

Supper's Ready!

10 Summer Favorites from my Southern Kitchen

Tried, Tested & Made with Love

grits & pinecones





*Hi! I'm Sharon,
and welcome to my
Southern Summer
Favorites!*

If summer had a flavor, I think it would taste a lot like the 10 recipes in this collection.

Growing up in Florida and surrounded by family gatherings, backyard cookouts, fresh seafood, and garden vegetables, I've always believed that some of the best meals are also the simplest. Summer isn't the season for spending hours in a hot kitchen. It's the season to gather around the table with the people you love and share food that brings everyone together.

From flaky Southern Tomato Pie and fresh Blackened Grouper to classic Southern side dishes and cool, refreshing desserts, these are some of my favorite recipes for easy summer entertaining. They're the recipes I make for family dinners, beach weekends, potlucks, and those evenings when I want something delicious without a lot of fuss.

Whether you're planning a holiday cookout, hosting friends on the patio, or simply looking for a few new dinner ideas, I hope these recipes help make your summer meals a little easier and a lot more memorable.

Thank you for inviting me into your kitchen. I hope you'll find a few new favorites to share around your own table.

Happy cooking,

Sharon Rigsby

Sixth-generation Floridian • Recipe developer • Creator of Grits and Pinecones



Creamy Cajun Shrimp

TOTAL TIME: 20 minutes

SERVES: 6

Ingredients

- ½ cup butter unsalted
- 12 ounces of fresh mushrooms sliced
- 1 green bell pepper, chopped and seeded
- 1 medium onion, chopped
- 3 cloves garlic, finely minced
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 ½ pounds shrimp, large, peeled and deveined, with the tails removed
- 3 plum or Roma tomatoes, chopped
- 1 cup sour cream
- 1 tablespoon Creole or Cajun seasoning blend I like Zatarain's Creole Seasoning (Big and Zesty)
- 2 tablespoons tomato paste

Instructions

1. Add butter to a large skillet over medium heat. Add the mushrooms, onion, garlic, and green pepper once the butter has melted. Sauté for approximately five to seven minutes, or until the vegetables are tender.
2. Lightly season with salt and ground black pepper.
3. Add the shrimp and tomatoes and cook for three minutes, or until the shrimp begin to change from translucent to opaque and are partially cooked.
4. Add the sour cream, tomato paste, and Creole or Cajun seasoning blend. Mix well and continue to cook for approximately two to three minutes more, or until the mixture is thoroughly combined and bubbly.
5. Remove from the heat and serve over rice. Optional: garnish with chopped fresh parsley.



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Oven Baked Baby Back Ribs

TOTAL TIME: 2 hours, 40
minutes

SERVES: 4

Ingredients

Oven-Cooked Baby Back Rib Ingredients:

- 2 slabs baby back pork ribs, about one and a half pounds each
- 1 cup barbecue sauce, we like Sweet Baby Ray's Hickory and Brown Sugar Barbecue Sauce

Baby Back Ribs Dry Rub Ingredients

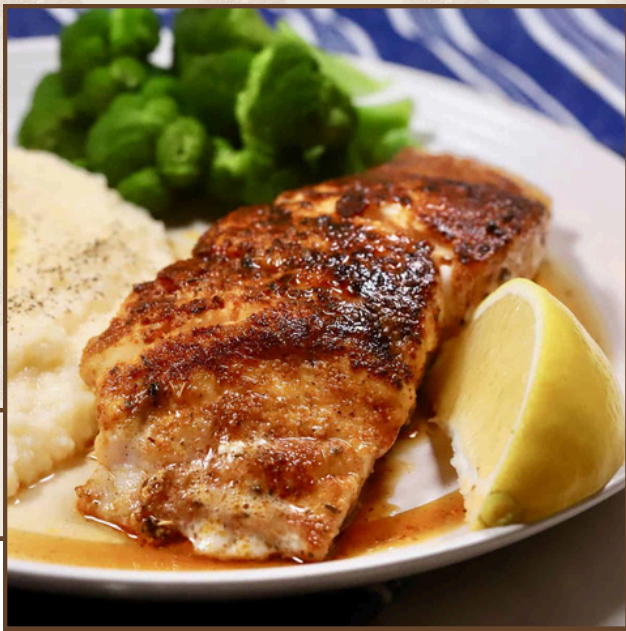
- ½ cup light brown sugar
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper



Instructions

1. Prepare the ribs by removing the thin membrane, or silverskin, from the bone side. Discard the membrane and set the ribs aside.
2. Combine all dry rub ingredients in a small bowl and combine.
3. Sprinkle the dry rub liberally over both sides of the ribs, then gently rub it in. Be especially generous on the meat side. For the best flavor, let the meat sit with the rub on it for at least 30 minutes. Or, you can refrigerate the pork and let it sit for up to 12 hours.
1. When you are ready to bake the ribs, preheat the oven to 300 degrees °F.
2. Before cooking, wrap the racks of ribs securely in two layers of heavy-duty aluminum foil. Then, place the package on a rimmed baking sheet.
3. Put the baking sheet in the oven and bake the meat for one hour and thirty minutes. Or, cook until an instant-read meat thermometer reads 190 °F or the meat starts pulling away from the bone and is tender.
4. When the meat is done, open the foil packet and pull it back. Liberally brush on your favorite barbecue sauce. Turn up the heat to 350 °F and let the ribs cook for an additional 30 minutes or until the sauce has caramelized.

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Blackened Grouper

TOTAL TIME: 20 MIN

SERVES: 4

Ingredients

- 1.5 pounds grouper fillets, 6 ounces each, skinless
- 5 tablespoons unsalted butter, divided
- 1 lemon

Blackened Fish Seasoning Ingredients

- 2 teaspoons paprika
- 1 teaspoon cayenne pepper
- ½ teaspoon ground black pepper
- ½ teaspoon dried oregano
- ½ teaspoon dried thyme
- ½ teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon brown sugar
- 2 teaspoons kosher salt

Instructions

1. To make the blackened fish seasoning, combine all ingredients in a small bowl and mix well. Set aside.
2. Pat dry the fillets with a paper towel.
3. Melt two tablespoons of butter and use a pastry brush to coat both sides of the fillets.
4. Top each fillet with about a tablespoon of the seasoning mix, then rub it in with your fingers. Turn the fillets over and repeat.
5. Add three tablespoons of butter to a cast-iron skillet over medium-high heat.
6. When the butter has melted and the skillet is hot, add the fish and cook undisturbed for three minutes. Use a fish spatula to turn the fish over and cook for another 3 to 4 minutes, or until the fish is cooked through. The fish is done when the flesh turns opaque and flakes easily when pierced with a fork.
7. Top each fillet with a squeeze of lemon juice and serve immediately.



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Tomato Pie

TOTAL TIME: 1HR 20MIN

SERVES: 8

Ingredients

Tomato Pie Filling

- 4 large tomatoes, or 5-6 medium
- 8 ounces grated sharp cheddar cheese 2 cups
- 1.5 teaspoons kosher salt divided
- ½ cup mayonnaise
- 1 teaspoon Dijon mustard
- ⅓ cup grated Parmesan cheese
- ¼ teaspoon ground black pepper

Cracker Pie Crust Ingredients

- 1.5 cups crushed Ritz crackers, about 45 crackers
- 5 tablespoons unsalted butter, melted
- 2 tablespoons grated parmesan cheese

Instructions

1. Preheat the oven to 350 degrees.
2. To make the pie crust add the crackers to a food processor fitted with a steel blade and process until they have broken down into fine crumbs.
3. Add the melted butter and parmesan cheese and process until everything is combined. Pour this mixture into a nine-inch pie plate. Use your hands or the smooth bottom of a glass to press the mixture down evenly and up the sides of the pie plate.
4. Bake for 10-12 minutes or until the crust is golden brown. Remove from the oven and let cool.
5. While the crust is baking, slice the tomatoes (no need to blanch them or peel them). Sprinkle with a little salt and let the slices drain on a paper towel for at least 20 minutes. Blot the tops of the tomatoes with a paper towel to remove any additional moisture.
6. When the crust is cool, sprinkle ⅓ of the grated cheese over the bottom. Add a layer of sliced tomatoes and season with salt and pepper. Repeat with another layer of cheese and tomatoes, and top with the rest of the grated cheese. Top with any remaining salt and pepper. (You should have three layers of cheese and two layers of tomatoes.)
7. Mix the mayonnaise, parmesan cheese, and Dijon mustard in a small bowl, then spread evenly over the cheese using a knife or offset spatula.
8. Bake for 20 minutes or until the topping is lightly browned and the mixture is bubbly.
9. Remove from the oven and place on a wire rack to cool. Let the pie cool for at least 35 minutes before slicing it.

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Homemade Creamed Corn

TOTAL TIME: 25MIN

SERVES: 4

Ingredients

- 8 ears of sweet corn, shucked (Silver Queen preferred)
- 1/3 cup unsalted butter
- 1 tablespoon bacon grease, optional
- 1 tablespoon all-purpose flour
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/2 cup heavy cream
- 1/2 cup water

Instructions

1. Place an ear of corn in a large bowl and, using a sharp knife, cut the kernels off the cob. Then, using the back of the blade, scrape against the cob to press out any remaining milky corn liquid. Repeat with the remaining ears.
2. In a large skillet over medium heat, add the butter and optional bacon grease.
3. Melt the butter, add the kernels, and cook for a minute or so, stirring frequently.
4. Sprinkle the flour over the corn and add the salt and pepper. Stir and cook for a minute.
5. Add the cream and water to the mixture and mix well.
6. Turn the heat down to medium-low and cook for 10-15 more minutes, or until the kernels are tender. (The fresher the ears, the less time it will take to cook.)
7. Serve immediately. Enjoy!



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Old-Fashioned Cucumbers & Tomatoes

TOTAL TIME: 15 Min

SERVES: 6

Ingredients

- 3 cucumbers, large, either English or Hothouse, or regular slicing cucumbers.
- 3 tomatoes large
- ¼ cup chopped red or Vidalia onion. Feel free to add more onion if you like
- ½ cup apple cider vinegar
- ½ cup water
- ¼ cup sugar
- 2 teaspoons kosher salt
- ½ teaspoon ground black pepper
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Instructions

1. Cut the cucumbers into thin slices.
2. Core and cut up the tomatoes into bite-sized pieces.
3. Peel and chop the onion.
4. Add the cucumbers, tomatoes, and onion to a large bowl. Set aside.
5. Add the vinegar, water, sugar, salt, and pepper to a mason jar. Shake well.
6. Pour the salad dressing over the vegetables and toss.
7. Cover and refrigerate until ready to serve.



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Southern Pea Salad

TOTAL TIME: 30MIN

SERVES: 6

Ingredients

- 2 cups field peas, cooked and drained
- ½ cup diced tomatoes
- ½ cup fresh corn kernels, raw or lightly blanched
- ½ cup diced cucumber
- 2 tablespoons chopped red onion
- ¼ cup chopped fresh parsley or dill

Dressing:

- ½ cup buttermilk
- 2 tablespoons mayonnaise
- 1 tablespoon white vinegar or lemon juice
- 1 tablespoon chopped fresh chives
- 1 clove garlic, finely minced
- Salt and pepper to taste, or about ½ teaspoon salt, and ¼ teaspoon pepper

Instructions

1. Cook the peas: If using fresh peas, simmer them in lightly salted water or chicken stock until tender (about 20 minutes), then drain and let them cool. Don't overcook the peas; the goal is tender but not mushy.
2. Prep the veggies: Dice the tomatoes, cucumber, and red onion. Shuck the corn and slice off the kernels.
3. Toss the salad: In a large bowl, combine peas, tomatoes, corn, cucumber, red onion, and herbs.
4. Make the dressing: In a small jar or bowl, whisk together buttermilk, mayo, vinegar or lemon juice, chives, garlic, salt, and pepper.
5. Combine and chill: Pour the dressing over the salad, toss gently to coat, and chill for at least 30 minutes before serving.



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Southern Potato Salad

TOTAL TIME:30 Min

SERVES: 10

Instructions

Ingredients

- 3 pounds russet potatoes peeled and cubed (About 7-8 medium size potatoes)
- 2 teaspoon kosher salt
- 4 hard-boiled eggs peeled and chopped
- ½ cup hamburger dill pickles chopped
- 2 tablespoon hamburger dill pickle juice
- ½ cup Vidalia or sweet yellow onion finely minced or grated
- 1 cup mayonnaise preferably Dukes or Hellman's
- ¼ cup yellow mustard
- ½ teaspoon Kosher salt
- ¼ teaspoon ground black pepper
- dash paprika for garnish
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1. Bring a large pot of water to a boil over high heat. When the water starts to boil, add 2 teaspoons of kosher salt and the potato cubes and cook for approximately 10 minutes. The potatoes are cooked when you can take a piece of potato and mash it with a fork with little resistance. Drain the potatoes in a colander.
2. Pour the cooked, drained potatoes back into the pan and use a potato masher to mash them 3-4 times. This step makes your potato salad even creamier and ensures the potatoes absorb more of the mayonnaise mixture.
3. While the potatoes are cooking, combine the mayonnaise, mustard, onion, pickles, pickle juice, hard-boiled eggs, and salt and pepper in a large bowl and mix well. Add the cooked potatoes and fold them in.
4. Garnish with a dash of paprika.
5. Refrigerate and serve chilled. Enjoy!



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Frozen Lemonade Pie

TOTAL TIME: 8HRS
22MIN

SERVES: 8

Ingredients

Graham Cracker Crust Ingredients

- 2 cups graham cracker crumbs About 13 rectangle graham crackers
- ¼ cup granulated sugar
- 7 tablespoons unsalted butter, melted

Pie Filling Ingredients

- 2 cups heavy cream or heavy whipping cream, cold
- 14 ounces sweetened condensed milk, 14 oz can, chilled
- 12 ounces frozen lemonade concentrate thawed

Topping Ingredients

- 1 cup blueberries
- 1 cup strawberries sliced
- 2 tablespoons granulated sugar
- 1 tablespoon lemon juice, freshly squeezed

Instructions

Graham Cracker Crust Directions

1. Preheat the oven to 350 degrees
2. Purchase a pre-made deep dish or oversized graham cracker crust. Or, mix the graham cracker crumbs, sugar, and melted butter in a small bowl.
3. Press the graham cracker mixture firmly into the bottom and up the sides of a 9-inch pie plate. Bake for 7 minutes. Set aside and let cool completely.

Pie Filling Directions

1. In a medium-sized bowl, whip the cream with an electric mixer until stiff peaks form.
2. In another bowl, stir together the sweetened condensed milk and frozen lemonade. Mix well.
3. Gently fold the lemonade mixture into the whipped cream.
4. Pour this mixture into the prepared pie crust, cover with foil, and freeze overnight or for at least 8 hours.

Berry Topping Directions

1. About an hour before you serve the pie, make the berry topping by tossing the berries with sugar and lemon juice. Set aside until ready to serve.
2. To serve the pie, remove it from the freezer for about 10 minutes before cutting, and top each piece with some of the berry mixture.



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Key Lime Mousse

TOTAL TIME: 1HR 20MIN

SERVES: 12

Ingredients

- 8 ounces cream cheese, softened
- 14 ounces sweetened condensed milk
- 12 ounces frozen whipped topping thawed
- 1 cup fresh key lime juice*
- Optional garnish: lime zest or thin strips of lime peel

Instructions

1. Juice the limes and set the juice aside.
2. Use an electric mixer to beat the softened cream cheese until it is smooth and creamy. Do not mix in the remaining ingredients until the cream cheese is completely soft and smooth, or your mousse will have lumps.
3. Once the cream cheese is smooth, add the sweetened condensed milk and beat until it is combined. Then add the thawed whipped topping. Continue mixing until all ingredients are combined.
4. Add the lime juice slowly and continue beating until the mixture is thick and smooth.
5. Pour into individual serving bowls or parfait glasses, cover, and chill in the refrigerator for at least one hour before serving.
6. Optional: garnish with a bit of lime zest or thin strips of lime peel.

Note: *Regular lime or lemon juice may be substituted.



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