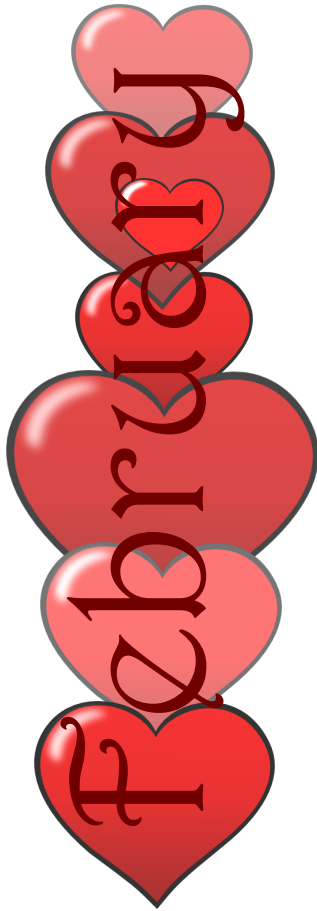


MARTIN COUNTY CHAMBER OF COMMERCE
&
CITY OF STANTON ECONOMIC DEVELOPMENT CORP.



Happy Valentine's Day! February is already here and it's as busy as always. There will be a retirement party for Kyle Kendall February 7th from 10:00—12:00 at the Drug Store. Everyone is welcome to stop by and congratulate Kyle on his many years as owner of Stanton Drug.

Next on the calendar, is the 26th Annual Great Texas Soup Cook-Off. The Martin County Convent holds a soup cook-off every year to benefit the restoration and preservation of the historic monastery/convent here in Stanton, so make plans to attend Saturday, February 21st, from 5:00-7:00 at the Martin County Community Center. Come taste some great food and vote for your favorite. It's only \$5.00!

The Chamber of Commerce will be having its Annual Banquet, February 24, social time starting at 6:30. There will be a meal of roast beef with all the trimmings courtesy of Baker's Catering. After our meal we will recognize the Educators of the Year, Students of the Year, Man & Woman of the Year and more. Tickets are \$15.00.

Stanton Drug Store

RETIREMENT PARTY
HONORING
KYLE KENDALL
SATURDAY, FEBRUARY 7,
10:00—12:00
AT THE DRUG STORE

Martin County Chamber of Commerce &
Agri life Extension

Annual Banquet ~ February 24

Meet and greet starts at 6:30 Dinner at 7:00

Martin County Community Center

Tickets ~ \$15.00

Bacon Cheeseburger Bombs

prep time 45 min total time 45 min
servings 16

Ingredients

1 can (16.3 oz) large refrigerated original or buttermilk biscuits
1 lb lean (at least 80%) ground beef, cooked or 16 frozen (thawed) cooked meatballs
1 block (8 oz) Cheddar cheese, cut into 16 cubes
16 slices bacon
Long toothpicks or skewers
Canola oil for frying

Steps

(1) Separate dough into 8 biscuits. Cut each biscuit in half; press with hands into circle about 3 inches in diameter.

(2) In center of each biscuit round, place 2 tablespoons cooked ground beef (or 1 meatball) and 1 cube of cheese. Wrap dough to completely enclose beef and cheese; pinch seams to seal.

(3) For the Fried Version: Wrap each stuffed "bomb" with 1 bacon slice; gently secure loose bacon with toothpick by inserting it through bacon and half-way into "bomb." In 3-quart heavy saucepan or deep fryer, heat oil to 350°F. Fry stuffed "bombs" 4 to 5 minutes or until dough is golden brown on all sides. Place on paper towels to cool. Repeat with remaining "bombs". Serve warm with ketchup and mustard, if desired.

(4) For the Baked Version: Heat oven to 400°F. Place bacon on foil-lined cookie sheet with sides. Bake about 8 minutes to partially cook bacon. Wrap each stuffed "bomb" with 1 slice partially cooked bacon slice. Place bacon wrapped dough 2-inches apart on two foil-lined cookie sheets with dough seam side down. Bake 13 to 15 minutes or until golden brown. Serve warm with ketchup and mustard, if desired.

Tips

Switch up your cheese for variety. Mozzarella would be great. Try stuffing them with a slice of jalapeño for extra kick.

Pizza Calzone

Prep Time: 20 mins Cooking Time: 55 mins Serves: 8

Ingredients List

2 cans (13.8 oz each) Pillsbury refrigerated classic pizza crust
3 oz small pepperoni slices (42 slices)
1 jar (4.5 oz) Green Giant sliced mushrooms, well drained
1/2 cup sliced pimiento-stuffed green olives
8 oz thinly sliced provolone cheese
1 tablespoon grated Parmesan cheese
1 jar (14 oz) pizza sauce, heated

Directions

Heat oven to 375°F. Lightly grease 12-inch pizza pan. Unroll 1 can of dough; placing in greased pan. Starting at center, press out dough with hands to edge of pan. Layer pepperoni, mushrooms, olives and provolone cheese over dough.


Unroll remaining can of dough. Press out dough on work surface to form 12-inch round. Fold dough in half; place over provolone cheese and unfold. Press outside edges to seal. Cut several slits in top crust for steam to escape. Sprinkle with Parmesan cheese.

Bake 30 to 35 minutes or until crust is deep golden brown. Cut pizza into wedges; serve with warm pizza sauce.

**26TH ANNUAL
GREAT TEXAS
SOUP
COOK-OFF**

For more information:
Shelly Borgstadte
432-664-9660

Martin County Convent



only \$5.00!

**Saturday
February
21st
5:00-7:00 pm
Martin
County
Community
Center
Stanton, Texas**

Come taste some great soup and vote for the winner!

SPONSORED BY THE MARTIN COUNTY CONVENT, INC.

- To benefit the restoration and preservation of the historic monastery / convent.