

FAVESOUTHERNRECIPES

Country Comfort Cooked Up in Your Kitchen

Savory Smothered Pork Chops

By: Judith Hines for 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.

Serves: 4

Ingredients

- 4 center cut pork chops
- ¼ cup flour
- ¾ teaspoon poultry seasoning
- ½ teaspoon salt
- 2 tablespoons olive oil
- 1 ½ 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 until it shimmers. Place the chops into the pan and saute 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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Simple Southern Cornbread

By: Kaitlin Weiler, FaveSouthernRecipes Original Recipe



It couldn't be easier to make this recipe for Simple Southern Cornbread. This easy cornbread recipe is ideal for those who like dense, savory Southern cornbread. Each bite is bursting with the flavor of cornmeal. Although this cornbread is crumbly like traditional cornbread is meant to be, the buttermilk helps to keep each bite perfectly moist. The trick to perfect cornbread is adding the batter to a piping hot skillet. This allows a flavorful golden brown crust to form on the bottom of the cornbread.

Preparation Time: 15 min

Cooking Time: 15 min

Cooking Vessel Size: 12-inch cast iron skillet

Ingredients

- 2 tablespoons unsalted butter
- 2 tablespoons vegetable oil
- 2 ¼ cups stone-ground cornmeal
- ¾ cup all-purpose flour
- 1 tablespoon sugar
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon baking soda
- ¾ teaspoon salt
- 3 eggs
- 1 ½ cup buttermilk

Instructions

1. Preheat oven to 425 degrees F. Place butter and vegetable in a 12-inch cast iron skillet. Place the skillet on the middle rack of the preheating oven.
 2. In a large bowl, combine the dry ingredients.
 3. In a medium-sized bowl, whisk together the eggs and buttermilk.
 4. Slowly incorporate the wet ingredients into the dry ingredients until just combined. Do not overmix.
 5. Carefully remove the heated skillet from the oven. Swirl the butter and oil until the entire pan is coated. Pour the prepared batter into the hot skillet and return it to the oven.
 6. Bake the cornbread for 15 minutes, until it is golden brown and a knife inserted into the center comes out clean.
 7. Allow the cornbread to cool for 5 minutes before serving.
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Texas-Sized Apple Pie

By: Kaitlin Weiler, FaveSouthernRecipes Original Recipe



Texas-Sized Apple Pie is an extremely easy dessert that you will want to make again and again. Flaky, buttery pie dough is filled with a delicious combination of apples, cinnamon, and sugar. A heavenly aroma will fill your kitchen and waft throughout your home as the apple pie bakes in the oven. The only bad thing anyone can say about this recipe is that you must wait for the pie to cool after it comes out of the oven.

Ingredients

For the Pie Dough

- 2 ½ cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 sticks unsalted butter, very cold, cut into ½-inch cubes
- ¾ cup very cold water

For the Pie Filling

- 3 ½ pounds Granny Smith apples, peeled, cored, and cut into ⅛-inch slices
- ¾ cup sugar
- 1 teaspoon cinnamon
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- ¼ cup cornstarch
- ½ teaspoon lemon zest
- juice of half a lemon
- pinch of salt
- 1 egg, combined with 1 tablespoon of water
- turbinado sugar (optional)

Instructions

To Make the Pie Dough

1. Begin by combining the flour, sugar, and salt in a large bowl. Sprinkle the cubes of butter over the flour mixture. Using a pastry blender, cut the butter into the flour. Continue to do so until the mixture resembles small peas. Slowly drizzle in the cold water and combine with a rubber spatula. Continue to add water until the dough comes together. Use your hands to form the dough into a ball. Divide the dough into two balls. Flatten each ball into a dish, wrap in plastic wrap, and refrigerate for at least two hours.
2. After the pie dough has chilled for at least two hours, roll out one disc of dough into a 12-inch circle on a well-floured surface. Carefully transfer the dough to the pie plate. Using your hand, flatten the dough into the corners of the dish. The dough should hang over the edge of the dish. Cover with plastic wrap and refrigerate for at least 30 minutes.
3. Roll out the second disc of dough into a 12-inch circle on a well-floured surface. Wrap the dough in plastic wrap, place it on a baking sheet for easy transfer, and refrigerate for at least 30 minutes.

To Make the Filling

1. Place the peeled, cored, and sliced apples in a large bowl. Toss with the juice of half a lemon.
2. In a medium-sized bowl, combine the sugar, cinnamon, nutmeg, allspice, cornstarch, pinch of salt, and lemon zest.
3. Add the sugar mixture to the apples. Using your hands, toss the apples and sugar mixture together until all of the apples are evenly coated.

To Assemble the Pie

1. Preheat the oven to 375 degrees F.
2. Carefully spoon the apple filling into the dough-lined pie plate. Use a rubber spatula to press the filling down as needed. If necessary, it is okay to mound the apples slightly in the center of the dish.
3. Unwrap the second circle of dough and carefully lay over the top of the pie filling. Using your fingers, press the top and bottom crust together to seal. Use kitchen shears to trim the dough until it only hangs over the edge of the pie plate by half an inch. Tuck the dough under itself onto the edge of the pie plate. Crimp the crust with your fingers or a fork, if desired.
4. Using a sharp paring knife, cut four slits in the top of the pie crust to allow steam to escape. Combine an egg and 1 tablespoon of water to make an egg wash. Using a pastry brush, brush the top of the pie with egg wash. Sprinkle with about 2 tablespoons of turbinado sugar, if using.
5. Bake for 45 to 55 minutes, until golden brown. Cool for 1 to 2 hours. Serve with whipped cream or ice cream, if desired.