

Brunswick Stew

ingredients:

3 chicken breasts	2 cans creamed corn*	ketchup*
2lbs pork roast	frozen corn*	BBQ sauce*
1 large can diced tomatoes*	chicken broth*	tobasco sauce*
frozen butter beans	1 onion, diced*	cider vinegar*
	2 potatoes, diced	

directions:

Boil chicken in broth, remove chicken & ½ of broth (reserve). Shred chicken. Cook & shred pork. Add with chicken to broth. Add tomatoes, potatoes, onion & butterbeans, cook over medium heat until potatoes are tender. Add ketchup, tobasco, BBQ sauce, & vinegar to taste. Add both types of corn shortly before serving (corn will stick to the pot).

*indicates must use ingredient

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Cornbread

ingredients:

2 eggs
2 cups buttermilk
2 cups cornmeal
1 tsp salt
1 tsp baking soda

directions:

Preheat oven (and cast iron skillet) to 425°. Mix it all up (I typically mix wet together first, then add in the dry). Pour into preheated skillet. Bake for 20 minutes, until golden brown on top.

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Ankaritas

ingredients:

2 cups sweet & sour mix
2 1/3 cups orange juice
1 cup sweetened lime juice
2 1/3 cups sprite

directions:

Add all of these to your favorite pitcher & mix well. For best results, fill a drink shaker with ice, add a shot (or half...you know, to taste) of orange liqueur and a shot (or 2...to taste) of tequila, then top off with mixer.. Pour over ice in a salt-rimmed glass. YUMMM!

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