

Rosie's Buttermilk Biscuits

Ingredients:

- 2 cups of flour
- ½ teaspoon salt
- 3 teaspoons baking power
- ½ teaspoon cream of tarter
- 3 tablespoons shortening/lard
- 2 teaspoons sugar
- 1 cup buttermilk

Directions:

- Sift dry ingredients together.
- Cut in lard until mixture resembles coarse crumbs.
- Add buttermilk all at once.
- Mix with fork until it forms a large ball.
- Turn out on floured board and knead ½ minute.
- Roll out to 3/8-inch thick. Cut with biscuit cutter.
- Place biscuits on ungreased cookie sheet and bake at 425* for 15 minutes.

**Makes approximately two dozen.*

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Mama Kay's recipe for her famous Cajun-spiced, roasted pecans

Ingredients:

- Pecan halves
- Butter (1/2 stick)
- Salt
- Garlic powder
- Cayenne pepper

Roasting directions:

- Spread pecan halves in a single, thin layer on a baking sheet.
- Season pecans with a little salt, garlic powder and cayenne pepper (to taste).
- Pour the butter over the seasoned pecans. Roll the pecans in the butter so all sides are coated. Bake for seven minutes at 350 degrees.
- Test after seven minutes and turn off the oven. If you like crisper pecans, leave them in the oven—turned off—for up to 10 minutes more.
- Test frequently. Store roasted pecans in an airtight container.

**No need to refrigerate—they won't last that long!*

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The Romeros' Deep-Fried Turkey

Ingredients:

- 1 whole turkey
- 1 can of [Tony Chachere's](#) Creole Seasoning
- Peanut oil (enough to fill a pot)

Directions:

- Place the turkey in a pot and fill with water to just past the turkey legs.
- Remove the turkey and mark where the water level drops to. Fill the pot to this mark with peanut oil once you've emptied the water.
- Clean the turkey in the sink, removing all entrails and rinsing with water.
- Pour a generous amount of Tony's all over the turkey; fill the inside of the cavity and get underneath and all around the wings and legs.
- Place turkey in deep-fry basket until ready to drop in oil.
- Heat the oil at 375 degrees until it boils.
- Drop the seasoned turkey slowly into the boiling pot so the oil won't splash out.
- The temperature of the oil will drop at least 50 degrees, which is fine, but don't let it go below 325 degrees.
- Cook for 3½ minutes per pound at 325 degrees. Example: a 15-pound bird takes 52 minutes.
- Remove the bird slowly, allowing the oil to drain out of the basket and cavity.
- Place the turkey on countertop and cover with clean kitchen rags for at least 10 minutes. *This step is very important because this is when the majority of the seasoning is absorbed into the meat.
- Unwrap and carve with a sharp knife!

Pour seasoned gravy over the top (you won't need much) and serve with toasted garlic French bread, garden salad, potato salad, honey-glazed ham, cornbread dressing, dirty rice, raspberry sauce, sweat green beans, or whatever your family's traditional side dishes are.

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