

BACON AND SPINACH STUFFED WILD TURKEY BREAST

Ingredients:

2 boneless wild turkey breast
1 large onion, coarsely chopped
1 pound spinach, chopped
1 pound bacon, chopped into bite-sized pieces
1 cup chicken stock
Salt and pepper to taste
Toothpicks (less of an ingredient and more of a tool!)



Directions:

In a large, ovenproof pan, cook bacon. Remove bacon and drain excess grease into a small dish (leaving about 1 tbsp in the bottom of the pan). Add chopped onion and sauté until onions begin to lightly brown. Add spinach and bacon pieces to the pan and cook until spinach begins to wilt. Set aside. Next, butterfly the turkey breasts and place half of the stuffing in each breast. Close and use toothpicks to secure. In the same ovenproof pan, reintroduce about 2 tbsp of the bacon fat and brown both sides of the turkey breast. Remove pan from heat, add chicken stock (again, we always give extra credit if you've made your own!) and then place in a 300 degree oven for between 45 minutes and 1 hour (based on turkey breast size and oven types). Remove from oven and let sit 10 minutes. Remove toothpicks and cut turkey into slices. Delicious served atop a spinach salad. Serves 8

TEXAS TWINKIES

A twist on the South Texas favorite grilled, stuffed jalapenos, Texas twinkies add some additional flavor with brisket.

Ingredients:

1 lb chopped brisket from the fatty side
1 1/1 T. salt
1 1/2 T. black pepper
1 t. cumin
1 c. pepper jack cheese, freshly grated
8 oz. Cream cheese
2 packages of bacon (about 24 strips)
14 extra large jalapeno peppers
Sweet barbecue sauce of your choice
Toothpicks



Directions:

In a bowl or food processor, combine the cream cheese, shredded cheese, chopped brisket and spices. Pulse several times to combine and mix well. Chill the mixture while you prepare the jalapenos.

For the jalapenos, make one cut from the stem all the way down to the tip with a sharp paring knife. Repeat with the remaining jalapenos. Use a small spoon with a sharp edge to scrape the seeds and ribs from the peppers.

Fill every jalapeno with the filling, nearly to overflowing.

Wrap the bacon around the stuffed jalapenos starting at the stem and traveling around the pepper. Most peppers need two pieces of bacon depending on the size of the pepper. Secure the bacon with toothpicks.

Preheat your smoker to 375 degrees (or simply cook over an open flame). Lay the peppers on the smoker and smoke for 35 minutes.

Place some foil down and coat with sweet barbecue sauce. Cook until the sauce thickens and becomes sticky.

VENISON TIPS ON RICE

INGREDIENTS:

1 lb. cut venison - 1/2-inch chunks that have been soaked overnight in heavily salted water and then all the salt washed off;
1 cup ginger ale;
1 package dry onion soup mix;
1 Tablespoon garlic;
1 can cream of mushroom soup;
1 seasoning package of frozen or freshly-

chopped onion, celery and bell pepper;
1 small jar of sliced mushrooms (optional).

PREPARATION:

Combine all ingredients in crock pot, adding the venison last. Cook on high for four hours, and then cook on low or keep warm in crock pot for two more hours. Serve over rice.

Welcome Hunters To La Salle County!



STOCKMENS NATIONAL BANK

206 N. MAIN - COTULLA, TEXAS

830-879-2331

WWW.SNBCOTULLA.COM

