

Juneteenth Recipes

Red Velvet Cake

Ingredients:

For cake:

Vegetable oil for pans

2½ cups all-purpose flour

1½ cups sugar

1 teaspoon baking soda

1 teaspoon fine salt

1 teaspoon cocoa powder

1½ cups vegetable oil

1 cup buttermilk

2 large eggs

2 tablespoons red food coloring

1 teaspoon white distilled vinegar

1 teaspoon vanilla extract

Crushed pecans, for garnish



For cream cheese frosting:

1 pound cream cheese, softened

4 cups sifted confectioners' sugar

2 sticks butter (1 cup), softened

1 teaspoon vanilla extract

Directions:

Preheat the oven to 350° F. Lightly oil and flour three 9 x 1½-inch round cake pans.

In a large bowl, sift together flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together oil, buttermilk, eggs, food coloring, vinegar, and vanilla.

Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.

Divide cake batter evenly among the prepared cake pans. Place pans in the oven, evenly spaced apart. Bake, rotating the pans halfway through cooking, until the cake pulls away from the side of the pans and a toothpick inserted in the center of the cakes comes out clean, about 30 minutes.

Remove cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. One at a time, invert cakes onto a plate and then re-invert them onto a cooling rack, round side up. Let cool completely.

In a large bowl, mix cream cheese, sugar, and butter on low speed until incorporated. Increase speed to high and mix until light and fluffy, about 5 minutes.

Reduce speed of the mixer to low. Add vanilla, raise the speed to high, and mix briefly until fluffy. Store in the refrigerator until somewhat stiff, before using.

Place one layer of cake, round side down, in the middle of a rotating cake stand. Using a palette knife, spread some of the cream cheese frosting over the top of the cake. Carefully set another layer on top, round side down, and repeat. Top with the remaining layer and cover entire cake with the remaining frosting. Sprinkle the top with pecans.

Homemade Strawberry Soda

Ingredients:

1 pound strawberries rinsed, hulled, and diced
1½ cups granulated sugar
1½ cups water
2-3 teaspoon lemon
Club soda, chilled



Directions:

Place strawberries, water, and sugar in a large saucepan and stir. Bring to a simmer over medium heat. When strawberries are soft, mash with a potato masher. Let strawberries continue to simmer gently until the juices begin to reduce, thicken, and become syrupy.

Strain mixture through a mesh strainer, using a rubber spatula to press out the excess syrup. Discard pulp.

Stir in lemon juice. Let syrup mixture cool and then place in the refrigerator until chilled.

To make a glass of soda, pour 8 ounces of cold club soda into a cup. Stir in the chilled strawberry syrup by the tablespoon, tasting until you've reached your desired sweetness.

Watermelon and Tomato Salad**Ingredients:**

5 tablespoons fresh lime juice
1½ tablespoons honey
1 tablespoon finely chopped fresh mint
1 tablespoon grated fresh ginger
½ teaspoon dried mint
1½ teaspoon kosher salt, divided
⅓ cup olive oil
6 cups 1-inch watermelon cubes
3 cups cherry tomatoes, halved
2 medium shallots, thinly sliced (about 1 cup)
½ cup roughly torn fresh basil leaves
½ cup roughly torn fresh mint leaves
4 ounces goat cheese, crumbled (1 cup)



Directions:

Whisk together lime juice, honey, fresh mint, ginger, dried mint, and ½ teaspoon of salt in a small bowl. Drizzle in oil, whisking, until blended. Place watermelon and tomatoes in a large Ziplock plastic bag. Pour in lime dressing, squeeze air out of bag, and seal. Chill 30 minutes.

Transfer watermelon and tomatoes to a large bowl, reserving marinade in bag. Toss watermelon mixture with shallots, ¼ cup of the reserved marinade, and remaining 1 teaspoon salt. Gently toss in basil and mint. Transfer to a large platter and sprinkle with crumbled goat cheese. Serve remaining marinade on the side as a dressing.

Red Beans and Rice**Ingredients:**

- 1 pound dry red beans
- 2 tablespoons cooking oil
- 14 ounces Andouille sausage
- 1 yellow onion
- 1 green bell pepper
- 3 ribs celery
- 4 cloves garlic
- 2 teaspoons smoked paprika
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon cayenne pepper
- ¼ teaspoon freshly cracked black pepper
- 2 bay leaves
- 6 cups water
- ¼ cup chopped parsley
- 1 tablespoon salt
- 1½ cups long grain white rice (uncooked)
- 3 green onions



Directions:

The night before, add dry beans to a large bowl with double their volume in water. Allow beans to soak in the refrigerator overnight.

When you're ready to start cooking, slice sausage into rounds. Add cooking oil and sliced sausage to a large pot and cook over medium until sausage pieces are browned. Remove cooked sausage with a slotted spoon to a clean bowl. Place cooked sausage in the refrigerator while you prepare the rest of the dish.

While sausage is cooking, dice onion, bell pepper, and celery. Mince garlic. After removing cooked sausage, add onion, bell pepper, celery, and garlic to the pot. Sauté over medium heat, allowing moisture from the vegetables to help dissolve any browned bits off the bottom of the pot as you stir. Add smoked paprika, oregano, thyme, garlic powder, onion powder, cayenne, black pepper, and bay leaves to the pot. Stir and cook for one minute more.

Drain and rinse soaked beans. Add them to the pot, along with 6 cups water, and give the pot a brief stir to combine ingredients. Place a lid on the pot, turn heat up to medium-high, and bring it up to a boil. Once boiling, turn heat down to medium-low and let the pot boil for one hour, stirring occasionally.

After boiling for one hour, beans should be tender. Begin to smash beans with the back of a spoon against the side of the pot. Continue smashing beans and letting the pot simmer without a lid for 30 minutes to thicken.

While beans are simmering for their final 30 minutes, cook rice. Add rice and 3 cups water to a sauce pot. Place a lid on top, turn heat on to high, and bring it up to a boil. Once boiling, turn heat down to low and let rice simmer for 15 minutes. After 15 minutes, turn heat off and let rice rest for 5 minutes without removing the lid. Fluff rice with a fork before serving.

Once the red beans have thickened, add cooked sausage back to the pot, along with ¼ cup chopped fresh parsley. Stir to combine. Add salt to taste. Serve red beans in a bowl topped with a scoop of rice and a sprinkle of sliced green onions.

Pulled Pork

Ingredients:

- 1 tablespoon chile powder
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 2 teaspoons thyme
- 1 tablespoon onion powder
- 1 teaspoon freshly ground black pepper
- ½ teaspoon cayenne pepper
- 2-3 tablespoons brown sugar
- 1 pork shoulder roast (6-7 pounds)
- 4 onions, cut into halves



Directions:

Combine everything except pork shoulder and onions in a small bowl.

Put roast in a non-reactive dish or pan and generously rub seasonings all over the pork shoulder the best you can. Cover the top with saran wrap and put it in the fridge overnight, to allow the flavors to penetrate.

Preheat oven to 300° F. Add halved onions in a deep baking dish, gently put the seasoned pork on top, and cover it. Cook for 6-7 hours. Cover it for the last hour, so it crisps up.

Using two forks, shred meat. Serve on buns for sliders or in burritos and tacos. Skim off the fat if you want to use the liquid, then pour it on the pulled pork to serve as a main dish.