



State AA Basketball Tournament

Benton Academy recently hosted the State AA Basketball Tournament. I was responsible for the food in our hospitality room for all school coaches, administration, and officials. It was quite an undertaking, but I enjoyed every minute of it. Sixteen schools were represented from across the state. I watched 16 games over the week – that’s about 25 hours or 64 quarters and 1 overtime. That is a lot of basketball. We even had an hour-long delay during a tornado warning. I have had enough cooking and basketball to last me a while. I served about 100 deviled eggs, 4 cakes, 4 pies, and over 12 dozen cookies. Ham, brisket, tenderloin, fried chicken, fried catfish, chicken spaghetti, cavatina, Cajun macaroni and cheese, vegetables, salads, chip and dip, and last but not least, sandwiches on the last day. I was reading about the origin of basketball. The first game was played in 1892 on a court of the same

size that is used now. The game lasted 30 minutes and only 1 point was scored. A bushel peach basket served as the first goal. Every time someone scored, the referee had to climb on a ladder to get the ball so play could resume. Backboards were later added to keep the audience members from interfering with the game by handling the ball. I certainly am glad the game has progressed to what it is now. We would still be there playing! I hope you will give this week’s recipes a try. Thanks for reading.

- CHICKEN ENCHILADA RICE BAKE**
- 2 cups instant rice
 - 2 cups water
 - 2 cups chopped, cooked chicken
 - 1 (15 oz.) can black beans, rinsed and drained
 - 1 cup whole corn kernels
 - 1 can Ro-Tel tomatoes
 - 2 cups shredded Cheddar cheese
 - 2 (10 oz.) can red enchilada sauce

½ cup chicken broth or water

Preheat oven to 350 degrees; spray a 9 x 13 inch baking dish with cooking spray and set aside. In a medium saucepan, bring water to a boil; add instant rice, cover and turn off heat. Allow to stand for 10 minutes until all water is absorbed. In a large bowl, combine rice, chicken, beans, corn, tomatoes 1 ½ cups cheese, enchilada sauce, and chicken broth. Pour into baking dish and top with remaining cheese. Bake for 20-30 minutes or until bubbly and cheese has melted.

BACON GRITS CASSEROLE

- 1 lb. bacon, cooked and chopped
- 6 cups chicken stock
- 1 Tbsp. Ranch dressing mix
- 2 cups quick-cooking grits
- 12 oz. Velveeta, cubed
- ½ cup butter, cubed
- ½ cup milk
- 4 large eggs, lightly beaten
- 2 cups shredded cheddar cheese

Preheat oven to 350 degrees; lightly spray a 9 x 13 inch baking dish with cooking spray and set aside. In a large saucepan, add chicken stock and Ranch dressing mix; bring to a boil. Slowly stir in grits and cook, covered, from 5-7 minutes or until thickened, stirring occasionally. Remove from heat and add Velveeta and

Lexington native earns Dean’s Award at Colgate

Shamarcus Doty, a member of the Colgate University Class of 2020, has earned the fall 2018 Dean’s Award for Academic Excellence.

Doty is a graduate of Mississippi School Math & Sci from Lexington. Doty’s current major is Africana & Lat-

in American Studies. Students who receive a term grade point average of 3.3 or higher while completing at least three courses earn the fall 2018 Dean’s Award for Academic Excellence.

butter; stir well. Stir in milk and eggs until blended; stir in half the cooked bacon. Transfer to baking dish and top with shredded cheddar cheese and remaining bacon. Bake, uncovered, for 40-45 minutes.

SLOW COOKER RED BEANS & RICE

- 1 lb. dried small red beans
- 1 pound smoked sausage, sliced
- 5 cups water
- 1 cup tomato sauce
- 1 Tbsp. Worcestershire sauce
- 1 tsp. salt
- 1 tsp. pepper
- 2 Tbsp. Creole/Cajun seasoning
- ½ cup finely chopped onion
- ½ cup finely chopped green pepper

Combine all ingredients in slow cooker and cook on Low for 9 – 10 hours. Serve over prepared rice.

*Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, *The Help*. Fleming can be reached at lafkitchen@hughes.net.

Bass Caught with Ugly Stik



Edward Vaughn, 24, of Lexington stopped by the *Holmes County Herald* on Tuesday, February 26, to show off his 13-pound largemouth bass caught at the lake by Saints Academy on MS Highway 17, the same day. Vaughn said the large fish was reeled using an Ugly Stik and an H&H lure. Vaughn said he plans to filet and have the fish mounted at his home. (Photo by Matthew Breazeale)

Congratulations TO CENTRAL HOLMES BASKETBALL TEAM CHAMPIONS
DISTRICT • NORTH STATE • 4TH IN STATE



CONGRATS TO BREANN BELL FOR MAKING ALL TOURNAMENT
DISTRICT • NORTH STATE • STATE



Pictured above are (from left): first row, Audrey Tate, Cameron Martin, McKaylee Polk, Breann Bell, McKenna Polk, Laura Kathryn Rutledge and Lindsey Turner; Second row (from left), Aubrey Carr, Christyn Allen, Jesse Burton, Morgan Bigbee, Landry Gardner, Hayley Haffey and Coach Nikki Meeks Edwards.

Bell Dental Clinic
Charles Howard, DMD • Misty Austin, DMD
Deepthi Mundra, DDS
102 Wall Street • Lexington
360 E. Mulberry St. • Durant
Phone: 662-834-1585