

## Mississippi Recipes

### Southern Style Cornbread

#### Ingredients:

- 2 cups cornmeal
- 3 tablespoons flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 egg slightly beaten
- 2 cups buttermilk
- 1 tablespoon bacon drippings



#### Directions:

Preheat oven to 400° F. Put the drippings in a cast iron skillet and place it in the oven for a few minutes until it's sizzling. In a large mixing bowl, mix dry ingredients; set aside. In a small bowl, whisk together egg and buttermilk. Pour into dry ingredients and mix well. Take cast iron skillet out of the oven and pour batter into cast iron skillet.

Bake for 20-25 minutes or until light brown on the top. Remove the cornbread from the oven and flip the cornbread over in the skillet, then continue baking another 5 minutes.

# Shrimp and Grits

## Ingredients:

1 cup chicken broth  
1 cup uncooked quick-cooking grits  
½ teaspoon salt  
¼ teaspoon freshly ground pepper  
2 tablespoons butter  
1 cup shredded cheddar cheese  
6 slices bacon, chopped  
2 pounds medium shrimp, peeled and deveined  
1 tablespoon fresh lemon juice  
2 teaspoons Worcestershire sauce  
2 tablespoons chopped fresh parsley  
6 green onions, chopped  
2 garlic cloves, minced



## Directions:

Bring chicken broth to a boil over medium-high heat; stir in grits. Cook, stirring occasionally, 5 to 7 minutes or until thickened. Remove from heat; stir in salt, pepper, butter, and cheese. Set aside and keep warm.

Cook bacon in a large nonstick skillet over medium-high heat until crisp; remove bacon from pan.

Cook shrimp in same pan over medium-high heat 3 minutes or until almost pink, stirring occasionally. Add lemon juice and remaining ingredients and cook 3 minutes. Stir in bacon.

Spoon grits onto individual plates or into shallow bowls; top with shrimp mixture. Serve immediately.

## Collard Greens

### Ingredients:

2 pounds collard greens, rinsed  
5 slices thick bacon, diced  
1 large onion, diced  
 $\frac{3}{4}$  cup chicken broth  
3 tablespoons cider vinegar  
1 tablespoon dark brown sugar  
 $\frac{1}{4}$  teaspoon Tabasco sauce  
Salt and pepper



### Directions:

Use a knife to cut on either side of the large rib running up each collard green leaf. Remove it and discard it. Stack about 4 to 5 leaves, roll them up, and cut into  $\frac{1}{2}$ " strips. Repeat with remaining leaves.

Cook bacon in a large pot over medium heat until crisp. Remove with a slotted spoon to a paper towel lined plate.

Add onion to bacon fat and cook over medium heat, stirring occasionally. Add broth, vinegar, sugar, and tabasco sauce to pot. Stir to combine. Add collard greens and use tongs to turn and mix them until they reduce in size. Cover, turn heat to low and cook for 1 hour, stirring occasionally. Before serving, sprinkle bacon on top and season to taste with salt and pepper.

# Pecan Pie

## Ingredients:

1 (9") frozen pie crust  
1½ cups chopped pecans  
3 eggs, beaten  
½ cup white granulated sugar  
3 tablespoons salted butter, melted  
1 cup dark corn syrup  
¼ teaspoon ground cinnamon  
1 teaspoon vanilla extract



## Directions:

Preheat oven to 350° F degrees. Take frozen pie crust out of the freezer and place on a baking sheet while preparing the filling.

In a medium bowl, whisk together beaten eggs, sugar, melted butter, corn syrup, ground cinnamon, and vanilla extract until thoroughly combined.

Place the pecans into the bottom of your pie crust. Pour the filling on top of the pecans. Bake for about 45-50 minutes.

# Mississippi Mud Pie

## Ingredients:

### Crust:

12 chocolate graham crackers  
4 tablespoons melted butter  
2 tablespoons sugar

### Filling:

$\frac{3}{4}$  cup butter at room temperature  
 $1\frac{3}{4}$  cups light brown sugar  
4 large eggs  
4 tablespoons unsweetened cocoa  
 $\frac{2}{3}$  cup semi-sweet chocolate chips  
 $1\frac{1}{4}$  cups heavy cream  
2 teaspoons chocolate extract



### Topping:

Whipped cream  
Chocolate curls

### Directions:

Preheat oven to 350° F. Add graham crackers to a food processor and pulse until they become fine crumbs. Transfer to a bowl; make a crater in the crumbs and pour in the melted butter. Add sugar and stir until well combined.

Press crust mix into the bottom and sides of a 9" springform pan. Bake for 11-13 minutes. Remove from oven and reduce heat to 325° F.

While crust is baking, cream together butter and brown sugar with a paddle attachment on medium speed. Beat in eggs one at a time, mixing in between on low, scraping down the sides as needed.

Melt chocolate chips in a microwave safe bowl on 30 second intervals, stirring between each interval until fully melted. Mix in melted chocolate, cocoa, heavy cream, and chocolate extract on low speed until fully incorporated. Mixture will be liquid. Pour mixture into the prepared pie crust.

Carefully transfer to the oven and bake for 45 minutes, rotating halfway through. Remove from oven and allow to cool to room temperature, and then transfer to the fridge to finish cooling completely.

Top with the whipped cream and chocolate curls once cooled. Keep refrigerated until ready to serve.