

Old Classics That Are Still Great Today: Southern Cooking Recipes

Southern cooking is a beloved cuisine that has been enjoyed for generations. From fried chicken to macaroni and cheese, there are countless classic dishes that have stood the test of time. In this article, we'll share some of our favorite Southern cooking recipes that are still great today. So whether you're a seasoned pro or a novice in the kitchen, we hope you'll give these recipes a try.



South's Forgotten Recipes: Old Classics That Are Still Great Today! (Southern Cooking Recipes) by S. L. Watson

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Fried Chicken

Fried chicken is a Southern classic that is sure to please everyone at the table. The key to making great fried chicken is to use a flavorful marinade and to fry the chicken until it is golden brown and crispy. Here is a simple recipe for fried chicken:

- 1 whole chicken, cut into 8 pieces
- 1 cup buttermilk
- 1/2 cup all-purpose flour
- 1/2 cup cornmeal
- 1 teaspoon salt
- 1 teaspoon black pepper
- Vegetable oil, for frying

Instructions:

1. In a large bowl, combine the chicken, buttermilk, salt, and pepper. Cover the bowl and refrigerate for at least 2 hours, or overnight.
2. In a shallow bowl, combine the flour, cornmeal, salt, and pepper.
3. Remove the chicken from the buttermilk and dredge it in the flour mixture. Shake off any excess flour.
4. Heat a large skillet over medium heat and add enough vegetable oil to come up to about 1 inch deep.
5. Fry the chicken in the hot oil for 10-12 minutes per side, or until golden brown and crispy. Drain the chicken on paper towels and serve hot.

Macaroni and Cheese

Macaroni and cheese is another Southern classic that is loved by people of all ages. This dish is typically made with elbow macaroni, cheese sauce, and breadcrumbs. Here is a simple recipe for macaroni and cheese:

- 1 pound elbow macaroni
- 1/2 cup butter
- 1/2 cup all-purpose flour
- 4 cups milk
- 1 pound shredded cheddar cheese
- 1/2 cup breadcrumbs
- Salt and pepper to taste

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cook macaroni according to package directions. Drain and set aside.
3. In a large saucepan, melt butter over medium heat. Stir in flour and cook for 1 minute. Gradually whisk in milk, stirring constantly. Bring to a simmer and cook until thickened, about 5 minutes.
4. Remove from heat and stir in cheddar cheese. Season with salt and pepper to taste.
5. Stir in cooked macaroni and pour into a greased 9x13 inch baking dish.
6. In a small bowl, combine breadcrumbs and melted butter. Sprinkle over macaroni and cheese.
7. Bake for 20-25 minutes, or until golden brown and bubbly.

Collard Greens

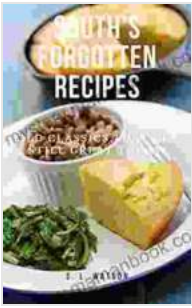
Collard greens are a staple of Southern cuisine. These greens are typically cooked with bacon, onions, and vinegar. Here is a simple recipe for collard greens:

- 1 bunch collard greens
- 1/2 pound bacon, chopped
- 1 onion, chopped
- 1 cup apple cider vinegar
- Salt and pepper to taste

Instructions:

1. Remove the stems from the collard greens and chop the leaves into bite-sized pieces.
2. In a large pot, cook bacon over medium heat until crispy. Remove bacon from pot and set aside.
3. Add onion to pot and cook until softened. Stir in collard greens and apple cider vinegar. Season with salt and pepper to taste.
4. Bring to a boil, then reduce heat and simmer for 1-2 hours, or until collard greens are tender.
5. Stir in cooked bacon and serve.

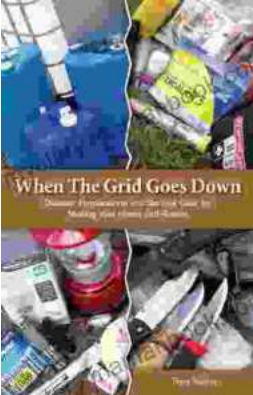
These are just a few of the many classic Southern cooking recipes that are still great today. If you're looking for a delicious and hearty meal, give one of these recipes a try. We promise you won't be disappointed.



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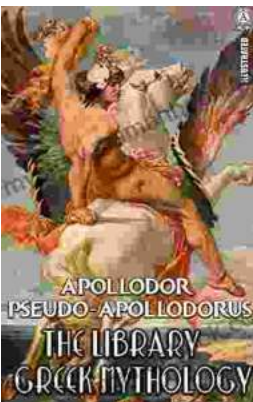
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