

# *Thursdays in the Kitchen: Southern Cooking*

June 13<sup>th</sup>, 2013

Alicia Hitchcock & Jonathan Dye

## **1. Alicia's Salsa Swisa**

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12oz Jar or Herdez Salsa  
4 cups finely diced or grated baby swiss cheese  
½ cup chopped green onions  
1 cup best foods mayonnaise  
8oz softened cream cheese  
1 finely chopped Serrano chile

Mix all together. Chill and serve with crackers or dried bread.

## **2. Alicia's Creamed Corn**

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40 Ounces Fresh Corn Kernels (8 Cups)  
8 Ounces Whipping Cream  
1 tsp Season Salt  
3 tsp Brown Sugar  
Pinch Cayenne  
2 tbsp Melted Butter  
2 tbsp Flour or Potato Starch

Combine all ingredients except last two in a pot and bring to a boil. Simmer 5 minutes. Blend butter with flour, add to the corn, mix well and remove from the heat.

Variation:

Put finished corn in heat proof casserole, sprinkle with Parmesan cheese and place under a broiler till evenly browned. Serves 8.

## **3. Canal House Fried Green Tomatoes**

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Toward the end of summer, well after we've had our fill of juicy ripe red tomatoes, the sun isn't strong enough long enough to ripen what's left hanging on the plants. It's then that we begin to consider eating the fruit in its hard green unripe condition -- the "Second Crop" -- green and plentiful, there waiting for us to pick. We like their faintly sweet, crisp flavor in pickles and chutneys. But better yet are these fried green tomatoes.

4 slices bacon, coarsely chopped

½ cup flour

½ cup cornmeal

Salt and pepper

2 eggs

2 medium green tomatoes, cored and thickly sliced

½ cup olive oil

1. Fry the bacon in a large skillet over medium heat until crisp, about 5 minutes. Left the bacon out of the skillet with a slotted spoon or with a fork, and drain it on paper towels. Set the skillet with the rendered bacon fat aside.
2. Mix together the flour and cornmeal in a wide dish and season with salt and pepper. Beat the eggs in another dish.
3. Dip the tomato slices one at a time into the egg, then dredge in the seasoned flour and cornmeal. Set the coated tomatoes aside.
4. Add the oil to the bacon fat in the skillet and heat over medium-high heat. When the oil is hot, fry the tomatoes (work in batches if the tomatoes are going to crowd the skillet) until golden brown, about 5 minutes per side.
5. Drain the tomatoes on paper towels and season them with a little salt while still hot. Serve the tomatoes with the crisp bacon scattered on top.

Serves 4 – 6.

## **4. Alicia's Pulled Pork**

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8 – 10 lbs. Pork Butt, cut into 4-inch chunks, Seasoned with Salt and Pepper

Preheat a large Dutch Oven to medium-high heat and brown the pork butt pieces until golden, working in batches as not to crowd the pan. Once all pieces have been browned, return all pieces to the pan and reduce the heat.

Add:

1 Yellow Onion, diced

3 Cloves Garlic, whole

3 Bay Leaves

4 Dried Red Chilies (Arbol, stem removed)

1 twelve ounce can Doctor Pepper

1 Navel Orange, cut into 8 pieces

1 Lemon, cut into 4 pieces

Cook at 325 overnight or for 8-12 hours (a crock-pot works very well). The meat should have reduced in size and should fall apart (fork-tender). Drain and reserve the juices from the pot, trying to remove as much fat from the

surface as possible. Allow the meat to cool slightly before shredding, removing and discarding any large pieces of fat.

Reduce the reserved juices by half and add your choice of sauce (or nothing at all) to the pulled pork. Serve on your favorite roll. Fig jam is a great condiment!

## 5. Red Velvet Cake

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- 1 stick (1/2 cup) unsalted butter or shortening, softened
- 1 1/2 cups sugar
- 2 large eggs
- 1/4 cup red food coloring
- 2 teaspoons cocoa powder (Hershey's Cocoa Natural Unsweetened)
- 1 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 2 1/2 cups plus 5 teaspoons sifted Swans Down Cake Flour
- 1 teaspoon white vinegar
- 1 teaspoon baking soda

Preheat oven to 350 degrees. Grease and flour two 9x2 inch cake pans. In a large bowl beat together butter or shortening and sugar until fluffy. Beat in eggs, 1 at a time, beating well after each addition. Add food coloring, cocoa, and salt. Add sifted flour to mixture, alternately with buttermilk. Starting with flour and ending with flour mixing very well. Using a spoon stir very gently flavor, vinegar, and flavor into batter. Divide batter in pans and bake for 35-40 minutes depending on your oven. Take out oven when toothpick or knife comes out clean. Let cool for 10 minutes and frost.

### Icing

- 1 8oz package of Philadelphia cream cheese (softened)
- 1 bag of confectioners' sugar
- 1 stick of margarine (softened)
- 1 teaspoon of vanilla flavor

Mix all ingredients together until spreadable, you may want to add milk if needed to make icing smooth.... frost cake.

### Notes

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## Resources

**The Fullerton Arboretum** - Check out our upcoming programs and classes! Visit our Facebook page for updates and pictures! You can also find us on Pinterest and Instagram @FullArboretum.

[www.fullertonarboretum.org](http://www.fullertonarboretum.org)

[www.facebook.com/TheFullertonArboretum](https://www.facebook.com/TheFullertonArboretum)

**Our Localtopia** - A blog that explores local food resources.

[www.ourlocaltopia.com](http://www.ourlocaltopia.com)

**Edible Sunlight** - Jonathan Duffy Davis's farm and food blog.

[www.ediblesunlight.com](http://www.ediblesunlight.com)



## Upcoming Thursday Cooking Classes at Fullerton Arboretum

### June 20<sup>th</sup>, 2013 - Your Summer Entertaining Menu Made Easy

Entertaining in the summer is all about keeping your cool. Don't break a sweat as you learn how to prepare this savory selection of summer classics. Jonathan Davis & Jonathan Dye.

### June 27<sup>th</sup>, 2013 - 4<sup>th</sup> of July Backyard BBQ

Join Arboretum Farmer Jonathan Duffy Davis as he grills up the whole barnyard and all the fixins. Jonathan Davis & Jonathan Dye.

### July 11<sup>th</sup>, 2013 - Cooking with Summer Tomatoes

Tomatoes are quintessential summer ingredients. Learn to incorporate these fine fruits into a variety of dishes. Jonathan Dye & Jonathan Davis.

### July 18<sup>th</sup> 2013 - Vegan Cooking for Good Health with Guest Chef Ken Carlile

Explore the many health benefits of a plant-based diet with vegan chef Ken Carlile. Ken Carlile & Jonathan Dye.

### July 25<sup>th</sup>, 2013 - Succulent Summer Fruit

Summer is a bountiful season for fruit. Savor the taste of figs, berries, stone fruit and more cooked alongside delectable dishes. Jonathan Davis & Jonathan Dye.

## Online Class Registration Now Available

Guess what, folks? Thursdays in the Kitchen classes are finally available for online registration! That means you can register for these classes, and many other classes offered at the Fullerton Arboretum, from any computer, anywhere, anytime of day! To access the online registration system visit: <http://www.fullertonarboretum.com/>

Then, select the "Classes" option from the menu on the left, and then look through the list that pops up for Thursdays in the Kitchen. Click on it, and then select the date of the class you'd like to register for and follow the prompts to "check out."

This is a brand new system, so please excuse our dust as we fix it up and work on making it as efficient as possible. You are still welcome to call our main line with questions: 657.278.3407. Take a look at the list of upcoming Thursdays in the Kitchen classes right here!

Visit [www.OurLocaltopia.com](http://www.OurLocaltopia.com) for a digital copy of this recipe packet to share with your friends! Also watch for pictures to be posted from class soon!