

# 11

## Savory Southern Recipes for Dinner

The Best  
Southern  
Dinner  
Recipes



## ***11 Savory Southern Recipes for Dinner: The Best Southern Dinner Recipes***

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## *11 Savory Southern Recipes for Dinner: The Best Southern Dinner Recipes*

### **Letter from the Editor**

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Dear Southern Cooking Enthusiast,

Getting a flavorful and filling dinner on the table without breaking a sweat can often be a challenge. During the week it can be difficult to find simple and quick recipes to prepare, while weekend meals are sometimes too complicated for their own good. The next time you are racking your brain trying to decide what to make your family for dinner, turn to this eCookbook. This collection of easy Southern dinner recipes includes a wide variety of quick and easy dinner recipes that are all bound to become staples in your recipe arsenal.

This eCookbook, *11 Savory Southern Recipes for Dinner: The Best Southern Dinner Recipes*, offers you a collection of dinner recipes that are perfect for weeknights and weekends alike. This collection of Southern cooking recipes has something for everyone. If your family loves beef, be sure to make one our recipes for meatloaf, brisket, or fried steak. For those who prefer to make easy chicken recipes for dinner, our Southern Chicken Recipes chapter includes several tasty options. This collection of dinner recipes also includes easy pork recipes and Southern casserole recipes, none of which are to be missed.

For more delicious and easy Southern cooking recipes, be sure to visit [FaveSouthernRecipes.com](http://FaveSouthernRecipes.com). While you're there, [subscribe to our free newsletter, \*Everyday Southern Comfort\*](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

*The Editors of FaveSouthernRecipes.com*

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## SOUTHERN BEEF RECIPES

### PIONEER WOMAN-INSPIRED MEATLOAF

BY JUDITH HINES FOR [FAVESOUTHERNRECIPES.COM](http://FAVESOUTHERNRECIPES.COM)



Put on your apron, roll back your sleeves, and get ready to mix, squeeze, and roll some good old-fashioned Pioneer Woman-Inspired Meatloaf. This simple dinner recipe layers basic ingredients like ground beef, eggs, milk, bread, Parmesan cheese, and parsley into a large mixing bowl, and all you have to do is dig in those hands, mix it all together, and shape it into an oblong, dome-shaped loaf. Afterward, thin strips of flavorful bacon are garnished across the top and then topped with a thick spread of tangy-sweet ketchup.

#### Ingredients

##### *For the Meatloaf*

- 6 slices white sandwich bread, including crusts
- 1 cup milk
- 4 eggs, beaten
- 2 pounds ground beef
- 1 cup grated Parmesan cheese
- 1/3 cup minced flat-leaf parsley
- 3/4 teaspoon salt
- 8 slices thin cut bacon
- fresh ground black pepper

##### *For the Topping*

- 1 cup ketchup
- 1/4 cup brown sugar
- 1 teaspoon dry mustard
- a few drops of Tabasco hot sauce to taste

#### Instructions

1. Preheat the oven to 350 degrees F. Prepare a 2-part broiler pan by lining the bottom pan with foil and spraying the top pan with cooking spray.
2. In a very large bowl, tear the bread into 1/2 inch pieces. Pour the milk over the bread, add the eggs and beat until a smooth, wet mixture forms. Add the beef, cheese, and seasonings. Using your hands, squeeze and mix until everything is evenly distributed throughout.
3. Form into a loaf shape on the prepared broiler pan. Place strips of bacon crosswise and slightly overlapping on top of the loaf. Tuck the ends underneath.
4. Stir the ketchup, brown sugar, and seasonings together and spread evenly on top of the loaf. Bake for about 1 hour, or until the loaf tests 150 degrees F in the center using a quick-read baking thermometer.

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## SMOTHERED BEEF BRISKET

BY JACKIE FROM [SYRUP AND BISCUITS](#)



Nothing beats a thick, juicy cut of meat that has been covered in a rich and delicious sauce. This recipe for Smothered Beef Brisket takes a big beef brisket and smothers it in a flavorful homemade tomato sauce. You can serve this beef brisket with almost any side dish or dipping sauce. This versatile beef brisket recipe can also be easily converted to make shredded beef brisket. No matter how you make it, this Smothered Beef Brisket is bound to be delicious.

### Ingredients

- 2 flat cut beef briskets
- 2 tablespoons homemade seasoning mix
- 3 large sweet onions, peeled and sliced in half rings
- 8 carrots, chopped
- 5 to 6 stalks of celery, chopped (including tops)
- 1 apple, cut in eighths
- 2 lemons, sliced
- 2 (15-ounce) cans tomato sauce
- 1/2 cup brown sugar
- 1/4 cup yellow mustard
- 1 tablespoon Worcestershire sauce
- 2 strips bacon, uncooked

### *For the Homemade Seasoning*

- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoon ground cumin
- 1 teaspoon sea salt or kosher salt
- 1 teaspoon black pepper

### Instructions

1. Combine all of the spices for the seasoning. Rub seasoning mix all over briskets and store in the refrigerator overnight.
2. The next day, make a bed of the prepared fruit and vegetables in a large roasting pan. Put the briskets in the bed and cover with a blanket of sauce that is made by combining the tomato sauce, brown sugar, mustard, and Worcestershire.
3. Place a strip of bacon atop the blanket of sauce on each brisket.

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4. Cook for about 3 1/2 hours at 325 degrees F until the liquid in the sauce has evaporated and the meat is very tender. If the sauce is getting too brown before the meat is tender, add a little water to the pan and cover.



## LIFE-CHANGING CHICKEN FRIED STEAK

BY DAX FROM [SIMPLE COMFORT FOOD](#)



If you didn't grow up in the Southern United States, there is a good chance that you have never had chicken fried steak. If you are unfamiliar with the ways of this Southern staple, then you must make this recipe for Life-Changing Chicken Fried Steak. This stick-to-your-ribs steak is best served with plenty of creamy gravy and a fluffy golden biscuit. Once you taste this recipe for chicken fried steak, your life will be changed for the better. This recipe for Life-Changing Fried Steak is guaranteed to earn a spot in your recipe box.

### Ingredients

- 2 cups vegetable oil
- 1 1/2 pounds round steak, cut into four chunks, pounded out about 3/4-inch thick
- 3 teaspoons black pepper
- 2 teaspoons salt
- 1 tablespoon water
- 2 large eggs, beaten with 3 tablespoons milk
- 3 1/4 cups milk
- 2 cups of all-purpose flour, plus another 1/4 cup for just the gravy

### Instructions

1. Begin by heating the oil in a medium cast iron skillet. In the meantime, place a chunk of steak in between two large pieces of plastic wrap, and with a meat mallet, tenderize the meat, pounding out from the center, outwards, until you have a 3/4-inch thick steak. If you want it thinner, keep pounding it out. Repeat with the remaining chunks of meat.
2. Next, build your dredging station. Take the eggs and beat with 3 tablespoons milk. Next, in a medium casserole dish, add 2 cups flour, 2 teaspoons salt, and 1 teaspoon pepper. Mix well.
3. Dip your meat into flour, lightly coat, dip into the egg wash, and then again in the flour mixture. Set on a rack for a couple of minutes until you have another one coated. Repeat with the other two.
4. Your oil should be around 350 to 370 degrees F. Carefully add a steak into the skillet, and fry for about 3 to 5 minutes on each side. You will notice that the juices will begin to sprout up while you are frying. When you flip to fry the other side, make sure the juices run clear.
5. Preheat your oven to 225 degrees F. Once the steaks are fried, place them in the oven to keep warm as you make the gravy.
6. Carefully drain about 90% of the oil. You want to reserve a bit of the oil because you are going to brown the flour. To the remaining oil (about 4 tablespoons), add in 1/4 cup flour and

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whisk for about two minutes. Add in the milk, about a cup at a time, roughly every four minutes or so, and continue to whisk. Season generously with black pepper and a bit more salt. Continue to whisk.

7. Taste and season the gravy accordingly. Keep whisking. Once the gravy comes to a boil, reduce the heat to low, and continue to whisk. The gravy should be thick, but not too thick. If it becomes too thick because you haven't whisked enough, add a bit of water to thin it out just a bit, but remember to whisk.
8. Remove the steaks from the oven, plate, and ladle the gravy over the top. Serve with your favorite biscuits.



## SOUTHERN CHICKEN RECIPES

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### BUTTER CREAM CHICKEN

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BY JAMIE FROM [JAMIE COOKS IT UP!](#)



This recipe for Butter Cream Chicken is extremely easy to make, but it is so satisfying to eat. Chicken breasts are coated in crushed Ritz Crackers and then pan-fried until golden brown and crispy. A creamy gravy is then made from the drippings left in the pan. The rich pan gravy perfectly complements the crunchy chicken. This pan-fried chicken recipe is easy enough to make on a weeknight, but it is also festive enough for Sunday night dinner.

#### Ingredients

- 4 chicken breasts
- 1 1/2 sleeves Ritz crackers, ground into crumbs
- olive oil
- 1 cup chicken broth
- 4 tablespoons butter
- 1 cup plus 2 tablespoons half and half, divided
- 1/2 teaspoon dried thyme
- 2 tablespoons cornstarch
- salt and pepper

#### Instructions

1. Cut the chicken up into chunks with kitchen scissors.
2. Place the chicken into a gallon-sized plastic bag and seal. Pound the chicken flat with a meat mallet.
3. Grind the Ritz crackers into crumbs in a small food processor. Place them in a shallow pan.
4. Press each chicken piece into the crumbs, being sure to coat both sides generously. Place each coated chicken piece on a plate.
5. Heat a large skillet over medium high heat. Once it is good and hot, pour about 5 tablespoons olive oil into the pan.
6. Let the oil heat up just for 30 seconds or so, and then put the chicken carefully in the pan. Don't crowd the pan. You will need to cook the chicken in two batches.

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7. Let the chicken cook until golden brown on the bottom, about 3 to 4 minutes. Turn each piece with a fork and allow it to cook on the other side. The chicken is done when it's no longer pink inside.
8. Remove the chicken to a separate plate and cook your second batch of chicken, adding another few tablespoons of oil to the pan before adding the chicken.
9. Once you have cooked all of the chicken, there will be golden brown left in the pan. Add 4 tablespoons of butter and 1 cup chicken broth to the pan, allowing the butter to melt. Whisk the mixture, scraping the bottom of the pan to break the crispy pieces loose.
10. Add 1 cup half and half and 1/2 teaspoon of dried thyme. Whisk it around to incorporate and allow it to come to a boil.
11. Into a small bowl pour 2 tablespoons half and half and 2 tablespoons cornstarch. Stir it around until smooth.
12. Pour the cornstarch mixture into the pan and stir with a whisk. Allow it to return to a boil. As it heats it will thicken.
13. Remove from the heat and season with salt and pepper to taste.
14. Serve the gravy over the crispy chicken.

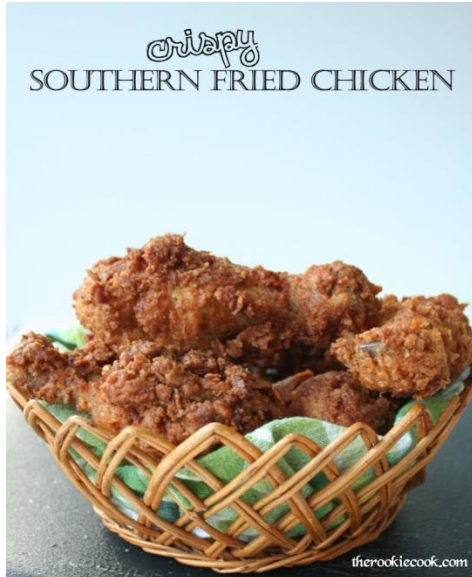


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## CRISPY SOUTHERN FRIED CHICKEN

BY LAURA FROM [CROWTHER CAFE](#)



This recipe for Crispy Southern Fried Chicken is the perfect thing to try if up until this point you have been afraid to learn how to make fried chicken. Many people think that Southern fried chicken recipes are messy and involve a lot of spattering oil, but that's not necessarily true. Making delicious fried chicken is easy and should not be cause for alarm. The secret to great fried chicken is to never skip the marinade. This will ensure that the chicken remains juicy and tender while the coating gets nice and crunchy.

### Ingredients

- 2 to 2 1/2 pounds chicken drumsticks

#### *For the Marinade*

- 3 lemons, halved
- 2 tablespoons crushed bay leaves (or use 12 bay leaves)
- 1 cup chopped fresh parsley
- 1 tablespoon dried thyme
- 1/4 cup honey
- 2 tablespoons minced garlic
- 2 tablespoons black peppercorns
- 3/4 cup kosher salt
- 1 gallon water

### Instructions

1. Combine all the ingredients for the marinade in a large pot. Bring to a boil and continue to stir and boil for about 1 minute, or until salt dissolves. Remove from heat and chill the marinade before adding chicken pieces. After marinade is chilled, add chicken drumsticks and let sit, refrigerated, for at least 4 hour. Don't let it sit over 12 hours, otherwise it will get

#### *For the Coating*

- 3 cups all-purpose flour, divided
- 2 tablespoons garlic powder, divided
- 2 tablespoons onion powder, divided
- 2 teaspoons paprika, divided
- 2 teaspoons kosher salt
- 1 teaspoon black pepper, divided
- 2 cups + 3 tablespoons buttermilk, divided

#### *For Frying*

- 1 quart canola oil

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too salty. Take chicken out of marinade, rinse under cold water, and pat dry. Let sit for 1 1/2 hours, or until it comes to room temperature.

2. Take out 2 medium sized shallow bowls. Pour 1 1/2 cups of flour in each, and divide the garlic powder, onion powder, paprika, salt, and pepper equally between the two bowls. (If using regular table salt, use less.) Add 3 tablespoons of buttermilk to one of the bowls and mix until it is crumbly. In a separate bowl, pour the remaining 2 cups of buttermilk.
3. Set up your bowls with the dry bowl first, then the buttermilk bowl, then the crumbly mix bowl. Place a parchment lined baking sheet or pan next to the last bowl. Pour several inches of oil into a large pot and, using a thermometer, bring the oil to a temperature of 320 degrees F. Place a cooling rack on top of a baking sheet for the cooked chicken to drain.
4. Coat each drumstick with the dry mixture, then dip in the buttermilk and let the excess drip off. Then, roll the drumstick in the crumbly mixture and place on the parchment covered baking sheet. Repeat with remaining drumsticks.
5. Once the oil is heated, carefully lower drumsticks into hot oil using tongs and fry for 8 to 10 minutes, or until chicken is cooked through. Remove chicken from hot oil using tongs and place on prepared cooling rack. Repeat until all chicken is fried. Let cool 10 minutes before serving. If you need to keep the chicken warm, you can place it in a 400 degree F oven for several minutes.



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**CHICKEN FRIED CHICKEN WITH PAN GRAVY**

BY BECKY FROM [THE TWO BITE CLUB](#)



This recipe for Chicken Fried Chicken with Pan Gravy combines two Southern classics, chicken fried steak and fried chicken. Boneless, skinless chicken breasts are pounded until thin and then coated in egg and flour before being pan-fried until they are crispy and golden brown. Once the chicken has reached fried perfection, a simple pan gravy is made from the crispy bits left in the bottom of the pan. You will love making this stick-to-your-ribs meal for your family.

**Ingredients**

- 2 large chicken breasts (about 1 ½ pounds)
- salt and pepper
- 1 cup flour, plus an additional ⅓ cup for the gravy
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- 1 egg
- 1 cup milk, plus an additional 2+ cups for the gravy
- canola oil for frying
- more salt and pepper, to taste

**Instructions**

1. Pound chicken breasts between two pieces of plastic wrap with a meat tenderizer or a rolling pin until they are about ¼-inch thick. Be careful that the chicken doesn't start breaking apart into pieces. Cut chicken into smaller pieces and season. Season both sides of the chicken with salt and pepper.
2. In a shallow dish or pie plate, combine the flour, garlic powder, 1 teaspoon salt, ½ teaspoon pepper, and cayenne pepper. The seasoning amounts are just estimates, so feel free to add more or less to your liking. In another shallow dish combine the milk and egg. Beat the egg with a fork or whisk until it's completely combined with the milk.
3. Set up your assembly line in this order: chicken, wet mixture, dry mixture, a clean plate for the coated chicken. Dip the chicken in the wet mixture, then the dry mixture, and repeat again with the wet mixture then the dry mixture. Each piece will be dipped four times before making it to the clean plate at the end.
4. Heat the canola oil in a heavy skillet over medium heat. Use enough oil to coat the bottom of the pan but not completely cover the chicken when it's added. Make sure it's good and hot before adding the chicken. Don't use high heat for the oil or it will burn the coating of the

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chicken before the inside cooks through. Fry the chicken in batches for about 3 to 3 ½ minutes per side. When you flip it, the coating should be golden and crispy. If it's not, it's not ready to flip. Place the cooked pieces on a paper towel lined plate. The finished chicken should be cooked to an internal temperature of 165 degrees F.

5. After frying all of the chicken, pour off the oil into a measuring cup, keeping as many of the brown bits in the pan as you can. Put about ¼ cup of the oil back into the pan and add ⅓ cup flour, whisking to make a roux. Continue whisking the oil/flour mixture, scraping the brown bits up and continue cooking until the roux is a nice golden brown color.
6. Slowly add the milk to the roux, whisking constantly until all of the milk has been combined. Add additional milk until the gravy is the consistency that you like. Then season with salt and pepper to taste.
7. Serve with a side of mashed potatoes and slather the chicken and the potatoes with the pan gravy.

## SOUTHERN PORK RECIPES

### SAVORY SMOTHERED PORK CHOPS

BY JUDITH HINES FOR [FAVESOUTHERNRECIPES.COM](http://FAVESOUTHERNRECIPES.COM)



If you're looking for an easy dinner recipe for pork chops then try this seven-ingredient, slow cooker recipe for Savory Smothered Pork Chops. As with similar slow cooker pork recipes, these chops are floured then browned in a skillet, but spend most of their cooking time getting all juicy and succulent in the onion and poultry seasoned gravy. This means you have plenty of time to prepare some mashed potatoes or rice for a side dish.

#### Ingredients

- 4 center cut pork chops
- 1/4 cup flour
- 3/4 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1 1/2 cup chicken or beef broth
- 1 medium onion, chopped

#### Instructions

1. Place the flour, poultry seasoning and salt into a zip-top plastic bag and shake to mix. Add the chops and shake until they are lightly coated.
2. Heat a heavy skillet large enough to hold all of the chops over medium high heat, adding the oil and heating until it shimmers. Place the chops into the pan and sauté for 2 to 3 minutes per side until golden brown. Remove the chops from the pan.
3. Keeping the skillet on the heat, add 2 tablespoons of the flour mixture from the plastic bag into the skillet, stirring a few seconds to cook the flour. Add about 1/2 cup of the broth to the skillet and cook. Stir to lift any browned bits from the pan. Add the remaining broth to the pan and turn off the heat. Reserve the remaining flour mixture for later.
4. Place the onion into the bottom of the slow cooker and lay the pork chops on top. Pour the liquids from the pan over the chops, cover, and cook on high for 2 hours.
5. Open the cooker and ladle out about 1/4 cup of the resulting juices into a small bowl. Stir in the remaining flour mixture from the plastic bag into the juices until completely smooth. Return this mixture to the crockpot, stirring to mix. Cover and continue to cook 30 to 45 more minutes.
6. Serve with mashed potatoes, using the sauce in the pot as gravy.

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**PORK CHOPS WITH GOLDEN RANCH GRAVY**

BY JUDY FROM [THE MIDNIGHT BAKER](#)



This recipe for pork chops and gravy is sure to become one of your go-to dinner recipes. The great thing about Pork Chops with Golden Ranch Gravy is that it is a slow cooker pork chop recipe. That means that the slow cooker does most of the heavy lifting for you. No one will ever believe that these flavorful pork chops are only made with four simple ingredients. To make this easy pork chops recipe, the chops are browned on the stovetop before being placed in the slow cooker. Two secret, shortcut ingredients are then heated in the same pan before smothering the pork chops in the slow cooker.

**Ingredients**

- 4 center cut rib pork chops (bone-in or boneless)
- 1 (10.75-ounce) can cream of chicken soup
- 1 envelope ranch dressing mix
- 1 tablespoon butter

**Instructions**

1. Melt butter in a large heavy skillet over medium heat. Brown pork chops well on both sides. Remove chops from pan and place in slow cooker.
2. Add the soup and ranch dressing mix to the same pan the pork chops were browned in. Mix well and heat.
3. Pour soup mixture over pork chops in slow cooker. Cover and cook on HIGH 3 to 4 hours or LOW 4 to 6 hours.
4. Serve over rice.

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## **SLOW COOKER PULLED PORK AND HOMEMADE BARBECUE SAUCE**

BY KELLI FROM [KELLI'S KITCHEN](#)



Your slow cooker will be a roasting haven for pounds of heavenly, easy pulled pork butt with this Slow Cooker Pulled Pork and Homemade Barbecue Sauce recipe. Just like in the restaurants, this roast needs several hours to cook. It might seem like a long time, but succulent, tender, and juicy pork is well worth the wait! At the very least, your home will smell wonderful, and you'll have plenty of time to make the mellow and tangy barbecue sauce that gets drizzled on top of the sandwich. This is a superb recipe with a huge payoff!

### **Ingredients**

- 6 pound pork butt or shoulder
- 3 tablespoons Hawaiian salt
- 3 tablespoons liquid smoke
- homemade barbecue sauce (recipe below)

### **Instructions**

1. Using a 2-pronged meat fork, prick the top, bottom, and sides of the meat.
2. Rub the salt all over the meat, getting it into the holes. Wearing gloves, rub the liquid smoke all over the meat.
3. Spray your slow cooker with non-stick spray and put the seasoned pork in the slow cooker.
4. Place tin foil over the top of the pork, put the lid on, and turn to LOW. Let it cook for 10 hours.
5. After 10 hours, remove the lid and foil. Turn the pork over. If desired, discard some of the fat back.
6. Put the foil and lid back on and let continue cooking for 6 more hours.
7. After 6 hours, take the meat out discard the bones and fat. Shred the meat.
8. Put the meat back in the slow cooker for 1 to 2 more hours, checking to make sure there is sufficient liquid so it won't burn.
9. After 17 to 18 hours, dip the meat out with a slotted spoon then cover loosely with foil for at least 30 minutes.
10. Put the meat on bread or a roll and top with BBQ sauce, mustard, or whatever condiments you want.

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### **For the Homemade Barbecue Sauce**

- 2 tablespoon brown sugar
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 2 tablespoons white vinegar
- 1 teaspoon dried ground thyme
- 1 1/2 cups ketchup
- 2 tablespoons yellow mustard
- 2 tablespoons Worcestershire sauce
- 1 teaspoon cayenne pepper
- 1 tablespoon butter

### **Instructions**

1. Put everything in a saucepan, bring to a boil, lower heat, and simmer about 10 minutes.
2. Put in an air tight container and place in fridge at least overnight.

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## SOUTHERN CASSEROLE RECIPES

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### CLASSIC CHICKEN POT PIE

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BY LANA FROM [NEVER ENOUGH THYME](#)



This easy chicken pot pie recipe is a true Southern-comfort classic. Classic Chicken Pot Pie combines chunks of chicken and a huge variety of vegetables in a thick and creamy homemade sauce made from flour, butter, and whole milk. This recipe conveniently uses store-bought frozen puff pastry so that you don't have to make your own homemade crust. This delicious and easy chicken casserole is the perfect comfort meal for a fall or winter night.

#### Ingredients

- 3 carrots, peeled and diced
- 2 medium potatoes, peeled and diced
- 1 cup frozen pearl onions
- 2 tablespoons butter
- 2 tablespoons oil
- 2 chicken breasts, diced
- 2 teaspoons salt, divided
- 1/2 teaspoon ground black pepper
- 2 tablespoons all-purpose flour
- 1 1/2 cups whole milk
- 1 (4.5-ounce) jar sliced mushrooms, drained
- 1 cup frozen peas
- frozen puff pastry, thawed
- cooking spray
- 1 egg
- 1 teaspoon water

#### Instructions

1. Preheat oven to 425 degrees F.
2. Place the carrots, potatoes, and frozen pearl onions in a microwave safe bowl. Cover with plastic wrap. Microwave on high for 8 minutes.
3. Meanwhile, heat the butter and oil in a large skillet over medium-high heat.
4. Add the diced chicken breasts. Sprinkle with 1 teaspoon salt and pepper.
5. Cook, stirring often, until the chicken is no longer pink.
6. Sprinkle the flour over the chicken in the pan. Stir until the chicken is well coated with flour.

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7. Slowly pour in the milk, bring to a boil, reduce the heat to medium-low, and cook for five minutes or until slightly thickened.
8. Add the carrots, potatoes, onions, mushrooms, peas, and remaining salt. Stir gently to combine all the ingredients.
9. Unfold the thawed puff pastry onto a lightly floured surface. Roll pastry to seal any cracks.
10. Invert a cooking dish onto the pastry and cut out pastry one-inch larger than the dish.
11. Spray the inside of the cooking dish lightly with cooking spray. Fill with the chicken mixture.
12. Top the dish with the puff pastry. Cut a vent in the top of the pastry.
13. Beat the egg and water together in a small bowl. Brush over the pastry.
14. Place the prepared pot pie on a baking sheet. Bake for 10 minutes.
15. Cover the pastry loosely with aluminum foil to prevent burning and cook for an additional 25 minutes.
16. Remove from the oven and allow it to cool for at least 10 minutes before serving.



## **CHEESY TEX-MEX DORITO CASSEROLE**

BY JUDITH HINES FOR [FAVESOUTHERNRECIPES.COM](http://FAVESOUTHERNRECIPES.COM)



If you are looking for a family-friendly casserole recipe, look no further than Cheesy Tex-Mex Dorito Casserole. This Tex-Mex casserole recipe is full of zesty flavors and ingredients. One bite of this ground beef casserole recipe will remind you of your favorite tacos. Crushed Doritos help to give the casserole a unique texture and flavor that cannot be found anywhere else. You are sure to love how quickly and easily this cheesy casserole recipe comes together.

### **Ingredients**

- 1 pound ground beef
- 1/2 cup diced onion
- 2 tablespoons taco seasoning
- 1 (10-ounce) can cheese soup
- 1 (10-ounce) can tomatoes with green chilies
- 1 (10-1/2-ounce) bag Doritos chips, Nacho Cheese flavor
- 3 cups Mexican blend shredded cheese
- sour cream and salsa for serving

### **Instructions**

1. Preheat the oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with vegetable spray.
2. In a large, deep, non-stick skillet, brown the meat with the onion and taco seasoning until the meat is no longer pink, about 5 minutes, breaking up the meat with the back of a spoon. Add the soup and tomatoes to the pan and stir until blended.
3. Use your hands to crush the chips slightly. Place about 1/3 of the crushed chips into the bottom of the pan, then spoon half of the meat mixture over the chips. Top with 1 cup of the cheese, spreading evenly in the dish.
4. Layer another 1/3 of the chips, the rest of the meat, and another cup of the cheese.
5. Top with a final layer of the chips and top with the final cup of cheese.
6. Bake for 25 minutes. Serve with sour cream and salsa on the side for topping each serving.

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