

# MORGAN REUNION

July 14, 2007  
Milano, Texas

History & Recipe  
Handout

# ANCESTORS

## FIRST GENERATION

Morgan Morgan was born in 1688 in Wales and was educated in London, England. After he emigrated to the United States at the age of twenty-four, he married Catherine Garretson: they had eight children. Morgan Morgan was for some time a merchant, and served as a magistrate, in what is now the State of Delaware. Thereafter, he settled in what is now Bunker Hill, Berkeley County, West Virginia. He became a community leader: he served as a justice and as a captain of militia; he helped build roads. At some point Morgan Morgan acquired the title "Colonel". Colonel Morgan Morgan is reported to have consulted with George Washington. In 1766, Colonel Morgan died at Bunker Hill. Some historians wrote that he was the first non-Indian settler of West Virginia. A state-erected monument to Colonel Morgan marks the site of his Bunker Hill cabin.

## SECOND GENERATION

David Morgan, son of Morgan Morgan, was born in 1721 in Delaware. David Morgan married Sarah Stevens: they had eight children. Sarah was a Quaker. David was known as "The Indian Fighter" because of the many Indian battles in which he participated. He was a skilled surveyor: historians recorded that David Morgan and George Washington together surveyed several areas. David was a Revolutionary War soldier; he served in the Virginia militia. In 1813, he died near what is now Rivesville, West Virginia. The State of West Virginia erected a monument to David Morgan at Rivesville.

## THIRD GENERATION

Morgan "Mod" Morgan, son of David Morgan, was born in 1746 in what is now West Virginia. Mod Morgan married Drucilla Prickett: they had thirteen children. Mod Morgan was a Revolutionary War soldier: he served as a lieutenant in the Virginia militia. Mod Morgan owned slaves. In 1829, he died in what is now Monongalia County, West Virginia.

## FOURTH GENERATION

Achilles Morgan, son of Morgan "Mod" Morgan, was born on June 29, 1772 in Pennsylvania. Achilles Morgan married Susannah Scott: they had eleven children. Around 1821, Achilles left his home in what is now West Virginia and moved to what became Vermillion County, Illinois. Achilles was a community leader; one historian wrote that he was one of the leading citizens of Vermillion County. Achilles served on Vermillion County's first Board of County Commissioners. He was a captain in the Vermillion County Rangers: that unit defended against Indian attacks. Achilles died in Vermillion County on January 20, 1860.

## FIFTH GENERATION

Morgan Morgan, son of Achilles Morgan, was born on July 1, 1803 in Virginia. He married Elizabeth Jones in Illinois: they had at least five children. Morgan Morgan is said to have left Illinois with the intention of settling in Texas. Whether he made it to Texas is not known. In 1839, Morgan Morgan's wife Elizabeth (probably then a widow) applied for a Texas land grant: she was granted land in Panola County, Texas. Elizabeth Morgan and her children lived in Panola County as late as 1851.

## SIXTH AND SEVENTH GENERATIONS

William Dinsmore "W. D." Morgan, son of Morgan Morgan, was born about 1828 in Illinois and died in August of 1888 in Texas. He and his family lived in Lee County, Texas. After he died, his family moved to Milam County, Texas.

William Dinsmore Morgan's First Marriage: Lodema Fairchild (daughter of Philo Fairchild and Mahala Wickson Fairchild)

- Children:
- 1 - Thomas Jefferson Morgan (1851 - 1928). Married Ada Elizabeth Ivy.
    - a. John Leonard Morgan (1896 - 1993). Married Ida Ruby Silvey.
    - b. Elizabeth Lodema "Lizzie" Morgan (1898 - 2001). Married Thornton Elisha Walker.
    - c. Willie Emmett "Bill" Morgan (1902 - 1988). Married Mary B. Booher.
    - d. Benjamin "Ben" Morgan (1905 - 1938).
    - e. Edna Jean Morgan (1907 - 2006). Married Joseph Lawrence Hayman.
    - f. Nora Alberta Morgan (1909 - 2004). Married Cordell Samuel Booher.
    - g. Louella Morgan (1911 - 1985). Married Leemon LaFayette Booher.
  - 2 - William Philo "Bud" Morgan (1854 - 1932).
  - 3 - Franklin "Frank" Morgan (1857 - \_\_\_\_).
  - 4 - Alonzo "Lonzo" Morgan (1859 - \_\_\_\_).
  - 5 - James Travis "Trav" Morgan (1862 - 1924). Married M. Isabelle "Belle" Tidwell.
    - a. Walter Lee Morgan (1891 - 1981). Married Edna Ray Kelley.
    - b. James Ernest Morgan (1894 - 1970). Married (1) Annie Leah Carr & (2) Ophelia Buna Stemmons.
    - c. Thomas Elmer "Bob" Morgan (1896 - 1961). Married Nancy Ann Springer.
    - d. William Hogg "Bill" Morgan (1897 - 1984). Married (1) Minnie Irene Kelley & (2) Mary Ella Stemmons.
    - e. Charlie R. Morgan (1911 - 1974). Married Blanche Gertrude Newman.
  - 6 - John Cyrus Morgan (1866 - 1940). Married Minnie Cordelia Bass.
  - 7 - Lee Hood Morgan (1869 - 1938). Married Clarenda Luce.
    - a. John Lee Morgan (1894 - 1967). Married Myrtle Gertrude Springer.
    - b. Zeff Morgan (1897 - 1968). Married Annie Myrtle Stemmons.
    - c. Oscar Jefferson Morgan (1900 - 1971). Married Ola Mae Blackmon.

William Dinsmore Morgan's Second Marriage: Helen Fairchild (daughter of Philo Fairchild and Mahala Wickson Fairchild)

- Children:
- 1 - Richard Womack Morgan (1888 - 1988). Married Loula Gamon
    - a. Myrtle Morgan (1909 - \_\_\_\_). Married Cordell R. Harper.
    - b. Velma Morgan (1911 - 1914).
    - c. Richard Jackson Morgan (1915 - 1999). Married (1) Edith P. Laster & (2) Annie Mary Sadrula.
    - d. Marvin Floyd Morgan (1918 - \_\_\_\_). Married Mary Virginia Neal.
    - e. Ruby Morgan (\_\_\_\_ - \_\_\_\_). Married \_\_\_\_ Davis.

## GRANNY PEELER'S GOLDEN CORNBREAD

Submitted by: David Ray Galbreath

(Passed down from Ophelia "Peeler" Stemmons Morgan to her daughter, Alma Inez "Tena" Galbreath, to her son, David Ray Galbreath, to his daughter, Tracy Lynn Galbreath, to her daughter, Jessica Anne Hosch )

This Cornbread can be baked in a cake pan, but I prefer an old iron skillet I have with the handle broke off. It comes out perfect every time.

Ingredients:

- 1 Cup Regular All Purpose Flour (Not self-rising)
- 1 Cup Yellow Cornmeal (White is Okay, but I prefer

Yellow)

- 1-1/2 Tablespoon Baking Powder
- 1 teaspoon Salt (can leave out or cut in half)
- 2 teaspoons Sugar (Optional)
- 2 Tablespoons Crisco Oil or Shortening

Mix all the dry ingredients together until well blended.

Add:

- 1 Cup Milk (Water will do also in a pinch)
- 2 Eggs beaten

Grease up your pan with Crisco on sides also, do not preheat. Pour the cornbread batter into the pan and bake at 425 degrees for 20 minutes or until the top gets golden brown. ]

I grease the pan with Crisco using my fingers. I also measure the sugar and salt in the palm of my hand like Justin Wilson showed me. I use two fingers to scoop out the right amount of Baking powder and I beat the devil out of my eggs before I add them. This never fails unless you forget something, and if you over cook it will be good unless you burn it.

Best served hot or cold with Pintos, Black Eyed Peas, White Limas, or Stew, or in a glass with milk.

## CHILI SALSA

Submitted by: Cheryl Laws Walker

(makes 6 to 8 pints)

- 5 pounds tomatoes (3 quarts chopped)
- 2 pounds peppers (2 quarts chopped)
- 1 pound onion (2 1/2 cups chopped)
- 1 cup vinegar (5%)
- 1 tablespoon salt
- 1/2 teaspoon pepper

Peel chiles as directed above. Wash tomatoes and dip in boiling water for 30-60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes, peppers and onions. Mix all ingredients together in a large saucepan. Heat to boiling, then simmer for 10 minutes. Fill pint jars, leaving 1/2 inch of space at the top. Put on lids and process in a boiling water canner:

- 15 minutes for altitudes of 0 to 1000 feet (Milam County)
- 20 minutes for altitudes of 1001 to 6000 feet
- 25 minutes for altitudes above 6000 feet

Variations: For a milder salsa use more bell and Anaheim peppers, and for a hotter salsa use more of the small chile and jalapeno peppers.

## BROCCOLI SALAD

Submitted by: Cheryl Laws Walker

- 1 head broccoli
  - 6 to 8 slices cooked bacon, crumbled
  - 1/2 cup chopped red onion
  - 1/2 cup raisins, optional
  - 8 ounces sharp Cheddar, cut into very small chunks
  - 1 cup mayonnaise
  - 2 tablespoons white vinegar
  - 1/4 cup sugar
  - 1/2 cup halved cherry tomatoes
  - Salt and freshly ground black pepper
- Trim off the large leaves from the broccoli stem. Remove the tough stalk at the end and wash broccoli head thoroughly. Cut the head into flowerets and the stem into bite-size pieces. Place in a large bowl. Add the crumbled bacon, onion, raisins if using, and cheese. In a small bowl, combine the remaining ingredients, stirring well. Add to broccoli mixture and toss gently.

## PEACH COBLER

Submitted by: Jessica Ruzicka Hollas

- 4 cups peeled, sliced peaches
- 1 cup sugar, plus 2 cups sugar
- 1/2 cup water
- 8 tablespoons butter
- 1 1/2 cups self-rising flour
- 1 1/2 cups milk

Preheat oven to 350 degrees F.

Combine the peaches, 1 cup sugar, and water in a saucepan and mix well. Bring to a boil and simmer for 10 minutes. Remove from the heat.

Put the butter in a deep baking dish and place in oven to melt. Mix remaining 2 cups sugar, flour, and milk slowly to prevent clumping. Pour mixture over melted butter. Do not stir. Spoon fruit on top, gently pouring in syrup. Batter will rise to top during baking. Bake for 30 to 45 minutes.

To serve, scoop onto a plate and serve with your choice of whipped cream or vanilla ice cream.

## FANTASY FUDGE

Submitted by: Jessica Ruzicka Hollas

Mike Webb's wife's recipe from Jet Puffed Marshmallow Crème...

- 3 cups sugar
- 3/4 cup (1-1/2 sticks) butter
- 1 small can (5 oz) evaporated milk (about 2/3 cup)
- 1-1/2 pkg. (12 squares) Semi-Sweet Baking Chocolate, chopped, or Ghirardelli White Chocolate Chips
- 1 jar (7 oz) Marshmallow Crème
- 1 teaspoon vanilla
- 1 cup Planters Walnuts, chopped

1. Heat sugar, butter, and evaporated milk to full rolling boil in 3-quart heavy saucepan on medium heat, stirring constantly. Boil on medium heat until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching, about 4 minutes. Remove from heat

2. Stir in chocolate and marshmallow crème until melted; stir in vanilla and walnuts.

3. Spread immediately in foil-lined 9-inch square pan. Cool at room temperature at least 4 hours; cut into squares. Store in airtight container.

Makes about 3 pounds.

### FETTUCINE ALFREDO

Submitted by: Jessica Ruzicka Hollas

This is a recipe Aunt Tara created and grandma hasn't even been given this secret recipe. It is a delicious, creamy, cheesy main course or a side to an Italian-style meal. Once the cheese is grated, it is an extremely quick and easy crowd-pleaser.

Serves: 10

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Ingredients:

- 27 ounces fettucine (DiGiorno), fresh
- 2 tablespoons butter
- 1½ cups cream, heavy whipping
- 2 cups milk, mix of skim and 2%
- black pepper, freshly ground
- 2 cups cheese (Locatelli), Pecorino romano, grated
- 1½ cups cheese, Parmigiano-Reggiano, grated
- ¼ cup cornstarch
- ¼ cup water

We begin by heating a large pot of water for the fettucine. In a medium pot, we melt the butter over low heat and then add the cream and milk and raise the heat to medium. We cook whisking occasionally as the mixture is heated. When it is hot, but not boiling yet, we add the cheeses, a little at a time, and whisk well. Next we mix the cornstarch and water in a small bowl and then whisk this in the almost boiling mixture. We lower the heat and continue to whisk as we cook the pasta. We add the fettucine to the boiling water and cook for just a few minutes according to the package directions. We strain the pasta in a colander and then we put the fettucine back into the large pot. We pour in the alfredo sauce and season it with black pepper. We toss the pasta well with the sauce as the sauce is absorbed by the fettucine.

### PINEAPPLE - BLUEBERRY - JELLO

Submitted by: Loretta Heinz Charpiot

1 Large box raspberry jello

1 Cup blueberry pie filling

1 - 20 oz. Can crushed pineapple

½ Cup walnuts or pecans

1-1/2 Cups boiling water

Mix all together and put in 9 x 13 pan and gel in refrigerator.

Topping:

8 oz. Philadelphia cream cheese

½ Cup sour cream

½ Cup sugar

1 tsp. Vanilla

Mix with electric mixer until smooth. Layer on jello - chill for 1 hour.

Recipe given to me by Kim Charpiot.

### GUACAMOLE

Submitted by: Jessica Ruzicka Hollas

4 avacados

1 small tomatoe

1 small onion (I used about ¾ of a medium sized one)

1 large jalapeno

Picante sauce to taste (I used 2 heaping teaspoons)

cilantro to taste

pepper to taste

½ lemon

½ lime

### NEW YORK-STYLE CHEESECAKE

Submitted by: Jessica Ruzicka Hollas

makes one 9-inch cheesecake, serving 12 to 16

For the crust, chocolate wafers (Nabisco Famous) can be substituted for graham crackers; you will need about 14 wafers. The flavor and texture of the cheesecake is best if the cake is allowed to stand at room temperature for 30 minutes before serving. When cutting the cake, have a pitcher of hot tap water nearby; dipping the blade of the knife into the water and wiping it clean with a kitchen towel after each cut helps make neat slices.

graham cracker crust

1 cup (4 ounces) graham cracker crumbs

(8 whole crackers, broken into rough pieces

and processed in food processor until

uniformly fine)

1 tablespoon sugar

5 tablespoons unsalted butter, melted, plus additional 1

tablespoon melted butter for greasing pan

cheesecake filling

21/2 pounds cream cheese, cut into rough 1-inch chunks and

left to stand at room temperature for 30 to 45 minutes

1/8 teaspoon salt

11/2 cups (10 1/2 ounces) sugar

1/3 cup (2 1/2 ounces) sour cream

2 teaspoons juice from 1 lemon

2 teaspoons vanilla extract

2 large egg yolks plus 6 large whole eggs

1. For the crust: Adjust oven rack to lower-middle position and heat oven to 325 degrees. Combine graham cracker crumbs and sugar in medium bowl; add 5 tablespoons melted butter and toss with fork until evenly moistened. Brush bottom and sides of 9-inch springform pan with most of remaining melted butter, making sure to leave enough butter to brush pan in step 3. Empty crumbs into springform pan and press evenly into pan bottom. Bake until fragrant and beginning to brown around edges, about 13 minutes. Cool on wire rack while making filling.

2. For the cheesecake filling: Increase oven temperature to 500 degrees. In standing mixer fitted with paddle attachment, beat cream cheese at medium-low speed to break up and soften slightly, about 1 minute. Scrape beater and bottom and sides of bowl well with rubber spatula; add salt and about half of sugar and beat at medium-low speed until combined, about 1 minute. Scrape bowl; beat in remaining sugar until combined, about 1 minute. Scrape bowl; add sour cream, lemon juice, and vanilla, and beat at low speed until combined, about 1 minute. Scrape bowl; add yolks and beat at medium-low speed until thoroughly combined, about 1 minute. Scrape bowl; add whole eggs two at a time, beating until thoroughly combined, about 1 minute, and scraping bowl between additions.

3. Brush sides of springform pan with remaining melted butter. Set springform pan on rimmed baking sheet (to catch any spills if springform pan leaks). Pour filling into cooled crust and bake 10 minutes; without opening oven door, reduce oven temperature to 200 degrees and continue to bake until instant-read thermometer inserted into center of cheesecake registers about 150 degrees, about 1 1/2 hours. Transfer cake to wire rack and run paring knife between cake and side of springform pan. Cool until barely warm, 2 1/2 to 3 hours. Wrap tightly in plastic wrap and refrigerate until cold, at least 3 hours. (Cake can be refrigerated up to 4 days.)

4. To unmold cheesecake, remove sides of pan. Slide thin metal spatula between crust and pan bottom to loosen, then slide cake onto serving plate. Let cheesecake stand at room temperature about 30 minutes, then cut into wedges and serve.

### CRANBERRY SALAD

Submitted by: Loretta Heinz Charpiot

- 3 Small boxes cherry jello (or strawberry)
- 2 - 8 oz. Pkg. Philadelphia cream cheese
- 1 Large can crushed pineapple, drained (will need juice)
- 2 Cans whole cranberry sauce
- 1 Cup nuts (chopped)
- 2 Tbls. mayonnaise

Dissolve jello in 2 cups of boiling water. Let cool. Add cranberry sauce, drained pineapple, mix well. Take ½ of this mixture and pour in oblong pan, let set. (Edna & I use the glass 9 X 13 Pyrex dish). Mix cream cheese, ½ cup pineapple juice and mayonnaise, mix well and spread over jello that is set. Sprinkle this with nuts, add remaining jello cranberry mix. Let set.

Make a day or two before serving.

Can also use 12 X 12 glass cake pan.

Small 8-1/4 oz. of pineapple also has ½ cup juice if you don't have large can on hand.

Watch mayonnaise - use only 2 Tablespoons.

Recipe given to me by Edna Lyons on December 26, 1981.

### CHEESE ROLLS

Submitted by: Jessica Ruzicka Hollas

Dough:

- 4 cups flour - unsifted
- ½ tsp salt mixed in flour
- 1 cup Crisco - add to flour and mix in with a fork.
- Beat 3 eggs and set aside.

Warm 1 cup milk and dissolve one package Rapid Rise yeast in it - do not overheat or you will kill the yeast.

Add 5 tblsp sugar to milk and mix well.

Add beaten eggs to milk and yeast mixture.

Pour this mixture over flour mixture.

Stir in a deep bowl until the dough seems to leave the bowl.

Cover and refrigerate 4 hours to overnight.

Divide into 4 parts.

Filling:

- 2 8 oz cream cheese - softened
- 4 oz small curd cottage cheese rinsed in a collandar - make sure drained well.
- ½ cup powdered sugar
- ½ cup granular sugar
- 2 eggs
- 1 ½ tsp vanilla

Add vanilla, sugar, and eggs to cream cheese and beat well.

Add rinsed cottage cheese.

Refrigerate overnight. (You want this in the fridge a long time so it is not runny when you add it to the dough.)

Glaze:

Powdered sugar

Milk

Vanilla

Butter or margarine - margarine adds more flavor.

Mix until you get desired thickness.

Roll out ¼ of the dough onto a floured surface. Make into an oval shape. Cut diagonal lines on each side. Add ¼ of the cream cheese mixture down the middle. Braid dough over the cream cheese and fold over the ends. Be careful not to let the cream cheese seep out, or it could be a mess when you bake.

Bake at 350 degrees for 15-20 minutes.

Makes 4 rolls. Top with glaze while warm.

### GOOD PINTO BEAN RECIPE

Submitted by: Jessica Ruzicka Hollas

- 2 c Dried Pinto Beans - soaked overnight
- 6 c Cold Water
- 1 Bay Leaf
- 3 Fresh Sage Leaves
- 1 or 2 Dried New Mexican Chiles - seeded
- 1/2 c Hot Water
- 1 tblsp Olive Oil -- or vegetable Oil
- 1 c Chopped Onion

Salt

- 1 3/4 tsp Cumin
- 3 Garlic Cloves - finely Chopped
- 1/2 tsp Chipotle Puree
- 2 tsp Fresh Sage -- chopped

Drain and rinse beans; place in large saucepan with cold water, bay leaf, and whole sage leaves. Bring to a boil, reduce heat, and cook until tender

Meanwhile, cover chiles with hot water, soak about 20 minutes, and puree in a blender. Heat oil in large skillet; add onion, 1 tea salt, and 1 tea cumin. Saute until tender; add garlic and saute 1-2 minutes more. Add beans and broth to the onion along with ½ tsp salt, the remaining cumin, and the chili puree. Cook medium about 25 minutes, stirring as needed. The beans should be soft but not mushy.

Add chopped sage and salt to taste. Note: I made this at a school using

canned beans, eliminating the soaking and long cooking. I also used your basic chile powder instead of the dried chiles, also eliminating the soaking. The chipotles are crucial, though - salsa works as well as the puree, though you need to use a little more.

### CHICKEN FLAUTAS

Submitted by: Loretta Heinz Charpiot

Sauté in four (4) Tbls. vegetable oil:

- 1 Medium bell pepper
- 1 Onion
- 2 Cloves of garlic (about 4)

Mix:

- 1 Cup chicken base (broth)
- 2 Tbls. Cornstarch
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp chili powder
- ½ tsp cumin
- ¼ tsp red pepper
- 1 Tbls. Chopped nacho peppers (Jalapeno)
- 1 Can chilies

Boned Chicken

Dip flour tortillas in a skillet of grease. Blot with napkins.

Put mixture into tortillas - roll and hold together with toothpick.

Fry until brown (or bake).

Sauce: Cream of Mushroom Soup and Velveeta Cheese - Heat in microwave.

Recipe given to me by Kim Charpiot on February 16, 1999.

## **BAKED KIBBEE**

Submitted by: Loretta Heinz Charpiot

Filling:

1 Tbls. Oil or margarine

½ lb. Ground round, ground 3 times

1 Small onion, finely minced

½ tsp. Salt

¼ tsp. Pepper

1 tsp. Cinnamon

¼ cup pignoli (pine nuts) or chopped walnuts

Heat oil or margarine in small skillet. Add meat and brown.

Add onion, salt, pepper, cinnamon and nuts. Simmer over low heat for 15-20 minutes, stirring occasionally. Set aside.

Top & Bottom Layers:

1 Cup bulgur (cracked wheat)

¾ Cup water

1 lb. Ground round, ground 3 times

1 Medium onion, ground with meat or finely minced

½-1/3 Cup cold water

1 tsp. Salt

½ tsp. Pepper

1 Tbls. cinnamon

4 Tbls. melted margarine

Put bulgur in small bowl and barely cover with water. Allow to soak for about 30 minutes. (This can be done while preparing filling). In mixing bowl, combine meat and onion, mix well.

Have cold water handy. Take a handful of bulgur and knead it into the meat. From time to time, add water to make mixture soft and pliable. Continue to add bulgur, a handful at a time.

When all bulgur is added, knead mixture again. Add salt, pepper and cinnamon. Knead again, adding last of water.

Shape in football fashion, and put in filling - Wet real good before putting in greased pan. Grease pan with margarine.

Bake at 350 degrees for 45 minutes. (Note: This recipe for Baked Kibbee is worth the effort to make because it is so delicious, and when cooked, you have all these little footballs with the filling inside. If you have never eaten these, you don't realize there is a filling until you bite into the little "footballs." This is a good dish to serve during the Holidays or during the football playoff game).

Recipe given to me by a very dear friend, Ethel Dabbs, over 30 years ago.

## **CROW CASSEROLE**

Source: Internet

6 Crow breasts

1 quart sauerkraut

6 strips bacon

1/3 cup chopped onions

Brown the crow breasts in a skillet, when browned, place them in a casserole dish on top of a 1 1/2 inch layer of sauerkraut.

Lay a strip of bacon on each breast and sprinkle the onion on them. Next layer over them again the sauerkraut and some of it's juices. Bake at 350 deg, for 2 hrs.

## **POSSUM AND TATERS**

Source: Internet

Ingredients:

1 young, fat possum

8 sweet potatoes

2 tablespoons butter

1 tablespoon sugar

salt

Directions: Skin possum and remove the head and feet. Be sure to wash it thoroughly. Freeze overnight either outside or in a refrigerator. When ready to cook, peel the potatoes and boil them tender in lightly salted water along with the butter and sugar. At the same time, stew the possum tender in a tightly covered pan with a little water. Arrange the taters around the possum, strip with bacon, sprinkle with thyme or marjoram, or pepper, and brown in the oven. Baste often with the drippings.

## **RATTLESNAKE SURPRISE**

Source: Internet

Ingredients:

1 rattlesnake

1/4 cup melted butter

1 teaspoon garlic salt

1. Find one full grown rattlesnake

2. Kill it

3. Remove head & rattle, being sure not to break any of the capsules because they can be harmful.

4. Skin it, clean it, and remove entrails

5. Cut into finger-long portions

6. Put snake, melted butter, and garlic salt together in tin foil packet

7. Put packet on open flame, letting the snake boil in the butter for 7 - 8 minutes.

8. Remove packet from flame

9. Let cool for 2 minutes

10. Remove snake, peel meat from bones, and enjoy!!!!

## **FRIED GREEN TOMATO HORNWORMS**

Source: Internet

3 tablespoons olive oil

16 tomato hornworms

4 medium green tomatoes, sliced into 1/4-inch rounds

Salt and pepper to taste

White cornmeal

In a large skillet or wok, heat the oil. Then lightly fry the hornworms, about 4 minutes, taking care not to rupture the cuticles of each insect under high heat. Remove with a slotted spoon and set aside.

Season tomato rounds with salt and pepper, then coat with cornmeal on both sides.

In a large skillet, fry tomatoes until lightly browned on both sides

Top each round with 2 fried tomato hornworms.

Garnish the paired hornworms with a single basil leaf.

Yield: 4 servings