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Jalapeño Cornbread Dressing

Ingredients

- 6 tablespoons fat or butter
- 1/3 cup chopped onions
- 2/3 cup chopped celery
- 2 cups bread crumbs
- 2 cups cornbread crumbs
- 1 teaspoon sage
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup chopped apple
- 1/2 cup chopped pecans
- 1/2 cup jalapeños, seeded and chopped
- 1 1/2–2 cups of turkey broth or hot water

Directions

Preheat oven to 375 degrees. Melt fat (or butter) in frying pan, add onions and celery. Sauté until lightly browned.

Remove from heat and mix thoroughly with other ingredients except turkey broth (or hot water).

Pour into Pyrex dish, cover with turkey broth (or hot water) and cook in oven for 30 to 45 minutes or until light brown on top.

Yield 10-12 servings



Beverly Ann Moore [DALLAS]

A friend of Beverly Ann Moore, a Dallas resident, came to her with a culinary emergency: She'd been invited to a Thanksgiving dinner with her boyfriend and needed something to wow his family. Moore turned to her mother, Lily, knowing she always had the perfect solution. Lily thought about it, and then wrote down her recipe for her crowd-pleasing jalapeño cornbread dressing. Not surprisingly, the dish was a hit, and Moore's friend and boyfriend eventually got married. Lily died in 2015. She didn't write down most of her recipes; this is one of the few that survives. Moore makes the dressing every year, especially for Thanksgiving. "My mom thrived—living beautifully and making the best of it," she says. "She was witty, clever, always wore high heels, and rarely wore pants. I considered her a diva."