

Buttermilk Biscuits #1

2 cups all-purpose flour

1 tablespoon sugar

1 teaspoon salt

2 teaspoons baking powder

½ teaspoon baking soda

½ cup vegetable shortening, chilled

¾ buttermilk

In a mixing bowl, combine dry ingredients together with a fork. Cut in the shortening using a pastry blender until mixture resembles coarse crumbs. Make a well in the center and add buttermilk. Quickly fold dry ingredients into buttermilk with your hands until a sticky dough forms.

Turn dough out onto a floured surface. Gently fold the dough over itself 3 or 4 times to create layers. Pat dough out to ¾" thick. Cut into rounds with an inverted glass and transfer to a greased sheet pan. Gather scraps and repeat. Brush with melted butter and bake for 15 minutes in a preheated 400 degrees until golden brown.

Buttermilk Biscuits #2

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

$\frac{1}{4}$ teaspoon baking soda

7 tablespoons butter, chilled and cut into thin slices

$\frac{3}{4}$ cup buttermilk

Preheat oven to 400 degrees. Line baking sheet with greased foil.

Whisk flour, baking powder, salt, and baking soda together in a large bowl.

Cut butter into flour mixture with fingers until the mixture resembles coarse crumbs.

Make a well in the center of butter and flour mixture. Pour in $\frac{3}{4}$ cup buttermilk; stir until just combined.

Turn dough onto a floured work surface, pat together into a rectangle.

Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing dough a total of three times.

Pat dough on a floured surface to about $\frac{1}{2}$ inch thick. Cut out 12 biscuits using an inverted glass. Transfer biscuits to the prepared baking sheet. Press an indent into the top of each biscuit with your thumb. Brush the tops of biscuits with 2 tablespoons buttermilk. Bake in the preheated oven until browned, about 15 minutes.

Sausage Gravy

1 pound Country Sausage

1/4 cup all-purpose flour

2 cups whole milk

1/8 teaspoon salt

1/8 teaspoon ground black pepper

Heat large skillet over medium heat. Add sausage; cook 10 to 12 minutes until crumbled and browned, stirring occasionally. Remove sausage. Stir flour into the drippings remaining in skillet and cook about 2 minutes, stirring constantly. Add milk and cook about 5 minutes until thickened and bubbly. Add additional milk if gravy seems too thick. Add sausage to gravy. Season with salt and pepper. Serve immediately over hot biscuits.

Redeye Gravy

6 ounces country ham, sliced 1/4-inch thick

1 tablespoon unsalted butter, plus more for ham if necessary

1/2 cup strong black coffee

1/2 cup low-sodium chicken broth or water

1/2 teaspoon sugar

Heat a large skillet over medium-high. Cook ham, adding 1/2 Tbsp. butter if ham is lean to help the browning process, until browned and fat has rendered, 2–3 minutes per side. Transfer ham to a platter.

Pour coffee into the same skillet and cook over medium-high heat, scraping skillet with a wooden spoon to deglaze and loosen any browned bits. Add broth and sugar; simmer, stirring occasionally, until thickened and reduced to about 1/4 cup, 3–4 minutes. Add 1 Tbsp. butter and whisk until emulsified, about 1 minute more. Pour gravy into a small bowl or serving vessel and serve drizzled over or alongside ham.

Apple Slaw

Poppy Seed Honey Dressing:

1/4 cup cider vinegar
1 cup mayonnaise
1/3 cup poppy seeds
1/3 cup honey
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

Salad:

1 bag slaw mix
1 bunch scallions, thinly sliced
4 Fuji apples, peeled, cored, julienne

Prepare the Poppy Seed Dressing. In a medium bowl, combine all the ingredients together until well blended. Set aside.

Prepare the salad. In a large bowl, combine the slaw mix, scallions, and apples. Pour in the reserved dressing and toss until well blended. Refrigerate at least 1 hour before serving, mixing the salad at least once to evenly distribute the dressing.

Pimento Cheese

16 ounces of sharp cheddar cheese, coarsely grated

One 4-ounce jar of diced pimentos

1 to 1 ½ cups of Duke's mayonnaise, depending on desired thickness

Mix all ingredients together in a bowl. Fold in whatever seasonings or additions you like. Chill for an hour or more to let the flavors blend. Dig in.

Sweet Potato Pie

1 pound canned sweet potatoes, mashed
1/4 cup butter melted
2/3 cups sugar
1/3 cup evaporated milk
2 eggs
1 teaspoon pumpkin pie spice
1/2 teaspoon vanilla
pinch of salt
9 inch pie shell

Preheat oven to 350.

In a large bowl combine prepared sweet potatoes, melted butter, sugar, evaporated milk, eggs, pumpkin pie spice, vanilla and salt.

Whisk until smooth (or use an electric mixer if preferred).

Pour into uncooked 9" pie crust and bake for 55-60 minutes or until set.

Cool to room temperature before serving.