TEXAS CHRISTMAS EVE

WE DON'T MEAN TO BE SELFISH...BUT...this year we get to have the kids and grandkids for Christmas. The Christmas Eve meal is always a big production, and this year we're doing it Texas-Style! As we send out our third recipe Christmas card, our thoughts turn to all of the wonderful folks we have met over the past few years.

Here's hoping old friends and new have a MERRY CHRISTMAS and a HAPPY NEW YEAR!

Jimmie Don & Marie

Jalapeño Corn Bread

- 1 cup yellow corn meal
- 1 cup flour
- 2 Tbsp. sugar
- 4 tsp. baking powder
- ½ tsp. salt
- 1 cup milk
- 1 egg
- ¼ cup vegetable oil
- 1 cup whole kernel corn
- ½ to 1 jalapeño pepper, seeded and finely chopped

Preheat oven to 425 degrees. In large bowl, combine corn meal, flour, sugar, baking powder, and salt. Add milk, egg and oil. Beat until fairly smooth, about 1 minute. Fold in corn and jalapeño pepper. Bake in greased or sprayed 8-inch baking pan 20 to 23 minutes.

Taco Soup

- 1 pound ground chuck
- 1 large onion, chopped
- 3 (15½ oz.) cans Mexican-style chili beans, undrained
- 1 (15 ¼ oz.) can whole kernel corn, undrained
- 1 (15 oz.) can tomato sauce
- 1 (14 ½ oz.) can diced tomatoes, undrained
- 1 (4 ½ oz.) can chopped green chilies
- 1 (1 ¼ oz.) package taco seasoning mix
- 1 (1 oz.) package ranch-style salad dressing mix
- 1½ cups water

Cook beef and onion in a Dutch oven over medium-high heat until meat is browned and onion is tender, stirring until meat crumbles; drain. Stir beans and next 7 ingredients into beef mixture, and bring to a boil. Reduce heat and simmer, uncovered, 15 minutes, stirring occasionally. Spoon soup into bowls; top as desired with corn chips, shredded lettuce, chopped tomato, sour cream, shredded cheddar cheese. Yield: 3 ½ quarts.

Pecan Pie

- 1 cup sugar
- 3 eggs
- ½ cup light Karo syrup
- 1 tsp. vanilla
- 3 Tbsp. butter, melted
- ¾ cup pecan halves
- 1 unbaked pie crust

Cream sugar and eggs with a fork. Stir in other ingredients. Pour into crust. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and cook for an additional 30 minutes.

White Coconut Cake

This cake has been baked traditionally for family birthdays. The recipe came from Golda Stringer, Marie's grandmother.

Cake Layers:

- 4 egg whites
- ½ c. butter or shortening
- 1½ c. sugar
- 1 c. milk
- 1 tsp. vanilla
- 2½ c. flour
- 2 tsp. baking powder

Beat egg whites until stiff peaks form and set aside. Beat butter at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Combine flour and baking powder; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla. Fold in egg whites just until blended. Spoon batter into 3 greased and floured 8-inch round cakepans. Bake at 325 degrees for 25 minutes or until a wooden pick inserted in center comes out clean.

No-Cook Marshmallow Frosting:

- 2 egg whites
- ¼ tsp. salt
- ¼ c. sugar
- ¾ c. light Karo syrup
- 1¼ tsp. vanilla

Beat egg whites and salt until soft peaks form. Add sugar, about 1 teaspoon at a time, beating until smooth and glossy. Continue beating and add Karo syrup a little at a time. Beat until frosting peaks. Fold in vanilla. When cake is cooled, spread frosting between layers and on top and sides. Sprinkle on coconut.

Frozen Cranberry Salad

- 1 8 oz. package cream cheese, softened
- 1 8 oz. can crushed pineapple, drained
- 1 16 oz. can whole cranberry sauce
- 2 Tbsp. sugar
- 2 Tbsp. mayonnaise
- 1 8 oz. Cool Whip
- ½ cup chopped nuts (optional)

Cream the cream cheese, sugar, and mayonnaise. Stir in pineapple, cranberry sauce, and Cool Whip. If desired, add nuts. Pour into 1½ quart oblong Pyrex dish, cover and freeze. Muffin tins may also be used for individual servings. Remove from freezer 15 minutes before serving. Cut into squares, or remove from muffin tins and serve on lettuce leaves.

Jimmie Don Aycock

TEXAS STATE REPRESENTATIVE

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