



SUSHI

Many of my friends and family members love sushi. I have tried sushi once before and it was O.K. I am pretty adventuresome in dining and trying recipes, but I can only go so far. My husband refers to it as “bait” and refuses to eat or even discuss it. Steven took me to his favorite sushi restaurant, where he immediately took charge to show his “Old Mom” what to do.

The five page menu might as well have been in a foreign language. There was way too much to choose from. I had no idea what half the descriptions of the sushi rolls actually meant. Now, in case you didn’t know this, there is cooked sushi and uncooked sushi. I was always under the impression that all sushi was raw. Steven pointed me in the safe direction of the cooked sushi – Rome wasn’t built in a day! I decided to steer clear of anything that had the following ingredients: squid, octopus, eel, and sea urchin.

Something just told me that wasn’t a good place to start. I was so relieved to see asparagus and shrimp that I didn’t know what to do. Steven ordered about five different rolls – some cooked and some uncooked. He told me I could try whatever I wanted. I thanked him and secretly vowed not to venture from the safety of my asparagus and shrimp.

After ordering, our server brought us warm towels and a bowl of clear liquid with herbs. I was about to dip my towel in the bowl, when Steven told me I would love the soup! That was a close call – I would never have heard the end of that faux pas. I don’t really like being in a situation where I have no idea what is going on - but, I was learning fast.

Then came the chopsticks. Steven crumpled up our straw wrappers so I could practice using the chopsticks. Being as uncoordinated as I am, this was quite a challenge. I finally got the hang of it. It wasn’t pretty, but I got the job done. Each sushi roll looked like a work of art. I love pretty food and our plates certainly were not a disappointment. Steven neatly picked up his sushi rolls, dipped them in his soy sauce and never missed a beat. I, on the other hand, more or less stabbed my sushi, dropped it in my soy sauce and then fished it out while most of it was left in the bowl. When we finished eating, Steven’s bowl of soy

sauce didn’t have so much as a grain of rice in it. Mine looked like sludge.

I don’t know that sushi is something that I will want to eat very often. But, I do know that anytime I can spend time with my son is a great time– even if I have to eat sushi! Don’t worry – no sushi recipes today. You can never go wrong with chocolate. Hope you enjoy this week’s recipes. Thanks for reading.

CHOCOLATE BREAD with RICH CHOCOLATE BUTTER

2 ¼ cups flour
2 cups sugar
¾ cup cocoa powder
1 ½ tsp. baking powder
½ tsp. salt
1 ½ cups milk
1 cup vegetable oil
3 large eggs
1 tsp. vanilla extract
2 cups semisweet chocolate morsels
1 ½ cups chopped pecans
Preheat oven to 325 degrees. Grease and flour 2 (9 x 5-inch) loaf pans. In a large bowl, combine flour, sugar, cocoa, baking powder, and salt. Beat in milk, oil, eggs, and vanilla at medium-low speed with a mixer until combined. Beat in pecans and chocolate morsels. Spoon mixture evenly into the prepared pans; bake for 1 hour and 20 minutes, or until toothpick comes out clean. If necessary, place aluminum foil over bread while baking to prevent excess browning. Let cool in pans for 10 minute and cool completely on wire racks. Serve with Rich Chocolate Butter.

Rich Chocolate Butter
½ cup butter, softened
2 Tbsp. hot fudge topping
In a small bowl, beat butter and fudge topping with an electric mixer until well blended. Cover and refrigerate. Let stand at room temperature before serving.

SNICKER BAR PIE
(If Snicker bars are in the recipe, it’s got to be good!)

2 cups finely crushed pretzel sticks
¼ cup light brown sugar
¾ cup melted butter
3 (2.07 oz.) Snicker candy bars
1 ½ (8 oz.) pkg. cream cheese, softened
½ cup sugar
½ cup sour cream
1/3 cup crunchy peanut butter
2 large eggs
2/3 cup semisweet morsels
2 Tbsp. whipping cream

Lady Jags set for hoops action in MLK Classic

Press Release

The East Central Community College basketball programs are hosting the annual MLK High School Basketball Classic Saturday, Jan., 18, and Monday, Jan. 20, to commemorate the Martin Luther King Jr. Holiday.

All MLK Classic games will be held in Brackeen-Wood Gym on the Decatur campus. Admission is \$10 per person.

The schedule for the games on Saturday, Jan. 18, includes Quitman vs. Laurel at 11 a.m. in a girls matchup, followed by four boys games featuring Quitman vs. Laurel at 12:30 p.m., Mendenhall vs. Delhi, La., at 2 p.m., Yazoo County vs. Coahoma at 3:30 p.m., and Taylorsville vs. Presbyterian at 5 p.m.

The schedule for Monday, Jan. 20, features all girls matchups, including Choctaw Central vs. Harrison Central at 2:30 p.m., Neshoba Central vs. Starkville at 4 p.m., and Meridian vs. Holmes County at 5:30 p.m.

For more information, contact ECCC Head Women’s Basketball Coach LaTaryl Williams at ldwilliams@eccc.edu or ECCC Interim Head Men’s Basketball Coach Rahim Lockhart at rlockhart@eccc.edu.

¼ cup coarsely chopped, lightly salted peanuts

To prepare crust: Mix crushed pretzel sticks, brown sugar and melted butter. Firmly press mixture on bottom, up the sides and on the lip of a 9 inch pie plate. Bake at 350 degrees for 10-12 minutes. Cool completely on a wire rack. Beat cream cheese and sugar at medium speed until well blended. Add sour cream and peanut butter and beat at low speed until mixed. Add eggs, beating one at a time until mixed well. Cut candy bars into ½ inch pieces and arrange on the bottom of the pretzel crust. Spoon cream cheese mixture evenly over the candy pieces. Bake at 325 degrees for 40 minutes or until set. Remove to wire rack and cool; cover and chill for 2 hours. Microwave chocolate morsels and cream on High for 30 seconds or until smooth. Drizzle over the top of the cooled pie, and sprinkle with chopped peanuts.

Durant health council welcomed speaker for January



Sister Mary Walz from the Lexington Medical Clinic, was the guest speaker for the Durant Mayoral Health Council monthly meeting for January. Walz spoke on diabetes. Pictured above (from left): Luretha Clark, Mary Smith-Patterson, Diane Holmes and Sister Mary Walz. (Photo Submitted)

til set. Remove to wire rack and cool; cover and chill for 2 hours. Microwave chocolate morsels and cream on High for 30 seconds or until smooth. Drizzle over the top of the cooled pie, and sprinkle with chopped peanuts.

ROCKY ROAD FUDGE

10 Tbsp. butter
4 cups sugar
1 (12 oz.) can evaporated milk
1 tsp. vanilla extract
2 (12 oz.) pkg. semisweet

chocolate chips
1 pound chopped nuts (pecans, walnuts, almonds, cashews, or a mixture)
1 (7 oz.) jar marshmallow crème (2 cups)
Generously grease a 13 x 9 inch baking dish with 2 Tbsp. of butter. In a medium saucepan over medium heat, combine the remaining butter, sugar, evaporated milk, and vanilla. Stirring constantly, bring to a boil and cook for 6 minutes once the mixture is at a low boil. Add

the chocolate chips and stir until melted. Stir in the nuts; add the marshmallow crème and stir until just combined. Pour the fudge into the prepared baking dish and cool completely. Cut into chunks and serve. Store in an airtight container.

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.*

LEXINGTON
HOME CENTER
UNDER NEW MANAGEMENT:
BUBBER CARNATHAN

Cash Auction

Unclaimed
Special Order
Items

Wednesday • January 22 @ 10 a.m.

HARDWARE • WINDOWS • DOORS
• FLOORING • OUTDOOR/GARDEN
ITEMS • OVER 100 TUBS OF MIXED
ITEMS, SOLD BY THE TUB

Bridal
Registry

Eryca Edwards
Andrew Gilmore
June 6

Peoples
Drug Store

Court Square 834-2721 Lexington