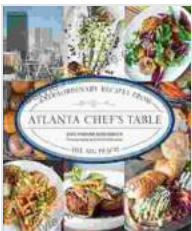


Extraordinary Recipes From The Big Peach: A Culinary Adventure in Atlanta

Atlanta, Georgia, a vibrant metropolis brimming with culture and culinary delights, beckons food lovers to embark on an extraordinary culinary adventure. The city's dining scene is a melting pot of flavors, where traditional Southern comfort food harmoniously blends with innovative global fusion cuisine. This article invites you to explore a treasure trove of extraordinary recipes that capture the essence of The Big Peach's diverse culinary landscape, tantalizing your taste buds and inspiring you to recreate these delectable dishes in your own kitchen.



Atlanta Chef's Table: Extraordinary Recipes from the Big Peach by Kate Parham Kordsmeier

★★★★☆ 4.8 out of 5

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Southern Comfort with a Modern Twist

Atlanta pays homage to its Southern roots with an array of comforting dishes that have been elevated with contemporary flair. Fried green tomatoes, a beloved classic, are given a modern makeover with a crispy panko crust and a tangy remoulade sauce. Shrimp and grits, a staple of

Southern cuisine, are transformed into a creamy masterpiece with the addition of sautéed spinach and roasted tomatoes. Buttermilk biscuits, a fluffy Southern staple, are given a savory twist with the inclusion of sharp cheddar cheese and crumbled bacon.

Crispy Panko Fried Green Tomatoes with Remoulade Sauce

Ingredients:

- 6 green tomatoes, sliced 1/2-inch thick
- 1 cup all-purpose flour
- 1 cup panko breadcrumbs
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 large egg, beaten
- Vegetable oil for frying

For the Remoulade Sauce:

- 1 cup mayonnaise
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/4 cup chopped parsley
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard

- Salt and pepper to taste

Instructions:

1. In a shallow bowl, whisk together the flour, panko breadcrumbs, salt, and pepper.
2. Dip the tomato slices in the flour mixture, then the egg, and then the flour mixture again.
3. Heat the vegetable oil in a large skillet over medium heat.
4. Fry the tomato slices for 2-3 minutes per side, or until golden brown and crispy.
5. Drain the tomato slices on paper towels.
6. In a small bowl, whisk together the mayonnaise, celery, onion, parsley, lemon juice, and Dijon mustard. Season with salt and pepper to taste.
7. Serve the fried green tomatoes with the remoulade sauce.

Creamy Shrimp and Grits with Sautéed Spinach and Roasted Tomatoes

Ingredients:

- 1 pound shrimp, peeled and deveined
- 1 cup grits
- 4 cups water
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese

- 1 tablespoon chopped fresh parsley
- Salt and pepper to taste

For the Sautéed Spinach:

- 1 pound fresh spinach
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

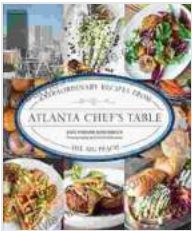
For the Roasted Tomatoes:

- 1 pint cherry tomatoes
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. In a large saucepan, bring the water to a boil.
2. Add the grits and cook according to the package directions.
3. While the grits are cooking, heat the olive oil in a large skillet over medium heat.
4. Add the shrimp to the skillet and cook for 2-3 minutes per side, or until cooked through.

5. Remove the shrimp from the skillet and set aside.
6. Add the spinach to the skillet and cook until wilted, about 2 minutes.
7. Season the spinach with salt and pepper.
8. Remove the spinach from the skillet and set aside.
- 9.



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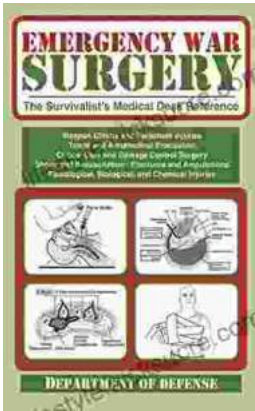
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