

# **Delicious and Easy Southern Recipes Enjoy During Fourth of July!**

## **Hot Corn Dip**

*Makes 10 servings*

### ***Ingredients***

- 2 cups corn kernel
- ½ cup diced onion
- 2 tablespoons mayonnaise
- 1 ½ tablespoons butter
- 1 clove garlic, minced
- 1-2 jalapenos, seeded and diced
- ¼ teaspoon seasoned salt
- ¾ cup sharp cheddar cheese, shredded
- ½ cup Monterey Jack Cheese, shredded
- ¼ teaspoon chili powder
- 4 tablespoons cream cheese
- 1 green onion, sliced
- Tortilla chips for dipping
- Cooking spray

### ***Directions***

1. Preheat oven to 375°F.
2. In a skillet, melt butter, and add corn, onion, and jalapeño. Sauté for 3 minutes.
3. Add garlic and continue to sauté for 1 to 2 more minutes.
4. Remove the mixture from heat and allow the mixture to cool for a few minutes before adding all the remaining ingredients. Stir to combine.
5. Transfer to a baking dish coated with cooking spray, and bake for 20 minutes, until the cheese bubbles.
6. Serve with tortilla chips for dipping.

# Buttermilk Fried Chicken

Serves: 6

## **Ingredients:**

- 2 cups buttermilk
- 1 tablespoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- ½ teaspoon paprika
- 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:**

1. In a medium bowl, combine the buttermilk, mustard, salt, pepper, cayenne, and paprika, and pour the mixture into a re-sealable plastic bag. Add the chicken pieces, squeeze out any excess air, and seal the bag. Marinate in the refrigerator for 2-8 hours, turning occasionally so the pieces are well coated with the marinade.
2. Before cooking, combine the flour, baking powder, garlic powder, and onion powder in a separate large plastic bag. Shake to mix thoroughly. Working one piece at a time, transfer the chicken into the dry ingredients, and shake well to cover them completely. After all chicken pieces are coated, repeat the process by dipping them in the buttermilk marinade and shaking them in the dry coating again.
3. Heat the oil in a large frying pan or Dutch oven over medium-high heat, keeping it below the smoke point. When the oil is hot, fry the chicken in batches. Turn frequently until each piece is golden brown and the juices run clear.

# **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 pull pork on a bun, top with toppings. Serve with French fries if desired.

# Macaroni and Cheese

Serves 6-8

## **Ingredients**

- 8 ounces dried elbow macaroni (you can also use whole wheat pasta if desired)
- 1/2 cup bread crumbs
- 3/4 cups whole milk
- 1/4 cup all-purpose flour
- 1/4 cup butter, melted
- 1 cup sharp cheddar cheese + 1/2 cup for topping, shredded
- 1 cup Monterey jack cheese, shredded
- 1 cup processed cheddar cheese, cut into small cubes
- 1 pinch cayenne pepper
- 1/2 teaspoon paprika
- Kosher salt and freshly ground pepper
- Butter

## **Directions**

1. Pre-heat the oven to 350°F.
2. Bring large pot of water to boil, add salt and cook pasta according to package instructions. Drain the macaroni in a strainer. Rinse under cold running water and drain to stop the cooking process.
3. Toss bread crumbs and melted butter to coat. Set aside
4. Generously butter a baking dish.
5. In a large mixing bowl, add all the ingredients EXCEPT the bread crumb mixture, and stir to combine. Transfer to the buttered casserole baking dish. Top with the bread crumbs mixture and cheddar cheese.
6. Place baking dish on baking sheet. Bake until bubbling, and cheesy top is golden brown, about 40-45 minutes. Let cool 5 minutes before serving.

# Southern Pecan Pie

Serves: 8

## **Ingredients:**

1 cup sugar  
1 ½ cups corn syrup (dark, light, or a combination)  
4 eggs  
¼ cup butter  
1 ½ teaspoons vanilla  
½ teaspoon salt  
1 ½ cups pecans, coarsely broken  
1 unbaked deep dish pie shell

## **Directions:**

1. Preheat the oven to 350°F.
2. In medium saucepan, boil the sugar and corn syrup together for 2-3 minutes, and set aside to cool slightly.
3. In large bowl, beat the eggs lightly, and then very slowly pour the syrup mixture into the eggs, stirring constantly.
4. Strain the mixture to make sure there are no lumps. Stir in the butter, vanilla, salt, and pecans and pour into crust.
5. Bake for about 45 to 60 minutes, or until set.

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

