ADDIE BROYLES
Relish Austin

Oh, the humble lessons of soup

With life or dinner, the only thing to do is learn and try it all again.

Last week, I seriously screwed up some soup. It was Tuesday night, and I was using my leftover turkey from Friendship to make a turkey dumpling soup. I had already cooked the turkey, and realized late in the game that I didn’t have any broth. So I was working with stock I had previously made of my fresh turkey, and I grabbed a couple of spoons of Bisquick. But was feeling emboldened, so into a bowl went a lit- tle of everything, milk, egg and melted butter. But I was feeling emboldened, so into a bowl went a little of everything, milk, egg and melted butter.

I went digging around for my mirepox (with celery this time), got to work chopping the beast, and it was beautiful. I have my grandmother’s dumpling recipe, but it hasn’t always worked out the past few times I’ve made it, so I was getting diggin’ around for other options in my cookbook collection, looking for something to help with an egg and without Bisquick. I’m not going to lie. I don’t really know what I was looking for, but what I found was already prepped by my ability to re- call just about every lyric from the Dixie Chicks’ album “White Oleander,” which accompanied me in my kitchen, so I had to pull a Gaga (my grandma) and improvise from memory. I didn’t need that much dough anyway, so into a bowl went a little flour, baking soda, salt, milk, egg and melted butter. The texture of the dough seemed a little right, so I dropped spoonfuls into the soup, covered the pot and set the timer for 10 minutes.

THE GREEN CHILE PORK SAUSAGE SOUP
Made for a nice family meal.

BONUS FROM LEFT: Adelaide Latr “Gaza” Rama
Local City Care in Austin. She grew up in San Antonio, Texas. Frederico Geib is the executive and artistic director of the Puerto Rican Sokolow Dance & Culture Center in Austin. She grew up in Puerto Rican neighborhoods in the Bronx, and now resides in Philadelphia.

FOOD52

FOOD EXTRA

Local Latinos share why food helps shape identity

With Latinos in the U.S. coming from diverse back- grounds and kitchens, we talked to these Austinians about how each of their different cultural influences and food experiences give them a unique perspective on who they are today.

FOOD FOR THE GENERATIONS

About Austin Gente

Austin Gente is a family soup of saying “Austin People.” Our new video and story series, features Austin Latinos who explore what it means to be a Latino in the U.S. in the midst of a changing cultural landscape. In this installment, we’ve focused on Latino identity through the food we eat, love and prepare. Check out our videos at statesman.com.

BY SYDNEY FLORY

I’ve seen Mexican marbelled soup, or albondigas, appear on a restaurant menu on- ly twice in my life. Both times I’ve ordered it, while traveling in Mexico, and both times I’ve been disappointed.

My mother, who was born in the Mexican state of Tamaulipas and grew up in California, makes the best albondigas, but it’s now the dish that usu- ally greets me when I return to my pa- rents in the border town of Eagle Pass. With one bite, I know every- thing’s OK. I’m with family.

In the second instal- ment of Austin Gente, a new video and story se- ries that explores what food means to Latinos in the U.S., we’ll explore what the food we eat tells us about our family and our cul- ture?

FOOD MATTERS

Where to buy fried, smoked turkeys

Avoid the mess, let local businesses do the cooking. Thanksgiving birds.

BY ADDIE BROYLES

Frying a single Thanksgiving turkey usually isn’t worth the hassle, but a handful of local businesses and organizations are happy to do it for you. I’ve seen a few options for buying a smoked turkey, if you want to go that route instead.

The Texas Association of Vietnamese Veterans hosts an annual fried turkey fundraiser to support the group’s after- school tutoring program. The Cajun-inspired tur- key is a one-of-a-kind fried turkey from the name of Dave and Anna- belle Beaudry’s fried tur- key business. They sell them for $15 each, and they come in six flavors. Jack Daniels Ca- jun butter and hot sauce with Dr Pepper and the other half with the Jack Daniel’s Ca- jun. You can order turkeys, as well as a number of side dis- hes, online until the Tuesday before Thanksgiving at louisianafoods.com or by call- ing 512-955-5917. The turkeys can be picked up before 4 p.m. on Thanksgiving day at 10901 Ragsdale Drive.

BONUS CONTENT

Thanksgiving food giveaway: Food Matters subscribers: Food Matters offers giveaways of bonus content online and on MyStatesman.

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Food nourishes the soul.

A family can be described as the place where we spend most of our lives, learning to grow, develop and thrive. For many of us, the family is a source of love, support and nourishment. Food is an essential part of family life, providing sustenance and nourishment for the body and soul.

Food brings families together. Austinite Adelaida “Lala” Garza has fond memories of her family gathering around the table for meals. Garza has a special connection to food, as it brings her family together. She recognizes the importance of food in family life.

Cooking is a way to keep traditions alive. Garza’s mother taught her to cook traditional dishes, which she now passes down to her own children. Cooking is a way to pass down family traditions and continue the legacy of food that has been passed down through the generations.

Food is love. Garza says, “When my mom was cooking that dish it was more than just food, it was love.” The way food is prepared and shared with others can be a way to show love and care for those we care about.

Food is important in Puerto Rican culture. Garza says, “It's not just something you eat, it's part of the culture.” Food is a way to celebrate and inspire others.

The recipe for “Coquito,” a Puerto Rican eggnog-like drink, was passed down to Garza by her parents. The recipe is a family tradition that has been passed down for generations.

Food is a way to celebrate life. Garza remembers the way her mother would always prepare food for special occasions, such as birthdays, holidays and graduations. Food is a way to celebrate and remember these important moments.

Food is a way to connect with others. Garza tells the story of how her father would make stroganoff and bring it to the airport for her to eat on the plane. Food is a way to connect with others and create memories.

Food is a way to remember loved ones. Garza’s mother taught her about food, and Garza now passes down this knowledge to her own children. Food is a way to keep the memory of loved ones alive.

Food is a way to express love. Garza says, “I can have a pão de queijo in Austin, but it's not the same taste.” Food is a way to express love and care for those we care about.

Food is a way to celebrate. Garza says, “Food is important in Puerto Rican culture.” Food brings families together and is a way to celebrate life.

Food is a way to show gratitude. Garza says, “I have been blessed.” Food is a way to show gratitude and appreciation.

Food is a way to express joy. Garza says, “When he passed away, that was the happiest I have ever been.” Food is a way to express joy.

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