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# The Ultimate Southern Food Collection: Satisfying Southern Recipes

by  
Sophia Freeman



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## **Synopsis**

Southern meals are influenced by lots of cultures – this may just be the secret to the amazing taste, flavor, aroma, and variety they are known for. Now, it is important to know how to make them to truly enjoy them. Nobody likes a bad meal, and this applies to the Southern dishes too. If you get the right ingredients and follow the right steps, you will have yourself a nicely-made meal. You would like that, right? The material you need to get it right is this cookbook. With it at your reach, you won't need to depend heavily on restaurants. Besides, you won't need to leave the comfort of your home before you get it done. The recipes in this book include Broccoli Casserole, Cornbread, Peach Dumplings, Breakfast Shrimp and Grits, and much more. A glimpse at the recipes is good, but you know what is better? Grab this book and discovering these recipes and the others locked within.



teaspoon of oregano 1 teaspoon of dried basil 1 teaspoon of salt 1/2 teaspoons of black pepper 1/2 cup of Parmesan cheese, grated 1 pound box of fettuccine pasta

Instructions: 1. Place the shrimp into a large bowl and cover with cold water. Set aside for 10 minutes. 2. Place a large skillet over medium heat. Add in one tablespoon of extra virgin olive oil. 3. In a separate large bowl, add in the Cajun seasoning, shrimp, garlic salt, dash of salt and black pepper. Stir well to mix until the shrimp is coated. 4. Add the coated shrimp into the skillet. Cook for 2 to 3 minutes or until cooked through. Remove and transfer to a large plate lined with paper towels to drain. 5. Cook the fettuccine pasta according to the directions on the package. 6. Place a large saucepan over low heat. Add in the butter, cream cheese, chopped onions and minced garlic. Stir well to mix. Cook for 2 to 3 minutes. 7. Add in the heavy whipping cream, dried oregano, basil and dash of salt and black pepper. Whisk until mixed and cook for 5 minutes or until melted. 8. Add in a sprinkling of Parmesan cheese and continue to cook for 15 minutes or until thick in consistency. 9. Add the cooked pasta into the skillet and toss well to coat. 10. Remove from heat and serve immediately.

3) Southern Fried Catfish This is a southern classic and now you can make it for your family in your own home. Dipped in buttermilk and breaded in a spiced cornmeal, this is a fish dish that is hard to resist. Yield: 4 servings Cooking Time: 1 hour and 10 minutes Ingredient List: 1 1/2 cup of cornmeal 1 tablespoon of garlic, granulated 1 teaspoon of powdered onion 1/2 to 1 teaspoon of cayenne pepper 1 teaspoon of white pepper 2 teaspoons of salt 1 1/2 cup of buttermilk 4, 6 ounce catfish fillets, cut into small pieces

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### What people say about this book

Ebook Tops Reader, "Outstanding recipes!. Truly southern recipes at their finest. Love the shrine and grits recipe. A new twist on collard greens that I can't wait to try. A small. cookbook but a masterpiece in culinary delight. Thank you for sharing your recipes!"

The book by Sophia Freeman has a rating of 5 out of 5.0. 2 people have provided feedback.

Delicious Southern Recipes About the Author Author's Afterthoughts

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