

SMITHEY
IRONWARE



SEASONed
GIFTS

SMITHEY.COM

PB&J BLONDIES | CHEESY CHICKEN AND RICE | CHOCOLATE PECAN PIE BARS

67

Very Southern
recipes and tips

Southern

CAST IRON®



Beefy Chili Mac
page 26

Dutch Ovens

SHOP SMART WITH OUR GUIDE

JAN/FEB 2021 VOLUME 7, ISSUE 1

\$12.99US \$15.99CAN

02>



DISPLAY UNTIL MARCH 8, 2021

TRIED-AND-TRUE COMFORT FOOD

BACK TO BASICS: SEASONING A SKILLET



Reuben Sandwiches

Outstanding flavor and heartiness make this hot grilled sandwich a complete, satisfying meal when it's cold outside. Blue Plate® Mayonnaise on the outside of the bread makes grilled sandwiches beautifully browned and more flavorful. **MAKES 4 SANDWICHES**

Russian Dressing

1 cup Blue Plate® Mayonnaise
 ¼ cup ketchup
 1 tablespoon sweet pickle relish
 1 tablespoon horseradish

Sandwich

1 (16-ounce) jar sauerkraut
 (about 3 cups), well drained
 ½ to ¾ pound thinly sliced
 (shaved) corned beef
 8 large slices dark rye, light rye
 or deli rye swirl bread
 8 thin slices Swiss cheese
 A few tablespoons Blue Plate®
 Mayonnaise

1. Russian Dressing: In a small bowl combine Blue Plate® Mayonnaise, ketchup, relish and horseradish.

2. Sandwich: Spread 4 slices of bread with a light, even coat of Blue Plate® Mayonnaise and place the slices on preparation surface mayo-side down. Top each slice of bread with corned beef, then cheese, then sauerkraut. Spread Russian Dressing on the top slices of bread and place them

dressing-side down on top of the sauerkraut layer. Press together gently. Spread an even coat of Blue Plate® Mayonnaise on the top of each sandwich.

3. In a large skillet over medium heat, grill sandwiches two at a time. Let sit without turning for a couple of minutes, then carefully flip and heat the other side until cheese softens and sandwiches are warm throughout. Transfer to plates and serve immediately.



MAKING LIFE MORE FLAVORFUL SINCE 1927.

blueplatemayo.com



CHOCOLATE-TOFFEE
PECAN PIE BARS
page 83



CONTENTS

January | February 2021 Volume 7, Issue 1

FIRST

FROM THE EDITOR 7
A comforting start to the New Year

CAST IRON CUPBOARD 15
Bakeware collection

CHEF'S TABLE 21
Jay Ducote

ONE-DISH MEAL 25
Chili mac

NEXT

DOWNRIGHT DELICIOUS CHICKEN DINNERS 27
Cozy and comforting suppers

SWEET, SUNNY WINTER CITRUS 37
Fruit-forward dishes

BISCUITS AND GRAVY 47
A trio of our favorite pairings

DUTCH OVEN BUYING GUIDE 56
Shop smart for your next purchase

ROASTING AND BRAISING 61
Two cooking techniques you'll use on repeat

MIGHTY MUSHROOMS 69
Tasty ways with this earthy produce

COZY COOKIES AND BARS 77
Decadent treats that won't disappoint



LAST

ASK THE EXPERT 85
Seasoning a skillet

MASTER CLASS 87
Risotto

TRAVELING SKILLET 91
Nikki Miller-Ka of Nik Snacks

USE & CARE 93

BACK PAGE BREAKFAST 95
Frittata

RECIPES & RESOURCES 97



on the cover

Beefy Chili Mac
page 26

PHOTOGRAPHY BY MAC JAMIESON
FOOD STYLING BY KELLIE GERBER KELLEY
STYLING BY COURTNI BODIFORD

UNDISCOVERED LOUISIANA
Turn to page 8 to
explore the Bayou State





Cheddar-Onion Biscuits

These made-from-scratch buttermilk biscuits are baked to light and airy perfection thanks to this ingenious use of cake flour. Filled with extra-sharp Cheddar cheese and green onions, this savory twist on a classic original is the upgrade you've been looking for. **MAKES ABOUT 16 BISCUITS**

4½ cups Swans Down® Cake Flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1½ teaspoons garlic powder
1 teaspoon salt
½ teaspoon baking soda
¼ cups cold unsalted butter, cubed
1½ cups shredded extra-sharp Cheddar cheese
1 cup finely chopped green onion
1 cup cold whole buttermilk
1 large egg white, lightly beaten

1. Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper.
2. Sift Swans Down Cake Flour, and lightly spoon into a measuring cup for 4½ cups. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt, and baking soda; sift again.
3. Using a pastry blender or two forks, cut in butter until mixture is crumbly.
4. Stir in cheese and green onion until well combined. Gradually add buttermilk, stirring just until dry ingredients are moistened. (Dough may look dry and crumbly in spots but will come together later.)
5. On a lightly floured surface, gently knead dough 5 times. Pat dough into an 8-inch square and cut into fourths. Stack each fourth on top of each other and roll or pat down into an 8-inch square again. Repeat cutting and stacking process 2 more times, rolling or patting dough 1 inch thick for final time.
6. Using a floured 2.25-inch cutter, cut dough without twisting cutter. Reroll and cut scraps as needed. Place biscuits ½ inch apart on prepared baking sheets.
7. Freeze biscuits for 15 minutes.
8. Brush biscuits with egg white. Bake until golden brown, 15 to 18 minutes. Let stand for 15 minutes. Serve warm.



AMERICA'S FAVORITE CAKE FLOUR SINCE 1894.

swansdown.com




Swans
Down
 Cake Flour

Southern CAST IRON®

January/February 2021 Volume 7, Issue 1

EDITORIAL

EDITOR Nancy Meeks
MANAGING EDITOR Morgan Crawford Scott
ASSOCIATE EDITOR Georgia Clarke
SENIOR COPY EDITOR Rhonda Lee Lothar
COPY EDITOR Adrienne Davis
EDITORIAL ASSISTANT Daniel Dubuisson

CREATIVE DIRECTOR/PHOTOGRAPHY
Mac Jamieson

SENIOR PHOTOGRAPHER
John O'Hagan

PHOTOGRAPHERS
Jim Bathie, William Dickey,
Stephanie Welbourne Steele

SENIOR DIGITAL IMAGING SPECIALIST
Delisa McDaniel

DIGITAL IMAGING SPECIALIST Clark Densmore

GROUP CREATIVE DIRECTOR
Deanna Rippey Gardner

ART DIRECTOR Kelly Redding

SENIOR STYLIST Sidney Bragiel
STYLISTS

Courtnei Bodiford, Lucy Finney,
Mary Beth Jones, Lily Simpson,
Melissa Sturdivant Smith, Dorothy Walton

TEST KITCHEN DIRECTOR Irene Yeh

FOOD STYLISTS/RECIPE DEVELOPERS
Laura Crandall, J.R. Jacobson, Kathleen Kanen,
Megan Lankford, Tricia Manzanero,
Vanessa Rocchio, Taylor Franklin Wann

**CONTRIBUTING FOOD STYLISTS/RECIPE
DEVELOPERS**
Kellie Gerber Kelley, Erin Merhar

DIGITAL MEDIA

MARKETING DIRECTOR Kristy Harrison
MARKETING COORDINATOR Hannah Crowe
SENIOR ONLINE EDITOR Courtney duQuesnay
DIGITAL DESIGNER Stephanie Lambert

ADMINISTRATIVE

HUMAN RESOURCES DIRECTOR
Judy Brown Lazenby
IT DIRECTOR Matthew Scott Holt
DEALER PROGRAM MANAGER Janice Ritter
ADMINISTRATIVE ASSISTANT/EDITORIAL
Alex Kolar

INTEGRATED MARKETING SOLUTIONS

VICE PRESIDENT, ADVERTISING
Katie Guasco [AL, AR, LA, MS, TX]

REGIONAL ADVERTISING DIRECTORS
Mary-Evelyn Dalton [DC, KY, MD, NY, VA, WV]
Kathy Gross [FL, GA, NC, NY, SC, TN]
Kevin Masse [CA, CT, MA, ME, NH, NY, OR, RI, VT]

ACCOUNT MANAGER
Christy Chachere Lohmann [AL, AR, LA, MS, TX]

DIRECT RESPONSE Hagan Media/Katie Hagan

MARKETING MANAGER Gretchen Norris
ADVERTISING PRODUCTION REPRESENTATIVE
Kimberly Lewis

For assistance with advertising, please call (888) 411-8995.



CHAIRMAN OF THE BOARD/CEO Phyllis Hoffman DePiano
PRESIDENT/COO Eric W. Hoffman
PRESIDENT/CCO Brian Hart Hoffman

EVP/CFO Mary P. Cummings
EVP/OPERATIONS & MANUFACTURING
Greg Baugh
VP/DIGITAL MEDIA Jon Adamson

VP/CULINARY & CUSTOM CONTENT
Brooke Michael Bell
VP/SHELTER CONTENT Cindy Smith Cooper
VP/ADVERTISING Katie Guasco

EDITORIAL & ADVERTISING OFFICE

1900 International Park Drive, Suite 50
Birmingham, AL 35243
Phone: (205) 995-8860
southerncastron.com

SUBSCRIPTION CUSTOMER SERVICE

Southern Cast Iron
P.O. Box 6201, Harlan, IA 51593
Phone: (866) 400-0538
Manage My Subscription: hoffmanmedia.com/ecare

BUTTER
CAST PAT IRON
INDUSTRIES
13
USA

ButterPatIndustries.com

Cast iron hasn't been this
smooth in 100 years.

Made in the USA

New
Book!

COOKIE

THE
COLLECTION

—128—
RECIPES FOR
THE COOKIE
ENTHUSIAST

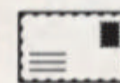
BRIAN HART HOFFMAN

THE cookie COLLECTION

Introducing the ultimate ode to cookies. With more than 100 all-time favorites from the pages of *Bake from Scratch* magazine and 20 never-before-seen recipes you'll go crazy for, this is the cookie every home baker should have in their collection. From buttercream-filled sandwich cookies and berry-studded sugar cookies for summer to gingerbread and shortbread primed for the winter holidays, these recipes will see you through every season. With both classics and contemporary crowd-pleasers, this is the collection you'll turn to time and time again. No matter the occasion, we've got you covered with cookies.

PREORDER
TODAY!

3 EASY WAYS TO ORDER



HOFFMAN MEDIA STORE
P.O. BOX 8510 • BIG SANDY, TX 75755



800-361-8059



BAKEFROMSCRATCH.COM/COOKIE

SHOP OUR ENTIRE
BAKE FROM SCRATCH COLLECTION AT
BAKEFROMSCRATCH.COM/SHOP.

CODE: ABCC19



BACK TO BASICS

Welcome to the New Year! It couldn't have come soon enough, right? The last 12 months have been difficult for a lot of us, for a lot of reasons. Many of us are still experiencing the effects, but I know we all agree that this year has the potential to bring us the connections and comfort we craved so much in 2020. The *Southern Cast Iron* team is hopeful as well, and that's why we made this new winter issue the coziest one yet.

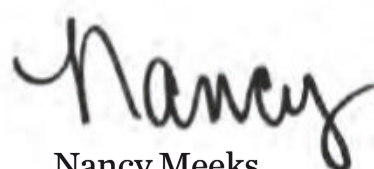
Speaking of cozy, there are numerous soul-warming and completely satisfying recipes inside this issue. I'll start with the one I'm most excited about—our biscuits and gravy feature on page 47. This classic Southern combo is honestly my number one comfort food, and I could eat it just about every day. There's something about a fluffy, fresh-from-the-oven biscuit slathered in creamy, savory gravy that instantly makes me feel good.

Another go-to of mine are one-pan chicken dinners, and we've got them covered, too, on page 27. Easy-to-prepare skillet suppers, like our Chicken Philly Cheesesteak Stacks and Greek Chicken Thighs, are just a few of the new and interesting ways we're helping to switch up your weekly rotation. And if your resolution this year is to look at some familiar foods in new ways, give our mushroom-packed dishes on page 69 a try. I know you'll discover a few new family favorites.

Our own resolutions at *Southern Cast Iron* are simple: going back to basics. That was the resounding message we received from you in our reader survey last fall, so we're pledging to bring you the easy, accessible, and reliable content you want all year long. We're looking forward to sharing it with you. Happy New Year and happy cooking!



For daily cast iron recipes, tips, and stories you don't want to miss, be sure to follow us on social media and show us your cast iron pride by using #southerncastiron.



Nancy Meeks
Editor



UNDISCOVERED LOUISIANA

In a state known for big, bold flavors, visitors will find memorable meals in the most unexpected places. Country market plate lunches, golden fried po' boys at seafood shacks and hole-in-the-wall barbecue joint briskets offer a glimpse into the Bayou State's most cherished local secrets.

LOUISIANA
Feed Your Soul.



ARTIGUE'S ABITA MARKET

What do you get when a New Orleans-trained chef comes back to help with the family business on Louisiana's charming Northshore? Chef Trey Herty brought Louisiana classics like dark roux chicken and sausage gumbo and creamy red beans and rice to the stellar plate lunch rotation at Artigue's Abita Market. A few more of Trey's notable dishes include New Orleans-style barbecue catfish and a tender pork shoulder he smokes for 12 hours with locally sourced wild cherrywood.



COMBINING EXPERT TECHNIQUES WITH A CLASSIC FAMILY RECIPE, THIS LUSCIOUS GUMBO IS A CAN'T-MISS.

GET THERE 22069 Hwy. 59 • Abita Springs, LA

EXPLORE Abita Mystery House Museum • Abita Springs, LA

CATFISH CHARLIE'S

Louisiana is catfish country. From hidden fishing holes to large-scale farming, catfish—fried in particular—is an essential part of the local culinary scene. Prioritizing freshness and flavor, the owner of Catfish Charlie's, Doug Wood, has made the restaurant into a Monroe fixture. Baskets with cornmeal-crusted American catfish fillets—available thick or thin and crispy—are the most popular item, but creative preparations like Catfish D'Arbonne (served over rice with a rich crawfish cream sauce) are a real treat.

GET THERE 2329 Louisville Ave. • Monroe, LA

EXPLORE Black Bayou Lake National Wildlife Refuge • Monroe, LA



**LOCAL
FAVORITE**

LOLA BURGER

Lola Restaurant, Covington, LA

Jeff Young, Covington





RUM AND THE LASH

From a tiny kitchen tucked inside Mick's Irish Pub, Chef Aloysius Schroth-Nichols is serving inspired grub at Rum and the Lash. The menu includes a selection of burgers and sandwiches, but the Cheesy Boudin Chimichangas—stuffed with spicy boudin and triple-pepper Cheddar and served with a chipotle mustard—are an incredibly satisfying menu staple. Also, don't miss the chicken wings, notably the Fermented Buffalo Crispy Chicken Wings and Asian-inspired MoPho Style Ginger Crispy Chicken Wings from chef-partner Michael Gulotta.

GET THERE 4801 Bienville St. • New Orleans, LA

TRY Canal Streetcar • New Orleans, LA

CHAMPAGNE'S MARCHÉ

At its heart, Champagne's Marché is a classic neighborhood grocery store. It boasts a full-service meat department and offers fresh boudin, daily special plate lunches and 16 different types of house-smoked sausages. During Carnival season, the store can hardly keep king cakes on the shelves. These award-winning king cakes don't ship, so those who want to try them out need to visit Leonville. Bavarian cream-filled and pecan-praline are the most popular flavors, but it's hard to go wrong.



WITH BRIGHT ICINGS OVER WHITE GLAZE, THIS CAJUN MARKET BRINGS ARTISTIC JOY TO THEIR CAKES.

GET THERE 3802 Hwy. 31 • Leonville, LA

EXPLORE Zydeco Cajun Prairie Byway • louisianabyways.com

FIRST-TIMERS MUST TRY THE BRISKET COMBO PLATE.



SHANK CAT'S BAR-B-QUE

One may not expect to find perfectly tender brisket and exceptional ribs in a nondescript building set a few minutes' drive from Interstate 49, but those visitors will be rewarded. From its sign that reads "No Teeth Required" to its delectable potato salad, Shank Cat's Bar-B-Que delivers at every turn. This former one-room schoolhouse is filled with memorabilia of owner Edwin "Bobo" Scott's family and is just the kind of joint road trips were made for.

GET THERE 6455 Hwy. 175 • Frierson, LA

EXPLORE Lake Bistineau State Park • Doyline, LA

PORK BELLY'S BAR & GRILL

Marksville native Chef Paige Lucas threads the needle at Pork Belly's Bar & Grill. She faithfully covers Louisiana classics—like crawfish pistolettes and freshly fried beignets—but doesn't hesitate to take those local flavors over the top with Cracklin Crusted Pork Chops and Jezebel Shrimp (fried or grilled shrimp tossed with a sweet red chili sauce). Adventurous diners will be rewarded with unforgettable dishes like their sweet and spicy blackened tuna or crawfish fries.

BELOW: PORK BELLY WITH THAI SLAW (LEFT); SEARED TUNA (RIGHT)



GET THERE	523 Tunica Dr. W. • Marksville, LA
EXPLORE	Northup Trail • louisianabyways.com

KITCHEN SHOP



THIS PECAN PRALINE GATEAU IS PURE DECADENCE.



For nearly 40 years, Nancy Brewer and Jesse Poinboeuf have run the eclectic and delightful Kitchen Shop in Grand Coteau. Visitors will find a mélange of kitchen gadgets, linens, and pantry staples, but Nancy's baked goods are reason enough to make the trip. In addition to a rotating collection of scones, cookies and Cajun sweet dough pies, her Gateau Na-Na is the star. This buttery torte has a pecan praline filling between two decadent layers of tender sweet dough.

GET THERE	296 E. M.L.K. Dr. • Grand Coteau, LA
EXPLORE	Grand Coteau Historic District



US UP NORTH

Louisiana is not all dark roux gumbos and crawfish boils. The menu in north Louisiana follows a more traditional Southern bent, and Chef Hardette Harris loves exposing people to those flavors and dishes at her Us Up North culinary experiences. Small groups can book an interactive lunch or dinner at her dining room in Shreveport's historic Allendale neighborhood. The family-style experience is tailored to each group but typically includes cornmeal fried catfish, purple hull peas, and her famous hot water cornbread.



FRIED CATFISH, TENDER BEANS, AND LONG-COOKED GREENS ARE ESSENTIAL TO THE NORTH LOUISIANA PLATE.

GET THERE	usupnorth.com • Shreveport, LA	EXPLORE	Shreveport Municipal Auditorium • Shreveport, LA
------------------	---	----------------	--

**CARNIVAL
AT HOME**



**TASTY KING CAKES
DELIVERED**

LILAH'S BAKERY

Shreveport, LA
lilahskingcakes.com

**SOUTHERN
PECAN HOUSE**

Cut Off, LA
cajunpecanhouse.com

**DONG PHUONG
BAKESHOP**

New Orleans, LA
dpbakeshop.com

**TWINS BURGERS
& SWEETS**

About 60 years after their grandfather opened Lafayette's popular Southside Bakery, Denny and Billy Guilbeaux launched Twins Burgers & Sweets. Now with two locations in the area, Twins is known for its cakes and cookies as well as its juicy hamburgers. The Evil Twin combines two quarter-pound patties, "evil onions" (sautéed onions and jalapeños) and Monterey Jack cheese. A few years ago, Twins—which does a booming king cake business—received notoriety for inventing the savory Boudin King Cake.



GET THERE	2801 Johnston St. • Lafayette, LA
TRY	Parish Brewing Company • Broussard, LA

HI-DO BAKERY

After arriving in Louisiana from Vietnam, Ha Do opened Hi-Do Bakery in 1989. In the decades that followed, the bakeshop earned throngs of dedicated fans for its breads and confections. During Carnival season, the bakery's king cake (with its fluffy crumb and crunchy sugar reminiscent of the popular McKenzie's bakery style) is a must-try. While Hi-Do does not ship king cakes, the bakery offers seasonal cakes in the same style for visitors throughout the year.



HI-DO OFFERS
TENDER KING CAKES
WITH CRUNCHY
SUGAR.

GET THERE	439 Terry Pkwy. • Terrytown, LA
EXPLORE	Barataria Preserve • Marrero, LA

BOUDIN

Either as links or crispy boudin balls, this spicy rice and pork sausage is a Cajun staple.

CRACKLIN'S

Whereas pork rinds are puffy pieces of fried pork skin, crunchy cracklin's also have a little fat attached.



SWAMP POP

These Lafayette sodas combine local flavors (think pecan praline and satsuma) with Louisiana cane sugar.

**CAJUN
ROAD TRIP
essentials**



RANDY MONTALBANO'S SEAFOOD & CATERING

Near the eastern edge of Baton Rouge, Randy Montalbano's Seafood & Catering has carved out a place for itself among boiled shrimp and crawfish aficionados. Since 2006, the Montalbano family has lovingly grown this seafood oasis and added items to the menu, including fried seafood po' boys, locally made tamales, and the Baton Rouge staple Sensation Salad (try theirs with boiled shrimp). Don't leave without perusing their selection of sweets, including Old Time Ginger Cakes from Gonzales.

GET THERE 12740 Florida Blvd. • Baton Rouge, LA

EXPLORE Old Louisiana State Capitol • Baton Rouge, LA

ACADIAN SLICE

In 2016, self-taught baker Korey Champagne launched Acadian Slice at the weekly Lafayette Farmers & Artisans Market with a rotating slate of seasonal pies. Throughout Carnival season, he offers a King Cake Galette with a creamy cinnamon and pecan filling and topped with candied pecans, almond glaze and Steen's cane syrup. This rustic pie pays homage to the original but is delightful in its own right. Customers can now preorder his pies for pickup throughout the week.



THIS RUSTIC GALETTE ISN'T EXACTLY KING CAKE, BUT IT SURE IS DELICIOUS.

GET THERE 2913 Johnston St. • Lafayette, LA (Saturdays)

EXPLORE Cajun Corridor Scenic Byway • louisianabyways.com

CHICKEN AND SMOKED ANDOUILLE GUMBO



WAYNE JACOB'S SMOKEHOUSE

Wayne Jacob's Smokehouse is a superlative example of smoked meats done right. While customers can peruse the selection of andouille, tasso and smoked sausages, they can also sit down in the dining room to enjoy a bowl of gumbo (packed with smoked chicken and andouille), hog's head cheese or the crunchy and addictive Andouille Chips. Wayne Jacob's ships its smoky treats across the country (and to some international destinations).

GET THERE 769 W. 5th St. • Laplace, LA

TRY Cajun Pride Swamp Tours • Laplace, LA

Today, you'll taste Seafood
that's never crossed state lines.
Today, you're in Louisiana.



Come take in all of the soul-satisfying sights,
sounds, flavors and places Louisiana serves up daily.

Plan your getaway today at LouisianaTravel.com.

©2020 Louisiana Department of Culture, Recreation & Tourism

LOUISIANA
Feed Your Soul.

LouisianaTravel.com

**LOUISIANA
SEAFOOD**

LouisianaSeafood.com

PRODUCT SPOTLIGHT **LODGE BAKEWARE**

Cast iron lovers know that cast iron

is just as great for baking as it is for cooking. That's why Lodge Cast Iron recently released a new collection of cast-iron bakeware that's both versatile and attractive.

Whether you choose their updated versions of loaf pans, wedge pans, and corn stick pans or try their new 9-inch pie plate, 13x9 casserole dish, or 15x10-inch baking pan, their new line has a piece or two you'll definitely want to add to your collection. We suggest starting with the 13x9 pan and making the [Chocolate-Toffee Pecan Pie Bars](#) on page 83. \$22.90–\$42.95 each; lodgemfg.com



TASTES & TOOLS

1. RILEY/LAND COLLECTION WOODEN BISCUIT CUTTERS

Biscuits are a staple in Southern kitchens, so it's always good to have a well-made cutter on hand. This Tennessee maker's quality craftsmanship is on display in these handmade cutters that come in a variety of shapes, sizes, and finishes and will last for several generations. Pick one up and give it a try with our [biscuit recipes](#) on page 47.

\$18–\$21 each | riley-land.com

2. SLOSS METAL ARTS CAST-IRON TRINKETS

Southern Cast Iron's home of Birmingham, Alabama, has a long and rich history of iron production that spans more than a century. As part of the

city's historic landmark Sloss Furnaces, local artists find new ways to keep its ironworking history alive through the Metal Arts program. These unique collectible trinkets and more are sculpted using generations-old casting techniques and will enhance any cast-iron collection. Browse their site for even more variety. \$5–\$18 each | slossmetalarts.com

3. PIEDMONT PROVISIONS KIMCHI AND KRAUT

There's never a better time to enjoy preserved produce than during the winter months, and this Georgia company's flavorful kimchi and kraut are at the top of our list. Made with locally sourced, organic ingredients, these condiments add a subtle punch of heat to braises and stews and fresh crunch to burgers, sandwiches, and salads.

\$12 per 12.5-ounce jar | piedmontprovisions.square.site



SHOW US WHAT YOU'RE COOKING!

POST ON SOCIAL MEDIA WITH #SOUTHERNCASTIRON FOR A CHANCE FOR YOUR CAST IRON CREATIONS TO BE FEATURED IN A FUTURE ISSUE OF SOUTHERN CAST IRON



Dutch Oven Bread
@wickedlywhisked
FAYETTEVILLE, ARKANSAS



Superb French Onion Chicken
@foodandfeastdaily
ALEXANDRIA, LOUISIANA



Peach Cobbler
@tncobblerco
EAST NASHVILLE, TENNESSEE

Don't
MISS
out

...ON THE ARTISTRY
AND AWE



Discover and delight in festivals showcasing our world-renowned artists and their array of handmade treasures.
Don't miss out on the artistic expressions of Mississippi.



Plan your next trip to Mississippi at VISITMISSISSIPPI.ORG/DONTMISSOUT

Leap into Spring with 5 MISSISSIPPI ART FESTIVALS

SPRINGTIME in Mississippi not only brings warmer temperatures and beautiful blooms but also marks the grand return of the Magnolia State's top art festivals. Whether you're searching for a one-of-a-kind piece to add to your collection or you've been itching to visit a few must-see Southern towns, now is the time to hit the road and experience the local charm of these exciting weekend festivals.

ART IN THE PASS

*Pass Christian, Mississippi
April 10-11, 2021*

1

Fine arts, live tunes, and the Mississippi Gulf Coast's renowned cuisine are just a few reasons to add the 24th-annual Art in the Pass to your calendar. For one weekend every spring, Pass Christian's beachside Memorial Park transforms into the event of the season, highlighting 100 artists from 10 states and attracting more than 10,000 art lovers. From gorgeous paintings and sculptures to creative printmaking and pottery, a variety of art mediums means there's a piece to fit every style, plus with activities for every age, this festival is the perfect family-friendly escape to the Gulf Coast.



1



2



**COTTON DISTRICT
ARTS FESTIVAL**
Starkville, Mississippi
April 17, 2021

2 Each spring, thousands pour into Starkville's historic neighborhood, The Cotton District, to celebrate more than 125 artists and an unforgettable good time. Browse the vendors for one-of-a-kind jewelry, crafts, and paintings, and be sure to sample the local fare as area restaurants compete in a bit of friendly competition. You'll also be able to catch artists in action at the Writers' Village and Potters' Village, and if your furry friends are along for the ride, enter them into the pet parade. You'll soon understand why this festival is touted as a top Mississippi event year after year.

**RIDGELAND FINE
ARTS FESTIVAL**
Ridgeland, Mississippi
May 1-2, 2021

3 If you're craving a weekend of nonstop art and activity, then this festival is for you. Ridgeland Fine Arts Festival is part of the annual Art Wine & Wheels Weekend and kicks off on Friday with an exciting Run Now, Wine Later 5k race followed by world-class wine, food, and fine art. And don't forget the kids! Visit the Creative Craft Corner to let your child's imagination flow with hands-on art activities, and later, enjoy the incredible lineup of music.

THREEFOOT FESTIVAL
Meridian, Mississippi
May 15, 2021

4 With a famous Threefoot Bloody Mary in hand, you'll be ready to conquer this art festival. Named for the city's prominent skyscraper, Threefoot Festival is fun for the whole family. From musicians to crafters and painters, top artists join forces to showcase their talents on the downtown streets of Meridian, and with delicious eats and plenty of activities to occupy your children, this is one festival you don't want to miss.

**DOUBLE DECKER
ARTS FESTIVAL**
Oxford, Mississippi
TBD

5 A British double-decker bus isn't a common sight in Mississippi, but then again, Oxford is no average Southern town. This premier festival is one of the most exciting weekends in the South, and the notable artists, authors, and musical acts featured each year paired with the ever-growing crowds are proof. Friday kicks off the weekend celebration of Southern culture with art demonstrations and live music, while Saturday is the main event complete with tasty bites to sample, famed musicians taking the stage, and works of art around every corner.

**ART
FESTIVALS**

Photos (left to right)

1) ART IN THE PASS
Pass Christian,
Mississippi
April 10-11, 2021

**2) COTTON DISTRICT
ARTS FESTIVAL**
Starkville, Mississippi
April 17, 2021

**3) RIDGELAND FINE
ARTS FESTIVAL**
Ridgeland, Mississippi
May 1-2, 2021

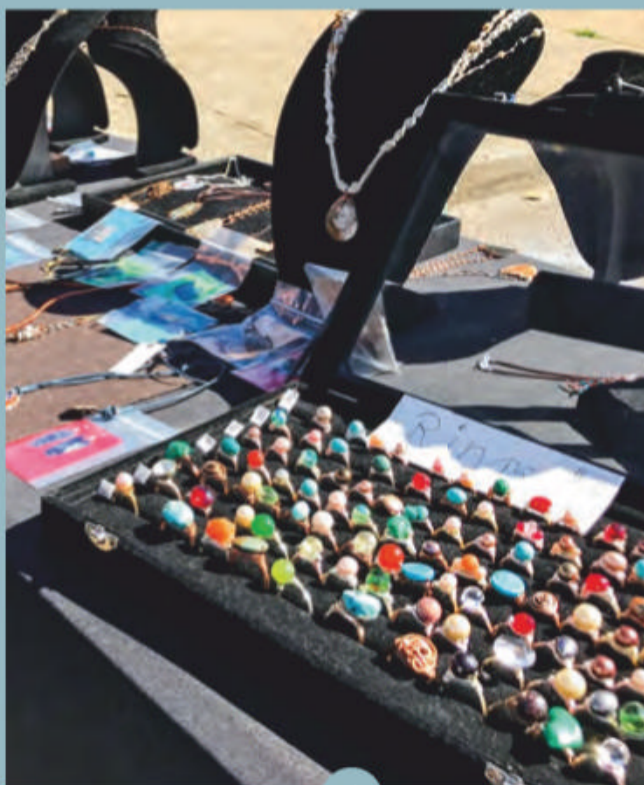
**4) THREEFOOT
FESTIVAL**
Meridian, Mississippi
May 15, 2021

**5) DOUBLE DECKER
ARTS FESTIVAL**
Oxford, Mississippi
TBD

VISIT
MISSISSIPPI



3



4



5



FIND YOUR CORNER OF THE WORLD

Pack your bags. AND LEAVE YOUR BAGGAGE BEHIND.

Get away and find yourself in Natchez. Breakfast on the balcony. Sunset on the bluff. Dinner downtown. We're keeping everything clean and wearing our masks. Relax and enjoy your moment. Safe travel information at VisitNatchez.org/Responsibly.

VISIT *Natchez*
VISITNATCHEZ.ORG
#VISITMSRESPONSIBLY



GET THE RHYTHM WITH THE BLUES
Hear great blues music, savor Southern favorites, and explore the city that has it all!

Visit **COLUMBUS**
MISSISSIPPI

Tennessee Williams Museum Home & Welcome Center
300 Main Street | 800.920.3533 | visitcolumbusms.org



#VisitMSResponsibly
visitmississippi.org/covid-19-travel-alert
Mississippi Coronavirus Hotline: 877.978.6453

RIDGELAND MISSISSIPPI

Southeast Tourism Society's Top 20 Events Champion

A Southern Travel Treasure by AAA's Southern Traveler

RIDGELANDARTSFEST.COM

Fine Arts Festival
MAY 1-2 • 2021

FEATURING JURIED ARTISTS FROM ACROSS AMERICA with live music and children's art activities +

APRIL 30 - MAY 2 WEEKEND ALSO INCLUDES
+ Run Now Wine Later 5K + Santé South Wine Festival
+ Natchez Trace Century Ride

Foodies... WE ARE YOUR TYPE.

FOR LATEST EVENTS AND HAPPENINGS, GO TO VISITOXFORDMS.COM

#VisitMSResponsibly We care about your health! For travel information on visiting Oxford and Mississippi safely, scan the QR code:

VISIT OXFORD = Safely =

SCAN ME

Soul is a fire, from a *Slow Simmer*
To a beautiful braise
Soul is *Sweet perfection*
And *Salty, spicy, Saucy*

Soul is golden, *buttery smooth*
Melt in your mouth!

DISCOVER OUR

Soul

J X N
MISSISSIPPI



EXPERIENCE
Greenwood
MISSISSIPPI

DELTA SPIRIT, SOUTHERN SOUL

A HEAPIN' HELPIN' OF HOSPITALITY

VISITGREENWOOD.COM

JAY DUCOTE

HOW THIS BATON ROUGE BOY IS BECOMING A LOUISIANA ICON

BY DANIEL DUBUISSON



It's not every day that one's wildest dreams become a reality, but for Jay Ducote, his dreams were an exception. When the chef, entrepreneur, and Baton Rouge native attended Louisiana State University in the early 2000s, he routinely threw tailgate catering gigs and worked on his food blog, both of which were merely tools Jay used to escape his studies and explore other passions. It's safe to say preparing food for hungry game-day crowds and learning about the origins of regional dishes wasn't a requirement for Jay's undergrad and graduate degrees in political science. But looking back on those times, it's clear that whipping up large cast-iron cauldrons of jambalaya and red beans and rice made an impact on the style of cooking he's known for today. Now, Jay's ever-expanding brand extends well beyond the borders of his home state and into the rest of the South.

Prior to hosting his first tailgate party, Jay had little to no experience in the kitchen. But, he grew up with a Cajun grandmother and parents who were constantly cooking, and they all helped lay the culinary foundation he needed to confidently start his cooking adventure. In no time, Jay's meals were highly sought after for football fans' celebrations throughout his time in college. Once he graduated, however, those moments were temporarily replaced with office work and odd jobs—until he decided to dive back into the food scene.

"I started my blog called *Bite and Booze* in 2009," Jay says. "It began as a way for me to write about things that were actually interesting to me—primarily what I was eating and drinking."

For Jay, the launch of this blog was like opening the proverbial can of worms. The more time he spent researching and preparing the dishes of what other food bloggers were cooking, the more he wanted to explore Southern culture and lifestyle through the lens of food and beverage. What was originally just a way to look busy while at work turned into a full-blown career, demanding more and more of his attention, which he willingly gave. *Bite and Booze* earned him his own local radio show and podcast, and soon after, major social media and television opportunities followed.

"I was on [Food Network's] *Cutthroat Kitchen* in 2014 and season two of [FOX's] *MasterChef* in 2015," Jay says. "Then, the next big one was *Food Network Star* in 2015; I finished runner-up on that show, and that's what catapulted me to a sort of regional and national prominence. Before that show, I had already become well known in the Baton Rouge area, but no one really knew me beyond that."

Jay's stints on televised cooking competitions required more of him than just applying his prowess in the kitchen, but it was



VISIT

GOV'T TACOS
5621 GOVERNMENT STREET
BATON ROUGE, LA 70806
GOVTTACO.COM



his radio show and podcasting experience that proved to be advantageous in his challenges. In short, Jay was relatable; the shows' viewers and judges were attracted to his unrehearsed and approachable demeanor, and that set him apart from his competitors. He coveted the spot he earned on *Food Network Star*, and his time on the show opened his eyes to the paths his career could take and how he could promote Southern food and culture.

“The main thing I took away [from being on television] is that I want to be involved in the media aspect of the food world—a storyteller,” Jay says. “I want to celebrate Louisiana’s diverse style of Southern food in the media. I want to help other people see our food and appreciate it. I want to be a voice that advocates for food being a significant part of culture.”

Jay knows that Louisiana and the rest of the South have a long, proud history when it comes to food. Food brings people together as a simple way to connect with others. So, as he witnessed the hardships the world faced throughout the year 2020 and now, from the COVID-19 pandemic to the Black Lives Matter movement, Jay advocated for the world to let food act as the universal language it has always been and a way to eventually unite us all.

“By all means, our different food cultures around the world could be another way for us to isolate and differentiate ourselves,” Jay says. “Louisiana food, for example, is very unique, but we can find commonalities and connections to other people and places if we scratch beneath the surface. Even the great sausages of Louisiana, like andouille, trace back to Germany. There’s more influences from Spain, France, the Caribbean, and Africa, of course, but I’ve always believed [food] could be a means for us to find a common ground.”



“I WANT TO CELEBRATE LOUISIANA’S DIVERSE STYLE OF SOUTHERN FOOD.”

—Jay Ducote



Always part of that equation for Jay, though, is his cast iron. For him, cast-iron cookware is not just a tool but an art form. Its solid weight and durability are at the top of his list of reasons to reach for cast iron, but there’s another aspect many collectors will agree with.

“It maintains this ruggedness while also being refined and elegant,” Jay says. “That’s something that you just won’t get with other cookware.”

Those qualities come in handy when this time of year rolls around, and cravings strike for hearty fare like steaks and tenderloins. With the winter chill outside, getting the grill going isn’t always an option, so we often turn to our forged pans for the perfect sear. That’s why we’re excited that Jay has shared with us a favorite recipe from his new cookbook, *Jay Ducote’s Louisiana Outdoor Cooking*.

“This recipe is easy for beginner cooks, but experts can have fun with it, too,” he says. “It’s a one-skillet meal where you’re getting your vegetable and your protein in the same pan.

Of course, the meal wouldn’t be complete without first starting with Jay’s Spicy & Sweet BBQ Rub. It’s one of the many products included in his diverse Jay D’s product line. And that part of the business is where he’s resolving to focus most of his attention this year. Jay and his team plan to continue expanding and growing for their fans while also working on a second cookbook and ensuring the success of their latest venture, Gov’t Tacos, a modern American taco shop in the heart of downtown Baton Rouge.

It’s sure to be a hectic and exciting new year, but Jay thinks that’s part of the fun.

“There’s always plenty of things going on,” he says. “But the excitement of balancing all this work is the challenge that keeps me going.”

SPICY AND SWEET PORK AND BRUSSELS SPROUTS

Recipe adapted from Jay Ducote

Makes 4 servings

- 2 tablespoons extra-virgin olive oil*
- 1 (1-pound) pork tenderloin
- 2 tablespoons Jay D’s Spicy & Sweet BBQ Rub (recipe follows), divided
- ½ pound Brussels sprouts, trimmed and halved
- Kosher salt and ground black pepper, to taste

1. Preheat oven to 400°.
2. Rub 1 tablespoon olive oil onto pork; sprinkle 1 tablespoon barbecue rub onto pork.
3. Heat a 12-inch cast-iron skillet over medium heat. Add pork; cook until browned on all sides,

about 4 minutes total. Remove pork from skillet.

4. In a medium bowl, stir together Brussels sprouts, remaining 1 tablespoon olive oil, and remaining 1 tablespoon barbecue rub. Add sprouts, cut side down, to skillet; cook over medium heat until lightly browned on both sides, about 6 minutes total. Return pork to skillet with sprouts.

5. Bake until a meat thermometer inserted in center of pork registers 145°, 5 to 7 minutes. Let stand for 5 minutes before serving. Season to taste with salt and pepper.

*Jay uses Red Stick Spice Company Smoked Extra-Virgin Olive Oil from redstickspice.com.

JAY D’S SPICY & SWEET BBQ RUB

Makes about ¼ cups

- ¼ cup firmly packed light brown sugar
- ¼ cup smoked sweet paprika
- ¼ cup ground black pepper
- 2 tablespoons plus 2 teaspoons kosher salt
- 2 tablespoons plus 2 teaspoons chili powder
- 4 teaspoons garlic powder
- 4 teaspoons onion powder
- 1 teaspoon ground red pepper

1. In a small resealable container, add all ingredients. Seal and shake to combine. Store at room temperature for up to 6 months. 🔍

Celebrate
MARDI GRAS
with Great Taste.

Tony Chachere's Creole Red Beans & Rice Dinner Mix has all you need in just one box - red beans, rice and the perfect blend of authentic Creole flavors. Add sausage or ham for an even heartier meal with a smoky and spicy taste. Tradition dictates eating red beans and rice on Mondays to bring good luck throughout the week...

and couldn't we all use a little more of that?

Tony Chachere's Makes Everything Taste Great!



**Makes Everything
Taste Great!**

www.tonychachere.com







BREAK THE CHILL

THE COZY, QUICK-FIX SUPPER FROM YOUR CHILDHOOD GETS A MAJOR UPGRADE

BEEFY CHILI MAC

Makes 8 to 10 servings

Creamy mac and cheese meets the spicy flavors of chili in this hearty, comforting casserole.

- 1 (16-ounce) package elbow macaroni
- 1 teaspoon vegetable oil
- 1½ pounds ground sirloin
- 1 small yellow onion, chopped
- 1 (1.25-ounce) package chili seasoning
- ½ teaspoon kosher salt
- 1 (15-ounce) can chili beans, undrained
- 1 (10-ounce) can diced tomatoes and green chiles
- 1 (15-ounce) jar Alfredo sauce
- 1 (8-ounce) package Colby-Jack cheese, shredded
- ¼ cup chopped green onion
- 1 cup shredded sharp Cheddar cheese
- Halved grape tomatoes, sliced green onion, and fresh cilantro, to serve

1. In a 12-inch cast-iron skillet, cook pasta to al dente according to package directions. Drain.
2. Preheat oven to 350°.
3. In same skillet, heat oil over medium-high heat. Add beef, onion, chili seasoning, and salt; cook, stirring occasionally, until beef is browned and crumbly and onion is tender, 8 to 10 minutes. Stir in beans and tomatoes; cook, stirring occasionally, until heated through, about 5 minutes. Remove from heat. Stir in Alfredo sauce, Colby-Jack, and green onion; stir in cooked pasta until well combined.
4. Bake until hot and bubbly, 15 to 20 minutes. Top with Cheddar. Bake until cheese is melted, about 5 minutes more. Let stand for 10 minutes. Serve with tomatoes, green onion, and cilantro, if desired. 🍴

*cover
recipe*

◦ KITCHEN TIP ◦

Serve this casserole with your family's favorite chili fixin's and let everyone help themselves.

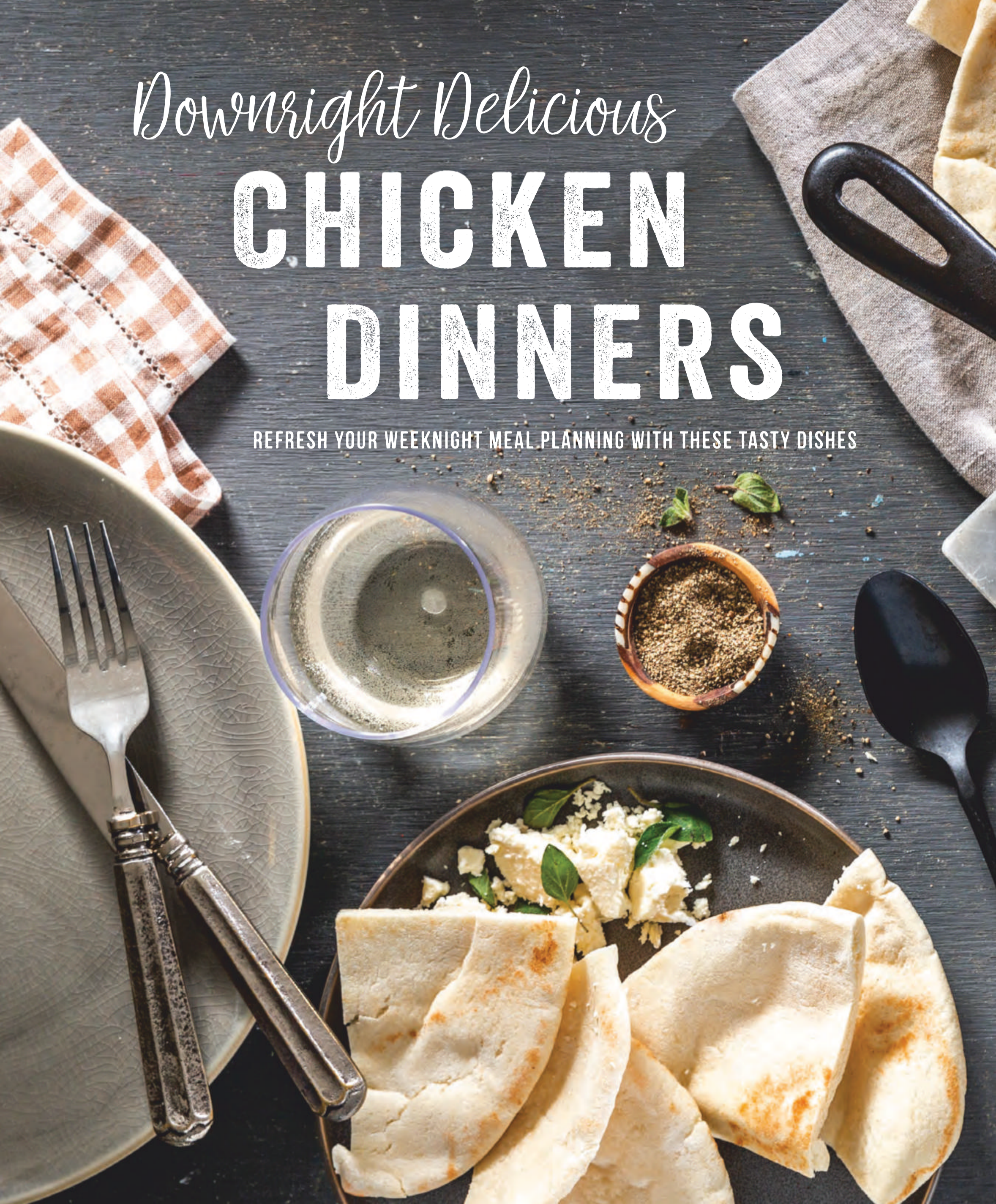


PHOTOGRAPHY BY MAC JAMIESON
FOOD STYLING BY KELLIE GERBER KELLEY
STYLING BY COURTNI BODIFORD

Downright Delicious

CHICKEN DINNERS

REFRESH YOUR WEEKNIGHT MEAL PLANNING WITH THESE TASTY DISHES



GREEK CHICKEN THIGHS
page 34



PHOTOGRAPHY BY MAC JAMIESON
FOOD STYLING BY VANESSA ROCCHIO
STYLING BY LUCY FINNEY



CHEESY CHICKEN AND
RICE CASSEROLE
page 35





CHICKEN PHILLY
CHEESESTEAK STACKS
page 34

MUSTARD-HERB
CRUSTED CHICKEN
WITH POTATOES AND
CARROTS
page 35







CHICKEN PHILLY CHEESESTEAK STACKS

Makes 4 servings

This colorful skillet supper version of the scrumptious sandwich can't be beat.

- 1½ tablespoons Montreal steak seasoning, divided
- 4 boneless skinless chicken cutlets
- 1 tablespoon unsalted butter
- 2 tablespoons olive oil, divided
- 1 large yellow onion, sliced
- 1 medium red bell pepper, halved, seeded, and sliced
- 1 medium green bell pepper, halved, seeded, and sliced
- 1 large clove garlic, minced
- 8 slices white American cheese

1. Preheat oven to 350°. Sprinkle 1 tablespoon steak seasoning all over chicken.
2. In a 12-inch cast-iron skillet, melt butter with 1 tablespoon oil over medium-high heat. Add onion; cook, stirring occasionally, until golden brown, 10 to 12 minutes. Stir in peppers and garlic; cook, stirring occasionally, until peppers are just tender, about 5 minutes. Remove vegetables from skillet.
3. In skillet, heat remaining 1 tablespoon oil over medium-high heat. Add chicken; cook until browned and cooked through, 2 to 3 minutes per side. Divide vegetables and cheese among chicken. Sprinkle remaining ½ tablespoon steak seasoning onto cheese.
4. Bake until cheese is melted, 3 to 4 minutes. Serve immediately.

◦ KITCHEN TIP ◦

For a true sandwich, serve these stacks on toasted buttered hoagie rolls.

GREEK CHICKEN THIGHS

Makes 4 to 6 servings

Briny olives, tangy feta, sweet red onion, and fragrant oregano transform simple chicken thighs into a delicious one-pan dinner. Serve with pita bread to soak up every bit of the savory pan juices.

- 2 tablespoons olive oil
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- 8 boneless skinless chicken thighs
- 1½ cups thinly sliced red onion (about 1 medium)
- 2 teaspoons minced garlic
- 2 (14.5-ounce) cans fire-roasted diced tomatoes, divided



- 1 cup pitted kalamata olives, halved
- 1½ teaspoons chopped fresh oregano
- ¼ cup crumbled feta cheese
- Garnish: fresh oregano

1. Preheat oven to 350°.
2. In a 12-inch cast-iron skillet, heat oil over medium-high heat. Sprinkle salt and pepper onto chicken. Add chicken; cook until browned, about 2 minutes per side.
3. Remove chicken from skillet; pour off drippings. Add onion and garlic to skillet; cook, stirring frequently, until onion is just tender, about 2 minutes. Drain 1 can of tomatoes; add to skillet with remaining undrained tomatoes, olives, and oregano. Return chicken to skillet.
4. Bake until chicken is cooked through, 25 to 30 minutes. Top with feta. Garnish with oregano, if desired.

DEEP-DISH BARBECUE CHICKEN AND BACON PIZZA

Makes 1 (12-inch) pizza
(photo on page 32)

A crispy crust and a sprinkle of bacon take this spicy-sweet pizza to the next level.

- 1 (16-ounce) package deli pizza dough
- 4 slices thick-cut bacon, chopped
- 2 cups shredded cooked chicken

- ¾ cup barbecue sauce, divided
- Cornmeal, for sprinkling
- 1 (8-ounce) package Monterey Jack cheese with peppers, shredded
- ½ cup thinly sliced yellow bell pepper
- ½ cup thinly sliced red onion
- Garnish: fresh cilantro

1. Let dough stand at room temperature for 30 minutes. Preheat oven to 450°.
2. In a 12-inch cast-iron skillet, cook bacon over medium heat until crisp, 5 to 6 minutes. Remove bacon, and let drain on paper towels. Wipe skillet clean, and place onto lower rack in oven to preheat for 10 minutes.
3. Meanwhile, in a small bowl, stir together chicken and ½ cup barbecue sauce. Roll dough to a 14-inch circle. Carefully remove hot skillet from oven. Sprinkle cornmeal in bottom of hot skillet. Carefully transfer dough to hot skillet, using a wooden spoon to press dough into bottom and up sides of pan.
4. Brush remaining ½ cup barbecue sauce onto dough. Top with 1 cup cheese, chicken mixture, bell pepper, onion, and remaining 1 cup cheese.
5. Bake until crust is golden brown and cheese is melted, 12 to 15 minutes. Top with bacon. Let stand for 5 minutes before serving. Garnish with cilantro, if desired.



CHEESY CHICKEN AND RICE CASSEROLE

Makes 6 servings

You can never have too many casseroles in your family supper arsenal; we bet this is one you'll be making time and again.

- 4 tablespoons unsalted butter
- 1½ cups chopped sweet onion
- 1 cup chopped red bell pepper
- 3 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 1 cup chicken stock
- ½ cup heavy whipping cream
- 1½ cups shredded mozzarella cheese, divided
- 1 teaspoon kosher salt

- ½ teaspoon poultry seasoning
- ½ teaspoon ground black pepper
- 3 cups shredded cooked chicken
- 2 cups cooked long-grain rice
- 1½ cups frozen peas, thawed
- ¼ cup chopped fresh parsley
- 2 tablespoons unsalted butter, melted
- ½ cup panko (Japanese bread crumbs)
- Garnish: chopped fresh parsley

1. Preheat oven to 350°.
2. In a 10-inch cast-iron skillet, melt butter over medium heat. Add onion, bell pepper, and garlic; cook, stirring occasionally, until vegetables are just tender, about 3 minutes. Whisk in flour; cook, whisking constantly, for

1 minute. Gradually whisk in stock and cream until smooth; bring to a boil. Reduce heat to low; stir in 1 cup cheese, salt, poultry seasoning, and pepper until cheese is melted and sauce is thickened, about 5 minutes. Remove from heat; stir in chicken, rice, peas, and parsley.

3. In a small bowl, stir together remaining ½ cup cheese, melted butter, and bread crumbs. Sprinkle onto casserole.

Bake until topping is lightly browned, 20 to 25 minutes. Let stand for 10 minutes before serving. Garnish with parsley, if desired.

◦ KITCHEN TIP ◦

One rotisserie chicken yields about 3 cups of shredded meat.

MUSTARD-HERB CRUSTED CHICKEN WITH POTATOES AND CARROTS

Makes 4 servings

Spicy Dijon mustard works as an excellent binder so every bit of the herby coating sticks to the chicken and creates a crispy-crunchy crust.

- ½ cup grated Parmesan cheese
- 1 tablespoon minced fresh thyme
- 2 teaspoons minced fresh rosemary
- 1½ teaspoons kosher salt
- ½ teaspoon ground black pepper
- ⅓ cup Dijon mustard
- 4 skinless chicken drumsticks
- 4 skinless chicken thighs
- 1 lemon, cut into 6 wedges
- 4 cloves garlic, crushed
- 4 medium carrots, sliced ½ inch thick diagonally
- ½ pound fingerling potatoes, halved lengthwise
- ½ cup chicken stock

Garnish: fresh rosemary

1. Preheat oven to 425°.
2. In a large bowl, stir together Parmesan, thyme, rosemary, salt, and pepper. Brush mustard onto chicken pieces. Dredge chicken pieces in Parmesan mixture to coat.
3. In a 12-inch cast-iron skillet, arrange lemon, garlic, carrots, and potatoes; pour chicken stock onto vegetables. Place chicken on vegetables.
4. Bake until chicken is golden brown, a meat thermometer inserted in thickest portion of chicken thigh registers 165°, and vegetables are tender, 25 to 30 minutes. Garnish with rosemary, if desired. 🔪





ORANGE, BEEF,
AND BROCCOLI
STIR-FRY
page 44

A photograph of a bowl filled with bright orange oranges and lemons, some with green leaves attached. The bowl is set on a dark blue, textured surface with scattered water droplets. In the foreground, a peeled orange is shown with its segments separated from the peel. Several orange slices are also scattered around the bowl.

Sweet, Sunny WINTER CITRUS

BRIGHTEN UP YOUR KITCHEN WITH
BUSHFULS OF THESE BEAUTIES

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY TAYLOR FRANKLIN WANN
FOOD STYLING BY KATHLEEN KANEN
STYLING BY DOROTHY WALTON







CARAMELIZED
ORANGE
CHEESECAKE
page 45





◦ KITCHEN TIP ◦

Put the steak in the freezer for about 15 minutes before you slice it; cold meat is easier to cut than if it was at room temperature.

ORANGE, BEEF, AND BROCCOLI STIR-FRY

Makes 4 to 6 servings

You'll love our freshened-up version of this take-out classic.

- 1 pound sirloin steak, thinly sliced against the grain
- 4 tablespoons soy sauce, divided
- $\frac{3}{4}$ cup fresh orange juice, divided
- 2 tablespoons garlic-chile sauce, divided
- 1 tablespoon sugar
- 2 cloves garlic, minced
- 4 tablespoons canola oil, divided
- 4 cups fresh broccoli florets
- $\frac{1}{4}$ cup honey
- 2 teaspoons orange zest
- 1 tablespoon water
- 1 tablespoon cornstarch
- 2 cups navel orange segments

Hot cooked rice, to serve

Garnish: benne or sesame seeds

1. In a large resealable plastic bag, add steak, 2 tablespoons soy sauce, $\frac{1}{4}$ cup orange juice, 1 tablespoon garlic-chile sauce, sugar, and garlic; seal bag, and shake to combine. Refrigerate for 45 minutes.
2. In a 12-inch cast-iron skillet, heat 2 tablespoons oil over medium-high heat. Add broccoli; cook, stirring occasionally until crisp-tender, 5 to 8 minutes. Remove from pan.
3. Remove beef from bag, discarding marinade. In skillet, heat 1 tablespoon oil over medium-high heat. Cook half of beef until browned, 1 to 2 minutes per side. Remove beef from pan; repeat procedure with remaining 1 tablespoon oil and remaining beef.
4. In skillet, stir together remaining $\frac{1}{2}$ cup orange juice, remaining 2 tablespoons soy sauce, remaining 1 tablespoon garlic-chile sauce, honey, and orange zest; bring to a low boil. In a small bowl, whisk together 1 tablespoon water and cornstarch until dissolved; stir into orange juice mixture in skillet. Cook, stirring frequently, until thickened, 1 to 2 minutes. Stir in broccoli and steak; cook until heated through. Gently stir in oranges. Serve with rice. Garnish with benne or sesame seeds, if desired.

FRIED FISH TACOS WITH GRAPEFRUIT SALSA

Makes 4 to 6 servings

(photo on page 40)

Bring a taste of the coast to the table for your next taco Tuesday.

- 2 cups chopped peeled Ruby Red grapefruit
- $\frac{1}{4}$ cup chopped fresh cilantro

- 2 jalapeños, seeded and minced
- 2 tablespoons fresh lime juice
- 1 tablespoon plus $\frac{1}{2}$ teaspoon kosher salt, divided
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 clove garlic, grated
- $\frac{1}{2}$ cup mayonnaise
- 4 cups shredded Napa cabbage
- $\frac{1}{2}$ cup matchstick carrots
- $\frac{1}{2}$ cup matchstick jicama
- Vegetable oil, for frying
- 1 cup all-purpose flour
- 2 cups cornmeal
- 1 tablespoon paprika
- 1 teaspoon ground red pepper
- 2 large eggs
- 1 pound skinless firm white fish, cut into 2x1-inch pieces

Corn tortillas, to serve

1. In a medium bowl, stir together grapefruit, cilantro, jalapeños, lime juice, $\frac{1}{2}$ teaspoon salt, black pepper, and garlic. Cover and refrigerate at least 30 minutes or up to 1 day.
2. To a large bowl, add $\frac{1}{2}$ cup liquid from grapefruit mixture; stir in mayonnaise. Stir in cabbage, carrots, and jicama until well combined. Cover and refrigerate for 30 minutes.
3. In 12-inch cast-iron skillet, pour oil to a depth of $\frac{1}{2}$ inches, and heat over medium heat until a deep-fry thermometer registers 350°.
4. Place flour in a shallow dish. In another shallow dish, whisk together cornmeal, paprika, remaining 1 tablespoon salt, and red pepper. In a third shallow dish, beat eggs. Working in batches, dredge fish in flour, gently shaking off excess. Dip fish in eggs, letting excess drip off. Dredge fish in cornmeal mixture, gently pressing to adhere.
5. Fry fish in batches until golden brown, 2 to 3 minutes. Remove fish with a slotted spoon, and let drain on paper towels. Serve fish on tortillas with grapefruit salsa and slaw.

◦ KITCHEN TIP ◦

Catfish, cod, grouper, snapper, and tilapia all work well in these tacos.

CITRUS-MARINATED COLLARDS AND CHARD SALAD

Makes about 3 quarts

(photo on page 42)

Dressed in a flavorful grapefruit-orange vinaigrette, dolloped with creamy cheese, and topped with crunchy pecans, this hearty salad will give any main dish a run for its money.

- $\frac{1}{4}$ cup fresh Ruby Red grapefruit juice

- 2 tablespoons fresh orange juice
- $\frac{1}{2}$ teaspoons Dijon mustard
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 3 tablespoons olive oil
- 4 cups chopped stemmed collard greens
- 4 cups chopped Swiss chard
- $\frac{1}{2}$ cups grapefruit segments
- 1 cup orange segments
- 1 cup thinly sliced red onion
- 1 cup thinly sliced yellow bell pepper
- 1 (4-ounce) log goat cheese, crumbled
- $\frac{1}{4}$ cup thinly sliced kumquats
- Sourdough Croutons (recipe follows)
- Candied Pecans (recipe follows)

1. In a large bowl, whisk together grapefruit juice, orange juice, mustard, salt, and black pepper until smooth. Slowly whisk in olive oil until well combined. Gently stir in collards, chard, grapefruit, orange, onion, and bell pepper into grapefruit dressing until well combined. Cover and refrigerate for 1 hour.
2. Transfer salad to a serving platter; top with goat cheese, kumquats, Sourdough Croutons, and Candied Pecans just before serving.

SOURDOUGH CROUTONS

Makes 4 cups

- 4 cups (1-inch) cubed sourdough bread (about half of a 1-pound loaf)
- 2 tablespoons olive oil
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{3}{4}$ teaspoon ground black pepper

1. Preheat oven to 350°.
2. On a 14-inch cast-iron baking pan, toss together all ingredients until well combined; spread bread in single layer.
3. Bake until bread is crisp and lightly browned, about 20 minutes. Let cool completely. Store in an airtight container for up to 1 week.

CANDIED PECANS

Makes 1 cup

- 1 cup pecan halves
- $\frac{1}{4}$ cup cane syrup
- 1 tablespoon firmly packed light brown sugar
- $\frac{1}{2}$ teaspoon kosher salt

1. In a 10-inch cast-iron skillet, cook all ingredients over medium-high heat, stirring constantly, until fragrant and syrup mixture coats pecans, 3 to 4 minutes.
2. Spread pecans in a single layer onto a piece of parchment. Let cool completely. Store in an airtight container for up to 1 week.



CARAMELIZED ORANGE CHEESECAKE

Makes 1 (10-inch) cheesecake

The sugar-broiled citrus topping takes this already decadent dessert over the top and is a true stunner when served.

- 3½ cups Biscoff cookie crumbs (about 48 cookies)**
- 6 tablespoons unsalted butter, melted**
- 3 (8-ounce) packages cream cheese, softened**
- 2 cups granulated sugar, divided**
- 3 tablespoons all-purpose flour**
- 2 teaspoons orange zest**
- ¼ teaspoon kosher salt**
- 4 large eggs, room temperature**
- 1 cup sour cream, room temperature**
- 2 teaspoons vanilla extract**
- 1 cup navel orange segments**
- 2 cups sliced peeled Cara Cara oranges**

- 1.** Preheat oven to 350°.
- 2.** In a medium bowl, stir together cookie crumbs and melted butter until well combined. Using the bottom of a measuring cup, press mixture into bottom and up sides of a 10-inch cast-iron skillet.
- 3.** Bake until crust is fragrant and set, 8 to 10 minutes. Let cool on a wire rack for 30 minutes. Reduce oven temperature to 325°.
- 4.** In a large bowl, beat cream cheese with a mixer on medium speed until creamy, 2 to 3 minutes, stopping to scrape bowl. Add 1½ cups sugar, flour, zest, and salt; beat on low speed just until combined. Increase speed to medium, and beat until well combined, 1 to

- 2 minutes, stopping to scrape bowl. Add eggs, one at a time, beating on low speed until just combined after each addition. Beat in sour cream and vanilla just until combined, stopping to scrape bowl. Spread mixture into prepared crust.
- 5.** Bake until edges are set and center jiggles slightly when skillet is gently shaken, about 50 minutes. Let cool completely on a wire rack. Loosely cover, and refrigerate until cold, 4 hours or overnight.
- 6.** Preheat oven to broil. Place oranges in a single layer on a rimmed baking sheet; sprinkle remaining ½ cup sugar onto oranges. Watching carefully, broil oranges until lightly browned. Spoon oranges and any accumulated juices onto cheesecake. Cover and refrigerate for up to 2 days.

• KITCHEN TIP •

You can also use a handheld kitchen torch to caramelize the citrus topping. For neat and even cheesecake slices, dip the blade of your knife into hot water and dry it between each cut.

MEYER LEMON AND BLOOD ORANGE SHAKER PIE

Makes 1 (10-inch) pie
(photo on page 39)

Developed by the Shaker religious community in the Midwest, shaker pie uses pieces of whole lemon, rind and pith included, that are macerated with sugar to strike a balance of sweet and tart flavors. We updated up the traditional recipe by using Meyer lemons and adding in rosy blood oranges.

- 3 Meyer lemons (about 9 ounces total)**
- 3 blood oranges (about 9 ounces total)**
- 2⅔ cups granulated sugar**
- ⅓ cup firmly packed light brown sugar**
- ½ teaspoon kosher salt**
- All-Purpose Pie Dough (recipe follows)**
- 3 tablespoons all-purpose flour**
- ¼ teaspoon ground cinnamon**
- 7 large eggs, divided**
- ¼ cup unsalted butter, melted**
- Sanding sugar, for sprinkling**

- 1.** Using a serrated knife, cut lemons and oranges crosswise into ⅛- to ⅙-inch-thick slices, discarding end slices and seeds (do not peel citrus). Chop slices into ½- to ¾-inch pieces; place in a large bowl with any juices.
- 2.** Stir granulated sugar, brown sugar, and salt into citrus mixture; cover and let stand at room temperature, stirring occasionally, for at least 4 hours or up to overnight.
- 3.** Preheat oven to 425°.

- 4.** Let All-Purpose Pie Dough stand at room temperature for 15 to 20 minutes. On a lightly floured surface, roll larger portion of dough into a 14-inch circle, about ⅛ inch thick. Press into bottom and up sides of a 10-inch cast-iron skillet. Fold edges under, and crimp as desired.
- 5.** In a medium bowl, whisk together flour and cinnamon. In another medium bowl, beat 6 eggs. Whisk eggs and melted butter into flour mixture until well combined. Stir egg mixture into citrus mixture until well combined; pour into prepared crust.
- 6.** In a small bowl, beat remaining egg; lightly brush onto edges of dough.
- 7.** On a lightly floured surface, roll remaining smaller portion of dough into a 10-inch circle. Using a 2-inch fluted round cutter, cut 12 circles, rerolling and cutting dough as necessary. Place dough circles on filling as desired. Lightly brush dough circles with egg; sprinkle with sanding sugar.
- 8.** Bake for 25 minutes. Loosely cover pie with foil. Reduce oven temperature to 350°.
- 9.** Bake until center of pie jiggles slightly when gently shaken and crust is golden brown, 25 to 35 minutes more. Let cool completely on a wire rack before serving.

ALL-PURPOSE PIE DOUGH

Makes 2 (10-inch) piecrusts

- 3 cups all-purpose flour**
- 2 tablespoons sugar**
- ½ teaspoon kosher salt**
- 1 cup cold unsalted butter, cubed**
- ¾ cup ice water**
- 2 teaspoons apple cider vinegar**

- 1.** In a large bowl, whisk together flour, sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly.
- 2.** In a small bowl, stir together ¾ cup ice water and vinegar. Using a fork, stir in ½ cup vinegar mixture just until a shaggy dough forms. Stir in remaining vinegar mixture, 1 tablespoon at a time, if needed.
- 3.** Turn out dough onto a lightly floured surface, and shape into a rectangle. Divide dough into one-third and two-thirds portions; shape each portion into a disk. Wrap each portion tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. 🍴

• KITCHEN TIP •

Using ice water helps keep the butter cold while making the pie dough, resulting in a flaky baked piecrust. Be sure to remove ice cubes from the water before combining it with the vinegar.

WHAT IS AVAXHOME?

AVAXHOME-

the biggest Internet portal,
providing you various content:
brand new books, trending movies,
fresh magazines, hot games,
recent software, latest music releases.

Unlimited satisfaction one low price

Cheap constant access to piping hot media

Protect your downloadings from Big brother

Safer, than torrent-trackers

18 years of seamless operation and our users' satisfaction

All languages

Brand new content

One site



AVXLIVE . ICU

AvaxHome - Your End Place

We have everything for all of your needs. Just open <https://avxlive.icu>

CLEMENTINE

MANDARIN
ORANGE

BLOOD
ORANGE

RUBY RED
GRAPEFRUIT

BLUSHING BEAUTIES

THESE SWEET-TART VARIETIES
OF WINTER CITRUS ARE JUST AS
PRETTY AS THEY ARE TASTY

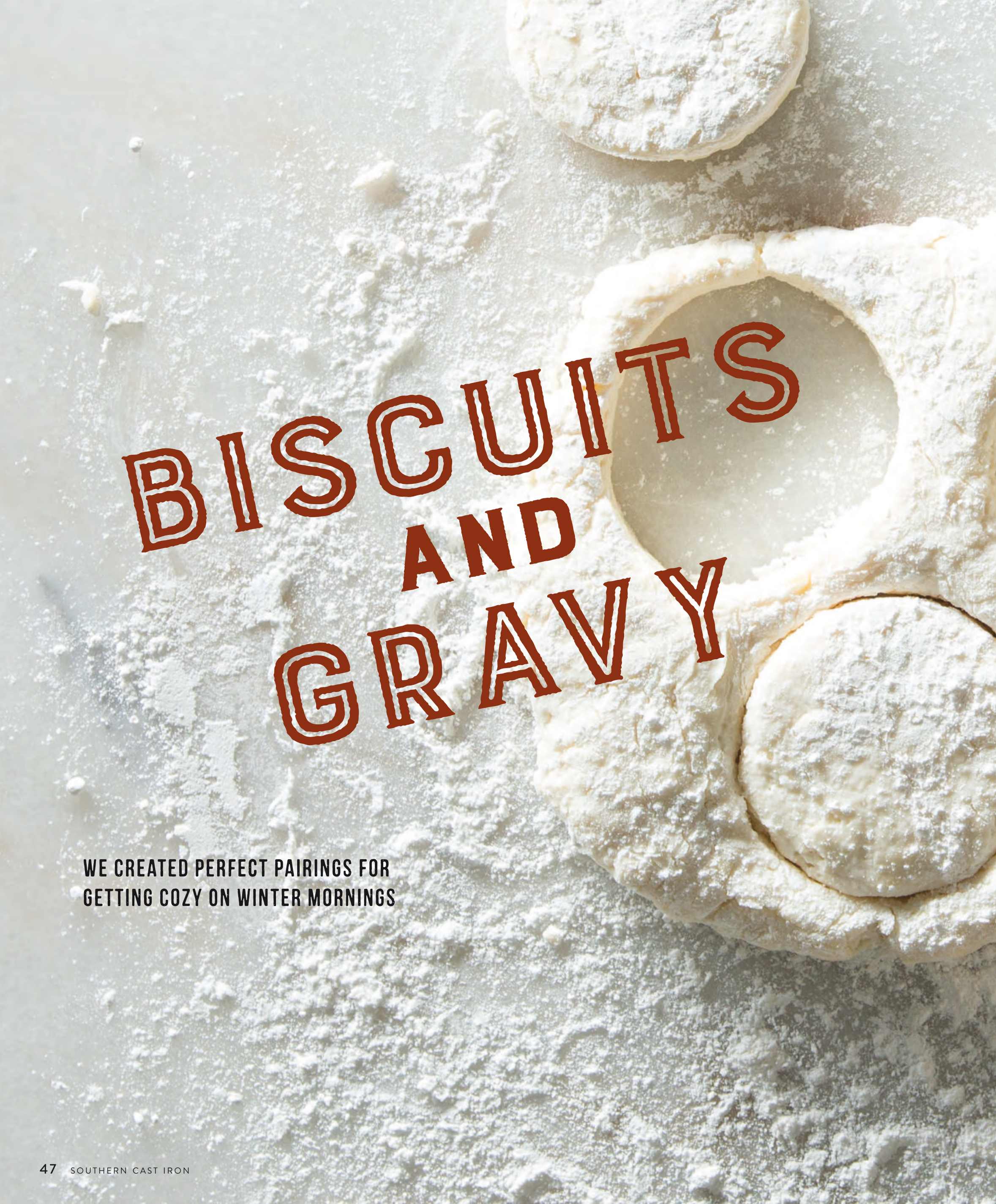
MEYER
LEMON

CARA CARA
ORANGE

NAVEL
ORANGE

KUMQUAT





BISCUITS AND GRAVY

WE CREATED PERFECT PAIRINGS FOR
GETTING COZY ON WINTER MORNINGS



BUTTERMILK BISCUITS AND
SAUSAGE GRAVY COBLER
page 51



SWEET POTATO ANGEL BISCUITS AND CARAMELIZED ONION GRAVY

Makes 8 to 10 servings

Yeasted sweet potato biscuits have just the right texture for soaking up a rich gravy of apple cider and caramelized onions.

- 4** tablespoons unsalted butter, divided
 - 6** cups thinly sliced red onions
 - $\frac{3}{4}$** teaspoon kosher salt, divided
 - $\frac{1}{2}$** tablespoons firmly packed light brown sugar
 - $\frac{1}{2}$** cups hard apple cider
 - $\frac{1}{2}$** cups vegetable broth
 - 3** tablespoons cornstarch
 - $\frac{1}{2}$** teaspoons chopped fresh sage
 - $\frac{3}{4}$** teaspoon ground black pepper
- Sweet Potato Angel Biscuits (recipe on page 54)
- Garnish: chopped fresh sage, ground black pepper

1. In a 12-inch cast-iron skillet, melt 2 tablespoons butter over medium-high heat. Add onion and $\frac{1}{4}$ teaspoon salt. Cook, stirring frequently, until lightly browned, about 10 minutes. Stir in brown sugar and remaining 2 tablespoons butter; reduce heat to medium-low. Cook, stirring occasionally, until dark golden brown, 10 to 15 minutes.

2. In a medium bowl, whisk together cider, broth, and cornstarch until smooth. Stir cider mixture into onions; bring to a boil over medium-high heat. Reduce heat, and simmer, stirring occasionally, until thickened, about 2 minutes. Remove from heat. Stir in sage, pepper, and remaining $\frac{1}{2}$ teaspoon salt. Serve with Sweet Potato Angel Biscuits. Garnish with sage and pepper, if desired.

◦ KITCHEN TIP ◦

Hard apple cider can be substituted with apple juice and brown sugar omitted.



COFFEE BISCUITS AND REDEYE GRAVY

Makes 6 to 8 servings

We added a surprising ingredient to a traditional flaky buttermilk biscuit: instant coffee. Topped off with a classic coffee and country ham gravy, you're sure to start your day off right (and alert!).

- 3** tablespoons unsalted butter, divided
 - 1** (6-ounce) package sliced country ham
 - 1** cup strong-brewed black coffee
 - 1** cup low-sodium chicken broth
 - 2** teaspoons smoked paprika
 - 1** teaspoon sugar
 - 1** tablespoon chopped fresh thyme
- Coffee Biscuits (recipe on page 54)

1. In a 12-inch cast-iron skillet, melt 1 tablespoon butter over medium-high heat. Add ham; cook, turning once, until browned, 2 to 3 minutes per side. Remove from skillet, and let drain on paper towels. Reserve drippings in pan.

2. Add coffee to pan, scraping browned bits from bottom of skillet with a wooden spoon. Stir in broth, paprika, and sugar; cook, stirring occasionally, until thickened, about 4 minutes. Stir in remaining 2 tablespoons butter until melted; cook for 1 minute. Remove from heat. Stir in thyme. Serve with ham and Coffee Biscuits.





CORNMEAL CATHEAD BISCUITS AND TOMATO-SHRIMP GRAVY

Makes 5 servings

Canned tomatoes make this gravy simple and accessible—even when tomatoes are out of season. It pairs deliciously with our impressive yet effortless cornmeal drop biscuits.

- 3** tablespoons bacon drippings
- 3** tablespoons all-purpose flour
- 1½** cups vegetable broth
- ½** pound medium fresh shrimp, peeled and deveined
- 1** (14.5-ounce) can diced tomatoes, undrained
- 1** teaspoon kosher salt
- 1** teaspoon ground black pepper

- 1** tablespoon chopped fresh parsley
- Cornmeal Cathead Biscuits (recipe on page 54)

Garnish: chopped fresh parsley, chopped cooked bacon

- 1.** In a 10-inch cast-iron skillet, heat bacon drippings over medium heat. Whisk in flour until smooth; cook, whisking constantly, until pale brown, about 2 minutes. Gradually whisk in broth until smooth.
- 2.** Stir in shrimp, tomatoes, salt, and pepper; cook, stirring occasionally, until thickened and shrimp are pink and firm, about 8 minutes. Stir in parsley. Serve immediately with Cornmeal Cathead Biscuits. Garnish with parsley and bacon, if desired.

BUTTERMILK BISCUITS AND SAUSAGE GRAVY COBBLER

Makes 6 to 8 servings

Make your mornings easy with this one-skillet meal of two Southern favorites. The biscuits can even be made ahead of time so all you have to do is pop them on the gravy before baking.

- 1 teaspoon vegetable oil
- 1 (1-pound) package mild breakfast sausage
- 3 tablespoons all-purpose flour
- 2½ cups whole milk
- 1 tablespoon chopped fresh thyme
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- Buttermilk Biscuits (recipe follows)
- 1 large egg, lightly beaten
- 1 teaspoon water
- Garnish: chopped fresh thyme

1. Preheat oven to 425°.
2. In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add sausage; cook until browned and crumbly, about 6 minutes. Stir in flour; cook, stirring constantly, for 1 minute. Gradually whisk in milk, thyme, salt, and pepper until smooth. Remove from heat. Place Buttermilk Biscuits on top of gravy.
3. In a small bowl, whisk together egg and 1 teaspoon water; brush onto biscuits.
4. Bake until biscuits are golden brown and gravy is bubbly, 20 to 22 minutes. Let stand for 5 minutes. Garnish with thyme, if desired.

BUTTERMILK BISCUITS

Makes about 12

- 2½ cups self-rising flour*
- ½ cup cold salted butter, cubed
- 1 cup cold whole buttermilk

1. Line a baking sheet with parchment paper.
2. In a large bowl, cut cold butter into flour using a pastry blender until mixture is crumbly. Stir in cold buttermilk with a fork just until combined.
3. Turn out dough onto a heavily floured surface, and knead several times until



dough comes together. Pat or roll dough to ¾-inch thickness.

4. Using a 2-inch round cutter dipped in flour, cut dough without twisting cutter; reroll scraps as necessary. Place 2 inches apart on prepared pan. Freeze for at least 15 minutes or while making gravy.

**We used White Lily Unbleached Self-Rising Flour.*

◦ KITCHEN TIP ◦

Unbaked biscuits can be frozen in a heavy-duty resealable plastic bag for up to 3 months. Want buttermilk biscuits without the gravy? Place frozen biscuits on a parchment-lined baking sheet, brush with egg wash, and bake at 425° for 15 to 18 minutes.

SWEET POTATO ANGEL BISCUITS

Makes about 20
(photo on page 50)

- ⅓ cup warm water (105° to 110°)
- 1 (0.25-ounce) package active dry yeast
- 2¾ cups all-purpose flour
- ½ cup sugar
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- ½ cup cold unsalted butter, cubed
- 1 cup canned sweet potato purée
- 1 large egg
- 1 teaspoon water

- 1.** In a small bowl, stir together ⅓ cup warm water and yeast. Let stand until mixture is foamy, about 5 minutes.
- 2.** In a medium bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in yeast mixture and sweet

potato purée with a fork just until combined.

3. Turn out dough onto heavily floured surface, and knead until well combined. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°) until dough is puffed, about 30 minutes.

4. Preheat oven to 400°. Line a 14-inch round cast-iron baking sheet with parchment paper.

5. Turn out dough onto a lightly floured surface, and pat to ¾-inch thickness. Using a 2¼-inch round cutter dipped in flour, cut dough, rerolling scraps as necessary. Place on prepared pan.

6. In a small bowl, whisk together egg and 1 teaspoon water; brush onto biscuits. Bake until golden brown, 12 to 14 minutes. Serve warm.

COFFEE BISCUITS

Makes about 10
(photo on page 51)

- 3 cups self-rising flour
- 2 tablespoons sugar
- 2 tablespoons dark roast instant coffee*
- ½ cup cold salted butter, cubed
- ¾ cup plus 2 tablespoons cold whole buttermilk, divided
- 1 large egg, lightly beaten
- 1 teaspoon water

- 1.** Preheat oven to 425°. Line a baking sheet with parchment paper.
- 2.** In a large bowl, whisk together flour, sugar, and instant coffee. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in ¾ cup cold buttermilk with a fork just until combined. Add remaining 2 tablespoons cold buttermilk, if necessary.
- 3.** Turn out dough onto a heavily floured

surface, and knead several times until dough holds together. Pat dough to ¾-inch thickness. Using a 2½-inch round cutter, cut dough, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze for 15 minutes.

4. Line a 14-inch round cast-iron baking sheet with parchment paper. Place cold biscuits on pan. In a small bowl, whisk together egg and 1 teaspoon water; brush onto biscuits.

5. Bake until golden brown, 12 to 14 minutes. Serve warm.

**We used Nescafé Clasico Dark Roast Instant Coffee.*

CORNMEAL CATHEAD BISCUITS

Makes 5
(photo on page 52)

- 3½ cups self-rising flour
- 1½ cups fine plain yellow cornmeal*
- 1 teaspoon kosher salt
- ½ cup cold unsalted butter, cubed
- 2 cups cold whole milk
- 1 large egg
- 1 teaspoon water

- 1.** Preheat oven to 375°. Spray a 12-inch cast-iron skillet with cooking spray.
- 2.** In a large bowl, whisk together flour, cornmeal, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cold milk with a fork until well combined. Scoop dough by about 1 cupful, and drop into prepared pan.
- 3.** In a small bowl, whisk together egg with 1 teaspoon water; brush onto biscuits.
- 4.** Bake until golden brown, about 35 minutes. Serve warm. 🍴

**We used Goya Fine Yellow Corn Meal.*

BISCUITS AND GRAVY ARE A CLASSIC SOUTHERN COMBINATION, AND IT'S OUR FAVORITE INDULGENCE FOR A HEARTY BREAKFAST. WARM, COZY, AND OH-SO-HEARTY, THESE RECIPES ARE THE BEST WAY TO WARD OFF THE CHILL OF THOSE BRISK WINTER MORNINGS.



Original Texas Chili

Race car legend Carroll Shelby is known for more than just his celebrated racing career. He's also renowned for his world-famous chili cookoff championships and his Original Texas Chili recipe. Following his simple recipe (and his advice to add whatever else makes you happy) is sure to yield a crowd-pleasing result.

MAKES 6 SERVINGS

2 pounds ground beef
 1 (8-ounce) can tomato sauce
 2 cups water
 1 package Carroll Shelby's® Chili Kit
 Salt to taste

1. In a large skillet, cook ground beef over medium heat until beef is browned and crumbly; drain.
2. Add tomato sauce, water, spice packet, and salt to taste. To fix it mild, omit cayenne pepper packet. To fix it hot, stir in cayenne pepper packet to desired taste.
3. Cover and simmer for 15 minutes. For thicker chili, mix masa flour with $\frac{1}{3}$ cup water. Stir in and let simmer for 5 minutes more.



OUR CHILI. YOUR WAY.

www.realtexaschili.com 





Dutch Oven **BUYING GUIDE**

EVERYTHING YOU NEED TO KNOW BEFORE YOUR
NEXT PURCHASE OF THIS MULTIPURPOSE POT

BY GEORGIA CLARKE

DUTCH OVEN
US MADE

A Dutch oven is one of the most worthwhile investments in the world of cooking equipment. What other tool can bake, fry, boil, and braise with such ease? Like its many talents, there are also many variations of the how the Dutch oven got its name. One version tells the story of an Englishman named Abraham Darby who, in the early 1700s, observed the Dutch using sand to cast cooking vessels out of brass. He returned to England, and in an attempt to make a cheaper product, he turned to cast iron. In 1707, Darby patented the process, and it's thought that he named the pot after the Dutch method of casting. Others suggest Dutch traders who peddled cast-iron pots popularized the name Dutch oven, and still more believe the name came from Dutch settlers in Pennsylvania who cooked with cast-iron pots and kettles. So, however the term Dutch oven came to be, it's standard thinking that we have the Dutch to thank.

There's no doubt that Dutch ovens have evolved and become more refined since those early days, but the reasons we love them certainly haven't changed. Cast-iron Dutch ovens are wonderful heat conductors as well as incredibly versatile. With the current market full of options, it's important to know what you're looking for when shopping for this trusty piece of cast iron, and whether you're purchasing your first or fifth, this guide will help to point you in the right direction.



WHAT FINISH SHOULD I CHOOSE?

When it comes to cast-iron Dutch ovens, you have two choices: seasoned cast iron and enameled cast iron. If you're an avid outdoor cook, a traditional, seasoned cast-iron Dutch oven is likely the best choice for you. These pots are more durable than their enameled counterparts and can stand up to intense heat when planted atop a bed of fiery coals. They also have a rough texture making them excellent for searing meats; however, like traditional cast-iron skillets, they require careful cleaning and seasoning.

For those who are more accustomed to cooking on a stovetop, an enamel-coated cast-iron Dutch oven is probably more your speed. The glossy coating on enamel-coated Dutch ovens means less sticking, easier cleaning, and no need for seasoning. But the coating can also scratch and chip, so it's important to be careful when handling your pot. Be gentle when placing the lid on your pot, and avoid metal utensils as they can scratch the interior.



CAMP STOVE VS. DUTCH OVEN

While a standard seasoned Dutch oven is suitable for cooking over a campfire, this vessel isn't the same as a camp stove. Camp stoves are equipped with several special features that make cooking over open flame even easier. While Dutch ovens typically have a rounded lid, camp stoves have a flat lid with a lip around the edge to hold hot coals. They also have a flat bottom, legs that help elevate it above coals, and a helpful bail handle that allows the pot to hang over a fire.

WHAT SIZE AND SHAPE IS BEST FOR ME?

If you can only fit one Dutch oven into your kitchen or budget, we recommend choosing a round 5- to 6-quart vessel. Large enough to hold a big batch of soup or a roast, yet still light enough for lifting, this size of Dutch oven is the most frequently used in *Southern Cast Iron's* Test Kitchen. If you have a large family or regularly cook for a big crowd, consider purchasing a 7- to 8-quart Dutch oven or, alternatively, a 3- to 4-quart pot for nights when you're only cooking for a few.

Fortunately, you can find Dutch ovens in almost every size, so cooking for one or 10 is no problem at all. While we like round Dutch ovens because they fit nicely on almost any stove's burner, oval-shaped Dutch ovens have their benefits. Although they aren't great options for stovetop cooking due to their shape, these pots are a sensible choice when roasting a big chicken or baking a loaf of bread in the oven. FINEX, a cast-iron cookware company out of Portland, Oregon, even makes an octagonal-shaped Dutch oven if you're interested in adding an intriguing piece to your collection.

No matter which shape or size of Dutch oven you're considering, we suggest you take note of the pot's handles. Why? Because you want to be able to securely lift and transport the Dutch oven both with your bare hands and while using hand protectors. Larger handles will be easier to grip and allow room for oven mitts and pot holders.



How Do I Decide Between Brands?

Once you've determined whether you want a traditional cast-iron Dutch oven or an enameled Dutch oven, deciding on the brand of pot to purchase largely depends on two factors: personal preference and budget. Lodge, a company that has been manufacturing cast-iron cookware in Tennessee since 1896, is the most well-known United States-based cast iron producer, and they offer an extensive collection of both traditional seasoned and enamel-coated cast-iron pieces. Their enamel-coated Dutch ovens have a slightly rounded interior, which means less cooking surface than other Dutch ovens on the market. Lodge is a mainstay for traditional seasoned Dutch ovens and camp stoves as well, with each featuring dual handles and a sturdy handled lid that has spikes on the underside meant to help condensation return to the food for added moisture. In 2019, Lodge acquired another notable cast iron brand: FINEX. Their 5-quart seasoned Dutch oven is unlike any other on the market, featuring their signature octagonal shape that offers a number of easy pour spouts and coil handles meant for quick cooling.

The Dutch oven from Smithey Ironware, a cast iron company based in South Carolina, is definitely worth considering. They released their seasoned 5½-quart Dutch oven in 2019, and with its signature smooth, polished interior and detailed craftsmanship, it's a functional beauty. While browsing the market, Milo is yet another company to check out. With their enamel-coated Dutch ovens you'll find affordability and variety paired with a sleek look and optimal heft.

Le Creuset, a French cookware company founded in 1925, has long been considered the gold standard for colorful enameled Dutch ovens. These well-crafted beauties are known for their longevity. Le Creuset, along with Lodge and several other brands, outfits their Dutch ovens with a light-colored interior, providing optimal visibility when cooking. However, this creamy colored interior can also become stained over time. Even so, with proper care, a Le Creuset Dutch oven will likely last through multiple generations. That being said, with an abundance of colors hitting the market often—from fiery reds and bold blues to subdued neutrals—it's hard to settle on just one. Do keep in mind that Le Creuset is considered high-end cookware, and the price reflects it.

Another French company that consistently tops the market for enameled cast iron is Staub. Their Dutch ovens are a bit heavier than those belonging to Le Creuset, and with a matte black interior, they're great for achieving the perfect sear on meats. Some other prominent features to note are that each lid contains self-basting spikes on the interior, and they're available in earthy hues, such as deep green and gray, that you might not find elsewhere. Staub's pieces are priced similarly with Le Creuset.





WHAT CAN I EXPECT TO PAY?

Le Creuset and Staub enamel-coated Dutch ovens are on the high end of the spectrum. At full price, a 5½-quart Le Creuset enamel-coated Dutch oven will cost about \$360. A Staub Dutch oven of the same size can cost upward of \$500, but it's not difficult to find a great deal on one of these pots online. Lodge, on the other hand, is a much more budget-friendly option. A 6-quart enamel-coated Dutch oven costs less than \$100, and their seasoned Dutch ovens and camp stoves are even more affordable. You can score a 5-quart Dutch oven for just over \$50 and a camp stove for \$79.95. For an enamel-coated 5½-quart Dutch oven from Milo, you'll pay \$135. Smithey prices their seasoned Dutch oven at \$295, and a FINEX piece costs just a hair more at \$300.

THE BOTTOM LINE

The cast-iron companies we've included in this guide are by no means your only options. You'll find countless other companies and styles of Dutch ovens in stores and online, but the brands mentioned here are ones that you're likely to encounter most frequently. The more comparison shopping you do, the happier you'll be with your ultimate purchase.

Dutch ovens are worth the investment, so our suggestion is simple—buy what you like and what suits you best. As with any other piece of cast iron, whether seasoned or enameled, with proper care of your Dutch oven, you'll reap the rewards for years to come. ●

ROASTING AND BRAISING

THESE WINTRY RECIPES UTILIZE TWO COOKING
METHODS THAT PRODUCE EQUALLY DELICIOUS
RESULTS, ESPECIALLY WHEN COOKED IN CAST IRON



PHOTOGRAPHY BY MAC JAMIESON
RECIPE DEVELOPMENT BY J.R. JACOBSON
FOOD STYLING BY ERIN MERHAR
STYLING BY DOROTHY WALTON



HARISSA-BRAISED PORK CHOPS,
WHITE BEANS, AND TOMATOES
page 67



ROASTING AND BRAISING BASICS

ROASTING—While roasting formerly signified cooking food over an open flame, today roasting indicates foods cooked by a dry, high heat, usually 400° or hotter. Other indicators of a roasting recipe are rubbing a fat on the outside of the food before cooking to create a golden-brown exterior and cooking the food uncovered.

BRAISING—The opposite of roasting, braising is usually a two-step process which cooks food by a wet, relatively low-temperature heat. Most braising recipes begin by quickly sautéing or searing the food in a hot pan to brown the exterior, followed by adding a small amount of cooking liquid. The food is then covered and simmered until it's tender enough to be cut, sliced, or pulled apart with little effort.





BUTTER-BRAISED TURNIPS AND GREENS

Makes 4 to 6 servings

This quick and easy side dish gives equal attention to turnip bulbs as well as their beloved greens.

- 5 turnips with greens attached
- 1 tablespoon olive oil
- 4 tablespoons unsalted butter
- 1 tablespoon minced garlic
- 2 teaspoons grated fresh ginger
- ½ cup unsalted vegetable stock

- 1 tablespoon white wine vinegar
- 1 teaspoon maple syrup
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper

1. Trim greens off turnips; wash and thoroughly dry. Chop greens. Peel and halve turnips.
2. In a 10-inch cast-iron skillet, heat oil over medium-high heat. Add turnips, cut side down; cook until golden brown, 5 to 6 minutes. Add butter, garlic, and ginger; cook, stirring occasionally, until fragrant and butter is melted,

1 to 2 minutes. Stir in stock, vinegar, syrup, salt, and pepper; bring to a boil. Reduce heat, cover, and simmer until turnips are just tender, 8 to 9 minutes.

3. Increase heat to medium-high. Cook, uncovered, until liquid is reduced by half, 5 to 6 minutes. Stir in chopped turnip greens; cook until wilted, about 2 minutes.

◦ KITCHEN TIP ◦

This recipe also works great with beets.



HARISSA-BRAISED PORK CHOPS, WHITE BEANS, AND TOMATOES

Makes 4 servings
(photo on page 63)

Creamy cannellini beans soak up the spicy cooking liquid of this quick skillet supper.

- 3 tablespoons unsalted butter, divided
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 4 (1-inch-thick) bone-in pork rib chops
- 1 cup chopped fennel
- 4 cloves garlic, minced
- 2 (14.5-ounce) cans fire-roasted diced tomatoes, undrained
- 1 tablespoon harissa paste
- 1 (14-ounce) can cannellini beans, rinsed and drained

Garnish: fennel fronds

1. In a 12-inch cast-iron skillet, melt 2 tablespoons butter over medium-high heat. Sprinkle salt and pepper all over pork chops. Add pork chops to skillet; cook until browned, 2 to 3 minutes per side. Remove from skillet.
2. In same skillet, melt remaining 1 tablespoon butter over medium heat. Add fennel and garlic; cook, stirring occasionally, for 2 minutes. Stir in tomatoes and harissa. Return pork chops to skillet; bring to a boil. Reduce heat, cover, and simmer until an instant-read thermometer inserted in thickest portion of pork chops registers 145°, 7 to 8 minutes. Stir beans into tomato mixture in skillet; cook until heated through, 2 to 3 minutes. Garnish with fennel fronds, if desired.

• KITCHEN TIP •

Harissa is a traditionally Middle Eastern condiment that's made from roasted red peppers, spicy chile peppers, garlic, cumin, and other seasonings. Harissa powder is the ground dried mixture; harissa paste has olive oil or another liquid added to the dried mixture. Harissa paste can be found in the international foods aisle of grocery stores, in specialty food stores, and online. If you cannot find it in your area, Sriracha or another spicy chile paste is a good substitute. Sun-dried tomato paste can also be substituted if you prefer a mild dish.

SWEET AND SPICY ROASTED PORK BELLY

Makes 6 to 8 servings
(photo on page 61)

An initial burst of high heat followed by a low-and-slow cooking produces a rich, melt-in-your-mouth pork belly. This cut of meat is good for crowds because a little goes a long way.

- ½ cup firmly packed light brown sugar
- 2 tablespoons kosher salt
- 2½ teaspoons chili powder
- 1 teaspoon onion powder
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon crushed red pepper
- 1 (4-pound) pork belly, fat cap attached, skin removed
- 2 tablespoons olive oil

1. In a small bowl, stir together brown sugar, salt, chili powder, onion powder, cumin, paprika, and red pepper. Measure ¼ cup mixture; reserve remaining mixture in bowl.
2. Place pork belly, fat side up, on a rimmed baking sheet. Using a sharp knife, score fat in a ½-inch-wide crosshatch pattern. Gently rub ¼ cup brown sugar mixture onto fat. Refrigerate, uncovered, overnight.
3. Preheat oven to 450°. Let pork stand at room temperature for 15 minutes.
4. Pat pork dry with paper towels. Rub oil all over pork; sprinkle remaining brown sugar mixture all over pork. Place pork, fat side up, in a 14-inch cast-iron skillet.
5. Bake for 30 minutes. Reduce oven temperature to 300°. Bake until top is golden brown and crisp and pork is tender, 2 hours and 30 minutes to 3 hours more. Let stand for 10 minutes before serving.

EVERYTHING SPICE-ROASTED CAULIFLOWER

Makes 4 to 6 servings
(photo on page 64)

Atlanta chef Asha Gomez's take on spice-crust roasted cauliflower in her cookbook | Cook in Color inspired us to create our own version of this veggie. If you've never been a cauliflower fan, we bet you will be after this trying this bronzed beauty.

- 2 teaspoons kosher salt
- 1 large head cauliflower
- 2 tablespoons unsalted butter, melted
- ¼ teaspoon garlic salt
- ½ cup mayonnaise
- 3 tablespoons everything bagel seasoning
- 1 teaspoon crushed red pepper

1. Fill an 8- to 10-inch cast-iron skillet with ½ inch of water; add salt, and bring to a boil over medium-high heat. Add cauliflower, stem side down; cover skillet with foil. Cook until cauliflower is just tender, about 8 minutes. Let cauliflower drain and cool, stem side down, on a wire rack for 15 minutes. Wipe skillet dry.
2. Preheat oven to 425°.

3. In a small bowl, stir together butter and garlic salt. Slowly drizzle butter mixture into center of cauliflower. Place whole cauliflower, stem side down, in same skillet. Spread mayonnaise all over cauliflower; sprinkle everything seasoning and red pepper all over cauliflower.
4. Bake for 30 minutes. Rotate skillet in oven; bake until golden brown and a knife inserted in center of cauliflower comes out easily, 5 to 8 minutes more.

BEER-BRAISED BEEF AND ONIONS

Makes 6 to 8 servings

Tuck leftovers into toasted rolls for hearty sandwiches.

- 3 tablespoons olive oil, divided
- 1 tablespoon plus 1 teaspoon kosher salt
- 1 tablespoon ground black pepper
- 1 (4-pound) boneless beef chuck roast
- 2 medium yellow onions, quartered
- 4 large shallots, halved
- 3 cloves garlic, minced
- 2 (12-ounce) cans pale ale beer
- 2 tablespoons firmly packed light brown sugar
- 3 bay leaves
- 2 tablespoons cornstarch
- ¼ cup cold water

1. In a large Dutch oven, heat 2 tablespoons oil over medium-high heat. Sprinkle salt and pepper all over beef. Add beef to pot; cook until browned all over, about 3 minutes per side. Remove beef from pot.
2. In same pot, heat remaining 1 tablespoon oil over medium heat. Add onions, shallots, and garlic in a single layer. Cook, turning once, until golden brown on each side, about 4 minutes. Stir in beer, brown sugar, and bay leaves; cook for 2 minutes, scraping browned bits from bottom of pot with a wooden spoon.
3. Push onion mixture to sides of pot; add beef to center of pot. Bring to a boil. Reduce heat, cover, and simmer until beef is very tender, 2 hours and 30 minutes to 3 hours.
4. Using a slotted spoon, transfer beef and onions to a serving platter. Discard bay leaves from cooking liquid. Skim off fat from cooking liquid. Bring cooking liquid to a low boil over medium heat.
5. In a small bowl, whisk together cornstarch and ¼ cup cold water until smooth. Whisk cornstarch mixture into cooking liquid; cook, whisking constantly, until thickened, 1 to 2 minutes. Drizzle sauce onto beef and onions before serving. 🔍



MIGHTY MUSHROOMS

EARTHY, MEATY 'SHROOMS PLAY THE STARRING ROLE IN THESE COMFORTING DISHES

RECIPE DEVELOPMENT BY J.R. JACOBSON
FOOD STYLING BY ERIN MERHAR
STYLING BY MARY BETH JONES







MUSHROOM AND BACON TART

Makes 1 (12-inch) tart

This flavor-packed tart comes together with ease. Pair it with a winter greens salad, and brunch, lunch, or a light dinner is served.

- 4 slices bacon, chopped
- 12 ounces assorted fresh mushrooms, sliced
- 1 cup thinly sliced green onion
- 4 cloves garlic, minced
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 (14.1-ounce) package refrigerated piecrusts

1 (5.2-ounce) package spreadable garlic and herb cheese*

1 egg

Garnish: sliced green onion

1. In a large cast-iron skillet, cook bacon over medium heat until crisp, 5 to 7 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 2 tablespoons drippings in skillet.
2. Add mushrooms, green onion, garlic, salt, and pepper to drippings in skillet; cook, stirring occasionally until mushrooms are browned, 5 to 6 minutes. Remove from heat; let cool.
3. Preheat oven to 425°.
4. On a lightly floured large piece of parchment

paper, unroll piecrusts, and stack together; roll crusts to a 14-inch circle. Spread cheese onto crust, leaving a 2-inch border on all sides. Spread mushroom mixture and three-fourths of bacon onto cheese.

5. Fold excess dough over mushroom mixture (dough will not fully cover mushrooms). In a small bowl, beat egg; brush onto edges of crust. Transfer tart on parchment to a 14-inch round cast-iron baking sheet.

6. Bake until crust is golden brown, 15 to 18 minutes. Top with remaining bacon; let stand for 5 minutes before serving. Garnish with green onion, if desired.

*We used Boursin Garlic & Fine Herbs Cheese.





CHICKEN-FRIED PORTOBELLO
STEAKS WITH BUTTERMILK
MUSHROOM GRAVY
page 76

BALSAMIC-GLAZED STEAK TIPS AND MUSHROOMS

Makes 4 to 6 servings

On your next steak night, give this sizzling skillet supper a try for a twist on the classic steak house pairing of beef and mushrooms.

- 1½ pounds top sirloin steak, cut into 2- to 3-inch pieces**
- ¼ cup soy sauce**
- 2 tablespoons balsamic vinegar**
- 2 tablespoons minced garlic**
- 1 tablespoon grated fresh ginger**
- 1 teaspoon kosher salt, divided**
- ¼ teaspoon ground black pepper**
- 2 tablespoons olive oil**

- 4 tablespoons unsalted butter, divided**
- 1 medium red onion, cut into wedges**
- 1 pound fresh shiitake mushrooms, stemmed and quartered**
- 1 tablespoon chopped fresh cilantro**

- 1.** In a heavy-duty resealable plastic bag, combine steak, soy sauce, vinegar, garlic, ginger, ½ teaspoon salt, and pepper. Seal bag, turning to combine. Refrigerate for at least 1 hour or up to 4 hours.
- 2.** Remove steak from bag, reserving marinade. Pat steak dry with paper towels.
- 3.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add steak to skillet in a single layer; cook until browned, 2 to 3 minutes per side. Remove steak from skillet.

- 4.** Melt 2 tablespoons butter in skillet over medium heat. Add onions, mushrooms, and remaining ½ teaspoon salt; cook, stirring occasionally, until mushrooms are browned and onion is softened, 5 to 7 minutes. Stir in reserved marinade; boil for 1 to 2 minutes. Stir in remaining 2 tablespoons butter, cilantro, and steak; cook, stirring frequently, until butter is melted and steak is heated through. Serve immediately.





CHICKEN-FRIED PORTOBELLO STEAKS WITH BUTTERMILK MUSHROOM GRAVY

Makes 4 servings

We promise you won't miss the meat in this modern yet ultra-satisfying take on chicken-fried steak.

- 6 large fresh portobello mushroom caps, divided
- Vegetable oil, for frying
- 2 cups all-purpose flour
- 2 teaspoons cornstarch
- 2 teaspoons garlic powder
- 1 teaspoon smoked paprika
- 2½ teaspoons kosher salt, divided
- ¼ teaspoons ground black pepper, divided
- 2 large eggs
- 2 cups whole buttermilk, divided
- 3 tablespoons unsalted butter
- 2 tablespoons heavy whipping cream
- 1 tablespoon chopped fresh parsley
- Garnish: chopped fresh parsley

1. Preheat oven to 400°. Place a wire rack on a rimmed baking sheet.
2. Place 4 mushrooms, gill side down, on prepared rack. Bake until just tender and mushrooms have released their liquid, 20 to 25 minutes. Let mushrooms cool and drain on paper towels, gill side down, for 5 minutes. Reduce oven temperature to 200°. Wipe baking sheet and rack dry.
3. In a 12-inch cast-iron skillet, pour oil to a depth of ½ inch, and heat over medium-high heat until a deep-fry thermometer registers 350°.
4. In a medium bowl, whisk together flour, cornstarch, garlic powder, paprika, 2 teaspoons salt, and 1 teaspoon pepper. In another medium bowl, whisk together eggs and 1 cup buttermilk.
5. Dredge roasted mushrooms, one at a time, in flour mixture, gently shaking off excess; dip in egg mixture, letting excess drip off. Dredge mushrooms again in flour mixture. Reserve remaining flour mixture.
6. Fry mushrooms until golden brown, 2 to 3 minutes per side. Return fried mushrooms to wire rack on baking sheet, and place in oven to keep warm.
7. Remove gills from remaining 2 mushrooms; chop mushrooms.
8. In an 8-inch cast-iron skillet, cook chopped mushrooms over medium-high heat, stirring frequently, until just tender and liquid from mushrooms has evaporated, 5 to 6 minutes. Reduce heat to medium; stir in butter; cook for 1 minute.
9. In a small bowl, whisk together 1 tablespoon reserved flour mixture, remaining ½ teaspoon salt, remaining ¼ teaspoon pepper, and remaining 1 cup

buttermilk until smooth; whisk into mushrooms in skillet. Bring to a boil, whisking constantly. Reduce heat, and simmer, whisking occasionally, until thickened, about 5 minutes. Remove from heat; stir in cream and parsley. Serve immediately with fried mushrooms. Garnish with parsley, if desired.

CREMINI AND PORCINI MUSHROOM MAC AND CHEESE

Makes 8 servings
(photo on page 72)

We made classic mac and cheese main dish-worthy by adding two varieties of mushrooms and topping it with a crunchy, herby crust.

- 2 cups boiling water
- 1 (1-ounce) package dried porcini mushrooms
- 1 (8-ounce) package fresh cremini mushrooms, stemmed and quartered
- 4 tablespoons unsalted butter, divided
- 1 large shallot, thinly sliced
- 4 cloves garlic, minced
- 2 tablespoons sherry vinegar
- 3 tablespoons all-purpose flour
- 2½ cups whole milk
- 1 tablespoon minced fresh sage
- ½ teaspoon kosher salt
- ¼ teaspoon crushed red pepper
- 2 cups shredded sharp white Cheddar cheese, divided
- 2 cups shredded fontina cheese, divided
- 12 ounces cavatappi pasta, cooked according to package directions
- ¾ cup seasoned panko (Japanese bread crumbs)
- Garnish: fresh sage

1. In a small bowl, combine 2 cups boiling water and dried mushrooms; let stand until mushrooms are softened, 15 to 20 minutes. Remove mushrooms with a slotted spoon, and let drain on paper towels; discard liquid.
2. Preheat oven to 375°.
3. In a 10-inch cast-iron skillet, cook cremini mushrooms over medium heat, stirring occasionally, until liquid from mushrooms has evaporated, 8 to 10 minutes. Add 1 tablespoon butter, shallot, and garlic to skillet; cook, stirring frequently, until shallot is soft, 2 to 3 minutes. Stir in drained porcini mushrooms and sherry vinegar. Transfer mixture to a medium bowl.
4. In same skillet, melt remaining 3 tablespoons butter over medium heat. Whisk in flour until smooth. Cook, whisking frequently, for 2 minutes. Gradually whisk in milk until smooth. Cook, whisking frequently, until mixture thickens, about 5 minutes. Whisk in minced sage, salt, and red pepper; whisk in 1¾ cups Cheddar and 1¾ cups fontina until melted and

smooth. Remove from heat; stir mushroom mixture and pasta into cheese sauce.

5. In a small bowl, stir together bread crumbs, remaining ¼ cup Cheddar, and remaining ¼ cup fontina. Sprinkle onto casserole.
6. Bake until golden brown and bubbly, 20 to 25 minutes. Let stand for 10 minutes before serving. Garnish with sage, if desired.

◦ KITCHEN TIP ◦

Cremini mushrooms and baby portobello mushrooms are the same. Cooking the creminis in a dry skillet intensifies their flavor and removes moisture that would otherwise make your baked mac and cheese watery.

CREAM OF MUSHROOM SOUP

Makes 2½ quarts
(photo on page 70)

This luxuriously rich soup is light years away from the canned variety we all grew up on.


- 6 tablespoons unsalted butter
- 1½ cups chopped yellow onion
- 4 cloves garlic, minced
- 3 (8-ounce) packages sliced fresh cremini mushrooms
- 2½ teaspoons kosher salt
- ½ teaspoon ground black pepper
- 6 tablespoons all-purpose flour
- 2 cups mushroom stock*
- 1 (32-ounce) carton low-sodium chicken broth
- 2 tablespoons Worcestershire sauce
- 2 tablespoons chopped fresh thyme
- 1 cup heavy whipping cream

1. In a 4-quart Dutch oven, melt butter over medium heat. Add onion, garlic, mushrooms, salt, and pepper. Cook, stirring frequently, until mushrooms are soft and have released their liquid, 10 to 12 minutes.
2. Stir in flour until mushrooms are well coated; cook, stirring frequently, until golden brown, 3 to 5 minutes. Gradually stir in mushroom stock; cook for 2 minutes, scraping browned bits from bottom of pot with a wooden spoon. Stir in chicken broth, Worcestershire, and thyme; bring to a boil. Reduce heat, and simmer, stirring occasionally, until slightly thickened, 20 to 30 minutes.
3. Remove from heat; gradually stir in cream until combined. Serve immediately. 🍄

*We used College Inn Mushroom Stock.

◦ KITCHEN TIP ◦

This soup freezes well; reheat it over medium-low heat, stirring frequently, until soup is hot but not boiling.



COZY COOKIES AND BARS

FRESH-FROM-THE-OVEN SWEETS
TO WARM YOUR SOUL AND SATISFY
YOUR SWEET TOOTH

PHOTOGRAPHY BY
JIM BATHIE
RECIPE DEVELOPMENT BY
TAYLOR FRANKLIN WANN
FOOD STYLING BY
LAURA CRANDALL
STYLING BY
DOROTHY WALTON

CHOCOLATE-TOFFEE
PECAN PIE BARS
page 83





LOADED OATMEAL COOKIES

Makes about 20

We suggest making a double batch of these cookies, because with buttery white chocolate chips, crunchy walnuts, and sweet dried fruit, they won't be staying long in your cookie jar.

- ½ cup unsalted butter, softened**
- 1 cup firmly packed light brown sugar**
- 1 large egg, room temperature**
- ½ teaspoon vanilla extract**
- 1½ cups all-purpose flour**
- ½ teaspoon baking powder**
- ½ teaspoon baking soda**
- ¼ teaspoon ground cinnamon**
- 1 teaspoon kosher salt**
- 1 cup old-fashioned oats**
- ⅓ cup white chocolate chips**
- ⅓ cup chopped walnuts**
- ⅓ cup chopped dried figs**

- 1.** Line a small baking sheet with parchment or wax paper.
- 2.** In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 2 to 3 minutes, stopping to scrape bowl. Beat in egg and vanilla until combined.
- 3.** In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in oats, chocolate chips, walnuts, and figs. Scoop dough by heaping tablespoons, and roll into balls. Place balls on prepared pan. Refrigerate for 1 hour.
- 4.** Preheat oven to 350°. Line a 14-inch round cast-iron baking sheet with parchment paper. Place dough balls 2 inches apart on prepared pan.
- 5.** Bake until lightly browned, 17 to 22 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

◦ KITCHEN TIP ◦

Let your cast-iron baking sheet cool to room temperature between baking batches of cookies. Keep unbaked cookie dough refrigerated.



PB AND J
BLONDIES
page 83



SKILLET SPRINKLE SUGAR COOKIE

Makes 1 (10-inch) cookie

With its crispy edges and soft, chewy center, this giant sugar cookie will fill you with childhood nostalgia.

- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- ½ cup firmly packed light brown sugar
- 1 large egg, room temperature
- 1 tablespoon vanilla extract
- ¾ cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- ⅓ cup plus 1 tablespoon rainbow sprinkles, divided

Garnish: confectioners' sugar

1. Preheat oven to 350°. Spray a 10-inch cast-iron skillet with baking spray with flour.

2. In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 2 to 3 minutes, stopping to scrape bowl. Add egg, beating well. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Fold in ⅓ cup sprinkles. Spread batter into prepared pan. Sprinkle remaining 1 tablespoon sprinkles onto batter.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan on a wire rack. Cut into wedges. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.





PB AND J BLONDIES

Makes 9 to 12
(photo on page 81)

Move over, sandwiches. These peanut butter and jelly creations are the new lunchtime favorite.

- 1 cup plus 2 tablespoons all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 1 cup firmly packed light brown sugar
- ½ cup unsalted butter, melted and cooled
- ¼ cup crunchy peanut butter, melted
- 1 teaspoon vanilla extract
- 1 large egg, room temperature
- ¼ cup crunchy peanut butter
- ¼ cup strawberry jam*

1. Preheat oven to 350°. Line a 9-inch square cast-iron skillet with parchment paper, letting excess extend over sides of pan.
2. In a small bowl, whisk together flour, baking powder, and salt. In a large bowl, whisk together brown sugar, melted butter, melted peanut butter, and vanilla; whisk in egg. Stir flour mixture into butter mixture just until combined. Spread batter into prepared pan.
3. In separate microwave-safe bowls, heat peanut butter and jam in 5-second intervals just until warm. (Do not melt peanut butter or jam.) Dollop peanut butter and

jam by tablespoonfuls onto batter, making sure to reach the edges. Using the back of a spoon, gently swirl peanut butter and jelly together.

4. Bake until lightly browned and just set, 25 to 30 minutes. Let cool completely in pan on wire rack.
5. Using excess parchment as handles, remove from pan before cutting into squares. Store in an airtight container for up to 3 days.
6. Store in an airtight container for up to 3 days.

*We used Smucker's Strawberry Jam.

• KITCHEN TIP •

Creamy peanut butter and any other flavor of jam you like can be used for these blondies.

CHOCOLATE-TOFFEE PECAN PIE BARS

Makes about 12
(photo on page 78)

Studded with chocolate chunks and toffee bits, pecan pie lovers will be in heaven with these crunchy bars.

- 1 cup unsalted butter, softened
- ⅓ cup granulated sugar
- 5 large eggs, room temperature and divided
- 3 teaspoons vanilla extract, divided
- 2½ cups plus ⅓ cup all-purpose flour, divided
- 2 teaspoons kosher salt, divided
- ¼ cup firmly packed light brown sugar
- ¼ cup light corn syrup
- 1¾ cups coarsely chopped pecans
- ½ cup bittersweet chocolate chunks
- ½ cup toffee bits

1. Lightly spray a 13x9-inch cast-iron baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, beat butter and granulated sugar with a mixer at medium speed until creamy, about 2 minutes, stopping to scrape bowl. Beat in 1 egg and 1 teaspoon vanilla until combined. Beat in 2½ cups flour and 1 teaspoon salt until combined. Press dough into bottom of prepared pan; prick dough all over with a fork. Freeze for 10 minutes.
3. Preheat oven to 350°.
4. Bake until edges of crust are lightly browned, about 30 minutes. Leave oven on.
5. In a large bowl, whisk together brown sugar, remaining ⅓ cup flour, and remaining 1 teaspoon salt; whisk in remaining 4 eggs and remaining 2 teaspoons vanilla. Whisk in corn syrup until smooth; stir in pecans, chocolate, and toffee. Pour onto hot crust.
6. Bake until center is set, about 35 minutes, loosely covering with foil to prevent excess

browning, if necessary. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan before cutting into bars. Store in an airtight container for up to 3 days.

• KITCHEN TIP •

If you don't have a 13x9-inch cast-iron baking pan, you can also bake these bars in a 12-inch cast-iron skillet or a regular 13x9 pan.

LEMON-ROSEMARY SHORTBREAD

Makes 8 wedges
(photo on page 80)

You might not think that a savory herb belongs in a sweet dessert, but one bite of these melt-in-your-mouth wedges will have you convinced otherwise.

- 1 cup unsalted butter, softened
- 1¾ cups confectioners' sugar, divided
- 1 tablespoon plus 1½ teaspoons lemon zest, divided
- 2 tablespoons plus 2 teaspoons fresh lemon juice, divided
- 2½ cups all-purpose flour
- 2 tablespoons plus ½ teaspoon minced fresh rosemary, divided
- ½ teaspoon kosher salt

1. Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, beat butter and ¾ cup confectioners' sugar with a mixer at medium-high speed until creamy, 2 to 3 minutes, stopping to scrape bowl. Beat in 1 tablespoon zest and 2 teaspoons lemon juice until combined.
3. In a medium bowl, whisk together flour, 2 tablespoons rosemary, and salt. Gradually add flour mixture to butter mixture, beating on low speed just until combined. Knead dough a few times with hands just until it comes together.
4. Press dough into prepared skillet. Freeze for 30 minutes. Using a sharp knife, score dough into 8 wedges. (Do not cut all the way through dough.)
5. Preheat oven to 350°.
6. Bake until edges are lightly browned, 35 to 40 minutes. Let cool in pan for 2 minutes. Using a sharp knife, cut all the way through wedges in pan. Let cool completely in pan on a wire rack.
7. Remove wedges from pan. In a small bowl, whisk together remaining 1 cup confectioners' sugar, remaining 2 tablespoons lemon juice, and 1 teaspoon lemon zest. Drizzle onto shortbread; sprinkle with remaining ½ teaspoon rosemary and remaining ½ teaspoon zest. Let stand until glaze is set, about 20 minutes. Store in an airtight container for up to 3 days. 🍴



Bring your
Krewes,
 we'll
 bring **OURS!**
MARDI GRAS
 February 5-6 & 12-16, 2021

Mardi Gras, in the heart of Louisiana's Cajun and Creole Country, is the family-friendly way to have fun. Enjoy nine parades, a festival with live music, fairground rides, and the traditional courir de Mardi Gras. There's something for everyone in your krewes.

LAFAYETTE
 — LOUISIANA —
Seasoned to Celebrate



LafayetteTravel.com/MardiGras

800 346 1958



Q: WHAT'S THE BEST WAY TO RESEASON MY CAST-IRON COOKWARE?

A:

We recognize that there are just about as many seasoning methods as there are sizes of cast-iron skillets. But after many years of developing cast iron recipes and testing various seasoning techniques, the *Southern Cast Iron* Test Kitchen has adopted a process first shared with us by cast iron collector and cook Jeffrey Rogers of *The Culinary Fanatic* blog as our standard seasoning method. This process works well for vintage cast-iron cookware as well as modern pieces and produces a durable finish.



What you'll need:

- Vegetable shortening (plain, not butter-flavored)
- Lint-free cotton rag
- Absorbent paper towels

1. Heat your oven to 200°.
2. Put the skillet in the oven upside down for 20 minutes.
3. Apply a liberal amount of shortening with a lint-free cotton rag. The shortening will melt quickly because the skillet will be warm.
4. Wipe off all shortening with an absorbent paper towel. Jeffrey prefers Scott shop towels, but any will do.
5. Put the skillet back in the oven upside down, increase oven temperature to 300°, and set a timer for 15 minutes.
6. After 15 minutes, remove the skillet, and lightly wipe it again with a paper towel to remove excess shortening.
7. Return the skillet to the oven upside down, increase oven temperature to 400°, and set a timer for 2 hours.
8. Turn off the oven, and let the skillet cool completely in the oven.
9. Repeat the process if you want your skillet to have more sheen. Do not repeat more than 3 times.

A Note on Fats for Seasoning

It's best not to heat the cast iron hotter than 400°, which is 40° to 50° higher than the smoke point for shortening. If you use a different fat such as vegetable or canola oil, you should adjust the oven temperature accordingly. We also recommend you avoid seasoning cast-iron cookware with bacon fat as well as any nut oil. Any residual bacon fat on cookware can turn rancid while the cookware is being stored, and residual nut oil can trigger a reaction in someone who has nut allergies. 🔍

SACRED STONE OF THE SOUTHWEST IS ON THE BRINK OF EXTINCTION



Centuries ago, Persians, Tibetans and Mayans considered turquoise a gemstone of the heavens, believing the striking blue stones were sacred pieces of sky. Today, the rarest and most valuable turquoise is found in the American Southwest— but the future of the blue beauty is unclear.

On a recent trip to Tucson, we spoke with fourth generation turquoise traders who explained that less than five percent of turquoise mined worldwide can be set into jewelry and only about twenty mines in the Southwest supply gem-quality turquoise. Once a thriving industry, many Southwest mines have run dry and are now closed.

We found a limited supply of turquoise from Arizona and snatched it up for our *Sedona Turquoise Collection*. Inspired by the work of those ancient craftsmen and designed to showcase the exceptional blue stone, each stabilized vibrant cabochon features a unique, one-of-a-kind matrix surrounded in

Bali metalwork. You could drop over \$1,200 on a turquoise pendant, or you could secure 26 carats of genuine Arizona turquoise for just \$99.

Your satisfaction is 100% guaranteed. If you aren't completely happy with your purchase, send it back within 30 days for a complete refund of the item price.

The supply of Arizona turquoise is limited, don't miss your chance to own the Southwest's brilliant blue treasure. Call today!

Jewelry Specifications:

- Arizona turquoise • Silver-finished settings

Sedona Turquoise Collection

A. Pendant (26 cts)	\$299	\$99*	Save \$200
B. 18" Bali Naga woven sterling silver chain		\$149	
C. 1 1/2" Earrings (10 ctw)	\$299	\$99*	Save \$200
Complete Set**	\$747	\$249	Save \$498

** Complete set includes pendant, chain and earrings.

Call now and mention the offer code to receive your collection.

1-800-333-2045

Offer Code STC297-01

You must use the offer code to get our special price.

* Special price only for customers using the offer code versus the price on Stauer.com without your offer code.

Stauer® 14101 Southcross Drive W., Ste 155, Dept. STC297-01, Burnsville, Minnesota 55337 www.stauer.com



26 carats
of genuine
Arizona turquoise
ONLY \$99

"With depleting mines, turquoise, the most sacred stone to the Navajo, has become increasingly rare."

— Smithsonian.com

Necklace enlarged to show luxurious color

Stauer... Afford the Extraordinary.®



RICH AND CREAMY RISOTTO

YOU'VE PROBABLY SEEN RISOTTO ON MANY RESTAURANT MENUS BECAUSE IT HAS A REPUTATION OF BEING DIFFICULT TO COOK AND BEST LEFT TO PROFESSIONALS. THIS NOTION CAN'T BE FURTHER FROM THE TRUTH. SIMPLY MADE WITH RICE AND A HANDFUL OF OTHER FRIDGE AND PANTRY STAPLES AND REQUIRING LITTLE EFFORT BEYOND STIRRING, RISOTTO IS HEARTY, VELVETY SMOOTH, AND OH-SO-SATISFYING. WITH MASTERY OF THIS BASE RECIPE, YOU CAN ADAPT THE INGREDIENTS AND FLAVORS IN ENDLESS WAYS TO SUIT ANY TASTE.

CLASSIC RISOTTO

Makes 4 servings

- 3 tablespoons unsalted butter, divided
 - ½ cup diced onion
 - 2 teaspoons minced garlic
 - 1½ cups Carolina Gold rice
 - 1 cup dry white wine
 - 1 (32-ounce) carton chicken stock
 - 1½ teaspoons kosher salt
 - ⅓ cup grated Parmesan cheese
 - ¼ cup half-and-half
 - 1 tablespoon fresh thyme leaves
- Garnish: grated Parmesan cheese, fresh thyme

1. In a 12-inch enameled cast-iron skillet or braiser, melt 2 tablespoons butter over medium heat. Add onion and garlic; cook, stirring occasionally, until soft, about 5 minutes. Stir in rice; cook, stirring frequently, until rice is lightly browned and begins to pop, 5 to 7 minutes. Stir in wine, scraping any browned bits from bottom of pan with a wooden spoon. Cook until liquid is absorbed, about 1 minute.
2. Meanwhile, in a large microwave-safe liquid measuring cup, combine stock and salt; heat in microwave on high until stock is hot and salt is dissolved. Slowly stir 1 cup hot stock into rice; cook, stirring constantly, until most of liquid is absorbed. Continue adding hot stock, 1 cup at a time, and cooking, stirring constantly, until rice is just tender, 20 to 25 minutes total. Stir in cheese, half-and-half, thyme, and remaining 1 tablespoon butter until creamy. Serve immediately. Garnish with Parmesan and thyme, if desired.

◦ KITCHEN TIP ◦

Pinot Grigio or Sauvignon Blanc are good dry white wines to use. Although Italian Arborio and carnaroli rice varieties are traditionally used to make risotto, we are fond of using the Southern heirloom Carolina Gold rice. It can be found at carolinaplantationrice.com or ansonmills.com.

TURN THE PAGE FOR MAKING RISOTTO STEP-BY-STEP.

RISOTTO STEP-BY-STEP

1. Sautéing onion and garlic in butter creates the base flavor of risotto. The vegetables need to only soften at this stage; watch the garlic to be sure it doesn't burn, which can create a bitter taste.



2. Stirring the rice into the butter coats each grain of rice in fat, which helps to prevent clumps and also toasts the rice, which creates a subtle nutty flavor.



3. Add the wine to deglaze the pan, and use a wooden spoon to scrape any browned bits from the bottom and sides of the pan. Stir while cooking until the rice has absorbed almost all the wine.



4. Add hot broth, which will cook the risotto faster, 1 cup at a time. Using a microwave-safe liquid measuring cup means you don't have to dirty another pot to heat the stock, and it lets you see at a glance exactly how much stock you're adding. If the stock cools off between additions, simply reheat it in the microwave.



5. Stirring frequently releases starch from the rice, which creates risotto's signature creamy texture. It's time to add another cup of broth when a slight trail of liquid is left behind after a wooden spoon is pulled through the rice.



6. After all the stock has been added and absorbed, you'll know the risotto is almost ready when it's creamy and you can see a slight trail of liquid when a wooden spoon is pulled through it. Also, give the risotto a taste at this point; the rice should have a little chew to it and be slightly al dente.



7. Stir the half-and-half, butter, Parmesan, and thyme into the risotto, and serve it immediately. As risotto stands, it continues to absorb moisture and becomes firm and dry, which is exactly what you don't want to happen. 🍳



PERFECT PAIR!
BACON UP® + CAST IRON



NEW!

Available on Amazon and at select retailers. See BaconUp.com for details.

DOWNLOAD APP TODAY!



NEW FEATURES:



ORGANIZED BY ISSUES & SPECIAL ISSUES



READ IN MOBILE RESPONSIVE VIEW

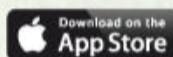


SHARE ACROSS SOCIAL MEDIA



KEYWORD & ARTICLE SEARCH

southerncastiron.com/digital-editions



*Digital edition subscriptions are sold separately from print subscriptions. Having a print subscription does not provide access to the digital editions.

FUNDRAISE WITH RADA!!

100+ PRODUCTS UNDER \$15!
40% FUNDRAISING PROFIT!

You Decide...



ONLINE



CATALOG

Sell online, face to face with catalogs, or both. It's up to you!

to get your

FREE CATALOG

call **800-311-9691**
or visit **RadaCutlery.com**

NOTE: Dept A21SCA

RADA
CUTLERY



GRANDMA'S SKILLET GOES GLOBAL

HOW THIS WINSTON-SALEM, NORTH CAROLINA, CHEF, CULINARY TOUR GUIDE, AND BLOGGER ALWAYS TAKES A PIECE OF HOME WITH HER ON HER TRAVELS

BY NIKKI MILLER-KA



My grandma was part of the reason why I started cooking professionally. Without her or her small collection of cast iron, my culinary life would be incomplete. Nearly every meal my grandma made began in her 10-inch cast-iron skillet. Gumbo, jambalaya, biscuits, layer cakes, gravy, cornbread, pancakes, home fries, cube steak, and even scrambled eggs all had their humble beginnings in the skillet. As family folklore goes, my grandma received a set of cast-iron skillets as an anniversary gift from my grandfather. She raised three children, dozens of adopted children in the form of school friends, neighborhood kids, and me, her first grandchild, out of that skillet.

I started using the skillet while teaching monthly cooking classes back in 2007. The facility where I conducted classes was state of the art, complete with gas ranges, induction burners, infrared thermometers, and every other modern appliance and gadget you could think to have in a kitchen. The only thing missing: a cast-iron skillet. I used that skillet during every single one of my cooking classes, partly because it felt familiar and partly because I wanted my grandma to be near to me.

I don't remember exactly when I started traveling with the skillet, but I always know that when I take my 10-inch pan with me, a little piece of Grandma is with me. If you don't know, cast iron anything is heavy. It's highly impractical to travel with it, even if

it's just for fun. One of the many benefits of cooking in cast iron is the minuscule transfer of iron to the food. It's similar to the way an oak barrel imparts flavor to Chardonnay. All of the history and expertise that were put into the thousands of meals made in the skillet transfer to its contents.

In 2012, I took a once-in-a-lifetime trip to Paris with my aunt, my grandma's youngest daughter. You can't go to Paris without going on a gastronomic adventure, so we signed up to take a cooking class. Can you imagine strolling down the Champs-Élysées with a well-worn canvas bag thrown over your shoulder with a 7-pound skillet inside? The hard metal bounced on my hip as we inched close to the center of the City of Lights. During class, I swirled fresh butter around the pan and helped to create blanquette de veau [a stew-like veal dish], roasted pineapple, and a stacked dish of beets and chèvre. At the end of class, I posed with the skillet in pictures, beaming brightly with our family heirloom.

The skillet has been in use for well over 60 years. I used to keep a photo of the skillet in my purse to show off to people, just as one would show off pictures of their children. Now, I have a photo of myself holding the skillet in France.

Follow Nikki's cooking and traveling adventures at niksnacksonline.com and [@niksnacks](https://www.instagram.com/niksnacks) on social media.



FOOD STYLING BY
ERIN MERHAR

FRIED SHRIMP WITH COCONUT COLLARD GREENS

Recipe adapted from Nikki Miller-Ka

Makes 4 to 6 servings

- 1 tablespoon coconut oil
- 5 slices bacon, chopped
- 1 cup diced yellow or white onion
- 2 cloves garlic, minced
- 2 pounds chopped collard greens (stems included)
- 2 cups chicken or vegetable broth or water, plus more as needed
- 1 (13-ounce) can unsweetened coconut milk, shaken well
- 1 tablespoon fish sauce
- 2 teaspoons hot sauce
- 2 teaspoons kosher salt, divided
- 1½ teaspoons ground black pepper, divided
- ½ cup all-purpose flour

- 2 large eggs
- ¼ cup whole milk
- 1½ cups seasoned panko (Japanese bread crumbs)
- 1 pound (16- to 20-count) extra-jumbo fresh shrimp, peeled and deveined (tails left on)
- 2 cups canola oil
- Garnish: lime wedges

1. In a 12-inch cast-iron skillet, heat coconut oil over medium heat. Add bacon; cook, stirring occasionally, for 5 minutes. Stir in onion and garlic; cook until onion is translucent and soft, 3 to 5 minutes.

2. Add collard greens in batches, stirring until wilted between batches. Stir in broth or water, coconut milk, fish sauce, hot sauce, 1 teaspoon salt, and ½ teaspoon pepper; bring to a boil. Reduce heat to medium; cover and cook, stirring occasionally, until greens are tender,

25 to 35 minutes, stirring in additional broth or water as needed if greens start to look dry.

3. Meanwhile, line a large rimmed baking sheet with parchment paper. In a shallow dish, whisk together flour, remaining 1 teaspoon salt, and remaining 1 teaspoon pepper. In another shallow dish, whisk together eggs and milk. Place bread crumbs in a third shallow dish.

4. Dredge shrimp in flour mixture to coat, gently shaking off excess. Dip shrimp in egg mixture, letting excess drip off. Dredge shrimp in bread crumbs to fully coat. Place shrimp on prepared pan; refrigerate for 20 minutes.

5. In a 10-inch cast-iron skillet, heat canola oil over medium-high heat until a deep-fry thermometer registers 350°. Fry shrimp in batches until golden brown, 1 to 1½ minutes per side. Remove shrimp with tongs or a slotted spoon, and let drain on paper towels. Serve with greens. Garnish with lime, if desired. ●

CAST IRON USE & CARE

If you take the time to properly care for your cast-iron cookware, it will reward you and your family with generations of loyal service. Follow these tips to keep your heirlooms—whether seasoned or enameled iron—in tip-top shape.

SEASONED

KEEP THEM CLEAN

Be sure to clean your pans as soon as they're cool enough to handle. Scrub gently with a stiff-bristle brush or a non-scratch scouring pad. Water leads to rust, so avoid submerging your cast-iron cookware. As to whether to use soap—that's up to you. We avoid it when possible to protect the seasoned surface.

KEEP THEM DRY

After rinsing, it's crucial to dry your cookware completely. Wipe dry with a clean kitchen towel and then apply a very thin coat of vegetable oil, rubbing it into the surface. Heat on the stovetop over medium-low heat or in the oven at 300° until dry, about 10 minutes. Let cool; wipe surface with a clean kitchen towel, and heat for 5 more minutes.

RESPECT YOUR CAST IRON

Taking care of your cookware means understanding its likes and dislikes. Cooking with fats, cleaning gently, and storing in a clean, dry place are the keys to preserving your pans' seasoning. Harsh abrasives, acidic foods, and exposure to water can break down the finish or cause rust.

ENAMELED

BE GENTLE

The finish on enameled cast iron can be fragile, so handle your pieces with care to avoid chipping and never use metal utensils since they can scratch the surface.

GREASE THEM UP

Unlike regular cast iron, enameled cast iron is not nonstick. To avoid sticking, cook over medium heat using adequate amounts of oil or fat. If sticking does occur, use dish soap, water, and a non-scratch scouring pad to scrub away the mess. Or try boiling water in the piece with a bit of dishwashing liquid for loosening extra-stubborn bits.

MAKE THEM SHINE

Over time, enameled cast iron can become stained. To help remove stains, soak the cooking surface in hydrogen peroxide mixed with baking soda and then scrub with dish soap, water, and a non-scratch scouring pad to keep your enameled cast iron looking as good as new.



★ ★ ★
Grill Out With

CONECUH

≡ **SAUSAGE** ≡

TRUE SOUTHERN FLAVOR

★ ★ ★
SINCE 1947

≡ **A FAMILY TRADITION** ≡

★ ★ ★

Since 1947, the Sessions family has been smoking their Conecuh pork sausage over a hickory fire in Evergreen, Alabama. Though the family's original sausage recipe is still used to this day, they now have six varieties of sausage, including Cajun, Spicy & Hot, and All-Natural Hickory Smoked Sausage with no MSG or added nitrates.

800.726.0507 • CONECUHSAUSAGE.COM • EVERGREEN, ALABAMA 36401

BREAKFAST ANY TIME

SERVE THIS FILLING FRITTATA MORNING, NOON, OR NIGHT

HEARTY POTATO-ONION FRITTATA

Makes 6 servings

We took inspiration from the traditional Spanish omelet, *tortilla Española*, that's filled with creamy onions and tender potatoes, and simplified the cooking process for this breakfast-round-the-clock crowd-pleaser.

- $\frac{3}{4}$ cup extra-virgin olive oil
- 2 pounds Yukon gold potatoes, peeled and cut into 1-inch pieces
- $1\frac{1}{2}$ cups sliced yellow onions (about 2 medium)
- 12 large eggs
- $1\frac{1}{2}$ teaspoons kosher salt
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon ground black pepper

Sour cream and sliced green onion, to serve

1. Preheat oven to 350°.
2. In a 10-inch cast-iron skillet, heat oil over medium-high heat until a deep-fry thermometer registers 350°. Add potatoes; cook, stirring occasionally, until lightly browned and tender, 10 minutes. Remove potatoes using a slotted spoon, and let drain on paper towels, reserving oil in skillet.
3. Add onions to skillet; cook, stirring occasionally, until tender and lightly browned, 5 to 6 minutes. Remove onions with a slotted spoon, and transfer to a small bowl, reserving oil in skillet. Remove skillet from heat.
4. In a large bowl, whisk together eggs, salt, garlic powder, and pepper until frothy. Stir potatoes and onions into egg mixture. Pour egg mixture into skillet, spreading potatoes and onions into an even layer.
5. Bake until center is set and golden brown, 15 to 20 minutes. Let stand for 5 to 10 minutes before serving. Serve with sour cream and green onion, if desired. ●

◦ KITCHEN TIP ◦

Don't be alarmed if you see oil on top of the frittata when you remove it from the oven. As it stands, the oil will settle into the frittata, providing moisture and flavor.

PHOTOGRAPHY BY WILLIAM DICKEY
FOOD STYLING BY VANESSA ROCCHIO





RECIPES & RESOURCES

Breads and Doughs

- All-Purpose Pie Dough 45
- Buttermilk Biscuits 53
- Coffee Biscuits 54
- Cornmeal Cathead Biscuits 54
- Sourdough Croutons 44
- Sweet Potato Angel Biscuits 54

Desserts

- Caramelized Orange Cheesecake 45
- Chocolate-Toffee Pecan Pie Bars 83
- Lemon-Rosemary Shortbread 83
- Loaded Oatmeal Cookies 79
- Meyer Lemon and Blood Orange Shaker Pie 45
- PB and J Blondies 83
- Skillet Sprinkle Sugar Cookie 82

Mains

- Balsamic-Glazed Steak Tips and Mushrooms 74
- Beefy Chili Mac 26
- Beer-Braised Beef and Onions 67
- Buttermilk Biscuits and Sausage Gravy Cobbler 53

- Cheesy Chicken and Rice Casserole 35
- Chicken-Fried Portobello Steaks with Buttermilk Mushroom Gravy 76
- Chicken Philly Cheesesteak Stacks 34
- Coffee Biscuits and Redeye Gravy 51
- Cornmeal Cathead Biscuits and Tomato-Shrimp Gravy 52
- Cream of Mushroom Soup 76
- Deep-Dish Barbecue Chicken and Bacon Pizza 34
- Fried Fish Tacos with Grapefruit Salsa 44
- Fried Shrimp with Coconut Collard Greens 92
- Greek Chicken Thighs 34
- Harissa-Braised Pork Chops, White Beans, and Tomatoes 67
- Hearty Potato-Onion Frittata 95
- Mustard-Herb Crusted Chicken with Potatoes and Carrots 35
- Orange, Beef, and Broccoli Stir-Fry 44
- Spicy and Sweet Pork and Brussels Sprouts 23
- Sweet and Spicy Roasted Pork Belly 67
- Sweet Potato Angel Biscuits and Caramelized Onion Gravy 50

Miscellaneous

- Candied Pecans 44
- Jay D's Spicy & Sweet BBQ Rub 23

Sides

- Butter-Braised Turnips and Greens 66
- Citrus-Marinaded Collards and Chard Salad 44
- Classic Risotto 88
- Cremini and Porcini Mushroom Mac and Cheese 76
- Everything Spice-Roasted Cauliflower 67
- Mushroom and Bacon Tart 71

Resources

- Page 15:** Photos courtesy of Savya Kuncham Ramesh (wickedlywhisked); Annalise Luneau (foodandfeastdaily); Jenn Davis Food Photography (tncobblerco).
- Pages 21–22:** Photos courtesy of Jay Ducote (open-flame cooking, headshot, brisket, bbq rub) and Gov't Tacos (tacos).
- Page 91:** Photo courtesy of Dancing Lemur Photography.

Real History, Real Flavor, and Real Adventure.

Only in Louisiana's River Parishes.

German with a French name, the history of andouille is as diverse as the people who created it. Cook like a local when you have it shipped to your door or even better, plan a trip to ours for a taste of the original.

Red Beans & Rice with Andouille

Ingredients

- 1lb Andouille, sliced
- 1 tsp + 1 tbsp olive oil
- 1 small onion, chopped
- 1 bell pepper, chopped
- 2 cloves garlic, minced
- 1 can red beans, drained and rinsed
- 1 can dark red kidney beans, drained and rinsed
- 1 can of tomatoes and chilies
- 1 tsp oregano
- 1 tsp chili powder
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp paprika
- 2 cups chicken broth
- 2 bay leaves
- 1 cup Louisiana rice

Instructions

1. Heat a large pot with a lid to medium heat. Add 1 tsp olive oil and place sliced Andouille in skillet.
2. Cook Andouille until browned.
3. Add remaining olive oil, chopped onion, peppers, and garlic and let cook stirring occasionally for 5 mins.
4. Add beans, undrained tomatoes.
5. Add spices, broth, bay leaves.
6. Bring mixture to a simmer, reduce heat to low and cover. Simmer for at least 30 min.
7. 15 min. before serving add in the rice, stir well, and cover.
8. Stir well and fluff rice.

Explore AndouilleTrail.com to learn the history behind our andouille.



Legendary Beans of Mardi Gras

It's not a Mardi Gras party without a big pot of creamy, delicious Camellia Red Beans & Rice – a tradition in New Orleans for 95 years and counting.

GET RECIPES, SHOP ONLINE OR FIND A STORE AT CAMELLIABRAND.COM



ROCK-FREE
GUARANTEE



CLEANED
SIX TIMES



ALL ABOVE
USDA GRADE



NON
GMO

available at 