

The Southern Cookbook

133 Recipes

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Southern Cornbread Oyster Dressing

Ingredients

1/4 cup butter
1 red onion, chopped
4 green onions, chopped
2 stalks celery, chopped
3 cups crumbled cornbread
3 cups soft bread cubes
1/2 cup chopped parsley
2 eggs, beaten
1 pint shucked oysters, drained
with liquid reserved
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 4 quart casserole dish.

Chop the oysters. Saute red onion, green onion, celery and oysters in 2 tablespoons of the butter until soft.

In a large bowl, combine cooked onion and oyster mixture with cornbread, bread cubes, parsley, eggs and 1/2 cup reserved oyster liquid. Gently toss to mix, add salt and pepper to taste.

Place dressing in casserole dish and dot with remaining butter. Bake uncovered for 45 minutes or until top is golden brown.

Southern Peach Cobbler

Ingredients

1/2 cup butter
1 cup white sugar
3/4 cup self-rising flour
3/4 cup milk
1 (29 ounce) can sliced peaches in light syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Place butter in a deep 2 quart baking dish and place in oven to melt.

In a medium bowl, mix sugar and flour. Stir in milk, a little at a time, until wholly incorporated. Pour carefully over melted butter in dish. Spoon peaches and syrup over batter.

Bake in preheated oven 35 to 45 minutes, until crust is puffed and golden.

Easy Southern Biscuits

Ingredients

2 cups self-rising flour
2 tablespoons white sugar
1 cup milk
1/3 cup mayonnaise

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 10 muffin cups with paper muffin liners.

In a large bowl, combine self-rising flour and sugar. Stir in milk and mayonnaise until a smooth dough is formed. Spoon batter into prepared muffin cups.

Bake in preheated oven for 25 to 30 minutes, until golden brown and doubled in size.

Southern Coleslaw

Ingredients

1 tablespoon red wine vinegar
1 teaspoon white sugar
1/3 cup mayonnaise
1 tablespoon coarse-grain brown mustard
1 head cabbage, cored and shredded
2 hard-cooked eggs, peeled and chopped
6 slices crisply cooked bacon, crumbled
salt and pepper to taste

Directions

In a large bowl, stir together the vinegar, sugar, mayonnaise and mustard. Add the cabbage, eggs and bacon, and toss lightly to coat with the dressing. Season with salt and pepper. Refrigerate for 1 hour before serving to blend flavors.

Southern Style Thanksgiving Green Beans

Ingredients

2 quarts water
4 pounds fresh green beans,
trimmed and snapped into 1 1/2
inch pieces
1 ham hock
1 onion, chopped
2 cloves garlic, finely chopped
1/4 cup distilled white vinegar
1 tablespoon salt
1/2 tablespoon black pepper

Directions

Place the water in a large pot, and mix in the green beans, ham hock, onion, garlic, and vinegar. Season with salt and pepper. Bring to a boil, and cook 10 minutes.

Reduce heat to low, and simmer 4 hours. Remove the ham hock, and slice the meat into small pieces. Return meat to the beans, and serve.

Southern Spicy Fried Chicken

Ingredients

1 (3 pound) whole chicken, cut into pieces
salt and ground black pepper to taste
1 quart buttermilk
2 tablespoons hot pepper sauce
1 teaspoon cayenne pepper
3 cups all-purpose flour
1 tablespoon cayenne pepper
2 teaspoons garlic powder
1 teaspoon paprika
salt and ground black pepper to taste
vegetable oil for deep frying

Directions

Sprinkle the chicken pieces with salt and pepper, and place them in a deep-sided baking dish.

Whisk together the buttermilk, hot pepper sauce, and 1 teaspoon of cayenne pepper in a bowl. Pour the mixture over the chicken, stir to coat all sides of the chicken pieces, and cover the dish with plastic wrap. Refrigerate for about 2 hours to marinate.

Remove the chicken pieces from the buttermilk mixture, and shake off excess. Discard the remaining buttermilk mixture.

Place the flour, 1 tablespoon of cayenne pepper, garlic powder, paprika, and salt and pepper to taste in a large plastic zipper bag, and shake well to combine. Place 2 or 3 pieces of chicken at a time into the plastic bag, and shake well to coat the chicken pieces with seasoned flour.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Gently place chicken pieces into the hot oil, and fry until chicken is cooked through and golden brown, 8-10 minutes (breasts and wings) or 13 to 15 minutes (thighs and drumsticks). Drain the fried chicken on paper towels.

Southern-Style Pork Chops

Ingredients

2 tablespoons vegetable oil
1 (1 ounce) package dry onion
soup mix
6 boneless pork chops
3/4 cup white wine
1/2 cup heavy cream
1 tablespoon garlic powder
salt and ground black pepper to
taste

Directions

Heat the oil in a large, deep skillet over medium heat. Liberally sprinkle the onion soup mix over both sides of the pork chops. Fry the pork chops in the hot oil until the pork is no longer pink in the center, 4 to 6 minutes per side. Remove the chops from the skillet, and set aside.

Pour the white wine into the pan; bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Reduce heat to low. Stir the heavy cream, and season with garlic powder and salt and pepper. Gently lay the pork chops in the pan, turning to coat in the sauce. Simmer until thoroughly reheated, 5 to 10 minutes.

Southern Creams

Ingredients

1 cup shortening
2 cups white sugar
3 eggs, beaten
1 teaspoon vanilla extract
1 cup sour cream
5 cups all-purpose flour
1 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda
1 1/2 cups chopped black walnuts
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the sugar and shortening. Add the eggs and vanilla; mix well. Stir in the sour cream. Sift together the flour, baking powder, baking soda, and salt; stir into the creamed mixture. Finally, stir in the chopped black walnuts.

Drop cookies by teaspoonful onto a cookie sheet. In a small saucer, stir together the cinnamon and 3 tablespoons of sugar. Grease the bottom of a drinking glass and dip it into the cinnamon sugar mixture. Press down on each cookie to flatten slightly. Bake in the preheated oven for 10 to 15 minutes. These cookies travel and freeze well.

Southern Ham and Brown Beans

Ingredients

1 pound dry pinto beans
8 cups water
1 large, meaty ham hock
1 large onion, chopped
2 cloves garlic, minced
1 teaspoon chili powder
1 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste

Directions

Place the beans and water in a large stockpot. Add the ham hock, onion and garlic. Season with chili powder, salt and pepper. Bring to a boil, and cook for 2 minutes. Cover, and remove from heat. Let stand for one hour.

Return the pot to the heat, and bring to a boil once again. Reduce heat to medium-low, and simmer for at least 3 hours to blend flavors. The longer you simmer, the thicker the broth will become. I like to cook mine for about 6 hours.

Remove the ham hock from the broth, and let cool. Remove the meat from the bone, and return the meat to the stockpot, discarding the bone. Adjust seasonings to taste.

Southern Apple Tuna Salad

Ingredients

2 (6 ounce) cans tuna, drained
1 tablespoon olive oil
1 tablespoon mayonnaise, or
more if needed
1 small apple - peeled, cored, and
chopped
1/4 small onion, minced
1 tablespoon sweet pickle relish
1/2 teaspoon dill weed
salt and ground black pepper to
taste

Directions

Stir the tuna, olive oil, mayonnaise, apple, onion, relish, and dill together in a bowl until evenly mixed. Season with salt and pepper. You can serve immediately, though it tastes much better after being refrigerated overnight.

Southern Seafood Gumbo

Ingredients

1 medium onion, chopped
2 celery ribs with leaves, chopped
1 medium green pepper, chopped
3 garlic cloves, minced
1 tablespoon olive oil
1 (46 fluid ounce) bottle spicy hot V8
1 (14.5 ounce) can diced tomatoes, undrained
1/4 teaspoon cayenne pepper
1 (16 ounce) package frozen sliced okra, thawed
1 pound catfish fillets, cut into 3/4-inch cubes
3/4 pound uncooked medium shrimp, peeled and deveined
3 cups cooked long-grain rice

Directions

In a large saucepan, saute the onion, celery, green pepper and garlic in oil until tender. Stir in the V8 juice, tomatoes and cayenne; bring to a boil. Reduce heat; cover and simmer for 10 minutes.

Stir in okra and catfish; cook 8 minutes longer. Add the shrimp; cook about 7 minutes longer or until shrimp turn pink. Place rice in individual serving bowls; top with gumbo.

Southern Peach Cobbler

Ingredients

8 fresh peaches - peeled, pitted and sliced into thin wedges
1/4 cup white sugar
1/4 cup brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch

1 cup all-purpose flour
1/4 cup white sugar
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
6 tablespoons unsalted butter, chilled and cut into small pieces
1/4 cup boiling water

MIX TOGETHER:

3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

Southern Stuffed Quail

Ingredients

1/4 cup ground pork
2 tablespoons chopped fresh parsley
2 tablespoons finely chopped carrots
2 tablespoons finely chopped celery
1 clove chopped fresh garlic
2 1/2 tablespoons fresh bread crumbs
ground black pepper to taste
8 quail, cleaned and split lengthwise
1 tablespoon bacon drippings

Directions

Preheat the oven broiler.

In a bowl, mix the pork, parsley, carrots, celery, garlic, bread crumbs, and pepper.

Arrange the quail in a baking dish. Separate the skin from the breast of each quail, and stuff with equal amounts of the stuffing mixture. Brush with bacon drippings.

Broil the quail 7 minutes on each side in the preheated oven, or to a minimum internal temperature of 180 degrees F (85 degrees C).

Southern Made Cheese Ball

Ingredients

3 (8 ounce) packages cream cheese, softened
1 tablespoon Worcestershire sauce
1 tablespoon onion powder
1 tablespoon garlic powder
1/4 cup chopped green onions
1 tablespoon chili powder
1 tablespoon Creole-style seasoning
1 cup shredded Cheddar cheese
1 cup diced cooked ham
1 tablespoon creamy salad dressing, e.g. Miracle Whip

Directions

In a large bowl, mix by hand cream cheese, Worcestershire sauce, onion powder, garlic powder, green onions, chili powder, Creole-style seasoning, Cheddar cheese, ham and creamy salad dressing. Form the mixture into one or more balls. Chill in the refrigerator at least 1 hour before serving.

Southern Pecan Pie II

Ingredients

1 1/2 cups all-purpose flour
3 tablespoons white sugar
1/2 teaspoon salt
1/2 cup butter, chilled and diced
1 egg yolk
3 tablespoons ice water

1 1/2 cups pecan halves
3 eggs
1 cup light corn syrup
3/4 cup white sugar
2 tablespoons all-purpose flour
3 tablespoons milk
3 tablespoons butter, melted
1 teaspoon vanilla extract

Directions

In a large bowl, combine 1 1/2 cups flour, 3 tablespoons sugar and salt. Cut in butter until mixture resembles coarse crumbs. Mix yolk with water and stir in until mixture forms a ball. Wrap in plastic and refrigerate for 1 hour or overnight. Roll out and place in a 9 inch pie plate.

Preheat oven to 450 degrees F (230 degrees C.)

Place pecans in the bottom of pie crust. In a large bowl, Stir together 3/4 cup of sugar and flour. Mix in the eggs, corn syrup, milk, melted butter and vanilla. Blend well and pour over pecans in crust.

Bake in the preheated oven for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 40 to 50 minutes, or until golden brown and filling is set.

Southern as You Can Get Collard Greens

Ingredients

1 bunch collard greens - rinsed,
trimmed and chopped
2 smoked ham hocks
2 (10.5 ounce) cans condensed
chicken broth
21 fluid ounces water
1 tablespoon distilled white
vinegar
salt and pepper to taste

Directions

Place the collard greens and ham hocks in a large pot. Mix in the chicken broth, water, and vinegar. Season with salt and pepper. Bring to a boil, reduce heat to low, and simmer 1 hour.

Southern Gumbo

Ingredients

3 large skinless, boneless chicken breast halves
1 pinch salt and pepper to taste (optional)
1/4 cup vegetable oil
1 (16 ounce) package smoked sausage, cut into 1/4 inch slices
2 tablespoons margarine
1/2 cup all-purpose flour
3 tablespoons margarine
1 large onion, chopped
8 cloves garlic, minced
1 green bell pepper, chopped
3 stalks celery, chopped
1/4 cup Worcestershire sauce
1/4 cup chopped fresh parsley
4 cups hot water
5 cubes beef bouillon cubes
1 (14.5 ounce) can stewed tomatoes
2 cups frozen sliced okra
4 green onions, chopped
1/2 pound cooked small shrimp
2 tablespoons chopped fresh parsley

Directions

Season the chicken with salt and pepper. Heat oil in a heavy bottomed Dutch oven over medium-high heat. Cook chicken and sausage separately in hot oil until well browned on both sides. Reserve browned chicken and sausages.

Turn the heat to low. Make the roux by melting 2 tablespoons of margarine into the oil in the pot. Sprinkle the flour over the oil and margarine and cook, stirring constantly, until roux turns a nutty brown, about 10 minutes.

Melt the remaining 3 tablespoons margarine into the roux. Stir in the onion, garlic, green pepper, and celery; cook for 10 minutes. Add the Worcestershire sauce, 1/4 cup chopped parsley, and salt and pepper to taste. Cook, stirring often, for an additional 10 minutes.

Pour the hot water into the pot and add the bouillon cubes, chicken, and sausage. Bring to a boil, reduce heat, and simmer for 45 minutes before stirring in the tomatoes and okra. Cover pot and simmer for 1 hour. Stir in green onions and shrimp and top with 2 tablespoons chopped parsley before serving.

Southern Turkey Cornbread Pot Pie

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
1/8 teaspoon ground black
pepper
2 cups cubed cooked turkey
1 (8 ounce) can whole kernel corn,
drained
1 (11 ounce) package refrigerated
cornbread twists

Directions

Heat the oven to 425 degrees F.

Heat the soup, black pepper, turkey and corn in a 2-quart saucepan over medium heat until the mixture is hot and bubbling. Pour the turkey mixture into a 9-inch pie plate.

Separate the cornbread into 8 pieces along perforations. (Do not unroll dough.) Place over the hot turkey mixture. Bake for 15 minutes or until the bread is golden.

Southern Cajun Boiled Peanuts

Ingredients

5 pounds raw peanuts, in shells
3/4 cup salt
1 1/4 cups dill pickle slices, with brine
5 small jalapeno peppers, sliced
5 tablespoons dry crab boil (such as Zatarain's® Crab and Shrimp Boil)

Directions

Place peanuts, salt, pickles with brine, jalapenos, and crab boil in a large pot. Pour in water to cover the peanuts; stir to combine. Bring to a boil over medium-high heat, and cook until soft, at least 4 hours, adding water as needed to keep peanuts covered. Scoop peanuts out of the pot with a slotted spoon and serve hot.

Southern California Cioppino

Ingredients

1/4 cup olive oil
1 onion, chopped
4 stalks celery, chopped, with leaves
4 carrots, sliced
4 potatoes, peeled and cubed
1 tablespoon minced garlic
1/4 cup chopped parsley
2 tablespoons chopped fresh cilantro
1 (28 ounce) can crushed tomatoes
2 cups tomato juice
2 (8 ounce) jars clam juice
1/2 cup white wine
2 teaspoons dried basil
1 1/2 teaspoons dried oregano
1 tablespoon dried thyme
3/4 teaspoon chili powder
1/8 teaspoon cayenne pepper
salt and pepper to taste
1 pound halibut steaks, cubed
1 pound medium shrimp - peeled and deveined
1 pound mussels, cleaned and debearded
2 pounds clams in shell, scrubbed
1 pound cooked crabmeat
1 pound bay or sea scallops, rinsed and drained

Directions

Heat the oil in a large stockpot over medium heat. Stir in the onion, celery, carrots, potatoes, and garlic, and cook 5 to 10 minutes. Add parsley, cilantro, tomatoes, tomato juice, clam juice, white wine, basil, oregano, thyme, chili powder, cayenne pepper, salt and black pepper. Reduce heat and simmer for 2 hours.

Approximately 15 to 20 minutes before you are ready to serve the cioppino, stir in the fish, shrimp, mussels, clams, crab, and scallops. Continue to cook and stir approximately 5 minutes, or until the shrimp are pink and the clams and mussel shells have opened. Remove any unopened mussels or clams before serving.

Southern Pimento Cheese

Ingredients

2 cups shredded extra-sharp Cheddar cheese
8 ounces cream cheese, softened
1/2 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon ground cayenne pepper (optional)
1/4 teaspoon onion powder
1 jalapeno pepper, seeded and minced (optional)
1 (4 ounce) jar diced pimento, drained
salt and black pepper to taste

Directions

Place the Cheddar cheese, cream cheese, mayonnaise, garlic powder, cayenne pepper, onion powder, minced jalapeno, and pimento into the large bowl of a mixer. Beat at medium speed, with paddle if possible, until thoroughly combined. Season to taste with salt and black pepper.

Real Southern Cornbread

Ingredients

2 cups cornmeal
2 cups all-purpose flour
1/2 teaspoon salt
2 tablespoons baking powder
2 eggs
1 cup margarine, melted
4 cups buttermilk
1/4 cup corn oil

Directions

In a large bowl mix together the corn meal, flour, salt, and baking powder.

In a separate bowl mix together the eggs, butter, and buttermilk. Add to the dry ingredients and stir until well blended.

Heat a dry 12 inch cast iron skillet over high heat for 2 minutes. Add corn oil to skillet, swirl oil around to coat bottom and sides. Leave remaining oil in pan. Return to high heat for 1 minute.

Pour the cornbread batter into the skillet and cook on high heat until bubbles start to form in the center. Remove from stove.

Bake in a preheated 400 degree F (200 degree C) oven for 40 to 50 minutes, or until a knife inserted into the center comes out clean. Serve warm.

Southern Comfort Sweet Potatoes

Ingredients

2 (29 ounce) cans sweet potatoes, drained
1/2 cup butter, softened
1 teaspoon ground cinnamon
1/4 cup orange juice
3 eggs, beaten
1/4 teaspoon salt
1/2 cup Southern Comfort liqueur
1/2 cup chopped pecans
1/2 cup light brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sweet potatoes in a large bowl. Beat with an electric mixer until light and fluffy. Mix in the butter, cinnamon, orange juice, eggs, salt, and liqueur. Transfer to a 2 quart casserole dish. Mix the pecans and brown sugar in a small bowl, and sprinkle evenly over the sweet potato mixture.

Bake 30 to 40 minutes in the preheated oven, or until center is firm and edges are lightly browned.

Paul's Southern California BBQ Sauce

Ingredients

2 cups apple cider vinegar
1/4 cup ketchup
2 tablespoons finely chopped onion
1 clove garlic, peeled and minced
1 teaspoon dry mustard
1 teaspoon chili powder
1 teaspoon seasoning salt
1 teaspoon cayenne pepper
1 cup brown sugar

Directions

Place the apple cider vinegar in a medium saucepan, and bring to a boil. Mix in the ketchup, onion, garlic, dry mustard, chili powder, seasoning salt, and cayenne pepper. Stir in the brown sugar. Cook, stirring often, 10 to 15 minutes.

Reduce heat, and, stirring occasionally, allow the mixture to simmer about 45 minutes, until thickened. Cool before serving.

Cornbread Stuffing Southern Style

Ingredients

2 (8.5 ounce) packages dry corn muffin mix
1 (8 ounce) can cream-style corn
2 eggs, beaten
1/2 cup plain yogurt
1/4 cup milk
1/2 cup butter
1 onion, finely chopped
2 celery, finely chopped
1 green bell pepper, finely chopped
4 cloves garlic, minced
2 teaspoons dried thyme
1 teaspoon dried basil
2 teaspoons dried oregano
2 teaspoons salt, or to taste
1 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
3 cups chicken broth

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl combine muffin mix, corn, eggs, yogurt and milk; stir just until moistened. Pour into prepared pan.

Bake in preheated oven for 20 minutes, or until golden brown.

Meanwhile, in a large saucepan over medium heat, melt butter and saute onion, celery, green pepper and garlic. When onions are tender stir in thyme, basil, oregano, salt, pepper, cayenne and broth. Bring to a boil and then remove from heat.

Crumble the cornbread and stir into broth mixture; mix well. Add more broth or more bread, as necessary, to achieve desired consistency.

Southern Fried Catfish

Ingredients

1/2 cup buttermilk
1/2 cup water
salt and pepper, to taste
1 pound catfish fillets, cut in strips
1 1/2 cups fine cornmeal
1/2 cup all-purpose flour
1 teaspoon seafood seasoning,
such as Old Bay,[®]
1 quart vegetable oil for deep
frying

Directions

In a small bowl, mix buttermilk, water, salt, and pepper. Pour mixture into a flat pan large enough to hold the fillets. Spread fish in one layer over bottom of pan, turning to coat each side, and set aside to marinate.

In a 2 gallon resealable plastic bag, combine the cornmeal, flour, and seafood seasoning. Add fish to mixture, a few fillets at a time, and tumble gently to coat evenly.

Heat oil in deep fryer to 365 degrees F (185 degrees C).

Deep fry fillets until golden brown, about 3 minutes. Avoid overcrowding so fillets have room to brown properly. Fish should be slightly crisp outside, and moist and flaky inside. Drain on paper towels.

Southern Sweet Potato Bread with Pecans

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup white sugar
2 eggs, beaten
1/2 cup vegetable oil
2 tablespoons milk
1 cup cooked and mashed sweet potatoes
1 cup chopped pecans
1/2 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x4 inch loaf pan.

In a medium bowl, stir together the flour, baking powder, salt, nutmeg cinnamon, and sugar. Add the eggs, oil, and milk; mix until well blended. Finally, stir in the mashed sweet potatoes, pecans, and golden raisins. Pour the batter into the prepared pan.

Bake for 70 minutes, or until a toothpick inserted comes out clean. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.

Southern Shortcake

Ingredients

2 quarts fresh strawberries, sliced
1/4 cup sugar
1/2 cup shortening
2 1/2 cups self-rising flour*
1 egg
1 cup buttermilk
Whipped cream

Directions

Combine the strawberries and sugar; set aside. In a large bowl, cut shortening into flour until crumbly. In a small bowl, beat egg; add buttermilk. Stir into flour mixture just until moistened. Turn onto a lightly floured surface; knead three to four times. Roll out to 1/2-in. thickness; cut with a 3-in. round biscuit cutter. Place on a lightly greased baking sheet. Bake at 400 degrees F for 15-18 minutes or until lightly browned; cool slightly.

Split biscuits lengthwise; place the bottom halves on serving plates. Top with about 1/3 cup strawberries and whipped cream. Replace biscuit tops; spoon about 1/3 cup strawberries and more whipped cream on top. Serve immediately.

Southern Red Velvet Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon butter flavored extract
3 tablespoons cocoa powder
1/2 ounce red food coloring
2 1/2 cups all-purpose flour
1 cup buttermilk
1 teaspoon salt
1 teaspoon baking soda
1 tablespoon distilled white vinegar

3 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup milk
1/2 cup butter
1 cup white sugar
1/2 cup shortening
2 teaspoons vanilla extract
2 teaspoons butter flavored extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour three 10 inch round pans.

Cream 1/2 cup of shortening, 1 1/2 cups of white sugar, eggs, 1 teaspoon of vanilla extract, and 1 teaspoon of butter flavored extract in a large bowl. Make a paste of cocoa and food coloring in a small bowl and add to shortening mixture. Pour in 2 1/2 cups flour alternately with the buttermilk, mixing until just incorporated. Mix 1 teaspoon of salt, baking soda, and vinegar in a small bowl, and while fizzing fold into the batter; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

To make frosting: Cook 3 tablespoons of flour, 1/2 teaspoon of salt, and milk in a skillet over low heat, stirring constantly, until thick. Let cool completely. Cream butter, 1 cup sugar, and 1/2 cup shortening in a separate bowl. Stir in 2 teaspoons each of vanilla extract and butter flavored extract. Then add flour mixture to bowl and cream together. Frost cooled cake.

Southern Coleslaw

Ingredients

1 tablespoon red wine vinegar
1 teaspoon white sugar
1/3 cup mayonnaise
1 tablespoon coarse-grain brown mustard
1 head cabbage, cored and shredded
2 hard-cooked eggs, peeled and chopped
6 slices crisply cooked bacon, crumbled
salt and pepper to taste

Directions

In a large bowl, stir together the vinegar, sugar, mayonnaise and mustard. Add the cabbage, eggs and bacon, and toss lightly to coat with the dressing. Season with salt and pepper. Refrigerate for 1 hour before serving to blend flavors.

Southern Style Tomato Gravy

Ingredients

1 (1 pound) package bacon
1 teaspoon butter
2 tablespoons flour
2 (28 ounce) cans whole tomatoes
2 teaspoons salt
4 teaspoons ground black pepper
1 (3 ounce) package cream cheese, softened (optional)
1/2 cup heavy cream

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Reserving the drippings in the pan, remove the bacon to a paper towel-lined plate to drain.

Stir the butter and flour into the bacon drippings. Scrape the browned bits of food off of the bottom of the pan with a wooden spoon; cook and stir together until beginning to thicken, about 3 minutes. Stir the tomatoes into the mixture, using the spoon to break the tomatoes into small pieces while cooking; season with salt and pepper. Add the cream cheese and heavy cream; reduce heat to medium-low and simmer, stirring frequently, until hot and thick, about 10 minutes.

Carrie's Southern Queso

Ingredients

2 (14.5 ounce) cans diced tomatoes with mild green chiles
1 pound processed cheese food, cubed

Directions

Combine the tomatoes with chiles and cheese food in a slow cooker; cook on High setting until melted, stirring occasionally, about 1 hour.

Southern-style Oven-fried Catfish

Ingredients

3 tablespoons vegetable oil
1 1/2 pounds catfish fillets, cut into serving pieces
1 cup cornmeal
2 teaspoons Creole seasoning
1 teaspoon paprika
1 teaspoon white sugar
1/2 teaspoon ground black pepper
2 eggs, lightly beaten
1 tablespoon hot pepper sauce or water

Directions

Preheat an oven to 425 degrees F (220 degrees C). Grease a 13x9 glass baking dish with the oil, and set aside.

Rinse the catfish fillets, and pat dry. In a shallow bowl, combine the cornmeal, creole seasoning, paprika, sugar, and black pepper. Combine the eggs and hot sauce or water in a another bowl. Dip the fillets in the egg mixture, dredge in the cornmeal mixture, and arrange in the baking pan.

Bake for 15 minutes, or until cooked through and golden brown. Turn once during cooking. Place catfish on a paper-towel lined plate, and serve immediately with additional hot sauce.

Good Ole' Southern Frogmore Stew

Ingredients

3 quarts water
1 lemon, halved
1 medium onion, halved
2 cloves garlic, smashed
coarse salt to taste
1 (3 ounce) package dry crab boil
1 1/2 pounds medium red potatoes, scrubbed
1 pound smoked sausage, cut into 1 inch pieces
4 ears fresh corn, shucked and broken in half
1 1/2 pounds unpeeled, large fresh shrimp
1/2 cup butter, melted

Directions

Bring the water to a boil in a very large pot. Squeeze the lemon juice into the water, then throw in the halves. Add the onion, garlic, salt and crab boil. Reduce heat to a simmer, cover, and cook for about 10 minutes.

Add the potatoes and sausage; cover and simmer for 20 minutes. Add the corn and cook for 10 minutes. Remove from the heat and stir in the shrimp. Let sit covered for 5 minutes or until shrimp are pink. Drain, and serve with melted butter for dipping. Broth may be reserved and reused for cooking rice or other soups.

Southern Moon Pies

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1 cup evaporated milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 cup marshmallow creme

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

To Make Cookie Crusts: In a large mixing bowl, cream together 1/2 cup butter or margarine and white sugar. Add egg, evaporated milk, and vanilla. Mix well. In a separate bowl, mix together flour, salt, cocoa powder, baking soda, and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined.

Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3 inches in between each one; dough will spread as it bakes.

Bake in preheated oven for 6 to 8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling.

To Make Marshmallow Filling: In a medium mixing bowl, blend together 1/2 cup butter or margarine, confectioners' sugar, flavored extract, and marshmallow creme. Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonfuls of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

Southern Turnip Supreme

Ingredients

1 cube vegetable bouillon
1 cup water
3 cups peeled, cubed turnips
1/4 cup minced onion
2 cloves garlic, minced
salt and black pepper to taste
1 1/2 tablespoons sour cream
1/2 cup shredded sharp white Cheddar cheese
chopped fresh parsley for garnish (optional)

Directions

Place the vegetable bouillon cube into a saucepan with the water, and bring to a boil over high heat. Cook until the bouillon cube dissolves, about 1 minute. Stir in the turnips, onion, and garlic, return to a boil, and cook the mixture until the turnips are tender, about 10 minutes. Reduce the heat to a simmer, and cook until most of the liquid has been evaporated, 10 to 15 more minutes.

Lightly stir in the sour cream to coat the turnips. Sprinkle with salt and pepper, and top with shredded Cheddar cheese and parsley.

Southern Fried Chicken

Ingredients

1 (3 pound) whole chicken, cut into pieces
1 cup all-purpose flour
salt to taste
ground black pepper to taste
1 teaspoon paprika
1 quart vegetable oil for frying

Directions

Season chicken pieces with salt, pepper, and paprika. Roll in flour. Add 1/2 to 3/4 inch oil to a large, heavy skillet. Heat to approximately 365 degrees F (185 degrees C). Place chicken pieces in hot oil. Cover, and fry until golden, turning once, 15 to 20 minutes. Drain on paper towels.

Southern Jambalaya

Ingredients

2 tablespoons vegetable oil
3 cups chopped onions
1 cup chopped green bell pepper
2 teaspoons salt
1 teaspoon cayenne pepper
(optional)
1 pound andouille sausage, sliced
1 1/2 pounds skinless, boneless
chicken meat, cut into bite-size
pieces
3 bay leaves
3 cups uncooked medium grain
white rice
6 cups water
1 cup chopped green onions

Directions

Heat the vegetable oil in a Dutch oven over medium heat; cook and stir the onions, bell pepper, salt, and cayenne pepper until the vegetables are a deep brown color, about 20 minutes. Add the andouille sausage, and continue to cook, stirring often, for 10 to 15 minutes. Drain any fat. Stir in the chicken and bay leaves; cook and stir until the chicken is browned, about 8 minutes.

Stir in the rice, and cook for 2 minutes. Pour in water; cover and cook over medium heat, without stirring, until the rice is tender and the liquid has been absorbed, about 30 minutes. Remove the bay leaves, stir in the green onions and serve.

Southern Boiled Custard

Ingredients

1 quart whole milk
5 eggs
1 cup white sugar
1 teaspoon vanilla extract

Directions

Into the lower pot of a double boiler, add water. In the upper pot, add milk. Heat through over medium heat.

Beat eggs together until light. Add sugar and mix well. Pour a small portion of hot milk into the eggs and sugar to warm and thin this portion. Pour slowly into hot milk.

Cook, stirring constantly until it will coat a spoon. Do not over cook. Add vanilla extract. Chill in refrigerator before serving.

Southern-Style Meat Sauce

Ingredients

3 tablespoons olive oil
1 onion, chopped
4 cloves garlic, chopped
2 pounds ground beef
2 (6 ounce) cans tomato paste
2 (15 ounce) cans tomato sauce
4 tablespoons dried oregano
4 tablespoons dried basil leaves
3 teaspoons Worcestershire sauce
2 tablespoons sugar
2 tablespoons red pepper flakes
2 (4.5 ounce) cans mushrooms,
drained
2 bay leaves
2 tablespoons salt

Directions

In a large pot heat olive oil. Add onions and simmer on medium heat until semi soft; stir in garlic. Be careful not to burn. Add ground beef and cook until all pink is gone; drain.

In pot with drained beef, gently stir in tomato paste and tomato sauce. Mix in oregano, basil, Worcestershire sauce, sugar, red pepper flakes, mushrooms, bay leaves and salt; bring to a boil. Turn heat down to low and simmer for about 2 hours.

Southern Green Beans

Ingredients

6 slices bacon, chopped
3 tablespoons butter
1 red onion, chopped
2 pounds fresh green beans,
trimmed and snapped
8 small new potatoes, diced
1 large clove garlic, minced
1/4 cup chicken broth
1 1/2 teaspoons white balsamic
vinegar
salt and pepper to taste

Directions

Place the chopped bacon in a skillet, and cook over medium heat, stirring occasionally, until evenly browned, 8 to 10 minutes. Drain the bacon pieces on a paper towel-lined plate.

Melt the butter in a skillet with a lid over medium-low heat, and cook and stir the onion until translucent, about 5 minutes. Stir in the cooked bacon, green beans, potatoes, garlic, and chicken broth. Bring to a boil, cover, and simmer over low heat until the green beans are tender, about 10 minutes. Sprinkle with vinegar, salt, and pepper, and serve.

Southern Style Banana Split Cake

Ingredients

2 cups graham cracker crumbs
3/4 cup white sugar
1/4 pound butter, melted
2 (8 ounce) packages cream cheese
1 1/2 cups confectioners' sugar
4 bananas, sliced
1 (15 ounce) can crushed pineapple, drained
1 (16 ounce) container frozen whipped topping, thawed
1 (16 ounce) jar maraschino cherries, drained
12 ounces crushed peanuts

Directions

Combine the graham cracker crumbs, white sugar and melted butter. Mix together and press into a 9x13 inch cake pan; refrigerate until chilled.

Beat together the cream cheese and confectioners sugar; spread over graham cracker crust.

Layer bananas and pineapple over cream cheese mixture; cover fruit with whipped topping.

Top with cherries and chopped nuts; refrigerate and serve chilled.

Southern Pecan Pie I

Ingredients

3 eggs
1 cup white sugar
1 cup corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Beat eggs slightly in medium bowl. Beat in sugar, and then blend in syrup, butter or margarine, vanilla, salt, and pecans. Pour filling into unbaked pie shell.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking 35 to 40 minutes; the pie will be brown and slightly puffed.

Tanya's Louisiana Southern Fried Chicken

Ingredients

1 (3 pound) whole chicken, cut into 6 pieces
2 eggs, beaten
1 (12 fluid ounce) can evaporated milk
2 teaspoons salt
2 teaspoons ground black pepper
2 teaspoons garlic powder
2 teaspoons onion powder
2 1/2 cups all-purpose flour
1 1/2 cups vegetable oil for frying

Directions

In a medium size bowl mix together the eggs and milk. Add ALMOST all of the salt, pepper, garlic powder, and onion powder (reserve a dash of each for seasoning the chicken pieces). Set aside.

Sprinkle a dash of the remaining salt, pepper, garlic powder and onion powder onto both sides of the chicken pieces.

In a large skillet, heat the oil over medium heat. Put the flour in a plastic bag. One piece at a time, dip the chicken into the egg/milk mixture then add to the plastic bag. Shake the bag so that the flour is covering each piece of chicken.

You can check to see if the oil is hot enough by sprinkling a little flour in the skillet. If it fries, it's hot enough! Place the chicken pieces in the skillet. After about 5 minutes, turn the chicken over. Let chicken fry for about 15 minutes or until the meat is cooked through and the juices run clear. Enjoy!

Flavorful Southern Fried Chicken

Ingredients

2/3 cup all-purpose flour
2/3 cup grated Parmesan cheese
1 1/3 cups bread crumbs
1 teaspoon poultry seasoning
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups milk
12 ounces chicken tenderloins
1 1/2 cups vegetable oil for frying

Directions

In a large plastic bag, combine the flour, Parmesan cheese, bread crumbs, poultry seasoning, onion powder, garlic powder, salt and pepper. Shake to mix.

Heat the oil in a large skillet over medium heat until a drop of water evaporates immediately. Dip one piece of chicken at a time into the milk, and then place in the bag with the coating. Shake until fully coated. Place in the frying pan, and continue with remaining chicken.

Cook until the edges are browned, then flip and cook until browned on the other side. If some chicken is done sooner, keep on a paper towel lined plate in a warm oven, so that the chicken is all still warm at serving time.

Grandma's Red Hot Southern Sweet Potatoes

Ingredients

3 1/2 pounds sweet potatoes,
peeled and cubed
1/4 cup butter or margarine,
melted
1/2 cup packed brown sugar
1 1/4 cups cinnamon red hot
candies
3/4 cup water
1 (10 ounce) package miniature
marshmallows (optional)

Directions

Place the sweet potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook over medium heat until tender, about 25 minutes. Drain water, and place potatoes in a large casserole dish.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the butter, brown sugar, red hot candies, and water. Pour over the sweet potatoes in the dish.

Bake for 1 hour in the preheated oven, until sweet potatoes are soft, and the candies are melted. After this, you may top with marshmallows, and return the dish to the oven for 10 minutes to toast them.

Southern Biscuits with Mayonnaise

Ingredients

2/3 cup buttermilk
2 tablespoons vegetable oil
3 tablespoons mayonnaise
2 cups self-rising flour

Directions

In a large bowl mix together the buttermilk, oil, and mayonnaise. Gradually stir in the flour and mix until all ingredients are combined.

Turn dough out onto a well floured surface. If dough is sticky knead in a little extra flour. Roll out to 1/2 inch thick. Use a biscuit cutter to cut dough into pieces. Place into an oiled cast iron skillet. Allow to sit in pan for 10 minutes.

Bake in a preheated 425 degree F (220 degrees C) for 20 minutes, or until nicely browned.

Southern Dill Potato Salad

Ingredients

10 unpeeled red potatoes
5 hard boiled eggs, roughly chopped
3/4 cup sour cream
3/4 cup mayonnaise
1 tablespoon apple cider vinegar, or to taste
1 tablespoon Dijon mustard, or to taste
1/2 white onion, finely chopped
1 stalk celery, finely chopped
1 teaspoon celery salt
salt and black pepper to taste
1 tablespoon dried dill weed

Directions

Place the potatoes in a large pot, cover them with water, and bring to a boil over high heat. Reduce the heat to medium-low, and simmer until the potatoes are cooked through but still firm, about 20 minutes. Remove from the water, let cool, and cut the potatoes into chunks. Set the potatoes aside.

In a bowl, stir together the sour cream, mayonnaise, apple cider vinegar, Dijon mustard, onion, celery, celery salt, and salt and pepper until well mixed.

Place the potatoes and eggs in a large salad bowl, and sprinkle with dried dill. Pour the dressing over the potatoes and eggs, and mix lightly. Cover and refrigerate the salad for at least 30 minutes. Serve cold.

Southern Tea Cakes

Ingredients

1 cup shortening
1 3/4 cups sugar
2 eggs
1/2 cup milk
1/2 teaspoon vanilla extract
3 cups self-rising flour

Directions

In a mixing bowl, cream together shortening and sugar. Beat in eggs. Add milk and vanilla; beat well. Stir in flour; mix well. Drop by tablespoonsful 2-1/2 in. apart onto greased baking sheets. Bake at 350 degrees F for 15-20 minutes.

Southern Style Holiday Greens

Ingredients

3 bunches fresh mustard greens
3 bunches fresh turnip greens
1/4 cup butter
1/2 cup dill pickle juice
5 slices bacon
1/3 cup sliced onion
salt and pepper to taste

Directions

Rinse the mustard and turnip greens thoroughly to remove gritty dirt, and place in a 12 quart pot with 8 cups of water. Add the butter, pickle juice, bacon and onion, and bring to a rolling boil. Continue cooking at a full boil for 20 minutes, then reduce the heat to low, and simmer for an additional 30 minutes, until tender. Taste and season with salt and pepper.

Campbell's® Southern-Style Barbecued Chicken

Ingredients

1 (26 ounce) can Campbell's®
Condensed Tomato Soup
1/4 cup honey
2 teaspoons dry mustard
1 teaspoon onion powder
8 bone-in chicken breast halves,
skin removed

Directions

Mix soup, honey, mustard and onion powder.

Grill or broil chicken for 35 minutes or until done, turning often and brushing with sauce during cooking.

Heat remaining sauce to a boil and serve with chicken.

Shawna's Southern Fried Chicken Salad

Ingredients

1/2 cup yellow cornmeal
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper
1/2 cup buttermilk
2/3 cup vegetable oil
1 pound skinless, boneless chicken breast halves
2 cups cooked white rice
1/4 cup chopped red bell pepper
1/4 cup chopped green bell pepper
1/4 cup chopped red onion
1/2 head romaine lettuce - rinsed, dried and shredded
5 slices bacon
3 tablespoons apple cider vinegar
1 tablespoon honey
1/2 teaspoon Dijon mustard
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a large bowl, sift together the cornmeal, flour, salt, black pepper and red pepper.

Pour buttermilk in a separate large bowl.

Heat the oil in a large, deep skillet over medium-high heat.

Dip the chicken in the buttermilk, then in cornmeal mixture. Coat lightly and cook in hot oil until crispy and golden brown, about 5 minutes. Drain on paper towels; keep warm.

Combine the rice, red bell peppers, green bell peppers, onion, and chicken in medium bowl. Place lettuce on bottom of 4 servings bowls or plates. Top with rice and chicken mixture.

Prepare the dressing by placing the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Sprinkle crumbled bacon over chicken mixture.

Pour off all but 2 tablespoons drippings. Add 2 tablespoons water, cider vinegar, honey, mustard, salt and pepper; heat just to boiling and pour over salad.

Southern Praline Pecan Cake

Ingredients

1 (18.25 ounce) package butter pecan cake mix
1 (16 ounce) container coconut pecan frosting
4 eggs
3/4 cup vegetable oil
1 cup water
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 or 10 inch Bundt pan with non-stick cooking spray.

Combine the cake mix with the frosting, eggs, oil, water and 1/2 of the pecan pieces. Mix until combined.

Sprinkle the remaining 1/2 of pecans in the prepared Bundt pan then pour in the cake batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean.

Shrimp and Grits for the Displaced Southerner

Ingredients

1/2 cup Worcestershire sauce
1/4 cup hot pepper sauce
1 (48 ounce) can chicken broth
1 1/4 cups stone-ground corn grits
1/2 cup half-and-half cream
3/4 cup whole milk
2 tablespoons canola oil
1 (16 ounce) package smoked sausage, sliced diagonally into 1/8 inch slices
1 (8 ounce) package sliced fresh mushrooms
1/3 cup chopped fresh tomato
1 pinch kosher salt
1 bunch green onions, chopped
1 pound uncooked shrimp, peeled and deveined
1/3 cup chopped fresh flat-leaf parsley
1/2 cup shredded Monterey Jack cheese (optional)

Directions

Pour the Worcestershire sauce into a small saucepan over medium heat, and boil to reduce the sauce to 1/4 cup, about 10 minutes. Remove from heat and let cool, then stir in the hot pepper sauce. Set aside.

In a large saucepan, bring the chicken stock to a boil, then stir in the grits. Cook the grits until thick and the chicken broth has been absorbed, about 30 minutes, stirring occasionally to break up grits sticking to the bottom of the pan. Pour in the half-and-half and milk, stir to combine, and bring back to a boil. Reduce heat to a simmer, and cook the grits an additional 30 minutes to absorb the cream and milk, stirring occasionally. Remove the grits from the heat, and set aside.

Heat the canola oil in a large skillet over medium-high heat, and cook and stir the sliced sausage until the edges brown. Stir in the mushrooms, and cook and stir the mixture until the mushrooms have released their juice and the juice has been almost cooked away, about 10 minutes. Add the tomato, sprinkle with salt to help bring out the juice, and stir in the green onions and shrimp. Cook and stir the mixture until the shrimp have turned opaque and pink, about 4 minutes.

Pour the reserved Worcestershire sauce mixture over the shrimp, mix well to thoroughly combine, and cook and stir the shrimp mixture for 3 to 4 minutes, until heated through and blended. Stir in the parsley and serve over hot cooked grits topped with Monterey Jack cheese.

Southern Sauce

Ingredients

2 tablespoons mayonnaise
1 tablespoon prepared yellow
mustard
1 tablespoon white sugar

Directions

In a small bowl, mix together the mayonnaise, mustard and sugar until well blended. I like to stir 50 times clockwise, and 50 times counter clockwise to get the sauce nice and thick.

Zesty Southern Pasta and Bean Salad

Ingredients

2 cups small seashell pasta
1/3 cup Italian-style salad dressing
salt to taste
1 (15 ounce) can pinto beans
1 (15 ounce) can black beans
1 (15 ounce) can whole kernel corn, drained
3 tomatoes, chopped
1 1/2 tablespoons ground cumin
1/2 tablespoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon dried red pepper flakes (optional)
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse pasta in cold water. Place in a large mixing bowl and add dressing and salt; mix well.

Combine pinto beans and black beans in a colander; rinse with cold water and add to pasta. Add corn, tomatoes, cumin, chili powder, onion powder, garlic powder, dried red pepper flakes and salt and pepper to taste; toss lightly.

Chill salad in refrigerator until ready to serve.

Southern Fruitcake

Ingredients

4 cups chopped pecans
1 3/4 cups chopped candied
pineapple
1 1/2 cups dried peaches or
apricots
1 1/2 cups golden raisins
2 cups all-purpose flour, divided
1 cup butter, softened
1 cup packed brown sugar
5 eggs
1 cup peach or apricot nectar,
divided
1/2 cup honey
1/4 cup milk
1 1/2 teaspoons ground cinnamon
3/4 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground allspice

Directions

Grease and flour two 9-in. x 5-in. x 3-in. loaf pans. Line the bottoms with waxed paper; grease and flour the paper. Set aside.

Combine the pecans, pineapple, peaches, raisins and 1/2 cup flour; set aside.

In a mixing bowl, cream butter and sugar; add the eggs, one at a time, beating well after each addition. Add 1/2 cup peach nectar, honey and milk; beat well (mixture will appear curdled). Combine cinnamon, baking powder, salt, allspice and remaining flour; add to the creamed mixture and mix well. Add pecan mixture; stir well.

Pour into prepared pans. Bake at 325 for 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes.

With a skewer, poke holes in the loaves. Spoon remaining nectar over loaves. Let stand for 10 minutes; remove from pans to a wire rack to cool completely. Wrap tightly and store in a cool place. Slice and bring to room temperature before serving.

Southern Peanut Butter Pie

Ingredients

2/3 cup white sugar
1/2 teaspoon salt
1 cup dark corn syrup
1/3 cup creamy peanut butter
3 eggs
1 cup salted peanuts
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine sugar, salt, corn syrup, peanut butter and eggs with electric mixer. Stir in peanuts by hand. Pour filling into pie crust.

Bake in the preheated oven for 40 to 50 minutes, or until crust is golden brown. (Center of filling may be slightly soft but will become firm as pie cools.)

Southern-Style Onion Rings

Ingredients

3 large Vidalia onions, cut into 1/4-inch slices, and separated into rings
1 1/2 cups all-purpose flour
2 cups milk
1 1/2 cups yellow cornmeal
2 cups all-purpose flour
1 tablespoon white sugar
1 tablespoon salt
2 teaspoons paprika
1 teaspoon cayenne pepper, or more to taste
1/2 teaspoon dried thyme
1/4 teaspoon fresh-ground black pepper
1 quart oil for deep frying

Directions

Line 2 baking sheets with waxed paper; set aside. Line 2 additional baking sheets or 1 tray with paper towels; set aside.

Place 1 1/2 cups of flour in a shallow bowl. Pour the milk into a second shallow bowl. In a third bowl, stir together the cornmeal, 2 cups flour, sugar, salt, paprika, cayenne pepper, thyme, and black pepper.

Dip the onion rings first into the plain flour, then into the milk, and last into the cornmeal mixture. Place the breaded rings on the wax paper-lined baking sheets.

Heat the oil in a large heavy skillet over medium-high heat, or deep-fryer to 365 degrees F (185 degrees C).

Fry the onion rings a few at a time in the hot oil so they are not crowded, until golden brown. Drain on paper towel-lined baking sheets, and serve immediately.

Southern Fried Chicken Livers

Ingredients

1 pound chicken livers
1 egg
1/2 cup milk
1 cup all-purpose flour
1 tablespoon garlic powder
salt and pepper to taste
1 quart vegetable oil for frying

Directions

Place the chicken livers in a colander, and rinse with water. Drain the livers well. Whisk together the egg and milk in a shallow bowl until well blended. Place the flour, garlic powder, and salt and pepper in a resealable plastic zipper bag, and shake to combine.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Place the chicken livers in the bowl of egg and milk mixture, and coat each liver. Place the livers, one at a time, into the plastic bag of flour mixture, and shake the bag to coat the each liver completely.

Gently place the coated livers, a few at a time, into the hot oil. Cover the pan of oil with a frying screen to avoid getting burned by spatters of oil that will pop out as the livers fry. Deep fry the livers until crisp and golden brown, 5 to 6 minutes.

Southern Skillet Dinner

Ingredients

2 pounds ground beef
3 (15 ounce) cans sliced potatoes, drained
2 (10.5 ounce) cans cream of mushroom soup
1 (10 ounce) can whole kernel corn, drained
1 (10 ounce) can peas, drained
salt and pepper to taste

Directions

Brown beef in a large skillet over medium heat. Drain fat, and return skillet to stove. Stir in potatoes, cream of mushroom soup, corn, and peas. Sprinkle with salt and pepper. Cover, and simmer over low heat for 10 to 15 minutes.

Southern Style Chicken and Dumplings

Ingredients

1 (3 pound) whole chicken
1 onion, quartered
2 slices lemon
salt and pepper to taste
3 cups water
1 bay leaf
1/2 teaspoon dried thyme
2 cups all-purpose flour
3 tablespoons shortening
1 teaspoon salt
1/4 cup water

Directions

In a heavy pot with a lid place the chicken, onion, lemon, salt, pepper, water, bay leaf and thyme. Simmer all over low heat until tender, about 1 hour.

Let chicken cool slightly in pot, then remove and take the meat off of the bones. Discard the bones and skin and skim excess fat off the broth if desired. Discard the onion, lemon and bay leaf. If desired, wash out pot well. Return broth and chicken pieces to the pot. Simmer over low heat while making the dumplings.

To Make Dumplings: In a medium mixing bowl, cut shortening into the flour and salt. Stir in 1/4 cup water (more if needed) to form a soft dough. Roll out dough on a floured surface, with a rolling pin, until very thin. Cut into 1 inch wide strips using a pizza cutter or knife. Tear off 1 inch long pieces from these strips and drop into simmering broth and chicken meat. Simmer for 10 minutes with the lid off, then 10 minutes more with the lid on. Serve immediately.

Southern Breakfast Skillet

Ingredients

1/4 pound sliced bacon, diced
1/4 cup chopped onion
1 (15.5 ounce) can hominy,
drained
4 eggs, beaten
1/8 teaspoon pepper

Directions

In a skillet, cook bacon until almost crisp; drain. Add onion; continue cooking until bacon is crisp and onion is tender. Stir in hominy, eggs and pepper. Cook and stir until the eggs are completely set.

Southern Fried Cabbage

Ingredients

7 slices bacon
1 head cabbage, cored and
coarsely chopped
1 tablespoon white sugar
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

In the same skillet, stir cabbage in the bacon drippings until coated. Place lid on skillet and cook over medium heat until cabbage is tender, about 10 minutes. Stir in sugar and season with salt and pepper. Cook uncovered, stirring constantly until cabbage is crisp and brown on the edges. Serve cabbage with bacon crumbled on top.

Southern Style Pig Tails

Ingredients

8 pig tails, rinsed
6 cloves garlic, halved
1 onion, coarsely chopped
1 teaspoon red pepper flakes, or
to taste
1 teaspoon salt

Directions

Place the pig tails in a large stock pot, and fill with enough water to cover. Cover the pot, and bring to a boil. Boil for 10 to 15 minutes. Drain, and clean the pot of any debris, then return the tails to the pot and cover with cold water. Bring to a boil again, and season with onion, red pepper flakes and salt. Boil for about 2 hours, or until the tails are almost falling apart.

Preheat the oven to 375 degrees F (190 degrees C). Line a roasting pan with aluminum foil.

Drain the pig tails, and place them on the roasting pan. The stock from the tails may be used to cook turnip greens, cabbage or black-eye peas.

Roast the tails for 30 to 40 minutes, until the tails pop and sizzle and the skin browns. Take care when opening the oven door. Allow the tails to cool, and serve with your favorite side dishes.

Southern Comfort Ice Cream Pie

Ingredients

2 cups graham cracker crumbs
1/4 cup finely chopped peanuts
1/4 cup white sugar
6 tablespoons melted butter

3/4 cup coarsely chopped cashews
1/4 cup coarsely chopped peanuts
6 cups vanilla ice cream, softened
2/3 cup creamy peanut butter
2/3 cup hot fudge topping
1/4 cup chocolate shell topping

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a medium bowl, mix graham cracker crumbs, 1/4 cup finely chopped peanuts, sugar and melted butter until well blended . Press mixture into a 9 inch pie plate. Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Allow to cool completely.

Combine chopped cashews and 1/4 cup coarsely chopped peanuts; set aside. In a large bowl, mix ice cream with peanut butter; set aside.

Spread half of hot fudge topping in bottom of crust. sprinkle with 1/3 of nut mixture. Spread half of ice cream in an even layer. Repeat layers. Drizzle with shell topping and sprinkle with remaining nuts. Freeze for at least 5 hours before serving.

Southern Corn Pone Bread

Ingredients

1/4 cup canola oil
1 1/2 cups white cornmeal
1 1/2 teaspoons salt
1 1/3 cups buttermilk
2 eggs

Directions

Preheat oven to 425 degrees F (220 degrees C). Place a 9 inch cast iron skillet on the center rack.

When the skillet is hot, carefully remove the skillet from the oven. Pour the canola oil into the skillet and gently swirl the pan to coat the bottom and the sides. Return the pan to the oven for ten minutes.

While the oil is heating, mix together the cornmeal and salt in a medium bowl. Add the eggs and buttermilk and mix together to make a thin batter.

Carefully pull out the rack with the cast iron skillet and pour the batter into the preheated skillet.

Bake the corn pone until a toothpick inserted into the center comes out clean, 20 to 25 minutes. If desired, turn the oven to broil for the last few minutes of baking to brown the top.

Remove the skillet from the oven and shake the pan to loosen the corn pone from the skillet. Serve the corn pone warm from the skillet or turn out onto a plate.

Southern-Style Chocolate Gravy

Ingredients

1/4 cup cocoa
3 tablespoons all-purpose flour
3/4 cup white sugar
2 cups milk
1 tablespoon butter, softened
2 teaspoons vanilla

Directions

Whisk the cocoa, flour, and sugar together in a bowl until there are no lumps. Pour the milk into the mixture and whisk until well incorporated. Transfer the mixture to a saucepan and cook over medium heat, stirring frequently, until its consistency is similar to gravy, 7 to 10 minutes. Remove from heat and stir the butter and vanilla into the mixture until the butter is melted. Serve immediately.

Southern Mushroom Soup

Ingredients

2 cups chopped fresh mushrooms
1 small onion, chopped
2 cups chicken broth
3 tablespoons butter, melted
3 tablespoons all-purpose flour
1 1/2 cups milk
1/2 cup heavy cream
1 pinch salt and pepper to taste
4 slices white bread, toasted
1 tablespoon softened butter
1 cup shredded sharp Cheddar cheese

Directions

In a large saucepan, combine the mushrooms, onion and chicken broth. Bring to a boil, then simmer covered for 15 minutes over low heat.

Stir together the melted butter and flour to make a paste. Stir the paste into the pan with the vegetables. Increase the heat to medium, and gradually stir in the milk. Continue stirring constantly.

When the mixture thickens and begins to boil, stir in the cream. Cook over low heat without boiling for about 10 minutes, or until the mushrooms are tender. Season with salt and pepper.

Ladle the soup into bowls, and trim pieces of toast to fit the bowls. Butter the toast, and place on top of the soup. Sprinkle the cheese over the bread and serve.

Southern Squash Casserole

Ingredients

6 cups thinly sliced yellow squash
1 cup shredded carrots
1 chopped onion
1 chopped red bell pepper
1 cup sliced fresh brown or white mushrooms
1 (8 ounce) container light dairy sour cream
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
2 eggs
1 tablespoon Italian seasoning blend
1 dash ground red pepper
3 cups chopped cooked chicken
4 cups crumbled cornbread
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place the squash, carrots, onions, bell pepper, and mushrooms in a pan. Pour in enough water to cover, and bring to a boil. Reduce heat and simmer until tender and easily pierced with a fork, about 10 minutes. Remove from heat, and drain well using a sieve or colander.

Mix the sour cream, chicken broth, cream of chicken soup, eggs, Italian seasoning, and red pepper together in a large bowl. Toss the sour cream mixture with the chicken, cornbread, and 2 cups Cheddar cheese until evenly blended. Stir in the vegetable mixture. Spread the mixture evenly over the bottom of the prepared baking dish.

Bake in preheated oven until the center sets, about 50 minutes. Sprinkle with the remaining 1 cup of Cheddar cheese. Bake until the cheese melts, about 10 minutes more. Serve immediately.

Southern Dirty Rice

Ingredients

1/4 pound chicken gizzards, rinsed
1/2 pound chicken livers, rinsed and trimmed
1 tablespoon vegetable oil
1 onion, finely chopped
3 cloves garlic, minced
2 cups uncooked white rice
4 cups chicken broth
salt to taste
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1 cup thinly sliced green onions

Directions

Pulse gizzards in food processor, then pulse livers.

Heat oil in a large saucepan. Saute onion and gizzards over medium heat, stirring constantly, until meat begins to brown (about 5 minutes). Add livers and garlic and cook, stirring constantly, until brown (about 3 minutes).

Add rice and stir until coated with oil. Add broth, salt, pepper and cayenne pepper. Bring to a boil, then reduce heat to simmer. Cover and cook about 20 minutes, until rice has absorbed liquid. Sprinkle with green onion and serve.

Cindy's Southern Vegetable Delight

Ingredients

1 tablespoon butter
3 medium potatoes, peeled and cubed
4 yellow squash, cubed
4 fresh tomatoes, peeled and chopped
1 medium onion, chopped
Salt and pepper to taste

Directions

Place butter in a skillet over medium heat. Stir in potatoes, squash, tomatoes, and onion. Season with salt and pepper. Cook, stirring occasionally, until tender, about 30 minutes.

Southern Collard Greens

Ingredients

1 1/2 quarts water
1 1/2 pounds ham hocks
4 pounds collard greens, rinsed
and trimmed
1/2 teaspoon crushed red pepper
flakes (optional)
1/4 cup vegetable oil
salt and pepper to taste

Directions

Place the water and the ham hock in a large pot with a tight-fitting lid. Bring to a boil. Lower the heat to very low and simmer covered for 30 minutes.

Add the collards and the hot pepper flakes the pot. Simmer covered for about 2 hours, stirring occasionally.

Add the vegetable oil and simmer covered for 30 minutes.

Banny's Southern Cream Cookies

Ingredients

1 cup shortening
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup sour cream
5 cups all-purpose flour
1 teaspoon salt
3 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 cups chopped black walnuts
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream the shortening with 2 cups of the white sugar until light and fluffy. Beat in the eggs, vanilla and sour cream; mixing well.

Stir in the flour, salt, baking powder and baking soda into the shortening mixture to make a stiff dough. Add the chopped black walnuts.

Drop teaspoonfuls of dough onto the prepared baking sheets. Mix the 3 tablespoons with the ground cinnamon. Grease the bottom of a small glass. Dip it into the cinnamon-sugar mixture and gently press the cookies to flatten the balls of dough slightly.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes or until centers are done.

Southern BBQ Sauce

Ingredients

1 1/4 gallons apple cider vinegar
1 (28 ounce) bottle ketchup
5 1/2 ounces chili pepper flakes
4 ounces cayenne pepper
2 ounces ground black pepper
3 ounces ground paprika

Directions

In a large, clean tub, mix together the cider vinegar and ketchup. Season with chili flakes, cayenne pepper, black pepper, and paprika. Mix well, and store in air tight containers. This does not need to be cooked.

Southern Baked Yellow Squash

Ingredients

3 pounds yellow summer squash,
cut into 1-inch cubes
1/2 cup dry bread crumbs
1/2 cup chopped onion
2 eggs
1/4 cup butter, melted
1 tablespoon white sugar
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup butter, melted
1/4 cup dry bread crumbs

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish.

Place the squash in a large saucepan, cover with water, and boil until soft, about 15 minutes. Drain the squash well, place in a large mixing bowl, and mash until slightly chunky. Stir in 1/2 cup of bread crumbs, onion, eggs, 1/4 cup of butter, sugar, salt, and pepper until thoroughly combined, and spread mixture into the prepared baking dish. Drizzle the top of the casserole with 1/4 cup melted butter, and sprinkle 1/4 cup bread crumbs over the butter.

Bake in the preheated oven until the casserole is cooked through and the top is golden brown, about 1 hour.

Southern Italian Thanksgiving Stuffing

Ingredients

1 1/2 pounds bulk Italian sausage
2 tablespoons olive oil
6 ounces pancetta bacon, diced
2 onions, chopped
7 large stalks celery, chopped
4 cloves garlic, minced
6 cups day-old French bread, cut into 1/2 inch cubes
3 cups crumbled cornbread
1 1/2 tablespoons rubbed dried sage
1 1/2 tablespoons poultry seasoning
1 teaspoon salt
1 cup toasted pine nuts
4 cups chicken broth
2 cups shredded mozzarella cheese
1/2 cup butter
2 tablespoons chopped fresh sage
1 ounce shaved Parmesan cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a deep 9x13 inch baking dish or roasting pan.

Heat a large skillet over medium-high heat and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Place the browned sausage into a large mixing bowl.

Meanwhile, heat the olive oil and pancetta in a large skillet over medium heat. Once the pancetta begins to brown, stir in the onions and celery, and cook until the onion softens and turns translucent, about 8 minutes. Stir in the garlic, and cook another 3 minutes until the aroma of the garlic mellows.

Scrape the onion mixture into the bowl with the crumbled sausage. Add the French bread, cornbread, dried sage, poultry seasoning, salt, and pine nuts; stir well. Pour in the chicken broth and mozzarella cheese; stir until the chicken stock has been absorbed by the bread and the stuffing is evenly mixed. Pack the stuffing into the prepared baking dish, and dot the butter ovetop. Cover with aluminum foil.

Bake in the preheated oven for 45 minutes, then remove the foil, and continue baking until the top has turned golden brown, about 15 minutes more. Sprinkle with the fresh sage and shaved Parmesan cheese to serve.

Southern Potato Salad

Ingredients

4 potatoes
4 eggs
1/2 stalk celery, chopped
1/4 cup sweet relish
1 clove garlic, minced
2 tablespoons prepared mustard
1/2 cup mayonnaise
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water; peel and chop.

In a large bowl, combine the potatoes, eggs, celery, sweet relish, garlic, mustard, mayonnaise and salt and pepper. Gently mix together and serve warm.

Southern-Style Crowder Peas

Ingredients

4 slices bacon
1 small onion, chopped
1 small green bell pepper,
chopped
1 (16 ounce) package frozen
crowder peas
2 cups water
1 tablespoon garlic powder
1 pinch dried thyme
1 crushed bay leaf
1/2 teaspoon seasoned salt to
taste
2 slices cooked ham, cubed
1 tablespoon chopped fresh
parsley

Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble. Mix onion and green bell pepper into the skillet, and cook until tender. Stir in peas and water. Season with garlic powder, thyme, bay leaf, and seasoned salt. Bring to a boil. Reduce heat to low, and simmer 30 to 40 minutes, until peas are tender.

Mix ham into the skillet. Adjust seasonings to taste. Continue cooking 5 minutes. Stir in fresh parsley just before serving.

Southern Macaroni and Cheese

Ingredients

1 (16 ounce) package uncooked elbow macaroni
3 (8 ounce) containers cottage cheese
1 (16 ounce) container sour cream
3 eggs
2 cups shredded sharp Cheddar cheese
1/4 teaspoon cayenne pepper
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine cooked pasta, cottage cheese, sour cream, eggs, Cheddar cheese and cayenne pepper. Mix well and transfer to prepared dish. Sprinkle with paprika.

Cover loosely with aluminum foil and bake 40 minutes.

Southern Comfort Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup milk
1/2 cup vegetable oil
1/2 cup Southern Comfort liqueur
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 9 inch bundt pan with non-stick cooking spray.

Combine the cake mix, instant vanilla pudding, eggs, milk, oil, Southern Comfort and chopped walnuts. Beat for 2 minutes. Then pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour to 1 hour and 10 minutes or until a toothpick inserted in the cake comes out clean. Let cake cool in pan for 10 minutes then invert onto a cake dish and enjoy.

Southern Candied Sweet Potatoes

Ingredients

2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter
6 sweet potatoes, peeled and sliced
1 tablespoon vanilla extract

Directions

In a small bowl, mix the sugar, cinnamon, nutmeg, and salt together.

Melt butter in a large skillet over medium heat; add sweet potatoes, and stir to coat. Sprinkle sugar mixture over the sweet potatoes, and stir. Cover skillet, and reduce heat to low. Cook, stirring occasionally, for 1 hour, or until the sauce is dark and the potatoes are candied. They should be tender, but a little hard around the edges.

Stir in vanilla, and serve.

Southern Style Fried Mushrooms

Ingredients

2 cups vegetable oil for frying
1/4 cup red cooking wine
2 teaspoons water
1/2 cup all-purpose flour
1 teaspoon chopped fresh parsley
3/4 teaspoon minced garlic
1/2 teaspoon kosher salt
ground black pepper to taste
10 button mushrooms
2 tablespoons grated Parmesan
cheese

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Whisk the wine, water, flour, parsley, garlic, salt, and pepper together in a bowl until well combined and no lumps are visible. Dip each mushroom individually into the mixture to coat. Carefully put the coated mushrooms into the hot oil, keeping the mushrooms from touching and sticking together while cooking. Cook until golden brown, 5 to 6 minutes. Remove from oil and drain on a plate lined with paper towels. Sprinkle with the Parmesan cheese to serve.

Southern Chess Squares

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup melted butter
1 egg
1 cup chopped pecans

2 (8 ounce) packages cream cheese
4 cups confectioners' sugar
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Mix together the cake mix, melted butter and the egg. Stir in the chopped pecans. Press mixture into the bottom of the prepared pan. Set aside.

In a large bowl, beat the cream cheese with the confectioners' sugar. Beat in the eggs one at a time until blended.

Pour cream cheese mixture over crust. Bake in the preheated oven for 45 minutes. Cool in the pan, then cut into squares before serving.

Southern Grilled Barbecued Ribs

Ingredients

4 pounds baby back pork ribs
2/3 cup water
1/3 cup red wine vinegar
1 cup ketchup
1 cup water
1/2 cup cider vinegar
1/3 cup Worcestershire sauce
1/4 cup prepared mustard
4 tablespoons butter
1/2 cup packed brown sugar
1 teaspoon hot pepper sauce
1/8 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Place ribs in two 10x15 inch roasting pans. Pour water and red wine vinegar into a bowl, and stir. Pour diluted vinegar over ribs and cover with foil. Bake in the preheated oven for 45 minutes. Baste the ribs with their juices halfway through cooking.

In a medium saucepan, mix together ketchup, water, vinegar, Worcestershire sauce, mustard, butter, brown sugar, hot pepper sauce, and salt; bring to a boil. Reduce heat to low, cover, and simmer barbecue sauce for 1 hour.

Preheat grill for medium heat.

Lightly oil preheated grill. Transfer ribs from the oven to the grill, discarding cooking liquid. Grill over medium heat for 15 minutes, turning ribs once. Baste ribs generously with barbecue sauce, and grill 8 minutes. Turn ribs, baste again with barbecue sauce, and grill 8 minutes.

Southern Cornbread Dressing

Ingredients

4 skinless, boneless chicken breast halves
1 (16 ounce) package dry corn bread mix
1 (1 pound) loaf day-old white bread, torn into small pieces
4 tablespoons margarine
1/2 cup chopped onions
1/2 cup chopped celery
1 (10.75 ounce) can condensed cream of chicken soup
1/8 teaspoon garlic powder
2 teaspoons poultry seasoning
1/2 teaspoon ground black pepper
6 eggs

Directions

Place the chicken breast halves in a large saucepan with enough water to cover. Bring to a boil. Cook 1 hour, or until the meat is tender and easily shredded. Shred chicken and set aside. Reserve 4 to 6 cups of the remaining broth.

Prepare an 8x8 inch pan of cornbread according to package directions. Crumble the corn bread into a large bowl. Mix in the white bread.

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, melt the margarine and stir in the onions and celery. Slowly cook, stirring occasionally, until tender.

Stir the onions and celery into the bread mixture. Mix in the chicken, 4 cups reserved broth, cream of chicken soup, garlic powder, poultry seasoning, pepper and eggs. Blend with a potato masher until the mixture is the consistency of gelatin. Use more of the reserved broth as necessary to attain desired consistency. Transfer to a 9x13 inch baking dish.

Bake in the preheated oven 30 minutes, or until golden brown.

Southern-Style Buttermilk Fried Chicken

Ingredients

- 2 cups buttermilk
- 1 tablespoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 whole chicken, cut into pieces
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 5 cups vegetable oil for frying

Directions

Whisk together buttermilk, mustard, salt and pepper, and cayenne in a bowl, and pour into a resealable plastic bag. Add the chicken pieces, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 2 to 8 hours.

When you are ready to cook the chicken, combine the flour, baking powder, garlic powder, and onion powder in the other plastic bag. Shake to mix thoroughly. Transfer one marinated chicken piece at a time into the dry ingredient bag, and shake well to ensure complete coverage. After all chicken pieces are coated, repeat the process by dipping them in the buttermilk marinade and shaking in the dry coating again.

Heat oil in a large frying pan over medium-high heat, making sure not to burn the oil. When oil is hot, fry chicken in batches until golden brown and juices run clear, turning chicken to brown evenly.

Southern Fried Cabbage

Ingredients

3 slices bacon, cut into thirds
1/3 cup vegetable oil
1 teaspoon salt, or to taste
1 teaspoon ground black pepper,
or to taste
1 head cabbage, cored and sliced
1 white onion, chopped
1 pinch white sugar

Directions

Place the bacon and vegetable oil into a large pot over medium heat. Season with salt and pepper. Cook for about 5 minutes, or until bacon is crisp. Add cabbage, onion, and sugar to the pot; cook and stir continuously for 5 minutes, until tender.

Southern Style Fried Okra

Ingredients

20 pods okra, sliced in 1/4 inch pieces
6 Yukon Gold potatoes, cut into 1-inch pieces
2 large sweet onion, cut into 1 inch pieces
1 (8.5 ounce) package corn bread/muffin mix (such as Jiffy®)
1 cup vegetable oil for frying

Directions

Place vegetables in a colander, rinse with cold water, and transfer to a large mixing bowl. In this next step, use your best judgement. Add enough corn meal to coat all of the vegetables in the bowl. Toss lightly till vegetables are coated with corn meal, adding more corn meal if necessary.

In a large frying pan, pour in oil to cover bottom of the pan; place pan over medium to medium-high heat. Heat oil until hot but not smoking. To test if oil is ready, wet your fingers with some water and flick water into oil. If the oil sizzles immediately, it is ready to cook.

Spoon out vegetables into frying pan in a single layer. When vegetables turn golden brown on bottom, flip them over, and continue cooking until browned on the other side. Transfer to a bowl lined with paper towels to drain oil. Repeat process till all vegetables are cooked.

Grandma's Onion Rings (Southern Style)

Ingredients

1 quart oil for frying, or as needed
2 cups all-purpose flour
2 teaspoons salt, divided
2 teaspoons ground black pepper, divided
3 egg whites
1 cup milk
1 tablespoon white vinegar
3 large sweet onions, peeled and sliced into thick rings

Directions

Heat the oil in a large heavy skillet over medium-high heat, or deep-fryer to 375 degrees F (190 degrees C).

Place the flour in a shallow baking pan, and stir in 1 teaspoon of salt and 1 teaspoon of pepper. In a medium bowl, whisk together the egg whites, milk, vinegar, and remaining salt and pepper until frothy.

Dip the onion rings in the wet ingredients then into the flour mixture until coated. Then dip in the egg white mixture again, and then into the flour again.

Fry onion rings in the hot oil a few at a time so they are not crowded, until golden brown. Drain on paper towels, and serve immediately.

Southern-Style Grilled Franks

Ingredients

PAM® Grilling Spray
1/4 cup white wine vinegar
3 tablespoons granulated sugar
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper
1/2 teaspoon Gulden's® Spicy Brown Mustard
1/8 teaspoon celery seed
1 (12 ounce) package broccoli coleslaw
1 (12 ounce) package Hebrew National® Jumbo Beef Franks
4 bratwurst rolls
1/4 cup Hunt's® Original Barbecue Sauce

Directions

Spray cold grate of outdoor grill and utensils with grilling spray. Prepare grill for medium heat.

Stir together vinegar, sugar, salt, pepper, mustard and celery seed in medium bowl. Add broccoli coleslaw and toss to combine; cover and set aside.

Grill franks 5 to 10 minutes or until hot, turning frequently. Toast inside of rolls.

Place franks in rolls and top each frank with 1 tablespoon barbecue sauce and 1/3 cup broccoli slaw. Serve immediately. Extra coleslaw may be served on the side or with another meal.

Southern Butternut Squash

Ingredients

3 cups mashed, cooked butternut squash
1/2 cup sweetened condensed milk
2 eggs, beaten
1/2 cup butter, softened
2 teaspoons vanilla extract
1/2 cup heavy whipping cream
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 2 quart casserole dish.

Blend together the butternut squash, sweetened condensed milk, eggs, butter, vanilla, cream and sugar.

Pour into prepared casserole dish and bake at 350 degrees F (175 degrees C) for 30 to 45 minutes or until set and edges begin to bubble.

Prepare a topping if desired by combining 1 cup brown sugar, 1/3 cup flour, 1/3 cup butter and 1/2 cup chopped nuts. Mix together and sprinkle over squash before baking.

Southern-Style Barbecue Sauce

Ingredients

2 quarts white vinegar
2 cups SLENDA® No Calorie
Sweetener, Granulated
1 1/2 cups ketchup
1/2 cup Worcestershire sauce
1/4 cup hot sauce
1/4 cup salt
1/4 cup ground black pepper

Directions

Combine vinegar, SLENDA® Granulated Sweetener, ketchup, Worcestershire sauce, hot sauce, salt and pepper in a large jar and shake well.

Margaret's Southern Chocolate Pie

Ingredients

1 1/3 cups white sugar
3 egg yolks
1/4 cup unsweetened cocoa powder
1/4 cup all-purpose flour
3 tablespoons butter
1 (12 fluid ounce) can evaporated milk
3 egg whites
6 tablespoons white sugar
1/2 teaspoon cream of tartar
1 (9 inch) pie shell, baked

Directions

Combine 1 1/3 cups sugar, flour, and cocoa in a deep saucepan. Beat egg yolks with milk. Slowly add to sugar mixture. Cook on medium heat until thick while stirring with a flat bottomed wooden spoon. Remove mixture from heat, and stir in the butter or margarine until melted. Pour filling into baked pie crust.

To Make Meringue Topping: Whip egg whites in a glass bowl. Add remaining sugar one tablespoon at a time (you may not need all of the sugar) until peaks form. You may need to add cream of tartar to help add stiffness. Spread the meringue over the chocolate filling.

Bake at 325 degrees F (165 degrees C) until the peaks of the meringue are browned.

Southern Sweet Potato Pie

Ingredients

3 tablespoons all-purpose flour
1 2/3 cups sugar
1 cup mashed sweet potatoes
2 eggs
1/4 cup light corn syrup
1/4 teaspoon ground nutmeg
Pinch salt
1/2 cup butter or margarine
3/4 cup evaporated milk
1 (9 inch) unbaked pastry shell

Directions

In a large mixing bowl, combine the flour and sugar. Add potatoes, eggs, corn syrup, nutmeg, salt, butter and evaporated milk; beat well. Pour into pastry shell. Bake at 350 degrees F for 55-60 minutes.

Southern Spain-Style Gazpacho

Ingredients

3/4 green bell pepper, seeded
1/2 cucumber, peeled and sliced
2 cloves garlic, chopped
1/2 cup olive oil
2 day-old crusty bread rolls, cut
into thick slices
6 tomatoes, peeled and quartered
1/2 tablespoon kosher salt
1 pinch cayenne pepper
1/2 teaspoon balsamic vinegar
1/4 teaspoon olive oil

Directions

Blend the green bell pepper, cucumber, garlic, and 1/2 cup olive oil together in a blender until smooth. Add the bread slices to the blender one at a time and blend each into the mixture until smooth. Blend the tomatoes into the mixture one at a time until smooth. Transfer the mixture to a bowl; season with salt and cayenne pepper. Cover with plastic wrap and refrigerate at least 1 hour. Drizzle with balsamic vinegar and 1/4 teaspoon olive oil to serve.

Southern Grits Casserole

Ingredients

6 cups water
2 cups uncooked grits
1/2 cup butter, divided
3 cups shredded Cheddar cheese,
divided
1 pound ground pork sausage
12 eggs
1/2 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.

Bring water to a boil in a large saucepan, and stir in grits. Reduce heat, cover, and simmer about 5 minutes, until liquid has been absorbed. Mix in 1/2 the butter and 2 cups cheese until melted.

In a skillet over medium-high heat, cook the sausage until evenly browned. Drain, and mix into the grits. Beat together the eggs and milk in a bowl, and pour into the skillet. Lightly scramble, then mix into the grits.

Pour the grits mixture into the prepared baking dish. Dot with remaining butter, and top with remaining cheese. Season with salt and pepper.

Bake 30 minutes in the preheated oven, until lightly browned.

Elegant Southern Jam Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup water
1/4 cup vegetable oil
4 eggs

1/2 cup white sugar
2 tablespoons water
2 egg whites
1 1/2 cups marshmallow creme
1 cup seedless fruit preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, combine cake mix, pudding mix, 1 cup of water, oil and eggs. Beat for 2 minutes on high speed. Pour batter into greased and floured pans.

Bake for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes in pans. Remove from pans and cool completely on wire racks.

Meanwhile, in a small heavy saucepan, combine sugar, 2 tablespoons of water and egg whites. Cook over low heat, beating continuously with electric hand mixer at high speed, until soft peaks form. Remove from heat. Add marshmallow creme and beat until stiff peaks form.

To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate. Spread with 1/3 cup of the preserves. Top with second cake layer and spread with 1/3 cup preserves, do third layer the same way. Top with fourth layer (DO NOT spread preserves on top of fourth layer).

Frost sides and top with frosting. Swirl small dollops of preserves in frosting. Store in refrigerator.

Kathy's Southern Corn Pudding

Ingredients

3 eggs
1/2 cup melted margarine
1/2 cup white sugar
1 (16 ounce) can whole kernel corn, drained
2 (15 ounce) cans cream-style corn
2 teaspoons cornstarch
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish; set aside.

Beat eggs until fluffy in a large bowl. Stirring constantly, pour in melted margarine. Stir in sugar, whole kernel corn, and cream-style corn until well combined. Dissolve the cornstarch in the milk; combine with the corn mixture. Stir in vanilla. Pour the mixture into the prepared baking dish.

Bake in the preheated oven until the pudding is puffed and golden, and a knife inserted into the center comes out clean; about 1 1/2 hours.

Southern Pulled Pork

Ingredients

- 1 tablespoon butter
- 2 pounds boneless pork roast
- 1 tablespoon Cajun seasoning
- 1 medium onion, chopped
- 4 cloves garlic, crushed
- 4 cups water
- 1 tablespoon liquid smoke flavoring

Directions

Cut the pork roast into large chunks. Season generously with the Cajun seasoning. Melt butter in a large skillet over medium-high heat. Add pork, and brown on all sides. Remove from the skillet, and transfer to a slow cooker.

Add the onion and garlic to the skillet, and cook for a few minutes until tender. Stir in the water scraping the bottom to include all of the browned pork bits from the bottom of the pan, then pour the whole mixture into the slow cooker with the pork. Stir in liquid smoke flavoring.

Cover, and cook on High for 6 hours, or until meat is falling apart when pierced with a fork. Remove pieces of pork from the slow cooker, and shred. Return to the slow cooker to keep warm while serving.

A Southern Fried Chicken

Ingredients

3 cups all-purpose flour
1 tablespoon seasoned salt
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon coarse ground black pepper
2 eggs
4 cups buttermilk
1 cup barbeque sauce
2 tablespoons Worcestershire sauce
1 tablespoon steak sauce
1 (3 pound) whole chicken, cut into pieces
2 cups oil for frying

Directions

In a large shallow dish, mix together flour, seasoned salt, garlic powder, onion powder, and black pepper. In a separate bowl, beat eggs, then whisk in buttermilk, barbeque sauce, Worcestershire sauce, and steak sauce.

Dredge chicken in milk mixture, then in seasoned flour, alternating in each at least twice. Heat oil in a large, deep-sided skillet to 375 degrees F (190 degrees C).

Cook chicken in hot oil until golden brown on both sides, about 10 minutes each side.

Southern Butter Rolls

Ingredients

4 1/2 cups all-purpose flour
1/4 cup shortening
1/4 cup white sugar
2 1/2 teaspoons salt
1 1/2 tablespoons active dry yeast
1 1/2 cups cold water
1 tablespoon vegetable oil

Directions

Mix together flour, sugar, salt, and instant yeast. Mix in shortening. Mix in water.

Turn out onto a lightly floured surface. Knead by hand for 20 minutes. Cover dough with oil. Place dough in a bowl, cover, and proof for 1 hour.

Form rolls, and place on a greased baking tray. Proof for 45 minutes.

Bake at 400 degrees F (205 degrees C) for 12 to 14 minutes.

Southern Chicken Fried Steak

Ingredients

2 cups all-purpose flour
salt-free herb seasoning to taste
salt and ground black pepper to taste
2 eggs, beaten
2 pounds veal cutlets
1/4 cup oil for frying

Directions

In a shallow bowl, combine flour, herb seasoning, salt and pepper. In another bowl, place the beaten eggs. Coat each veal cutlet with the flour mixture, then dip into egg, then back into the flour mixture.

Heat oil in a large heavy skillet over medium-high heat. Place veal cutlets into hot oil, and cook until browned, about 10 minutes on each side.

Southern Okra

Ingredients

1 tablespoon sugar
1 teaspoon all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups sliced fresh okra
boiling water
2 tablespoons vegetable oil
1 medium onion, chopped
1 medium green pepper, chopped
3 medium tomatoes, peeled and
chopped
Cooked rice

Directions

Combine the first four ingredients; set aside. In a covered saucepan, cook okra in boiling water for 10 minutes or until tender. Drain and set aside. In a skillet, heat oil over medium. Saute onion and pepper until tender. Stir in sugar mixture and tomatoes, cook for 5 minutes. Add okra and simmer until heated through, stirring as little as possible. Serve with rice, if desired.

Spicy Southern Chicken And Tuna Biscuit

Ingredients

2 (16.3 ounce) cans refrigerated biscuit dough (such as Pillsbury®)
2 skinless, boneless chicken breast halves
3 (6 ounce) cans tuna (such as Chicken of the Sea®), drained
1/4 cup mayonnaise (such as Best Foods®)
1/8 teaspoon whole grain mustard
1 teaspoon ground white pepper
1 teaspoon cayenne pepper
1/2 teaspoon paprika
1/8 teaspoon ground cumin
1 head lettuce, leaves rinsed and dried

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place biscuit dough on a baking sheet, about 1 to 2 inches apart. Bake in the preheated oven until golden brown, about 11 to 15 minutes. Remove from oven and allow the biscuits to cool.

Heat a skillet over medium-high heat and cook the chicken breasts until no longer pink in the center and the juices run clear, about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove the chicken from the skillet and dice into 1/2 inch cubes.

Mix tuna, mayonnaise, and mustard in a bowl until combined. Stir in white pepper, cayenne pepper, paprika, and cumin. Reserve 1/4 of the tuna mixture in a separate bowl. Combine the remaining 3/4 portion of the tuna mixture with the chicken. Split each biscuit in half and place over a bed of lettuce leaves. Divide chicken and tuna mixture on top of each biscuit half. Use the remaining 1/4 portion of the tuna mixture as a garnish on the lettuce leaves.

Corn Fritters Southern Style

Ingredients

6 ears freshly shucked corn
4 eggs
1/2 cup all-purpose flour
1/2 teaspoon salt
2 cups vegetable oil for frying

Directions

Remove all silk from corn and cut raw corn from the cob over a large bowl. Scrape the juice from the cobs into the bowl as well. Discard cobs. Stir in the eggs, flour and salt to form a batter the consistency of thin pancake batter.

Heat oil in an electric skillet to 325 degrees F (165 degrees C). If using a large skillet on the stove, preheat oil to medium high heat. There should be enough oil in the pan to cover the fritter.

Use a large serving spoon to make 4 pancake sized fritters at the same time. Fry for about 5 minutes on each side or until golden brown. Drain on paper towels and serve warm.

Southern Comfort Manhattan

Ingredients

2 (1.5 fluid ounce) jiggers
Southern Comfort liqueur
1 (1.5 fluid ounce) jigger sweet
vermouth
2 dashes aromatic bitters
4 ice cubes (optional)
1 maraschino cherry

Directions

Fill a cocktail shaker with ice. Pour in the Southern Comfort, vermouth and aromatic bitters. Shake for about 15 seconds then strain into a highball glass with or without ice. Garnish with a maraschino cherry.

Southern Eggs and Biscuits

Ingredients

10 hard-cooked eggs, sliced
1 pound sliced bacon, diced
1/3 cup all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
4 cups milk
2 cups cubed process American cheese

BISCUITS:
1/2 cup shortening
3 cups self-rising flour
1 1/4 cups buttermilk

Directions

Place eggs in the bottom of a greased 13-in. x 9-in. x 2-in. baking dish. In a large skillet, cook bacon until crisp. Drain, discarding all but 1/4 cup drippings. Sprinkle bacon over eggs. Stir flour, salt and pepper into reserved drippings; cook until bubbly. Gradually add milk; cook and stir until thickened and bubbly. Stir in cheese until melted; pour over eggs. For biscuits, cut shortening into flour until mixture resembles coarse crumbs. Stir in buttermilk; knead dough gently six to eight times. Roll out on a lightly floured surface to 1/2-in. thickness. Cut with a 2-1/2-in. biscuit cutter and place on a greased baking sheet. Bake biscuits and eggs at 400 degrees F for 25 minutes or until biscuits are golden brown. Serve eggs over biscuits.

Southern Fried Green Tomatoes

Ingredients

1 extra large egg
4 tablespoons milk
1 cup cornmeal
1 cup all-purpose flour
3 tablespoons extra virgin olive oil
3 green tomatoes, sliced

Directions

In a small bowl whisk together egg and milk. In another small bowl mix cornmeal and flour.

Heat oil in a large skillet over medium heat; use more or less oil to reach about 1/4 inch in depth.

Dredge tomato slices first in egg mixture, then in cornmeal mixture. Carefully place slices in hot oil and cook until browned on both sides.

Southern Fried Corn

Ingredients

4 slices bacon
1 (16 ounce) package frozen
whole kernel corn
1 cup buttermilk
1 tablespoon all-purpose flour

Directions

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned. Drain the cooked bacon slices on a paper towel-lined plate. Set the pan aside, reserving the bacon drippings.

In a saucepan, bring the corn and buttermilk to a boil over medium heat. Reduce the heat, and simmer for 5 to 10 minutes until all the liquid is gone.

Heat the reserved bacon drippings in the skillet over medium heat. Slowly mix in the flour. When this begins to gently bubble, stir in the corn. Crumble the cooked bacon strips, and stir into the corn. Cook over medium heat, stirring frequently, for about 3 to 5 minutes or until the mixture is thick and well blended. Serve immediately.

Nana's Southern Pickled Peaches

Ingredients

4 cups sugar
1 cup white vinegar
1 cup water
2 tablespoons whole cloves
4 pounds fresh clingstone
peaches, blanched and peeled
5 (3 inch) cinnamon sticks

Directions

Combine the sugar, vinegar and water in a large pot, and bring to a boil. Boil for 5 minutes. Press one or two cloves into each peach, and place into the boiling syrup. Boil for 20 minutes, or until peaches are tender.

Spoon peaches into sterile jars and top with liquid to 1/2 inch from the rim. Put one cinnamon stick into each jar. Wipe the rims with a clean dry cloth, and seal with lids and rings. Process in a hot water bath for 10 minutes to seal, or consult times recommended by your local extension.

Southern Style Chicken Toast

Ingredients

1/2 pound skinless, boneless chicken breast halves - cut into chunks
1 carrot, peeled and cut into 1 inch pieces
1 egg white
2 teaspoons cornstarch
1/2 teaspoon white sugar
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
4 slices white bread
2 1/2 tablespoons margarine
1/3 cup soy sauce (optional)

Directions

Place chicken, carrot, egg white, cornstarch, sugar, ginger, and black pepper in a food processor. Pulse until the chicken is well minced. Cut each slice of bread into 4 triangles. Spread the tops and sides of each triangle with the chicken mixture.

Melt half of the margarine in a 12 inch nonstick skillet over medium heat. Place half of the triangles, spread side down, in the skillet. Cook until golden brown, about 4 minutes. Flip with a spatula and cook until the other side is brown, about 2 minutes. Transfer to a serving platter and keep warm. Repeat process with the other half of the triangles and margarine. Serve with soy sauce diluted with water for dipping.

Delicious Southern Cornbread

Ingredients

3 tablespoons vegetable oil
1 cup self-rising cornmeal
3/4 cup buttermilk
1 egg
1 tablespoon honey
1 tablespoon self-rising cornmeal

Directions

Preheat oven to 400 degrees F (200 degrees C). In an 8 inch cast iron skillet, heat vegetable oil over low heat.

In a medium bowl, mix together cornmeal, buttermilk, egg and honey. Carefully stir in the hot oil. Sprinkle skillet with remaining 1 tablespoon corn meal. Spoon mixture into skillet.

Bake in preheated oven for 22 minutes, or until firm. Serve hot.

Southern-Style Chicken Salad

Ingredients

2 egg yolks
1/4 cup sugar
1/4 cup cider vinegar
2 teaspoons prepared mustard
1/2 teaspoon salt
2 tablespoons butter or margarine
2 tablespoons milk
2 tablespoons mayonnaise or salad dressing
4 cups diced cooked chicken
1 1/2 cups diced celery
3 hard-cooked eggs, chopped
2 tablespoons finely chopped onion

Directions

In a small saucepan, whisk egg yolks; add sugar, vinegar, mustard and salt. Cook over low heat, stirring constantly, until mixture thickens. Stir in butter until melted. Cover and chill for 30 minutes. Add milk and mayonnaise; mix well. In a large bowl, combine remaining ingredients. Add dressing and mix to coat. Chill until ready to serve.

Southern Gal Biscuits

Ingredients

2 cups all-purpose flour
2 tablespoons sugar
4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cream of tartar
1/2 cup shortening
1 egg
2/3 cup milk

Directions

In a bowl, combine flour, sugar, baking powder, salt and cream of tartar. Cut in shortening until mixture resembles fine crumbs. In a small bowl, beat egg and milk; stir into dry ingredients just until moistened. Turn onto a lightly floured surface; roll to 1/2-in. thickness. Cut with a 2-1/2-in. biscuit cutter. Bake at 400 degrees F for 12-15 minutes or until golden brown.

Southern Chicken Salad

Ingredients

1/2 cup mayonnaise
3 tablespoons buttermilk
1/4 cup minced green onions
2 tablespoons chopped fresh dill
1/4 teaspoon freshly ground black pepper
1 pound skinless, boneless chicken breasts
1 cup dry white wine
1 sprig fresh dill weed
1/8 teaspoon freshly ground black pepper
1 1/2 cups seedless grapes
1 cup thinly sliced celery
8 leaves red leaf lettuce - rinsed
1/2 cup chopped salted cashews
5 sprigs fresh dill weed, for garnish

Directions

TO MAKE DRESSING: Whisk the mayonnaise, green onions, buttermilk, dill and ground black pepper in a small bowl to blend (can be made 1 day ahead). Cover and chill.

TO MAKE SALAD: Arrange the chicken in a heavy, medium size skillet. Add the wine, dill and ground black pepper. Season with salt. If necessary, add water to cover the chicken. Simmer over medium low heat until chicken is just cooked through, turning once (about 11 minutes). Transfer chicken to a plate and let cool.

Cut chicken into 1/2 inch pieces. Place in a large bowl. Add the grapes and the celery and mix in the dressing to thoroughly coat the mixture. Season with salt and pepper to taste. Cover and refrigerate for at least 20 minutes to develop the flavors. (Can be prepared up to 3 hours ahead).

Arrange the lettuce leaves on plates, mound on the salad and sprinkle with nuts. Garnish with fresh dill and serve.

Teena's Overnight Southern Buttermilk Biscuits

Ingredients

4 cups self-rising flour
2 tablespoons white sugar
2/3 cup shortening
2 cups buttermilk

Directions

Sift together the flour and sugar in a large bowl. Cut in the shortening until the mixture has a fine crumb or cornmeal texture. Stir in the buttermilk with a fork until a soft dough forms.

Turn the dough out onto a floured surface, pulling off any pieces sticking inside the bowl. Gather dough into a ball and knead about 20 times, until smooth and elastic. Wrap in plastic wrap and refrigerate overnight.

Preheat oven to 425 degrees F (220 degrees C).

Working on a floured surface, roll or pat the dough out to 1 inch thickness. Cut into rounds with a 2 inch biscuit cutter, or the floured rim of a glass, by pressing straight down and up. Twisting the cutter will prevent the biscuits from rising as high. Place biscuits about 1 inch apart on an ungreased baking sheet, and allow to rest a few minutes.

Bake in preheated oven until lightly brown, 12 to 15 minutes. Cool on a wire rack. Serve warm.

Southern Burgers

Ingredients

1 pound ground beef
1 slice bread, crumbled
1 egg
2 tablespoons prepared mustard
3 tablespoons Worcestershire sauce
garlic salt to taste
salt and pepper to taste

Directions

In a large bowl, combine the beef, bread, egg, mustard and Worcestershire sauce and mix well. Form into 6 to 8 patties and season with garlic salt and salt and pepper to taste.

In a large skillet over medium heat, saute the patties for 10 to 15 minutes, or until fully cooked to desired doneness.

Southern Style French Onion Soup

Ingredients

4 tablespoons butter
1 onion, sliced
1/2 teaspoon dried thyme
5 (10.5 ounce) cans beef
consomme
6 bay leaves
1/2 cup white wine (optional)
1 French baguette, cut into 1/2
inch slices
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt the butter in a large skillet over medium high heat. Place the onion in the butter and saute for 5 to 10 minutes, or until tender. Stir in the thyme and remove from heat.

In a large pot over high heat, combine the consomme, bay leaves and white wine, if desired. Bring to a boil, reduce heat to low, stir in the sauteed onions and allow to heat through, about 10 to 15 minutes.

Ladle soup into 4 individual oven-safe bowls, filling each about 3/4 of the way. Top each bowl with 2 slices of baguette bread and then cover each with the cheese.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until cheese is melted and bubbly.

Kayla's Southern Pecan Mist Cake

Ingredients

12 egg yolks
12 egg whites
1/2 teaspoon salt
3 1/8 cups sifted confectioners'
sugar
3 cups ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a 10 inch tube pan with parchment paper (do not grease the paper). Separate eggs while cold, but let them come to room temperature before making the cake.

In a large mixing bowl, beat egg yolks until very thick and lemon colored. In another bowl, beat egg whites and salt until foamy. Gradually add sifted powdered sugar to egg whites and continue to beat until stiff, but not dry. Fold 1/3 of the whites into the yolks, then fold in the remaining whites. Gently fold ground pecans into egg mixture.

Pour batter into pan. Bake at 350 degrees F (175 degrees C) for 50 minutes or until a cake tester comes out clean and the top of the cake is light brown. Remove from oven and invert pan to cool. Cool cake completely before removing from pan.

Southern Fried Chicken Gizzards

Ingredients

1 pound chicken gizzards, rinsed
2 stalks celery, cut into chunks
1 onion, cut into chunks
2 bay leaves
1 1/2 teaspoons celery salt, divided
1 teaspoon seasoned salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried Italian herb seasoning
1 teaspoon garlic powder
1/4 teaspoon ground cumin
1/2 teaspoon Louisiana-style hot sauce
3 cups oil for deep frying
1 cup all-purpose flour

Directions

Place the chicken gizzards, celery, onion, bay leaves, and 1 teaspoon of celery salt into a saucepan, and pour in enough water to cover the gizzards by 1 inch. Bring the gizzards to a boil, reduce heat to low, cover, and simmer until tender, about 2 1/2 hours. Pour in more water during simmering, if needed, to keep gizzards covered. Remove the gizzards to a bowl, discard the celery and onion, and reserve the broth.

Season the gizzards with 1/2 teaspoon of celery salt, the seasoned salt, pepper, Italian seasoning, garlic powder, cumin, and hot sauce, stirring to combine well. Pour 1/3 cup of the reserved broth over the seasoned gizzards, and refrigerate for 30 minutes or more, stirring often. (Save or freeze the remaining broth for another use, if desired.)

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Place the flour in a plastic bag, and pour in the gizzards with their seasoning. Shake the bag to thoroughly coat the gizzards with flour. Gently lower about 1/4 of the gizzards per batch into the hot oil, and fry until golden brown, about 5 minutes per batch. Drain the gizzards on paper towels, and serve hot.

Southern Style Beef Stew

Ingredients

1 tablespoon butter
1 1/2 pounds beef stew meat, cut into 1/2 inch pieces
1 (10 ounce) can diced tomatoes and green chiles
3 (14.5 ounce) cans stewed, diced tomatoes
1 (10 ounce) package frozen cut okra
1 (10 ounce) package frozen baby lima beans
1 (10 ounce) package frozen corn kernels
4 medium potatoes, peeled and diced

Directions

Melt butter in a Dutch oven over medium-high heat. Add beef, and quickly brown on all sides. Pour in the diced tomatoes with green chilies, and stewed tomatoes. Add the okra, lima beans and corn. Bring to a boil, and reduce heat to medium.

Simmer for about 1 hour. Add potatoes, and continue to simmer for another 30 minutes, or until meat is very tender.

Southern Style Deviled Eggs

Ingredients

6 eggs
1 (4.5 ounce) can deviled ham spread
1 tablespoon sweet pickle relish
1 tablespoon mayonnaise, or as needed
salt and pepper to taste
1 pinch paprika
3 pimento-stuffed green olives, sliced (optional)

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and run under cold water to cool. Peel eggs, and cut into halves lengthwise.

Carefully remove the yolks from the eggs, and place them into a medium bowl, scooping out a little bit of the white along with the yolk to make a more generous cup for filling. Mash the egg yolks with deviled ham, relish and enough mayonnaise to make a smooth mixture. Season with salt and pepper to taste.

Spoon the mixture into the egg whites, or pipe with a piping bag for a more elegant look. Garnish filling with a sprinkle of paprika, and top some of them with a slice of green olive stuffed with pimento. Chill until serving.

Southern French Dressing

Ingredients

1 teaspoon paprika
1 cup white sugar
2 teaspoons salt
1 teaspoon mustard powder
1 teaspoon ground black pepper
1 tablespoon Worcestershire sauce
1 teaspoon prepared horseradish
1 medium onion, grated
1 (10.75 ounce) can condensed tomato soup
1 cup cider vinegar
1 cup vegetable oil
1 clove garlic, peeled

Directions

In a medium bowl, stir together the paprika, sugar, salt, mustard powder, pepper, Worcestershire sauce, horseradish, onion, tomato soup, cider vinegar and vegetable oil. Beat with an electric mixer. Do not use a blender. Pour into a jar. Skewer the garlic clove on a toothpick, and place into the jar. Refrigerate until needed.

Southern Hollandaise Sauce

Ingredients

2 egg yolks
1/4 cup butter or margarine,
melted
1/4 cup boiling water
1 1/2 tablespoons lemon juice
1/4 teaspoon salt
1 pinch cayenne pepper

Directions

Bring water in the bottom a double boiler to a simmer: hot water in double boiler base should not touch pan above. In the top of the double boiler, slightly beat egg yolks. Slowly whisk in butter, and then gradually whisk in water. Cook, stirring, until thickened. Remove double boiler top from base.

Gradually whisk in lemon juice, and season with salt and cayenne. Cover, and keep hot over warm water until serving.

Quiche (Southern Egg Pie)

Ingredients

1 tablespoon butter
1/2 onion, chopped
1 (12 ounce) package spicy ground pork sausage
4 eggs
1/2 cup Ranch-style salad dressing
1/2 cup milk
1 (8 ounce) package Cheddar cheese, shredded
1 dash hot pepper sauce (optional)
salt and pepper to taste
1 pinch white sugar
1 (9 inch) unbaked deep dish pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat butter in a large skillet over medium heat. Saute onion until soft. Add sausage, and cook until evenly brown. Drain, crumble, and set aside.

In a medium bowl, whisk together eggs, Ranch dressing and milk. Stir in shredded cheese. Season with hot sauce, salt, pepper and sugar.

Spread sausage mixture in the bottom of crust. Cover with egg mixture, and shake lightly to remove air, and to level contents.

Bake in preheated oven for 15 to 20 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake 45 to 50 minutes, or until filling is puffed and golden brown. Remove from oven, prick top with a knife, and let cool 10 minutes before serving.

Suzanne's Down Home Southern Dressing

Ingredients

1/4 cup bacon grease
2 (8.5 ounce) packages corn bread mix
2/3 cup milk
2 eggs
1 onion, diced
1 green bell pepper, diced
1 cup butter, divided
2 (16 ounce) packages herb seasoned stuffing mix
4 (14.5 ounce) cans chicken broth
2 tablespoons poultry seasoning
3 tablespoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously coat a 9x13 inch baking dish with bacon grease.

Mix corn bread mix with milk and egg according to package directions. In a medium skillet over medium heat, cook onion and bell pepper in 1/2 cup butter until tender. Stir onion mixture into corn bread batter. Pour into prepared 9x13 inch pan.

Bake in preheated oven 35 to 40 minutes, until golden brown. Cool completely. Increase oven temperature to 375 degrees F (190 degrees C).

Processed cooled corn bread in a food processor until soft and mushy. Pour into a large aluminum roasting pan. Stir in herbed stuffing mix. Stir in chicken broth, a can at a time, until mixture is well moistened, but not soupy. Stir in poultry seasoning and baking powder. Dot with remaining butter, and press butter down into dressing.

Bake in preheated oven until puffed and golden, 30 to 45 minutes.

Southern Style Honey Butter

Ingredients

1/2 cup softened butter
2 tablespoons sweetened
condensed milk
5 tablespoons honey, or to taste

Directions

Place the butter, milk, and honey into a food processor or blender. Process until the mixture is smooth and has turned a light cream color. Refrigerate until ready to serve.

Southern Candied Sweet Potatoes

Ingredients

6 large sweet potatoes
1/2 cup butter
2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon vanilla extract
salt to taste

Directions

Peel the sweet potatoes and cut them into slices.

Melt the butter or margarine in a heavy skillet and add the sliced sweet potatoes.

Mix the sugar, cinnamon, nutmeg and salt. Cover the sweet potatoes with sugar mixture and stir. Cover skillet, reduce heat to low and cook for about 1 hour or until potatoes are "candied". They should be tender but a little hard around the edges. Also the sauce will turn dark. You will need to stir occasionally during the cooking. Stir in the vanilla just before serving. Serve hot.

Southern-Style Chocolate Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
1/2 teaspoon vanilla extract
1 cup milk
3 cups all-purpose flour
1/2 cup Dutch process cocoa powder
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) loaf pans. Sift together the flour, cocoa and baking powder. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Southern Apricot Chicken

Ingredients

12 boneless, skinless chicken breast halves
1 cup apricot preserves
1 cup sour cream
2 tablespoons Dijon mustard
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Arrange the chicken pieces in a single layer in the bottom of a 9x13 inch baking dish.

Bake uncovered for 25 to 30 minutes, or until no longer pink in the center, and juices run clear.

While the chicken is cooking, stir together the apricot preserves, sour cream, mustard, salt and pepper in a small bowl. When the chicken is done, remove from the oven, and coat with the sauce. Return to the oven for 10 to 12 minutes, or until sauce is bubbly and hot.

Southern-Style Neck Bones

Ingredients

2 onions, roughly chopped
5 cloves garlic, roughly chopped
1 tablespoon distilled white vinegar
1/4 cup water
4 pounds pork neck bones
1 1/2 teaspoons salt
1 teaspoon ground black pepper

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle 3/4 of the onion and garlic into the bottom of a roasting pan; pour in the vinegar and water. Season the neck bones with salt and pepper and place into the roasting pan. Sprinkle the remaining onion and garlic over the neck bones; cover the roasting pan tightly with aluminum foil.

Bake in the preheated oven for 2 hours, basting every 30 minutes. Be sure to recover the foil every time you baste. After 2 hours, remove the foil and continue baking until the neck bones are golden brown, about 45 minutes.

Southern Fried Green Beans

Ingredients

5 slices bacon, diced
2 (15 ounce) cans green beans,
drained
1 tablespoon white sugar
salt and pepper to taste

Directions

Place the bacon in a skillet; cook over medium-high heat, turning occasionally, until evenly browned and crisp. Mix the sugar and green beans into the bacon. Cook over medium-high heat until green beans become soft and limp and start to caramelize.