



Dolly's KITCHEN FAVORITES



5 RECIPES &
SOUTHERN FOOD SECRETS

*Inspired by
Dolly Parton*



Comforting. Classic. Southern.

♥ Made with love. ♥

Good food,
good stories,
and a whole lot
of heart.



Shannon's in the Kitchen



• SHANNONSINTHEKITCHEN.COM •

Dolly’s Chicken Casserole

This is about as easy as dinner gets. Five ingredients, one baking dish, and I usually make it even easier with a rotisserie chicken. Creamy chicken, cheddar and a buttery cracker topping make this simple comfort food.



INGREDIENTS

- 3 cups cooked, shredded chicken
- 1 (10.5 oz) can cream of chicken soup
- 1 cup sour cream
- 1½ cups shredded cheddar cheese
- 1 sleeve Ritz crackers, crushed

DIRECTIONS

1. Preheat oven to 350°F and grease a 9-inch square baking dish.
2. Mix the chicken, cream of chicken soup and sour cream until combined.
3. Spread half the chicken mixture into the dish and top with half the cheese.
4. Add the remaining chicken mixture, then the rest of the cheese.
5. Top with the crushed Ritz crackers.
6. Bake for about 30 minutes, until hot and bubbly and the top is golden brown.
7. Let it sit for about 5 minutes before serving.

SHANNON’S SHORTCUT

I usually just shred a rotisserie chicken for this. If I have leftover rotisserie chicken in the fridge, even better. It makes this ridiculously easy.



ESTIMATED NUTRITION PER SERVING

~505	29g	32g	19g	23g	4g	620mg
Calories	Protein	Carbs	Fat	Fiber	Sodium	Sodium
(Makes 6 servings)						



Dolly’s Buttermilk Biscuits

Dolly loved old-fashioned Southern cooking, and these buttermilk biscuits are exactly that kind of recipe: simple ingredients, a hot oven and a little patience. Lard gives them that tender, flaky texture our grandmas knew so well, but cold butter or shortening works, too.



INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp salt
- 1/4 tsp baking soda
- 5 tbsp lard or vegetable shortening
- 1 cup buttermilk

DIRECTIONS

1. Preheat oven to 450°F.
2. Sift together flour, baking powder, salt and baking soda.
3. Cut in the lard or shortening until the mixture looks like coarse crumbs.
4. Add buttermilk and gently mix until a soft dough forms. Add a little flour if it’s too sticky.
5. Knead gently for about 2 minutes. Wrap and refrigerate for 20 minutes.
6. Roll on a lightly floured surface to about 1/2-inch thick.
7. Cut with a 2-inch biscuit cutter and place about an inch apart on an ungreased baking sheet.
8. Bake 13–15 minutes, until golden brown.

SHANNON’S BISCUIT TIPS

Keep the fat cold, especially if you’re using butter. Substitute 5 tbsp very cold butter, cut into small cubes. Don’t overwork the dough. Chill it before rolling, and press the biscuit cutter straight down instead of twisting.

*Estimated nutrition per biscuit (8):
~190 cal | 7g fat | 27g carbs | 4g protein*



ESTIMATED NUTRITION PER BISCUIT

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
~190	4g	27g	7g	1g	210mg

(Makes 8 biscuits)



Dolly’s Cheesy Beef & Potatoes

We’re all missing Dolly Parton this week. Along with being an amazing talent with a heart of gold, she was also a fantastic cook. If you’ve seen her interviews, you know how much she loved potatoes. This one puts them right at the heart of dinner, and I think you’ll love it too. Best of all, it’s really only five ingredients — plus one if you want the cheese.



INGREDIENTS

- 3 large potatoes, thinly sliced
- 1 pound ground beef, browned and drained
- 1 large onion, sliced
- 1 (15-ounce) can diced tomatoes
- 1 green bell pepper, diced
- 2 cups shredded cheddar cheese, optional
- Salt and pepper, to taste

Dolly didn’t add cheese to the original, but being from Minnesota, I had to.

DIRECTIONS

1. Preheat oven to 350°F.
2. Layer potatoes in a greased 9×13-inch baking dish. Season with salt and pepper.
3. Add the browned ground beef.
4. Layer the sliced onion over the beef.
5. If using cheese, sprinkle it over the onion.
6. Spoon the diced tomatoes over the cheese.
7. Finish with diced green pepper and season to taste.
8. Cover tightly with foil and bake about 2 hours, or until the potatoes are tender.

SHANNON’S SHORTCUT

I used canned sliced potatoes, ground beef I’d already browned, and a steam-in-the-bag fajita vegetable mix with onions and red and green peppers. Layer the drained potatoes, cooked beef, some fajita vegetables, cheese, one can of diced tomatoes and a little more fajita vegetables. Cover tightly with foil and bake at 350°F for 1 hour.



ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
420	24g	32g	23g	4g	620mg

(Makes 6 servings)



Dolly’s Pimento Cheese Sandwich

This is one of those recipes that couldn’t be much easier. Mix everything in one bowl, spread it on good white bread, and lunch is done. The dill pickles give Dolly’s pimento cheese a little crunch and keep it from feeling too rich.



INGREDIENTS

- 2 cups shredded cheddar cheese
- 8 ounces cream cheese, softened and cubed
- 3 tablespoons diced dill pickles
- 2 tablespoons diced pimentos
- 2 heaping tablespoons mayonnaise
- 1 hard-boiled egg, peeled and grated
- Pinch of salt
- Pinch of black pepper
- 12 slices good white bread

DIRECTIONS

1. Put the cheddar cheese and softened cream cheese in a large bowl. Mash together with a spoon or fork.
2. Add the dill pickles, pimentos, mayonnaise, grated egg, salt and pepper. Mix until thoroughly combined.
3. Divide the pimento cheese between 6 slices of bread and spread evenly. Top with the remaining bread.
4. Slice each sandwich in half, or cut into quarters and skewer with toothpicks for appetizers.

SHANNON’S SHORTCUT

If you don’t feel like making sandwiches, skip the bread and serve the pimento cheese with crackers. You can also make the filling ahead and keep it chilled until you’re ready to serve.

ESTIMATED NUTRITION PER SERVING						
	~480	17g	27g	33g	1g	690mg
	Calories	Protein	Carbs	Fat	Fiber	Sodium
	(Makes 6 sandwiches)					



Dolly's Coconut Cake

This is Dolly's go-to cake when she wants something sweet, soft, and special. Moist cake layers, creamy frosting, and sweet coconut in every bite. It's a classic for a reason.



FOR THE CAKE:

- 2 1/2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 20 tablespoons unsalted butter, room temperature
- 2 cups granulated sugar
- 1 teaspoon vanilla extract
- 5 large eggs, room temperature
- 1 cup buttermilk, room temperature
- 1/2 cup sweetened shredded coconut



FOR THE CREAM CHEESE FROSTING:

- 16 ounces cream cheese, very soft
- 1 cup unsalted butter, room temperature
- 3 to 4 cups powdered sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon fine salt
- 2 cups sweetened shredded coconut, toasted

TO MAKE THE CAKE:

1. Preheat oven to 350°F and spray two 8-inch round cake pans with baking spray and line the bottoms with parchment paper, set aside.
2. In a large bowl whisk together flour, salt, baking powder, and baking soda, set aside.
3. In another bowl beat butter and sugar until light and fluffy, about 2 to 3 minutes, scraping the bowl periodically.
4. Add in eggs one at a time, beating well after each addition. Add in vanilla extract.
5. Add the dry ingredients alternately with the buttermilk into the butter mixture. Alternate adding the dry ingredients in 3 additions and the buttermilk in 2 additions, beginning and ending with the dry ingredients.
6. Fold in the coconut.
7. Divide the batter between the prepared pans, tap the pans lightly to remove any air bubbles.
8. Bake the cakes for 35 to 45 minutes or until a toothpick inserted into the cakes comes out mostly clean with a few moist (not wet) crumbs.
9. Remove cakes from the oven and let them cool in the pans for 5 minutes before inverting onto a wire rack to cool completely.



TO MAKE THE FROSTING AND ASSEMBLE THE CAKE:

1. Beat cream cheese and butter and very smooth and well combined, about 2 to 3 minutes of beating, scraping the bowl periodically.
2. Gradually add in the powdered sugar followed by the vanilla and salt.
3. If the cake layers have domes, use a serrated knife to flatten the cakes. Use the frosting to secure one cake layer onto a cake board or plate. Spread some of the frosting evenly on top of the first layer followed by the second cake layer.
4. Frost the top and sides of the cake, using an offset spatula to smooth out the frosting. Coat the cake with toasted coconut.



Shannon's Shortcut

Toast your coconut in a dry skillet over *medium heat, stirring often, until golden brown and fragrant.* It adds the best flavor and makes the cake look bakery-beautiful.



♥ Dolly's FAVORITE FOOD SHORTCUTS

A LITTLE SOUTHERN KITCHEN WISDOM FROM DOLLY



♥ Three simple tricks — and one wonderfully unexpected combination.

CORNBREAD ♥

Better Southern Cornbread

Dolly's cornbread secret was bacon grease. When she made cornbread from scratch at home, she said she added a little salt and pepper along with bacon grease to the dough. It was a simple trick that added flavor and, as Dolly herself put it, was *"very Southern."* ♥



SCRAMBLED EGGS ♥

Fluffier Scrambled Eggs

Dolly said somebody once told her to add a few drops of ice water to eggs before scrambling them — and she swore the trick really did make them *fluffier*. She also liked using a little bacon grease when she scrambled eggs, another simple Southern touch that added *extra flavor*. ♥



MAC & CHEESE ♥

Mac & Cheese + Fried Apples

One of Dolly's more unexpected combinations was macaroni and cheese with fried apples dusted with cinnamon. She liked her mac and cheese rich, with butter, several kinds of cheese, plenty of cheddar and some Velveeta.

The pairing happened almost by accident. Dolly had fried apples left from another food order, saw them sitting there and thought they might be good with the macaroni and cheese.

Sweet cinnamon apples with rich, cheesy macaroni — unusual, but somehow it works. It's one of those wonderfully simple combinations that just makes sense once you try it. ♥





Thanks for cooking with me!

Follow along on Instagram + Facebook

for more recipes & free downloads.

Shannon's in the Kitchen

SHANNONSINTHEKITCHEN.COM