Southern Mouthfuls: Tried and True Southern Recipes That Will Make You Drool

The South is known for its hospitality, its charm, and its delicious food. Southern cuisine is a melting pot of flavors, from the sweet tea to the spicy gumbo. If you're looking for some authentic Southern recipes, look no further! This article will share some of the most popular and beloved Southern dishes, from fried chicken to collard greens. So grab a fork and get ready to chow down!

Fried Chicken



South Your Mouth

South Your Mouth: Tried & True Southern Recipes

by Mandy Rivers

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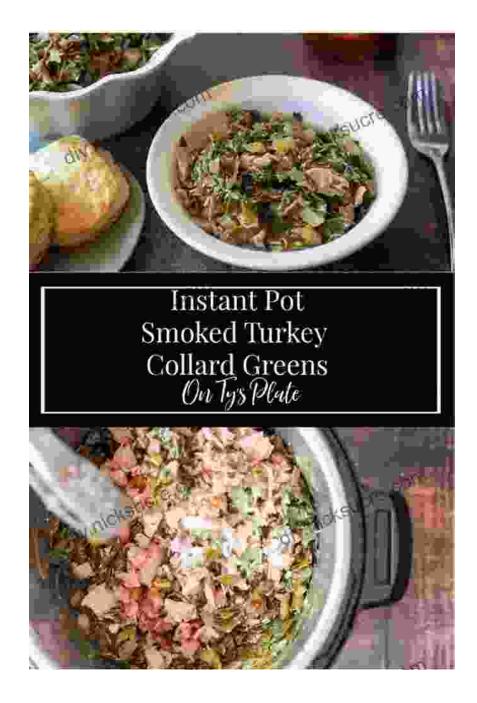
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Fried chicken is a Southern staple. It's crispy, juicy, and flavorful, and it can be served with a variety of sides. The key to good fried chicken is to use fresh, high-quality chicken and to fry it in hot oil. You can also add your own seasonings to the chicken to give it a unique flavor.

Here's a simple recipe for fried chicken:

- 1. Cut a whole chicken into 8 pieces.
- 2. Season the chicken with salt, pepper, and your favorite seasonings.
- 3. In a large skillet, heat 1 inch of oil over medium heat.
- 4. Dredge the chicken in flour.
- 5. Fry the chicken in the hot oil until golden brown.
- 6. Drain the chicken on paper towels.
- 7. Serve the chicken with your favorite sides.

Collard Greens



Collard greens are another Southern classic. They're a leafy green vegetable that is cooked with bacon or ham hocks. Collard greens are typically served with cornbread.

Here's a simple recipe for collard greens:

- 1. Wash and chop 1 bunch of collard greens.
- 2. In a large pot, cook 1 pound of bacon or ham hocks until browned.
- 3. Add the collard greens to the pot and cook until wilted.
- 4. Cover the pot and cook the greens for 1 hour, or until tender.
- 5. Season the greens with salt and pepper to taste.
- 6. Serve the greens with cornbread.

Mac and Cheese



Mac and cheese is a comfort food that is loved by people of all ages. It's a simple dish to make, but it can be customized to your liking. You can add

different cheeses, meats, or vegetables to your mac and cheese to give it a unique flavor.

Here's a simple recipe for mac and cheese:

- 1. Cook 1 pound of elbow macaroni according to the package directions.
- 2. In a large saucepan, melt 1/2 cup of butter.
- 3. Stir in 1/2 cup of all-purpose flour.
- 4. Cook the roux for 1 minute.
- 5. Gradually whisk in 4 cups of milk.
- 6. Cook the sauce over medium heat until it thickens.
- 7. Stir in 1 pound of shredded cheddar cheese.
- 8. Season the sauce with salt and pepper to taste.
- 9. Add the cooked macaroni to the sauce and stir to combine.
- 10. Serve the mac and cheese hot.

Sweet Tea



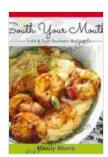
Sweet tea is a refreshing drink that is perfect for a hot summer day. It's made with black tea, sugar, and water. Sweet tea is typically served cold, but it can also be served hot.

Here's a simple recipe for sweet tea:

1. In a large pot, combine 1 gallon of water and 1 cup of black tea leaves.

- 2. Bring the mixture to a boil.
- 3. Reduce the heat to low and simmer for 5 minutes.
- 4. Remove the tea leaves from the pot.
- 5. Stir in 1 cup of sugar.
- 6. Let the tea cool to room temperature.
- 7. Serve the tea over ice.

These are just a few of the many delicious Southern recipes that you can try. If you're looking for a hearty meal that will fill you up, try the fried chicken or the collard greens. If you're looking for a comforting dish that will warm you up, try the mac and cheese. And if you're looking for a refreshing drink to quench your thirst, try the sweet tea. No matter what you choose, you're sure to enjoy a taste of the South with these tried and true recipes.



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