

Dinner & A Book Recipes

Episode #1212

LBJ

Dry Rub for Texas Brisket

3 T. Paprika
2 T. Salt
1 T. Brown sugar
1 t. chili powder
1 t. garlic powder
1 t. onion powder
½ t. cayenne
1 brisket, about 10-12 pounds
2-3 T. black pepper, coarsely ground

In a small bowl, combine all seasonings (excluding the black pepper). Rub on both sides of the brisket. Wrap the brisket in foil and refrigerate overnight. Remove the brisket from the refrigerator and cover both sides with pepper.

Bake at 250 degrees for 8 hours, turning once.

Corn Casserole

1 can (14 oz.) creamed corn
1 can (14 oz.) whole yellow corn, undrained
1 box Jiffy cornmeal muffin mix
6 T. butter, cut up into chunks
8 oz sour cream.

Mix all the above and pour into a 2 quart casserole. Bake uncovered at 350 for 45 minutes to an hour or until center is set.

A Variation on Texas Cole Slaw (Serves 12).

Cut up 1 small green pepper, 1 small red pepper.
1 bag chopped cabbage for slaw (Can use 2 bags if you wish more)

Dressing:

½ to 1 c. sugar to taste
¾ c. cider vinegar
¾ c. salad oil
2 t. celery seed
1 ½ t. dry mustard
Dash or two of Tabasco to taste, (optional)

Whisk above ingredients or blend in blender. Pour over vegetables and toss. Season to taste with salt and pepper. Cover tightly and refrigerate at least 4 hours.
Can be prepared 2 days ahead. Keep refrigerated.

German Chocolate Cake

Use a German Chocolate Cake Mix.

To assemble the German Chocolate Cake:

Put a cake layer on top of a serving plate with top with a generous layer of the caramel/pecan filling.

Cover the frosting with another cake layer and spread the frosting on top.

Spread dark chocolate frosting or your favorite chocolate frosting around the outside of the entire cake.

Coconut Pecan filling:

1 1/2 c. evaporated milk

5 egg yolks, slightly beaten

1 c. granulated sugar

1 c. brown sugar

2 t. vanilla extract

1 c. butter

2 1/2 c. flaked coconut

2 c. toasted pecans.

Combine the evaporated milk, slightly beaten egg yolks, granulated sugar, brown sugar, vanilla and butter in a large saucepan or heavy pot over low heat. When the butter melts, raise the heat to medium, stirring constantly. The mixture will thicken after 10 to 12 minutes. Remove from the heat. Add the coconut and pecans and cool before frosting the cake.