

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

Cornbread Dressing

One my favorites is my dear Mamaw's Cornbread Dressing: it was amazing! Sometimes she'd put pecans in it, sometimes oysters; but it was always a treat. Like a lot of people, I eat more dressing than ham or turkey whenever they are on the table together, and this recipe is why...it's as close to Mamaw's as I can remember. I've been making this one for over 30 years...every once in a while I get pretty close to hers, but the love she added is the missing ingredient...enjoy...and Happy Holidays!—Dale

Ingredients:

- 6 cups crumbled cornbread
- 3 cups soft bread crumbs
- 4 ounces butter
- 2 cups onion, chopped
- 2 cups finely chopped celery
- 3 to 4 cups chicken broth
- 2 cups chicken, diced..pretty fine
- 1 heaping tablespoon dried rubbed sage
- 1 teaspoons dried leaf thyme
- 1 teaspoon dried marjoram, crumbled
- 1/2 teaspoon dried rosemary, chopped
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 eggs, lightly beaten

Preparation:

Heat oven to 400°F. In a large mixing bowl, combine the cornbread and white bread crumbs. In a saucepan over medium heat, sauté the onion and celery in butter until tender. Do not brown. Combine the sautéed vegetables with the bread mixture. Stir in chicken broth, using enough to moisten. Stir in the diced chicken, if using, and the seasonings and beaten eggs, blending well. Spread the mixture in a large shallow baking or roasting pan measuring about 10" x 15". Bake for 30 to 45 minutes.

A couple comments about this recipe...don't use too sweet a cornbread and don't crumble too fine...french bread that is a little tough adds great texture...fresh turkey stock made with giblets adds a whole new dimension...the dressing will be pretty soupy before baking...this yields a moist dressing.

Bottle O' Beer Chicken Thighs

I hear all you dark meat chicken haters... but give this recipe a try...the trick to thighs when baking or grilling is to marinate them...dark meat is so much more moist and juicy and the marinate helps to tenderize the meat as well as add flavor. This recipe came with a grill I bought years ago... and has been a favorite of mine ever since. Be sure to give yourself enough time for the marinate to do its thing... even overnight not a bad thing...not much salt in this recipe. Also don't rush the cook time... cook over medium heat turning every couple minutes...when juices run clear give it another 5 minutes...then let them rest for a few minutes before serving.... these are great to dress up with asparagus and risotto... or corn on the cob and baked beans... and of course a cold beer.

Marinade

1 (12 ounce) bottle beer, your choice
1/4 cup Dijon mustard or Spicy Brown
3 tablespoons extra virgin olive oil
6 scallions, thinly sliced (white and light green parts only)
2 large garlic cloves, thinly sliced
1 tablespoon Worcestershire sauce
1 teaspoon Lawry's Salt
1/2 teaspoon fresh ground black pepper
1/4 teaspoon LA Hot Sauce
Remaining Ingredients
8 chicken thighs, 5-6 ounces each (with bone and skin)
Preparation of Bottle O' Beer Chicken Thighs:

Make the marinade: in a bowl, whisk the marinade ingredients.
Trim the thighs of excess skin and fat; place them in a large zip-lock plastic bag.
Pour in the marinade; press the air out of the bag and seal tightly.
Turn the bag to distribute the marinade; place in a bowl, and refrigerate for 6-8 hours, turning occasionally.
Remove thighs from bag; discard marinade.
Pat dry with paper towels; grill over direct medium heat, skin side down first, until the meat next to the bone is opaque, about 10 minutes, turning every 5 minutes.
Serve warm

Jalapeño-Orange Glaze Chicken Breast

Ingredients: