

Recipes from the June 28

Fantastic Skirt Steak
Oven Brisket
Fresh Yellow Squash
Fresh Cream Peas
Fried Green Tomato's
Lemon Pie Simple or Hard

Oven Barbecued Brisket

1 Brisket 3 to 4 lbs.
6 Tablespoons bottle Liquid Smoke
Onion Salt, Garlic Salt
1/4 cup Worcestershire Sauce
Favorite Brand of Barbecue Sauce

Put Brisket on top of large piece of foil so you can wrap it up to marinate. Mix liquid smoke, Worcestershire sauce and pour all over brisket. Then sprinkle onion salt, garlic salt, seasoning salt all over brisket. Wrap foil around brisket to marinate over night. Next day leave brisket wrapped in foil and put in oven at 325 degrees for about 3 1/2 to 4 hours then open foil and cover with your favorite Barbecue Sauce. Cook 30 minutes longer with foil open. Let set a few minutes and slice thin.

Fantastic Skirt Steak

1 Skirt Steak
1/4 cup Soy Sauce
2 Tablespoons Olive Oil
1 Tablespoon Vinegar
1 Tablespoon Sugar
4 Tablespoon Worcestershire Sauce
salt and pepper to taste
Garlic Salt
Lemon Pepper

In dish place skirt steak. Mix soy sauce, olive oil, vinegar, sugar. Pour mixture on each side of steak. Then put 2 Tablespoons of Worcestershire Sauce on each side of skirt steak. Season steak with salt, pepper, garlic salt, lemon pepper on each side. let marinate a hour. Grill or fix on griddle on top of stove.

Fresh Yellow Squash

5 to 6 Yellow Squash
2 Tablespoons of butter
1/2 cup Sugar
1/4 chopped onion

Slice yellow squash thin. Put in water with butter, sugar, and chopped onion. Bring to a boil, then reduce to medium heat and cook until tender about 30 minutes.

Cream Peas

1 lbs. Fresh Cream Peas
 2 stripes of bacon
 2 teaspoons salt

Halt the package of cream peas and leave the other half in the freezer. Rinse peas. In skillet medium fry 2 stripes of bacon. Then let the bacon cool a bit before putting the bacon and bacon grease in with the peas covered in water. Bring to a boil and reduce to medium low heat cook until tender.

Fried Green Tomato's

1 Green Tomato
 Seasoning Salt
 Corn Meal

Slice the green tomato thinly. Then sprinkle with seasoning salt on each side and then cover with corn meal on each side. Fry in hot oil.

Baked Lemon Pie

Set aside one graham cracker pie crust from the grocery store.

Mix:

3 egg yolks (separate yolk from white part)
 1 (14oz.) Sweet Condensed Milk
 1/2 cup Lemon Juice (fresh or bottled)
 1 teaspoon grated lemon rind (optional)

Beat egg yolks in large bowl, stirring in sweet condensed milk and lemon juice. Pour into graham cracker crust. Bake 350 degrees about 20 minutes until firm. Cool and serve with topping of Cool Whip or Whipped Cream.

EASY!!!

No Bake Ice Box Lemon Pie (Makes 2 Pies)

Set aside 2 graham cracker pie crust from the grocery store.

1 Large carton Cool Whip
 1 small can frozen lemonade (thawed)
 1 can Sweet condensed Milk

Mix all together and pour into graham cracker crusts.
 Place in refrigerator and chill several hours before serving.

On the show we talked about the weekly article from the times concerning eating at home by Bobbie J. Clark. The article comes in the Tuesday Shreveport Times. It is such a cute article about his family trying to save money cooking at home. I think we can all identify with the article, and get some good money saving ideas.

We want you all of you all to have a safe and wonderful 4Th of July. Remember to have fun in the kitchen!