



Dallas McCade's Mexican Cornbread



Ingredients

1½ cup Self rising corn meal
½ cup Canola oil
Small cont. of sour cream
Small can of cream corn
1 med. Onion
1 egg
Chopped jalapeno peppers

Mix all of the ingredients and put into a greased iron skillet and cook for 35-45 minutes at 425 degrees."

"As a kid, this cornbread was only made on special occasions. My mom would bribe us by saying if we did whatever it was she wanted us to do, she would make the good cornbread. I was an adult and on my own before I realized it was actually called Mexican cornbread. I have friends that beg for this dish, and they always want to know how to make it." – Dallas McCade



Gena Knox's Rosemary Parmesan Cheese Straws

The modern version of cheese straws uses a cookie press to form perfectly shaped “straws”, but the old fashion method is easier and creates a more rustic looking cheese straw.

Prep Time: 10 minutes Cook Time: 8 minutes



Ingredients

2/3 cup freshly grated Parmesan Cheese
1/2 cup unsalted butter, softened
3/4 teaspoon finely chopped fresh rosemary
1 cup all purpose flour
1/4 teaspoon kosher salt
1/4 teaspoon cayenne pepper

FIRST Preheat oven 350°F. In a food processor combine cheese, butter and rosemary and pulse until combined. Add flour, salt, and pepper and pulse until mixture forms a ball, scraping down sides if necessary.

NEXT On a well floured surface, roll dough into a 1/4” thick rectangle. Using a sharp knife, cut dough into long, 1/2” wide strips. One at a time, lift straws with a butter knife and transfer to an ungreased cookie sheet. Alternately, dough can be shaped into 1/2” balls and pressed on baking sheet until 1/4” thick wafers.

LAST Bake for 8 minutes or until lightly browned. Let cool and transfer to serving platter.



Blue Willow Inn's Famous Fried Green Tomatoes

The Blue Willow Inn's Fried Green Tomatoes are legendary, having put the newly opened restaurant on the map shortly after a visit from famed columnist Lewis Grizzard in 1992. Following his visit, Grizzard authored a column in which he raved about the Blue Willow Inn Restaurant and the food it served – especially the Fried Green Tomatoes. Following the national publicity the restaurant received from the Grizzards' column, Fried Green Tomatoes became a delicious Blue Willow tradition, and they are always served at every meal with a side of Tomato Chutney.



Ingredients

3 green tomatoes
1½ cups buttermilk
2 eggs, lightly beaten
½ plus ½ teaspoon salt
½ plus ½ teaspoon black pepper
1 tablespoon plus 1 ½ cups self-rising flour
2 cups vegetable oil

Wash and slice the tomatoes into ½-inch slices. In a medium-size bowl mix the buttermilk and eggs. Add ½ teaspoon of the salt, ½ teaspoon of the pepper, and 1 tablespoon of the flour. Mix well.

Place the tomato slices in the buttermilk and egg mixture. Set aside to rest.

Preheat the oil in a heavy skillet or electric fryer to 350 degrees.

In a medium-size bowl mix the remaining 1½ cups flour, ½ teaspoon salt, and ½ teaspoon pepper. Remove the tomato slices from the buttermilk/egg mixture and toss them, one at a time, in the flour mixture, coating them thoroughly.

Carefully place the tomato slices in the heated oil and fry until golden brown. Turn them two or three times. Be careful not to crowd the tomatoes during frying. Do not allow them to overlap or they will stick together.

Cook until crisp. Drain on paper towels. Serve immediately.

Yield: 6 servings



Blue Willow Inn's Tomato Chutney

This recipe is served with every meal at the Blue Willow Inn Restaurant. It is delicious with fried green tomatoes, green beans, and cooked greens. It can also be used as an appetizer served with cream cheese and crackers.

Ingredients

1 (14 ounce) can whole tomatoes, chopped, not drained
1 cup firmly packed light brown sugar
½ cup granulated sugar
2 green bell peppers, finely chopped
1 medium onion, finely chopped
6 drops Tabasco
1 teaspoon black pepper

In a saucepan or small stockpot on medium heat mix the tomatoes, brown sugar, granulated sugar, bell peppers, onion, ketchup, Tabasco, and pepper. Bring to a boil.

Reduce the heat and allow the mixture to simmer for 2 hours or until cooked to a thick sauce.

Yield: 6 cups



Sallie Ann Robinson's Smattered Shrimp and Grits



Ingredients

1 cup cooking oil
3 strips bacon
1 pound shrimp peeled
paprika
salt and black pepper
garlic, minced or powder
1 cup flour
1 medium onion
1/2 green bell pepper
1/2 red bell pepper
1 stalk celery

Heat the oil in a skillet. Sprinkle the shrimp with paprika, salt, pepper, and garlic powder. Place the flour in a bag or bowl, add the seasoned shrimp, and shake or toss to coat well.

Test the oil temperature by dropping in a dab of flour from the shrimp, then add them to the hot skillet and cook until brown on both sides (don't overcook or the shrimp will get chewy).

Drain the oil. Add the onion, bell pepper, celery, and hot water. Add more seasoning, if needed, to taste.

Cover the skillet and simmer 10 to 15 minutes, until the gravy thickens. Server over rice, grits, or potatoes.



Elizabeth Lee's Pound Cake



Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 cup butter
1/2 cup shortening
3 cups granulated sugar
5 large eggs
1 cup nonfat milk
1 teaspoon vanilla

Lightly coat a 16-cup tube pan with shortening and dust with flour, or use a baking spray. Arrange baking rack in the center of the oven, but do not preheat the oven.

In a medium bowl, whisk together the flour, salt and baking powder. Set aside.

With an electric mixer on medium speed, cream the butter and shortening together until well-blended, 1 to 2 minutes. Add the sugar and mix on medium speed for three to five minutes, or until light and fluffy. Add the eggs one at a time, beating on medium speed for one minute between each addition.

Reduce the speed to low and add the flour mixture alternating with the milk in three stages, blending just until combined. Scrape down the bowl. Add the vanilla and mix on low speed just until incorporated.

Pour the batter into the prepared pan. Use a spatula to smooth the top.

Place the pan on the middle rack of a cold oven. Set the temperature to 325 degrees and bake for 90 minutes. The cake is done when a toothpick inserted in the center comes out clean.

Cool in the pan on a rack for 20 minutes.

Run a knife around the inside of the pan to make sure the cake has pulled away completely, then turn the cake onto a plate. Quickly turn the cake again, this time onto a serving plate.

Serve warm or at room temperature.