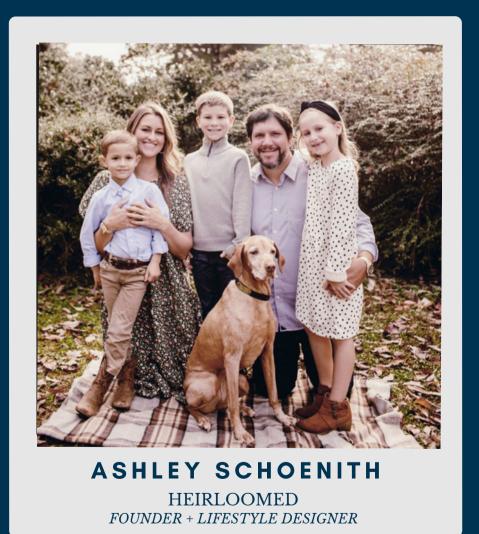
A QUICK GUIDE TO THE SOUTHERN KITCHEN BUCKET LIST



READ MORE

OUR TOP 5 FAVORITE SOUTHERN MEALS

WE WANTED TO SHARE OUR FAVORITES FROM OUR POPULAR SOUTHERN KITCHEN BUCKET LIST SERIERS. THESE RECIPES ARE SURE TO BECOME CLASSIC IN YOUR HOME.



HI, I'M ASHLEY

Just like you, I love southern food. I grew up very spoiled with a mom and grandmother who were great cooks, and have passed down so many great recipes. While these recipes don't make it into our weekly rotation, they are family favorites that we try to make for special dinners and occasions. Be sure to check out the full Southern Kitchen Recipes series on the blog.

READ MORE

THE SOUTHERN KITCHEN BUCKET LIST

After sifting through stacks and stacks of old family recipe cards, I finally narrowed my list down to a solid assortment that any southern cook should learn to master. I have had so much fun creating this series and brining these recipes to life, and I hope you'll take this challenge with me!





FRIED GREEN TOMATOES

WHY I LOVE THEM:

Fried Green Tomatoes really had their moment beyond the South when a movie by the same name came out.

WHERE THEY CAME FROM:

For farmers + home gardeners alike, having a bounty of tomatoes all at once is a blessing but utilizing green tomatoes allowed them to not let anything go to waste, from fried tomatoes to pickled.

BUTTERMILK BISCUITS

WHY I LOVE THEM:

Probably one of my very favorite recipes of all time, this breakfast staple can be enjoyed so many ways. From slathered in butter + jam to covered in white gravy, we've got a ton of biscuit ideas over on the blog.

WHERE THEY CAME FROM:

Biscuits were so celebrated in the past that they were often reserved just for the most special meal on Sundays only. Light + fluffy, what we currently know as a "biscuit" is much different than their namesake British version.





HOMEMADE BUTTER

WHY I LOVE IT:

If you've never tasted a homemade pat of butter then you've never really known the taste of butter. For some reason, making this staple from scratch is one of those recipes that makes ALL the difference and the rich, fresh taste is worth the simple process it takes to make your own.

WHERE IT CAME FROM:

It is believed that butter was originally created by accident, by a day of carrying and jostling milk in travel which led to the ingredient we know and love today.

CORN GRITS

WHY I LOVE THEM:

In the South, grits are our version of mashed potatoes. A true comfort food, this simple dish can be transformed from bland to full-of-flavor with a good selection of seasoning + some cheese. I love a dish of cheese grits for a good Sunday brunch after church.

WHERE THEY CAME FROM:

Grits were originally introduced to us by Native Americans and named for their "gritty" textured after corn was found on a stone mill.





MAC 'N CHEESE

WHY I LOVE IT:

Macaroni + Cheese is another comfort food, loved by children and adults alike. Whether you prefer a classic, creamy version or a homemade, baked Mac 'n Cheese, you're sure to love this go-to staple recipe from our family table.

WHERE IT CAME FROM:

The first recipe for this popular side dish dates back all the way to the late 1700's in Italy. Thomas Jefferson brought it to the US after tasting a version in Paris.



A MEANINGFUL TABLE

SETTING A SIMPLE, YET MEANINGFUL TABLE AND ALL GATHERING TOGETHER CAN MAKE ALL THE DIFFERENCE AMONG FRIENDS + FAMILY.

SHOP OUR COLLECTION OF TABLE TOP LINENS, FROM EVERY DAY TO SPECIAL OCCASION.

FAMILY TIME

THERE IS NOTHING I LOVE MORE THAN SIMPLE FAMILY TIME TOGETHER IN THE KITCHEN.

PRACTICING + PASSING DOWN THE MADE-FROMSCRATCH FAMILY RECIPES AND MAKING
MEMORIES FOREVER.

SHOP OUR COLLECTION OF MATCHING APRONS.







WANT TO TAKE THE FULL CHALLENGE?

FIND THE FULL SOUTHERN KITCHEN BUCKET LIST OF RECIPES BELOW

CLICK HERE

