

Y'all Come Over

Charming Your Guests with New Recipes,
Heirloom Treasures, and True Southern Hospitality



REBECCA LANG

Rizzoli



Coca-Cola BBQ and Bacon Shrimp

Appetizers on the grill are always fun when everyone can congregate outside with a cold drink. The most time-consuming part of this recipe is peeling the shrimp and wrapping them with bacon. Go ahead and knock that out in advance and keep covered in the fridge until it's time to heat up the grill. If you have a sweet fishmonger, ask for peeled, tail-on shrimp. It's worth a try. The barbecue sauce can be made five days in advance and kept in the fridge until needed.

serves 8

1 cup ketchup	¼ teaspoon onion powder
¾ cup Coca-Cola	¼ teaspoon freshly ground black pepper
¼ cup Worcestershire sauce	1 (12-ounce) package bacon (8 slices), (not thick-sliced)
Zest and juice of 1 lemon	1 pound (26 to 30) extra-large raw shrimp, peeled (with tails on)
1 tablespoon light brown sugar	Wooden picks
¼ teaspoon garlic powder	
¼ teaspoon cayenne pepper	

1. Combine the ketchup and next 8 ingredients in a medium saucepan over low. Bring to a simmer, stirring occasionally. Cook over low for 10 minutes. Set aside ½ cup of the sauce for basting; chill the remaining sauce until serving.
2. Cut each slice of bacon into 4 smaller slices. Wrap a small slice around each shrimp, and secure with a wooden pick. Brush about ⅔ cup of sauce on the shrimp.
3. Preheat a gas grill to medium (400°F to 450°F). Place the shrimp on oiled grates; grill for 8 to 10 minutes, brushing once with ½ cup of the reserved sauce. Serve with the remaining sauce.

Orange and Cilantro Slaw

Thank goodness slaw has come a long way from the bags and bottles in the produce section. I like to slice all my vegetables and keep them in the fridge, covered with a damp paper towel. I make the dressing ahead and then add it all together right before the doorbell rings.

serves 8

½ cup mayonnaise	¼ teaspoon freshly ground black pepper
¼ cup white wine vinegar	6 cups thinly sliced savoy or napa cabbage
3 tablespoons whole-grain mustard	½ red onion, sliced into thin strips (about 4 ounces)
Zest of 1 orange (about 1 tablespoon)	3 carrots, cut into strips using a peeler
¼ cup fresh orange juice	1 cup chopped cilantro
¾ teaspoon table salt	

Whisk together the mayonnaise and next 6 ingredients in a large bowl. Add the cabbage and the next 3 ingredients, and toss to coat with the dressing. Serve immediately.

Cheeseburgers with Fig and Red Onion Jam

I have never turned down a cheeseburger in my life. The juiciest burgers are gently formed, even so much so that you can still see the squiggly pattern of the meat when it was ground. Forming your burgers the day before also saves time when firing up the grill. Make the Fig and Red Onion Jam in advance and just reheat before serving. The sweet tangy relish-like flavor is dreamy on just about anything grilled from burgers to barbecue to hot dogs. Try the jam as an extra goodie on a platter of cheese and charcuterie (page 222).

serves 8

3 pounds ground chuck	8 (½-ounce) slices white Cheddar cheese
1 teaspoon table salt	8 brioche hamburger buns, toasted
1 teaspoon freshly ground black pepper	Fig and Red Onion Jam

1. Coat the cold grate of the grill with cooking spray, and place on the grill. Preheat the grill to medium (about 350°F). Gently shape the ground chuck into 8 patties, each about ½ inch thick. Sprinkle one side of burgers with salt and pepper.
2. Grill the patties, covered, 5 minutes on each side. Top with cheese; grill, covered, for 2 more minutes or until the beef is no longer pink in the center and the cheese is melted. Serve the burgers on the buns with a generous dollop of desired amount of Fig and Red Onion Jam.

Fig and Red Onion Jam

4 cups thinly sliced red onions (from about 2 medium)	¼ cup firmly packed light brown sugar
3 tablespoons unsalted butter	½ cup red wine vinegar
	⅓ cup fig preserves

Sauté the onions in butter in a Dutch oven over medium-low 10 minutes or until limber and barely beginning to brown. Reduce the heat to low; stir in the sugar, vinegar, and preserves. Cook 12 minutes or until onions are deep golden brown and starting to look a little syrupy. Set aside while cheeseburgers are grilling. Jam can be made ahead and chilled for up to 3 days. Warm before serving. Makes 1½ cups.