

Dining Under the Carolina Moon

Written by Debbi Covington
Wednesday, 16 September 2009 04:11

In November 2005 my first cookbook, *Dining Under the Carolina Moon*, was published.



I'm happy to report that the 4,000 copy first printing is sold out! And, with the exception of a very few copies still available through my website, the book is currently out of print. I have started writing a new cookbook and hope to have it published by August 2010. In the meantime, I would like to share with you, some of the most requested recipes from *Dining Under the Carolina Moon*.
Happy Cooking!

Carolina Gentleman's Breakfast Casserole

Good hearty casserole – men love it! Use mild pork sausage for a tamer flavored casserole; try hot pork sausage to pump up the flavor.

4 English muffins, halved
1 pound sausage, cooked and drained
3 eggs
1 (10 3/4-ounce) can cream of mushroom soup
1-1/2 cups milk
1-1/4 cups (5 ounces) shredded Swiss cheese, divided

Line a 9x13-inch baking dish with halved English muffins. Add sausage. Mix eggs, soup, and milk together with 1 cup of the cheese and pour over sausage. Sprinkle with remaining 1/4 cup of cheese. Cover and bake in a preheated 350 degree oven for 20 minutes or until warmed through. Serves 8.

Cornbread Salad

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

In the South, we eat cornbread with everything. Count on a southerner to invent a salad made with cornbread! The name doesn't give this delicious dish justice! Give it a try – it's much better than you might think! 1 (16-ounce) package cornbread mix

1 (1-ounce) package ranch dressing mix
1-1/2 cups sour cream
3/4 cup mayonnaise
3/4 cup salad dressing (Miracle Whip)
2 (15-ounce) cans pinto beans, rinsed and drained
3 tomatoes, chopped
1 cup chopped green pepper
1 cup chopped green onion
2 (11-ounce) cans whole kernel corn, drained
10 slices bacon, cooked and crumbled
1 cup (4 ounces) shredded Cheddar cheese

Prepare cornbread according to package directions. Cool, crumble, and set aside. Whisk the dressing mix with the sour cream, mayonnaise, and salad dressing. Crumble half of the cornbread in the bottom of a large serving dish. Top with half the beans. Layer with half of the tomatoes, green pepper, green onions, corn, bacon, and salad dressing mixture. Repeat the layers. Top with Cheddar cheese. Cover and chill at least 2 hours before serving. Serves 12.

Jalapeno Coleslaw

Whip up a batch of this creamy slaw for freshness and flavor. Your friends and your palate will appreciate the effort!

1/3 cup sour cream
1/2 cup mayonnaise
3 tablespoons red wine vinegar
2 cloves garlic, minced
1/4 cup chopped pickled jalapeno pepper
1/4 teaspoon salt
1/4 teaspoon pepper

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

1/8 teaspoon sugar
1 (16-ounce) bag coleslaw mix

Combine first 8 ingredients in a large bowl; add coleslaw mix, tossing to coat. Cover and chill.
Serves 6.

Shrimp in a Pickle

A local favorite!

1-1/2 pounds medium shrimp, cooked, peeled, and deveined
1 large red onion, thinly sliced
2 teaspoons sugar
2 teaspoons salt
2 tablespoons Worcestershire sauce
1 tablespoon black peppercorns
1/2 cup ketchup
1/2 cup cider vinegar
1/4 cup vegetable oil
1 teaspoon Dijon mustard
3 bay leaves
Hot sauce, to taste
Fresh dill
Fresh parsley

Layer shrimp and onions in a deep glass container. Mix remaining ingredients and pour over shrimp and onions. Cover and refrigerate for at least 12 hours. Drain. Garnish with fresh dill and parsley. Serves 12.

Savory Salmon Quiche

Salmon and dill flavor the filling for this delicious brunch quiche.

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

1 (9-inch) frozen deep-dish pie crust
3 large eggs, beaten
1 cup evaporated milk
1 tablespoon sour cream
1/3 cup sliced green onion
1 tablespoon minced chives
Salt
Pepper
Dash dill weed
1 (7-1/2-ounce) can red salmon, undrained
1-1/4 cups (5 ounces) shredded Swiss cheese
1 tablespoon all-purpose flour

Prick bottom and sides of pie shell with a fork. Follow directions on package and bake until pastry is nearly done. Remove from the oven. Reduce temperature to 325 degrees. Combine eggs and next 7 ingredients in a large bowl; stir well. Add salmon to egg mixture. Toss together cheese and flour. Add to egg mixture; mix well. Pour egg mixture into hot pastry shell. Bake in 325 degree oven for 35 to 40 minutes or until a knife inserted near the center comes out clean. If necessary, cover edge of crust with foil to prevent overbrowning. Let stand for 10 minutes. Serves 6.

Classic Slow-Cooked Ribs

Delicious with either beef or pork ribs!

1 cup vinegar
1/2 cup ketchup
2 tablespoons sugar
2 tablespoons Worcestershire sauce
1 clove garlic, minced
1 teaspoon dry mustard
1 teaspoon paprika
1/2 teaspoon salt
1/8 teaspoon pepper
2 pounds boneless pork or beef ribs
1 tablespoon vegetable oil

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

Combine the first 9 ingredients in a slow cooker. Cut ribs into serving-sized pieces, if needed. Brown ribs in vegetable oil in a skillet. Transfer to slow cooker. Cover and cook on low for 4 to 6 hours or until tender. Serves 4.

Herbed Parmesan Biscuits

These herb and butter biscuits are addictive!!

1 (16-ounce) can refrigerated buttermilk biscuits
3/4 stick butter, melted
1/2 teaspoon dill weed
1 teaspoon dried minced onion
1 tablespoon chopped fresh parsley
2 teaspoons grated Parmesan cheese

Preheat oven to 350 degrees. Separate biscuits and divide into quarters. Add dill weed, onion, parsley, and cheese to melted butter; mix well. Roll each biscuit piece in butter mixture to coat well and place on buttered baking sheet. Bake for 8 to 10 minutes until golden. Serves 4 to 6.

Lemon Chess Pie

One of the favorite pies of the Carolinas! Chill before serving.

2 cups sugar
1 tablespoon all-purpose flour
1 tablespoon cornmeal
1/4 teaspoon salt
1/4 cup butter, melted
2 teaspoons grated lemon rind
1/4 cup lemon juice
1/4 cup milk
4 eggs
1 (9-inch) pastry shell, unbaked

Combine sugar, flour, cornmeal, and salt. Add butter, lemon rind, lemon juice, and milk; mix well. Add eggs, one at a time, beating well after each addition. Pour into pastry shell. Bake at

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

350 degrees for 50 minutes. Serves 6 to 8.

Peanut Butter Truffles

I've been making these treats since my college days. These candies make great gifts and can be made up to a week before they're served.

2 sticks butter, softened
1 (8-ounce) jar peanut butter, creamy or crunchy
1-1/2 (16-ounce) box powdered sugar
3/4 bar paraffin wax
1 (6-ounce) package chocolate chips

Combine butter, peanut butter, and powdered sugar in a large bowl. Mix well. Roll mixture into 1-inch balls and place on waxed paper. In a double boiler, melt paraffin wax and chocolate chips. Dip peanut butter balls into chocolate mixture and place on waxed paper to cool. Do not refrigerate. Store in air tight container. Makes 65 to 70.

Scarlett O'Hara

A favorite at our annual Christmas party! Serve in martini glasses with frozen cranberries.

12 ounces Southern Comfort
Cranberry juice
12 slices fresh lime
Fresh cranberries, frozen

In a glass pitcher, combine Southern Comfort and cranberry juice to taste. Pour into individual glasses. Squeeze a slice of lime into each cocktail before serving. Garnish with 4 to 5 frozen cranberries. Serves 12.

Dining Under the Carolina Moon

Written by Debbi Covington

Wednesday, 16 September 2009 04:11

The writer owns Catering by Debbi Covington and is the author of the cookbook, Dining Under the Carolina Moon. Debbi's website address is

www.cateringbydebbicovington.com . She may be reached at 525-0350 or by email at debbic@cateringbydebbicovington.com.