

Southern Nights Recipes

Coleslaw

(12-16 servings – adapted from KFC Coleslaw recipe)

Ingredients

3 TBSP tarragon vinegar (or more to taste)

6 ½ TBSP vegetable oil

1 ½ tsp celery salt or celery seed

2 ½ cups mayonnaise

¾ cup sugar (or more to taste)

1 large (32 oz) bag tri-color cole slaw mix

¾ cup green onion, chopped

Salt and pepper to taste

Instructions

1. Mix oil, sugar, vinegar, mayonnaise, and celery salt. This can be made the day before
2. Combine cabbage, carrot, and green onions.
3. About an hour before serving, coat the cabbage mixture lightly with the dressing.
4. Just before serving, add additional dressing as needed, to taste.

Moist Southern Cornbread Recipe

Rich, moist, savory and delicious Southern cornbread made with cream style corn and sour cream.

PREP TIME	COOK TIME	TOTAL TIME
5 minutes	40 minutes	45 minutes



Ingredients

- ½ Stick of Butter
- 1½ c Self Rising Corn Meal (not a mix)
- 2 Eggs, slightly beaten
- 8.25 oz. can Creamed Style Corn
- 1 c Sour Cream
- ½ Small Onion, grated

→ or regular flour plus
2 tsp baking powder

Instructions

1. Preheat oven to 375°F (190°C)
2. In a square baking dish (or cast iron skillet if preferred), melt the butter in the oven until it bubbles.
3. While the butter melts, prepare the batter. In a mixing bowl; combine the corn meal, eggs, creamed corn, sour cream and grated onion. Pour the cornbread batter in the baking dish on top of the melted butter. Be careful handling the hot baking dish.
4. Bake the cornbread for 40 minutes.
5. Allow to cool slightly before slicing.

Nutrition Information: YIELD: 8 SERVING SIZE: 1

CROCKPOT BBQ CHICKEN WITH HOMEMADE BBQ SAUCE

INGREDIENTS

serves 4 - 6

2lbs boneless skinless chicken thighs

1 cup ketchup

1/4 cup + 2 Tablespoons brown sugar

1/3 cup pineapple juice or apple juice

2 Tablespoons apple cider vinegar

1 Tablespoon Worcestershire sauce

2 teaspoons smoked paprika

1-1/2 teaspoons salt

¼ teaspoon (or more or less,) cayenne pepper

¼ teaspoon pepper

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1 tsp liquid smoke

DIRECTIONS

1. Place chicken in the bottom of a 6-quart crock pot.

2. Whisk together the remaining ingredients in a large bowl and pour over the chicken.

Lift each chicken piece to make sure some of the sauce has gotten underneath then place a lid on top and cook on high for 4 hours or until the chicken shreds easily with a fork.

3. Remove chicken from crock pot and shred with a fork. Return to crock pot after removing most of the sauce but retain enough to keep chicken moist. Cook on low for 30 minutes or until ready to serve.

4. Cook the sauce you removed until thick. Serve on the side with the chicken.

Crockpot Pulled Pork

Makes 8-9 sandwiches

3 lb pork loin

¼ tsp garlic powder

¼ tsp smoked paprika, optional

buns for sandwiches

BBQ sauce for sandwiches

Trim the pork loin of most of the outside fat. Cut it in half and place in the crockpot.

Turn the crockpot on low, 8 hours.

The pork loin should be tender and falling apart when cooked.

To shred with forks:

Remove pork loin to a cutting board and using two forks, shred pork. Repeat with the other half.

To shred with a Kitchen Aid mixer:

Put paddle attachment on mixer.

Cut each half of pork in half, making 4 quarters. Place 2 pieces, one half, of pork loin in bowl. Lock mixer and turn it on to low.

Watch it carefully, making sure it doesn't shred into too small of pieces.

Repeat with the other half.

Drain off about half of the fat/ broth left in the crockpot.

Return the now shredded pork to the crockpot and stir to mix in.

Use it right away or turn the crockpot on low and let it sit until ready to serve.

Serve the pork alone or on a bun for sandwiches. Enjoy with BBQ sauce also.



Million Dollar Deviled Eggs



The best deviled egg recipe, made slightly sweet and extra creamy thanks to the addition of butter.

Course Appetizer

Cuisine American

Prep Time 20 minutes

Cook Time 15 minutes

Total Time 20 minutes

Servings 24 deviled eggs

Calories 57kcal

Author [Sam Merritt](#)

Ingredients

- 12 large eggs
- ¼ cup mayo (55g)
- 1 Tablespoon butter softened to room temperature
- 2 teaspoons yellow mustard
- 2 teaspoons dijon mustard
- 2 teaspoons sweet gherkin pickle juice
- 1 teaspoon sugar
- ⅛ teaspoon salt
- ⅛ teaspoon pepper
- dash Tabasco sauce optional
- paprika for sprinkling
- bacon pieces optional

Instructions

How To Hard Boil Eggs

1. Place eggs in a large saucepan and cover with water.
2. Transfer to stovetop over high heat until water begins to boil.
3. Boil for one minute, cover with lid, and remove from heat. Allow to sit for 17 minutes and then drain and transfer to an ice bath.
4. Peel eggs and set aside.

How To Make Deviled Eggs

1. Slice eggs in half lengthwise.
2. Remove yolks and transfer to a medium-sized bowl.
3. Add mayo, butter, mustards, pickle juice, sugar, salt, pepper, and Tabasco sauce. Use a fork to mash well.
4. Spoon filling into each egg white. Sprinkle with paprika and bacon (if using) and serve.
5. If desired, top with a small slice of sweet gherkin pickle, as seen in pictures.

Nutrition

Serving: 1 deviled egg | Calories: 57kcal | Carbohydrates: 1g | Protein: 3g | Fat: 5g | Saturated Fat: 1g | Trans Fat: 1g | Cholesterol: 95mg | Sodium: 82mg | Potassium: 36mg | Fiber: 1g | Sugar: 1g | Vitamin A: 152IU | Vitamin C: 1mg | Calcium: 15mg | Iron: 1mg

Four Bean Bake ("Funeral Beans")

Serves 18-20

INGREDIENTS:

- 1 can kidney beans
- 1 can green lima beans (half-drained)
- 2 cans pork and beans
- 2 cans butter beans (or Great Northern)
- 8 slices of bacon (lower quality), sliced into 1-inch pieces
- 3 medium onions, sliced into quarter-rings, or 1/8 rings
- 1 cup brown sugar
- 1/4 cup vinegar
- ~ 1 tablespoon garlic juice

DIRECTIONS:

- Fry bacon until crisp in a dutch oven; remove from fat (save).
- Fry onions in fat 2-3 minutes.
- Add sugar, vinegar and garlic juice; stir and simmer a few minutes.
- Add all beans and bacon pieces; heat medium until starts to boil. Transfer to 1, 2 or 3 casserole dishes.
- Bake, uncovered one hour

Southern Pimento Cheese



This wonderful version of pimento cheese can be used for grilled cheese sandwiches, as a spread for crackers, or served alongside your favorite fried green tomatoes.

By QUEENREYNEY

Prep: 10 mins

Total: 10 mins

Servings: 12

Yield: 3 cups

Ingredients

2 cups shredded extra-sharp Cheddar cheese
8 ounces cream cheese, softened
½ cup mayonnaise
¼ teaspoon garlic powder
¼ teaspoon ground cayenne pepper (Optional)
¼ 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.

Nutrition Facts

Per Serving: 208 calories; protein 6.3g; carbohydrates 2.1g; fat 19.9g; cholesterol 44.2mg; sodium 229mg.

Potato Salad

Ingredients

4 large or 2 packages small (preferred) Yukon Gold potatoes
1 cup Mayo or Miracle Whip
1 cup Pickle Relish
1/2 cup Half Yellow Mustard & half Dijon Mustard (horseradish substitute?)
1 TBSP Apple Cider vinegar
Paprika (a pinch)
2-3 Hard-boiled eggs peeled & chopped
3 Celery Stalks diced
1 medium Sweet Onion diced
1 ½ tsp fresh chopped Dill
1 1/3 tsp Salt
¼ tsp Pepper

Instructions

1. Start the potatoes in cold water (I like to leave the skins on after they are washed; some don't). Add salt & bring them to a boil. Dice (or chop, if you are removing the skins).
2. Mix the dressing ingredients together, & mix the potatoes with the dressing while they are still warm.
3. Add hard-boiled eggs, celery, sweet onions, & fresh chopped dill.
4. Refrigerate & let it sit for a day or two before serving it!

Prize Winning Key Lime Pie Recipe

SERVINGS 8

INGREDIENTS

Crust

1 – 1 ¼ cups of graham cracker crumbs

¼ cups sugar

4 TBS butter, melted

Filling

Two 14 oz. cans sweetened condensed milk ½ cup sour cream

2/3 cup key lime juice (recommend Nellie and Joes Key Lime Juice)

2 egg yolks

1 tsp lime

Whipped Cream

8 oz heavy cream very cold

1 ½ tsp vanilla

3-4 TBS powdered sugar

1/3 packet of Whip-It (whipped cream stabilizer) - optional

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Combine graham cracker crumbs, butter and sugar
3. Press crumbs into pie plate, across the bottom and up the sides.
4. Bake for 6-8 minutes or until golden brown.
5. Allow crust to cool completely.

Filling

1. Preheat oven to 350 degrees.
2. Combine all ingredients in your mixing bowl and allow them to beat on med-high for 2 minutes.

3. Scrape filling into your prepared (and cooled) pie crusts)
4. Bake for 15-20 minutes or until filling only wiggles a bit in the center when you gently shake the pan back & forth a bit.
5. Don't allow pie to brown.
6. Cool on your counter for at least 30 minutes, then place in the fridge for at least 3 hours or overnight. Cut into 8 slices. Keep pie chilled until serving.

Whipped Cream

1. In your mixing bowl, whip the cream and Whip-It on high until stiff peaks begin to form.
2. Add in vanilla and powdered sugar and whip until firm.
3. Put a dollop of whipped cream on each slice of pie.
4. Sprinkle a little fresh lime zest over-top (optional)