



Miss Red's Place Cooks for You!!

[Penne with Pumpkin Cream Sauce](#) - Al dente pasta with silky pumpkin cream sauce - this might be your favorite from now on.

[Rigatoni with Spinach & Ricotta](#) - A new take on getting your veggies. This delightfully light meal will be perfect with a glass of wine. Enjoy!!

[Rigatoni with Marsala Cream Sauce](#) - Another vegetarian take on pasta - this time, tube pasta with a creamy Marsala infused sauce. Great, even warmed up the next day.

[Pizza Pots](#) - One of Craig's favorite afternoon snacks - a dough cup filled with homemade spaghetti sauce and topped with a crown of mozzarella, then baked till golden. They freeze well and are a snap to thaw and warm. You will want to keep them on hand for meals as well as filling hungry tummies mid-afternoon.

[Craig's Favorite Meatloaf](#) - No, I don't hide boiled eggs in this like his mom did, but he still says this is his favorite. A horseradish infused meatloaf with onions and a tangy tomato sauce/brown sugar topping. I even like this one!!

[Craig's Favorite Meatloaf Muffins](#) - The meatloaf above made into cute little, individual serving muffins.

[Tarragon Chicken](#) - Really, just as it sounds. Rotini pasta, chicken breast, and sweet onions in a tarragon seasoned cream and wine sauce. Jaime's favorite - we think it will be yours, too.

[Chicken Divan](#) - The classic dish of chicken, broccoli, and cream sauce, mixed with linguini.

[Chicken Spaghetti](#) - This is our best seller, with chicken, spaghetti, light cream sauce, and cheese. No other fillers - you must request bell peppers and pimentos, if you would like them in your casserole. This is our most popular chicken dish - it will be your favorite, too, we are sure.

[Balsamic Chicken](#) - Sauteed medallions of tender white meat chicken in a tangy balsamic sauce. Just like you would expect from a great Italian restaurant.

[Chicken & Wild Rice Bake](#) - Tender chicken breast shredded into a creamy sauce, mixed with top quality wild rice mixture, covered with Italian panko and baked till golden.

[Chicken Tetrazzini](#) - Chicken breasts pieces in a cream wine sauce with mushrooms and spaghetti. Topped with in-house grated Parmesan Reggiano cheese. A classic you will love.

[Frito Pie Casserole](#) - This brings back memories of growing up in College Station - we had this for lunch at A&M Consolidated!! A great mix of flavored meat, cheese, sour cream, and spices over real Frito corn chips (no knock-offs here!!), put in a casserole pan and topped with more cheese. Great, filling meal.

[Poppy Seed Chicken](#) - Another classic, made with chicken breast, cream sauce, poppy seeds, and covered with a layer of buttery crumbs. The base is basmati rice, so you have a complete meal in a pan.

[Apricot Chicken](#) - Chicken breasts seasoned, topped with an apricot mixture, and baked till tender. Served over pasta. A nice, fresh turn for chicken.

[Chicken Pasta Salad Casserole](#) - You start with the makings for our pasta salad, add flavorful chicken pieces, cheese, some sour cream, pour into a casserole and top with more cheese. Sounds unusual, but was a real hit with our food testers - we think you will enjoy it, too.

[Texas Busy Day Casserole](#) - When I was growing up in College Station, we whipped up this dish any time we were busy, hence the name. Can't tell you everything, but if you like corn, noodles, and cheese, you will like this hearty dish. If you have a preference, we can use ground beef or ground turkey - you let us know.

[Taco Spaghetti](#) - A new addition to the list is just as it sounds - meat, onions, taco seasoning, Rotel, all mixed with spaghetti and topped with Cheddar cheese. Testers loved it!!

[Sour Cream Noodle Bake](#) - Another new dish - meat, onion, our homemade marinara, cheeses and seasonings all mixed with egg noodles and topped with mozzarella - yummm!!

[Caesar Chicken Casserole](#) - How could you go wrong with chicken, bacon, cheddar, caesar dressing, mixed with linguini and topped with freshly grated Parmesan Reggiano??? Delish!!

[John Wayne Casserole](#) - I don't know why - just the name on the recipe. Maybe it was one of his favorites - seasoned meat with a biscuit crust, topped with tomatoes and Rotel. Pretty tasty!!!

[Chicken Fajita Bake](#) - A new dish with sauteed red peppers, onions, and garlic, mixed with lime-cilantro tomatoes, Spanish rice, cheese, and sauce. A special dish with a Mexican flair.

[King George King Ranch Casserole](#) - Yes, the real King, George Strait!!! Will he EVER come to my house for dinner??? My goal in life - I think I will cook this for him!! Chicken, tortillas, cheese, lime/cilantro tomatoes, and spices, baked till golden and yummy. Just can't beat it - and to think George cooks, too - what a man!!!

[Heavenly Rice & Grilled Chicken](#) - Freshly grilled chicken slices over the most heavenly Basmati rice you ever tasted, infused with onions and garlic. This was a test that quickly became a best seller-we think you will like it, too.

[Honey Orange Chicken](#) - This bright, change of pace chicken dish has been a big hit. Chicken baked in a honey, orange juice mixture and served over rice with honey orange dipping sauce. We serve it over Basmati rice for a real taste treat.

[Vegetable Lasagna](#) - Created after repeated customer requests, this meatless version of our Chicken Spinach Lasagna is a hit. No chicken but includes broccoli, carrots, peas, and kernel corn. Does contain cheese, though, so keep that in mind if you don't eat cheese.

[Chicken Cordon Bleu Casserole](#) - One of our newest creations, chicken breasts, mini-penne pasta, bacon bits, and honey ham, combined and topped with a Swiss cheese cream sauce. Then, add more Swiss and Italian panko crumbs and you have a winner!!

[Chicken Spinach Lasagna](#) - Lasagna noodles layered with a mixture of chicken breasts, spinach, cheese, sour cream, and spices, topped with chopped pecans, of all things. Sounds unusual, but one of our best selling casseroles.

[Shrimp Alfredo](#) - Fettuccine with the most decadent creamy wine sauce, topped with succulent, tender Tiger shrimp, cooked and peeled right here in Miss Red's Kitchen, all flavored with garlic and topped with Parmesan Reggiano cheese. Your mouth will thank you.

[Momma's Lasagna](#) - Layers of rich meat sauce, Ricotta cheese, mozzarella, and ruffley noodles could only spell luscious. Add garlic bread and a salad and you are fixed up for a special meal.

[Salmon Oreganato](#) - Six filets of Atlantic salmon, each four to five ounces, with the most delightful oreganato topping, baked to perfection. Folks will think they are in a fancy restaurant when you serve this dish.

[Seafood Lasagna](#) - Wow, how decadent is this dish??? Freshly boiled and peeled Tiger shrimp and crab, for starters, in a bechamel sauce, ruffly lasagna noodles, and ricotta for a white lasagna that is beyond the every day meal.

[Pulled Pork with Homemade Carolina Sauce](#) - Saw this recipe and knew we had to try it. This is some of the best stuff you have ever eaten - the homemade barbeque sauce is the perfect combination of sweet and vinegar. Mr. B. cleans the pork shoulder, which cooked for 9 hours, to get every bit of fat and grizzle out before it is mixed with the sauce. Delicious on a bun, on a plate, or just out of the pot. Buy it by the pound or as sliders.

[Cranberry Orange Pork Loin](#) - We brine the pork loin for tenderness and then bake with a cranberry/orange/onion mixture for basting. What a great sweet/savory combination - you will love it, too.

[Smoked Brisket](#) - Seasoned to perfection, slowly cooked, and sliced for your convenience, you will love the rich, smoky flavor either in sandwiches or just by itself. This is the same beef we use in the sliders for our catering events where we get raves on Craig's preparation. Great with our homemade horseradish sauce.

[Pecan Crusted Pork Tenderloin](#) - Tired of chicken but don't eat beef? Here's the "other white meat". Tender pork tenderloin, encrusted with a pecan/breadcrumb/brown sugar mixture and baked to perfection. Good as an entree but great in sandwiches with our horseradish sauce. This is one great way to prepare pork.

[Tablescapes Pork Tenderloin](#) - When you serve the same group several times, you want something new to offer. This is what we created for our friends in Wimberley. A pork tenderloin wrapped in brown sugar and bacon (yes, pork on pork!!), and baked. Sliced and served with a homemade peach chutney - pretty darn good, from what they say!!

[Roast Turkey](#) - We roast a full turkey, sized according to your request, till it is moist and tender. Then, either send it to you whole or sliced in a metal pan. Goes great with our Southern Dressing and Citrus Cranberry Sauce - Thanksgiving any time of the year.

[Quiche](#) - Take your choice of the list or, if you have a favorite that is not listed, just let us know - I bet we can fix you up. Real men DO eat our quiche, especially if they know what is good for them!!

[Cheesy Stuffed Double Baked Potatoes](#) - What could be wrong with a huge Russet potato half, perfectly baked, scooped out, and re-stuffed with a mixture of potato, several kinds of cheese, butter, sour cream, and seasonings, then, topped with more cheese, and baked again? Nothing!!! You will love these.

[Baked Onion Rice](#) - Wonderful with steak, chicken, or just by itself, this rice is baked in rich onion/beef broth.

[Pineapple Casserole](#) - Baked yummy pineapple goodness, mixed with cheese and butter, topped with flaky, buttery crumbs - you know you love it. Folks are always surprised by this delicious combination.

[Mrs. Loo's Squash Casserole](#) - For those of you familiar with Current, Inc., the card company, this recipe is from their founder, Miriam B. Loo. Published in one of their earliest cookbooks, it calls for stuffing on top and bottom of the dish with a filling of yellow squash, zucchini, onions, sour cream and sauce. You will love squash prepared this way!!

[Broccoli Rice Casserole](#) - You have probably had this all your life - broccoli, Basmati rice, sour cream, cheese, and yummy, topped with Italian Panko. Let us bring back fond memories of meals at home with this dish.

[Cheesy Mashed Potato Casserole](#) - It's the stuffing of the cheesy double baked potatoes, just in a casserole dish. Yummy and really cheesy!!

[Spinach Rice Casserole](#) - Spinach like you have never had it before. Spinach and rice in a creamy Italian sauce layered with Monterrey Jack cheese. This is the only way I can get Craig to eat spinach. Will become a favorite of yours, too.

[Whiskey or Orange Essence Carrots](#) - In searching for a way to use carrots, we came up with these two. The same basic recipe, one with liquor and one without, should you not wish to imbibe. Delicious, tender carrot slices in a brown sugar-butter sauce with your choice of the whiskey or orange juice.

[Mixed Vegetable Casserole](#) - This covers all the bases - mixed vegetables in a creamy cheese sauce, topped with French fried onions. Hits every taste bud with delight.

[Zucchini Oreganato](#) - So, looking for a different green vegetable, I saw zucchini - what could I do with that?? Well, seems if you top halves with a breadcrumb/Parmesan/olive oil/garlic mixture and bake till golden, you have a winner in the Veggie category. You will find this a delightful way to get your daily requirement.

[Whole Baked Sweet Potatoes](#) - Just what it says - large sweet potatoes, baked in the oven, not the microwave, and dripping with sweetness. Butter or not, up to you - great either way!!

[Jazzy Corn & Bean Casserole](#) - Whole kernel corn, French cut green beans, and Cheddar cheese in a cream sauce, then topped with French fried onions, what could be bad about that???. Great way to get your daily vegetables!

[Sweet Potato Soufflé](#) - Sweet potatoes, cream, pecans, brown sugar - just the good old Southern sweet potato dish. Let us whip it up for you to enjoy.

[Mom's Great Green Beans](#) - French cut green beans layered with onions and bacon bits, marinated and baked in an oil and vinegar dressing. We bake it first, then you just warm it before serving. Don't know anyone who doesn't like this one.

[Kahuku Corn Smashed Potatoes](#) - We served this potato dish at a luau recently and it was a big hit. Tender mashed potatoes mixed with whole kernel corn, garlic, onions, cream sauce, and topped with cilantro. Delish.

[Oven Roasted Rosemary Red Potatoes](#) - Red skinned potatoes, cubed and rubbed in olive oil and garlic, baked with just a touch of fresh rosemary from our backyard - a very up-scale dish that will enhance your entire menu.

[Aunt Laverne's Corn Casserole](#) - Craig's favorite way to eat corn other than fried, cream corn. Yellow rice mixed with cheese and Mexicorn, baked till golden and bubbly.

[Carrot Soufflé](#) - You will swear it is actually a dessert, but, no - it is a vegetable serving. Prepared almost like a pound cake, this light and airy concoction is filled with grated carrots and baked in a seasoned breadcrumb lined pan. Great served with a lemon sauce. Leftovers warm beautifully, if there are any!!

[Southern Cornbread Dressing w/Citrus Cranberry Sauce](#) - Just like your grandmother used to make - cornbread base with shredded chicken and loads of flavor. We don't use sage, but do flavor with garlic and onion. Ready for you to bake. We supply flavorful Citrus Cranberry sauce with it. You will love it!!

[Shrimp Stuffed Double Baked Potatoes](#) - What could be wrong with a huge Russet potato half, perfectly baked, scooped out, and re-stuffed with a mixture of potato, freshly boiled and cleaned shrimp, two kinds of cheese, and seasonings, topped with more cheese, and baked again? Nothing!!! You will love these.

[Decadent Mac & Cheese](#) - I really should get a release from your cardiologist to sell you this dish. You won't believe the rich, creamy cheese sauce, using four different kinds of cheese, to make this the best macaroni and cheese you ever ate. I can't make this for us too often - it's too easy to eat the whole recipe myself.

[Shrimp and Grits Casserole](#) - This is Phillip's Gourmet Grits full of our boiled and peeled Tiger shrimp. Folks rave about this - they can't get enough. You should try it!!

[Shrimp & Crab Stuffed Jumbo Shells](#) - Freshly boiled shrimp and snow crab legs, Craig-cleaned, chopped and mixed with a cream cheese and herb filling, stuffed into perfectly cooked pasta shells. A delicious appetizer or main course entree. You will love these.

[Granny's Old Timey Pear Salads](#) - Anyone over 40 probably remembers these being served in the 60's. Tender pear halved topped with a dollop of mayonnaise, a sprinkle of cheddar cheese, and topped with a cherry. Makes me smile to remember my granny, Miss Red, serving these at just about every dinner.

[Caesar Salad](#) - You will enjoy crisp romaine lettuce mix, crunchy garlic croutons, and the best shaved Parmesan cheese around, all with a creamy Caesar dressing. Lots of salad.

[BLT Salad](#) - Exactly as named - bacon, lettuce, and tomato, plus a little cheese to give it body. Served with old timey Ranch dressing.

[Tuscan Salad](#) - Tired of making Signature Salad one day, decided I would branch out and this is what I created. Start with mixed greens, add dried blueberries, red onion slices, tiny tomatoes, bacon bits, feather grated Cheddar cheese, croutons, toasted pecans, and serve with Balsamic Vinaigrette. Pretty tasty, if I do say so myself.

[Mexican Salad](#) - A huge bowl of chopped Romaine lettuce mix topped with black beans, whole kernel corn, yellow and red sweet peppers, and red onion, served with a delightful Balsamic Vinaigrette. We are surprised at how popular this new salad has been with everyone who has tried it. You will like it, too.

[Tropical Salad](#) - Just like a trip to Hawaii - mixed greens with coconut, Mandarin oranges, pineapple tidbits, and macadamias, served with a sweet, tangy Lime vinaigrette. Get your swimsuit ready!!

[Signature Salad](#) - You have probably enjoyed this if you have shared one of our catered meals. Spring mix, dried cranberries, walnuts, strawberries, blueberries, mandarin oranges, and just about anything else I can find to compliment this mixture, all topped with either Feta, blue, or Parmesan cheese. You get two dressings, usually our Raspberry Walnut Vinaigrette and either Balsamic Vinaigrette or Honey Dijon. A huge bowl of salad.

[Miss Frances' Marinated Veggie Salad](#) - One of the sweetest people I have ever known - reminded me so much of Miss Red!! Anyway, Miss Frances had the best recipe for veggie salad and we are sharing this delightful dish with you. A grand mixture of corn, sweet peas, green beans, pimientos, all marinated overnight in a sweet and sour sauce. Miss Frances and Granny are probably swapping recipes right now!!!

[Pasta Salad](#) - Just an old-fashioned salad made with tri-colored rotini pasta, corn, vegetable blend, special dressing and spices. Pretty good, just out of the bowl.

[Potato Salad](#) - Just like Granny made for us - nuff said!! I can leave out the onions but you will need to let me know your preference when you order.

[Broccoli Salad](#) - Broccoli, raisins, sunflower seeds, red onions, and bacon in a tangy sweet and sour creamy dressing. Jaime says, "Yum"!!!

[Farm Fresh Fruit](#) - Freshest fruit mixture - green and red grapes, strawberries, blueberries, cantaloupe (when we can find it), and any other fresh fruit we feel lives up to satisfying our customers.

[Southern Pimento Cheese](#) - Sharp cheese, mayonnaise, pimientos, and spices - don't you hear childhood calling? Great on sandwiches, crackers, celery, or a spoon - keep it on hand for midnight snacking. You can't go wrong with this stuff. This is the same great stuff you will find in our sandwiches and phyllo cups.

[Homemade Chicken Salad](#) - Miss Red's original recipe - she would be so pleased you love it. No fillers here - just meat, mayonnaise, relish, and spices. Same delicious mixture in our sealed sandwiches or phyllo cups. You just can't find better than this. I hope my Granny is proud.

[Summertime Deviled Eggs](#) - Yummy goodness, just like you remember as a kid. These won't last long.

[Lemerle's Famous Shrimp Salad](#) - My momma created this delightful take on shrimp salad. No fillers - just shrimp in a secret blend of creamy goodness, with a little onion added for good measure.

[Bacon Deviled Eggs](#) - Our traditional deviled eggs with bacon bits added. Why not???

[Sack Lunch](#) - A sack full of goodness - you will receive two small sandwiches - one of honey ham & Swiss cheese and one of honey turkey & Swiss cheese - or one larger sandwich - Homemade Chicken Salad on Croissant - with condiments, along with a piece of fresh fruit or a fruit cup, chips, a serving of our homemade Southern pimiento cheese, toasted pecans, and gluten-free crackers, and the dessert of the day, all in a cute little handled bag topped with tissue paper. Let us know when we can help you out with these little treasure packages. We can also create a veggie lunch sack or a gluten-free lunch, should you need it. You may add a bottle of water for a slight charge.

[Premium Sack Lunch](#) - A fancier presentation of our sack lunch for an upscale meal. It's the same as above except this one includes a small Pecan Crusted Pork Tenderloin sandwich and a small Smoked Brisket sandwich instead of the sandwiches listed above. Also, we add a little portion of horseradish sauce to accompany these specialty sandwiches.

Soups - Nothing like a warm bowl of soup to make you feel better. Here are our most popular:

Cheesy Potato - Russets boiled till tender then added to a creamy sauce and lots of our melted Cheddar cheese. Great for a cold winter's day or anytime, if you ask us.

Sweet Potato Bisque - Creamy sweet potatoes in a smooth bisque. Autumn in a bowl.

Tomato Basil Bisque - This soup will make you think you have your own personal chef (I guess you do - ME!!). Really, it is one of the best soups in the line-up, and is even better if you crumble toasted garlic bread in the bowl before you add the soup. I think I will head to the kitchen for a bowl right now!!!

Taco Soup - Rich tomato based soup with black beans, whole kernel corn, pinto beans, browned meat, onions, and seasonings. Just add corn chips, grated Cheddar, and sour cream and you have a taco in a bowl!!

Turkey Chili - Just like the recipe from Souper Jennie in Atlanta, you get ground turkey, four types of beans, tomatoes, onions, red bell pepper, cilantro, and yummy spices. This is one of our favorites here at Miss Red's and, according to folks who have sampled it, a winner all the way around. Thanks, Nan!!!

Shrimp & Corn Chowder - Enough shrimp and corn to make each mouth watering spoonful satisfy your cravings.

Chicken & Andouille Gumbo - One of our customers asked for this off menu. I didn't even know I could cook gumbo, but, wow, is this stuff good. Not spicy - you can add cayenne, if you want some heat - but full of sausage and shredded chicken. We cook the roux for a loooooong time, giving the gumbo a rich, complete flavor to compliment the stock and chicken broth. Onions and garlic complete the party happening in your mouth. Won't actually replace a trip to the Big Easy, but will make you think you are there anyway. Shrimp can be added for a slight up-charge.

Lobster Bisque - You will think you are in the fanciest of restaurants when you serve this creamy, lobster infused soup. One of the best we have ever tasted.

Lobster & Shrimp Corn Chowder - just as it is named, delights from the sea, mixed with cream, potatoes, and corn for a delightful bowlful of goodness.