

# LOW COUNTRY CUISINE

*Celebrating* **CHARLESTON** *Flavor*

**It's a Pizza PARTY!**

*Get You a Slice*

**Host a Gathering**

*Try these Recipes*

**FOOD THAT SHINES**

*This Year's Golden  
Spoon Awards*



**Whole Fried Local Snapper**  
Collard Greens, Pimento Cheese,  
Green Tomato Bacon Jam  
*Dish provided by Grace & Grit.*  
*Photo by Margaret Wright.*



# Tailgate Barbecue Recipes

*Enjoy these recipes this football season!*

## MOZZO'S CLASSIC COLESLAW



### Ingredients:

- 2 cups mayo
- ½ cup apple cider vinegar
- 1 teaspoon ground celery seed
- 1 teaspoon fresh ground pepper
- 1 ½ teaspoons salt
- ½ teaspoon sugar
- 1 head grated cabbage
- 1 fresh grated carrot

1. Whisk together wet and dry ingredients.
2. Pour over grated carrot and cabbage mix.
3. Gently fold to coat. ■

## MAGNOLIA'S BLACK-EYED BARBECUED PEAS



- 6 cups black-eyed peas, drained well
- 12 strips bacon, cut in half
- Barbecue sauce

### BARBECUE SAUCE:

- 1 small diced onion
- 2 tablespoons chopped garlic
- 2 tablespoons butter
- 1 cup apple cider vinegar
- ½ cup molasses
- 4 cups tomato juice
- 2 tablespoons Texas Pete hot sauce
- 1 teaspoon liquid smoke
- 1 teaspoon Kitchen Bouquet
- 1 teaspoon kosher salt

1. Sauté onion and garlic in butter until onions are translucent.
2. Whisk in all remaining ingredients, bring to a boil and reduce by half on medium heat.
3. Adjust salt to taste.

1. Preheat the oven to 350 degrees.
2. Pour completed barbecue sauce over cooked and drained black-eyed peas in a greased two-quart baking dish.
3. Top with sliced bacon.
4. Bake uncovered for 30 to 35 minutes until bacon is crisp. ■