

VIETRI®
Inspiring Life, Italian Style

SPECIAL COLLECTOR'S ISSUE

Southern Lady®
Simply Southern
cooking and entertaining

235
favorite
RECIPES
& IDEAS



OLD-FASHIONED
PEAR COBBLER WITH
STREUSEL TOPPING
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Just Desserts

Summer in the South fairly sings with sweetness! Fresh fruits and favorite flavors find their way into some of the yummiest confections ever imagined.



This cake was developed especially for our editor, who happens to love peanut butter and chocolate. For a birthday or any day, serve it with a smile and a tall glass of milk.

Chocolate Peanut Butter Cake

Makes 1 (9-inch) layered cake

3/4 cup butter, softened
2 1/4 cups sugar
1 cup creamy peanut butter
6 large eggs
3 3/4 cups sifted all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 1/4 cups milk
2 teaspoons vanilla extract
Chocolate Fudge Frosting
 (recipe follows)

Garnish: chopped honey-roasted peanuts

1. Preheat oven to 350°. Grease and flour 3 (9-inch) cake pans.
2. In a large bowl, beat butter and sugar at medium speed with an electric mixer until fluffy. Add peanut butter; beat until creamy. Add eggs, one at a time, beating well after each addition.
3. In a small bowl, combine flour, baking powder, and salt. Add flour mixture to butter mixture, alternately with milk, beginning and ending with flour mixture. Beat in vanilla. Spoon batter into prepared pans. Bake for 25 to 27 minutes, or until wooden pick inserted in center comes out clean. Cool in pans for 10 minutes; remove to wire rack, and cool completely. Spread Chocolate Fudge Frosting between layers and on top and sides of cake. Garnish with peanuts, if desired.

Chocolate Fudge Frosting

Makes 4 cups

1 cup sugar
1/2 cup firmly packed dark brown sugar
1 cup heavy whipping cream
1/2 cup milk
8 (1-ounce) squares semisweet baking chocolate, chopped
4 tablespoons butter
1 cup confectioners' sugar

1. In a large saucepan, combine sugar, brown sugar, cream, milk, and chocolate, over medium heat. Bring to a boil, stirring frequently with a wire whisk. Reduce heat to medium-low; simmer for 20 minutes or until thickened, stirring frequently.
2. Remove from heat. Whisk in butter, one tablespoon at a time, until butter is completely melted. Pour into a 13x9-inch pan. Refrigerate for 1 1/2 hours.
3. Place chocolate mixture in a medium bowl. Beat at high speed with an electric mixer for 2 minutes, or until light and fluffy. Gradually add confectioners' sugar, mixing well.

Peaches and Cream Parfaits

Makes 4 servings

4 cups fresh peaches, diced
1/2 cup sugar
1/2 cup peach schnapps (optional)
1 (8-ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1 tablespoon vanilla extract
1 cup heavy whipping cream
1 package Pepperidge Farm Chessmen Cookies® (about 24 cookies)



CHOCOLATE PEANUT BUTTER CAKE

1. In a medium bowl, combine peaches, sugar, and schnapps; cover, and chill for 1 hour.
2. In a medium bowl, beat cream cheese, confectioners' sugar, and vanilla at medium speed with an electric mixer until smooth. Add cream, and beat at high speed until soft peaks form.
3. Break cookies into small pieces.
4. In parfait glasses, layer cream cheese mixture, cookie pieces, and peaches. Repeat layers, ending with cream cheese mixture. Garnish with additional cookie pieces, if desired.

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“There is a harmony in autumn, and a lustre in its sky.” — Percy Bysshe Shelley



Spiked Sweet Tea

Makes about 1 gallon

- 3 quarts cold water, divided
- 3 family-size tea bags
- 1/2 cup fresh mint leaves
- 1 1/2 cups sugar
- 1 (12-ounce) can frozen pink lemonade concentrate, thawed
- 1 cup citrus-flavored vodka
- Garnish: fresh lemon slices, fresh mint sprigs

1. In a medium saucepan, bring 1 quart water to a boil. Remove from heat, and add tea bags and mint; cover, and steep for 5 minutes. Strain tea into a large container. Add sugar, stirring until sugar is dissolved. Add lemonade, vodka, and remaining 2 quarts water; stir to mix. Cover, and chill. Serve over ice. Garnish with lemon slices and mint, if desired.

Roasted Garlic Bread

Makes 10 to 12 servings

- 3 heads garlic, unpeeled
- 2 tablespoons olive oil
- 1/2 cup butter, softened
- 2 tablespoons chopped fresh parsley
- 1 teaspoon fresh lemon juice
- 1 teaspoon crushed red pepper flakes, optional
- 1 large loaf French bread, sliced in half lengthwise

1. Preheat oven to 425°. Place garlic on aluminum foil. Drizzle garlic with olive oil. Fold edges of foil together to seal. Bake for 30 minutes; cool.
 2. Reduce heat to 375°.
 3. Cut tops off of garlic heads and squeeze cooked garlic into a small bowl. Add butter, parsley, lemon juice, and red pepper flakes; stirring to mix well. Spread both halves of bread with butter mixture.
 4. Bake for 15 to 20 minutes, or until bread is lightly browned. Serve warm.

Note: If you like a little spice, sprinkle with crushed flakes of red pepper.



Enhance classic sweet tea by adding pink lemonade, fresh mint, and a splash of citrus-flavored vodka to get the perfect supper for relaxing by the lake. Oven-roasted garlic turns French bread into a restaurant-worthy side that can be served with soups and stews.

Spicy Chicken and Andouille Gumbo

Makes 10 to 12 servings

- 12 cups water
- 4 skinless bone-in chicken breasts
- 3 ribs celery, cut into large pieces
- 2 medium yellow onions, quartered
- 3 bay leaves
- 1 tablespoon salt
- 1 tablespoon Creole seasoning
- 1 1/2 cups all-purpose flour
- 1 1/2 cups vegetable oil
- 2 cups diced yellow onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1 cup chopped celery
- 2 pounds Andouille (Cajun) sausage, cut into (1/2-inch-thick) slices
- 1/4 cup chopped green onions
- 1/4 cup chopped fresh parsley
- Hot cooked rice
- Garnish: chopped red bell pepper, chopped fresh parsley, hot sauce, cayenne pepper

1. In a Dutch oven over high heat, combine first 7 ingredients, and bring to a boil. Reduce heat to medium, and cook until chicken is tender (about 45 minutes). Remove chicken, and cool for 10 minutes. Pull chicken from bones, and chop into bite-size pieces; cover, and refrigerate until ready to use. Strain broth, and set aside.
 2. In a Dutch oven, combine flour and oil over medium-high heat. Whisking constantly, cook for 15 to 20 minutes or until flour mixture turns dark brown. Add onion, bell pepper, celery, and sausage, stirring to mix well. Add reserved chicken broth; stir until well combined. Bring to a boil. Reduce heat to medium-low and cook, uncovered, for 1 1/2 hours, stirring occasionally.
 3. Add chicken; cook for 15 minutes. Remove from heat, and let stand for 5 minutes. Skim surface to remove any fat. Stir in green onions and parsley, and serve with hot cooked rice. Garnish with red bell pepper, parsley, hot sauce, and cayenne pepper, if desired.

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GRICY CHICKEN AND ANDOUILLE GUMBO

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*Served à la mode, a warm fruit cobbler embraces
the flavors and spices Southerners simply love.*



PEAR COBBLER WITH STRAWBERRY TOPPING

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One aspect of her character that comes into play is her propensity to take risks. Liza plays with color with abandon, resulting in a mix of elegance and whimsy. A wingback chair by the fireplace, for example, boasts a sophisticated shape upholstered in natural linen and wood trim that has been painted a light blue.

There's also a rustic quality to the interior with regard to the farmhouse touches, exposed beams and architectural salvage, but delicate vintage styling and accessories take center stage. The kitchen has a retro feel, with bright, colorful appliances and a few fun touches found in the fanciful garden gate that serves as the

kitchen door and bright red silk geranium flowers perched above the pot rack for added cheer. Another risk that turned into
(Opposite) The farmhouse table is a flexible dining option. Liza painted the chairs white and added a distressed finish to match the table.
 Liza incorporates beach accessories for a summery feel.