

Gracious Beginnings



Pimento Cheese

Courtesy of Glass Onion in Charleston, SC

Yield: About 1 pint (serves 4 as an app)

- 2 C sharp orange cheddar, grated
- 1/2 C Duke's mayo
- 1/2 C pimiento peppers, drained and chopped (7 oz jar)
- 1 t black pepper
- 1/2 t salt
- 1/4 t cayenne pepper
- Dash of Tabasco
- Chopped green onion (2 stalks of the light green-green colored onion)

Combine all ingredients in a medium bowl and stir with a rubber spatula. Serve immediately with crackers, or cover, refrigerate, and let flavors marinate.

Corn Fritters

Courtesy of Stuart Allen, Charleston, SC

- 1 C flour
- 1 egg
- 1/2 C milk
- Diced red bell pepper (about the size of a kernel of corn)
- 1 diced jalapeno (seedless)
- 4 dashes hot sauce
- 2 cans shoepeg corn
- salt and pepper



Mix all of the ingredients. The batter should be the consistency of a thick pancake. Griddle on medium heat, put oil in the pan and cook through ~2-3 minutes/side or until golden brown. Serve immediately. Keep warm in oven if not serving immediately.

Tomato Chutney

Courtesy of Stuart Allen, Charleston, SC

Yield: 2 1/2 C- 20 oz

- 2 cans petite diced tomatoes
- 4 C white, granulated sugar
- 1/2 t cayenne pepper
- 1/2 t dried thyme
- 1/2 t nutmeg
- 1 clove

Strain and wash tomatoes. Put tomatoes in a sauce pan and add water until you can see the water in the tomatoes. Add the sugar in a sauce pot and mix. Add in other ingredients. Boil down to about 1/2. Cool in the fridge (will become really thick). Put about 1-2 T on each fritter to taste.

Fried Green Tomatoes

Courtesy of Stuart Allen, Charleston, SC & Kevin Callghan, Charlotte, NC

- Green tomatoes- firm and bright green
- 1 C whole milk
- 3 eggs
- 2 C All Purpose flour
- 1 C yellow corn meal
- Generous pinch of salt
- Ground pepper
- 2 C canola oil
- 1 C unsalted butter
- Brown paper bags



Place sliced tomatoes in colander. Salt lightly, let sit for 5 minutes. Rinse under cool water and pat dry with paper towels. Coat each slice in the wash and then dredge, gently shake off excess.

In cast iron skillet over high heat, bring butter and canola oil to 350 F. Reduce heat to stabilize. Work with 3 slices at a time, fry tomatoes until golden brown, turn only once (~3-4 min/side). Drain on brown paper bags.

Dill Shallot Mayo

Courtesy of Stuart Allen, Charleston, SC

- 2 C Duke's mayo
- 1/2 C minced shallots
- 1/4 C lemon juice
- 1/4 C white vinegar
- 2 t garlic powder
- Salt/pepper
- 1 T vegetable oil
- 1/4 C dried dill

Sauté pan on low heat- put oil in pan, add shallots. Cook until transparent. Deglaze the pan with the white vinegar, reduce to 1/4. Put to side to cool.

Combine mayo, lemon juice, dill, garlic, S&P in a bowl. Add in cooled shallots. Mix well. Serve as dipping sauce for the fried green tomatoes.