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53
FRESH RECIPES + TIPS

FRESH STRAWBERRY SHEET CAKE

SPRING'S EASIEST AND
TASTIEST DESSERT

PAGE 79

**MAKE-AHEAD
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CASSEROLES**

MARCH/APRIL 2023 VOL. 19, ISSUE 2

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**CHEESY GRITS
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for this season
and all the
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—Paula



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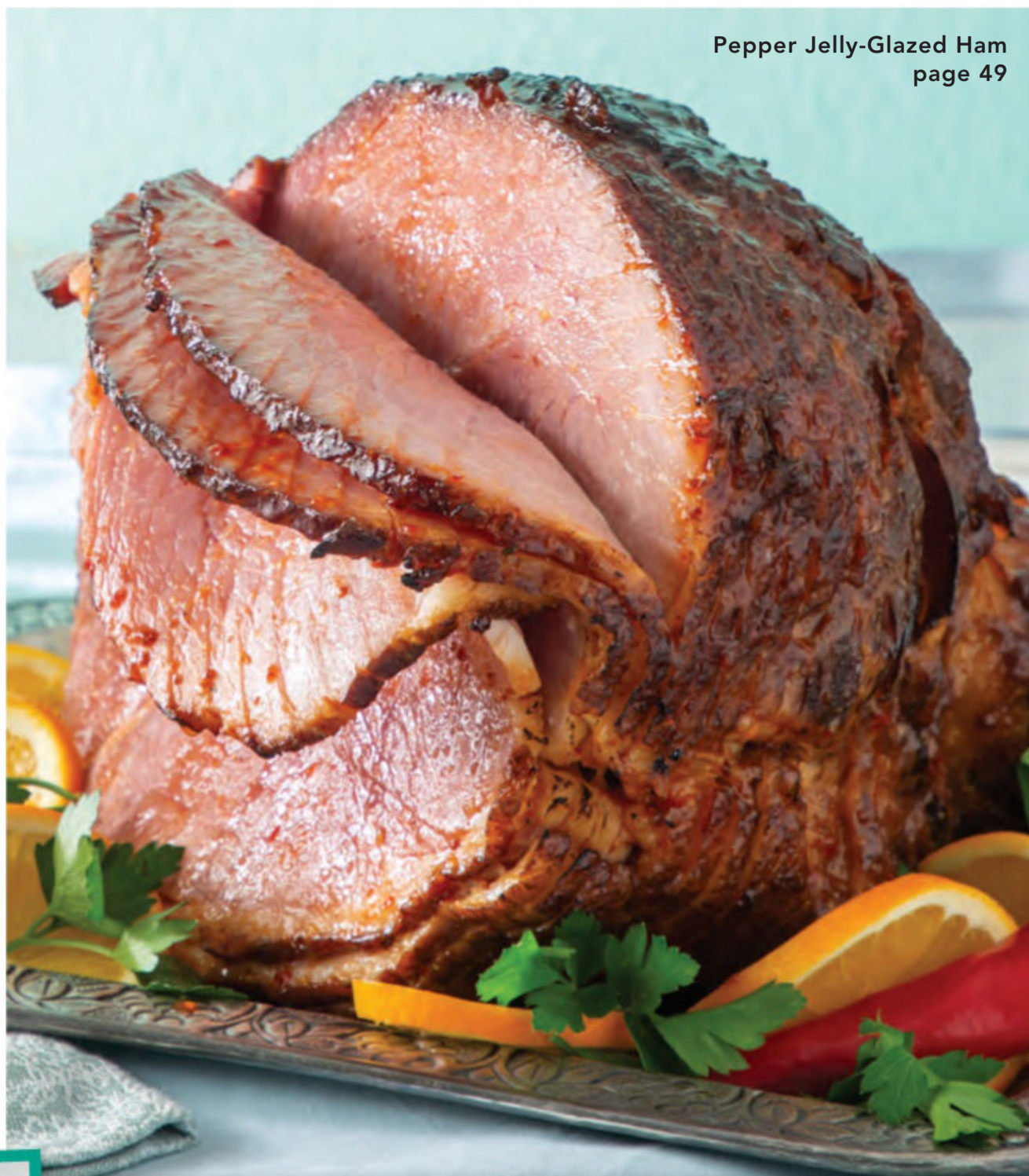
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Photography by **JIM BATHIE**
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Happy Easter, Friends

Photograph by Kelli Boyd



SPRING HAS OFFICIALLY SPRUNG! I'm lucky because Savannah during this season is quite a treat. It's the perfect temperature, and new growth is starting to happen all over my gardens. Wherever y'all are, I hope the flowers are blooming and a new crop of fresh fruits and vegetables are starting to grace your supermarket. Let's get in the kitchen and cook together, shall we?

Artichokes and asparagus are in season, and there are so many tasty ways to enjoy them for breakfast, lunch, and dinner. My Creamy Lemon Grits with Asparagus and Fried Eggs (page 37) is a good place to start, or serve my Stuffed Artichokes (page 37) or Braised Artichokes (page 36) for a simple yet pretty dinner appetizer.

I like to get my girlfriends together and sit on the porch with some sweet tea and light bites, and my recipes for chicken salad and brunch casseroles starting on pages 23 and 53, respectively, are a good place to start. There's traditional chicken salad like you know and love and some fun new twists to try, and you can never go wrong with a cheesy, homemade casserole.

When Easter rolls around, let's be sure to make it a good one, y'all. Flip to page 47 for some delicious dishes you can serve on this glorious holiday. From ham to rolls and other savory sides, I've got you covered. And since hummingbird cake is one of my all-time favorite desserts, there are five spins—cakes, pie, sticky buns, muffins, and more—on this Southern classic starting on page 61 to round out your meal. There's even an Easter Candy Sheet Cake (page 13) for you and the kiddos to make together.

Here's to hopping into a new season and embracing all the great food that comes with it!

Love and Best Dishes,

Paula



P.S. Check out my latest collector's edition, *Paula Deen's Family Meals*. Gather your loved ones and make room for some tasty home cookin'! Discover recipes for Southern-inspired weeknight dinners, simple sheet pan meals, and hearty Sunday suppers that'll get gobbled up by your family. Round out any dish with some of my favorite desserts that are sure to hit the spot. Find it on newsstands now, at hoffmanmediastore.com, or by calling (800) 361-8059.



SCAN FOR RECIPES

**A day without cake is like
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There's no doubt that biscuits are a Southern staple, and these humble, versatile baked goods pair well with just about any meal no matter the time of day. One of the best ways to have a fresh-from-the-oven biscuit is by serving it slathered in the perfect toppings, including butter, honey, and of course, fruit-forward jams and jellies, something our friends at the Nashville Jam Company specialize in.

Similar to the modest start that the beloved biscuit had, the Nashville Jam Company first began with founders Cortney and Gary Baron growing different types of peppers and heirloom tomatoes in their garden for friends and family. As their garden began to flourish, they started to expand, selling their delicious jams, made from their fresh-grown fruits and vegetables, at local farmers' markets. These treats were such a hit that they broadened their business and began selling their jams at retailers across the country. Today, the Nashville Jam Company offers a wide variety of homemade jams, jellies, and sauces, along with gift sets like the popular Biscuits and Jam Gift Set. Although the Nashville Jam Company has grown quite a bit since it first began, the founders still make every batch and fill every jar the company sells. It doesn't get much more personal than that!

For more information or to purchase, visit nashvillejamco.com, or stop by the Nashville Jam Café for some down-home Southern cooking.



SPRINGTIME DELIGHT

Hummingbird Cake

With spring in full bloom and Easter right around the corner, there is no better time to get in the kitchen and brush up on your baking skills. Make memories with your family while you try your hand at a decadent and aromatic hummingbird cake. This Southern dessert is filled with bursts of tropical fruit and plenty of spice, the perfect combination for a springtime sweet. Be sure to try out one of our tasty variations on this classic bake, starting on page 61.



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Display your favorite Easter treats on this **Peter Ceramic Bunny Dish**. \$35, lajoliemuse.com



Little ones will love getting their hands dirty and growing their own fruits and veggies with this **DIY Garden Kit for Kids**. \$34.95, growandmake.com

This **Bunny Pail of Pralines** chockful of candy beats a chocolate rabbit any day. \$36.95, riverstreetsweets.com



Stay hydrated in style and on the go with this **Classic Tumbler in Finley Floral**. \$21.99, simplemodern.com



Brighten up your baking with this cheery **Kids "You Are My Sunshine" Apron and Silicone Spatula and Spoon Set**. \$11.99–\$18.99, pauladeenshop.com

Easy Easter Treat

GIVE LEFTOVER CANDY NEW LIFE
WITH THIS FESTIVE SPRINKLE CAKE

AFTER SPENDING THE DAY HUNTING FOR EGGS, the kiddos love getting to come inside and help pick their favorite colored candies to put on top of each slice! Not to mention, the batter of this moist cake is loaded with sprinkles and then gets topped with a generous helping of chocolate frosting.



EASTER CANDY SHEET CAKE

Makes 1 (13x9-inch) cake

Cake:

- 1 (15.25-ounce) box white cake mix with sprinkles
- 1 cup whole buttermilk
- $\frac{1}{3}$ cup unsalted butter, melted
- 3 large egg whites

Frosting:

- 1 cup unsalted butter, softened
- 8 cups confectioners' sugar

- $\frac{3}{4}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ cup whole milk
- 2 teaspoons vanilla extract

Garnish: candy-coated chocolate eggs

1. Preheat oven to 350°. Spray a 13x9-inch pan with baking spray with flour.
2. For cake: Prepare cake mix according to package directions, substituting buttermilk for water and melted butter for oil and adding egg whites.

3. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool completely.

4. For frosting: In a large bowl, beat butter with a mixer at medium speed until smooth.

5. In another large bowl, whisk together confectioners' sugar and cocoa. Gradually add sugar mixture, milk, and vanilla to butter, beating until fluffy and light in color, 2 to 3 minutes. Spread frosting on top of cake. Garnish with chocolate eggs, if desired.



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Cheesy Goodness

THIS OOEY, GOOEY MAC AND CHEESE IS A BREEZE WHEN MADE IN A SLOW COOKER



SLOW COOKER MACARONI AND CHEESE

Makes 6 to 8 servings

- 1 (16-ounce) package elbow macaroni
- ¼ cup unsalted butter, cubed
- 4 ounces processed cheese product, cubed
- 4 cups sharp Cheddar cheese

- 1½ cups grated Parmesan cheese
- 3¼ cups whole milk
- ¾ cup heavy whipping cream
- 1 teaspoon kosher salt
- ¾ teaspoon smoked paprika
- ½ teaspoon ground black pepper
- ½ teaspoon ground nutmeg

1. Spray a 6-quart slow cooker with cooking spray.

2. Add pasta to slow cooker. Top with butter, cheese product, Cheddar, and Parmesan.

3. In a medium bowl, whisk together milk, cream, salt, paprika, pepper, and nutmeg. Stir milk mixture into cheese and pasta.

4. Cover and cook on low for 2½ to 3 hours, stirring halfway through cooking.

Shrimp Worth Sharing

STONE-GROUND GRITS ADD AN UNEXPECTEDLY CRUNCHY CRUST



GRITS-CRUSTED FRIED SHRIMP

Makes 4 servings

- 1 cup all-purpose flour
- ½ cup stone-ground yellow grits
- 1½ teaspoons kosher salt, divided
- 1 cup whole buttermilk
- 1 large egg
- 1 tablespoon spicy brown mustard
- 2 teaspoons hot sauce
- 1 pound peeled and deveined large fresh shrimp

Tartar sauce, cocktail sauce, and lemon wedges, to serve

1. If preheating is recommended by your air fryer manual, preheat fryer to 375°.
2. In a shallow dish, whisk together flour, grits, and 1 teaspoon salt. In a medium bowl, whisk together buttermilk, egg, mustard, and hot sauce. Working in batches, dip shrimp in buttermilk mixture, letting excess drip off. Dredge shrimp in flour mixture to fully coat.

3. Spray fryer basket with cooking spray. Working in batches, place shrimp in a single layer in fryer basket, and lightly spray with cooking spray.
4. Set fryer to 375°, and cook until shrimp are golden brown and cooked through, about 12 minutes, turning shrimp halfway through cooking. Repeat with remaining shrimp. Sprinkle with remaining ½ teaspoon salt, and serve immediately with tartar sauce, cocktail sauce, and lemon.

Easy Weeknight MEAL PLANNER

QUICK-PREP AND FAST-COOK RECIPES



- MONDAY -
LOADED BARBECUE
BAKED POTATOES



- TUESDAY -
CREAMY
COCONUT CHICKEN



- WEDNESDAY -
STEAK AND
TOMATO SALAD



- THURSDAY -
ROASTED PORK AND VEGETABLES
WITH SPICY HERB SAUCE



- FRIDAY -
SHRIMP
PASTA PRIMAVERA



A **SHOPPING LIST**
OF INGREDIENTS
TO PREPARE ALL
THE MEALS CAN BE
FOUND ON PAGE 81.



LOADED BARBECUE BAKED POTATOES

Makes 6

- 6 large russet potatoes
- 2 tablespoons vegetable oil
- 1 tablespoon kosher salt
- 1 (16-ounce) container pulled pork, heated according to package directions
- ½ cup shredded sharp Cheddar cheese

- 1 avocado, peeled, pitted, and diced
- 1 (8-ounce) container sour cream
- ¼ cup sliced red onion
- 1 jalapeño, seeded and thinly sliced
- Barbecue sauce and fresh cilantro, to serve

1. Preheat oven to 400°. Line a rimmed baking sheet with foil.
2. Rub potatoes with oil; sprinkle with salt. Place potatoes on prepared pan.

3. Bake until very tender, 45 minutes to 1 hour. Let stand for 5 minutes.
4. Cut a lengthwise slit down center of each potato, making sure not to cut all the way through. Carefully squeeze sides to open each potato. Using a fork, fluff each potato. Top potatoes with pork, cheese, avocado, sour cream, red onion, and jalapeño. Drizzle with barbecue sauce, and sprinkle with cilantro.

TUESDAY



CREAMY COCONUT CHICKEN

Makes 4 servings

- 1 tablespoon coconut oil
 - 4 (6-ounce) boneless skinless chicken breasts
 - 3 teaspoons kosher salt, divided
 - ½ teaspoon ground black pepper
 - 1 cup chopped sweet onion
 - 1 red bell pepper, thinly sliced
 - 1 orange bell pepper, thinly sliced
 - 1 yellow bell pepper, thinly sliced
 - 1 tablespoon finely chopped garlic
 - 1 teaspoon chopped fresh ginger
 - 1 (13.5-ounce) can unsweetened coconut milk
 - 1 cup chicken broth
 - 1 tablespoon cornstarch
 - 1 lime, juiced
 - ¼ teaspoon ground turmeric
 - ¼ teaspoon crushed red pepper
- Hot cooked rice, fresh cilantro, sliced green onion, toasted coconut, and lime wedges, to serve
1. In a 12-inch skillet, heat oil over medium heat.
 2. Sprinkle chicken with 2 teaspoons salt and black pepper. Add chicken to skillet; cook until browned, about 5 minutes per side. Remove chicken from skillet.
 3. In same skillet, cook sweet onion and bell peppers over medium heat, stirring occasionally, until tender, about 5 minutes. Add garlic and ginger; cook until fragrant, about 1 minute.
 4. In a medium bowl, whisk together coconut milk, broth, and cornstarch until smooth. Gradually add broth mixture to skillet; heat over medium heat just until bubbles form around edges of skillet. (Do not boil.) Cook, stirring occasionally, until slightly thickened, about 5 minutes. Stir in lime juice, turmeric, crushed red pepper, and remaining 1 teaspoon salt.
 5. Return chicken to skillet; cook, stirring occasionally, until sauce is thickened and an instant-read thermometer inserted in thickest portion of chicken registers 165°, 25 to 30 minutes. Serve over rice with cilantro, green onion, coconut, and lime, if desired.



STEAK AND TOMATO SALAD

Makes 4 to 6 servings

- 2 (1-pound) skirt steaks, trimmed
- 2 tablespoons extra-virgin olive oil, divided
- 2 tablespoons blackened seasoning
- 3 cups halved assorted cherry tomatoes
- 2 beefsteak tomatoes, cut into 8 wedges each
- 1 jalapeño, seeded and sliced
- ½ cup thinly sliced white onion
- 2 tablespoons chopped fresh parsley

- 1 tablespoon chopped fresh cilantro
- 1 teaspoon chopped fresh tarragon
- ½ teaspoon finely chopped garlic
- 2 tablespoons red wine vinegar
- 1 teaspoon kosher salt
- ⅛ teaspoon crushed red pepper

1. Heat a large grill pan over medium-high heat.
2. Drizzle steaks with 1 tablespoon oil, and sprinkle both sides with blackened seasoning. Add steaks to pan, and

- cook until browned and an instant-read thermometer inserted in center registers 135°, 2 to 3 minutes per side, or to desired degree of doneness. Let stand for 5 minutes before slicing.
3. In a large bowl, combine all tomatoes, jalapeño, onion, parsley, cilantro, tarragon, and garlic.
4. In a small bowl, whisk together vinegar, kosher salt, crushed red pepper, any juices from steak, and remaining 1 tablespoon oil. Pour over tomato mixture, and gently toss until combined. Serve with steak.

THURSDAY



ROASTED PORK AND VEGETABLES WITH SPICY HERB SAUCE

Makes 6 to 8 servings

- 3 teaspoons kosher salt, divided
- 2½ teaspoons ground black pepper, divided
- 2 teaspoons smoked paprika
- 2 large limes, zested
- 1 (2½-pound) boneless pork shoulder
- 4 tablespoons vegetable oil, divided
- ¼ cup bourbon

- 1 bunch red or golden beets with tops, trimmed, scrubbed, and quartered
 - 1 tablespoon firmly packed brown sugar
 - 1 bunch medium carrots with tops, trimmed, scrubbed, and halved
 - 4 shallots, quartered
- Spicy Herb Sauce (recipe follows)

1. Preheat oven to 325°.
2. In a small bowl, stir together 2 teaspoons salt, 2 teaspoons pepper, smoked paprika, and lime zest. Rub salt

mixture all over pork. Let stand for 10 minutes.

3. In a medium Dutch oven, heat 2 tablespoons oil over medium-high heat. Add pork; cook until browned on all sides, about 2 minutes per side. Remove pork from pot. Add bourbon to pot, scraping browned bits from bottom of pot with a wooden spoon. Remove from heat. Return pork to pot.
4. In a large bowl, toss together beets, brown sugar, 1 tablespoon oil, and ½ teaspoon salt. Place beet mixture around pork in pot. Cover with lid.
5. Bake for 1 hour.
6. Meanwhile, in same bowl, toss together carrots, shallots, remaining 1 tablespoon oil, remaining ½ teaspoon salt, and remaining ½ teaspoon pepper. Remove pot from oven, and carefully arrange carrot mixture over beets.
7. Bake, uncovered, until pork is fork-tender, 1 hour and 15 minutes. Let stand for 15 minutes. Serve with Spicy Herb Sauce.

Spicy Herb Sauce

Makes about 4 cups

- 1 bunch cilantro, roughly chopped
- 1 bunch beet greens (about 4 beets), roughly chopped
- 1 bunch carrot tops (about 8 carrots), roughly chopped
- 1 shallot, quartered
- 1 Fresno chile pepper, seeded and roughly chopped
- 6 cloves garlic
- 2 teaspoons dried oregano
- 1¼ cups red wine vinegar
- 2 large limes, juiced
- 1½ teaspoons kosher salt
- 1 cup extra-virgin olive oil

1. In the work bowl of a food processor, pulse cilantro, beet greens, carrot tops, shallot, chile, garlic, and oregano until mixture is finely chopped, stopping to scrape sides of bowl.
2. Transfer mixture to a large bowl. Using a fork, stir in vinegar, lime juice, and salt. Slowly stir in oil. Cover and let stand for 2 hours. Refrigerate in an airtight container for up to 1 week.



SHRIMP PASTA PRIMAVERA

Makes 4 servings

- 1 pound large fresh shrimp, peeled and deveined
 - 2 tablespoons olive oil, divided
 - 1 tablespoon Creole seasoning
 - 1 cup chopped orange bell pepper (about 1 large pepper)
 - 1 cup cherry tomatoes, halved
 - 1 cup sliced red onion (about 1 medium onion)
 - $\frac{3}{4}$ cup 1-inch-chopped fresh green beans (about 3 ounces)
 - $\frac{3}{4}$ cup $\frac{1}{4}$ -inch-sliced yellow squash
 - $\frac{3}{4}$ cup $\frac{1}{4}$ -inch-sliced zucchini
 - 1 teaspoon kosher salt
 - 1 teaspoon minced garlic
 - $\frac{1}{2}$ teaspoon ground black pepper
 - $1\frac{1}{2}$ cups low-sodium chicken broth
 - $\frac{1}{2}$ pound penne pasta
 - $\frac{1}{2}$ teaspoon lemon zest
 - 1 tablespoon fresh lemon juice
 - $\frac{1}{2}$ cup shredded Asiago cheese
 - Garnish: fresh parsley, shredded Asiago cheese, ground black pepper
1. In a large bowl, toss together shrimp, 1 tablespoon oil, and Creole seasoning.
 2. In a large Dutch oven, heat remaining 1 tablespoon oil over medium-high heat. Add shrimp; cook, stirring frequently, until pink and firm, 3 to 4 minutes. Using a slotted spoon, transfer shrimp to a small bowl.
 3. In same pot, cook bell pepper, tomatoes, onion, green beans, squash, zucchini, salt, garlic, and black pepper over medium-high heat, stirring frequently, until vegetables are tender, about 6 minutes. Remove from pot.
 4. In same pot, bring broth to a boil over medium-high heat. Add pasta, and cook, stirring occasionally, until pasta is al dente and most of liquid has been absorbed, about 7 minutes. Stir in shrimp, vegetable mixture, and lemon zest and juice. Stir in cheese. Garnish with parsley, cheese, and black pepper, if desired.

CHICKEN *Salads*

WHIP UP BIG BATCHES OF THESE TAKES ON A PERENNIAL SOUTHERN FAVORITE



Tarragon Chicken Salad
with Grapes and Pecans
page 27



Grilled Chicken
and Peach Salad
page 30

Pecan Chicken Salad
page 30



Smoky Chicken
and Pea Salad
page 30





CURRIED CHICKEN SALAD CUPS

Makes 15

- 1 tablespoon vegetable oil
- ½ pound boneless skinless chicken thighs, trimmed

- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ½ cup full-fat plain Greek yogurt
- 2 tablespoons chopped roasted pistachios
- 2 tablespoons finely chopped pitted dates

- 2 tablespoons chopped fresh cilantro
 - 2 teaspoons curry powder
 - 1 (1.9-ounce) package frozen mini phyllo cups, thawed
- Garnish: chopped pistachios, chopped fresh cilantro

1. In a medium skillet, heat oil over medium-high heat.
2. Sprinkle chicken with salt and pepper. Add chicken to skillet; cook until cooked through, 3 to 4 minutes per side. Remove from skillet, and let cool completely. Shred chicken.
3. In a medium bowl, combine yogurt, pistachios, dates, cilantro, and curry powder. Stir in chicken; cover and refrigerate for up to 1 day.
4. Toast phyllo cups according to package directions. Let cool.
5. Fill each phyllo cup with 1 tablespoon chicken mixture. Garnish with pistachios and cilantro, if desired.

TARRAGON CHICKEN SALAD WITH GRAPES AND PECANS

Makes about 4 cups

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tablespoon fresh lemon juice
- 1 tablespoon Dijon mustard
- 1 teaspoon kosher salt
- 3 cups finely chopped cooked chicken
- 2 stalks celery, diced
- 1 cup toasted pecans, chopped
- 1 cup red grapes, quartered
- ¼ cup chopped fresh tarragon

1. In a large bowl, whisk together mayonnaise, sour cream, lemon juice, mustard, and salt until well combined.
2. Stir chicken, celery, pecans, grapes, and tarragon into mayonnaise mixture until well combined. Cover and refrigerate up to 2 days.





GRILLED CHICKEN AND PEACH SALAD

Makes 4 servings

Salad:

- 4 fresh peaches, peeled, halved, and pitted
- 2 tablespoons vegetable oil, divided
- 4 boneless skinless chicken breasts
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{2}$ (5-ounce) bag fresh arugula
- 1 head Bibb lettuce, separated into leaves
- $\frac{1}{2}$ cup roasted salted cashews, chopped

Dressing:

- $\frac{1}{2}$ cup honey
- $\frac{1}{3}$ cup fresh lime juice
- 1 teaspoon distilled white vinegar
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{8}$ teaspoon ground red pepper
- 2 tablespoons extra-virgin olive oil

Lime wedges, to serve

1. Spray grill rack with nonflammable cooking spray. Preheat grill to medium heat (300° to 350°).
2. For salad: Brush peaches with 1 tablespoon oil. Grill until grill marks form, about 2 minutes per side. Remove from grill. Increase heat to medium-high (350° to 400°).
3. Brush chicken with remaining 1 tablespoon oil; sprinkle with salt and black pepper. Grill until an instant-read thermometer inserted in thickest portion registers 165°, about 5 minutes per side. Let stand on a cutting board for 5 minutes.
4. Cut chicken into $\frac{1}{2}$ -inch-thick slices. Arrange arugula, lettuce, peaches, and chicken on a serving platter. Sprinkle with cashews.
5. For dressing: In a medium bowl, whisk together honey, lime juice, vinegar, salt, ginger, black pepper, and red pepper. Whisk in oil in a slow, steady stream. Drizzle onto salad. Serve with lime wedges.



PECAN CHICKEN SALAD

Makes about 3½ cups

- 1 cup mayonnaise
 - 1 tablespoon Dijon mustard
 - 1 tablespoon fresh lemon juice
 - 1 teaspoon kosher salt
 - 3 cups finely chopped cooked chicken
 - $\frac{1}{2}$ cup diced celery
 - $\frac{1}{4}$ cup chopped green onion
 - 1 cup candied pecans, chopped
- Pita bread, lettuce leaves, and sliced tomato, to serve

1. In a large bowl, whisk together mayonnaise, mustard, lemon juice, and salt until well combined.
2. Stir chicken, celery, and green onion into mayonnaise mixture until combined. Cover and refrigerate for 30 minutes.
3. Stir pecans into chicken mixture. Serve in pita bread with lettuce and tomato.

SMOKY CHICKEN AND PEA SALAD

Makes about 6 cups

(photo on page 26)

- 4 cups shredded smoked chicken
- 1 (15-ounce) can black-eyed peas, rinsed and drained
- 8 ounces grape tomatoes, halved
- $\frac{1}{3}$ cup chopped fresh chives
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon liquid smoke

Crackers, to serve

Garnish: chopped fresh parsley

1. In a large bowl, combine chicken, peas, tomatoes, and chives. Add mayonnaise, sour cream, salt, pepper, and liquid smoke, stirring until well combined. Serve with crackers. Garnish with parsley, if desired.

ARTICHOKES + ASPARAGUS

ENJOY THESE VERDANT SPRING
VEGETABLES IN EVERYTHING
FROM GRITS TO GRATIN OR
SIMPLY SERVED SOLO



Asparagus and
Artichoke Gratin
page 36





Warm Potato and
Asparagus Salad
page 36

Stuffed Artichokes
page 37





BRAISED ARTICHOKE

Makes 4 servings

- 3 tablespoons unsalted butter
- 2 large fresh artichokes, trimmed, quartered, and cleaned
- 1 (28-ounce) can crushed tomatoes
- 1 cup dry white wine
- ½ cup Castelvetrano olives, pitted and halved lengthwise
- ½ cup roasted red peppers, chopped
- ¼ cup capers
- 2 tablespoons fresh lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon dried oregano
- ½ teaspoon ground red pepper
- 2 tablespoons heavy whipping cream

1. Preheat oven to 325°.
2. In a 12-inch ovenproof skillet, melt butter over medium-high heat; add artichokes, cut side down, and cook until edges are browned, 3 to 4 minutes per side. Remove from skillet, and set aside.
3. Add tomatoes, wine, olives, roasted red peppers, capers, lemon juice, salt, oregano, and ground red pepper to skillet; stir until combined. Nestle artichokes in sauce, and cover.
4. Bake until artichokes are very tender, 45 minutes to 1 hour. Remove artichokes from skillet, and set aside.
5. Add cream to sauce, and cook over medium heat for 3 to 5 minutes. Return artichokes to sauce; serve warm.

ASPARAGUS AND ARTICHOKE GRATIN

Makes 4 to 6 servings

(photo on page 32)

- 4 tablespoons unsalted butter
- ½ cup finely chopped shallot
- 3 tablespoons all-purpose flour
- 2 cups whole milk
- ¾ cup grated Parmesan cheese
- 1 teaspoon kosher salt
- ¼ teaspoon lemon zest
- ¼ teaspoon ground black pepper
- ⅛ teaspoon crushed red pepper
- 2 pounds fresh asparagus, trimmed and blanched

- 1 (15-ounce) can artichoke hearts packed in water, drained
- 2 tablespoons panko (Japanese bread crumbs)

1. Preheat oven to 400°.
2. In a 10-inch ovenproof skillet, melt butter over medium heat. Add shallot; cook, stirring occasionally, until tender, about 5 minutes. Stir in flour; cook for 1 minute. Gradually stir in milk. Cook, stirring constantly, until thickened, 3 to 4 minutes. Stir in ½ cup cheese, salt, lemon zest, and peppers. Add asparagus and artichokes, stirring to coat. Top with bread crumbs and remaining ¼ cup cheese.
3. Bake until golden brown, about 12 minutes.

WARM POTATO AND ASPARAGUS SALAD

Makes 6 to 8 servings

(photo on page 33)

- ⅓ cup tarragon vinegar
 - 2 tablespoons chopped fresh tarragon
 - 1 tablespoon Creole mustard
 - 1 teaspoon lemon zest
 - 1 tablespoon fresh lemon juice
 - 1 tablespoon honey
 - 1 clove garlic, minced
 - 2 tablespoons plus 1 teaspoon kosher salt, divided
 - ½ teaspoon ground black pepper
 - ½ cup extra-virgin olive oil
 - 2 pounds fresh asparagus, trimmed and cut into 2-inch pieces
 - 2 pounds baby red potatoes, quartered
 - ¼ cup shredded Parmesan cheese
- Garnish: fresh tarragon

1. In a small bowl, whisk together vinegar, tarragon, mustard, lemon zest and juice, honey, garlic, 1 teaspoon salt, and pepper. Whisk in oil in a slow, steady stream until combined.
2. Fill a large Dutch oven halfway with water, and add remaining 2 tablespoons salt; bring to a boil over high heat. Add asparagus; cook until bright green and crisp-tender, about 2 minutes. Using a slotted spoon, transfer asparagus to an ice water bath to stop the cooking process; let cool. Drain well.
3. Add potatoes to same pot of water; bring to a boil over high heat. Reduce heat to medium; cook until potatoes are tender, 15 to 20 minutes. Drain potatoes well.
4. In a large bowl, stir together hot potatoes and half of vinaigrette. Cover and let stand for 30 minutes. Gently stir asparagus and cheese into potatoes. Serve warm with remaining vinaigrette. Garnish with tarragon, if desired.

• kitchen tip •

The hot potatoes really absorb the flavorful vinaigrette; don't skip this step.





STUFFED ARTICHOKE

Makes 4 servings

- 4 very large artichokes, leaf tips trimmed and inner choke removed**
- ½ cup extra-virgin olive oil**
- 1 tablespoon minced fresh garlic**
- 8 cups fine dry unseasoned bread crumbs**
- 1½ cups finely grated Parmesan cheese**
- 1 cup finely shredded provolone cheese**
- ⅓ cup finely chopped fresh parsley**
- ⅓ cup finely chopped green onion**
- 1 tablespoon chopped fresh thyme leaves**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- ¼ teaspoon ground red pepper**
- 1 to 1¾ cups hot water**
- 1 teaspoon lemon zest**
- 1 tablespoon fresh lemon juice**
- ¼ cup unsalted butter, melted**

- 1.** Place artichokes on a wire rack in a large stockpot filled with water just to level of rack. Bring water to a low boil, and cover pot. Steam artichokes until leaves easily pull away from the artichoke, about 30 minutes. Remove from pot, and let cool enough to handle.
- 2.** Preheat oven to 450°.
- 3.** In a small skillet, heat oil over medium heat; add garlic, and cook until just tender, 1 to 2 minutes.
- 4.** In a large bowl, combine bread crumbs, cheeses, parsley, green onion, thyme, salt, and peppers. Stir in garlic oil, 1 cup hot water, and lemon zest and juice until combined. If mixture is too dry, add up to remaining ¾ cup hot water; bread crumb mixture should be moist but still retain dry crumb texture.
- 5.** In a baking dish, arrange steamed artichokes. Stuff inner cavities with bread crumb mixture; pack each leaf with bread crumb mixture. Drizzle melted butter onto artichokes.
- 6.** Bake until bread crumbs are deep golden brown, about 15 minutes.

CREAMY LEMON GRITS WITH ASPARAGUS AND FRIED EGGS

Makes 4 servings

- 3 cups chicken broth**
 - 1¼ cups heavy whipping cream, divided**
 - 2 teaspoons lemon zest**
 - 3 tablespoons fresh lemon juice, divided**
 - 1 cup stone-ground grits**
 - 1½ cups grated Parmesan cheese**
 - 2 ounces cream cheese, softened**
 - 1 tablespoon chopped fresh tarragon**
 - 3 tablespoons unsalted butter, divided**
 - 1 pound fresh asparagus, trimmed**
 - 4 large eggs**
- Garnish: fresh tarragon, ground black pepper**

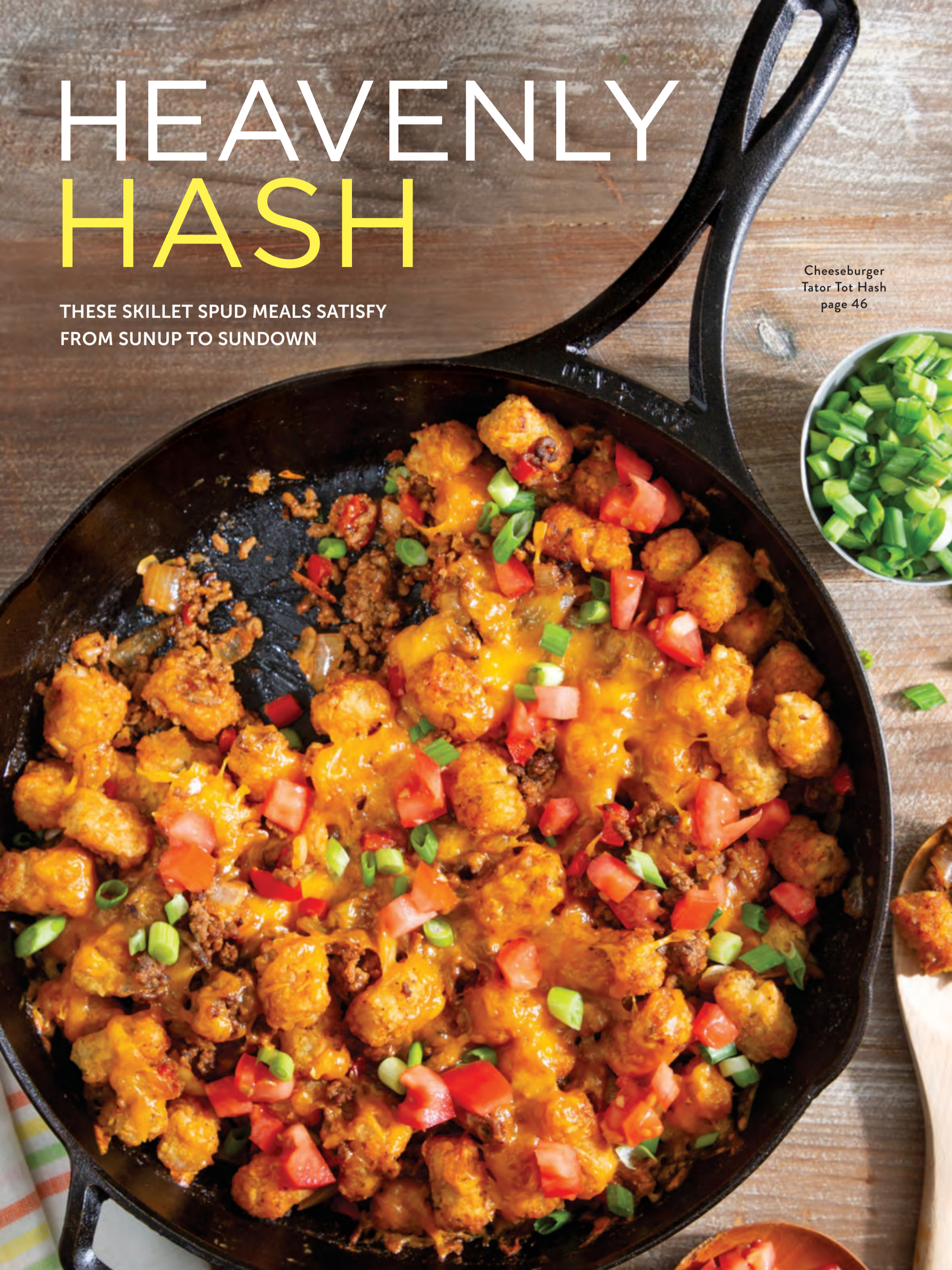
- 1.** In a large saucepan, bring broth, 1 cup cream, lemon zest, and 1 tablespoon lemon juice to a boil over high heat. Whisk in grits; cover, reduce heat to medium-low, and cook until grits are tender and thickened, 30 to 35 minutes. Remove from heat. Whisk in Parmesan, cream cheese, tarragon, and remaining ¼ cup cream until smooth.
- 2.** Meanwhile, in a large skillet, melt 2 tablespoons butter over medium-high heat. Add asparagus; cook, stirring occasionally, until crisp-tender, 3 to 4 minutes. Remove from skillet.
- 3.** In same skillet, melt remaining 1 tablespoon butter over medium heat. Crack eggs into skillet; cook, uncovered, for 3 minutes. Cover pan; cook until whites are set, 2 to 3 minutes. Remove eggs. Stir remaining 2 tablespoons lemon juice into butter in pan; cook for 2 minutes.
- 4.** Divide grits among serving bowls. Top each with asparagus and fried egg. Spoon butter-lemon mixture on top. Garnish with tarragon and pepper, if desired.



HEAVENLY HASH

THESE SKILLET SPUD MEALS SATISFY
FROM SUNUP TO SUNDOWN

Cheeseburger
Tator Tot Hash
page 46



Southwestern Sweet
Potato Hash
page 44



Turkey Hash
page 46









CHICKEN AND PEPPER HASH

Makes 4 servings

- 4 tablespoons olive oil, divided
- 1½ cups sliced sweet onion
- 1½ cups sliced mini tricolor sweet peppers
- 1 (1-pound) baking potato, cut into 2x¼-inch sticks
- ¼ cup ketchup
- ¼ cup water
- 3 tablespoons chopped fresh cilantro
- 2 tablespoons Dijon mustard
- 1 teaspoon kosher salt
- 1 teaspoon chili powder
- ¼ teaspoon ground black pepper
- 3 cups shredded cooked chicken

1. In a 12-inch skillet, heat 1 tablespoon oil over medium-high heat. Add onion and peppers; cook, stirring occasionally, until vegetables are lightly browned, about 8 minutes. Remove from skillet.

- 2. In same skillet, heat remaining 3 tablespoons oil over medium-high heat. Add potato; cook, stirring occasionally, until tender and golden brown, about 10 minutes.
- 3. In a small bowl, whisk together ketchup, ¼ cup water, cilantro, mustard, salt, chili powder, and black pepper. Stir chicken, vegetables, and ketchup mixture into potatoes. Cook, stirring occasionally, until heated through.

SOUTHWESTERN SWEET POTATO HASH

Makes 4 servings

- 2 tablespoons olive oil
- 1 small red onion, diced
- 1 small yellow bell pepper, diced
- 1 jalapeño, seeded and sliced
- 2 large sweet potatoes, peeled and diced
- 1 cup diced smoked chorizo sausage

- 1 teaspoon paprika
 - 1 teaspoon chili powder
 - 1 teaspoon ground cumin
 - ½ teaspoon kosher salt
 - ½ teaspoon garlic powder
 - ½ teaspoon ground black pepper
 - 1 (15.5-ounce) can black beans, rinsed and drained
- Diced avocado, chopped fresh cilantro, and lime wedges, to serve

1. In a 12-inch skillet, heat oil over medium-high heat. Add onion, bell pepper, and jalapeño; cook until tender, about 5 minutes. Add potatoes, chorizo, paprika, chili powder, cumin, salt, garlic powder, and black pepper; reduce heat to medium. Cover and cook, stirring occasionally, until tender, 15 to 20 minutes. Stir in beans. Serve with avocado, cilantro, and lime.



SAUSAGE AND ROOT VEGETABLE HASH

Makes 4 servings

- 1½ cups cubed Yukon gold potatoes (about ½ pound)
- 1½ cups cubed butternut squash (about ½ pound)
- 1½ cups chopped peeled parsnips (about ½ pound)
- 2 tablespoons olive oil
- 1 cup chopped yellow onion
- 12 ounces smoked sausage, sliced ¼ inch thick crosswise
- ½ pound Brussels sprouts, trimmed and halved
- 2 teaspoons kosher salt
- ½ teaspoon ground black pepper
- 2 tablespoons chopped fresh sage
- 1 teaspoon chopped fresh thyme

1. In a medium saucepan, bring potatoes, squash, parsnips, and water to cover to a boil over high heat; cook for 4 minutes. Drain well.
2. In a 12-inch skillet, heat oil over medium-high heat. Add onion; cook, stirring occasionally, for 2 minutes. Add sausage and Brussels sprouts; cook, stirring occasionally, for 2 minutes. Stir in potatoes, squash, parsnips, salt, and pepper. Cook, stirring occasionally, until vegetables are browned and tender, 8 to 10 minutes. Stir in sage and thyme.

CHEESEBURGER TATER TOT HASH

Makes 4 to 6 servings

(photo on page 39)

- 1 (2-pound) package frozen Tater Tots
- 1 tablespoon olive oil
- 1 cup chopped yellow onion
- 1 cup chopped red bell pepper
- 2 cloves garlic, minced
- 1½ pounds lean ground beef
- 3 tablespoons Worcestershire sauce
- 1 tablespoon dried parsley
- 1½ teaspoons seasoned salt
- 1½ teaspoons dry mustard
- ½ teaspoon ground black pepper
- ½ cup ketchup
- 2 tablespoons dill pickle relish
- 1½ cups shredded Cheddar cheese
- ½ cup chopped tomato
- 2 tablespoons chopped green onion

1. Preheat oven to 450°.
2. On a large rimmed baking sheet, spread Tater Tots in a single layer.
3. Bake until crisp, about 25 minutes. Remove from oven; increase oven temperature to broil.
4. Meanwhile, in a 12-inch broilerproof skillet, heat oil over medium-high heat. Add yellow onion, bell pepper, and garlic; cook, stirring occasionally, until softened, about 5 minutes. Stir in beef, Worcestershire, parsley, salt, dry mustard, and pepper; cook, stirring occasionally, until beef is browned and crumbly. Stir in ketchup and relish.

Remove from heat. Gently stir in Tater Tots. Sprinkle with cheese.

5. Broil until cheese is melted and bubbly, about 1 minute. Top with tomato and green onion. Serve immediately.

TURKEY HASH

Makes 4 servings

(photo on page 41)

- 4 slices thick-cut bacon, chopped
 - 1 pound red potatoes, chopped
 - 1 medium yellow onion, chopped
 - 1 red bell pepper, chopped
 - 1½ teaspoons kosher salt
 - ¼ teaspoon ground black pepper
 - 2 cups chopped cooked turkey
 - 1 tablespoon chopped fresh sage
 - 1 teaspoon apple cider vinegar
- Garnish: chopped fresh sage

1. In a 12-inch skillet, cook bacon over medium heat, stirring occasionally, until browned and crisp, 8 to 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet.
2. Add potatoes and onion to skillet; cover and cook over medium heat, stirring occasionally, for 15 minutes.
3. Stir in bell pepper, salt, and black pepper. Cook, stirring occasionally, until bell pepper is just tender, about 2 minutes. Stir in bacon, turkey, sage, and vinegar; cook, stirring occasionally, until heated through, 3 to 5 minutes. Garnish with sage, if desired.





. SUNDAY SUPPER .
MENU

Pepper Jelly-Glazed Ham
Strawberry Arugula Salad
Roasted Mini Potatoes
Garlic Cloverleaf Rolls

SIMPLE

Easter Supper

A TRADITIONAL HAM SERVED WITH SCRUMPTIOUS SIDES
FOR A FEAST THAT'S FIT FOR YOUR LOVED ONES



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PEPPER JELLY-GLAZED HAM

Makes 10 to 12 servings

- 1 cup water
 - 1 (8- to 10-pound) spiral cut ham
 - 1 (10.5-ounce) jar red pepper jelly
 - ½ teaspoon orange zest
 - ½ cup fresh orange juice
 - ½ cup dry white wine
 - 2 tablespoons Creole mustard
 - 1 teaspoon smoked paprika
 - 1 teaspoon Creole seasoning
 - ½ teaspoon fresh thyme leaves
- Garnish: orange slices, Fresno chile peppers, fresh parsley sprigs

1. Position oven rack in bottom third of oven. Preheat oven to 325°. Line a 13x9-inch baking pan with foil.
2. In prepared pan, place 1 cup water. Add ham, and loosely cover with foil.
3. Bake until an instant-read thermometer inserted in center registers 165°, about 1 hour and 45 minutes.
4. Meanwhile, in a medium saucepan, combine jelly, orange zest and juice, wine, mustard, paprika, Creole seasoning, and thyme; cook over medium heat, stirring constantly, until smooth. Increase heat to medium-high, and bring to a boil; reduce heat to

- medium, and cook until thickened and reduced by half, 20 to 25 minutes.
5. Brush ham with half of jelly mixture.
 6. Bake until caramelized, about 15 minutes. Brush with remaining jelly mixture. Let stand for 10 minutes before serving. Garnish with orange slices, chile peppers, and parsley, if desired.

• kitchen tip •

If ham is sold with a packaged glaze, discard or reserve glaze for another use.



GARLIC CLOVERLEAF ROLLS

Makes 12

- 3½ to 3¾ cups all-purpose flour, divided**
- 2 tablespoons sugar**
- 1 tablespoon kosher salt**
- 1 (0.25-ounce) package active dry yeast**
- ½ cup whole milk**
- ½ cup water**
- ⅓ cup unsalted butter**
- 1 large egg, room temperature**
- ¼ cup unsalted butter, melted**
- ½ tablespoon chopped fresh rosemary**
- ½ tablespoon chopped fresh thyme**
- ¾ teaspoon garlic salt**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups flour, sugar, kosher salt, and yeast at low speed until combined.
- 2.** In a medium saucepan, heat milk, ½ cup water, and butter over medium heat until butter is melted and an instant-read thermometer registers 120° to 130°. Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups flour, beating just until a shaggy dough comes together, stopping to scrape sides of bowl.
- 3.** Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup flour, 1 tablespoon at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
- 4.** Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°) until doubled in size, 40 minutes to 1 hour.
- 5.** Spray a 12-cup muffin pan with cooking spray.
- 6.** Punch down dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 12 portions. Divide 1 portion into 3 pieces. (Keep remaining dough



- covered to prevent it from drying out.) Roll each piece into a smooth ball. Place 3 dough balls, seam side down, in a prepared muffin cup. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°) until doubled in size, 20 to 30 minutes.
- 7.** Preheat oven to 350°.
- 8.** In a small bowl, stir together melted butter, rosemary, thyme, and garlic salt. Brush butter mixture onto dough.

- 9.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°, 15 to 20 minutes, rotating pan halfway through baking. Brush with remaining butter mixture. Let cool in pan for 10 minutes. Remove from pan, and serve warm, or let cool completely. Store in an airtight container for up to 4 days.



STRAWBERRY ARUGULA SALAD

Makes 4 to 6 servings

- 1 teaspoon lemon zest
 - 1 tablespoon fresh lemon juice
 - 1 tablespoon clover honey
 - ½ teaspoon kosher salt
 - ½ teaspoon ground black pepper
 - ¼ cup extra-virgin olive oil
 - 1 pound fresh strawberries, stemmed and quartered
 - 1 (5-ounce) package baby arugula
 - 2 ounces crumbled goat cheese
- Garnish: toasted pine nuts

1. In a small bowl, whisk together lemon zest and juice, honey, salt, and pepper. Whisk in oil in a slow, steady stream until combined.

2. In a large bowl, toss together strawberries, arugula, goat cheese, and dressing. Garnish with pine nuts, if desired. Serve immediately.

ROASTED MINI POTATOES

Makes 4 to 6 servings

- 1 (24-ounce) package fingerling potatoes, halved lengthwise
- 2 tablespoons olive oil
- 1½ teaspoons kosher salt, divided

- ½ teaspoon minced fresh rosemary
 - ½ teaspoon minced fresh thyme
 - ½ teaspoon ground black pepper
 - ¼ teaspoon ground red pepper
- Garnish: fresh rosemary

- 1.** Preheat oven to 450°.
- 2.** On a large rimmed baking sheet, toss together potatoes, oil, 1 teaspoon salt, chopped rosemary, thyme, and peppers.
- 3.** Bake until tender, about 20 minutes, stirring halfway through baking. Sprinkle with remaining ½ teaspoon salt. Serve warm. Garnish with rosemary, if desired.





Bring On
BRUNCH

**KICK OFF YOUR WEEKEND
WITH THESE SATISFYING SWEET
AND SAVORY CASSEROLES**



Hash Browns Casserole
page 58



4. Bake until bubbly, 20 to 25 minutes. Sprinkle with green onion. Serve immediately with avocado and cherry tomatoes.

• kitchen tip •

Rice grits, also known as broken, shorts, or middlins, are broken grains of rice that are a byproduct of the milling process. They can be cooked similar to corn grits but retain their rice flavor.

BLT CASSEROLE

Makes 6 to 8 servings

- 1** pound thick-cut bacon, chopped
- 3** large eggs
- 1½** cups low-sodium chicken broth
- 1** cup shredded Parmesan cheese
- ½** cup mayonnaise
- ½** cup chopped fresh basil
- 1** tablespoon fresh lemon juice
- 1¼** teaspoons kosher salt, divided
- 1** teaspoon ground black pepper, divided
- 1** (1-pound) loaf sourdough bread, cut into 1-inch pieces
- 2** cups grape tomatoes, halved
- 2** cups fresh arugula
- 1** tablespoon olive oil

- 1.** In a 12-inch cast-iron skillet, cook bacon over medium-high heat until browned and crisp, 12 to 15 minutes. Remove bacon using a slotted spoon, and let drain on paper towels; reserve 2 tablespoons bacon drippings in a large bowl. Wipe skillet clean.
- 2.** Preheat oven to 325°.
- 3.** Whisk eggs, broth, Parmesan, mayonnaise, basil, lemon juice, 1 teaspoon salt, and ¾ teaspoon pepper into bacon drippings. Stir in bacon, bread, and tomatoes; let stand until bread has absorbed most of liquid, about 10 minutes. Pour mixture into skillet.
- 4.** Bake until top is golden brown, 40 to 45 minutes.
- 5.** In a small bowl, toss together arugula, oil, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper. Sprinkle onto casserole. Serve immediately.

RICE GRITS BREAKFAST CASSEROLE

Makes 6 to 8 servings

- 1** pound ground breakfast sausage
- 2½** cups rice grits, cooked according to package directions
- 2** cups shredded smoked Cheddar cheese
- 1** (15-ounce) can corn kernels, drained
- 1** cup sour cream
- 1** (4-ounce) can hot green chiles
- 2** large eggs
- 1** teaspoon garlic powder
- 1** teaspoon kosher salt

- ½** teaspoon ground black pepper
- ¼** cup sliced green onion
- Sliced avocado and halved cherry tomatoes, to serve

- 1.** Preheat oven to 375°.
- 2.** In a large skillet, cook sausage over medium heat, stirring occasionally, until browned and crumbly. Remove sausage using a slotted spoon, and let drain on paper towels.
- 3.** In a large bowl, combine sausage, rice grits, half of cheese, corn, sour cream, green chiles, eggs, garlic powder, salt, and black pepper. Place in a 2-quart baking dish. Top with remaining cheese.





EGGS, SAUSAGE, AND GRITS CASSEROLE

Makes 6 servings

- 3 cups water
 - 1 cup heavy whipping cream
 - 2 tablespoons unsalted butter, divided
 - 3 teaspoons chicken bouillon paste
 - 1 cup stone-ground grits
 - 2½ cups shredded smoked Gouda cheese, divided
 - 1½ cups shredded Parmesan cheese, divided
 - 8 medium eggs, divided
 - ½ pound hot Italian sausage, cooked and crumbled
 - ¼ cup diced red onion
 - ½ cup cherry tomatoes, halved
 - ½ cup loosely packed fresh spinach leaves, torn
- Ground black pepper, for sprinkling

1. In a large stockpot, bring 3 cups water, cream, 1 tablespoon butter, and bouillon paste to a boil. Whisk in grits; cover and reduce heat to medium-low. Cook, stirring occasionally, until grits are tender and very thick, about 30 minutes. Remove from heat. Whisk in 2 cups Gouda and 1 cup Parmesan until smooth. Let cool for about 5 minutes; whisk in 2 eggs.

2. Preheat oven to 350°. Spray a shallow 2-quart baking dish with cooking spray.

3. In a large skillet, heat remaining 1 tablespoon butter over medium-high heat. Add sausage; cook, using the back of a spoon to break up meat, until browned, about 5 minutes. Remove from skillet, and let drain on paper towels.

4. Spoon grits into prepared baking dish, and sprinkle with remaining ½ cup Gouda and remaining ½ cup Parmesan. Sprinkle sausage and onion on top of grits mixture.

5. Bake for 20 minutes. Sprinkle with tomatoes. Carefully crack remaining 6 eggs over top of casserole. Bake until eggs are cooked to desired doneness, 10 to 15 minutes more. Top with spinach, and sprinkle with pepper before serving.



HASH BROWNS CASSEROLE

Makes 6 to 8 servings

- 1 tablespoon olive oil
 - 1 red bell pepper, chopped
 - 1 green bell pepper, chopped
 - ½ cup diced sweet onion
 - 1½ (20-ounce) bags refrigerated shredded hash brown potatoes
 - 1 (7-ounce) package Swiss cheese, shredded
 - 1 cup shredded sharp Cheddar cheese
 - ½ cup sliced green onion
 - 12 large eggs, beaten
 - 1½ cups half-and-half
 - ¼ cup cornstarch
 - 2 teaspoons kosher salt
 - ⅛ teaspoon ground red pepper
- Garnish: sliced green onion

1. In a large skillet, heat oil over medium-high heat. Add bell peppers and sweet onion; cook until soft and lightly browned, about 10 minutes. Let cool completely.

2. Preheat oven to 350°. Spray a 13x9-inch baking dish with cooking spray.

3. In a large bowl, stir together bell pepper mixture, potatoes, cheeses, and green onion. Spread mixture into prepared pan.

4. In a large bowl, whisk together eggs, half-and-half, cornstarch, salt, and red pepper until combined. Pour egg mixture on top of potato mixture.

5. Bake until golden brown and center is set, about 40 minutes. Let stand for 10 minutes before serving. Garnish with green onion, if desired.



STRAWBERRY BISCUIT CASSEROLE

Makes 6 to 8 servings

- 2 pounds fresh strawberries, hulled and quartered
- 1 cup granulated sugar
- 2 large eggs, lightly beaten
- 2 teaspoons lemon zest

- ¼ cup fresh lemon juice
- 2 tablespoons cornstarch
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- 2 (16.3-ounce) cans refrigerated flaky biscuits,* separated and cut in half
- 1 tablespoon turbinado sugar

1. In a large bowl, stir together strawberries, granulated sugar, eggs, lemon zest and juice, cornstarch, cinnamon, and salt. Let stand for 30 minutes.
2. Preheat oven to 350°. Spray a 3-quart baking dish with cooking spray.
3. Arrange half of biscuits in prepared pan; pour half of strawberry mixture over biscuits. Repeat layers. Sprinkle with turbinado sugar.
4. Bake until filling is bubbly and biscuits are cooked through, 50 to 55 minutes, loosely covering with foil during final 25 minutes of baking to prevent excess browning. Serve warm.

**We used Pillsbury Grands! Original Flaky Layers.*

BREAD PUDDING WITH MAPLE-ORANGE SYRUP

Makes 6 to 8 servings

- 6 cups cubed day-old French bread
- 4 large eggs, lightly beaten
- 2 cups sugar
- 2 cups half-and-half
- 1 cup raisins
- 1 tablespoon vanilla extract
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cinnamon
- ½ cup maple syrup
- 1 tablespoon orange zest
- ¼ cup fresh orange juice

1. Preheat oven to 325°. Spray a 13x9-inch baking dish with cooking spray.
2. In a large bowl, place bread cubes.
3. In another large bowl, whisk together eggs, sugar, half-and-half, raisins, vanilla, nutmeg, and cinnamon. Pour over bread. Let stand for 15 minutes. Spoon mixture into prepared pan.
4. Bake until lightly browned and set, about 1 hour.
5. In a small saucepan, bring maple syrup and orange zest and juice to a boil over medium-high heat. Reduce heat, and simmer until mixture is reduced to ½ cup, 8 to 10 minutes. Let cool slightly. Serve with warm bread pudding.



FIVE WAYS WITH *Hummingbird Cake*

THE FRESH SWEET FLAVORS OF THIS ICONIC SOUTHERN DESSERT
ARE RIGHT AT HOME IN A HOST OF BAKED GOODS

Lady Bird Cake
page 67



Hummingbird
Muffins
page 67





MINI HUMMINGBIRD PIES

Makes 4 (4½-inch) pies

- 2 cups vanilla wafer crumbs
- 9 tablespoons unsalted butter, melted, cooled, and divided
- ¼ cup plus 2 tablespoons confectioners' sugar, divided
- ⅓ cup plus 3 tablespoons firmly packed light brown sugar, divided
- 2 tablespoons cornstarch
- 1½ teaspoons ground cinnamon, divided
- ½ teaspoon kosher salt
- ¼ teaspoon ground allspice
- ¼ teaspoon ground nutmeg
- 2¼ cups chopped fresh pineapple
- 1 medium banana, sliced ¼ inch thick
- ¼ cup chopped dried apricots
- 1½ tablespoons fresh lemon juice
- ½ cup sweetened flaked coconut
- ⅓ cup all-purpose flour
- 2 tablespoons old-fashioned oats
- 2 tablespoons roughly chopped pecans

- 2 ounces cream cheese, softened
- ½ cup cold heavy whipping cream

1. Preheat oven to 350°. Spray 4 (4½-inch) round overproof baking dishes skillets with cooking spray.
2. In a medium bowl, stir together wafer crumbs, 6 tablespoons melted butter, and ¼ cup confectioners' sugar until well combined. Divide mixture among prepared pans; using the bottom of a measuring cup, firmly press mixture into bottom and up sides of pans.
3. Bake for 8 minutes. Let cool completely on a wire rack. Leave oven on.
4. In a medium bowl, whisk together ⅓ cup brown sugar, cornstarch, 1 teaspoon cinnamon, salt, allspice, and nutmeg.
5. In a large bowl, gently stir together pineapple, banana, apricots, and lemon juice. Stir in brown sugar mixture until well combined. Divide mixture among prepared crusts.
6. In another medium bowl, stir

together coconut, flour, oats, pecans, remaining 3 tablespoons melted butter, remaining 3 tablespoons brown sugar, and remaining ½ teaspoon cinnamon until well combined. Divide topping among pans, mounding onto filling. Place pans on a large baking sheet.

7. Bake until topping is lightly browned, about 30 minutes. Let cool completely on a wire rack.

8. In a medium bowl, beat cream cheese, cream, and remaining 2 tablespoons confectioners' sugar with a mixer at medium speed until soft peaks form, stopping to scrape sides of bowl. Serve with cooled pies.

• kitchen tip •

These pies are best eaten the day they're baked. Graham crackers can also be used for the crumb crusts. Slice the banana right before you stir it into the fruit mixture to minimize browning.





HUMMINGBIRD BUNDT CAKE

Makes 1 (15-cup) Bundt cake

- 2 tablespoons unsalted butter
- 2 cups coarsely chopped fresh pineapple
- 2 cups plus 2 teaspoons sugar, divided
- 3 cups sliced banana (about 4 medium bananas)
- 1 cup canola oil
- 4 large eggs
- 1 teaspoon vanilla extract
- 3½ cups all-purpose flour
- 1¼ teaspoons baking soda
 - 1 teaspoon ground cinnamon
 - ¾ teaspoon salt
 - ¼ teaspoon ground nutmeg
- Cream Cheese Glaze (recipe follows)
 - ⅓ cup toasted pecans, chopped

1. Preheat oven to 325°.
2. In a large skillet, melt 1 tablespoon butter over medium-high heat. Add pineapple and 1 teaspoon sugar. Cook, stirring occasionally, until lightly browned, about 3 minutes. Transfer to a medium bowl. Repeat procedure with remaining 1 tablespoon butter, banana, and 1 teaspoon sugar. Remove from heat; lightly mash banana. Add to pineapple, and let cool for 20 minutes. Stir in oil, eggs, and vanilla.
3. In a large bowl, stir together flour, baking soda, cinnamon, salt, nutmeg, and remaining 2 cups sugar. Add banana mixture, stirring until combined.
4. Spray a 15-cup Bundt pan with baking spray with flour. Pour batter into prepared pan.
5. Bake until a wooden pick inserted near center comes out clean, about 1 hour. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Place cooled cake on a cake plate. Spoon Cream Cheese Glaze over cake, and sprinkle with pecans.

Cream Cheese Glaze

Makes about ¾ cup

- ¼ cup cream cheese, softened
- 1 tablespoon unsalted butter, softened

- 1½ cups confectioners' sugar
- 1 tablespoon whole milk
- ¼ teaspoon vanilla extract

1. In a medium bowl, beat cream cheese and butter with a mixer at medium speed until smooth. Gradually add confectioners' sugar, milk, and vanilla, beating until a thick glaze forms.

HUMMINGBIRD STICKY BUNS

Makes 12

(photo on page 64)

Dough:

- 6 cups all-purpose flour, divided
- ⅓ cup granulated sugar
- 2 (0.25-ounce) packages quick-rise instant yeast
- 4½ teaspoons kosher salt
- ¾ cup water
- ½ cup unsalted butter
- ½ cup whole milk
- 2 teaspoons vanilla extract
- 2 large eggs, lightly beaten

Topping:

- ½ cup unsalted butter
- 1 cup firmly packed light brown sugar
- ½ cup light corn syrup
- ¼ cup heavy whipping cream
- ½ teaspoon kosher salt
- 1½ cups pecan halves
 - 1 (8-ounce) can pineapple tidbits, drained

Filling:

- ⅓ cup pineapple preserves
- ⅓ cup mashed ripe banana (about 1 small banana)
 - 1 teaspoon ground cinnamon
 - ¼ cup all-purpose flour
 - ½ cup diced banana

1. For dough: In the bowl of a stand mixer fitted with the paddle attachment, whisk together 3 cups flour, granulated sugar, yeast, and salt by hand.
2. In a small saucepan, heat ¾ cup water, butter, milk, and vanilla over medium heat until butter is melted and an instant-read thermometer registers 120° to 130°. With mixer

on low speed, slowly add warm milk mixture to flour mixture, beating until combined, about 30 seconds. Add eggs, beating until combined. Add remaining 3 cups flour, and beat at low speed until a shaggy dough forms.

3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 8 to 9 minutes. Turn out onto a lightly floured surface, and shape into a smooth round.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°) until doubled in size, 30 to 45 minutes.
5. Spray a 13x9-inch baking pan with baking spray with flour.
6. For topping: In a medium saucepan, melt butter over medium heat. Stir in brown sugar, corn syrup, cream, and salt; bring to a boil over medium heat. Pour into prepared pan, and sprinkle pecans and pineapple tidbits on top in a single layer. Let cool completely.
7. Lightly punch down dough. Turn out dough onto a lightly floured surface, and roll into an 18x14-inch rectangle.
8. For filling: In a small bowl, whisk together preserves, mashed banana, and cinnamon. Whisk in flour. Stir in diced banana. Spread onto dough, leaving a 1-inch border on one long side. Starting with long side opposite border, roll up dough into a log, and place seam side down. Trim ends. Using a serrated knife, cut into 12 (1½-inch-thick) slices. Place in prepared pan on top of pecans and pineapple. Cover with plastic wrap, and let rise in a warm, draft-free place (75°) until puffed and slices are touching, 30 to 45 minutes.
9. Preheat oven to 350°.
10. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 190°, 35 to 40 minutes. Let cool in pan for 5 minutes. Invert buns onto a serving platter. Spoon any pecan caramel left in pan on top of buns. Serve warm.



HUMMINGBIRD MUFFINS

Makes 14

- 2¼ cups all-purpose flour, divided**
- ⅔ cup plus 2 tablespoons granulated sugar, divided**
- 2 tablespoons firmly packed light brown sugar**
- ¾ teaspoon ground cinnamon, divided**
- ¾ teaspoon kosher salt, divided**
- ¾ cup unsalted butter, melted and divided**
- ⅓ cup chopped raw pecans**
- ½ cup mashed ripe banana (about 1 large banana)**
- ⅓ cup honey, plus more to serve**
- 2 large eggs, room temperature**
- 2 teaspoons vanilla extract**
- ½ teaspoon baking powder**
- ¼ teaspoon baking soda**
- ⅛ teaspoon ground nutmeg**
- ⅓ cup whole buttermilk, room temperature**
- ¼ cup drained crushed pineapple**
- ¼ cup toasted chopped pecans**

- 1.** Preheat oven to 350°. Line 14 muffin cups with paper liners.
- 2.** In a small bowl, whisk together ¾ cup flour, 2 tablespoons granulated sugar, brown sugar, ½ teaspoon cinnamon, and ¼ teaspoon salt; whisk in ¼ cup melted butter until well combined. Stir in raw pecans.
- 3.** In a large bowl, beat mashed banana, honey, eggs, vanilla, remaining ⅔ cup

granulated sugar, and remaining ½ cup melted butter with a mixer at medium speed until well combined, about 30 seconds.

- 4.** In a medium bowl, whisk together baking powder, baking soda, nutmeg, remaining 1½ cups flour, remaining ½ teaspoon salt, and remaining ¼ teaspoon cinnamon. With mixer on low speed, add baking powder mixture to banana mixture alternately with buttermilk, beginning and ending with baking powder mixture, beating until combined after each addition. Fold in pineapple and toasted pecans.
- 5.** Divide batter among prepared muffin cups, filling two-thirds full. Top with streusel.
- 6.** Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 5 minutes. Remove from pans, and let cool on a wire rack for at least 20 minutes. Serve with honey.

LADY BIRD CAKE

Makes 1 (13x9-inch) cake

- 1 cup unsalted butter, softened**
- 2 cups sugar**
- 3 large eggs, room temperature**
- 2 cups mashed ripe bananas**
- 1 (12-ounce) jar pineapple preserves**
- 3 cups all-purpose flour**
- 1 tablespoon baking powder**
- ½ teaspoon kosher salt**

½ cup whole buttermilk, room temperature

1 cup chopped pitted dates
Pineapple Cream Cheese Frosting
 (recipe follows)

Garnish: chopped pecans, dried pineapple, sliced banana

- 1.** Preheat oven to 325°. Spray a 13x9-inch baking pan with baking spray with flour.
- 2.** In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in mashed banana and preserves until combined.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in dates. Spread batter into prepared pan.
- 4.** Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool completely in pan on a wire rack.
- 5.** Spread Pineapple Cream Cheese Frosting onto cake. Garnish with pecans, dried pineapple, and banana, if desired. Cover and refrigerate for up to 3 days.

Pineapple Cream Cheese Frosting

Makes about 5½ cups

- 1 cup unsalted butter, softened**
- 1 (8-ounce) package cream cheese, softened**
- ¼ cup pineapple preserves**
- 6½ cups confectioners' sugar**

- 1.** In a large bowl, beat butter and cream cheese with a mixer at medium speed until smooth and creamy, stopping to scrape sides of bowl. Beat in preserves.
- 2.** Gradually add confectioners' sugar, beating at low speed until well combined, stopping to scrape sides of bowl. Increase mixer speed to medium-high, and beat until light and fluffy. Use immediately.

“I named my spin on traditional hummingbird cake after my dearly departed pet macaw, Lady Bird. I just adore it – and her!”

—Paula



Dip, Dip, Hooray!

YOU WON'T HAVE TO FEEL GUILTY ABOUT DIGGING INTO THESE LIGHTENED-UP DIPS

WHETHER SAVORY OR SWEET, A CREAMY DIP IS ALWAYS A WINNER. Served at a tailgate, cookout, or in the comfort of your home with loved ones, they always make for an easy appetizer or simple dessert. To keep things on the healthy side, I often use plain yogurt as a base; it adds protein and has less fat content than a traditional mayonnaise or cream-based dip. While these two recipes are quite different, they still keep this same health-conscious concept in mind.



“For the eggplant dip, make sure to stock up on plenty of veggies to use for dipping! They bring color and curb appeal to the plate while also adding nutrients.”



BERRY PANZANELLA

Makes 4 servings

- 2 cups fresh blackberries
 - 2 cups fresh blueberries
 - 1 cup orange sections
 - $\frac{1}{3}$ cup fresh orange juice
 - 1 tablespoon fresh lemon juice
 - $\frac{1}{8}$ teaspoon kosher salt
 - 1 tablespoon unsalted light butter, melted
 - 4 (1-inch-thick) slices pound cake
 - 2 tablespoons chopped fresh basil
 - 2 tablespoons chopped fresh mint
- Citrus-Yogurt Dip (recipe follows)

1. In a medium bowl, gently toss together blackberries, blueberries, oranges, orange juice, lemon juice, and salt. Cover and refrigerate for 1 hour.
2. Heat a grill pan over medium heat; brush with melted butter. Add cake slices; cook until grill marks form, about 1 minute per side. Cut cake into cubes.
3. Stir basil and mint into berry mixture. Spoon onto serving plates. Top with grilled cake. Drizzle with Citrus-Yogurt Dip. Serve immediately.

Citrus-Yogurt Dip

Makes about 1 cup

- $\frac{2}{3}$ cup low-fat vanilla Greek yogurt
- $\frac{1}{4}$ cup fresh orange juice
- 1 tablespoon fresh lemon juice

1. In a small bowl, whisk together all ingredients. Cover and refrigerate for up to 2 days.

• kitchen tip •

Angel food cake can also be substituted for pound cake.

ROASTED EGGPLANT DIP

Makes 2 cups

- 2 medium eggplants (about 2 pounds total), halved lengthwise
- 2 large cloves garlic, unpeeled
- 2 tablespoons extra-virgin olive oil, divided



- 2 sprigs fresh rosemary, cut into 1-inch sections
 - 1 tablespoon fresh lemon juice
 - $\frac{3}{4}$ teaspoon kosher salt
 - $\frac{1}{2}$ teaspoon ground cumin
 - $\frac{1}{4}$ teaspoon smoked paprika
 - 2 tablespoons low-fat plain Greek yogurt
- Rainbow carrots, sliced bell pepper, and pita chips, to serve
- Garnish: lemon zest, finely chopped fresh rosemary, smoked paprika

1. Preheat oven to 400°. Line a rimmed baking sheet with foil.
2. Using a knife, poke a few small holes on skin side of eggplants. Turn eggplants over, and score cut side in a crosshatch pattern about 1 inch apart.
3. Cut $\frac{1}{8}$ inch off top of each garlic clove. Rub 1 tablespoon oil onto eggplants and garlic cloves. Insert rosemary pieces into scored side of eggplants. Place eggplant, cut side

- down, on prepared pan. Place garlic cloves on a 6-inch square sheet of foil, and wrap to seal. Place wrapped garlic on corner of pan with eggplant.
4. Bake until interior of eggplant is softened, 25 to 30 minutes. Let cool. Discard rosemary. Peel eggplant, and roughly chop flesh. Transfer chopped eggplant to a colander set over a bowl. Let drain for 30 minutes. Place drained eggplant in the work bowl of a food processor. Discard liquid.
 5. Unwrap foil package of garlic cloves. Squeeze pulp into a small bowl, and discard skins. Mash pulp with a fork. Add garlic pulp, lemon juice, salt, cumin, paprika, and remaining 1 tablespoon oil to food processor; pulse until almost smooth. Stir in yogurt. Taste, and adjust seasonings, if necessary. Transfer to a serving bowl. Serve with carrots, bell pepper, and pita chips. Garnish with zest, rosemary, and paprika, if desired.

Crunchy and Munchy

SATISFYING BITES FEATURING A COMBINATION OF MOUTHWATERING SEASONINGS

THESE TASTY TREATS pack a punch of flavor and will curb your cravings for something crunchy, salty, and snackable. They're definitely kid-approved, but they're a hit with adults, too.



"My boys love helping me make these snacks for movie nights and game days. They're deliciously addictive; I know you'll reach for seconds, just like we do."



HERB-PARMESAN POPCORN

Makes about 12 cups

- 1 tablespoon vegetable oil
- 1/2 cup popcorn kernels
- 1/4 cup unsalted butter
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh oregano

- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon kosher salt
- 1/4 teaspoon garlic powder
- 1/2 cup finely grated Parmesan cheese

1. In a 6- to 8-quart Dutch oven, heat oil over medium-high heat. Add

popcorn kernels; cover pot, and shake until kernels begin to pop. Shake until popping slows to one pop every 4 to 5 seconds, 4 to 5 minutes.

2. In a small microwave-safe bowl, melt butter on medium heat. Stir in dill, oregano, parsley, salt, and garlic powder. Drizzle butter mixture onto popcorn; sprinkle with cheese. Serve immediately.



BACON-WRAPPED SALTINES

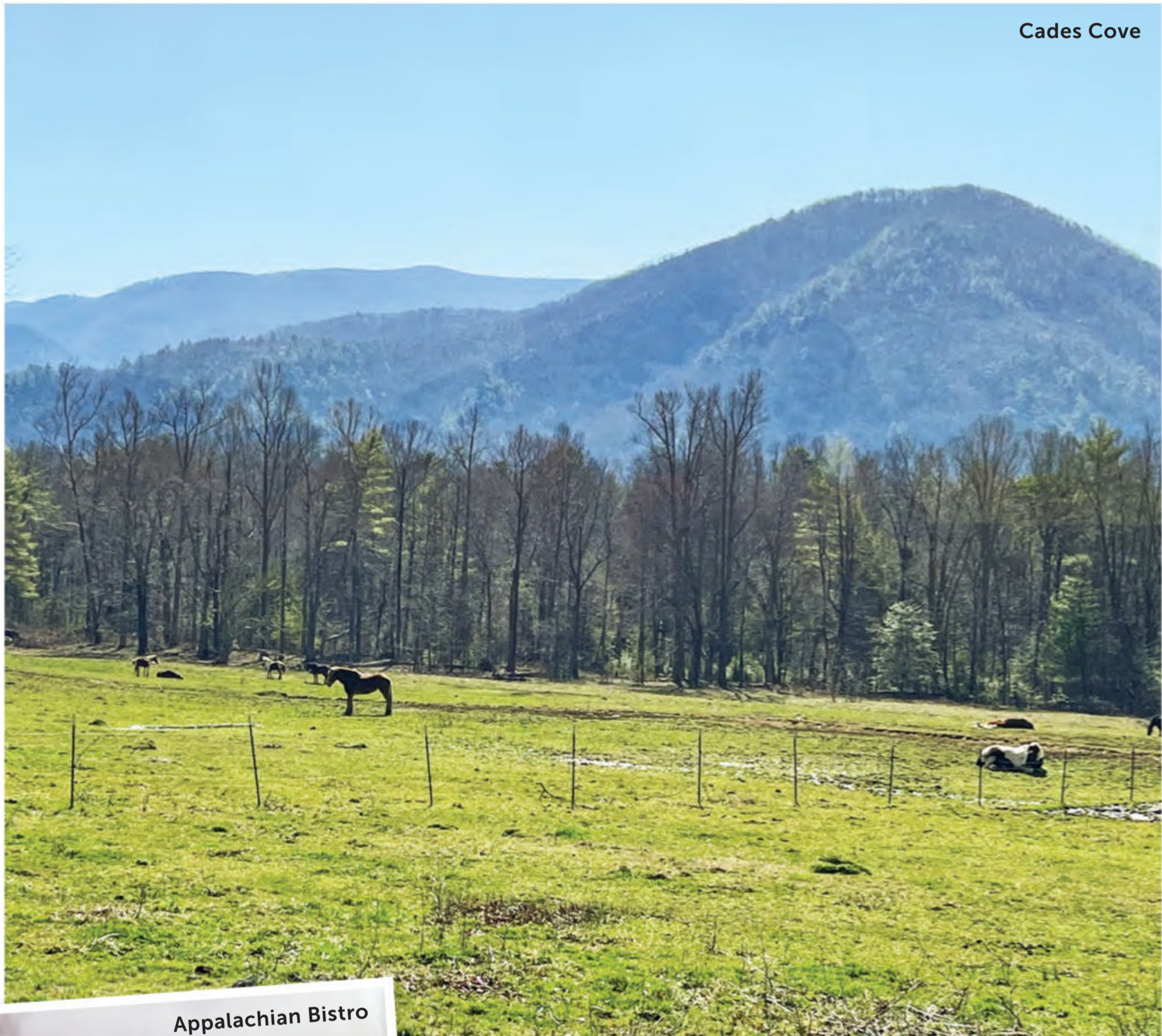
Makes 30

- ¼ cup** firmly packed dark brown sugar
- 1 teaspoon** chili powder
- ¼ teaspoon** ground red pepper
- 15 slices** center-cut bacon, halved lengthwise
- 30** saltine crackers

- 1.** Preheat oven to 250°. Line 2 baking sheets with parchment paper.
- 2.** In a small bowl, whisk together brown sugar, chili powder, and red pepper.
- 3.** Wrap 1 bacon slice diagonally across the front of 1 cracker, wrapping straight up the back and diagonally across the front again to create an “X” pattern. Fold any remaining bacon to the back side. Repeat with remaining bacon and remaining crackers. Place on prepared pans. Sprinkle evenly with brown sugar mixture.
- 4.** Bake until bacon is crispy, 1 hour to 1 hour and 15 minutes. Let cool on a wire rack.

A Tour of Townsend

UNCOVER HIDDEN GEMS GALORE WITH A PEACEFUL TRIP TO THE SMOKIES



Cades Cove

Appalachian Bistro



TRUE PEACE AND TRANQUILITY—and even a great deal of adventure—can be found when you're in the mountains. That's exactly what the cozy and welcoming mountaintop community of Townsend, Tennessee, offers travelers year-round. Settled about an hour's drive south of Knoxville, Tennessee, and just a stone's throw from the entrance to Great Smoky Mountains National Park, it's an idyllic getaway for those craving a change of pace and relief from the hustle and bustle of day-to-day life. But don't be mistaken—there's plenty more to this place than its abundance of beautiful vistas and good ole Southern charm.



Tuckaleechee Caverns

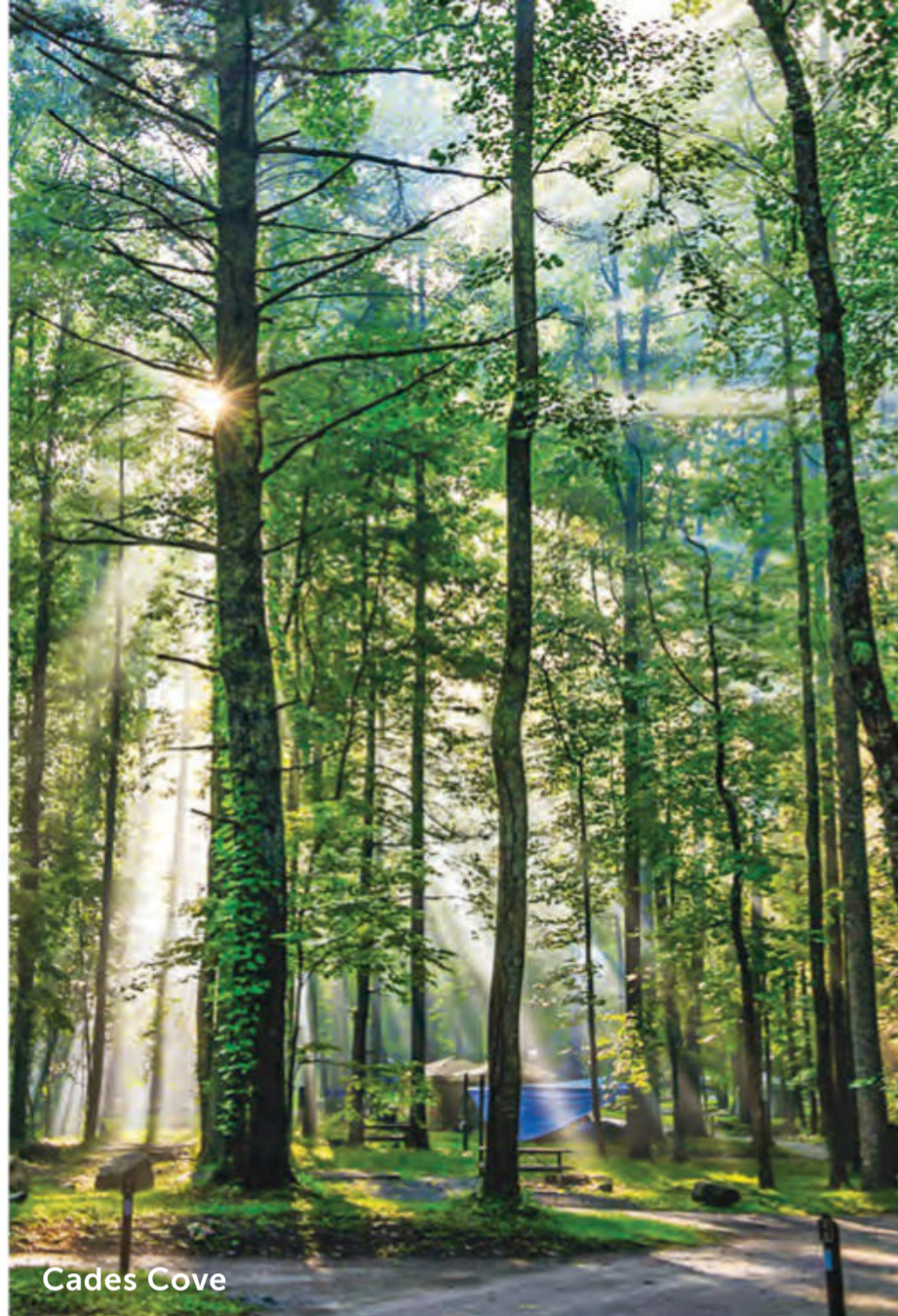
HIKING & HISTORY

History is rich in Townsend and plays a large part in how the town came to be as it is today. A visit to one of several local museums sheds light on the region's past with unique exhibits and demonstrations. At the **Great Smoky Mountains Heritage Center** (gsmheritagecenter.org), local scholars even don period clothing and gear to guide visitors through a representation of early Appalachian life, including tours of authentic re-creations of a granary, sawmill, moonshine still, and more that would've been found in the area's early villages.

Another helping of history awaits at **Cades Cove** (nps.gov/grsm/planyourvisit/cadescove.htm), a lush and pastoral valley nearby. Its 11-mile, one-way loop welcomes drivers, cyclists, and hikers and is dotted with preserved homesteads, churches, the still-operational **John P. Cable Grist Mill**, and other historical sites. It also boasts some of the best opportunities for viewing wandering wildlife, like white-tailed deer, black bears, coyotes, groundhogs, and turkeys.

The natural wonders don't end there, because the entrance to the breathtaking **Tuckaleechee Caverns** (tuckaleecheecaverns.com) lies just a handful of miles from the town's main strip. The cave formations within are estimated to be between 20 million and 30 million years old and feature Silver Falls, the tallest subterranean waterfall in the eastern United States.

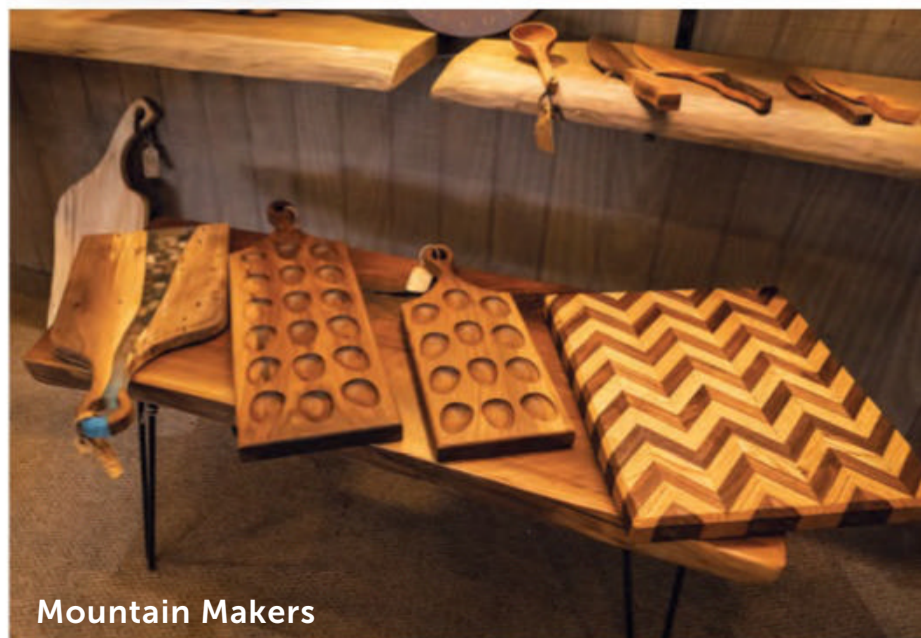
If you're looking to grab a keepsake from your trip to the mountains, local artisans like **Mountain Makers** (mountainmakers.com) show off the area's other trades. Their quality woodworking practices result in stunning, one-of-a-kind furniture, cutting boards, coasters, and other adorable tchotchkes lacquered to perfection. A stop by their stall in the **Dogwood Mall** (tennesseesmokies.guide/business-listing/dogwood-mall) gives a small glimpse into their collection and the opportunity to pick up a few pieces for your own home.



Cades Cove



Mountain Makers



Mountain Makers



Appalachian Bistro



Little Arrow Outdoor Resort

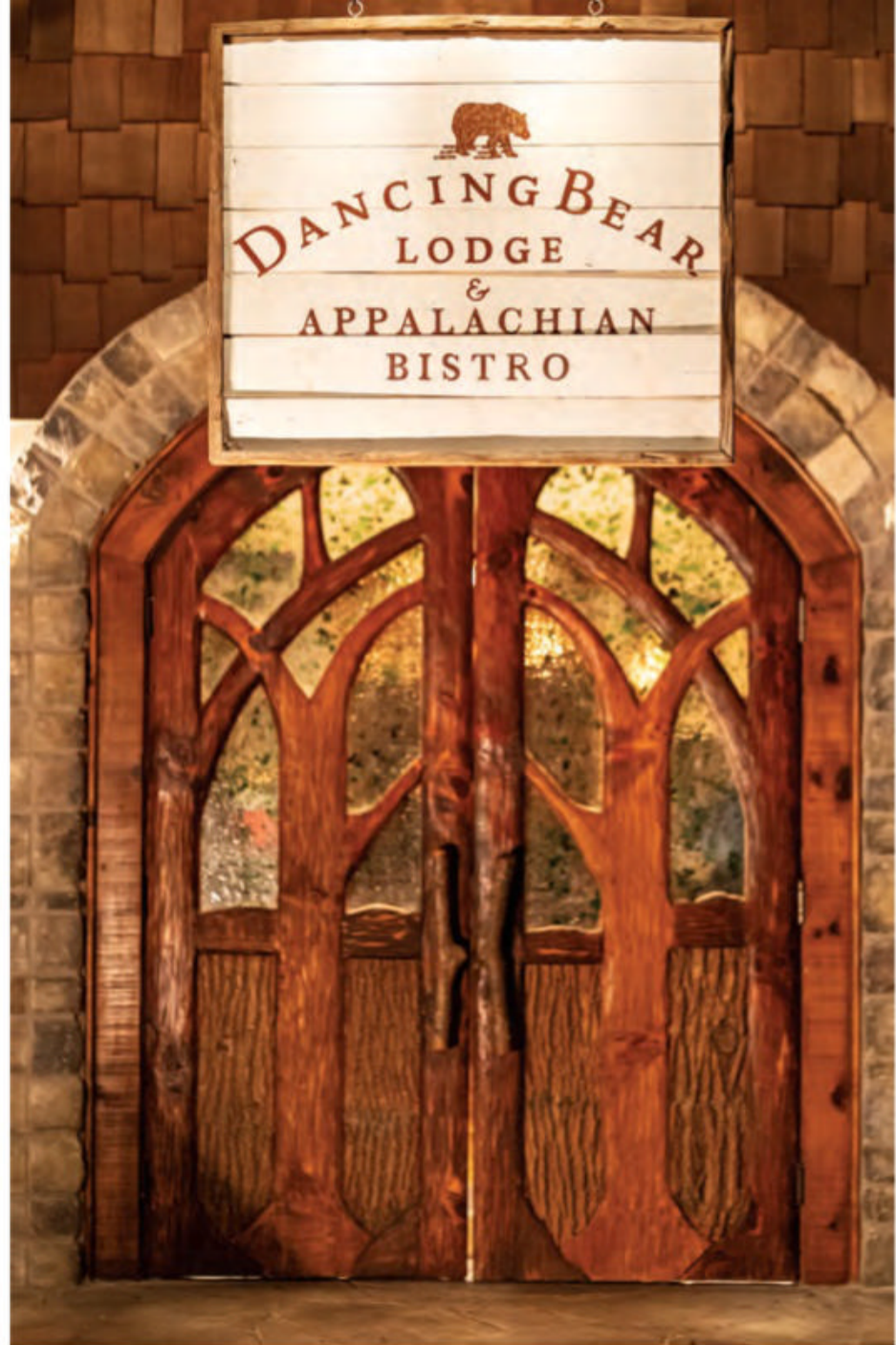


John P. Cable Grist Mill

COZY ACCOMODATIONS

When the thrill of all that outdoor adventure winds down for the day, it's time to recharge with help from Townsend's famed peaceful spirit. Everything from luxurious resort accommodations to family-friendly campgrounds are plentiful, but a few stand out from the rest of the pack.

If stepping out of your comfort zone and living life off the grid is what you prefer, **Little Arrow Outdoor**



Resort (camplittlearrow.com) is the best of both worlds. It provides a mix of fully furnished tiny homes, cabins, Airstream campers, and well-equipped plots for motor homes and pop-up tents. But the on-site showstoppers are the lavish glamping (glamorous camping) tents. These aren't your typical tents—inside, you'll find two bedrooms with plush bedding, a bathroom, a kitchenette, and heating and air-conditioning.

For something a bit more luxurious, **Dancing Bear Lodge** (dancingbearlodge.com) sits on more than 30 acres of pristine mountainside terrain and boasts rustic yet modern lodging in its numerous cabins, cottages, and villas ideal for hosting groups of all sizes. The original site was completely lost in a terrible blaze several years ago, but it has since been built back to its former glory and renewed acclaim.

GOOD EATS

On-site at Dancing Bear Lodge is the delicious **Apple Valley Cafe** (applevalleystores.com/cafe), the convenient **Dancing Bean Coffee House** (dancingbearlodge.com/dining/coffee), and the award-winning **Appalachian Bistro** (dancingbearlodge.com/dining) led by Chef Jeff



Carter and his talented team. On the bistro's menu, you'll find Jeff's subtle infusion of his Gulf Coast roots as well as the beloved traditions of the restaurant's surrounding Appalachia region. Dishes like his North Carolina Rainbow Trout and Grits, Blackened Gulf Grouper, Sweet Tea Brined Pork Chop with green tomato and jalapeño jam, and Creole Mussels come to mind.

Peaceful Side Social (peacefulesocial.com) is an inviting, casual hub serving farm-to-table flatbreads, sandwiches, and shareable snacks. Goat Cheese Grit Fritters are a favorite among locals, along with the Cajun Shrimp + Sausage, Mountain Italian Hoagie, and Smoked Trout Dip. Wash it all down with the brewery's lineup of craft brews, including one or two of its own signature creations, if you care to indulge.

Family-owned and -operated **Little River Pub and Deli** (littleriverpubanddeli.com) is the perfect spot to grab a bite for lunch while taking in the picturesque views of Little River right next door. The menu is focused on perfectly stacked sandwiches and panini—don't miss out on the Boyd,

filled with roast beef, Cheddar, onions, jalapeños, and a special sauce—along with some snacks to share, including Moonshine Meatballs, Jalapeño Pimiento Cheese, and Moonshine BBQ Pork Nachos.

When your visit eventually ends, you'll realize Townsend has a welcoming slower pace than nearby larger cities such as Gatlinburg and Pigeon Forge, which are often overcrowded with tourists. Townsend is a convenient home base for day trips to those neighboring places and everything from bucket-list national parks and spectacular underground sights to delectable sips and snacks in between.

Country Cookin'

WAKING UP IS MUCH MORE ENJOYABLE WITH THIS VEGGIE- AND MEAT-PACKED BREAKFAST



MUSHROOM-AND-COUNTRY HAM OMELETS

Makes 2

- 3** tablespoons butter, divided
 - 1** (8-ounce) package baby portobello mushrooms, thinly sliced
 - ½** cup chopped country ham
 - 1** tablespoon chopped fresh thyme
 - 1** tablespoon chopped fresh chives
 - ½** teaspoon salt, divided
 - ½** teaspoon ground black pepper
 - 6** large eggs
 - 4** teaspoons half-and-half
 - 2** tablespoons grated Parmesan cheese, divided
- Garnish:** sliced fresh chives

1. In a 10-inch nonstick skillet, melt 1 tablespoon butter over medium-high heat. Add mushrooms; cook, stirring frequently, until tender, about 5 minutes. Add ham, thyme, chives, $\frac{1}{4}$ teaspoon salt, and pepper; cook for 2 minutes. Spoon mushroom mixture into a bowl. Set aside.

2. In a large bowl, whisk eggs until pale yellow, about 1 minute. Add half-and-half and remaining $\frac{1}{4}$ teaspoon salt, whisking until combined.

3. Wipe skillet clean; in same skillet, melt 1 tablespoon butter over medium heat. Add half of egg mixture. Cook, without stirring, until egg mixture begins to set, about 1 minute. Using a heat-resistant

spatula, gently lift corner of egg; tilt skillet to allow uncooked egg to flow underneath. Cook until set. Repeat until remaining egg is cooked. Spoon half of mushroom mixture over half of egg; sprinkle with 1 tablespoon cheese. Fold remaining half of egg over mushroom mixture. Remove omelet from skillet.

4. Whisk remaining egg mixture, and repeat procedure with remaining 1 tablespoon butter, remaining egg mixture, remaining mushroom mixture, and remaining 1 tablespoon cheese. Garnish with chives, if desired.

bake

FROM SCRATCH®

ARTISAN RECIPES FOR THE HOME BAKER

Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After seven inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 350 recipes, commemorating the sixth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried-and-tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

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83PBF22

Simply Strawberry

KEEP IT SIMPLE AND DELICIOUS
WITH THIS CLASSIC SWEET



FRESH STRAWBERRY SHEET CAKE

Makes 1 (13x9-inch) cake

Cake:

- 1 cup unsalted butter, softened
- 1²/₃ cups granulated sugar
- 1 (3-ounce) box strawberry gelatin
- 3 large eggs
- 2¹/₂ cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 cup whole buttermilk
- 1/2 cup finely chopped fresh strawberries

Frosting:

- 1 (8-ounce) package cream cheese, softened
- 1/4 cup unsalted butter, softened

- 1/2 teaspoon vanilla extract
- 1/4 teaspoon kosher salt
- 6 cups confectioners' sugar
- 1/3 cup finely chopped fresh strawberries

Garnish: fresh strawberries

1. Preheat oven to 325°. Spray a 13x9-inch baking dish with baking spray with flour.
2. For cake: In a large bowl, beat butter, granulated sugar, and gelatin with a mixer at medium-high speed until smooth and fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture

to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating at low speed just until combined after each addition. Stir in chopped strawberries. Spread batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool completely.
5. For frosting: In a large bowl, beat cream cheese, butter, vanilla, and salt with a mixer at medium speed until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl.
6. Gradually add confectioners' sugar, beating at low speed until smooth, stopping to scrape sides of bowl. Add strawberries; beat at medium speed until fluffy, about 1 minute. Spread frosting onto cooled cake. Garnish with strawberries, if desired. Cover and refrigerate for up to 3 days.

*Cover
Recipe*



PAULA'S WEEKLY 5 SHOPPING LIST

MEAT

- Beef, 2 (1-pound) skirt steaks
- Chicken, 4 (6-ounce) boneless skinless breasts
- Pork, 1 (2½-pound) boneless shoulder and 1 (16-ounce) container pulled
- Shrimp, 1 pound large fresh

PRODUCE

- Avocado, 1
- Beets, 1 bunch with tops
- Bell peppers, 2 orange, 1 red, and 1 yellow
- Carrots, 1 bunch with tops
- Cilantro, 2 bunches
- Fresno chile, 1
- Garlic, 2 heads
- Ginger, 1 knob
- Green beans, 1 bunch
- Green onion, 1 bunch
- Jalapeños, 2
- Lemon, 1
- Limes, 4
- Onions, 2 red, 1 sweet, and 1 white
- Parsley, 1 bunch
- Potatoes, 6 large russet
- Shallots, 5
- Tarragon, 1 bunch
- Tomatoes, 2 pints cherry and 2 beefsteak
- Yellow squash, 1
- Zucchini, 1

DAIRY

- Asiago cheese, 1 (8-ounce) package shredded
- Cheddar cheese, 1 (8-ounce) package shredded
- Sour cream, 1 (8-ounce) container

CANNED AND DRY GOODS

- Chicken broth, 1 (32-ounce) carton low sodium
- Coconut milk, 1 (13.5-ounce) can unsweetened
- Pasta, 1 (16-ounce) box penne
- Rice
- Flaked coconut

CONDIMENTS AND SEASONINGS

- Barbecue sauce
- Blackened seasoning
- Creole seasoning
- Crushed red pepper
- Dried oregano
- Ground turmeric
- Smoked paprika

PANTRY STAPLES

- Brown sugar
- Cornstarch
- Ground black pepper
- Kosher salt
- Coconut oil
- Olive oil
- Vegetable oil
- Red wine vinegar

MISCELLANEOUS

- Bourbon

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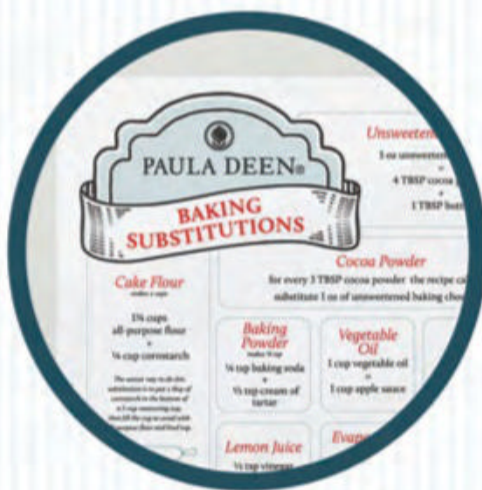


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