

Porcupine Meatballs

- 1 pound ground beef
- ½ cup dry long grain rice
- ¼ cup finely chopped onions
salt and pepper to taste
- ½ cup flour
- ½ cup oil
- 2 cups water or as needed

Combine ground beef, rice, onions, salt and pepper. Shape mixture into medium-sized balls. Set aside.

Brown flour in oil to make a dark roux. Add enough water to make a gravy. Bring to a boil. Drop meatballs into gravy and cook slowly for 1 hour, turning meatballs halfway through. Make sure meatballs are almost completely submerged in gravy so rice can cook.

Smothered Beef Tongue

- ¼ cup oil
- 1 large beef tongue, dressed
- 1 large onion, chopped or sliced
- 4 cups water, divided
salt and pepper to taste

Heat oil in a skillet. Add tongue and brown on both sides. Continue to cook until partially cooked. Add onions and 2 cups of water. Season with salt and pepper. Cover and cook on medium-high until tongue is tender, adding remainder of water as needed to cook tongue completely. It should make a brown natural gravy. Slice and serve over rice.

Classic CAJUN DEUX

I had never heard of these until I moved to Jones. My good friend and neighbor, Mavis Mitchel, cooked these and brought us some to eat. I was relieved when I discovered that there was no porcupine in the dish.

This was a common dish at my house. Mama would clean the tongue once the slaughter house had butchered our calves. She cooked it as above or would boil the dressed tongue until it got tender, cut it up into pieces and put it in a jar filled with clear vinegar. I enjoyed it either way. So I smothered a beef tongue for James Jones, my favorite painter, one day. He loved it—but his wife wouldn't kiss him for a whole month after he ate it.
