

*Treat the taste buds to a grand spread of savories
and sweets that showcases the culinary arts of a region
famous for its extraordinary fare.*

From Charleston, South Carolina, to Savannah, Georgia, and the low-lying lands and coastlines around and in between comes the distinctive style of Lowcountry cooking. Classic dishes such as hoppin' John and shrimp and grits inspire original hors d'oeuvres that become even more special when served on Southern-made Earthborn Pottery, each piece one-of-a-kind. Picture windows reveal a mesmerizing vista, and the warm glow of candles and lanterns floods the room with marshland mystique. Pristine crystal sparkles across the table, while palmetto fronds, pineapples, and other organic accents extend heartfelt holiday welcomes.

Menu

Johnny Cakes with
Tomato Corn Relish

Creamy Cheese Grits with
Savory Shrimp

Hoppin' John Egg Rolls with
Spicy Peach Dipping Sauce

Mini Pineapple Upside
Down Cakes

Lemon Chess
Buttermilk Tartlets

Season's Greetings from THE LOWCOUNTRY





JOHNNY CAKES WITH TOMATO CORN RELISH

Makes 1½ dozen

1 cup yellow cornmeal
 ½ cup all-purpose flour
 1 tablespoon chopped fresh parsley
 ¾ teaspoon salt
 ½ teaspoon ground black pepper
 1 cup finely grated Gruyère cheese
 1½ cups milk
 ¼ cup butter, melted
 1 large egg, lightly beaten

1 recipe Tomato Corn Relish
 (recipe follows)

Garnish: cooked crumbled bacon,
 chopped fresh parsley

1. In a medium bowl, combine cornmeal, flour, parsley, salt, and pepper. Add cheese, stirring to combine. In a small bowl, combine milk, butter, and egg. Add milk mixture to cornmeal mixture, stirring to combine.
 2. In a nonstick skillet, melt 1 tablespoon butter over medium heat. Spoon about 2 tablespoons cornmeal mixture



3 minutes per side, until golden brown. Repeat procedure with additional butter and remaining cornmeal mixture. Top with Tomato Corn Relish. Garnish with bacon and parsley, if desired.

Tomato Corn Relish
 Makes about 2 cups

2 tablespoons butter
 1 cup fresh or frozen corn kernels
 ½ cup chopped fresh or frozen okra
 ½ cup finely chopped red bell pepper
 ¼ cup finely chopped yellow bell pepper
 ¼ cup chopped green onion
 2 teaspoons minced garlic
 ½ cup seeded chopped tomato
 2 teaspoons sugar
 1 teaspoon fresh lemon juice
 ½ teaspoon salt
 ¼ teaspoon ground red pepper

1. In a medium skillet, melt butter over medium heat. Add corn, okra, red bell pepper, yellow bell pepper, green onion, and garlic. Cook for 4 to 5 minutes, stirring frequently, until tender. Add tomato, sugar, lemon juice, salt, and red pepper. Cook for 2 minutes, stirring frequently, until tender. Serve warm.

RELISH THE THOUGHT

Full of Christmas colors, Tomato Corn Relish can be used as a tasty topper for other savorys, or try it as a dip with tortilla



REMOULADE

Makes about 1 cup

- 1/2 cup mayonnaise
- 2 tablespoons chopped green onion
- 2 tablespoons sweet pickle relish
- 1 tablespoon Creole mustard
- 1 tablespoon ketchup
- 1 tablespoon chopped fresh parsley
- 2 teaspoons capers, rinsed and drained
- 1 1/2 teaspoons prepared horseradish
- 1/2 teaspoon minced garlic
- 1/2 teaspoon hot pepper sauce
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon ground black pepper

1. Combine all ingredients in the work bowl of a food processor. Process until well blended. Cover and refrigerate until ready to serve.



WELCOME SIGN

A lasting tradition from colonial days, the pineapple was often used when families entertained guests. It was placed in the center of the table and typically served at the end of the meal as a special treat. Symbolizing the utmost in welcome and hospitality, the fruit—along with its likeness—is now used in décor of all kinds and continues to show visitors how much they are appreciated.



HOPPIN' JOHN EGG ROLLS WITH SPICY PEACH DIPPING SAUCE

Makes 15 egg rolls

- 2 tablespoons bacon drippings
- 1 cup chopped onion
- 1/2 cup chopped red bell pepper
- 2 teaspoons minced garlic
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 (8-ounce) package diced cooked ham
- 1 (15.8-ounce) can black-eyed peas, drained
- 2 cups cooked rice
- 2 tablespoons chopped fresh parsley
- 1 (1-pound) package egg roll wrappers
- 1 large egg, lightly beaten
- Oil for frying
- 1 recipe Spicy Peach Dipping Sauce (recipe follows)

1. In a large skillet, heat bacon drippings over medium heat. Add onion, bell pepper, garlic, salt, and pepper; cook for 3 minutes, or until vegetables are tender. Add ham, black-eyed peas, and rice. Cook for 2 to 3 minutes, stirring constantly. Add parsley, stirring to combine. Remove from heat and cool slightly.
2. Spoon about 4 tablespoons filling on bottom one-third of egg roll wrapper. Fold the lower corner over filling, and roll it up about one-third of the way. Brush the left and right corners of wrapper with beaten egg; fold corners toward center of filling. Brush top edge with egg and roll up tightly; repeat for each roll.
3. Fill a Dutch oven with 2 inches of oil; heat to 350°.
4. Fry egg rolls, in batches, 2 to 3 minutes, or until golden brown. Drain on paper towels. Serve with Spicy Peach Dipping Sauce.

NESTING INSTINCT

Combine items you have on hand, such as wooden birdhouses and glass containers, with outdoor treasures, such as twigs, plants,

Spicy Peach Dipping Sauce

Makes 1 2/3 cups

- 1 tablespoon butter
- 1 teaspoon minced garlic
- 1 jalapeño pepper, seeded and minced
- 1 (18-ounce) jar peach preserves
- 2 tablespoons fresh lemon juice
- 1 tablespoon Creole mustard
- 1/4 teaspoon salt

1. In a small saucepan, melt butter over medium-high heat. Add garlic and jalapeño pepper; cook for 2 minutes. Reduce heat to medium-low. Add peach preserves, lemon juice, mustard, and salt, stirring to combine. Simmer for 5 minutes, stirring frequently.



