

Skillet Turnip Greens

Yields 4

Ingredients

- 2 teaspoons olive oil or vegetable oil
- 1/2 medium sweet onion diced
- 1 garlic clove minced
- 1 pound turnip greens, rinsed well and roughly chopped
- 1 tablespoon apple cider vinegar
- 1 teaspoon brown sugar
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper

Instructions

1. Heat oil in a large skillet over medium-high heat. Add onion and cook until soft.
2. Add garlic and cook one minute.
3. Add turnip greens, vinegar, sugar, salt and pepper and cook for another 5 to 7 minutes, stirring occasionally.

Crispy Fried Chicken

SERVINGS 2

INGREDIENTS

4 boneless chicken thighs

1 cups buttermilk

1/2 cup Buffalo Hot Sauce **optional**

2 teaspoons salt

1 teaspoon pepper

Dredging Mixture (adjust to recipe)

3 cups all-purpose flour

1/2 cup cornstarch

1 tablespoon salt

1 tablespoon paprika

2 teaspoons onion powder

2 teaspoons garlic powder

1 teaspoon dried oregano

1 teaspoon dried basil

1 teaspoon white pepper

1 teaspoon cayenne pepper

1 quart vegetable oil for frying

INSTRUCTIONS

In a large mixing bowl, whisk together buttermilk, hot sauce (optional, for added flavor), salt, and pepper in a mixing bowl. Add in chicken pieces. Cover the bowl until ready to use.

When ready to cook, pour the vegetable oil in a skillet until it is about 3/4 inch deep. Heat to 350 degrees.

Prepare the breading by combining the flour, cornstarch, onion powder, garlic powder, oregano, basil, white pepper, cayenne pepper, paprika, and salt in a gallon sized resalable plastic bag or shallow dish. Mix it thoroughly.

Working one at a time, remove chicken pieces from buttermilk mixture. Shake it gently to remove the excess. Place it in the breading mix and coat thoroughly. Tap off the excess, and fry chicken.

Mac and Cheese

SERVINGS [6](#) (adjust recipe to yield 2 serving)

INGREDIENTS

- 1 pound elbow noodles
- 1/2 cup salted butter
- 1/2 cup all-purpose flour
- 1 1/2 teaspoon onion powder
- 1 1/2 teaspoon ground mustard
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 3 cups milk whole, 2%, or 1%
- 8 ounces shredded sharp cheddar cheese

INSTRUCTIONS

Fill a large saucepan with water, and bring to a boil. Stir in the macaroni; cook until al dente. Drain well.

Meanwhile in another large saucepan, melt the butter over medium heat. Stir in the flour, salt, pepper, onion powder, and mustard powder and cook 1-2 minutes.

Pour in milk and whisk until smooth. Cook over medium-high heat, stirring constantly, for 3-5 minutes until the sauce starts to thicken. Turn off the heat and whisk in cheese until melted.

Pour cooked pasta into the cheese sauce and stir well to combine. Serve hot.

Southern Hoe Cakes

Ingredients

1 cup self-rising flour
1 cup self-rising cornmeal mix
1 tablespoon sugar
1/4 teaspoon salt
3/4 cup buttermilk
2 large eggs
1/2 cup water
1/4 cup vegetable oil
1/4 cup bacon drippings

Instructions

Combine flour, cornmeal mix, sugar, and salt in a medium bowl.

Measure buttermilk in a glass measuring cup. Add eggs to measuring cup and whisk egg and buttermilk together. Pour into bowl with flour mixture.

Pour water and vegetable oil into bowl and mix everything together.

Heat a cast iron pan or nonstick skillet or griddle. Add bacon grease.

Pour batter into pan to form hoe cakes, using about 2 tablespoons of batter for each one. I use a 1/4 cup measuring cup and fill it about half way.

Cook until bubbles form on top, flip over and cook until bottom is golden.

Serve with honey butter.

Honey Butter

1 cup salted butter

3 tablespoons honey

TT Sea salt

Instructions

1. Place the butter in the bowl of a stand mixer. Beat for one minute or until the butter is smooth and creamy. Scrape down the sides of the bowl with a spatula. Add in the honey and beat again until combined. Taste, add a little sea salt if the butter isn't salty enough for you.
2. Pipe butter using star tip of choice.