



IN THE KITCHEN  
WITH  
*LeeAnn*

## No Sense of Direction

I have a confession to make. I have absolutely no sense of direction. There I've said it. The first "tiff" Steve and I ever had was on the second day of our honeymoon. I remember him asking me to get the map out of the glove compartment and find a particular highway he was looking for. I looked like a deer caught in the headlights. When I just handed him the map, he said he couldn't drive and read a map. I told him that he had better pull over. Most of the week, he had the map opened and was reading it, while I manned the steering wheel. Where were GPS systems when I really needed them?

The only time Steve has ever listened to me about directions were the times I have been wrong. Occasionally I have been right, but he never listens to me then and I can't blame him. When someone gives me a direction, I don't want to hear North, East, South or West. I want to hear left or right and a landmark that I will recognize, like Wal-Mart or the mall, etc. The simpler the direction, the better.

Whenever I exit an elevator or escalator, I immediately go to the right. Many times, I have been headed down a hallway chatting away and suddenly I realize that I am all alone and normally I am heading in the wrong direction.

Steve has always loved to tell me how to drive. Since I am older than he is, I always tell him that I have been driving longer than he has, but that doesn't usually work. Many times I have pulled the car over and said, "Why don't you just drive." Several years ago, Steve had to have oral surgery. He decided to go to his friend, Dr. George May, in Jackson. George and Steve played football together at Mississippi State under Coach Bob Tyler in the late 1970's and have remained friends since then. We left early in the morning for his appointment. Steve received twilight sleep and needed to have someone to drive him home. Luckily, I knew where I was going. A few minutes into our trip home, I looked over at Steve in the passenger's seat. His eyes were closed, his seat was pushed all the way back and he was enjoying his twilight sleep. All at once, he began to point and tell me what lane I needed to be in and how I should drive. His eyes

were not even opened and he is still telling me how to drive! All I could do was laugh.

When our son, Steven, was a freshman at Mississippi State, he decided to take a fall road trip to the University of Alabama for an away football game. He had never really been away for a week-end by himself and I was rather nervous. His cousin, Elizabeth, was a student at the University of Alabama and they had big plans for the week-end. The night before he left, I called to find out what all the plans were, if he had enough money, and where he would be staying. He let me know that he was in college and didn't need his mama to take care of him. He was old enough to take care of himself. After our conversation, he said, "Oh, Mama, just one thing, how do I get to Alabama?" Steve just shook his head and realized that Steven had his Mama's sense of direction.

I had all of our family for Christmas night dinner at our house. After deciding not to do the whole turkey and dressing dinner that night, I decided on lasagna. I also did something that I rarely ever do - trying new recipes for company. Today's lasagna and stuffed mushrooms were the new recipes I tried and they were delicious. The marinated tomato salad was not a new recipe, but is what we call at my house - a keeper. I hope you will give these recipes a try. Thanks for reading.

### STUFFED MUSHROOMS

- 2 lbs. large fresh mushrooms
- 2 Tbsp. olive oil
- 1 lb. ground sausage - hot or mild
- 6 green onions, mince white and green parts
- 4 clove garlic, minced
- 2/3 cup panko crumbs
- 1 (8 oz.) cream cheese, softened
- 1 cup grated Parmesan cheese
- 1/4 cup minced fresh parsley leaves
- 1 Tbsp. Italian seasoning
- Salt and Pepper to taste

Preheat oven to 325 degrees; spray a 9 x 13 inch baking dish with nonstick cooking spray. Clean mushroom caps; remove stems and finely chop. Heat olive oil in a skillet and cook sausage until no longer pink. Add chopped mushrooms, onion and garlic - cook an additional 5 minutes. Add panko crumbs and all other ingredients; mix well. Fill

each mushroom generously with sausage mixture. Arrange mushrooms until they all fit snugly in a single layer. Bake for 20 - 30 minutes until browned and crusty.

\*To freeze: Prepare mushrooms and filling as directed. Once filled, arrange the mushrooms in an oven and freezer safe baking dish; cover and freeze. When ready to serve, preheat the oven to 325 degrees and bake for 30 - 40 minutes. No need to defrost. I made my mushrooms in advance to freeze and they turned out perfectly!

\*\*This makes a lot of stuffing. You may want to pick up a couple of extra packages of mushrooms as not to waste this delicious stuffing. Pop the extras in the freezer for later.

### MILLION DOLLAR LASAGNA

- 12 lasagna noodles, cooked according to package directions- set aside
- 1 lb. ground sausage - hot or mild
- 1 lb. ground beef
- 1 (24 oz.) jar spaghetti sauce
- 2 (8 oz.) cans tomato sauce (I used the sauce with basil, garlic, and oregano)
- 1 tsp. Italian seasoning
- 1 (24 oz.) carton cottage cheese
- 1 (8 oz.) cream cheese, softened
- 1 (8 oz.) sour cream
- 2 beaten eggs
- 2 Tbsp. dried parsley
- 1 lb. shredded Mozzarella cheese
- 1/2 cup grated Parmesan cheese

Preheat oven to 375 degrees. Brown sausage and ground beef in skillet over medium heat; drain. Stir in spaghetti sauce, tomato sauce, and Italian seasoning. Simmer over Low heat for 10 minutes; remove from heat and set aside. In a bowl, combine cottage cheese, cream cheese, sour cream, eggs, and parsley; set aside. Lightly spray a 9 x 12 inch dish with cooking spray. Spread 1 cup meat sauce in bottom of pan. Top with 6 lasagna noodles, lengthwise and overlapping to cover. Top noodles with half of the cottage cheese mixture and a third of the Mozzarella cheese. Spoon half of the meat sauce and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, starting with the noodles and ending with meat sauce and the remaining Parmesan cheese. Cover with foil and bake for 30 minutes. Remove foil and sprinkle with remaining Mozzarella cheese; bake an additional 30 minutes. Let stand for 15 minutes before serving.

\*This can be frozen before cooking, but let thaw completely before cooking.

### MARINATED CHERRY TOMATO SALAD

- 1 pint red grape tomatoes
- 1 pint yellow grape tomatoes

## Lady Jaguars snag 13th win of season against Forest Hill Patriots, play Humphreys County Friday



Jackson State University served as the backdrop on Friday, December 20 for the match-up of Forest Hill Patriots and Holmes County Jaguars. The Lady Jaguars earned their 13th win of the season against Forest Hill, 63-33. The Lady Jaguars currently rank 34th in the state according to Max Preps. Pictured above (center), eighth grade power forward Elesysiah Huntley #23 guards her position on court against Patriot opposition. The Lady Jaguars are set to play again this Friday, January 3, against the Humphreys County Lady Cowboys. (Photo by Avery Rucker)

## Jaguars struggle against Patriots, lose 60-55



The Holmes County Central High School Jaguars, ranked number 48 in the state according to Max Preps, fell against the Forest Hill Patriots, ranked number 8 in the state according to Max Preps, 60-55. The game loss was the seventh in the Jaguars season, followed by another loss to Oak Grove Warriors on Thursday, December 26, at 62-57. Pictured above (center), senior point guard Ralph Tyes #11, defends to ball against aggressive Patriot play. The Jaguars are set to play Canton Tigers on Friday, January 10 at home. (Photo by Avery Rucker)

- 1/2 red onion, thinly sliced
- 1/4 cup olive oil
- 3 Tbsp. balsamic vinegar
- 3 Tbsp. minced fresh parsley
- 1 heaping Tablespoon jarred prepared pesto
- 1/2 tsp. sugar
- 1 clove garlic minced
- Salt and Pepper to taste
- 1 head Iceberg lettuce, cut into chunks

Halve the tomatoes and place them in a large Zip-Loc bag along with the red onion. Add the remaining ingredients to the bag, except for the lettuce. Seal the bag, getting all of the air out and place in the refrigerator for at least 4-6 hours or overnight. Place the lettuce in a large bowl and pour the tomato mixture on; toss and serve. \*The dressing from

the tomatoes becomes the salad dressing. \*I sometimes use the bags of prepared lettuce varieties and Romaine works well too.

\*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](mailto:lafkitchen@hughes.net).

**Tom Smith LAND AND HOMES**

**LET ME SELL YOUR PROPERTY!**

**SAM SAMPLE, REALTOR®**

**601.898.2772 | 601.668.5697**

601 CRESCENT BLVD. SUITE 103 | RIDGELAND, MS 39147

2011-2018  
AMERICA'S  
**BEST**  
BROKERAGES