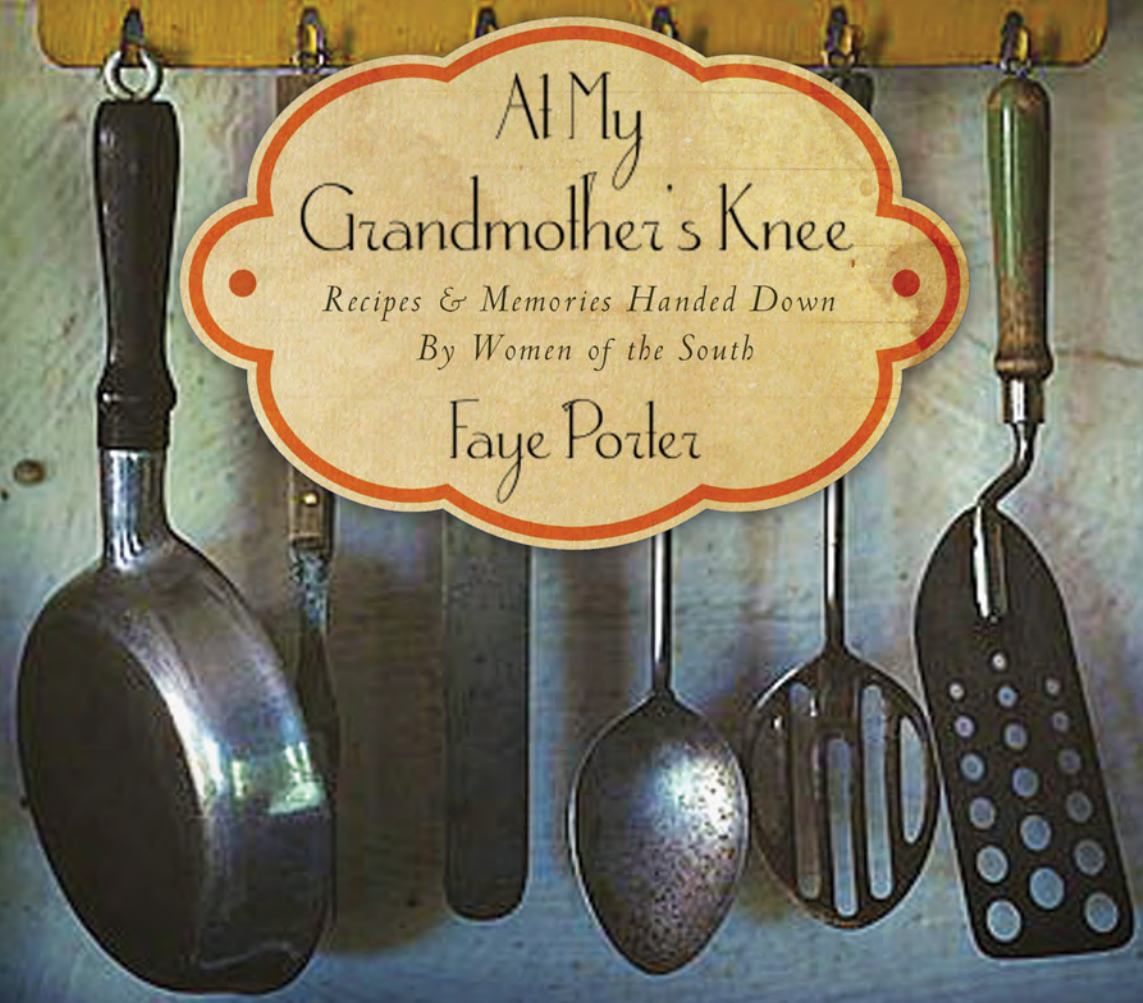




At My
Grandmother's Knee

*Recipes & Memories Handed Down
By Women of the South*

Faye Porter



*I dedicate this book to Grandma Ferkan and Grandma Porter;
my mum; my aunts: Lois, Wilma, Sara, Margaret, Emma,
Esther, Helen, Sue, Jane, Max, and Shirley; and all the women
in my life who have shared with me the joy of cooking, baking,
loving, making a home, and giving from their hands and hearts.
And to my priceless nieces: Lillian, Ava, Olivia, and Sophia—
may you always be surrounded by such love and joy.*

*Special thanks to Bryan, Joe, Chip, Violet, Kelly, Lauren,
Mandy, and Chloe—your help has been priceless.*

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Published in Nashville, Tennessee, by Thomas Nelson. Thomas Nelson is a registered trademark of Thomas Nelson, Inc.

Edited by Heather Skelton

Photography by Ron Manville

Food styling by Teresa Blackburn

Page design by Walter Petrie

Image on page 32 by Alison Miksch, Brand X Pictures © Getty Images

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Library of Congress Cataloging-in-Publication Data

Porter, Faye, 1966–

At my grandmother's knee / Faye Porter.

p. cm.

ISBN 978-1-4016-0036-5

I. Cooking, American—Southern style. 2. Cookbooks. I. Title.

TX715.2.S68P67 2011

641.5975—dc22

2010042585

Printed in the United States of America

11 12 13 14 15 QGT 6 5 4 3 2 1



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CRANBERRY SALAD

Grandmother **RUBY BROYLES** was born in Port Arthur, Texas, and lived in Nederland, Texas, until she passed away. **BETHANY MASON** (Nashville, Tennessee) says her cranberry salad was also affectionately known as “red stuff.” It was a wonderful addition to turkey dinners and was a traditional staple at their Thanksgiving meal for as long as she can remember.

2 large apples,
peeled, cored, and
chopped

1 package (12 ounces)
fresh cranberries

1 1/2 cups sugar

1 cup chopped pecans

1 container
(8 ounces) frozen
whipped topping,
thawed

1 cup miniature
marshmallows

- 1 Add the apples, cranberries, and sugar to a food processor and process. Cover and refrigerate for 60 minutes.
- 2 Pour the fruit mixture into a medium bowl. Add the pecans, whipped topping, and marshmallows and mix together. Cover and refrigerate until serving. The salad can also be frozen.

MAKES 4 TO 6 SERVINGS.



THANKSGIVING CORNBREAD-MUSHROOM DRESSING

Gran, **EILEEN SHERRILL**, was born and raised in Port Arthur, Texas. She currently lives in Peachtree City, Georgia, but visits Nashville often to see granddaughter **MADLINE MASON**. Gran has made Madeline many homemade quilts, which are priceless treasures. This recipe was handed down from Gran's mother, but over the years Gran has adapted it and made it her own. This dressing is, of course, an important part of each Thanksgiving dinner.

5 slices bacon, cooked and crumbled	4 cloves garlic, chopped	1 tablespoon chopped fresh rosemary, sage, parsley, and thyme
1 tablespoon olive oil	8 ounces fresh mushrooms, sliced	1 cup chopped green onions
1 stick butter	1 pan (8 x 8 inches) cornbread, crumbled	6 large eggs, hard-boiled and chopped
4 celery stalks, chopped	1 package (14 ounces) herb stuffing mix	1 turkey giblet, chopped
1 cup chopped green bell pepper	1 cup cooked rice	5 cups turkey or chicken broth
1 large white or yellow onion, chopped		

- 1 Preheat the oven to 375 degrees.
- 2 In a large skillet fry the bacon, rendering much of the fat. Remove the bacon and cool.
- 3 Add the oil and butter to the bacon fat in the skillet. Add the celery, green pepper, and onion and sauté until tender. Add the garlic and mushrooms and sauté for about 1 1/2 minutes.
- 4 In a large bowl mix the cornbread, stuffing mix or bread crumbs, and rice. Next, add the sautéed vegetables and crumbled bacon. Add the rosemary, sage, parsley, thyme, green onions, hard-boiled eggs, and giblet meat and mix well. Pack the mixture into a 13 x 9-inch baking dish and moisten well with the broth.
- 5 Bake uncovered for 30 to 40 minutes until lightly brown on top.

MAKES 10 TO 12 SERVINGS.



SOUTHERN GREEN BEANS

“We always had great traditional Southern food at my grandmother’s house—lots of cornbread, green beans and ‘ice milk,’” shares **LAURA ELLIS** (Nashville, Tennessee). Grandmother Price, **ELEANOR CHANDLER PRICE** (Prentiss, Mississippi), was a great cook. Grandmother’s cornbread often made its way into a glass of buttermilk that Laura’s grandfather would eat at night. He was a farmer (as well as a teacher and a state senator). Her grandparents had a large garden, and Laura says, “There were more fresh vegetables when we were there than we were used to at home, especially green beans and tomatoes. They had a pecan tree and my siblings and I loved collecting the pecans, though shelling them took hours and our hands were always sore afterwards—we also got yelled at for eating them as fast as we could shell them.”

3 cups fresh or frozen
green beans

4 slices bacon

½ small onion, diced

2 cups chicken broth

⅛ teaspoon salt

⅛ teaspoon black
pepper

- 1 If using fresh green beans, remove the ends, snap the beans in half, and rinse.
- 2 In a large saucepan cook the bacon over medium-high heat until it begins to brown. Add the onion and cook until softened, stirring occasionally. When the bacon is done, remove, drain on paper towels, and crumble.
- 3 Add the bacon back to the saucepan. Add the fresh or frozen green beans and sauté with the cooked bacon and onion. Add the broth, salt, and pepper. Bring to a boil, reduce the heat, cover, and simmer for 20 minutes, or until the beans are very tender.

MAKES 4 SERVINGS.



SPICY SWEET POTATOES



“Spending time at Nanny’s was the absolute best,” says **LYNN WHITE** (Tulsa, Oklahoma). “She loved her sweets and as I look through so many of her recipes, I find a sugary element to many of them.” Lynn recalls that Nanny, **DORIS MATTHEWS** (Birmingham, Alabama), always had an “ask and you shall receive” attitude in her kitchen and home. Lynn says, “She was most content when making somebody happy with something she created in her kitchen. If she gave us cookies or a slice of her homemade cake or pie, she’d often say ‘something sweet for my sweets,’ the sweets being us kids, of course.”

6 pounds sweet
potatoes (about 12
medium),
unpeeled

$\frac{1}{3}$ cup maple syrup
 $\frac{3}{4}$ cup sour cream
4 teaspoons chipotle
chilies, pureed

1 $\frac{1}{2}$ teaspoons ground
cinnamon
 $\frac{1}{4}$ teaspoon salt

- 1 Boil the sweet potatoes in a large pot of water until soft (or bake at 375 degrees for 50 to 60 minutes).
- 2 In the meantime, combine the maple syrup, sour cream, chipotle puree, cinnamon, and salt in a small bowl. Whisk until smooth.
- 3 When the potatoes are cooked and soft, remove the peel and mash with a potato masher. Add the maple syrup and sour cream mixture to the potatoes and blend well. Serve warm.

MAKES 12 SERVINGS.

MAMAW'S PUMPKIN PIE



JEANNIE HIGGINS (Greeneville, Tennessee) shares that Mamaw, **MARGARET HIPPS RICKER** (Madison County, North Carolina), would always quote (even later in life when she had Alzheimer's), "I'm a Tar Heel born and a Tar Heel bred and when I die I'll be a Tar Heel dead." (North Carolina is known as the Tar Heel State, so many North Carolinians refer to themselves as Tar Heels.) This pumpkin pie is Jeannie's son Chris's absolute favorite pie in the world!

3 cups coarsely chopped fresh pumpkin	2 tablespoons butter, melted	¼ teaspoon ground cinnamon
1 cup firmly packed brown sugar	2 tablespoons all- purpose flour	¼ teaspoon ground nutmeg
3 large eggs, beaten	1 can (12 ounces) evaporated milk	1 pie crust (9 inches), unbaked

- 1 Preheat the oven to 450 degrees.
- 2 Cook the fresh pumpkin until all of the water is cooked out. Drain off any excess water and beat the pumpkin like mashed potatoes in a large bowl.
- 3 Add the brown sugar, eggs, melted butter, flour, milk, cinnamon, and nutmeg and beat until well combined. Pour the mixture into the pie crust.
- 4 Bake for 15 minutes. Reduce the temperature to 325 degrees and continue baking for another 45 to 60 minutes, or until a toothpick inserted in the center comes out clean. Cool on a wire rack for 45 to 60 minutes before slicing.

MAKES 6 SERVINGS.

NOTE: *There are many varieties of pumpkin and some make better pies than others—"pie pumpkins" are best. Once you remove the pumpkin seeds and "goop" you can cook the pumpkin on the stove, microwave, or bake it in the oven. If the pumpkin is cooked enough it should separate easily in large chunks and scoop easily out of the skin.*