!

Lola Mae Tenney – New Iberia, LA

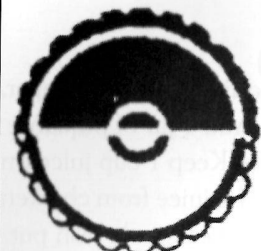
OVEN CHICKEN STEW

- 1 cut-up chicken seasoned with salt and pepper
- 1 can mushroom soup
- 1 can water
- 1 package Lipton onion soup mix
- 2 tbsp Kitchen Bouquet
- 1 cup of mixed onions, bell pepper, celery and garlic

Place chicken in Magnalite pot. Cover chicken with mixed seasonings. Mix soup, Kitchen Bouquet, water and onion soup mix in a bowl and then pour over chicken. Cover pot and cook in oven at 350 F for 1 1/2 hours.

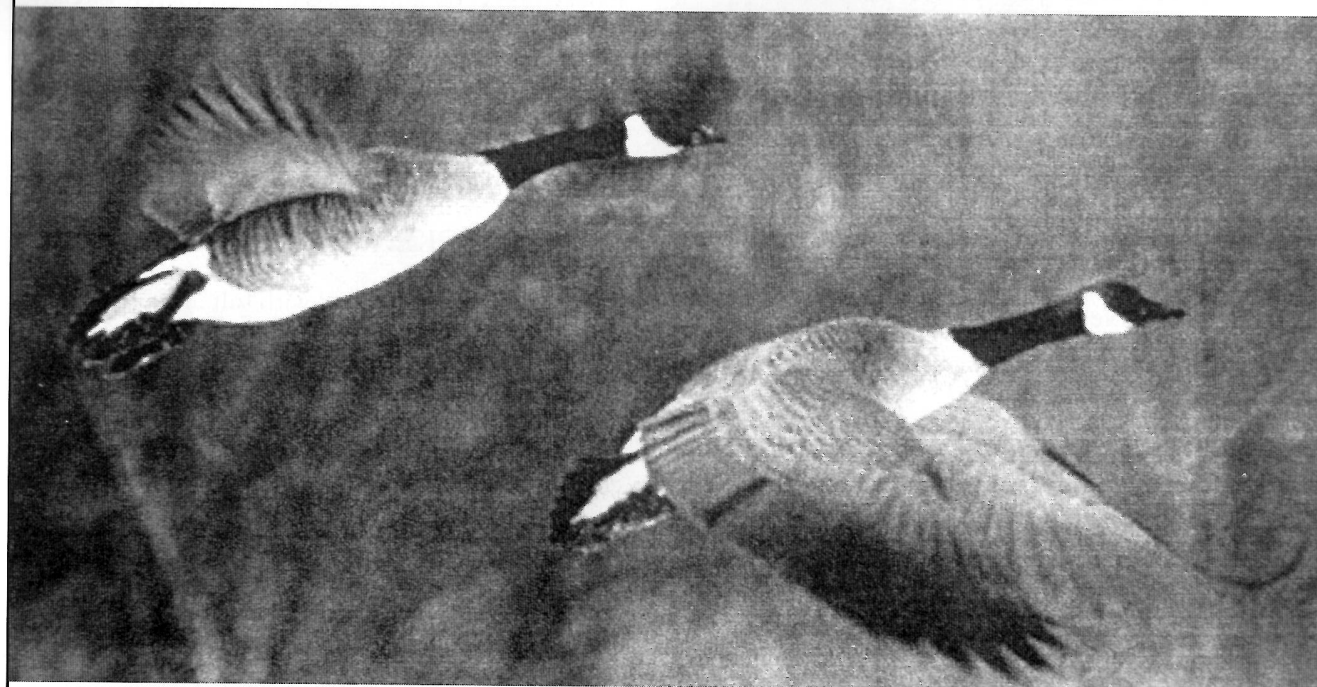
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MEXICAN SKILLET CHICKEN

2 cups corn tortilla chips, coarsely broken
1 cup (4 ounce) shredded jalapeno/Monterey Jack Cheese
2 1/2 cups chopped cooked chicken
1 (10 3/4 ounce) can condensed cream of chicken soup
1 cup sour cream
1 (4 ounce) can chopped mild green chilies, drained
1/2 cup finely chopped onion

TOPPING:

2 (6 ounce) packages yellow cornbread mix
1 1/3 cups milk
1 cup (4 ounce) shredded Cheddar cheese

Heat oven to 400 F. Grease a 10 1/2 - inch cast iron skillet. Sprinkle tortilla chips evenly over bottom of skillet. Sprinkle with Jack cheese laced with jalapeno bits. In a medium mixing bowl, combine chicken, the undiluted chicken soup, sour cream, mild green chilies, and onion. Spoon this mixture evenly over the cheese and chips in the iron skillet. In a medium mixing bowl, combine cornbread mix and milk; stir until smooth. Stir in Cheddar cheese. Spoon over chicken mixture; spread evenly. Bake at 400 F for 28 to 38 minutes or until golden brown.

Larrie Dahlstrom – New Iberia, LA

CHICKEN AND TORTILLA DUMPLINGS

6 chicken leg quarters
8 cups water
2 celery ribs, chopped
1 small onion, chopped
2 chicken bouillon cubes
1 1/2 tsp salt
1 tsp pepper
1 (10 3/4 ounce) can cream of chicken soup undiluted
1 (15 ounce) package 8-inch flour tortillas

Bring first 7 ingredients to a boil in a large Dutch oven, cover, reduce heat and simmer for 45 minutes until done. Let chicken cool in broth. Remove chicken, skin, debone and cut chicken into bite size pieces and set aside. Skim fat from broth. Add soup to broth and bring to a boil. Cut tortillas into 2X1 inch strips. Add strips one at a time to briskly boiling broth mixture. Add chicken, reduce heat and simmer 10 minutes. Stir often to keep from sticking.

Jackie Turnage – New Iberia, LA

CRANBERRY CHICKEN

1/2 cup flour
1/2 tsp salt
1/4 tsp pepper
6 boneless chicken breast halves
1/4 cup oleo
1 cup water
1/3 cup brown sugar
Dash of nutmeg
2 tbsp red wine vinegar
1 package frozen cranberries

In a shallow dish combine first 3 ingredients. In a skillet melt oleo. Brown chicken on both sides. Remove chicken. In same skillet, add cranberries, water, brown sugar, nutmeg and vinegar. Cook and stir cranberries until they burst, about 5 minutes. Return chicken to skillet. Cover and simmer for 20-30 minutes or until chicken is tender basting with sauce. Serve over rice.

Mrs. Ina Robin – New Iberia, LA

CAJUN LOW-CARB SANDWICH

1 low-carb tortilla
1 tbsp mayonnaise
1 tsp Creole mustard
2 slices deli ham
1 slice Swiss cheese
1 slice fresh tomato, cut in half
1/4 cup lettuce, shredded
1 tbsp pickled pepper rings
1 purple onion, sliced thin

Spread the mayonnaise and Creole mustard evenly on the tortilla. Place two slices of ham on top of the mayonnaise and cover the ham with the cheese. Place the two halves of tomato on the sandwich. Cover the shredded lettuce, pickled pepper and purple onion. Fold in half and cut in half.

Chef Jude Theriot
Theriot's "Cajun Low-Carb" Cookbook

LIME-ROSEMARY BROILED CHICKEN BREASTS

6 boneless chicken breasts, skin removed, 6 ounces each
1/4 cup extra virgin olive oil
1/4 cup fresh lime juice
3 cloves garlic, finely minced
3 tbsp fresh rosemary, chopped
1 tsp salt
1 tsp fresh ground black pepper

Preheat the oven to broil. Place each breast of chicken between two sheets of wax paper and pound with the flat side of a meat mallet until the size has increased by about 1/3. In a small mixing bowl, combine the olive oil, lime juice, garlic and 2 tsp of the rosemary. Place the chicken in a flat dish and cover with the olive oil/rosemary mixture. Marinate for at least 2 hours. When you are ready to cook, remove the chicken to a broiling pan and sprinkle the remaining 1 tbsp of rosemary and season with salt and pepper. Broil the chicken breasts for 2 1/2 minutes on each side. Serve immediately.

Chef Jude Theriot

Theriot's "Cajun Low-Carb" Cookbook

FAJITAS AND FIXINGS

2 pounds sirloin steak or boneless chicken breasts, cut into thin strips

MARINADE INGREDIENTS:

1/4 cup oil
1/4 cup wine vinegar
4 cloves garlic
2 tsp dried oregano
2 tsp seasoned salt
1 tsp ground cumin
1 medium onion cut in thin strips
1 bell pepper cut in thin strips

FAJITA FIXINGS:

Chopped tomatoes
Chopped lettuce
Chopped onion
Sliced jalapenos
Sour cream
Salsa
Grated cheese
Guacamole salad

Combine all marinade ingredients into a bowl or self-closing plastic bag. Add beef or chicken and refrigerate for 2 to 24 hours. When ready to fix fajitas, sauté e9 meat in skillet over medium-high heat for 3 minutes. Then, add onion and bell pepper. Cook and stir 5 to 6 minutes longer or until meat is done and vegetables tender. Place some mixture in the center of a warm tortilla. Garnish if desired with Mexican fixings. Fold over sides of tortilla and enjoy.

Casa Manana Catering

ZESTY CHICKEN-N-TWIRLS

1 1/2 pounds boneless skinless chicken
12 ounces garden style twirls
1 cup mayonnaise
2 tbsp Italian dressing
2 tbsp vegetable oil

Cut chicken into small cubes and season to taste. In a large frying pan, combine vegetable oil and chicken. Pan fry chicken until fully cooked. While chicken is cooking prepare golden style twirls according to package. When chicken is done, drain. When garden style twirls are done, drain. Combine the two into a large dish or pot. Combine mayonnaise and Italian dressing in a small bowl and mix together. Put the mixture into chicken and twirls and combine until completely coated.

Brandi Landreneaux

BARBECUE (Barbie) CUPS

1 tube Pillsbury Flaky Grands biscuits
1 lb extra lean hamburger meat, browned and drained
3/4 cup barbecue sauce
1 cup shredded Cheddar cheese

Peel biscuits in half, you will now have 16 pieces. Use both a 6 and a 12 muffin tins and spray lightly with oil. Mold the biscuits into the muffin holes like cups. Mix barbecue sauce and hamburger meat and spoon evenly into biscuit cups. Top each with cheese and bake for about 12 minutes in a 350 F oven or until biscuit is brown and cheese is bubbly.

Karla Doucet – Lake Charles, LA

THOSE BACON THINGS

12-15 good sized jalapeno peppers
2-3 marinated chicken breasts
Bacon (cut strips in half)
Toothpicks

Marinate chicken several hours or overnight. Halve the peppers lengthwise and scrape out the seeds and the membranes being careful that no juice flies up and gets in your eyes. Cut chicken breasts into pieces to fit in the peppers. Wrap each one in a piece of bacon and secure with a toothpick. Grill until chicken is done.

Dana Johnson – Lake Charles, LA

SAUSAGE BUTTONS

1 sheet frozen puff pastry about 9 inches square
12 ounce package sausage meat

Thaw the pastry for 30 minutes. Carefully unfold one sheet onto a lightly floured surface and cut into 3 equal strips. Roll each strip to measure 12 inches in length. Divide the sausage into 3 parts and roll part into a rope the length of the pastry. Place a sausage rope at one edge of each pastry strip and roll the pastry around the sausage, moisten the edges with water and press to seal. Cover the pastry and refrigerate 1 hour. Preheat oven to 400 F. Cut each sausage roll into 1/2-inch slices and place them on an ungreased baking sheets. Bake for twelve (12) minutes or until pastry is flaky and golden brown. Serve them warm.

Dana Johnson – Lake Charles, LA

1-2-3 SOUP

In a large pot, brown 1 pound ground chuck and then add:

1 can Rotel tomatoes
2 cans ranch style beans
3 cans Campbell's minestrone soup

Cook all ingredients until hot. Serve with cornbread

Amanda Morales

OLE TACO SALAD

12 ounces ground beef
2 cups red and green bell peppers (chopped)
2 cups Picante sauce
1/4 cup cilantro (chopped)
4 cups iceberg lettuce (chopped)
2 cups tomatoes (chopped)
1 cup Cheddar cheese (shredded)
1 cup tortilla chips
1/4 green onions (chopped)
1 tbsp Tabasco
Tony's Creole seasoning to taste

Cook beef and bell peppers, Creole seasoning and Tabasco over medium heat. Stir to crumble. Add salsa. Bring to a boil. Stir in cilantro. Place 1 cup lettuce on each of 4 plates. Top with 1 cup meat mixture. Sprinkle each serving with 1/2 cup tomato, 1/4 cup cheese, 1/4 cup chips and 1 tbsp onion.

Janice Morales

A DIFFERENT KIND OF CHICKEN SALAD

1 stick butter
4 boneless chicken breasts, seasoned
1 onion
1 bell pepper
1 tbsp minced garlic
Couple dashes of Worcestershire sauce
Couple dashes of Soy sauce
Tabasco to taste
1 package of ready to eat salad
Tomato (optional)
Croutons (optional)

Melt butter in skillet. Slice seasoned chicken into strips and place in skillet. Cut onion and bell pepper into strips add to skillet along with garlic. Add Worcestershire, Soy and hot sauces. Cover and cook until chicken is tender. Add tomato to chicken and stir. Place salad in large bowl and pour chicken mixture over entire salad and toss. Add croutons.

Mrs. Bobbye Primeaux

DEEP DISH PIZZA

3 cups biscuit mix
3/4 cup water
1 1/2 pounds ground meat
Pepperoni, Canadian ham
1/2 cup sliced mushrooms
1/2 cup chopped onions and green peppers
Black olives
1 jar pizza sauce
2 cups grated mozzarella cheese

Saute onions, peppers and ground meat until brown. Let cool and drain off grease. Add seasoning of choice. Mix biscuit mix with water and spread evenly in a greased pizza pan. Spread pizza sauce then meat mixture. Top with pepperoni, ham, olives and mushrooms. Top with cheese and bake at 425 F for 25 minutes.

Alissa Davidson – Grandlake, LA

Sauce Piquante Gravy

Roux (1/3 cup flour, 1/3 cup oil)
1 can whole tomatoes (16 ounce)
1/2 cup water
1 tbsp brown sugar
2 tsps lemon juice
1 tsp French's Worcestershire sauce
onions, bell peppers, celery, garlic, green onions
a few drops of Louisiana hot sauce (to taste)
1 1/2 pounds catfish fillets
handful small shrimp

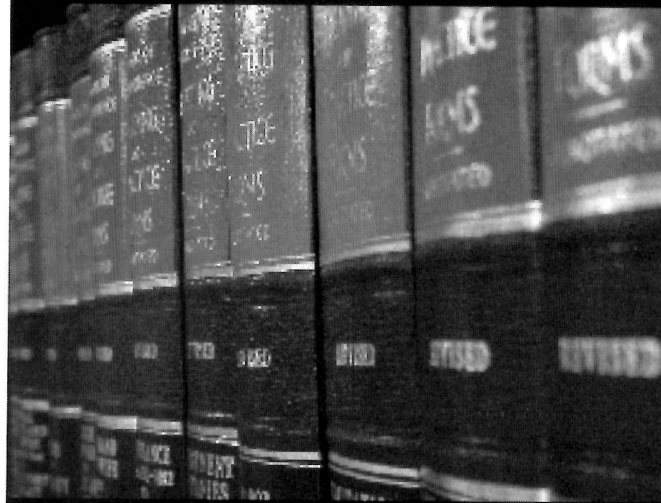
Combine all ingredients with roux (except fish and shrimp). Simmer for 30 minutes. Add the seafood and green onions and parsley. Simmer all until cooked, about 20 minutes.

Maude Boutte – New Iberia
Editor's Choice Recipe featured in The Daily Iberian's Cajun/Creole Cookbook

Penelope Richard

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Seafood

SHRIMP & RICE SALAD

2 cups cooked rice
1 cup cooked shrimp (chopped)
1/2 cup green olives (chopped fine)
1/4 cup onions (chopped fine)
1/2 cup mayonnaise

Mix all ingredients – Serve warm or cold

A Cormier family recipe passed from one Aunt to another. I managed to get it from my Aunt Nancy. Submitted by Maddy Miller Gunter – Carlton, Georgia

SHRIMP ETOUFFEE

2 lbs shrimp (cleaned & deveined)
1 medium onion
1 bell pepper
1/2 cup chopped green onions
1 can of rotel tomatoes
1 can of cream of mushroom soup
1 stick of butter
salt, pepper and Creole Seasoning
Garlic Powder (optional)
LA Rice

Saute chopped onions and bell peppers in butter until slightly clarified; add rotel tomatoes; saute for approximately 5 minutes, then add cream of mushroom soup until boiling. Then add shrimp and add seasoning to taste with salt, pepper and Creole seasoning (garlic powder optional); cook this on medium heat for approximately 10 minutes; add chopped green onions; stir and lower heat; ready in 5 minutes; serve over rice.

Submitted by Hope Wyatt – Representing Calcasieu Parish in 2005 LA Fur Queen Pageant

SEAFOOD BISQUE

2 tbs butter
1/2 onion, thinly sliced
1 can condensed cream of celery soup
1 can condensed cream of mushroom soup
2 cups milk or light cream
1 can corn, drained
1 cup cooked seafood (leftover boiled crab, crawfish or shrimp)

Saute sliced onion in butter until clear. Blend in soups. Stir in milk or cream. Heat on low, just before boiling. Stir often. Add seafood and heat thoroughly. Season to taste.

Garnish soup bowls with grated cheese or green onions.

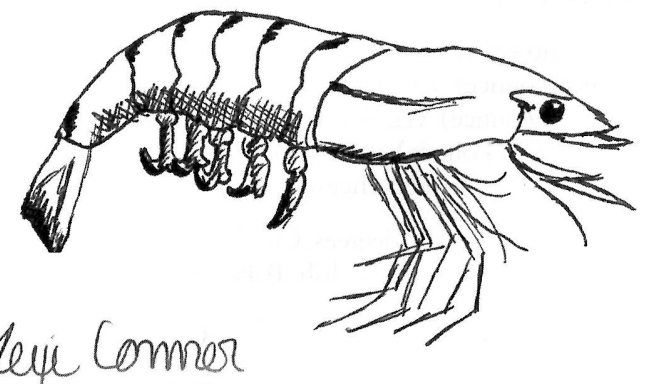
Submitted by Sarah Owens – Representing Jefferson Parish in 2005 LA Fur Queen Pageant

COCONUT / CRAWFISH BEIGNETS

2 cups beignet mix
1 cup cooked crawfish tails, chopped
1/2 cup grated coconut in heavy syrup
3 ounces of water
2 eggs, beaten
3 1/2 cups of flaked coconut

Mix beignet mix, crawfish, grated coconut and water. Use tsp to measure out into a ball. Dip ball of beignet mixture into beaten egg and then roll into flaked coconut. Drop on cookie sheet sprayed with cooking spray or in small sprayed muffin pan. Bake at 400 F for 10 minutes.

Stacey Davidson – Orlando, FL



SHRIMP AND CRAB CORN BISQUE

1 pound shrimp
1 pound white crabmeat
1 8-ounce cream cheese
1 can cream of shrimp soup
1 can cream of potato soup
1 can cream of celery soup
2 cans creamed corn
1 can whole corn
1 can Ro-tel tomatoes
onion tops

Saute' shrimp in one block of butter with onions and garlic. Add cream cheese with a little warm water. Let melt, stirring so it won't stick. Add your own seasonings of your preference. Add all other ingredients. Let cook on low heat until all blended. Then add crabmeat and onion tops. Cook for an additional 15 to 20 minutes. This can be served hot or cold and can be served over rice.

Joy D. Lasseigne - Loreauville
Editor's Choice Recipe featured in The Daily Iberian's
Cajun/Creole Cookbook

CRAWFISH JALAPENO CORNBREAD

1 box Jiffy cornbread mix
1/2 chopped onion and bell pepper
2 chopped jalapenos
1/2 cup cream corn
1/2 cup shredded cheese
1/2 cup crawfish

Mix cornbread according to directions then fold in rest of ingredients. Pour into baking dish and bake 30-40 minutes at 400 degrees until golden brown.

Telesha Bertrand - Creole
Little Miss & Mr. Cameron Parish Director

TUNA NOODLE CASSEROLE

3 cups no egg noodles (cooked)
1 can (9 ounce) light tuna (drained)
1 can (29 ounce) Veg-All original mixed vegetables
1 can (10 3/4 ounce) cream of mushroom soup
1 cup grated Cheddar cheese

Preheat oven to 350 degrees. Combine all ingredients in a 1 1/2 quart casserole dish. Bake for 30 minutes or until bubbling hot. Serves six.

Elaine Lemoine - New Iberia

CAJUN CRAB CAKES

1 pound crabmeat
2 slices white bread (trimmed)
1 egg, beaten
1 tbsp mayonnaise
1 tsp Dijon mustard
1 tsp Worcestershire sauce
1 tbsp Tony Chachere's Creole seasoning
1 tbsp Tabasco
2 tbsp margarine

Pick bread into small pieces in medium bowl with crabmeat. Add egg, mayonnaise, mustard, Worcestershire sauce, Tony Chachere's and Tabasco. Mix by hand and form into patties. Heat 2 tablespoons margarine in a skillet. Fry cakes for about 4 minutes on each side.

Randy Montegut
Owner of Bon Creole Restaurant - New Iberia

PASTA WITH SHRIMP AND VIDALIA ONION ORIENTAL

8 ounces uncooked fettucine
1/2 cup soy sauce
1/4 cup rice wine vinegar
1 tsp ground ginger
1 tbsp oriental sesame oil
1/8 tsp ground red pepper
5 cups sweet red bell pepper, cut in 1-inch chunks
1 pound extra-large shrimp, peeled and deveined
2 tsp cornstarch

Cook fettucine according to package directions; drain; place in a large bowl and set aside. Heat broiler. Meanwhile, in a bowl combine soy sauce, vinegar, 1/4 cup water, ginger, sesame oil and ground red pepper. On a rack of a broiler pan place Vidalia onion and red bell pepper. Lightly brush vegetables with soy mixture. Broil until vegetables just start to soften, about 3 minutes; turn and push to side of pan. Place shrimp in a single layer on broiler pan. Lightly brush with soy mixture. Broil until shrimp turn pink, about 1 minute; turn and broil until cooked through, about 1 minute longer. Add shrimp and vegetables to pasta. In a small saucepan combine cornstarch and remaining soy mixture until smooth; bring to a boil, stirring constantly, until thickened, about 1 minute; boil and stir 1 minute longer. Toss with pasta; serve immediately. Sprinkle with toasted sesame seeds.



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SHRIMP ALFREDO

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

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

**Kathryn Aline Reina – Lil Miss Cameron Parish
2001 – Featured in 2002 Fur Festival Cookbook**

OVEN FRIED CATFISH WITH SWEET PEPPER RELISH

- 1/3 cup cider vinegar
- 2 tbs honey
- 3/4 tsp mustard seeds
- 3/4 tsp salt
- 1/4 tsp allspice
- 2 bell peppers, 1 red & 1 green, seeded and cut into 1/2 inch squares
- 2 celery stalks, cut into 1/2 inch pieces
- 1 small onion, coarsely chopped
- 1/2 cup buttermilk
- 4 skinless, boneless catfish fillets (5 oz each)
- 1/2 cup flour
- 1/2 cup toasted wheat germ

Combine vinegar, honey, mustard seeds, 1/4 tsp salt and allspice in large skillet. Bring to a boil over medium heat. Add bell peppers, celery & onion and cook, stirring frequently, until vegetables are crisp-tender, about 7 minutes. Cool relish to room temperature, then refrigerate until serving time. Pour buttermilk in shallow bowl. Add catfish and turn to coat. Marinate 30 minutes or up to overnight, turning catfish over midway. Preheat oven to 425 F. Spray a baking sheet with nonstick cooking spray. Combine remaining 1/2 tsp salt, flour and wheat germ in shallow bowl. Lift catfish from buttermilk and dredge in flour mixture, patting coating onto fish. Place fish on baking sheet and bake until crisp and cooked through, about 10 minutes. Serve fish with relish. Makes 4 servings.

Featured in Lake Charles American Press

CAJUN CRAWFISH CORNBREAD

- 2 cups cornmeal
- 1/2 cup sliced jalapeno pepper
- 1 tbsp salt
- 16 ounces cheddar cheese
- 1 tsp baking soda
- 2/3 cup oil
- 6 eggs
- 2 – 16 ounce can creamed corn
- 2 medium onions
- 1 lb crawfish tails, cleaned

In a large mixing bowl, combine cornmeal, salt and soda. In a medium bowl, beat eggs thoroughly. Chop onions and jalapeno peppers. Grate cheese. Add onions, peppers, cheese, oil, corn, crawfish tails to beaten eggs. Combine this with the dry ingredients; mix well. Pour into greased 12-inch-by-14-inch baking dish or into greased muffin pans. Bake at 375 F for 55 minutes or until golden brown and toothpick inserted in the center comes out clean. Makes 12 servings.

**Featured in Lake Charles American Press
Submitted by Richard Lipton, New Orleans, Louisiana**

VELVET SHRIMP

- 1 tbsp butter
- 1/2 cup chopped green onion
- 1 tbsp Cajun Seafood Magic (Chef Paul Prudhomme's)
- 1 1/2 pounds peeled shrimp
- 1/2 tsp minced garlic
- 1 cup heavy whipping cream
- 1 cup shredded Muenster cheese

Heat skillet, add butter and stir in green onion and 2 tsp of seasoning mix. Cook one minute and add shrimp and garlic; cook, stirring once in a while about 2 minutes. Remove shrimp. Stir in cream and remaining seasoning mix. Cook one minute. Bring to a boil in same skillet, whisking constantly, about 2-4 minutes. Stir in cheese and shrimp. Serve with angel hair pasta or rice.

Donna Sparks

SALMON AND RICE WRAPPED IN PASTRY

- 1/2 cup rice
- 2 sheets puff pastry, thawed
- 2 tbsp butter
- 4 (6 ounce) salmon fillets, skinned
- 1/2 cup leek, minced
- 1 egg, beaten with 1 tbsp water
- 6 ounces shiitake mushrooms, stemmed and chopped

Bring 1 cup of water to a boil in a medium saucepan. Add rice and boil until tender, 18-20 minutes, stirring constantly. Melt butter in heavy cast iron skillet over medium-low heat. Add leek and sauté until soft, 3-5 minutes. Add mushrooms and cover until mushrooms release their juices, 4-6 minutes. Uncover and increase heat to medium-high. Sauté until liquid evaporates, 2-4 minutes. Transfer to a bowl and add rice. Season to taste with salt and pepper. Cool thoroughly. Butter a large baking sheet. Stretch 1 pastry sheet gently and cut into 4 equal squares. Divide rice mixture among centers of each square equally. Set salmon fillets atop rice. Season to taste with salt and pepper. Bring pastry corners up around salmon to enclose completely. Pinch to seal, brushing with egg mixture to help seal tightly. Arrange salmon pocket, seam side down, on baking sheet. Cover and refrigerate at least 30 minutes. Preheat oven to 400 F. Brush top of pocket with egg wash. Bake until golden brown, 25-30 minutes.

**Richard Lipton
Cook Like A Chef**



Erin Hillert

ROCKIN' OYSTERS ROCKEFELLER

- 48 fresh, unopened oysters
- 1 1/2 cups beer
- 2 cloves garlic
- seasoned salt to taste
- 7 black peppercorns
- 1/2 cup butter
- 1 onion, chopped
- 1 clove garlic, crushed
- 1 – 10 ounce package frozen chopped spinach, thawed and drained
- 8 ounces Monterey Jack cheese, shredded
- 8 ounces fontina cheese, shredded
- 8 ounces mozzarella cheese, shredded
- 1/2 cup milk
- 2 tsp salt, or to taste
- 1 tsp ground black pepper
- 2 tbsp fine bread crumbs

Clean oysters and place in a large stockpot. Pour in beer and enough water to cover oysters; add 2 cloves garlic, seasoned salt and peppercorns. Bring to a boil. Remove from heat, drain and cool. Once oysters are cooled, break off and discard the top shell. Arrange the oysters on a baking sheet. Preheat oven to 425 F. Melt butter in a saucepan over medium heat. Cook onion and garlic in butter until soft. Reduce heat to low, and stir in spinach, Monterey Jack, fontina, and mozzarella. Cook until cheese melts, stirring frequently. Stir in the milk and season with salt and pepper. Spoon sauce over each oyster, just filling the shell. Sprinkle with bread crumbs. Bake until golden and bubbly, approximately 8 to 10 minutes.

Christina Sturlese – Lake Charles, LA

SHRIMP BISQUE

- 2 tbsp butter
- 12 ounces medium cooked shrimp, peeled
- 3/4 cup red onion, chopped
- 3 tbsp tomato paste
- 1 3/4 cup clam juice
- 1/8 tsp cayenne
- 3 tbsp short-grain rice
- 1 1/4 cup half-and-half

Melt butter in medium saucepan over medium heat. Add onions and sauté until tender, 3-5 minutes. Add clam juice and rice and bring to a boil. Reduce heat to low, cover, simmer until rice is tender, 10-12 minutes, stirring often. Add shrimp and simmer 1 minute more. Puree soup in batches in blender until all soup is smooth. Return to the saucepan. Whisk in tomato paste and cayenne. Gradually whisk in half-and-half. Bring to a simmer. Season to taste with salt and pepper. Ladle soup into bowls and serve immediately. Garnish with finely chopped parsley if desired.

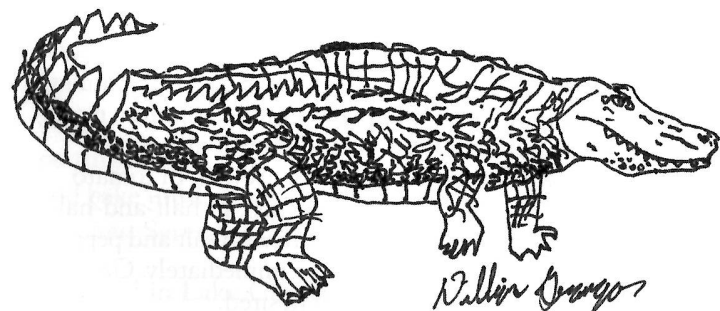
Recipe from "Cook Like a Chef" - Richard Lipton

CREAM OF SHRIMP SOUP

2 tbsp olive oil
2 cloves garlic, chopped
1 pound shrimp, peeled, reserve shells
3 tbsp tomato paste
4 cups fish stock/clam juice
1/4 tsp cayenne pepper
1 cup white wine
1 (14 1/2-ounce) can diced tomatoes
1 bay leaf
1 tbsp butter
1 onion, chopped
3 tbsp cognac
1 carrot, peeled, chopped
1 cup heavy cream

Heat 1 tablespoon oil in heavy saucepan over medium heat. Add shrimp shells and sauté 4-5 minutes. Add stock, wine and bay leaf; boil. Reduce heat and simmer 20-25 minutes. Drain stock into a bowl and discard shells and herbs. Heat 1 tablespoon oil in same pan over medium-high heat. Add onion, carrot and garlic; sauté 5 minutes. Blend in tomato paste and cayenne. Add tomatoes with juice and shrimp stock. Simmer 5-7 minutes. Melt butter in large skillet over medium heat. Add shrimp and sauté 2 minutes or until just turning pink. Remove from heat. Add cognac and flame with a match. When flames go out, return pan to heat; sauté until shrimp are cooked through, 2 minutes longer. Transfer 6 shrimp to a small bowl. Add remaining shrimp into soup. Add cream to shrimp skillet; boil, then add to soup. Puree soup in batches in food processor and then return to pot. Simmer and season to taste with salt and pepper. Divide soup among 6 bowls and garnish with reserved shrimp.

Wilma Hudspeth
Baytown, TX



CREAM OF LEEK SOUP

2 quarts of shrimp stock
1 stick of butter
1 quart thinly sliced leeks (only the white tender part)
2 large onions diced small
2 tbsp fresh minced garlic
1 quart whipping cream
1 quart half-and-half
1 can of evaporated milk
1 can of cream of mushroom soup
2 or 3 cubed potatoes or 2 cans of potato soup
2 tbsp green onion tops

Take butter, onion, leeks and garlic and sauté' them in a skillet until translucent. In a stock pot, bring all liquids to a boil. Add all other ingredients except for the chives. Bring back to a boil then lower to simmer, stirring occasionally. Let simmer for 30 minutes. Then season to taste with salt, cayenne pepper and white pepper. Turn off the burner and then add the chives.

Lenten Recipes

Submitted by Rev. Wayne LeBleu of Christ the King Catholic Church'

BOILED CRAWFISH WITH MUSTARD

15 pounds crawfish
3 inches of water in large outdoor cooking pot
12 ounces of liquid crab boil
container of mustard
granular crawfish boil
large ice chest
lemon juice

Put crawfish in colander. Boil water. When steam starts to rise, place crawfish in for 3 minutes. Cut fire down and remove crawfish. Dump crawfish in ice chest and sprinkle crawfish boil over the top. Spread mustard over crawfish. Squeeze lemon juice over crawfish. Let sit in ice chest 20 minutes and serve.

Hunting Camp Recipes
Submitted by Mark Matte

BENOIT'S STEAMED OYSTERS

6 oysters in the shell
1-2 cups water
Tiger Sauce or cocktail sauce
Rice cooker

Pour water in the rice cooker. Place oysters in. Steam for about 10-15 minutes until oysters open up. Serve with condiments.

Becky Benoit
Owner, Outrigger Restaurant
Recipe featured in the American Press

CHARBOILED OYSTERS

36 raw oysters with liquid
1 pound butter or margarine
2 tsp chopped garlic
1/2 tsp black pepper
grated Parmesan and Romano cheeses
chopped parsley

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

OYSTER STEW

4 tbsp butter
1 cup milk
2 cups heavy cream
1 1/2 pints oysters with liquor
salt and pepper to taste
dash of ground cayenne pepper
chopped fresh parsley for garnish

Heat four bowls and add a tablespoon of butter to each bowl; keep hot. Heat milk, cream and oyster liquor just to the boiling point; add oysters and bring to boiling point once again. Season with salt, pepper and cayenne. Ladle into hot bowls and top with chopped parsley, if desired.

Southernfood.about.com

OYSTER CHOWDER SOUP

24 oysters with liquid
2 cups onions, chopped
1 quart fish stock
12 ounces heavy cream
1 cup flour
1/2 cup margarine
1 tsp parsley, chopped
salt and pepper to taste
2 cups diced potatoes, boiled

Sauté onions and 1/4 cup margarine 2 to 3 minutes. Add oysters and liquid and simmer 4 to 5 minutes. Add fish stock and bring to a boil. Reduce heat and simmer for about 8 minutes. Mix flour with margarine. Add to mixture for thickness. Simmer for 6 minutes. Add cream, parsley and potatoes; simmer for 3 minutes. Salt and pepper to taste.

CHASTAIN'S FRIED OYSTERS

BATTER:

1/2 gallon buttermilk
cup of black pepper
1/2 cup red pepper
garlic powder to taste
salt to taste

MEAL MIX:

Cup of flour
Black and red pepper to taste
Garlic salt to taste

Mix batter ingredients together. Mix meal ingredients together. Take oysters and dip into batter a few at a time. Put oysters in container with meal mix and shake until oysters are covered. Fry oysters in oil at 360 F until brown.

Lee Chastain



POTATO CRUSTED FISH FILETS WITH IRISH CHIPS

4 (8 ounce) firm white fish fillets (snapper, halibut or flounder)
salt
freshly ground white pepper
1/4 cup Dijon mustard
2 large Idaho potatoes, peeled
3 tbsp vegetable oil
1 tbsp finely chopped fresh parsley

Season the fish with salt and pepper. Rub both sides lightly with the mustard. With a potato threader, cut the potatoes into long spiral curls. Season the curls with salt and pepper. Wrap each fish tightly with the curls. Place the fish in a damp, clean kitchen cloth, roll up tightly to adhere the potatoes to the fish, and remove the cloth. In a large sauté pan, over medium heat, add the oil. When oil is hot, pan-fry for 4 to 6 minutes on each side or until golden brown. Remove and drain on paper towels. To serve, spoon the sauce in the center of each plate. Garnish with parsley.

“Tavern on the Green” event
Christus-St. Patrick Foundation

FRICASSEE OF SALMON WITH CUCUMBERS

2 seedless cucumbers, washed and peeled
4 tsp olive oil
2 tbsp all-purpose flour
1/3 cup chicken stock
1/4 tsp salt
pinch sugar
1/4 tsp black pepper
1/4 cup fresh dill, chopped
1 1/2 pounds salmon fillets, cubed
fresh dill sprigs, for garnish
lemon wedges for garnish

Cut cucumbers in half lengthwise. Using a spoon, carefully scoop out seeds. Cut cucumber in 1 1/2-inch by 1/2-inch sticks and set aside. In a shallow dish, combine flour, salt and pepper. Dredge the salmon pieces in the flour mixture, shaking off the excess. In a large, non-stick skillet, heat 2 tsp oil over high heat. Add half the salmon and sauté 4-5 minutes, or until slightly browned on the outside but still pink in the middle. Transfer the salmon to a plate and set aside. Wipe out the skillet with paper towels and add

remaining 2 tsp oil to the skillet. When hot, sauté the remaining salmon in the same manner to the same doneness. Transfer to a plate and set aside. Wipe out the skillet again and add the cucumbers, stock and sugar. Season to taste with salt and pepper and bring to a simmer. Cover and simmer 3-4 minutes or until the cucumbers are tender-crisp. Remove the cover, increase heat to high, and boil for several minutes or until pan juices are reduced to 2 tablespoons. Add the reserved salmon and dill to the skillet and simmer, covered for 2-3 minutes or until just heated through and flesh is opaque. Taste and adjust seasonings. Serve immediately, garnishing with dill sprigs and lemon wedges.

Richard Lipton
“Cook Like a Chef”

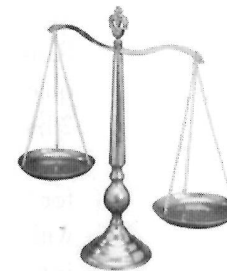
OYSTER CASSEROLE

6 tbsp fat
1/2 small onion, sliced
1/4 pound fresh mushrooms, sliced
4 tbsp all-purpose flour
1 tsp salt
1 tsp paprika
dash of cayenne
2 cups milk
2 dozen raw oysters, with juice
3 hard-cooked eggs, sliced
2 tbsp cooking sherry

Heat fat, add onions and mushrooms. Cook until tender and remove from pan. Blend flour with fat, add seasonings, let boil 2 minutes and add milk gradually. Cook oysters in their own liquor until edges curl and add oysters and liquor to creamed mixture. Add mushrooms, onion and eggs; stir in sherry. Turn into greased casserole and bake at 400 F for 15 minutes. Serve on toast or pastry shells.

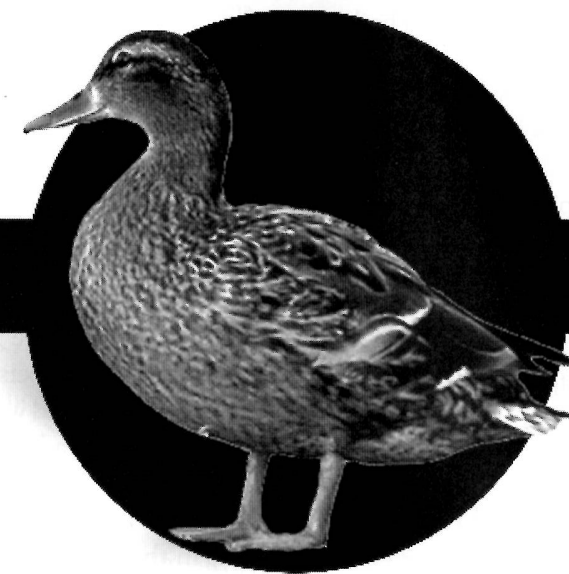
Gumbeaux's Oyster and Sports Bar
Located at Grand Casino Coshatta and Resort

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OYSTERS ROCKEFELLER

- 2 slices bacon
- 24 unopened, fresh, live medium oysters
- 1 1/2 cups cooked spinach
- 1/3 cup breadcrumbs
- 1/4 cup chopped green onions
- 1 tbsp chopped fresh parsley
- 1/2 tsp salt
- 1 dash hot pepper sauce
- 3 tbsp extra virgin olive oil
- 1 tsp anise flavored liquer
- 4 cups kosher salt

Preheat oven to 450 F. Place bacon in large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Clean oysters and place in a large stockpot. Pour in enough water to cover oysters; bring the water and oysters to a boil. Remove from heat and drain and cool oysters. When cooled break the top shell off of each oyster. Using a food processor, chop the bacon, spinach, breadcrumbs, green onions and parsley. Add the salt, hot sauce, olive oil and anise-flavored liquer and process until finely chopped but not pureed, about 10 seconds. Arrange the oysters in their half-shells on a pan with kosher salt. Spoon some of the spinach mixture on each oyster. Bake 10 minutes until cooked through, then change the oven's setting to broil and broil until browned on top. Serve hot.

Gumbeaux's Oyster and Sports Bar
Located at Grand Casino Coushatta and Resort

CRAB, SHRIMP AND OKRA GUMBO

- 1 pound medium (20-24 size) shrimp, uncooked
- 7 quarts water
- 5 dried hot red chilies, about 2 inches long each
- 1 lemon, cut into 1/4-inch slices
- 3 large bay leaves
- 1 1/2 tsp dried thyme, crumbled
- 1 tbsp plus 1 tsp salt
- 10 live blue crabs, each about 1/2 pound in weight
- 4 tbsp brown roux (see bellaonline.com)
- 1/2 cup coarsely chopped onion
- 1 1/2 tsp minced garlic
- 1/2 pound fresh okra, trimmed, washed and cut into 1-inch pieces
- 3/4 cup coarsely chopped green pepper

- 1 tsp cayenne
- 1/2 tsp hot pepper sauce
- 4 cups freshly cooked long-grain white rice

To make the gumbo: shell and de-vein the shrimp. Rinse under cold water and set aside. In a 10- or 12-quart saucepot, bring the water, chilies, lemon slices, 2 bay leaves, 1 tsp thyme and 1 tbsp salt to a boil over high heat. Drop in the crabs and boil briskly, uncovered, for 5 minutes. Remove crabs from the gumbo stock with tongs, and set them aside to cool. Drop the shrimp into the gumbo stock and cook, uncovered, for about 4 minutes, or until they are pink and firm to the touch. Using tongs, transfer the shrimp to a plate. Boil the gumbo stock, uncovered, until it reduces to about 3 quarts. Strain the stock through a fine sieve or cheesecloth and set over a large pot; discard the seasonings. Cover the pot to keep the gumbo stock warm until ready for use. When the crabs are cool enough to handle, shell them. Save the morsels of yellow liver and "fat" as well as any pieces of orange roe. Leave the large claws in their shells, but crack the legs lengthwise with a cleaver and pick out the meat. Reserve the meat, claws and roe. In a heavy 5- or 6-quart casserole, warm the roux over low heat, stirring constantly. Add onion and garlic and stir for about 5 minutes, or until the gumbo vegetables are soft. Add okra and green peppers and stir well. Stirring constantly, pour in the reserved warm gumbo stock (if it has cooled, reheat it before adding) in a slow, thin stream and bring to a boil over high heat. Add the red pepper, red pepper sauce, 1 bay leaf, 1/2 tsp thyme and 1 tsp salt. Stir in the crab meat and claws, reduce the heat to low and simmer, partially covered, for 1 hour. Add the shrimp and simmer a few minutes longer; taste for seasoning. The gumbo may need more red pepper sauce or red pepper. Ladle the gumbo into a warm tureen and serve at once, accompanied by the rice in a separate bowl. Traditionally, a cupful of rice is mounded in a heated soup plate and the gumbo is spooned around it. Do not forget the nutcracker to crack the claws easily.

Gumbeaux's Oyster and Sports Bar
Located at Grand Casino Coushatta and Resort

CAJUN SHRIMP SALAD

- 3 pounds small fresh, cooked shrimp
- 1 large purple onion, chopped
- 1 cup green onion, chopped
- 1/4 cup parsley, chopped
- 1 large Kraft Three Cheese ranch dressing

Boil shrimp in seasoned water for 10 minutes then combine chopped onion, green onion, parsley and mix Three Cheese ranch dressing to cook shrimp. Drain water from boiled shrimp. Keep refrigerated 1 hour then serve.

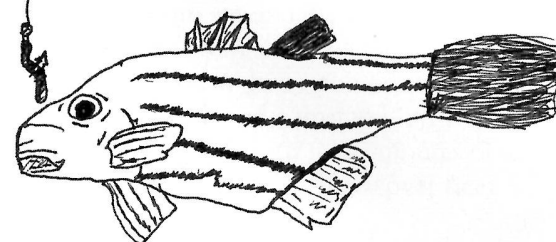
Sarah Portie – Lake Charles, LA

PASTA AND SHRIMP SALAD

- 1 pound curly noodles
- 1 small can sliced black olives
- 1 can sliced mushrooms
- 2 stalks celery, sliced
- 1/2 cup Hellmann's light mayonnaise
- 2 tbsp olive oil
- 1 tbsp sugar
- 1 pound cleaned and deveined shrimp
- 1/4 cup sliced green olives
- 2 tbsp sweet pickle relish
- 4 hard boiled eggs, peeled and sliced
- 1/4 cup rice vinegar
- Lemon pepper and salt to taste
- 1 Knorr fish bouillon cube

Boil shrimp in 4 quarts of water seasoned with salt, lemon pepper and fish bouillon. Boil for 5 minutes or until shrimp is done. Remove shrimp and drain. Boil noodles in same water until done, approximately 8-10 minutes. Drain and rinse with cold water. In large bowl, add mayonnaise, olive oil and rice vinegar. Mix well. Add celery, olives, relish and mushrooms. Mix. Add eggs, shrimp and noodles. Serve chilled.

Suzanne Bourgeois – New Iberia, LA



Patrick Clark

SWEET POTATO CRAWFISH BEIGNETS

- 2 1/2 pounds Bruce's Sweet Potato Pancake mix
- 8 ounces onion, finely chopped
- 8 ounces red pepper, finely chopped
- 1 1/2 tbsp white pepper
- 1 – 1 1/2 pounds crawfish, roughly chopped
- 1 tbsp all spice
- 1 1/2 cups water (or as needed)
- 8 ounces green peppers, finely chopped
- 1 tsp thyme
- 1 tsp ground sage
- 1 ounce olive oil

DIPPING SAUCE:

- 16 ounces orange marmalade
- 9 ounces Creole mustard
- 4 ounces honey

Prepare Bruce's Sweet Potato Pancake Mix with water and spices. Set aside. Sauté the onions, green and red peppers in the olive oil until translucent. Toss in the crawfish. Continue to sauté for about 1 minute. Fold the vegetable mixture (with all juices) into the pancake mix. Mixture should be thick. Using ice cream scoop, drop a spoonful at a time of the mixture into grease in a deep fryer set at 400 F. Halfway before done, pull beignet out of the grease and poke holes with a toothpick. Drop back into grease and fry until deep brown. Mix dipping sauce ingredients until desired taste.

Bruce Foods Corporation – New Iberia, LA

CHEESY SHRIMP TACOS

- 1 lb shrimp
- 1/2 stick butter
- 1 can rotel tomato (mild or spicy)
- 1 16 oz velveeta cheese (mild or spicy)
- Flour Tortillas

Sauté shrimp & butter until shrimp is cooked. Add can of rotel tomato (drain can) and velveeta cheese, continue to stir until melted. Serve over heated flour tortilla.

Kristin Broussard – 2007 Teen Miss Cameron Parish

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Wild Game

BARBACUE BACK STRAP WRAPS

Deer Back Strap
1 bottle of Italian Dressing
1 cup of Apple Cider Vinegar
1 chopped onion
1 jar of jalapeno peppers
2 lbs Hickory Smoked Bacon
1 box toothpicks

Rinse deer back strap well and then drain. Cut into thin slices about 1 1/2 - 2 inches long. Marinate back strap in Italian dressing, apple cider vinegar and chopped onions for three days in refrigerator. Discard onions and drain meat again. Take about 1/4 slice of bacon and wrap around each slice of back strap including a slice of jalapeno pepper and secure with a toothpick. Place on barbecue pit grill and cook for about 10-15 minutes on each side. Delicious snacks or can be served as main dish.

Marissa Leigh Champagne – Representing Iberia Parish in 2005 LA Fur Queen Pageant

VENISON / BACON

1 1/2 to 2 lbs Venison tenderloin, cubed
1 garlic clove, minced
1/2 cup all purpose flour
3/4 tsp salt
1/2 tsp pepper
1/2 lb fresh mushrooms, sliced
4 bacon strips
1 tbs cornstarch
1 1/4 cup beef broth
2 tbs minced fresh parsley

Fry up the bacon until crisp. Combine the flour, salt and pepper. Sprinkle over tenderloin and shake off excess. In a skillet, brown tenderloin on all sides in Bacon grease. Remove and keep warm. In the same skillet, sauté mushrooms and then add the tenderloins. Add 1 cup of beef broth and cook for 1/2 hour or until tenderloins are tender. In a small bowl, combine the remaining beef broth and cornstarch until smooth; add to skillet. Cook and stir for 2 minutes or until thickened. Add the parsley. Serve over rice.

Maddy Miller Gunter – Carlton, Georgia

STUFFED SPECKLE BELLIED WILD GEESE AND SAUSAGE GUMBO

3 dressed wild geese
4 pounds deer-and-pork sausage
3 onions, cut
2 bell peppers, cut
3 jalapeno peppers, cut
1/2 cup celery, chopped
1 cup green onions or parsley
roux
salt
black pepper
red pepper
3 quarts water

Pour water into large cooking pot. Heat to boil. Season geese to taste with salt, black pepper and red pepper. Put bird in pot along with all the other ingredients. Let cook until bird is tender. Serve with rice.

**Hunting Camp Recipes
Submitted by Blanco Bourgeois**

STUFFED SPECKLE BELLIED GOOSE

1 onion, chopped
4 chopped garlic pods
2 1/2 pounds smoked sausage
1 tbs mustard
Italian dressing
1 can Ro-Tel tomatoes

Cut hole in breast plate of goose and stuff with mix of onion, garlic and sausage. Pour Italian dressing over bird. Pour tomatoes into pot. Place in oven, add 2 inches of water and cook at 350 F at least 3 1/2 hours. Put belly down. Bake uncovered until back gets dark brown. Turn over and brown stomach.

**Hunting Camp Recipes
Submitted by Leon Matte**

GOOSE AND DUCK GUMBO

1 smoked wild goose, cut up
3 pounds de-boned wild duck breasts, cut up
1 1/2 pounds deer sausage
3 pints roux
2 chopped yellow onions
1/2 cup chopped fresh parsley
1 cup chopped green onions
seasoning to taste

Using an 8-10-quart pot, fill about half-full with water. Add roux to water, stirring often. Let cook for 2-3 hours on medium heat (you may have to add water as you cook gumbo, but make sure to keep the pot half-full). Add onions and deer sausage. Let cook for about one hour; add goose and duck meat. Cook goose and duck meat for about one hour or until tender. Add parsley. About 10 minutes before you turn fire off, add green onions. Turn fire off and let set for 10-15 minutes. Serves 25 people.

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RABBIT OR SQUIRREL SAUCE PIQUANTE

1 cleaned wild rabbit, domestic rabbit, chicken or
4 cleaned squirrels, cut up
2 tbsp light olive oil
1 tbsp flour
2 large onions, chopped finely
2 green bell peppers, chopped finely
2 bay leaves
Dash of sage
Cayenne pepper to taste
1 (10 ounce) can of Ro-Tel diced tomatoes with green
chilies
2 tbsp tomato paste
1 4-ounce can mushrooms, not drained
1/2 cup cooked sweet peas, drained and mashed
Salt to taste
Small pinch of sugar
Cooked rice

In a large, dry Dutch oven over medium heat, sauté
meat until brown (2-5 minutes per side). Remove meat
from pot and add oil to same pot, stirring thoroughly
to loosen brown particles. Add flour and cook over

medium heat until roux turns medium brown (about
2 minutes), stirring frequently. Turn heat to low and
stir in onions, bell peppers, celery, garlic, bay leaves,
sage and cayenne. Cover pot and cook until vegetables
are soft and sticking a bit, about 30 minutes. Add Ro-
Tel and tomato paste, stirring frequently. Add meat
to pot and simmer. Cover and cook over low heat until
meat is tender (about 1 hour), stirring occasionally.
Add mushrooms and their light liquid and peas. Season
with salt and cayenne to taste. Stir in sugar and remove
from heat. Serve over warm rice.

Collins Christopher Dautreuil II – Covington, LA

VENISON CASSEROLE

1 pound venison burger
2 (10 ounce) cans mushroom soup
1 onion, chopped
1 (4 ounce) can mushrooms
1 cup water
2 cups diced potatoes
Tony Chachere's Creole seasoning

Brown burger and onions. Add Creole seasoning and
mushrooms. Drain and put in a casserole with potatoes.
Mix soup and water. Pour over mixture. Bake at 350
F for 1 1/2 hours.

Jeanne Elliott – New Iberia, LA

TURTLE SOUP

5 pounds boned turtle meat
2 bunches chopped green onions
1 large diced onion
2 cups finely chopped celery
3 cups small diced raw potatoes
6 cans chicken broth
3 tbsp light roux
6 quarts water

Start with your roux. Sauté vegetables until they break
up. Pre cook the turtle. Add all ingredients to the pot
and add water and bring to a boil. Simmer for
approximately 30 minutes.

Keith Davey

Co-owner of restaurant in Wyoming

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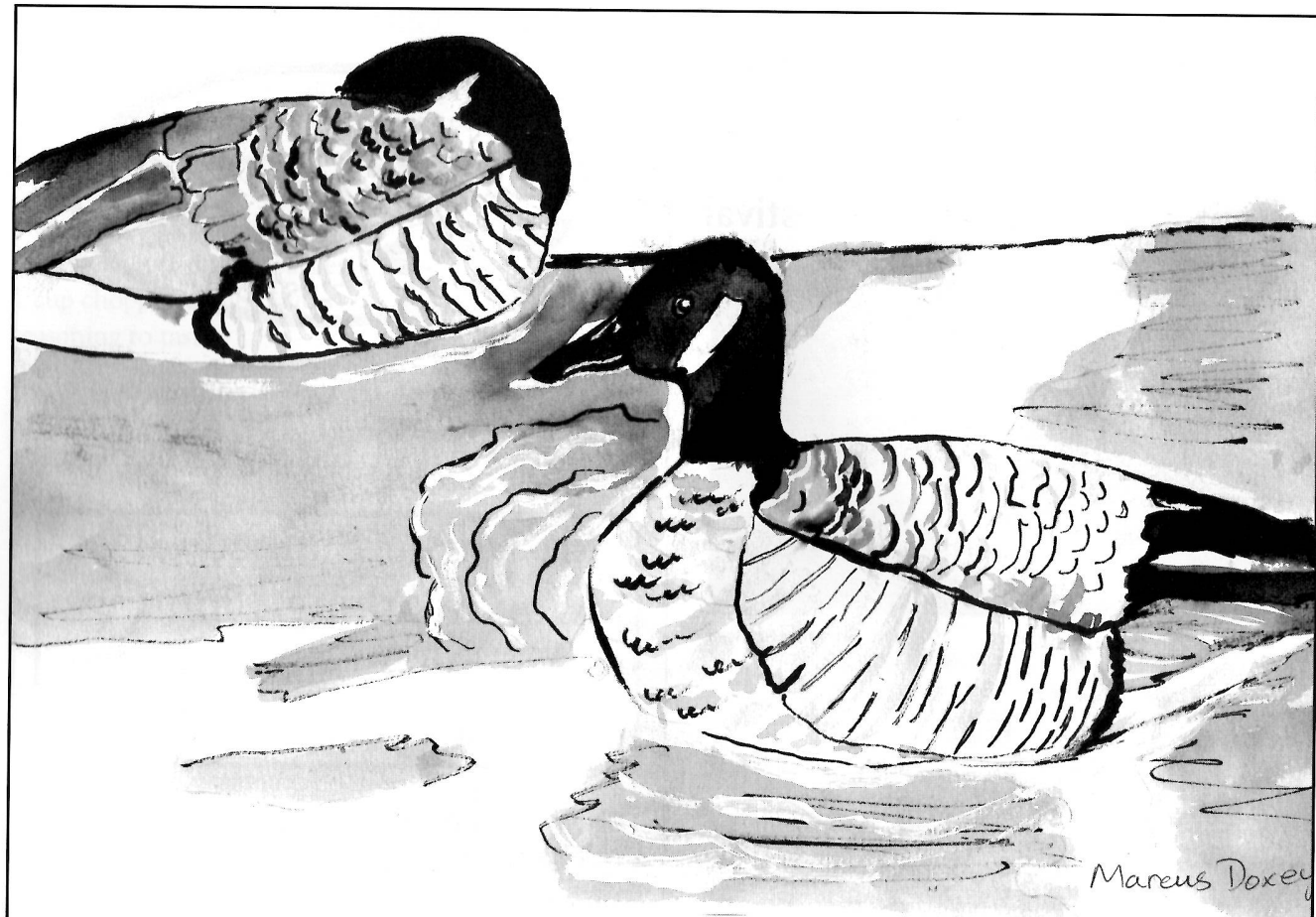
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Desserts

HOMEMADE ICE CREAM

8 cups milk, divided
maraschino cherries, optional
6 eggs, separated
crushed pineapple, optional
3 cups sugar
chocolate syrup, optional
3 Tbs. cornstarch
chopped bananas, optional
2 tsp. vanilla extract
whatever other flavor you desire
2 cups whipping cream

In large saucepan (pot), bring 6 cups milk to boil over medium heat. Remove from heat and set aside. In a mixing bowl, beat egg yolks; add remaining milk and mix well. Combine 2 cups sugar and cornstarch. Gradually add to the egg mixture. Add to hot mixture and bring back to boil over medium heat. Cook and stir for 2 minutes or until slightly thickened. Pour into clean mixing bowl; set aside. Beat egg whites until soft peaks form; gradually add remaining sugar, beating well after each addition. Beat until it forms a stiff peaks. Fold into warm milk mixture; then beat in vanilla and whipping cream until well mixed. Refrigerate at least 5 hours or overnight. Freeze in ice cream freezer according to manufacturer's directions. Add fruit or other flavoring syrup as desired.

Submitted by: Roland Primeaux - 2007 King Fur Creole, LA

Kristin's STRAWBERRY TRIFLE

2 Sara Lee Pound Cake (Freezer Section)
2 Sliced Frozen Strawberry
2 Sugar-Free Banana Pudding (follow instructions on box)
2 Coolwhip

Slice pound cake in thin slices and layer on the bottom of pan. Add Strawberry's on top of pound cake (do not put too much juice) Add banana pudding, add cool whip. Start process over again

Kristin Broussard - 2007 Teen Miss Cameron Parish

BISCUIT PUDDING

(old fashioned bread pudding with a twist)
5 day-old biscuits (Grands' Butter Tustin')
1 block butter
4 large eggs
1 cup sugar
4 small cans of evaporated milk
1 tsp vanilla extract
Cinnamon
Raisins (optional)

RUM SAUCE:

2 1/2 tbsp flour
2 1/2 tbsp butter
1 cup sugar
1 cup milk
3/4 evaporated milk
3 tbsp dark rum

Break biscuits into an 8 1/2 X 11 1/2-inch baking pan. Melt butter; pour over biscuits. Sprinkle small amount of cinnamon over biscuits. Mix eggs, sugar, milk and vanilla and pour this over biscuits. Bake at 350 F for 30 minutes. RUM SAUCE: In a saucepan, combine flour, butter and sugar. Gradually add milk, stirring constantly. Cook over medium heat until thick. Remove from heat and stir in rum. Serve over hot biscuit pudding.

Victoria C. Rowan - Jeanerette, LA

PUMPKIN FLUFF

16 ounces CoolWhip Lite
5 ounces instant sugar free vanilla pudding mix
15 ounces pumpkin, solid pack
1 tsp pumpkin pie spice

In a large bowl, mix together instant pudding mix, pumpkin and the pumpkin pie spice. Fold in the thawed frozen whipped topping. Chill in refrigerator until ready to serve.

Shirley LeMaire - New Iberia, LA

QUICK & EASY APPLE COBBLER

1 pkg crescent rolls
1 cup sugar
3/4 cup Sprite
1 stick butter
Apple Pie Filler
Cinnamon/all spice - optional

Preheat oven to 350 degrees. Lay out crescent rolls in pan. Place apples in crescent rolls and roll up. Place remaining apples on top of rolls.

Topping:

Melt 1 stick butter. Add sugar and Sprite to butter and pour over crescent rolls. Bake for 30 minutes. You may sprinkle Cinnamon or All Spice over baked rolls.

Haley Willis - 2007 Miss Cameron Parish

CHOCOLATE SOUFFLE'

2 envelopes Knox unflavored gelatin
2 cups milk
1/4 tsp salt
1 12 ounce package semi-sweet chocolate pieces
1 tsp vanilla
1 cup sugar, divided
4 eggs, separated
2 cups heavy cream, whipped

Sprinkle gelatin over milk in medium saucepan. Add 1/2 cup sugar, salt, egg yolks and chocolate pieces; stir until thoroughly mixed. Place over low heat; stir constantly until gelatin is dissolved and chocolate melted, 6-8 minutes. Remove from heat; beat with rotary beater until chocolate is blended. Stir in vanilla. Chill, stirring occasionally until mixture mounds slightly when dropped from spoon. Beat egg whites until stiff but not dry; gradually add remaining 1/2 cup sugar and beat until very stiff. Fold into chocolate mixture. Fold in whipped cream. Turn into souffle' dish that measures 1 1/2 or 2 quarts to the rim, with a 2 inch collar. Chill until firm.

Edith Mazurek - New Iberia, LA

PEACH COBBLER

5 cups sliced peaches
1 cup sugar
1/4 cup water

Cook until soft.
Pastry for double crust pie:
3 tbsp flour
1/4 cup sugar
1/8 tsp salt

Mix; add to fruit above. Cook, stirring until slightly thick. 1/2 tsp almond flavoring; stir in. Spoon into pastry lined (2 inches deep) dish. Dot with butter. Cover with pastry crust. Bake at 400 F until brown.

Patti Gravois - Jeanerette, LA

BANANAS FOSTER

INGREDIENTS:

4 firm ripe bananas, sliced in half lengthwise
4 tablespoons unsalted butter
1/2 cup dark brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 tablespoons lemon juice, about 1 lemon
1/2 cup banana liqueur
1/2 cup dark rum or good quality brandy

PREPARATION:

Melt butter in a heavy skillet; add the brown sugar and spices, stirring until the sugar is completely melted. Add the ripe bananas and cook until they are hot and well coated with syrup, but not mushy. Carefully pour in the banana liqueur and rum. If the butter is very hot, the bananas will flame on their own. Or, you can cook over medium heat, stirring, until the alcohol cooks out. Or, with a long match, carefully flame the liqueur and brandy in the pan and cook until the flame dies out and the alcohol is cooked out. Add the juice from the lemon and stir to blend. Serve the bananas and sauce warm over vanilla ice cream.

Jaycee Miltenberger
Little Miss Cameron Parish 2007

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ICE BOX CHOCOLATE FUDGE

3 cups chocolate chips or if desired 3 cups semi-sweet chocolate morsels
1 can condensed milk
1 1/2 cups pecans or any nuts chopped, if desired
2 quart saucepan

Chop nuts and set aside. Melt chocolate chips completely. Add the can of condensed milk. Dissolve until well mixed on medium heat. Stir well. After dissolved, add nuts and stir until it starts to get thick. Spread in 9X9-inch Pyrex dish sprayed with Pam. Put in refrigerator. Let cool several hours or until next day. Cut into bit size pieces.

Mrs. Vivian Derouen – New Iberia
Editor's Choice Recipe featured in *The Daily Iberian's Cajun/Creole Cookbook*

GRADY'S CREOLE CREAM CHEESE ICE CREAM

1 12 ounce container Creole cream cheese
(available at Dorignac's Grocery in Metairie, LA)
1 cup sugar
1 cup fruit (very ripe & pureed; bananas do well)
1 tsp vanilla
2 cups heavy cream
2 cups half and half
1/2 tsp salt
Fruit flavoring if needed

Drain cream cheese. Whisk curds until smooth. Place all ingredients in the freezer container and follow freezer instructions.

Grady Loftin – New Iberia

GRANNY'S MICROWAVE PRALINES

1 cup sugar
1 can condensed milk
1 stick butter
1 tsp vanilla extract
1 cup pecans

Mix together sugar, condensed milk and butter in a glass bowl. Microwave for 5 minutes. Remove and stir mixture. Put mixture back into the microwave and cook for another 5 minutes. Add the vanilla extract and pecans. Stir until consistency is just right and then drop onto wax paper and let cool or harden.

Jade Hannah Nunez
Little Miss Cameron Elementary 2004-2005

JELL-O JIGGLERS

2 1/2 cups boiling apple juice or water
(DO NOT ADD COLD WATER)
2 pkg (8 serving size) Jello Gelatin Dessert
(your choice of flavor)

Stir boiling water or boiling juice into a large bowl at least 3 minutes until completely dissolved. Pour into 13X9 inch pan. Refrigerate at least 3 hours or until firm. Dip bottom of pan in warm water about 15 seconds. Cut into decorative shapes with cookie cutters all the way through gelatin. Lift from pan. Makes about 24 pieces.

Luke Thomas Miller
Little Mister Cameron Parish 2005 – Representing South Cameron Elementary

BANANA MACADAMIA NUT ICE CREAM

1 cup sugar
1 tsp vanilla
1 tbsp cornstarch
2 medium bananas, mashed
1 cup half-and-half
1 tbsp lemon juice
1 cup milk
1/2 cup macadamia nuts, finely chopped
3 eggs, slightly beaten
1 cup whipping cream

In a medium saucepan, combine sugar and cornstarch. Stir in half-and-half and milk. Cook and stir over low heat until mixture thickens slightly. Simmer 1 minute longer to cook cornstarch. Stir one cup hot cornstarch mixture into beaten eggs. Stir egg mixture into remaining cornstarch mixture. Cook and stir 2 minutes until smooth and thickened. Stir in unwhipped whipping cream, vanilla, mashed bananas, lemon juice and nuts. Cool to room temperature. Pour into ice-cream canister and freeze according to manufacturer's directions.

Judy Guthrie – Lake Charles, LA

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SOFTBALL ALL-STAR COOKIE TREAT

1 – 10 ounce package marshmallows
1/3 cup margarine or butter
6 cups crisp rice cereal
1 container vanilla frosting
tubes of tinted frosting (desired color)

Grease 12-inch pizza pan. In a large saucepan over medium heat, melt marshmallow and margarine, stirring constantly until mixture is smooth. Add cereal; stir until evenly coated. Press mixture evenly into greased pan. Cool completely. Spread frosting over cereal mixture to within 1-inch of edge. Using tinted frosting, decorate to resemble softball.

Submitted by members of the Lake Charles Express (10 & Under) Tournament Team
Jensen Bertrand – catcher (#9)
Becka Richard – SS, pitcher (#7)
Lakeyn Fontenot – pitcher, 2nd base (#15)

CARLOS' BANDITOS DEEP-FRIED ICE CREAM

3 to 3 1/2 cups cornflakes
1 gallon vanilla ice cream
12 long cinnamon sticks
3 plus cups beer
5 1/3 cups flour
1/4 cup sugar
8 eggs, separated
1/4 cup vegetable oil, plus oil to fry ice cream balls (divided)
cinnamon sugar for garnish
whipped cream for garnish
honey for garnish
deep fried tortilla strips coated with cinnamon and sugar

Start this dish one day before serving it. To make ice cream balls, put cornflakes in shallow dish. Form all ice cream balls with your hands, using 4 to 5 ounces of ice cream. Each ice cream ball should be about the size of a baseball. Roll balls in cornflakes until thoroughly coated. This will provide insulation from the heat. Insert cinnamon stick into each ice cream ball, then place on cookie sheet. Cover tightly with plastic wrap and freeze overnight; ice cream must be rock hard in order to prepare this dish. Open beer and let sit out overnight to become flat. On the second day, make batter. Mix flour and sugar in large bowl.

In another bowl, combine egg yolks and 3 cups flattened beer. Mix well. In another bowl, beat egg whites until stiff peaks form. Combine beer and flour mixtures; mix until thick dough is formed. Fold in egg whites. Batter should be thick, but if it is elastic dribble more flat beer into it and mix until desired consistency; if batter is too thin, it won't stay on the ice cream ball. Batter is good for 3 days, but may separate. If it separate, whisk to desired consistency. To prepare, cut 6 inches of oil in deep fry pan or large pot and heat to 375 F. Gently coat ice cream with batter, being careful not to pull cinnamon stick out of ball. When balls are coated, gently drop into oil, one at a time, being careful not to let balls stick to the sides of pan or basket. Submerge balls completely by holding onto cinnamon stick. Ball are done when golden brown. As ice cream ball are fried, set each aside to drain on multiple thickness of paper towels until all are done. Before serving, pour honey over top of each ball, then sprinkle cinnamon sugar and pipe whipped cream around them. Serve immediately with tortilla chips. Makes 12 servings.

Carlos Banditos Restaurant

FRUIT PIZZA

1 – 18 ounce package refrigerated cookie dough
1 – 8 ounce package cream cheese, room temperature
1/3 cup sugar
1/2 tsp vanilla extract
Fresh blueberries, banana slices, mandarin orange sections, seedless grapes, strawberry halves, kiwifruit (or any other fruit desired), well drained
1/2 cup orange, peach or apricot preserves
1 tbsp water

Preheat oven to 375 F. Line an ungreased 14 – inch pizza pan with cookie dough cut in 1/8-inch slices, overlapping slightly. Bake 12 minutes or until light brown; remove from oven and cool on a wire rack. In a medium bowl, combine cream cheese, sugar, and vanilla extract; spread over cookie crust. Arrange fruit over cream cheese layer in any design you want. In a small saucepan over very low heat, make a glaze by heating preserves and water. Brush glaze over fruit, making sure to cover the fruit that will turn dark. Refrigerate until ready to serve.

Kimily Bourriaque – South Cameron High School

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FROZEN MONKEY TAILS

3 bananas
6 wooden ice cream sticks
1 cup orange or apple juice concentrate
chocolate or peanut butter sauce
1/2 cup chopped nuts, crisp rice cereal, coconut, granola (each optional)

Chocolate Sauce

1 cup semisweet chocolate chips
2tbsp vegetable oil

Peanut Butter Sauce

1/2 cup creamy peanut butter
2 tbsp honey
1/2 cup milk

Chocolate Tails: (Stove Top) Place chocolate chips and oil in the top of a double boiler or in a bowl that fits snugly over a saucepan. Place hot water in the bottom of the pan. Place pan over medium heat. Heat until chocolate melts, stirring about every minute. Spoon chocolate over frozen bananas.

Chocolate Tails: (Microwave) Place chocolate chips and oil in a 1-cup glass measuring cup. Microwave at 100% power (700 watts) for 2 minutes. Remove from microwave oven and stir to blend chocolate and oil. Dip frozen bananas in sauce.

Peanut Butter Tails: (Stove Top) Place peanut butter and honey in a small saucepan. Turn stove on to medium-low heat. Stirring all the time, heat until mixture is smooth and creamy. Remove from heat. Slowly stir in milk, about 2 tablespoons at a time, until mixture is glossy and smooth. Spoon sauce over frozen bananas.

Peanut Butter Tails: (Microwave) Place peanut butter and honey in a 1-cup glass measuring cup. Microwave at 100% power (700 watts) for 1 minute. Stir. Microwave at 100% power 30 seconds longer. Remove from microwave oven. Slowly stir in milk, about 2 tablespoons at a time, until mixture is smooth and creamy. Dip frozen bananas in sauce.

Patrick Bra'len Bertrand – South Cameron Elementary

ICE CREAM SANDWICH SURPRISE!

1-box of ice cream sandwiches
1-jar of caramel ice cream topping
1-bottle of chocolate syrup
1-large container of cool whip
6-butterfingers candy (chopped up)

Layer ice cream sandwiches in the bottom of a large metal throw away container. Then add cool whip on top. Next add caramel and chocolate syrup. Now place the chopped up butterfingers on top. Repeat with another layer and put into refrigerator until ready to serve.

Misty Lesueur

2007 Jr. Miss Cameron Parish

SNICKERS CHEESECAKE

Crust

3 tbsp butter, melted
1 1/4 cup graham cracker crumbs
1 tbsp white sugar

Filling

24 ounces cream cheese, softened
3 eggs
3/4 cup white sugar
2 tsp vanilla extract
2 SNICKERS Bars, chopped
chocolate syrup

Preheat oven to 350 F.

For crust: Combine the melted butter, graham cracker crumbs and sugar; press into the bottom of a 9-inch springform pan. Bake for 10 minutes and then set aside to cool.

For filling: Cream together the sugar and cream cheese until smooth. Add the eggs, one at a time, beating after each addition. Stir in the vanilla and chopped candy bars. Pour into crust. Bake at 350 F for 45 minutes. Let cool and removed sides of pan. Drizzle top with chocolate syrup before serving.

Courtney Sturlese

CREAM PUFF DESSERT

Crust

1 cup flour
1 cup water
1/2 cup butter
4 eggs

Filling

1 8oz cream cheese
3 1/2 cups of cold milk (not skim)
2-3oz packs Chocolate fudge pudding

Topping

1 lg tub of the "extra creamy" Cool Whip
1/3 cup chopped almonds (or your favorite nut)

Preheat oven to 400 F. In a medium saucepan over medium heat bring water and butter to a boil. Add the flour all at once. Stir until smooth ball forms and let stand 5 minutes. Add eggs one at a time beating well after each addition. Beat until smooth. Spread into a greased 13X9X2 pan and bake for 30-35 minutes, or until puffed and golden brown. To make filling: whip cream cheese until fluffy then slowly add in the milk. Once blended, add the packages of pudding and beat until smooth. When pastry has cooled, spread filling into it and then top with cool whip and nuts.

Morgan Hardie

2007 Deb Miss Cameron Parish

BLACKBERRY COBBLER & CUSTARD SAUCE

CRUST:

1 cup evaporated milk
1 cup flour
3 tsp baking powder
1 cup sugar
1 tsp vanilla
Pinch of salt

BLACKBERRY LAYER:

1 tbsp cornstarch
1/2 cup boiling water
3/4 cup sugar
3 cups blackberries (fresh or frozen)
Margarine or butter
cinnamon

Preheat oven to 350 F. Mix crust layer ingredients together well. Pour into a greased pan (13X9-inches). Mix blackberry layer ingredients. Pour slowly into middle of cobbler batter; dot with butter; sprinkle with cinnamon. Bake at 350 F for 30 minutes.

Custard Sauce:

3 eggs
1/3 cup sugar
1/8 tsp salt
2 cups milk
1 tsp vanilla

Beat eggs, sugar and salt, slowly stir in milk. Cook over hot water in double boiler for approximately 20 minutes. Remove from heat and add vanilla.

Craig Pellerin – Franklin, LA

PEACHES AND CREAM CHEESECAKE

CRUST:

1 1/4 cups graham cracker crumbs
1/4 cup pecans, toasted and ground (optional)
3 tbsp unsalted butter, melted

FILLING:

4 (8-ounce) packages cream cheese, softened
1 cup whipping cream
4 eggs
1/4 cup all-purpose flour
2 tsp vanilla
2 medium peaches, peeled and sliced
1/4 cup pecans, chopped

DECORATIONS:

1/2 cup whipping cream
2 tbsp granulated sugar
1 medium peach, peeled and sliced

CRUST: Combine graham cracker crumbs, pecans and butter. Press into 9-inch springform pan and freeze.

FILLING: In a large mixer bowl, beat cream cheese, whipping cream and sugar on medium-high speed for 3 minutes. Add eggs, one at a time, beating after each addition. Stir in flour and vanilla. Pour half of batter into frozen crust. Place sliced peaches on top of batter, then sprinkle pecans on top. Pour remaining batter over peaches. Bake in preheated 350 F oven for 45-55 minutes or until top is a light brown and the center has a slight jiggle to it. Cool on rack for 2 hours. Cover with plastic wrap and refrigerate for at least 6 hours.

DECORATE: Whipped cream on medium-high speed until soft peaks form. With the mixer still running, sprinkle sugar into cream and continue whipping until firm peaks form. Ice top of cake with whipped cream and top with peach slices.

Norma Simpson – Angleton, TX

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CAKES - PIES

LOW SUGAR COCONUT PIE

3/4 cup Splenda
3 egg yolks
1/4 tsp salt
3 tbs corn starch
1 cup coconut
1 cup evaporated milk (skim)
1 cup water
1 1/2 tsp vanilla
1/4 stick margarine

Cook all ingredients, except vanilla and margarine until thickened. Remove from heat. Add vanilla and margarine. Top with meringue. Brown in oven.

Judy Faye Guidry – Edgerly, LA

Chocolate Chip Pecan Pie

3 eggs, slightly beaten
1 1/4 cups corn syrup
1/8 tsp salt
1 tsp vanilla
1/2 cup sugar
1/2 cup pecans, chopped
1 – 6 oz pkg chocolate chips
1 – 9" unbaked pie shell

Combine eggs, syrup, salt, vanilla and sugar. Mix well. Stir in pecans and chocolate chips. Pour into 9" unbaked pie shell and bake in a 375 degree oven for 55 minutes or until pie is set.

Maddy Miller Gunter – Carolton, Georgia

BETTER THAN SEX CAKE

Crust:

2 cups flour
2 stick margarine
1 cup chopped pecans
With a fork, cream margarine, flour and nuts together until it is crumbly. Spread mixture evenly in greased 9x13 pan. Bake crust at 350 degrees for about 20 minutes or until golden brown. Let crust cool completely before filling.

Second Layer:

1 – 8 oz container frozen non-dairy whipped topping
1 – 8 oz pkg cream cheese
1/2 cup peanut butter
2 cups powdered sugar
Cream peanut butter, sugar and cream cheese. Add whipped topping and mix with electric mixer until smooth and creamy. Place in cooled crust.

Third Layer:

3 small boxes instant chocolate pudding
4 1/2 cups milk
Mix pudding and milk with mixer at high speed until thick. Spread pudding over second layer.

Topping:

1 large container frozen non dairy whipped topping
1/2 cup chopped pecans
Spread whipped topping over third layer and sprinkle pecans on top of this.

Florette Miller Trahan – Lake Charles, LA

APPLE DAPPLE CAKE

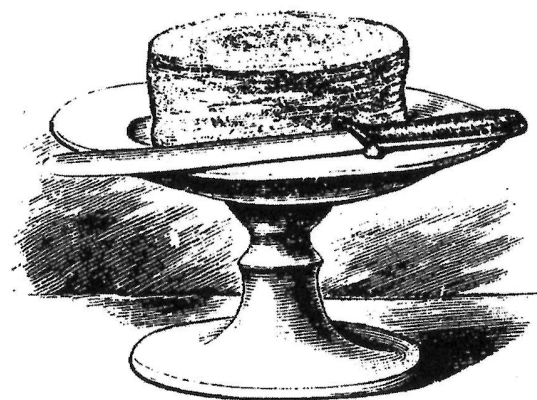
1 1/2 cup Wesson Oil
2 cups sugar
3 eggs
2 tsp vanilla
3 cups plain flour
1 tsp salt
1 tsp soda
1 cup chopped nuts
3 cups apples, peeled cut into tiny cubes
1 tsp cinnamon

Mix together oil, sugar, eggs and vanilla. Sift together 3 cups flour, salt and soda, add to the first mixture. Fold in nuts and apples. Add 1 tsp cinnamon. Bake at 350 degrees for 1 hour and 10 minutes.

1 cup brown sugar
1/4 cup milk
1 stick margarine

Mix brown sugar, milk and margarine. Cook stirring constantly for 3 minutes. Pour over cake while still in the pan. Let cake sit for 2 hours.

Ruby Miller, Cameron, LA



DAN'S BOURBON COCONUT ROLL

Cake
3/4 cup sugar
4 eggs
1 tbs. milk
1 cup flour
1/4 tsp salt
2 tsp baking powder
1 tsp vanilla

Cream egg yolks and sugar, (reserve egg whites) until creamy, sift flour, salt baking powder then stir into sugar mixture. Add milk and vanilla. Stir until mixed well. Beat egg whites and gently fold in. Flour and line a jelly roll pan. Bake at 350 degrees for 20 minutes or until done. Let cool. Then transfer to a damp hand towel and remove paper linings. Spread on the filling and gently roll up. Then spread icing on cake and top with coconut

Filling:

1 cup sugar
1 cup milk
1 cup coconut
2 tbs flour
1 tsp vanilla
2 tbs bourbon

Cook above ingredients on a low fire until thick. Make sure not to scorch. Let cool. I cook this before I begin cake.

Icicng:

1 cup sugar
1/2 cup water
1 egg white
1 tsp vanilla
1/4 tsp cream of tarter

Cook sugar and water until it forms a string. Beat egg whites and add cream of tarter and vanilla. Pour in warm cooked mixture and beat until it forms peaks. Spread on jelly roll and top with toasted coconut.

Barbara Lou Leblanc

CREAM CHEESE COFFEE CAKE

1/2 cup sugar
1 tsp ground sugar
2 - 10 oz can refrigerated flaky biscuits
1 - 3 oz package cream cheese, cut into 20 pieces
1/4 cup butter or margarine, melted
1/3 cup chopped pecans
1 cup sifted powdered sugar
1 to 1 1/2 tbs hot water
1/2 tsp vanilla extract

Combine 1/2 cup sugar and cinnamon; set aside. Separate biscuit dough; roll out each on a lightly floured surface to a 3" circle. Place on piece of cream cheese in center of circle; sprinkle with 1 teaspoon sugar-cinnamon mixture. Pinch edges together to seal, and form a ball; set aside. Repeat with each biscuit. Place butter in bottom of 10" Bundt pan; sprinkle remaining sugar-cinnamon mixture and pecans over butter. Layer balls of dough over pecans, seam side up. Bake at 350 degrees for 35 minutes or until golden. Invert onto a serving plate. Combine 1 cup powdered sugar, water and vanilla; stir until smooth. Drizzle over cake.

Maddy Miller Gunter - Carlton, Georgia

RAISIN NUT CAKE

4 cups sugar
3 cups water
1 cup butter
2 cups raisins
2 tsp baking soda
2 tsp vanilla
5 cups flour
3 tsp baking powder
1 quart pecans

In pot, add 4 cups sugar, 3 cups water, 1 cup butter, 2 cups raisins, 1 tsp soda and 2 tsp vanilla; bring to a boil. Then let cool. After mixture is cool, add flour, baking powder, 1 tsp soda and pecans; mix well. Pour batter into 2 - 9 x 13 pans that have been greased and floured. Bake at 350 degrees for 30-40 minutes. Cool cake and spread Coconut Pecan Frosting in between layers, sides and top. Cake may be frozen.

COCONUT PECAN FROSTING:

1 - 12 oz can evaporated milk
2 cups sugar
1/4 lb butter or margarine
1 tsp vanilla
1 egg yolk
1 1/2 cup flaked coconut
1 cup pecans

Mix milk, sugar, butter, vanilla and egg yolk; cook, stirring constantly until mixture thickens (about 12-15 minutes). Remove from heat; add coconuts and pecans.

This recipe was passed on to me by my sister Ella Mae Miller. Submitted by Ruby Miller, Cameron, LA

LEMON ICEBOX PIE

1 can condensed milk
2/3 cup milk in the can and chilled
1/2 cup lemon juice
2 graham cracker crust

Beat Pet Milk until fluffy, then pour in lemon juice and condensed milk. Then stir to mix, the above ingredients. Pour into pie shells. Let stand for about 5 minutes.

In memory of Wilbert "Poncho" Miller - one of my Dad's favorite recipes

Submitted by Penni Miller Parker - Magnolia, TX

CORNMEAL PECAN PIE

3 whole eggs
1 cup sugar
1 cup Karo
1/4 cup carnation milk
1/4 cup or 4 tbs butter
4 tbs corn meal
dash of salt
2 cups pecans
1 pie shell, uncooked

Mix the first 7 ingredients well and bring to a boil about 5 minutes, then add pecans. Pour into pie shell and bake. Bake at 350 degrees for 30-35 minutes or until pie has bubbled and crust is cooked.

Ruby Miller - Cameron, LA

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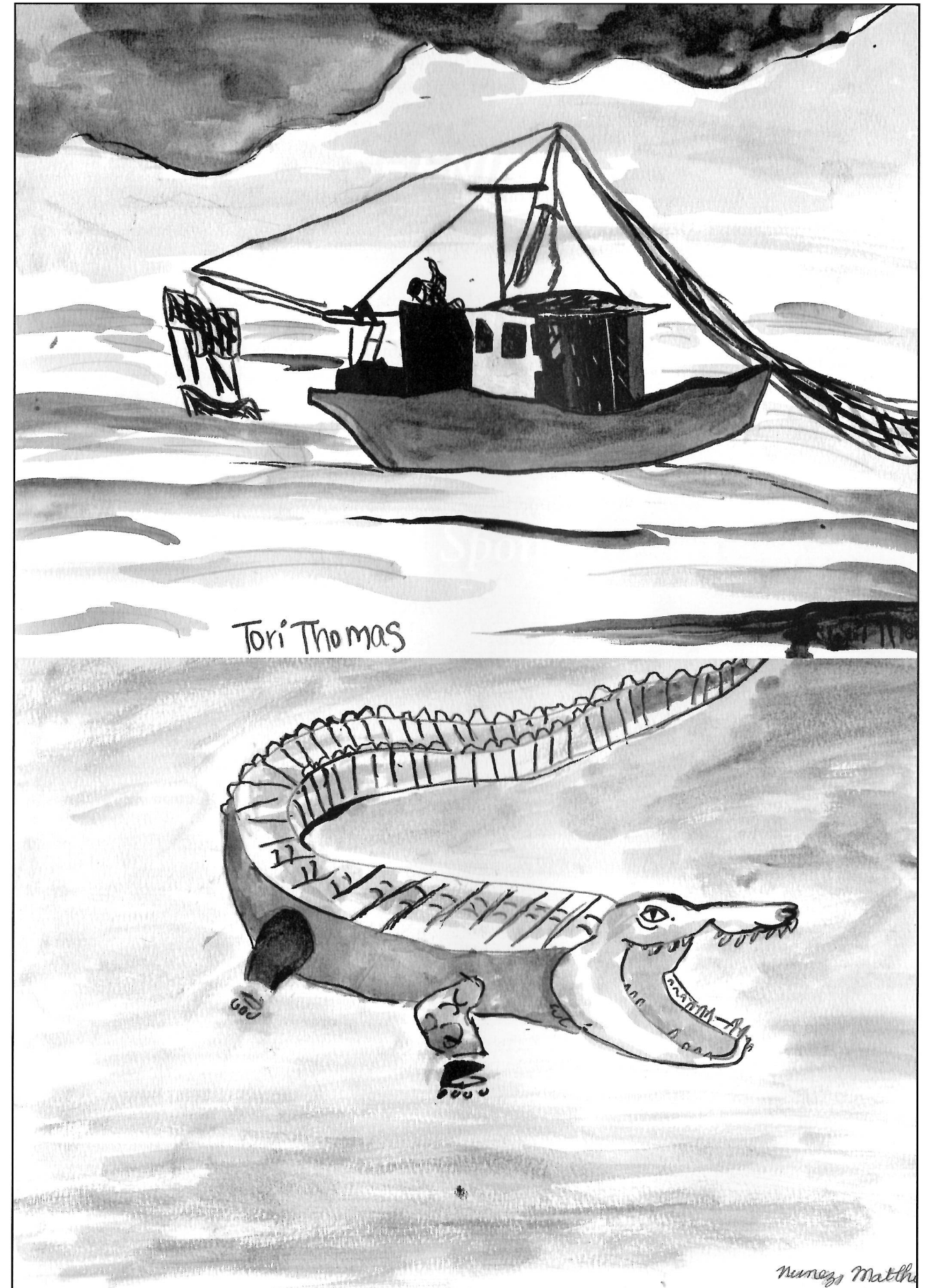
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KEY LIME CAKE

- 1 lemon supreme cake mix
- 1 large lime gelatin
- 1 cup Key Lime Juice
- 5 eggs
- 1 cup oil

Grease and flour 3 – 8" cake pans. Mix juice and oil together. Add eggs 1 at a time, then dry ingredients. Mix well until smooth. Divide cake into pans. Bake at 325 degrees for 25-30 minutes. Cool and Frost.

Cream Cheese Frosting:

- 8 oz cream cheese
- 1/2 cup butter
- 1 box powdered sugar
- 1 tsp vanilla
- pecans

Mix first 4 ingredients together until smooth and creamy. Ice cake and then sprinkle pecans on top.

Maddy Miller Gunter – Carlton, Georgia

EDWINA'S ANGEL FOOD DIABETIC CAKE

- 1 Angel Food Cake, sliced into 3 layers
- 1 20-ounce can of crushed pineapple
- 1 small package of instant vanilla pudding
- 4 ounces whipped topping

Mix the pineapple, juice included, with the dry pudding mix. Fold in the whipped topping and fill between the layers and over the top of the angel food cake. Chill for a couple of hours if desired. Store covered in the refrigerator (if there is any left!).

Edwina Courtney – DeRidder, LA

FROSTING IN CAKE CAKE

- 1 cake mix
- 1 cup milk
- 1/2 half cup oil
- 4 eggs
- 1 can frosting

Bake all ingredients at 350 F for about 50 minutes.

D. Gameson – Lake Jackson, TX

STRAWBERRY CHEESE PIE

- 1 package (10 ounces) frozen strawberries in syrup, thawed
- 3 cups mini marshmallows
- 1 (8 ounce) container sour cream
- 1 (3 ounce) package of cream cheese, softened
- 1 tsp vanilla extract
- Dash salt
- 1 (9 inch) graham cracker crumb pie crust
- 1 cup cook whipped topping
- 3 or 4 sliced strawberries

Combine strawberries and marshmallows in a large saucepan and cook over low heat, stirring until marshmallows melt. In a mixing bowl, combine sour cream, cream cheese, vanilla and salt. Beat with electric mixer until smooth. Add marshmallow mixture and mix well. Pour into prepared crust. Chill 4 hours or until set. Top with whipped topping and sliced strawberries.

Donna Chastant-Doumit – Loreauville, LA

ANYTIME PECAN PIE

- 3 eggs
- 1/2 cup sugar
- 1 cup dark corn syrup
- 1/8 tsp salt
- 1 tsp vanilla
- 1/4 cup butter-melted
- 1 cup pecan pieces
- 1 pastry shell (uncooked)

Beat eggs, add sugar, syrup, salt, vanilla and butter. Place pecans in bottom of pastry shell. Add filling. Bake in oven at 350 F for 50 to 60 minutes. Nuts will rise to the top and form crust.

Becky Rogers – New Iberia, LA

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FIG CAKE

2 cups flour
1 tsp salt
1 tsp of soda
1 1/2 cups sugar
1 cup cooking oil
3 eggs
1 cup buttermilk
1 cup fig preserves
1 cup chopped nuts
1 tbsp vanilla

Sift together flour, salt, soda and sugar. Add oil and beat well. Add eggs. Then add buttermilk gradually. Add figs, nuts, and vanilla. Mix well. Pour into greased loaf or tube pan. Bake in oven at 325 F for 30-40 minutes. While hot, pour following mixture over cake in pan.

SAUCE:

1 cup sugar
1 stick butter
1 tbsp fig or corn syrup
1 tbsp vanilla
1/2 cup buttermilk
1/2 tsp soda

Lenora Guidry – Lydia, LA

CAJUN DELIGHT

1 package yellow cake mix (Bake according to package directions)
1 can of condensed milk
1 8-ounce box of chocolate pudding
1 8-ounce container of Cool Whip

Cook yellow cake according to package in 8 1/2 X 11-inch pan. Let stand and cool completely. Take fork and make holes all over top of cake. Next sprinkle condensed milk on top of cake. Spread chocolate pudding on top of cake evenly. Last spread Cool Whip on top of chocolate pudding evenly. Refrigerate for 30 minutes.

Shari Richard – Grand Chenier, LA

PEACH CRUMB PIE

Crumb Crust Topping:
1 cup walnuts or pecans
2 cups all-purpose flour
1/2 cup sugar
1 1/2 sticks chilled butter cut into pieces

FILLING:

1/2 cup sugar
1 1/2 tbsp cornstarch
1 can peaches

Chop nuts and mix with flour and sugar. Using 2 knives, cut butter into flour mixture until it forms coarse crumbs. Divide crumbs and press half of crumb crust mixture into bottom of an 8 or 9-inch tart pan. In a bowl, mix sugar and cornstarch and fold in peaches with juice. Spoon into crust. Add remaining crumb mixture. Bake at 350 F for 30 minutes until golden brown and filling is bubbly.

Patricia LaBove – Creole, LA

STRAWBERRY DELIGHT

2 large packages of strawberry Jell-O
1 large package of frozen strawberries
1 large container Cool Whip
1 Angel Food cake

Mix Jell-O using 1 cup less water than box directions call for. Chill until ready to congeal. Take half of the Jell-O and place in a flat container about 3 inches deep. Add strawberries and stir until well mixed. Let set. Take the Angel Food cake and tear into thin slices. Make a layer of Angel Food cake over the Jell-O strawberry mixture. Add half of Jell-O and layer over Angel Food cake. Add the remainder of Cool Whip as a topping. Chill until served.

Penelope Richard – Creole, LA

CREAM OF COCONUT CAKE

1 box yellow cake mix
1 can sweetened condensed milk
1 can cream of coconut
1 carton whipped topping
1 cup coconut (optional)
1 large can crushed pineapple (optional)

Bake mix as directed in a 13X9X2-inch baking pan. Mix sweetened condensed milk and cream of coconut. Remove cake from oven when done and poke holes in while hot. Pour milk mixture over cake and refrigerate for several hours or overnight. After cake is cold, top with large carton cool whip and sprinkle with coconut. Crushed pineapple may be spread on top before cool whip, if desired. (If you use a dark chocolate cake mix and omit the pineapple, it will taste like a Peter Paul Mound's candy bar!)

**Solutions by Gin
Gin Crawford**

PEANUT BUTTER CAKE

1 box Duncan Hines yellow cake mix
1 small box instant vanilla pudding
4 eggs
3/4 cup oil
1 7 UP cola
Mix & pour into 9x13 (greased and flour)pan; cook for 35 minutes at 350 degrees.

Sauce:

1 1/4 cup sugar
2 tbs brown sugar
3 tbs peanut butter
1 cup milk
Bring to a slow boil for 3 minutes, stirring constantly; pour on top of baked cake (while it is still hot).

Icing:

1 box 4X sugar – sifted
4 tbs peanut butter
Milk
Mix and put milk as needed to make a thick creamy icing. Beat with mixer; put icing on cake.

Maddy Miller Gunter – Carlton, Georgia

BLACK MIDNIGHT CAKE

2/3 cup shortening
1 2/3 cups sugar
3 whole eggs
2/3 cup cocoa
1 tsp vanilla
1 1/3 cups cold water
2 cups sifted flour
1/3 tsp baking powder
1/2 tsp salt
1 1/4 tsp baking soda

Cream together in a large bowl shortening and sugar. Beat in eggs, set aside. Mix in a mixing cup cocoa, vanilla, cold water; set aside. In another bowl, mix sifted flour, baking powder, salt and baking soda. Add the water mixture alternately to the creamed mixture. Pour into greased 9X13-inch pan. Bake at 350 F for 30-35 minutes. Frost as desired.

Veronica Trosclair

FRENCH COCONUT PIE

1 stick butter (softened)
1 cup sugar
3 eggs slightly beaten
2 tsp vanilla
1/4 cup buttermilk
1 dash salt
1 7-oz bag coconut
1 deep dish pie shell

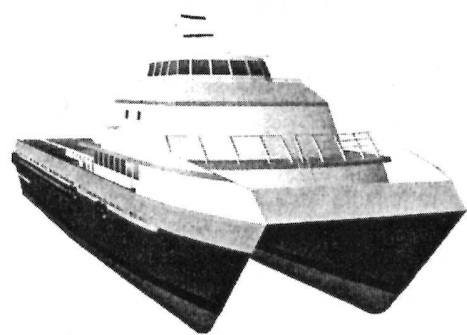
Cream together the butter, sugar, vanilla and salt. Beat in the eggs and buttermilk. Mix in the coconut. Pour into pie shell. Cover with foil and bake at 350 F for 45 minutes. (if it is not set, bake a little longer) When set, remove foil and bake until desired darkness.

**Kennedy d'Nae Darbonne
Little Miss Hackberry High School**



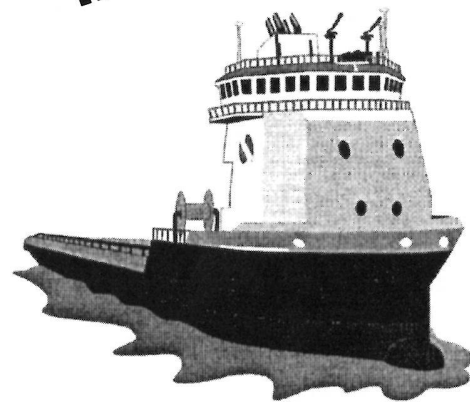
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PEANUT CAKE

1 stick butter, 1/2 cup
1/2 cup Crisco oil
2 cups sugar
5 egg yolks
2 cups plain flour
1 tsp baking soda
1 cup buttermilk
1 tsp vanilla
1 cup flaked coconut
2/3 cup chopped dry roasted unsalted peanuts
5 stiffly beaten egg whites

TOPPING:

1 8-ounce cream cheese
1/4 cup butter
1 pound powdered sugar
1 tsp vanilla
1/2 or 1 cup chopped peanuts

Cream oil and sugar. Add egg yolks. Add alternating sifted dry ingredients and milk. Stir in vanilla, coconut and peanuts. Fold in egg whites. Bake in 3 9-inch greased and floured pans at 350 F for 25 minutes. Let cool.

For topping: Cream 8 ounce cream cheese, 1/4 cup butter, 1 pound powdered sugar and 1 tsp vanilla. Spread on cake layers and sprinkle 1/2 cup chopped peanuts on top of top layer of cake or 1 cup chopped peanuts between layers and on top.

Lola Mae Tenney – New Iberia, LA

GRANNY'S SYRUP CAKE

3 eggs
1 1/2 cups cooking oil
1 1/2 cups sugar
1 1/2 cups Steen's Cane Syrup
3 cups flour
1 1/2 tsp baking soda
1 1/2 tsp cinnamon
1/2 tsp salt
1 1/2 cups soured milk

Set aside 1 1/2 cups milk with 2-3 tsp of vinegar. Allow to sit for at least one hour. Mix together eggs, cooking oil, sugar and syrup. In a separate bowl mix flour, baking soda, cinnamon and salt. Slowly add dry ingredients to liquid mixture and stir well. Add soured milk. Bake in a greased and floured pan at 350 F for 55 minutes.

Colby Blake Benoit
Little Mister Cameron Parish 2007

BUSY DAY SYRUP CAKE

1/2 cup shortening
1 1/2 cups cane syrup
2 eggs
2 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt
1/2 cup cocoa
2/3 cup milk
1 tsp vanilla extract

Cream shortening; gradually add syrup, beating until smooth. Add eggs one at a time, beating well after each addition. Combine flour, soda, salt and cocoa; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla. Pour batter into 2 greased-and-floured 9-inch round cake pans. Bake at 350 F for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove layers from pans and cool completely. Spread Easy Chocolate Frosting between layers and onto sides of cake.

EASY CHOCOLATE FROSTING

1/2 cup butter
1/4 cup cocoa
1/4 cup, plus 2 tbsp milk
4 to 5 cups sifted powdered sugar
1 tsp vanilla

Combine butter, cocoa, and milk in a medium saucepan. Bring to a boil over low heat, stirring constantly. Remove from heat and cool. Gradually add sugar, beating well until spreading consistency. Stir in vanilla.

Featured in Lake Charles American Press
Submitted by Jeannie Barrett – Brazoria, Texas

THE WHITNEY RESTAURANT'S CHOCOLATE UGLY CAKE

3lbs 8 oz semi-sweet chocolate
1 lb 4 oz butter
2lbs 7 oz egg yolks
1/2 oz salt
15 oz sugar
1 lb 12 oz egg whites

Melt together and stirring until smooth the semi-sweet chocolate and butter. Beat until thick and lemon colored the egg yolks and set aside. After the chocolate mixture has cooled; add the beaten yolks. Beat together egg whites until stiff adding salt and sugar and beat until stiff again and then fold into chocolate/yolks mixture. Divide batter equally between ten 8-inch baking pans greased well and bake at 300 F, 40-60 minutes or until toothpick comes out clean.

Note: this recipe is prepared in their big commercial ovens and bakes very slowly, however, at home the oven temperature may have to be higher. This recipe is to make ten 8-inch chocolate cakes fairly thin and once assembled it makes 5 cakes.

Filling & Frosting

3 lbs chocolate (Baker's German Sweet preferred)
12 oz clarified butter
16 oz sugar
15 egg whites
1 qt whipping cream

Melt these 2 ingredients together over hot water. Meanwhile... beat together yolks and 8 oz of sugar with mixer on high speed and then beat into chocolate/butter mixture. Next, beat until stiff 15 egg whites and 8 oz of sugar and fold into melted chocolate. Then whip whipping cream until it holds shape and fold this into the chocolate mixture. Use this filling/frosting to fill between 2 layers of the baked chocolate cake and then frost entire cake. Makes 5 completed cakes; each serves 5-6 people.

Gloria Pitzer
The Whitney Restaurant – Detroit, Michigan

MARDI GRAS KING CAKE

For the cake:

1/2 cup warm water
2 tbsp yeast
1/2 cup sugar, plus 2 tsp
3 1/2 - 4 cups flour
1 tsp nutmeg
2 tsp salt
1 tsp lemon zest
1/2 cup warm milk
5 egg yolks
1/2 cup butter
2 tsp cinnamon
1 egg beaten with 1 tbsp milk, for egg wash

For the icing:

3 cups confectioner's sugar
1/4 cup lemon juice
3-6 tbsp water
additional sugar & food coloring for decoration
1 tiny 1" baby doll

Sprinkle yeast and 2 teaspoons sugar over warm water in a small, shallow bowl. Allow to rest for 3-5 minutes, then mix thoroughly. Set bowl in a warm, draft-free place until yeast starts to bubble up and mixture almost doubles in volume, about 10 minutes. In a large mixing bowl, mix 3 1/2 cups flour, 1/2 cup sugar, nutmeg, lemon zest and salt. In mixing bowl of a heavy duty electric mixer or food processor, combine yeast, milk and egg yolks. Gradually add dry ingredients and softened butter, adding additional flour, as necessary to achieve a medium-soft ball. Knead dough, again adding flour if necessary, until smooth, shiny and elastic, about 10 minutes. Place dough in a covered, buttered bowl, in a warm, draft-free place until doubled, about 1 1/2 hours. In the meantime, butter a large baking sheet and set aside. When dough has risen, remove and punch down. Sprinkle with cinnamon and form into a cylinder, then twist this cylinder into a circle. Pinch the ends together to complete the circle. Once again, cover and let rise until doubled, about 45 minutes. Pre heat oven to 375 F. Brush top and sides of cake with egg wash and bake for 25-35 minutes or until golden brown. Cool on wire rack completely before hiding baby doll inside or icing and decorating. Icing: Mix sugar, lemon juice and 3 tablespoons of water until mixture is smooth, adding more water as necessary to achieve a smooth, spreadable consistency. Spread icing over cake and immediately sprinkle colored sugar in alternating color rows.

STRAWBERRY TORTE

11 ounces cream cheese, softened
3/4 cup white sugar
2 tsp vanilla extract
1 pint heavy cream
2 (12 ounce) packages ladyfinger cookies
1 (16 ounce) package frozen strawberries
1 tbsp cornstarch

Strain strawberries and set aside, reserving juices. In a saucepan bring cornstarch and strawberry juice to a gentle boil. Remove from heat and let cool. Whip the cream cheese, sugar and vanilla together. In a separate bowl, beat whipping cream until stiff peaks form. Fold whipped cream into cream cheese mixture. Arrange ladyfingers around sides and bottom of 8 or 9 inch springform pan, standing ladyfingers lengthwise around sides of pan. Pour 1/2 of the filling into the pan and then place a layer of ladyfingers on top of filling. Pour remaining filling over ladyfingers. Spread strawberry sauce over top of cake and place the whole strawberries on top. Refrigerate and remove from pan once thoroughly chilled.

Joyce Sturlese

JORJA-GIN CHOCOLATE PEANUT BUTTER PIE

1 prepared chocolate cookie pie crust
1 cup Jif creamy peanut butter
1 (8 ounce) package cream cheese at room temperature
1/2 cup sugar
4 1/2 cups (12 ounce) container dairy whipped topping
1 (11.75 ounce) jar Smuckers Hot Fudge topping

In a medium bowl, beat together the peanut butter, cream cheese and sugar. Fold in 3 cups whipped topping. Spoon into the pie shell and smooth out. Reserve 2 ounces of hot fudge and place remaining hot fudge in a bowl and microwave for one minute. Spread the hot fudge over the peanut butter layer. Spread remaining whipped topping over hot fudge. Place remaining 2 ounces of hot fudge in a plastic bag and cut a tiny hole in the corner of the bag and drizzle over the pie. Do the same with 2 ounces of peanut butter going in the opposite direction.

Jorja Holley
Featured in Solutions by Gin

CRACKER BARREL'S COCA COLA CAKE II

1 stick of butter
1 cup Coca Cola
3/4 cup miniature marshmallows
1 square of Semi Sweet Baking Chocolate
1/2 cup shortening
1/2 cup vegetable oil
3/4 cup cocoa
2 eggs
1/2 tsp salt
2 tsp vanilla
3/4 cup buttermilk
2 cups sugar
2 1/3 cup flour
1 tsp baking soda
1 1/2 tsp baking powder

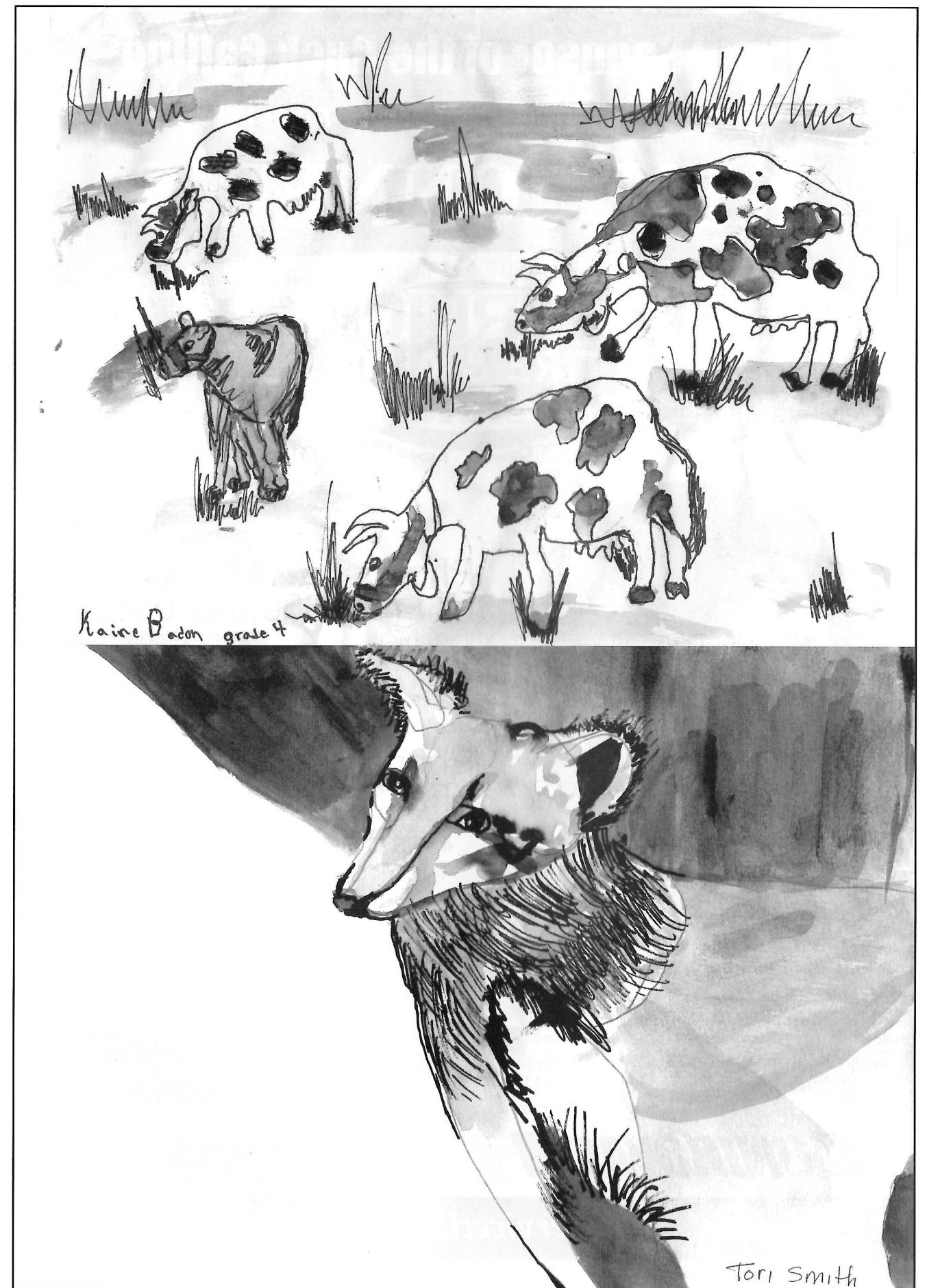
Place in a sauce pan butter, coke, semi sweet baking square chocolate and bring to a boil. Remove from heat and add marshmallows and stir until all is blended and the marshmallows disappear. Set aside to cool enough to tepid or room temperature. In mixing bowl, blend the shortening, oil, vanilla and sugar until fluffy. Add eggs and buttermilk and beat until smooth. Mix flour with baking soda, cocoa, baking powder and salt; add half of flour mixture to shortening, egg mixture and beat. Scrape bowl time to time to clean the sides off so ingredients are blended in batter. Add cooled coca cola mixture and beat. Add remainder of flour and beat until completely smooth about 3-4 minutes. Batter will be thick. Place batter into a 13X9X2 oiled and floured baking pan. Set pan on top shelf in a preheated 350 F oven for 35-40 minutes. Check for completed baking time with a toothpick. If the toothpick comes out clean, it is time to come out of the oven and cool.

Frosting

1 stick of butter
1/2 cup cocoa
1/4 cup coca cola (plus 2-3 tbsp if needed)
3 cups powdered sugar
1 tsp vanilla
1/4 cup Hershey's Chocolate Syrup

Cream butter, add cocoa, vanilla, Hershey's Syrup and coca cola and beat until smooth. Add powdered sugar a little at a time and beat constantly. Scrape the sides of bowl time to time to get all ingredients into the frosting. If the frosting seems a little dry add a little more coca cola and beat well. Frost warm cake. Serve with vanilla ice cream and enjoy.

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SOUTHERN PECAN PIE

2 tbsp flour
1 cup sugar
1/4 tsp salt
2 tbsp margarine
3 eggs
3/4 cup white Karo syrup
1 tsp vanilla
1 1/2 cups pecans
1 unbaked pie shell

Preheat oven to 325 F. Mix sugar, flour, and salt well. Melt margarine over low heat. Remove and cool. Add eggs to melted margarine and beat with electric mixer. Add to sugar, flour and salt mixture. Heat slightly, mixing well. Add syrup, vanilla, and pecans; mix well. Pour into unbaked pie shell and bake for 1 hour.

Cadi Pedigo
2005 La Fur and Wildlife Festival Queen

TRIPLE FUDGE TORTE

From THE CARNEGIE'S CLUB ROOM

1/2 cup butter (1 stick)
2 1/4 cups packed brown sugar
3 eggs
1 tsp vanilla extract
3 squares (1 ounce each) melted bitter chocolate
2 tsp baking soda
1 cup sour cream
2 1/4 cups cake flour
1 cup water
pastry cream (see recipe)
frosting (see recipe)
fresh flowers or fruit for garnish

To Make Cake: Preheat oven to 350 F. Cream butter and brown sugar in bowl. Add eggs and beat well. Add vanilla, melted chocolate and baking soda. Alternately beat in sour cream, flour and water. Divide batter evenly between 2 greased and floured 9-inch round cake pans. Bake in preheated oven 30 to 35 minutes or until done. Center should spring back when touched or toothpick inserted into center of cake should come out clean. Cool on rack. While cake cools, prepare pastry cream filling and frosting. Generously spread pastry cream over bottom layer of cooled cake. Add top layer. Then frost, spreading thick layers of frosting over top and around sides of cake. Use remaining frosting to pipe decorative edges around top edge of cake, as well as around bottom edge of cake. Decorate with fresh flowers or fruit if desired. Refrigerate until ready to serve and

refrigerate any leftovers. Makes 8 to 12 servings.
Note: There may be some additional frosting left over. It can be refrigerated 1 to 2 days and used to frost other desserts.

Pastry Cream

5 egg yolks
2 1/2 cups half-and-half cream
1/2 cup sugar
1/4 to 1/3 cup unsweetened cocoa powder
1/3 cup flour
1 envelope unflavored gelatin
1 tbsp butter
1 tsp vanilla extract

Slightly beat egg yolks in top of double boiler. Gradually add half-and-half, sugar, cocoa to taste, flour and gelatin, whisking constantly. Cook until thickened, continuing to whisk, about 15 minutes. Remove from heat, add butter and vanilla. Refrigerate until cool and of spreading consistency.

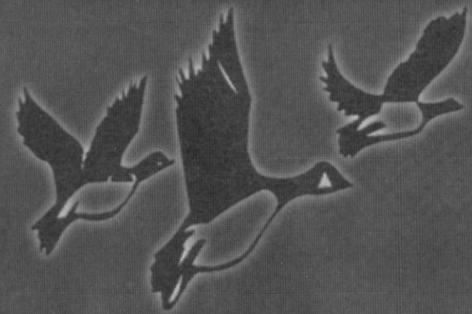
Frosting

10 egg whites
2 cups sugar (divided)
3 tbsp plus 1 tsp water
1/2 tsp plus 1/8 tsp cream of tartar
1/4 cup unsweetened cocoa powder
4 cups (8 sticks) butter, room temperature

Stir together egg whites and 1 1/4 cups sugar in saucepan. Add water and cream of tartar. Cook over low heat, beating with portable mixer set at low speed. Do not let mixture foam in pan. Continue to beat over low heat, until mixture reaches 160 F. Transfer mixture to large bowl. In separate bowl, combine remaining 3/4 cup sugar and cocoa powder. Add to egg white mixture, 1 tablespoon at a time, beating constantly on high speed until sugar is dissolved. To be sure sugar is dissolved, rub a small amount of meringue between thumb and forefinger; it should not feel grainy. At this point, frosting should be glossy and stand in soft peaks. Cut butter into chunks and gradually add to frosting, whipping mixture until butter is completely worked in. Mixture should be smooth and spreadable, but will stiffen with additional whipping.

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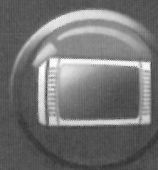


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PINEAPPLE PIE

1 9-inch graham cracker crust
1 (14 ounce) can sweetened condensed milk
1/2 cup fresh lemon juice
1 (20 ounce) can crushed pineapple, drained
1 (8 ounce) container non-dairy whipped topping,
thawed

Combine sweetened condensed milk and lemon juice, mixing well. Fold in pineapple and whipped topping. Spoon mixture into crust. Chill several hours before serving.

Mrs. Jolene T. Benoit – New Iberia, LA

LEMON ICEBOX PIE

8 egg yolks
4 cans Eagle Brand condensed milk
12 lemons or limes
Box of Ritz crackers
Sugar
Melted butter
Dash of nutmeg

Crush Ritz crackers in bowl and mix with 1/4 cup sugar and 1 stick of melted butter and nutmeg. Once mixed this is the crust for the pie. Place mixture in pie pan and mash down around edges. Let set and begin mixing egg yolks, milk and lemon juice. Once mixed add to pie crust and bake only 10 minutes at 300 F then place in refrigerator overnight. Serve the next day.

Danny M. Grisaffe – New Iberia, LA

TEXAS TWO-STEP CAKE

STEP #1

2 cups flour
2 tsp baking soda
1 1/2 cups sugar
2 beaten eggs
1 number 2 can of crushed pineapple with the juice
3/4 cup lightly chopped pecans or any other type nuts

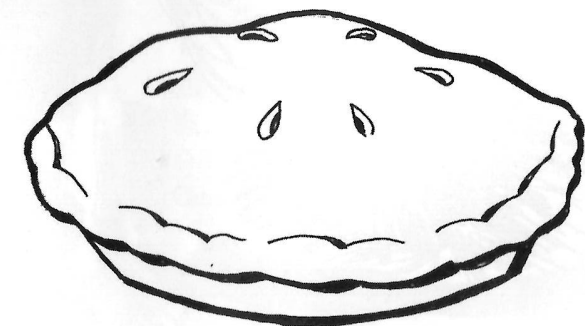
Put all the above ingredients in order given into a greased 9X13 cake pan. Mix with a fork until all the batter is the same consistency. Bake at 350 F for 35 to 40 minutes until lightly browned and springs back when pushed.

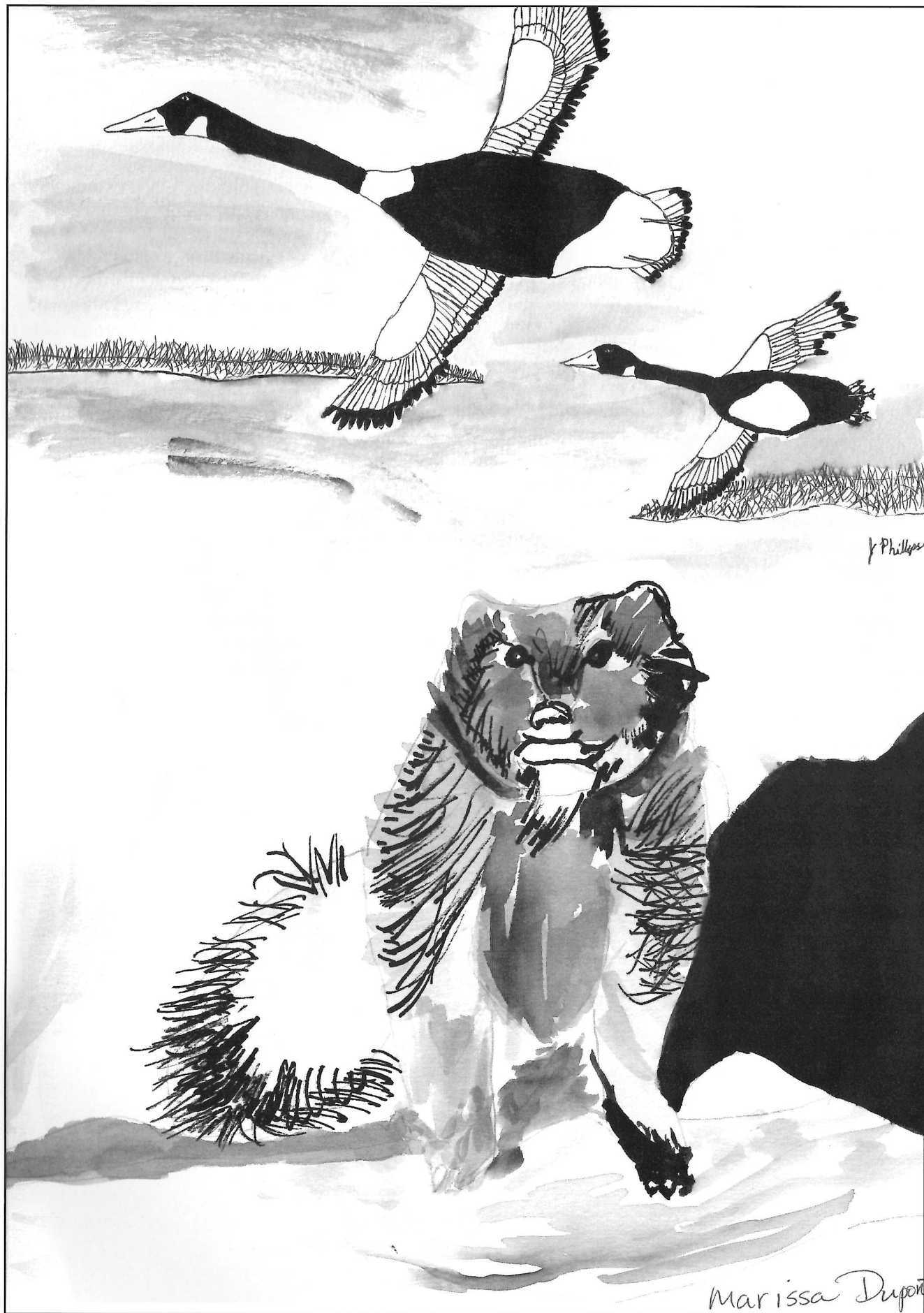
STEP #2

3/4 cup sugar
1/2 cup Pet milk
2 stick oleo

Stir and place in microwave safe bowl and microwave on high for about 2 minutes. Pour over the hot cake when it is taken out of the oven. Use a fork to spear the cake all over to allow the topping to permeate the cake. Allow to sit until cool enough to eat. It keeps well for several days in the refrigerator and can be re-warmed in the microwave.

Cheryl Judice – St. Martinville, LA





Cookies & Candy

CHOCOLATE GOOEY BUTTER COOKIES

1-8 oz. cream cheese
 1-stick butter
 1-egg
 1-tsp. vanilla
 1-box moist chocolate cake mix
 confectioners sugar

Electric mixer, beat cream cheese and butter, beat in egg and vanilla, beat in cake mix. Cover and refrigerate, 2 hrs. Roll into balls, then in confectioners sugar. Place on ungreased cookie sheet. Bake, 350 F. for 12 min. Sprinkle with confectioners sugar.

Shirley Murphy

HEAVENLY HASH CANDY

5 cups sugar
 1 12oz. Can pet milk
 2 sticks butter (not Margarine)
 1 7 oz. pint jar marshmallow cream
 12 oz. semi-sweet choc. Chips
 1 teaspoon vanilla
 2 cups pecans (chopped)
 1 bag mini-marshmallows

Spray a 9 x 13 inch metal pan with cooking spray. Line the bottom of pan with mini-marshmallows, set aside. On medium heat in a small oblong 4 1/2 quarts magnalite pot, combine sugar, pet milk, and butter. Bring to a full rolling boil (not able to control the rolling boil) continue to boil for 9 minutes. Remove from heat, add semi-sweet chocolate chips and marshmallow cream, stir until completely melted. Add vanilla and pecans. Beat, beat, beat, until slightly cooled. Spoon on top of mini-marshmallows, so the marshmallows do not spread. Let cool completely, on cooling rack, approximately 4 to 5 hours or over night. Cut into 1 inch squares; Enjoy; great for family gathering.
 Yields 5 lbs. of fudge.

Submitted by:
 Roland Primeaux
 2007 King Fur
 Creole, Louisiana

RANGER COOKIES

1 cup oleo
 1 cup sugar
 1 cup brown sugar
 2 eggs
 Cream first three ingredients, then beat in eggs.
 Sift and add to mixture:
 2 cups flour
 1 tsp soda
 1/2 tsp, baking powder

Add to the above mixture:
 1 tsp vanilla
 2 cups oatmeal
 2 cups Rice Krispies
 1 cup coconut
 Bake at 350 degrees until well done.

Judy Guidry, Edgerly, LA

MARTHA WASHINGTON CANDY

2 sticks melted butter
 2 boxes powdered sugar
 1 can condensed milk
 2 cups chopped pecans
 2 cups coconut
 1 - 12 oz chocolate chips (sweet)
 1 small cake paraffin wax

Melt margarine, mix in powdered sugar, add condensed milk and other ingredients. Roll in small balls. Freeze for 10-15 minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing.

*(My sister loved making this candy for the Holidays)
 She is greatly missed - In Memory of Greta Ronsonet
 Submitted by Maddy Miller Gunter - Carlton,
 Georgia*

GINGERBREAD COOKIES WITH CHOCOLATE

1/2 cup butter or margarine
1/2 cup molasses
2 (1 ounce) squares unsweetened chocolate
2 1/2 cups all-purpose flour
2/3 cups white sugar
1 tsp baking powder
1/2 tsp baking soda
1 tsp ground ginger
1/4 tsp salt
1/4 cup milk
White sugar

Combine butter or margarine, molasses, and unsweetened chocolate in the top of a double boiler. Heat until chocolate melts. Stir until smooth. Sift together flour, 2/3 cup sugar, baking powder, baking soda, ginger and salt. Stir in melted chocolate mixture and milk. Mix well. Chill until firm. Roll dough into 1 inch balls. Roll balls in sugar. Place on an ungreased cookie sheet. Bake at 375 F for about 10 minutes.

Cheryl Judice – St. Martinville, LA

GINGERSNAP CRISPS

2 cans (15 1/4 ounce) sliced peaches
1 1/2 cups coarsely crushed gingersnaps
1/4 cup butter or margarine, softened
1/3 cup sliced almonds, pecans or chopped walnuts

Drain fruit and arrange in greased 8X8 inch baking dish. Mix together butter and cookie crumbs. Stir in nuts. Sprinkle nuts evenly over fruit. Bake at 350 F 15 to 20 minutes. Serve warm with vanilla ice cream, whipped cream or frozen yogurt.

Pat Broussard – New Iberia, LA

GREEK EASTER COOKIES

1 tsp margarine
1/3 cup granulated sugar
2 egg yolks
1/2 tsp brandy flavor
1 tsp vanilla
2 cups all-purpose flour
1 tsp baking powder
1 tsp ground cloves
Confectioner's sugar

Heat oven to 350 F. Mix 1st 5 ingredients thoroughly. Measure flour, mix with baking powder and cloves. Stir into 1st mixture. Mix well. Shape dough into small balls 3/4 inch in diameter. Place on lightly greased cookie sheet. Bake 10-12 minutes until cookies set but not brown. Let stand 2 minutes before removing from baking sheet. Dust with confectioner's sugar when cool.

Oretha Murdock – Franklin, LA

CAJUN DREAM BARS

2 cups all-purpose flour
1 1/2 cups lightly packed brown sugar
1/4 tsp salt
3/4 cup butter

TOPPING:

1/4 cup all-purpose flour
1/2 tsp baking powder
1/2 tsp salt
2 eggs
1 tsp vanilla
1 1/2 cups lightly packed brown sugar
1 cup coconut
1 cup white chocolate chips
3/4 cups chopped walnuts or pecans
1 1/2 cups chocolate chips

Preheat oven to 350 F. Grease a 13X9X2-inch cake pan. For the pastry, combine the flour, sugar and salt. With a fork blend in butter until crumbly. Press into bottom of prepared pan. Bake in preheated oven on 350 F for 10 minutes.

For topping: Blend flour, baking powder and salt. Beat eggs until foamy and stir in vanilla and brown sugar. Stir in coconut, chocolate chips, walnuts or pecans and chocolate chips. Spread over baked pastry. Return to oven and back for an additional 25 to 30 minutes. Cool and cut into bars.

Mrs. Dawn Fredrick – Jeanerette, LA

Savoie

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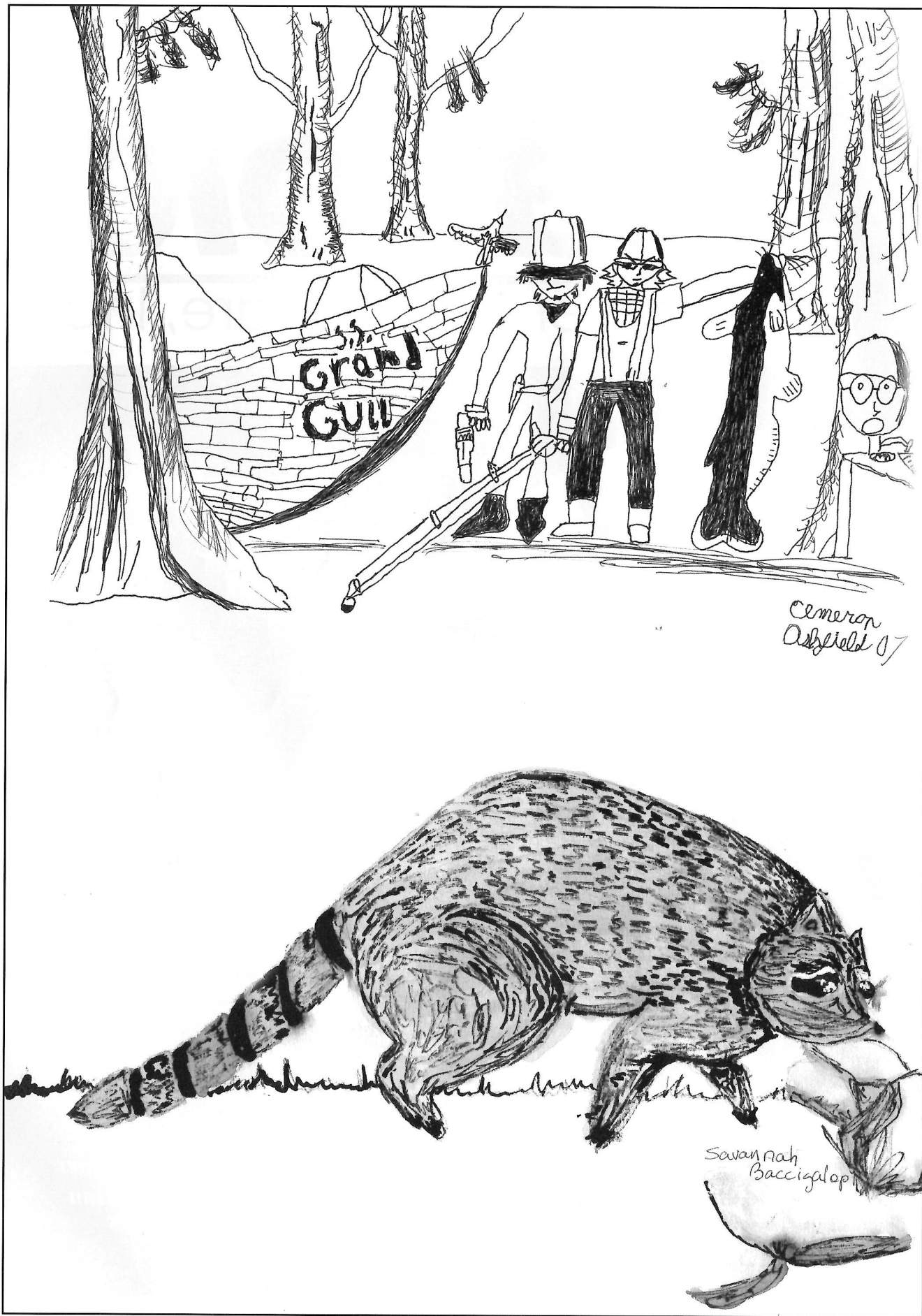
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HAWAIIAN COOKIES

1 cup soft shortening
 1 1/2 cups sugar
 1 egg
 1 cup crushed pineapple with juice
 3 3/4 cup flour
 1 tsp baking soda
 1/2 tsp salt
 1/4 tsp nutmeg
 1/2 cup nuts, chopped pecans or macadamias (optional)

Cream together shortening and sugar. Add egg and crushed pineapple with juice. Sift and add flour, baking soda, salt and nutmeg. Add nuts. Chill 1 hour and drop on greased cookie sheet. Bake for 10-12 minutes at 375 F.

Donna Kay Quinn

HELLO DOLLY'S

1 1/2 cups of graham cracker crumbs
 1/2 cup of butter
 1 14-ounce can of coconut
 1 12-ounce bag of semi-sweet chocolate chips
 1 1/2 cups of chopped pecans
 1 can of condensed milk

Mix graham cracker crumbs and butter. Spread into 9X13-inch pan to make crust. Then layer in can of coconut. Spread evenly in pan. Spread semi-sweet chocolate on top of coconut. Next spread pecans on top. Last take condensed milk. Sprinkle on top of pecans. Bake at 325 F for 30 minutes. Let cool and serve into small pieces.

Michelle Conner – Bell City, LA

CRISPY PECAN CREATIONS

2 egg whites
 1/2 tsp vanilla extract
 1 pound package light brown sugar
 2-1/2 cups chopped pecans
 1 package chocolate bark coating
 1 package vanilla bark coating

(originally named Slap Your Moma Pecans) Beat egg whites with mixer until very stiff peaks form. Add vanilla and brown sugar; mix well. Fold in pecans. Spoon small pieces of mix onto a greased baking sheet. Bake at 200 F for 20 minutes. Cool completely. Melt chocolate bark in microwave. Start with about half of your crispy creations dipping each one into chocolate covering all sides. Place on wax paper until dry. Repeat with the vanilla bark using the remainder of your crispy creations. To add a look of elegance, you can decorate the tops before removing them from the wax paper. Fill a small Ziploc bag with melted bark cutting a small hole in the corner. Wave over your crispy creations, using chocolate over vanilla and vanilla over chocolate. When dry, place in a covered dish. This will stay fresh for more than a week, which makes it a good gift in a canister or pretty container.

Sarah Portie – Lake Charles, LA

EASY PECAN PIE SQUARES

1 box Duncan Hines butter cake mix
 1 stick butter or oleo
 1 egg

FILLING:

1 cup firmly packed light brown sugar
 1 1/2 cups light corn syrup
 2 tbsp of butter or oleo
 3 eggs, well beaten
 2 cups chopped pecans
 1 tsp vanilla extract

Mix Duncan Hines butter cake mix, 1 stick butter and 1 egg very well. Once a dough texture is formed, pat into a 9X13-inch baking pan, combing up the sides of the pan to form a deep-dish crust. Bake at 350 F for 15 minutes. Set aside for filling. For filling, mix all ingredients well and pour onto crust. Bake at 350 F for 30 minutes. Cut into squares while still warm. Cool thoroughly and enjoy.

Penelope Richard – Creole, LA

QUICK PRALINES

3/4 cup brown sugar
3/4 cup white sugar
1/2 cup evaporated milk (Pet)
1 tbsp butter
1/2 tsp vanilla
1 cup roasted pecans

Bring sugar and milk to a boil then to 238° F for 2 minutes. Remove from heat. Add butter, vanilla and pecans. Mix with spoon over and over until thick. Once thick, hurry and spoon out on wax paper.

Shari Richard – Grand Chenier, LA

FRENCH MARKET DOUGHNUTS

1 package active dry yeast
1 1/2 cups warm water (105 degrees)
1/2 cup sugar
1 tsp salt
2 eggs
1 cup undiluted evaporated milk
7 cups all-purpose flour
1/4 cup soft shortening
oil for frying
confectioners' powdered sugar

In a large bowl, sprinkle yeast over water; stir to dissolve. Add sugar, salt, eggs and milk. Blend with beater. Add 4 cups of the flour; beat smooth. Add shortening; beat in remaining flour. Cover with plastic wrap and chill overnight. Roll out on floured board to 1/8-inch thickness. Cut into 2 1/2-inch squares. Deep fry at 360 F 2 to 3 minutes until lightly browned on each side. Drain on paper towels and sprinkle heavily with powdered sugar. Serve hot with café au lait.

Jean K. Durkee, Lafayette, LA
Lafayette Centennial Cookbook

PUMPKIN FUDGE

1 1/2 cups granulated sugar
2/3 cup evaporated milk (not sweetened)
1/2 cup canned pumpkin
2 tbsp butter or oleo
1/4 tsp salt
1 1/2 tsp pumpkin pie spice
1 package (12 ounces) vanilla flavored baking chips
2 cups miniature marshmallows
1 cup chopped nuts
1 1/4 tsp vanilla

Using butter or oleo, lightly grease the sides and bottom of heavy pan. Place the first six ingredients in the pan. Stir while bringing to a boil and boil over medium heat for 12 minutes, stirring constantly. Remove from heat and stir in the vanilla chips and marshmallows until melted. Stir in the nuts and vanilla. Pour into a butter 9-inch (or slightly larger) dish and chill until set. Cut into small squares to serve.

Aunt Pawdine – Palm Springs, CA

HALEY'S SNICKERDOODLES

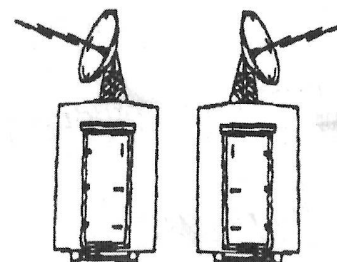
1/2 cup butter, softened
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 tsp vanilla extract
2 3/4 cups all-purpose flour
2 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt
2 tbsp white sugar
2 tsp ground cinnamon

Preheat oven to 400 F. Cream together butter, shortening, 1 1/2 cups sugar, eggs and vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls. Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets. Bake 8 to 10 minutes, or until set by not too hard. Remove immediately from baking sheets.

Haley McCall – South Cameron High School

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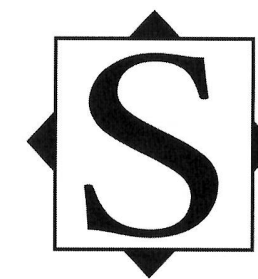
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SOFT CHOCOLATE CHIP COOKIES

4 1/2 cups all-purpose flour
2 tsp baking soda
2 cups butter, softened
1 1/2 cups packed brown sugar
1/2 cup white sugar
2 (3.4 ounce) packages instant vanilla pudding mix
4 eggs
2 tsp vanilla extract
4 cups semisweet chocolate chips
2 cups chopped walnuts (optional)

Preheat oven to 350 F. Sift together the flour and baking soda, set aside. In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

Blake Bertrand – Abbeville Elementary School

OLD FASHIONED SOFT SYRUP COOKIES

1/2 cup shortening
1/2 cup sugar
1 egg, unbeaten
1/2 cup Steen's Syrup
2 1/4 cups sifted all-purpose flour
2 tsp baking soda
1 tsp ginger
1 tsp cinnamon
1/4 tsp salt
1/2 cup water

Cream shortening and sugar until light and fluffy. Add egg and syrup; mix well. Sift together flour, baking soda, ginger, cinnamon and salt. Add dry ingredients alternately with water. Drop by heaping teaspoons on ungreased baking sheet. Bake at 375 F for 8-10 minutes. Store in tightly covered container.

Featured in "The Story of Steen's Syrup and It's Famous Recipes"

CHOCOLATE M&M COOKIES

2 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
6 ounces semisweet chocolate, chopped
3/4 cup granulated sugar
3/4 cup light brown sugar, packed
1/4 pound unsalted butter, room temperature
2 large eggs
2 tsp pure vanilla extract
1 1/2 cup M&M's

Preheat the oven to 350 F. In a sifter, combine the flour, baking soda, and salt. Sift onto a large piece of waxed paper and set aside until needed. Heat 1-inch of water in the bottom of a double boiler over medium heat. Place the semisweet chocolate in the top half of the double boiler. Stir the chocolate until completely melted and smooth, about 4 to 5 minutes. Transfer to a small bowl and set aside. Cream the granulated sugar, light brown sugar, and butter in a large bowl until smooth. Add the eggs and vanilla extract and mix until incorporate. Add the melted chocolate and mix until combined. Add the dry sifted ingredients and thoroughly combine. Add the M&M's mixing to incorporate. Using 3 heaping tablespoons of dough for each cookie, portion 6 cookies, evenly space, onto each of 3 nonstick baking sheets or bake cookies in batches. Place the baking sheets on the top and center racks of the preheated oven and bake for 14 minutes. Remove the cookies from the oven and cool to room temperature on the baking sheets, about 30 minutes. Store the cooled cookies in a tightly sealed plastic container until ready to serve.

Trevor Keith Bertrand – South Cameron Elementary

EASY PEANUT BUTTER COOKIES

1 cup peanut butter
1 egg
1 cup sugar
1 tsp vanilla

In bowl, stir all ingredients until combined. Shape level tablespoonsfuls into balls. Place 2 inches apart on ungreased baking sheet, flatten with a fork. Bake at 350 F for 16-18 minutes or until set. Cool for 5 minutes, remove to wire racks.

Annual 2000 Recipes "Taste of Home" Cookbook

Miscellaneous

HOTTY TODDY (Cold Remedy)

4 oz. water
1 aspirin, crushed
2 oz. bourbon whiskey
Lemon juice to taste
Honey or sugar to taste

Heat water on stove until just about to boil. Remove from heat; melt aspirin in the water. Add remaining ingredients; mix well. Sip slowly and go to bed.

**Submitted by: Roland Primeaux
2007 King Fur
Creole, LA**

COUCHE-COUCHE

2 cups yellow cornmeal
pinch of salt
1 1/2 cups water
1 tsp. baking powder
1/2 cup cooking oil, divided

Mix cornmeal, salt, water, baking powder and 1 tablespoon oil together to make a soft batter. Heat remaining oil in a cast iron pot. Add cornmeal batter and let it form a crust on bottom. Lower heat to simmer, stir well to break up crust. Cover and stir occasionally. Let cook 15 minutes until puffy. Serve with milk and favorite sweetener as you would serve cereal.

**Submitted by: Roland Primeaux
2007 King Fur
Creole, LA**

BREAKFAST PIZZA

1 pkg refrigerated crescent rolls
1 lb sausage
6 eggs
2 tbs milk
1 cup sharp cheddar cheese

Press crescent rolls in bottom of 11x9x2" baking pan and 1/2 up on the sides of pan. Brown sausage in skillet and spread over crescent rolls. Beat eggs and milk (salt & pepper, if desired) in mixing bowl. Pour over sausage. Sprinkle cheddar cheese over egg mixture. Bake at 400 degrees for 20-25 minutes or until egg is cooked.

Maddy Miller Gunter – Carlton, Georgia

OLD FASHION RAISIN BISCUIT

2 cups self-rising flour
2/3 – 3/4 cup milk
1 stick butter
1/4 cup sugar
1 tbs cinnamon
2/3 cups raisins

Preheat oven to 475 F. Mix all dry ingredients together. Cut in butter with fork. Add raisins and milk. Use tablespoon and spoon onto a cookie sheet. Bake until golden brown, about 10 minutes.

Cathy Corbello – Lake Charles, LA

KUMQUAT MARMALADE

1 1/2 pounds kumquats seeded and thinly sliced
2 to 3 cups water
3 tbs powdered pectin (Sure jell)
2 tsp lemon juice
4 3/4 cups sugar

Place kumquats in a large glass saucepan. Add enough water to barely cover kumquats. Bring to a boil over medium high heat. Reduce heat to low. Simmer 50 minutes or until peelings are soft, adding additional water as needed to keep kumquats barely covered and stirring occasionally. Meanwhile, place (5 ounce) canning jars and lids in a large pot. Boil 5 minutes. Let stand in hot water until ready to use. Measure 3 1/2 cups cooked kumquat mixture (at this point), the fruit looks mushy. Place in a large glass pot or nonreactive Dutch oven like stainless steel. Stir in pectin and lemon juice, mixing thoroughly. Bring to a boil over medium high heat; boil for 1 minute. Stir in sugar. Bring to a rolling boil. Boil for 1 minute, remove heat, skim off foam. Ladle mix into sterile jars leaving 1/2-inch space at top. Wipe rims and seal tightly with lids. Let cool completely. This is really good on toast or biscuits.

Regina Darby – New Iberia, LA

BREAKFAST YOGURT

1 pint unflavored low fat yogurt
1 cup grape nuts
1/3 cup wheat germ
1/3 cup raisins
1/3 cup pecans
1/3 cup coconut
5 envelopes sweetener

Mix all together and divide into 6 servings.

Julie Reeves – Lake Charles, LA

CARIBBEAN SPICE RUB

1/2 tbsp cumin seeds
1/2 tbsp black pepper
1/2 tbsp brown sugar
1 tsp coriander seeds
1 tsp ground ginger
1 tsp cinnamon
1 tsp salt
3/4 tsp whole cloves
3/4 tsp hot pepper powder (red pepper, habanero pepper, etc)

Combine all ingredients to taste.

Larrie Dahlstrom – New Iberia, LA

BLACKBERRY JELLY

6 cups sugar
1 package Sure Gel
Enough blackberries to fill 2 -1/2 to 3 gallon buckets

Wash and soak fresh berries in salt water and drain. Place in a pot. Boil until berries are soft. Strain through a sieve or colander until you get 4 1/2 cups juice. To 1 package Sure Gel, add juice mixture and boil until it comes to a rolling boil. Add sugar and bring back to a rolling boil. Stir in 1 minute and turn off. Pour into clean prepared jar and seal.

Mrs. Patsy Sturlese – Woodville, TX

CHOW CHOW

1 medium head cabbage (2 qt)
6 medium onions
6 green peppers
6 sweet red peppers
1 quart green tomatoes
1/4 cup pickling salt
2 tbs prepared mustard
6 cup vinegar
2 1/2 cup sugar
1 1/2 tsp turmeric
1 tsp ginger
1 tbs mustard seed
1 tbs mixed whole pickling spices

Put all vegetables in food processor. Then mix with salt. Cover; let stand overnight; drain. Mix mustard with a little vinegar in kettle. Add remaining vinegar, sugar and spices. Simmer 20 minutes. Add vegetables. Simmer 10 minutes; pack in one hot sterilized jar at a time. Fill to within 1/8" from top of jar. Make sure liquid covers vegetables. Seal each jar at once. Makes 6 to 8 pints.

Ruby Miller, Cameron, LA


PICKLED PEACHES

4 cups sugar
2 cups vinegar
2 tsp or two sticks of cinnamon
whole cloves
peaches

Select firm, well ripe peaches. Blanch and remove skins. Combine sugar, vinegar, and cinnamon. Boil for 10 minutes. Cook peaches in syrup until tender. Cool and stick whole cloves into peaches about every inch. Pack in sterilized jars and fill jars with hot syrup. Carefully wipe the lids and caps while hot. The jars should seal.

Barbara Bailey – DeRidder, LA
Featured in Solutions by Gin

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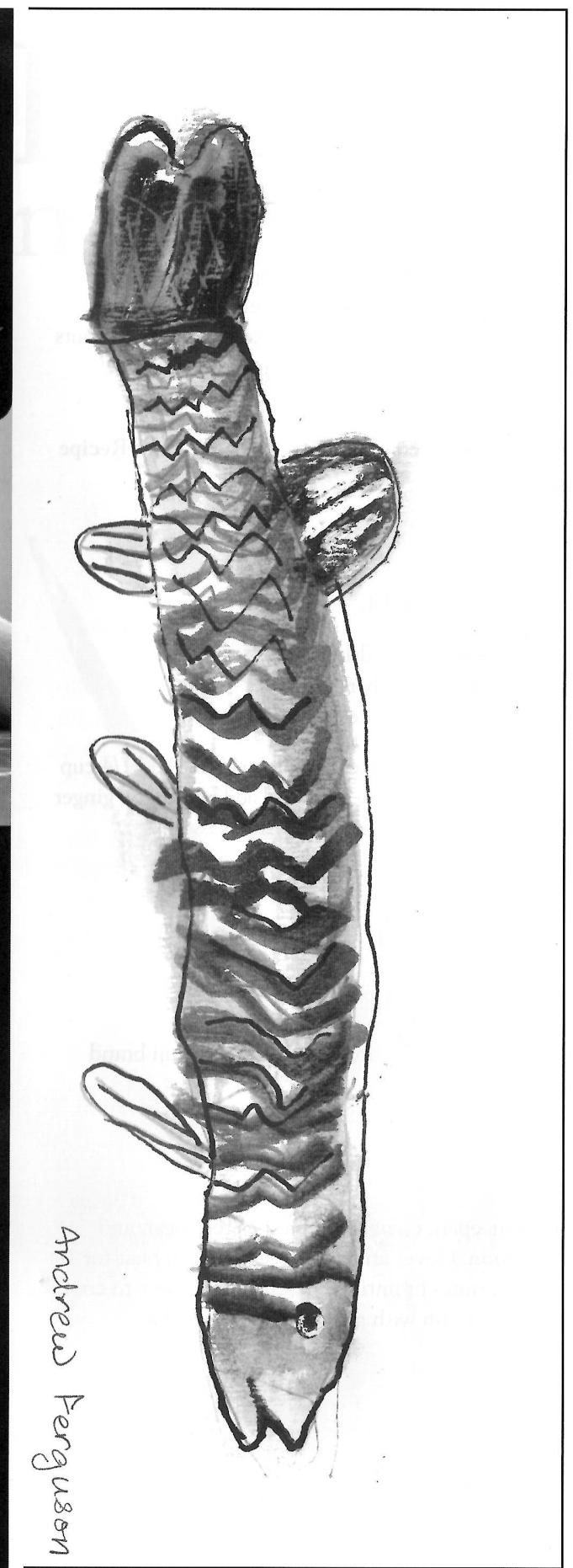


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BOILED PEANUTS

Raw peanuts
salt

Wash raw peanuts thoroughly. Boil in big saucepan or pot with enough salted water to cover peanuts. Use 1/4 cup salt for each quart of peanuts. Cover and bring to a boil. Reduce heat and boil gently about 1 1/2 hours. Add boiling water to keep peanuts covered. Remove a peanut or two and shell to test if done. When done, drain peanuts in colander. Boiled peanuts can be stored in airtight, moisture-proof bags or containers.

Anonymous – compliments of Drunk Chef Recipe Cookbook

ORANGE CHILL

1/2 cup cold orange drink
1/2 cup orange sherbert
3/4 cup cold ginger ale

Pour 1/4 cup of orange drink into glass. Add 1/4 cup of the sherbet into the glass and add half of the ginger ale to each glass. Makes 2 serving glasses.

Bryclyn Murphy – Cameron, LA

CADIN'S APPLESAUCE

4 apples – peeled, cored and chopped (Fuji brand preferred)
3/4 cup water
1/4 cup white sugar
1/2 tsp ground cinnamon

In a saucepan, combine apples, water, sugar, and cinnamon. Cover and cook over medium heat for 14 to 20 minutes or until apples are soft. Allow to cool and then mash with a fork or potato masher.

Cadin Bertrand

BAKED FIG PRESERVES

6 cups figs
3 cups sugar

Mix sugar and figs and place the mixture into a large heavy baking pan. Bake at 325-350 F for about 2 hours, stirring occasionally. Pack into hot jars and seal. Make about 2 pints. NOTE: Recipe can be doubled by using two pans. (Baked strawberry figs preserves can be made by the same method, using 6 cups figs, 2 1/2 cups sugar, 2 packages strawberry gelatin).

Bonny McMillian

DINOSAUR EGGS

2 – 6 ounce packages lime gelatin powder
2 1/2 cup boiling water
1/2 tsp ground cinnamon
1 cup cold milk
1 – 3.4 ounce package instant vanilla pudding mix
Alfalfa sprouts (optional)

In a large bowl, dissolve gelatin in boiling water; let stand at room temperature for 30 minutes. Stir in cinnamon. In a large measuring cup with a spout, beat milk and pudding mix until blended, about 1 minute. Quickly whisk into gelatin until smooth. Pour into a 13X9X2- inch pan coated with cooking spray. Refrigerate for 3 hours or until firm. Cut into ovals or use an egg-shaped cookie cutter. Serve over Alfalfa sprouts if desired.

Dru Patrick Bertrand – Creole, LA

SWEET DOUGH

2 quart flour
4 tbs baking soda
4 tbs milk
4 tbs lard
2 tsp baking powder
2 eggs

Pies – Divide and fill with your favorite filling (fig, syrup, fruit, etc). Bake at 350 degrees until golden brown

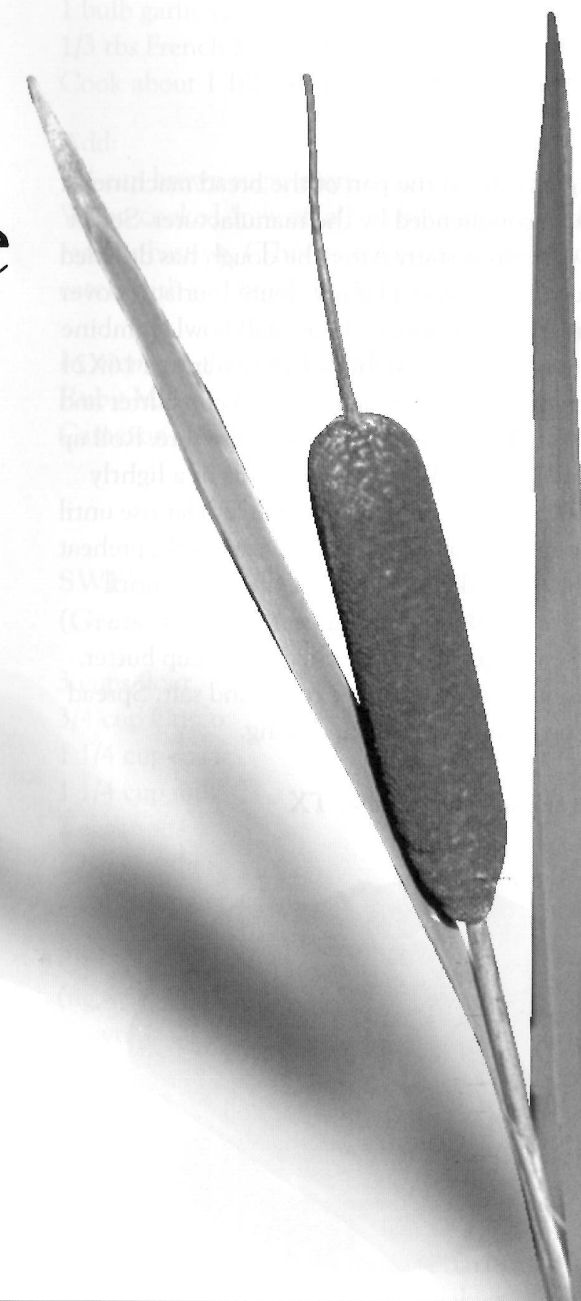
Cookies – Roll out about to about 1/4 inch thick, use cookie cutters and bake.

**In memory of my sister Elta Fruge
Ruby Miller, Cameron, LA**

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Louisiana Fur & Wildlife Festival 2008



CLONE OF A CINNABON

1 cup warm milk (110 F)
2 eggs, room temperature
1/3 cup margarine, melted
4 1/2 cups bread flour
1 tsp salt
1/2 cup white sugar
2 1/2 tsp bread machine yeast

1 cup brown sugar, packed
2 1/2 tsp ground cinnamon
1/3 cup butter, softened

1 (3 ounce) package cream cheese, softened
1/4 cup butter, softened
1 1/2 cups confectioners' sugar
1/2 tsp vanilla extract
1/8 tsp salt

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press start. After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon. Roll dough into a 16X21 inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 12 rolls. Place rolls in a lightly pressed 9X13 inch baking pan. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 F. Bake rolls in preheated oven until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, 1/4 cup butter, confectioners' sugar, vanilla extract and salt. Spread frosting on warm rolls before serving.

Patsy Sturlese – Woodville, TX



TO DIE FOR BLUEBERRY MUFFINS

1 1/2 cup all-purpose flour
3/4 cup white sugar
1/2 tsp salt
2 tsp baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk
1 cup fresh blueberries
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter, cubed
1 1/2 tsp ground cinnamon

Preheat oven to 400F and then grease muffin cups or line with muffin liners. Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top and sprinkle with crumb topping mixture. To make crumb topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter and 1 1/2 teaspoons cinnamon. Mix with fork and sprinkle over muffins before baking. Bake for 20 to 25 minutes in the preheated oven or until done.

Michelle Richard – Creole, LA

FABULOUS FRENCH TOAST

1 egg
1/4 cup milk
dash of vanilla extract
1 tbsp margarine
2 pieces of bread

Crack the egg into a medium sized bowl and beat well. Then mix in the milk and vanilla extract. Put the margarine in a frying pan. Heat the pan on the stovetop on medium heat. It is hot enough when the margarine starts to bubble. Dunk each piece of bread in the egg mixture, making sure the bread is totally covered. Cook the bread in the frying pan on low heat until the underside is light brown (about 5 minutes). Use a spatula to flip the bread over and cook again for another 5 minutes.

Hayden Graham

BLUEBERRY PANCAKES

3/4 cup flour
1 tbsp sugar
1 tsp baking powder
1/2 tsp salt
1 tbsp margarine
1 egg
3/4 cup milk
1/2 cup blueberries, washed and drained
extra margarine for the pan

In a large bowl, sift together the flour, sugar, baking powder and salt. Set the bowl aside. Melt the margarine in a small saucepan. Crack the egg into a medium sized bowl and then add the milk and melted margarine. Whisk until everything is well mixed. Add the flour mixture to the egg mixture and whisk again until both mixtures are blended together. Put extra margarine in the saucepan and heat it on the stovetop on medium heat until it bubbles. Use a measuring cup or a small ladle to spoon the batter into the pan. Put some blueberries on top of each pancake. Cook the pancakes on medium heat until small bubbles appear on the top. Use a spatula to see when your pancakes are light brown on the bottom and then flip them over. Cook for another few minutes until the pancakes are light brown on the other side.

Lane Bertrand – Abbeville Elementary School

BEER EGGS

1 carton medium or large eggs
80 oz of your favorite beer
1 tbsp Worcestershire
1 tbsp vinegar

Fill large jar with beer. Add Worcestershire and vinegar. Hard boil the eggs. Use a toothpick to poke small holes in the eggs. Put eggs in jar with beer, Worcestershire and vinegar for 72 hours. Delicious!

Anonymous – compliments of Drunk Chef Recipe Cookbook

MILLER'S BAR B QUE

1 quart cooking oil
3 lbs onions (chopped fine)
2 cans tomato paste
1 bottle catsup
2 tbs Worcestershire sauce
2 tbs steak sauce

Cook onions in oil until soft (but not brown) add the rest of ingredients and cook 10-15 minutes.

Add:

1 bunch celery (chopped fine)
3 bell peppers (chopped fine)
1/4 cup parsley (chopped fine)
1 bulb garlic (chopped fine)
1/3 tbs French Mustard

Cook about 1 1/2 to 2 hours on low/medium heat

Add:

1/4 cup brown sugar more or less – season to taste
When cooked draw off all oil from surface and use the rest for basting. (This recipe is good enough to be eaten with just bread.)

**In memory of Wilbert Miller
Ruby Miller
Cameron, LA**

SWEET DOUGH (Great for Cookies & Small Bake Pies)

3 cups flour
3/4 cup Crisco
1 1/4 cup sugar
1 1/4 cup milk
2 eggs
2 tsp vanilla
2 tsp baking powder

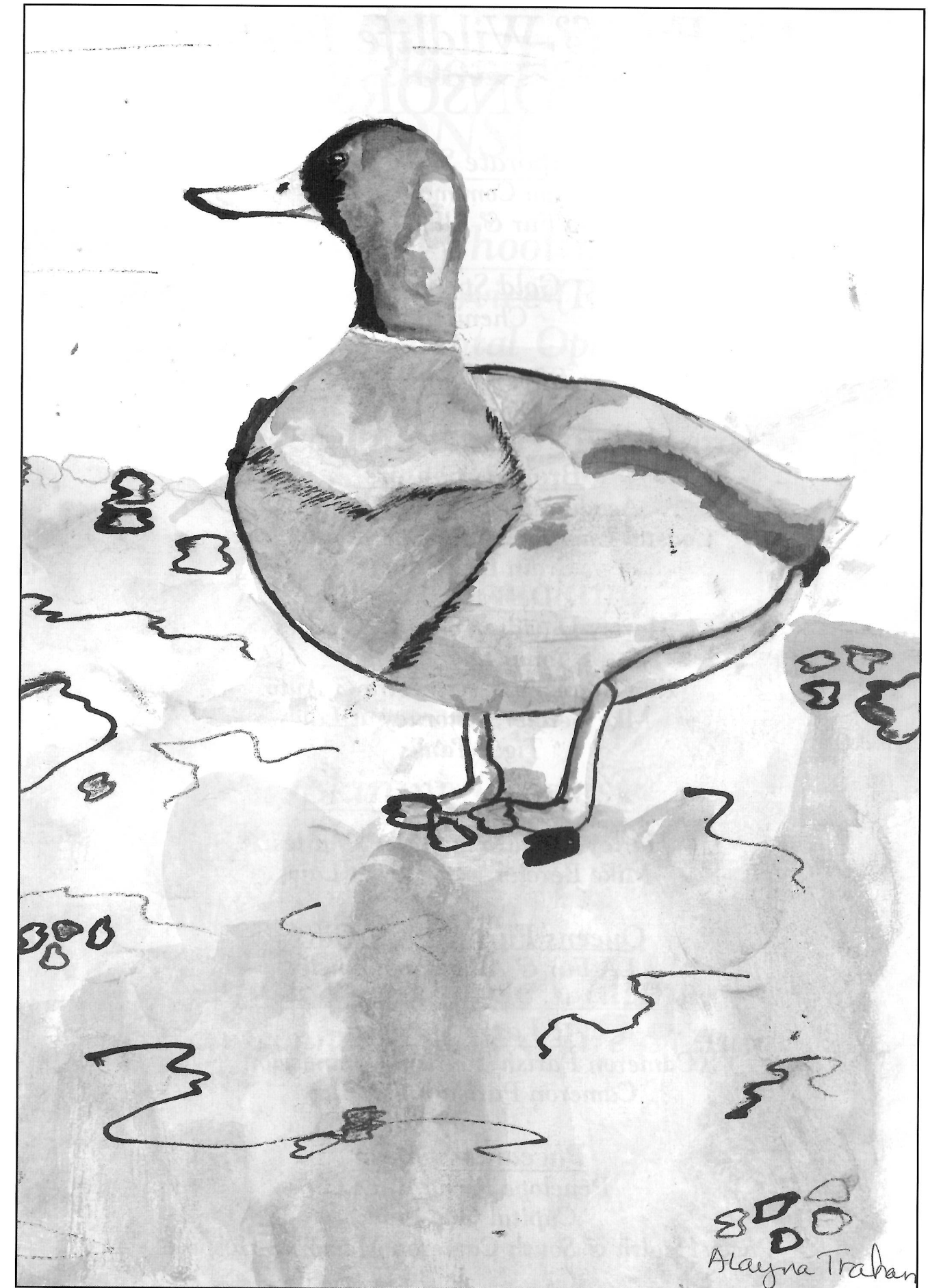
Pies – Divide and fill with your favorite filling (fig, syrup, fruit, etc.) Bake at 350 degrees until golden brown.

Cookies – roll out to about 1/2 inch thick, use cookie cutters and bake

**In Memory of Wilbert "Poncho" Miller
Ruby Miller – Cameron, LA
Florette Miller Trahan – Lake Charles, LA
(My Dad loved this recipe for Cookies)**

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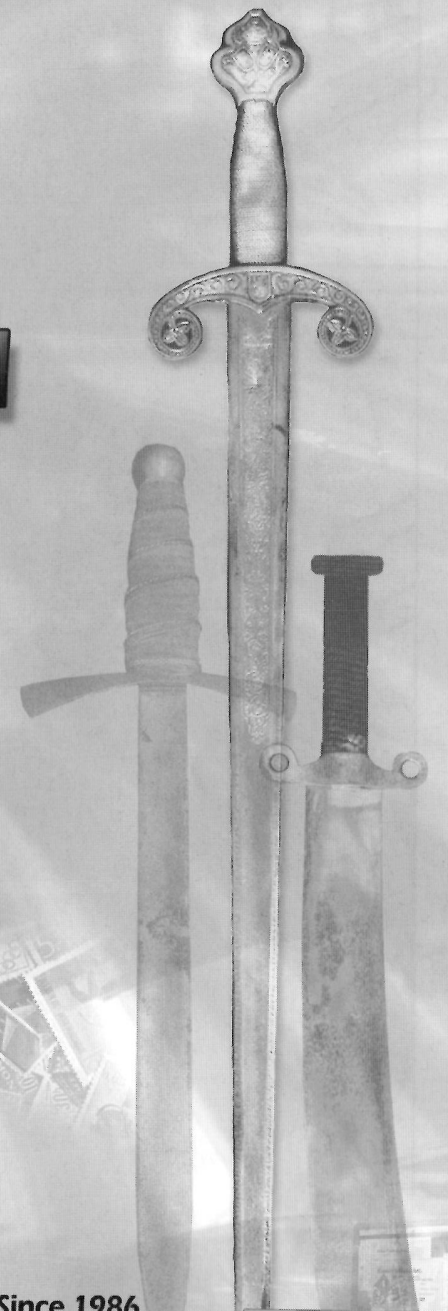


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