

Georgia Recipes

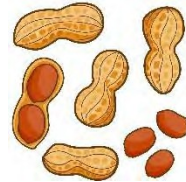
Boiled Peanuts

Ingredients:

1 pound raw peanuts

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

Water



Directions:

Put the peanuts in a large pot. Fill the pot with water, enough to cover the peanuts. Add salt. Let the water come to a boil and then decrease the heat to a high simmer. Leave it for 3-4 hours, checking periodically to make sure there is enough water to cover peanuts. Add more water if necessary.

Peach Crunch Cake

Ingredients:

1 (24.5-ounce) jar sliced peaches in light syrup

1 package yellow cake mix

1 stick butter ($\frac{1}{2}$ cup), cut into 16 pieces

1 cup brown sugar

$\frac{1}{2}$ cup chopped walnuts



Directions:

Preheat oven to 350° F. In a 13" X 9" dish, layer ingredients in order, starting with the peaches. Bake for about 40 minutes. Serve warm or cold, with or without ice cream.

Brunswick Stew

Ingredients:

1 large onion, chopped
2 garlic cloves, minced
1 tablespoon vegetable oil
1 ½ tablespoons jarred beef soup base (add 2 cups of water)
2 pounds skinned, boned chicken breasts
1 (28-ounce) can fire-roasted crushed tomatoes
1 (12-ounce) package frozen whole kernel corn
1 (10-ounce) package frozen cream-style corn, thawed
1 (9-ounce) package frozen baby lima beans
1 (12-ounce) bottle chili sauce
1 tablespoon brown sugar
1 tablespoon yellow mustard
1 tablespoon Worcestershire sauce
½ teaspoon coarsely ground pepper
1 pound chopped barbecued beef brisket, without sauce
1 tablespoon fresh lemon juice
Hot sauce



Directions:

Place beef brisket into a crock pot set on high heat. Cover the brisket with beef stock, 1 chopped onion, 1 clove minced garlic, salt and pepper. Let it slowly cook in the crock pot for 5 - 6 hours, or until meat is tender and comes apart easily with a fork.

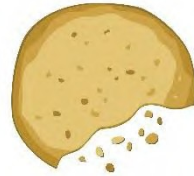
Once it's done, place the brisket on a cutting board and shred it using 2 forks. Sauté onions and garlic in hot oil in a 7.5-quart Dutch oven over medium-high heat 3 to 5 minutes or until tender.

Stir together beef soup base and 2 cups water and add it to Dutch oven. Stir in chicken and next 9 ingredients. Bring to a boil. Cover, reduce heat to low, and cook, stirring occasionally, 2 hours. Uncover and shred chicken into large pieces using 2 forks. Stir in brisket and lemon juice. Cover and cook 10 minutes. Serve with hot sauce, if desired.

Peanut Butter Cookies

Ingredients:

$\frac{2}{3}$ cup all-purpose flour
1 teaspoon baking soda
1 stick unsalted butter, softened
1 cup creamy peanut butter
1 $\frac{1}{3}$ cups packed light-brown sugar
1 large egg, beaten
 $\frac{3}{4}$ teaspoon vanilla extract



Directions:

Preheat oven to 375° F. Lightly coat a cookie sheet with cooking spray.
Mix flour and baking soda in a small bowl; set aside.

With a spoon, mix butter, peanut butter, and brown sugar in a medium bowl until smooth. Add egg and vanilla; beat until smooth. Add flour mixture and stir until combined.

Roll dough into 1" balls and bake for 8-10 minutes. Remove from oven and let stand for 10 minutes; allow to cool in the refrigerator for another 20-30 minutes.

Shrimp and Grits

Ingredients:

1 cup water
2 chicken bouillon cubes
2 tablespoons butter
1 $\frac{1}{2}$ cup quick grits
1 cup sharp cheddar cheese, shredded
1 pound shrimp, peeled and deveined, without tails
Cajun seasoning
4 slices thick cut bacon
2 teaspoons fresh lemon juice
 $\frac{1}{4}$ cup thinly sliced scallions
1 garlic clove, minced



Directions:

Arrange bacon on a cooling rack and set the rack on a sheet pan. Place the bacon in a cold oven, then turn the oven on to 400° F. Cook the bacon for 15 minutes on each side, or until done. Chop into bite-sized pieces and reserve the bacon grease from the bottom of the pan.

In a medium saucepan, bring water, bouillon, butter, and grits to a boil. Reduce heat to low and simmer for about 7 minutes, until grits are thickened and tender. Remove from heat and stir in cheese.

Add 1-2 tablespoons of the bacon grease to a medium skillet over medium-high heat. Season the shrimp with plenty of Cajun seasoning. Add the shrimp to the skillet and cook until the shrimp turn pink, about 1 minute per side. Lower the heat to medium and add the bacon, scallions, garlic, and squeeze in some lemon juice. Cook for another 1-2 minutes until the garlic and scallions are softened and the shrimp are done. Serve the grits in a bowl and top with the shrimp. Enjoy!

Pecan Pie Muffins

Ingredients:

1 cup packed light brown sugar
½ cup all-purpose flour
1 cup chopped pecans
¾ cup softened butter
2 whole eggs, beaten

**Directions:**

Preheat oven to 350° F. Grease a muffin pan. In a medium bowl, stir together brown sugar, flour, and pecans. In a separate bowl, beat the butter and eggs together until smooth. Stir into the dry ingredients just until combined. Spoon the batter into the prepared muffin cups. Cups should be about ¾ full. Bake for 20 to 25 minutes. Cool on wire racks when done.

Southern Fried Chicken

Ingredients:

4 boneless skinless chicken breasts
2 cups water
1 tablespoon salt
2 cups flour
Pinch of pepper and salt
2 extra-large eggs
Seasoned salt
Peanut oil for frying



Directions:

In a large bowl, add the water and salt; stir together until it begins to dissolve and then add the chicken. Refrigerate for 1 hour. Remove the chicken from the fridge and pat dry.

Fill a large pot $\frac{1}{2}$ the way full of oil and heat to almost medium-high heat, about 325° F to 350° F.

Place the eggs in one dish and whisk slightly. Add the flour to another dish and add a pinch or two of salt and pepper; stir to combine. Place 2 paper towels on a plate and set aside.

Meanwhile dip the chicken in the egg on both sides and dredge in the flour on both sides. Repeat. Once the oil is hot, add the chicken, cooking only 1 or 2 at a time. Cook until lightly golden on one side, about 5 to 8 minutes per side; flip over and cook for another 5 to 8 minutes. Remove to the paper towel lined plate and sprinkle with seasoned salt on both sides.