

A Crazy New
Bourbon Cocktail

John T. Edge
Eats Charlotte

The Ken Burns
of Southern Food

GARDEN & GUN

SOUL of the SOUTH

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WHAT'S
COOKING
Sweet Potato
Casserole
Smothered
Green Beans
Leftover
Turkey Gumbo

Best Southern

Good Hunting
Pantry

BAR p. 39, CUPBOARD p. 40, PANTRY p. 42, MADE IN THE SOUTH

Top Shelf

What pros are using in their kitchens

White Grits

On any given evening at Husk, in Charleston, South Carolina, chances are good you can enjoy Hagood Mill white grits. Ground

the same way they were 170 years ago, they make shrimp and grits shine. \$8; foodforthesouthern soul.com

Jams and Jellies

Foodies line up every weekend for jars of April McGregor's jams and jellies at the Carrboro, North Carolina, farmers market. Lucky for all Southerners, they're now available by mail order. Farmer's Daughter jams, \$9 each; farmersdaughterbrand.com

Creole Sauce

This recipe is rooted in Lowcountry culture, passed down through the Luquire family of Georgetown, South Carolina. Just add shrimp, simmer, and serve over grits. Carolina Creole sauce, \$10; carolina creole.com

Pecan Oil

"Virgin pecan oil is quickly replacing my desires for those great nut oils of France," says New Orleans chef John Besh. "I do everything with this stuff, from drizzling over salads to cooking. I find that it livens up a dish with just a dash." Kintoch Plantation pecan oil, \$17; plantationpridepecans.com



Southern Style

The New Kitchen Classics

Freshen up your shelves with a few modern staples



GLASSES The glasses from the new Diana Von Furstenberg Home collection make it easy to serve up the good house in style, with two sleek shapes, five colors, and two bold patterns. We're in favor of the etched designs and the clear vessels with white stripes. The tactile ridges and dip feel great in your hand. Sandstone and Opening Night stemware, \$50-\$100 (for a set of four), dvr.com

photograph by BRECK WOODCOCK

on Soul
Food
Jonathan
Miles on
Wild
Game
Rick
Bragg on
Po'boys
A \$100
Virginia
Cabernet