

*Sweet tea, fried chicken,
and football.*

Southern Plate TAILGATE WITH CHRISTY JORDAN



RECIPES FROM THE SHOW

Texas Caviar

2 cans black eyed peas (with jalapeno if available)

1 large can petite diced tomatoes

2 cans whole kernel corn

1/4 cup chopped fresh parsley

2 green onions

1 small bottle zesty Italian dressing

Drain cans well and pour contents into large mixing bowl or dishpan. Add chopped parsley. Cut onions and add. Pour dressing over all and stir well. Refrigerate. Serve with tortilla or corn chips.

Enjoy!

Shortcut Potato Salad

32 ounce package frozen Southern-style hash browns (the little cubed ones)

1 cup shredded cheddar cheese

1/2 cup mayonnaise

2 tablespoons yellow mustard

1/3 cup sweet relish or diced sweet pickles

5 strips bacon, cooked crispy and crumbled

3 eggs, hard-boiled and chopped

Salt and pepper to taste

Place cubed hash browns in large pot and cover with water. Bring to a boil over medium high heat.

Once potatoes reach a boil, boil them for two to three minutes and then drain in a colander. Place in large mixing bowl and stir in cheese. Add mayo, mustard, and relish and stir again. Add in bacon, eggs, and salt and pepper. Stir. Refrigerate several hours or overnight before serving.

Southern Style Pulled Pork BBQ

Pork Roast (approximately 5 pounds)

1 tablespoon salt

1 teaspoon black pepper

1 -1/2 cups cider vinegar (that is one and a half cups, not eleven cups ~giggle~)

2 tablespoons brown sugar

1 tablespoon hot sauce

1 teaspoon crushed red pepper flakes

Put roast in slow cooker and sprinkle salt and pepper over. Pour cider vinegar over. Cover with lid and cook on low for 12 hours (I cook it overnight). Remove pork roast and shred with fork (this will be very easy). Drain juices from slow cooker, reserving two cups of liquid. Return pork to slow cooker. To the reserved liquid add: brown sugar, hot sauce and crushed pepper flakes. Stir well. Pour over shredded pork and place lid back on. Place on low or warm setting until ready to serve.

Can be made ahead of time and refrigerated. You may reheat in the microwave.

*This sauce is not spicy. If you prefer a spicier sauce double the hot sauce and crushed red pepper flakes. Add more to taste.

I estimate this to make enough for about eight sandwiches, give or take.

Vinegar Slaw

4-1/2 to 5 cups finely chopped or shredded cabbage (about half a head)

1 cup white vinegar

1 cup sugar

Place cabbage in a bowl. Add in vinegar and sugar. Stir. Cover and place in refrigerator a few hours or overnight before serving. Makes make more juice over time.

**The proportions for larger quantities are equal parts vinegar and sugar.*

Jordan Rolls

1/2 cup Sugar
1 1/2 teaspoon salt
5 cups all purpose flour
2 packages fast acting yeast
1/2 cup solid vegetable shortening
2 eggs
1 stick butter or margarine, melted (plus more for brushing baked rolls with)
1-1/2 cup warm water (like a baby's bath temperature, this is key with working with yeast)

Place sugar, salt, 2 cups of flour, and yeast in a large mixing bowl. Cut in shortening with a long tined fork. Add eggs, beating lightly with fork before stirring them in. Add remaining flour, melted butter, and water. Stir together well. Mixture will look like a big old lumpy blob. Cover with a dish towel and let sit in a warm place for 20 minutes. Turn out onto a floured surface. Sprinkle flour over the top and knead three or four times. Pat out into a square that is about 3/4 inch thick. Cut into squares with a pizza cutter. Place in greased 9x13 pan and cover with towel. Let rise another twenty minutes. Bake at 350 degrees for about 25 minutes, or until tops are golden. Brush hot rolls with additional melted butter.

Homemade Caramel Corn

1 cup honey
1 cup butter (two sticks)
1 cup packed light brown sugar
1 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla
1 teaspoon butter flavoring (can use more vanilla)
3 gallons popped popcorn

Preheat oven to 250 degrees. Grease two large baking sheets. In heavy saucepot, combine honey, butter, brown sugar and salt. Turn on medium heat and stir continuously until it comes to a boil. Stop stirring and let boil, undisturbed, for three minutes. Remove from heat and stir in baking soda and flavorings. Place 1/2 of cooled popcorn in a large dishpan--I do mine in two batches--and then pour half caramel sauce over it. Stir until evenly coated. Spread onto baking sheet and repeat with remainder on another baking sheet. Place in oven and bake for one hour, stirring every 15 minutes. Allow to cool and break apart before placing in airtight container.

Chocolate Chip Oatmeal Bars

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- 1/2 cup rolled oats
- 1 cup dark brown sugar, packed
- 2 cup Pioneer Biscuit & Baking Mix
- 1 egg
- 1 stick butter, melted
- 1 teaspoon vanilla
- 1/2 cup chocolate chips

Combine everything in a mixing bowl except chocolate chips. Mix until well blended. Stir in chocolate chips, reserving a few to place on top. Pat into greased 8×8 pan and bake at 350 degrees for about 20 minutes. Allow to cool and cut into bars..

