

Timeless Southern Recipes Everyone Will Love

Corn Chowder

Makes 10 to 12 Servings

Ingredients

- 4 ounces chopped bacon
- ½ cup celery, finely chopped
- ½ cup carrots, finely chopped
- 1 cup onions, finely chopped
- 2 tablespoons garlic, minced
- ¼ cup all-purpose flour
- 2 quarts chicken stock
- 1 ½ cups russet potatoes, cubed and peeled
- 1 cup heavy cream
- 5 cups kernel corn
- ¾ cup red bell peppers, finely chopped
- 1 tablespoon salt
- ¼ teaspoon cayenne pepper
- Finely chopped parsley for garnishing

Directions

1. Place an 8-quart stockpot over medium heat and allow the bacon to cook until it is crispy. This should take about 5 minutes.
2. When the bacon is cooked, remove it to drain on a paper towel.
3. To the stockpot, add the onions, carrots, and celery and allow the mixture to cook, stirring occasionally, until it is soft, about 5 minutes.
4. Add garlic, bell peppers, and corn to the pot and allow cook for 10 minutes, stirring often.
5. Sprinkle the flour over the vegetables, and stir constantly for 5 minutes. Slowly pour in the chicken stock, mixing to combine all the ingredients. You may use a whisk if necessary to break up the lumps if any have formed.
6. Add the potatoes and bring the mixture to a boil, and cook for at least 20 minutes, until the potatoes are fork tender.
7. Finally, add salt, cayenne pepper, and stir in the cream.
8. Garnish with some bacon and fresh parsley. Enjoy!

Deep Fried Dill Pickles

Makes 12 servings

Ingredients

2 large eggs
1 cup buttermilk
½ teaspoon hot sauce
1 ½ teaspoons black pepper, separated
1 ¼ teaspoons salt, separated
2 ¼ cups all-purpose flour, separated
1 cup corn meal
1 teaspoon cayenne pepper
1 jar dill pickle slices
Vegetable oil for frying
Ranch dressing, or your choice of dip, to serve

Directions

1. In a medium sized bowl, combine the eggs, buttermilk, hot sauce, ¼ cup flour, black pepper, cayenne pepper, and ¼ teaspoon of salt.
2. In another shallow bowl, combine the remaining 2 cups of flour, cornmeal, and the remaining 1 teaspoon of salt and black pepper.
3. Preheat the oil in the deep fryer to 375°F.
4. Remove the pickle slices from the jar and blot them dry with a paper towel.
5. Dip the pickle slices first into the buttermilk mixture and then in the cornmeal mixture.
6. Deep fry the pickles until they appear golden brown, this will take 1 to 2 minutes.
7. Drain the deep fried pickles on a paper towel to get rid of the excess oil.
8. Serve with a dish of ranch dressing for dipping.

Classic Southern Chicken and Dumplings

Serves: 8-10

Ingredients

- 1 whole chicken
- ½ teaspoon dried thyme
- ½ teaspoon garlic powder
- 1 teaspoon chicken bouillon granules
- 1 cup milk
- 1 teaspoon bacon drippings
- 3 cups self-rising flour
- 1½ teaspoons of salt, separated
- ¾ teaspoon pepper
- ½ tablespoon poultry seasoning
- ⅓ cup shortening
- Water

Directions

1. Place the chicken in a Dutch oven, and sprinkle with garlic powder, thyme, ½ teaspoon of salt, and ½ teaspoon of pepper. Fill halfway with water and bring it to a boil.
2. Cover with the lid, and reduce the heat to medium-low; allow it to simmer for at least an hour.
3. Remove the chicken to a platter, but reserve the broth.
4. Allow the chicken to cool for 30 minutes, then remove the skin and bone and shred the meat into small pieces.
5. Skim the fat from the broth. Put the shredded chicken back into the pot, and add 1 teaspoon of salt, ¼ teaspoon of pepper, and bouillon granules. Simmer the mixture while preparing the dumplings.
6. In a bowl, combine the flour and poultry seasoning. Cut the shortening and bacon drippings with a pastry blender until crumbly. Stir in the milk until the dough forms a ball. Do not overmix.
7. Turn the dough out onto a lightly floured surface. Roll to ⅛ inch thickness, and cut it into 1 inch pieces.
8. Slowly, drop the dumplings in to the simmering broth, stirring it gently. Cover and simmer for 25 minutes.
9. Serve in a large serving dish.

Beefy Bell Pepper Surprise

Serves: 6

Ingredients:

- 6 large green bell peppers
- 3 tablespoons olive oil
- 2 cups ground beef
- 1 onion, diced
- 1 jalapeño pepper, seeded and minced
- 1 clove garlic, minced
- ½ teaspoon oregano
- 1 tablespoon Creole seasoning
- ½ teaspoon black pepper
- 1 cup white rice, uncooked
- 2 ½ cups chicken broth
- 8 ounces canned tomato sauce
- Juice of 1 lime
- Hot sauce to taste, optional
- 1 cup cheddar, shredded

Directions:

1. Preheat the oven to 325°F, and prepare a 9x13 baking dish with cooking spray.
2. Remove the tops and seeds from the bell peppers, and blanch them in boiling water for 3 minutes. Drain them well, and dry with paper towels.
3. Heat the oil in a deep skillet over medium heat. Sauté the beef until it is browned, and drain any excess fat. Add the onion, jalapeño, garlic, oregano, Creole seasoning, and pepper, and hot sauce, if using. Squeeze the lime juice over the mixture. Cook for 5 minutes to allow the flavors to develop.
4. Stir in the rice and cook for 1 minute before adding the chicken broth and tomato sauce. Fill the peppers with the mixture and arrange them in the baking dish. Divide the cheddar among the peppers, pressing gently into the surface of the meat mixture so it doesn't slide off while melting.
5. Bake for 15-20 minutes. Serve with salad and garlic bread.

Barbecue Pulled Pork Sandwiches

Makes 12 servings

Ingredients

- 1 can beef broth
- 1 bottle barbecue sauce
- 3 pounds boneless pork ribs
- 12 Buns
- Favorite toppings such as tomatoes and coleslaw
- French fries, for serving

Directions

1. Pour the beef broth into a slow cooker and add the pork ribs. Cook on high heat for 4 hours, until the meat is tender and shreds easily.
2. Preheat the oven to 350°F.
3. Place the shredded pork in a cast iron skillet or Dutch oven and stir in the barbecue sauce.
4. Bake the pork in the oven for 30 minutes until it is properly heated through.
5. Place a generous amount of the pulled pork on a bun, top with toppings. Serve with French fries if desired.

Grandma's Gumbo

Serves: 12

Ingredients:

- 3-4 pounds small shrimp, cleaned and shelled
- 1 teaspoon salt
- ½ teaspoon red pepper flakes
- ¼ teaspoon garlic powder
- 1 cup chicken stock
- 1 cup butter
- 1 cup flour
- 2 onions chopped
- 3 bell peppers, chopped
- 1 ½ cups celery, chopped
- 3 teaspoons garlic, minced
- 3-4 quarts chicken stock
- ½ pounds sliced okra
- 1 pound kielbasa sausage, cut into ¼-inch slices
- 5 bay leaves
- cans stewed tomatoes
- 1 cup cooked chicken, chopped
- 5-6 ounces cured ham, chopped
- 1 bunch fresh parsley, chopped
- 1 cup chopped green onion (tops only)
- 1 pound crab meat (or any other seafood, such as clams)
- Cooked white rice

Directions:

1. Place shrimp in a large bowl, sprinkle with salt, red pepper, and garlic powder. Stir well, cover, and refrigerate until ready to use.
2. In a large stock pot, melt the butter and stir in the flour. Whisk constantly, until it turns dark, reddish brown. Add the onion, bell peppers, and celery and cook over low heat for about ten minutes, until the vegetables soften. Stir frequently.
3. Stir in the chicken stock.
4. In a skillet, brown the okra and kielbasa, and add it to the stock.
5. Stir in the bay leaves, stewed tomatoes, chicken, and ham. Let this cook about 45 to 90 minutes.
6. Twenty to thirty minutes before serving, add the parsley, green onions, and crab meat. Add the shrimp 5 to 7 minutes before serving, and cook until it is pink.

Old-Fashioned Buttermilk Pie

Serves: 8

Ingredients:

- ½ cup butter, melted
- 1 ½ cups sugar
- 3 tablespoons flour
- 3 eggs, beaten
- 1 pinch salt
- 1 pinch nutmeg
- 1 teaspoon vanilla
- 1 cup buttermilk
- 1 prepared deep dish pie shell

Directions:

1. Preheat the oven to 400°F.
2. With an electric mixer on medium speed, beat the butter and sugar together until light. Add the eggs one at a time and continue beating until fully incorporated, then mix in the vanilla.
3. In a separate bowl, sift the dry ingredients together. Alternating with the buttermilk, add them in increments to the batter. Beat until smooth.
4. Pour the mixture into the pie shell and bake for 10 minutes. Reduce the heat to 350°F and bake for an additional 50-60 minutes, or until a clean knife inserted in the center comes out clean.

These recipes and more are found in Marie Adams' ***SOUTHERN KITCHEN COOKBOOK: Timeless Southern Cooking Family Recipes. To get your copy, click on the cover below or click [here](#).

