

This Is Atlanta Cooking
PBA30
Agnes & Muriel's
RECIPES

Lemon Sesame Collards

Makes 8 servings

Ingredients:

1 bunch fresh collard greens
1 tablespoon salt
2 tablespoons butter
1 tablespoon sesame seeds
1 or 2 tablespoons freshly squeezed lemon juice
salt and black pepper to taste

Directions:

1. Bring a large pot of water to a boil.
2. While water is heating, trim and discard woody stalks from the collards. Cut or tear collards into 2-inch squares.
3. Soak the collards in water to remove any gritty sand. Change the water as needed until the water is clear and collards are clean.
4. Add collards and salt to the boiling water, and boil uncovered for 12 minutes.
5. Drain and set aside. You may boil the collards ahead of time and refrigerate for one day in a covered bowl until needed.
6. Melt butter in a large skillet. Add sesame seeds. Continue cooking over medium heat until the butter and the seeds just begin to turn brown.
7. Add the collards and lemon juice, and saute' until collards are heated through.
8. Add taste to preference with extra lemon juice or salt and pepper.

To serve:

Lemon Sesame Collards are best served piping hot immediately after saute'ing.

Louisiana BBQ Shrimp over Country Grits

Makes 6 to 8 Servings

Ingredients:

2 pounds large shrimp, shelled with tails left on, deveined
1 pound butter
2 cups oil
2 tablespoons chopped fresh garlic
1½ teaspoons salt
2 tablespoons dried rosemary
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon ground cayenne pepper
2 tablespoons paprika
1½ teaspoons black pepper
2 teaspoons freshly squeezed lemon juice

Directions:

1. Peel and devein shrimp.
2. Rinse shrimp well and set them aside to drain.
3. In a large deep skillet or saute' pan, melt butter and oil.
4. Add remaining ingredients except for shrimp and simmer for 30 minutes over very low heat. This infuses butter and oil with herbs and seasonings.
5. Add shrimp and saute', turning often, about 7 minutes or until shrimp are cooked through.
6. Remove from heat and serve immediately.

To serve:

Spoon a generous helping of grits onto each plate. Divide shrimp between plates and spoon on top of grits. Top with buttery gravy.

Country Grits

Ingredients:

- 3½ cups water
- 2 cups heavy whipping cream
- 1¼ cups quick grits
- 1 tablespoon plus 1½ teaspoons garlic powder
- 1½ teaspoons onion powder
- 1½ teaspoons salt
- 1 tablespoon Worcestershire sauce
- ½ teaspoon Tabasco
- ½ cup canned cream-style corn
- ½ teaspoon black pepper
- 1½ sticks butter, in chunks

Directions:

1. Mix water and cream in a large saucepan.
2. Over medium-high heat, bring the mixture to a boil.
3. Add all remaining ingredients, except butter, to the water and cream. Stir well.
4. Continuing to stir, bring mixture back to a slow boil and simmer for 10 minutes or until grits are tender.
5. Remove from heat and stir butter into grits.

To serve:

Grits can also be served as a hot side dish with salt and pepper or a little more Tabasco to taste.

Peach Raspberry Cobbler

1 9-inch piecrust

Filling:

¾ cup sugar

¼ cup flour

1 pinch salt

2½ cups peeled peaches,
cut into wedges

¾ cup raspberries

Topping:

½ cup flour

½ cup sugar

½ teaspoon cinnamon

4 tablespoons butter, softened, cut
into pieces

Preheat oven to 375 degrees

Line a 9 inch pie pan with piecrust. Set aside.

To prepare filling:

1. In a large mixing bowl, toss sugar, flour and salt together.
2. Add peaches and raspberries, and gently stir to mix well.
3. Mound filling evenly into pie shell.

To prepare topping:

1. In a small mixing bowl, stir together flour, sugar and cinnamon.
2. With fingers, mix butter pieces into flour mixture until no piece of butter is larger than a pea.
3. Sprinkle evenly over pie filling.
4. Bake for 1 hour, or until juices in center of cobbler are bubbly and thickened, and pie is deep golden brown.
5. Remove from oven and allow to cool 1 hour before serving.

To serve:

Serve heaping portions of cobbler topped with vanilla ice cream.

Website:

<http://www.mominthekitchen.com>

Noodle Kugel

- 1 pound wide egg noodles
- 1 tablespoon salt
- 6 eggs
- $\frac{3}{4}$ cup sugar
- 2 cups sour cream
- 1 pound cream cheese
- 8 ounces melted butter
- 1 tablespoon vanilla extract
- $\frac{1}{4}$ teaspoon additional salt
- 2 cups roasted pecans chopped coarsely
- 2 tablespoons Cinnamon Sugar

Roasted Nuts

Preheat oven to 225 degrees. Sprinkle desired quantity of nuts in a single layer on a baking sheet. Bake 20 minutes or until nuts begin to turn golden brown. Remove from oven and set aside to cool completely before using as needed.

Cinnamon Sugar

- 2 tablespoons sugar
- 1 teaspoon cinnamon

Mix together in a small bowl; store any unused portion at room temperature in a zip-top or tight-lidded jar.

Directions:

Preheat oven to 350 degrees.

Grease 9 x 13 inch baking pan. Set aside.

Bring a 6-quart or larger pot of water to boil.

Add noodles and salt to the water. Boil noodles until they are just tender according to directions on package.

Drain and rinse noodles under cold water set aside.

Using an electric mixer on low, cream the eggs, sugar, sour cream, cream cheese, vanilla and $\frac{1}{4}$ teaspoon of salt in a large mixing bowl until smooth.

Pour cream cheese mixture over noodles and toss well to thoroughly coat noodles.

Add roasted pecans and stir well.

Pour noodle mixture into the prepared baking pan.

Bake for 45 minutes or until the center of the Kugel is as firm as the edges.

Cool 15 minutes before cutting into 12 portions.

To serve:

Sprinkle cinnamon sugar over each piece before serving warm.

Agnes says: *Kugel leftovers are tasty cold, straight out of the fridge, but can be reheated in the microwave.*