**Deep South – AL, AR, FL, GA**

**Chocolate Crazy Cake Recipe (No Eggs, Milk, Butter or Bowls)**

1 1/2 cups flour

3 Tbsp. cocoa (unsweetened)

1 cup sugar

1 tsp. baking soda

1/2 tsp. salt

1 tsp. white vinegar

1 tsp. pure vanilla extract

5 Tbsp. vegetable oil

1 cup water

Preheat oven to 350 degrees F.

Mix first 5 dry ingredients in a greased 8" square baking pan. Make 3 depressions in dry ingredients - two small, one larger. Pour vinegar in one depression, vanilla in the other and the vegetable oil in third larger depression. Pour water over all. Mix well until smooth.

Bake on middle rack of oven for 35 minutes. Check with toothpick to make sure it comes out clean. Do not over bake. Cool. Top with your favorite frosting. Enjoy!

**Pimiento Cheese Dip**

11 ounces Price\*s Southern Style Pimento Cheese

8 ounces cream cheese, at room temp

2-3 green onions, chopped

Place both cheeses in large mixing bowl. Add onions and blend with an electric mixer until fully combined. Spoon into a small baking dish and bake at 350 for 20-25 minutes, or until lightly browned around the edges. Serve warm with crackers, bread cubes, veggies, etc.

**Deviled Eggs**

12 eggs, boiled and cooled

1 cup mayo

1 T. mustard (heaping)

dash onion powder

dash garlic powder

add bacon to taste (¾ cup)

Carefully split the egg in half lengthwise. Remove the egg yolk. Mix egg yolk, mayo, mustard, onion powder, garlic powder, and bacon together. Fill egg whites with mixture (for easy filling, put mixture into a ziploc bag and cut corner to pipe in).

**Peach and Cucumber Salsa**

Yield: Makes about 3 cups

2 cups diced peeled pitted peaches (about 1 1/2 pounds)

1 cup diced unpeeled English hothouse cucumber

3/4 cup diced red bell pepper

1/3 cup chopped fresh cilantro

2 tablespoons fresh lime juice

2 tablespoons apricot preserves

1 teaspoon chopped canned chipotle chiles

Mix all ingredients in medium bowl. Season salsa to taste with salt and pepper. (Can be prepared 2 hours ahead. Cover and refrigerate. Stir to blend before serving.)

**Southern Fried Hand Pies**

Yield: About 12 Pies

Ingredients:

For the Fruit:

 1/4 cup (1/2 a stick) of unsalted butter

 1/4 cup of granulated sugar

 2 Granny Smith apples, peeled, cored and chopped (about 2 cups) (additional variations below)

 1 tablespoon brown sugar

 1/4 teaspoon of ground nutmeg

 1/2 teaspoon of ground cinnamon

For Homemade Dough:

 2-1/2 cups of self-rising flour, divided

 1/2 cup of vegetable shortening (like Crisco)

 2 tablespoons of granulated sugar

 Yolk from one egg

 1/2 cup of ice water

 About 1 cup of vegetable oil, for the skillet

 Powdered sugar or granulated sugar, for dusting, optional

Instructions

For the fruit, melt the butter and sugar together; add chopped apples and simmer covered, over medium heat for about 15 to 20 minutes. Remove from heat, sprinkle brown sugar, nutmeg and cinnamon over the apples, stir, taste and adjust sweetness. Set aside to cool.

For the dough, cut the shortening into 2 cups of the flour. Stir in the sugar, egg yolk and ice water until dough is sticky. Turn out onto a floured surface and sprinkle more flour on top, working it in until dough is smooth. Roll out to about 1/8 to 1/4 inch thick and cut into 4 to 6 inch circles. You may also pinch off golf ball-sized pieces and flatten individually by hand. Place about a half tablespoon of the cooled filling in the center of each round. Barely wet the edges of the round with water, fold over, lightly press down on the edges and the filling; seal the edges with the tines of a fork. Place all of the pies in a single layer onto a plate that has been lightly sprinkled with flour and refrigerate about 10 minutes.

Fry in a skillet, with about 1/2 inch of hot oil, until browned on both sides. Remove from the skillet, drain on paper towels and sprinkle with granulated sugar or dust with powdered sugar while still warm, if desired. Best served warm, but delicious cold too!

Cook's Notes: Oil must be hot (at least 350 degrees F) or dough will absorb too much grease and will disintegrate. Substitute canned biscuits, boxed pie crust mix (like Jiffy), or use a homemade or store-bought pie crust (Pillsbury recommended). You'll need two crusts, rolled out a bit thinner to get 12 pies. Can also substitute other types of apples. You may have a little bit of extra apple left over, depending on the size apples that you use and how large you make the pies. You can add that to yogurt, or use over pancakes, French toast, over oatmeal, or as a side dish just like any stewed apple.

To Use Dried Fruit: Combine two small packages (about 7 ounces each) of dried fruit in two cups of water and one cup of sugar in a heavy saucepan. Bring to a boil, reduce heat and simmer about 20 minutes. Add seasonings and proceed. Can also use peaches, apricots, mixed or other dried or fresh fruits.

To Deep Fry: Preheat deep fryer to 375 degrees F and fry, in batches to avoid chilling the oil, for about 3-1/2 minutes, or until golden brown. Shake basket gently after about 30 seconds to avoid the pastry from sticking.

To Bake: Preheat oven to 400 degrees F. Place the mini pies on a greased cookie sheet or pan. Make a couple of small slits in the dough so the steam will vent out, brush the tops with the juice from the pan or with an egg wash over each pie if desired, and sprinkle tops with a bit of granulated sugar. Bake in a 400 degree oven for about 20 minutes, or until golden brown.

For Peach Filling: For peach pies, or other juicy fruit such as pears, peel and chop ripe peaches, you'll want about 2 pounds. Set aside in a colander and let them drain for at least 30 minutes, then sprinkle with 1/4 cup of sugar before filling dough. It is not necessary to stew these softer fruits, so long as they are ripe, although you may if you prefer. Can also substitute any other stewed fruit for pie recipe.

For Strawberry Filling: Add 2 cups of hulled and mashed strawberries to a saucepan, add 1/4 cup of granulated sugar. Taste and increase sugar as needed, as strawberries will vary in sweetness. Mix 2 tablespoons of cornstarch with 1 tablespoon of water and add to the mixture. Bring to a boil and cook until mixture thickens. Set aside to cool completely.

For Blackberry Filling: Add 1/2 pint of fresh blackberries or 1 (21-ounce can), drained to a saucepan along with 1/4 cup of granulated sugar. Taste and increase sugar as needed, as berries will vary in sweetness. Add 2 teaspoons of fresh lemon juice and a pinch of the zest. Mix 2 tablespoons of cornstarch with 1 tablespoon of water and add to the mixture. Bring to a boil and cook until mixture thickens. Remove and mash the berries to desired consistency.

For Sweet Potato Filling: Combine 2 cups of mashed, cooked sweet potatoes, with 1/2 cup (1 stick) of softened butter, a cup of light brown sugar, packed, a pinch of salt, and 1/2 teaspoon each of cinnamon and nutmeg, and enough milk to moisten. Also can be made with leftover candied yams and sweet potato casserole.

For Chocolate Filling: In a saucepan, whisk together 1/2 cup of granulated sugar with 1/3 cup of all purpose flour and 2 tablespoons of cocoa. Add 1 cup of evaporated milk, 1 teaspoon of vanilla and 4 tablespoons of butter and heat over medium heat until mixture thickens. Let cool before filling pies.

**Vidalia Onion Pie**

1 recipe single-crust pie dough, fully baked and cooled

6 slices bacon, chopped

2 medium Vidalia onions, sliced thin (about 3 cups)

3 large eggs, lightly beaten

½ cup sour cream

½ cup heavy cream

¾ teaspoon salt

½ teaspoon pepper

2 teaspoons chopped fresh chives

Adjust an oven rack to the lowest position and heat the oven to 350 degrees. Cook the bacon in a large skillet over medium heat until crisp, about 8 minutes. Using a slotted spoon, transfer the bacon to a paper-towel-lined plate and set aside. Cook the onions in the bacon fat until browned, about 12 minutes. Transfer to a medium bowl. Whisk the eggs, sour cream, heavy cream, salt, pepper, and 1 teaspoon chives in a large bowl, then add the reserved bacon and onions.

Pour into the prepared pie shell and bake until the filling is puffed and cracked around the edges and the center barely jiggles when the pie is shaken, 25 to 30 minutes. Let cool for 10 minutes and sprinkle with the remaining teaspoon chives. Serve. (The pie can be refrigerated for up to 3 days).

**Possum Pie**

Ingredients:

Crust:

 ½ cup unsalted butter

 1 cup all-purpose flour

 Pinch of salt

 ¾ cup chopped toasted pecans

Cream cheese layer:

 1 (8 ounce) package cream cheese, softened

 1 cup confectioners' sugar

 ½ cup heavy whipping cream

Chocolate layer:

 1 (8 ounce) container sour cream

 2 (3.9 ounce) boxes chocolate instant pudding mix

 2 cups whole milk

Whipped cream layer:

 2 cups heavy whipping cream

 ¼ cup confectioners' sugar

 1/3 cup chopped toasted pecans

Preheat oven to 350 degrees. Spray a 9-inch deep-dish pie plate with cooking spray.

For crust: In a small saucepan, melt butter over medium heat. Add flour and salt, stirring until well combined. Remove from heat; stir in pecans. Spoon mixture into prepared plate, pressing into bottom and up sides. Bake until lightly browned, 18 to 19 minutes. Let cool completely.

For cream cheese layer: In a medium bowl, beat together cream cheese, confectioners' sugar, and cream with a mixer at medium speed until smooth. Spread over prepared crust.

For chocolate layer: In a large bowl, whisk together sour cream, pudding mix, and milk until combined. Cover with plastic wrap and refrigerate for at least 30 minutes, or until set.

Carefully spoon chocolate layer over cream cheese layer. Cover with wax paper and refrigerate until layers are firm, at least 3 hours.

For whipped cream layer: In a medium bowl, beat cream and confectioners' sugar with a mixer at high speed until light and fluffy, 2 to 3 minutes. Spread whipped cream over chocolate layer. Sprinkle with pecans.

**Mississippi Sheet Cake**

In medium saucepan melt 1 stick margarine, ½ cup oil, 3 to 4 T cocoa powder, and 1 cup water. Set aside. Sift together 2 cups flour and 2 cups sugar. Add melted margarine mixture to this stirring with a large spoon. Add ½ cup buttermilk, 1 t baking soda, 1 t vanilla and 2 eggs continuing to gently hand stir. Pour batter into a greased and floured 13x9 pan. Bake at 400 for 20 minutes. Right before cake is done start frosting.

In saucepan heat 1 stick margarine, 3 T cocoa, and 6 to 7 T milk together until liquid and mixed well. Remove from heat and stir in powdered sugar (1 box) and 1 t vanilla. Stir until thick, smooth, and pourable. Remove cake, top with marshmallow cream (such as Fluff) (if desired) then pour frosting on top of cake.

**Georgia Pecan Cake Recipe**

Yield: 12-16 servings

 1 cup butter, softened

 2 cups sugar

 4 eggs

 1 teaspoon vanilla extract

 1/2 teaspoon lemon extract

 3 cups all-purpose flour

 3/4 teaspoon salt

 1/2 teaspoon baking powder

 1/2 teaspoon baking soda

 1 cup buttermilk

 1 cup chopped pecans

1. In a large bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, salt, baking powder and baking soda; set 1/4 cup aside. Add the remaining flour mixture to the creamed mixture alternately with buttermilk. Toss pecans with the reserved flour mixture; fold into batter.

2. Pour into a greased and floured 10-in. tube pan. Bake at 325° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

**Red Velvet Cupcakes with Cream Cheese Frosting**

Yield: 12 cupcakes

Ingredients:

For the Cupcakes:

4 tablespoons unsalted butter, at room temperature

¾ cup granulated sugar

1 egg

2½ tablespoons unsweetened cocoa powder

½ teaspoon vanilla extract

3 tablespoons red food coloring

½ cup buttermilk

1 cup + 2 tablespoons all-purpose flour

½ teaspoon salt

½ teaspoon baking soda

1½ teaspoons distilled white vinegar

For the Cream Cheese Frosting:

4 ounces butter, at room temperature

4 ounces cream cheese, at room temperature

2½ cups powdered sugar

1 tablespoon vanilla extract

1. Preheat oven to 350 degrees F. Line a standard muffin/cupcake pan with liners.

2. On medium-high speed, cream the butter and sugar until light and fluffy, about 3 minutes. Turn the mixer to high and add the egg. Scrape down the bowl and beat until well incorporated.

3. In a separate small bowl, mix together the cocoa powder, vanilla extract and red food coloring to make a thick paste. Add to the batter and mix on medium speed until completely combined. You may need to stop the mixer to scrape the bottom of the bowl, making sure that all the batter gets color.

4. Reduce the mixer speed to low and slowly add half of the buttermilk. Add half of the flour and mix until combined. Scrape the bowl and repeat the process with the remaining milk and flour. Beat on high until smooth.

5. Again, reduce the mixer speed to low and add the salt, baking soda and vinegar. Turn to high and beat for another couple of minutes until completely combined and smooth.

6. Divide the batter evenly between the cupcake liners and bake for about 20 minutes, or until a thin knife or skewer inserted into the center of the largest cupcake comes out clean.

7. Cool for 10 minutes and then remove cupcakes from the pan and place them on a cooling rack to cool completely before frosting.

8. To make the frosting: Using the whisk attachment, whip the butter and cream cheese on high speed for about 5 minutes, scraping the bowl down as necessary. Reduce the speed to low and slowly add the powdered sugar until all is incorporated. Add the vanilla and mix to combine. Increase the speed to medium high and whip for a few minutes until the frosting is light and fluffy, scraping the bowl as necessary. Frost the cupcakes.

\*Note: This recipe can be doubled to make an 8 or 9-inch layer cake.

**Ruth's Chris Steak House – Barbecued Shrimp**

4 tablespoons (½ stick) butter

1 tablespoon Tabasco sauce

2 cloves garlic, chopped

¼ teaspoon salt

½ teaspoon pepper

½ teaspoon finely chopped fresh parsley

Dash of dried rosemary

¼ cup white wine

6 extra-large shrimp, peeled and deveined, leaving tails intact

1 lemon

1. Preheat the oven to 400 degrees

2. In a shallow baking dish, combine the melted butter, Tabasco sauce, garlic, salt, pepper, parsley, rosemary, and wine. Stir until evenly combined.

3. Place the shrimp next to one another in the bottom of the dish and bake for about 8 minutes.

4. Immediately change the oven setting to broil and cook the shrimp for about 2 minutes more, until hot and bubbly.

5. Squeeze some fresh lemon juice over the shrimp and serve.

**The Best Bread Pudding**

Yield: 8 to 10 servings

2 cups sugar

5 large beaten eggs

2 cups milk

2 teaspoons pure vanilla extract

3 cups cubed Italian bread, allow to stale overnight in a bowl

1/2 cup packed light brown sugar

1/4 cup (1/2 stick) butter, softened

1 cup chopped pecans

For the sauce:

1 cup sugar

1/2 cup (1 stick) butter, melted

1 egg, beaten

2 teaspoons pure vanilla extract

1/4 cup brandy

Preheat the oven to 350 degrees F. Grease a 13 x 9 x 2-inch pan.

Mix together sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes.

In another bowl, mix and crumble together brown sugar, butter, and pecans.

Pour bread mixture into prepared pan. Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set. Remove from oven.

For the sauce:

Mix together sugar, butter, egg, and vanilla in a saucepan over medium heat. Stir together until the sugar is melted. Add the brandy, stirring well. Pour over bread pudding. Serve warm or cold.