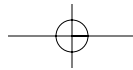
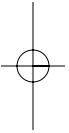
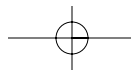
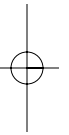
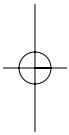
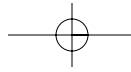


SUPPER
AT
RICHARD'S
PLACE





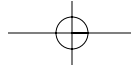
SUPPER
AT
RICHARD'S
PLACE

Recipes from the New Southern Table

Richard Jones



PELICAN PUBLISHING COMPANY
GRETNA 2005



Copyright © 2005
By Richard Jones
All rights reserved

The word "Pelican" and the depiction of a pelican are trademarks of Pelican Publishing Company, Inc., and are registered in the U.S. Patent and Trademark Office.

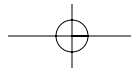
Library of Congress Cataloging-in-Publication Data

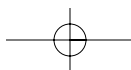
Jones, Richard, chef.
Supper at Richard's Place : recipes from the new Southern table
/ by Richard Jones.
p. cm.
ISBN-13: 978-1-58980-299-5 (alk. paper)
ISBN-10: 1-58980-299-3 (alk. paper)
1. Cookery, American—Southern style. 2. Richard's Place
(Restaurant) I. Title.
TX715.2.S68J66 2005
641.5975—dc22

2005005833

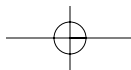
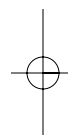
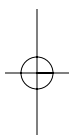


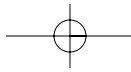
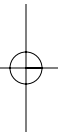
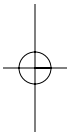
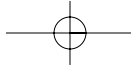
Printed in the United States
Published by Pelican Publishing Company, Inc.
1000 Burmaster Street, Gretna, Louisiana 70053

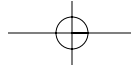




*To my wife and best friend, Rhonda,
who has the remarkable ability to turn my hopes and
dreams into reality.*

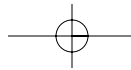
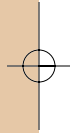
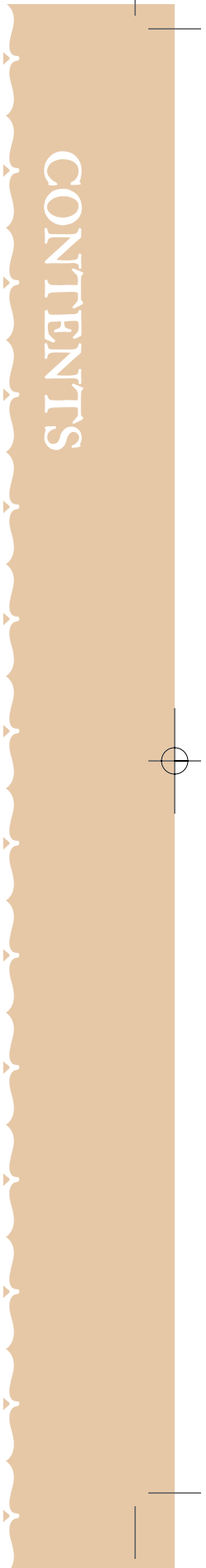
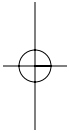


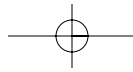
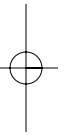
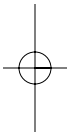
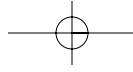


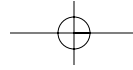


Contents

Acknowledgments	9
Introduction	11
Appetizers	17
Soups and Salads	35
Fish and Seafood	47
Poultry, Meats, and Game	77
Side Dishes	101
Sauces, Salsas, Relishes, and Dressings	119
Breads and Biscuits	129
Desserts	139
Index	157







Acknowledgments

Completing this project is truly a dream fulfilled. Above all, I thank God from whom all blessings flow. I know that it is God's grace and guidance that has made everything that I have achieved possible. Thank you, God, I am forever grateful.

Secondly, I would like to acknowledge the following individuals:

My deceased parents Sam and Cora Jones who nurtured me and provided a wealth of experiences that contributed to making me the person that I am today.

My mother-in-law, Mary Wainwright, who is more like a mother to me, always there to listen and offer her unbiased advice and spiritual guidance. My niece, Corrina Wainwright, who sacrificed several weekends helping my wife type my recipes. My siblings: Virginia, Dorothy, Katherine, and Sam, who always offer objective feedback. My brother-in-laws, Charles and Carey, whom I know that I can always turn to for support and who have always interacted with me equally as one of their brothers.

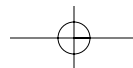
My sidekick, Jeff, who is not only a loyal customer but also an extremely supportive friend. Pamela, Regina, Arnold, and Seda, the constant "Thursday dinner crew" who continue to remind me that all dreams are possible.

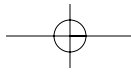
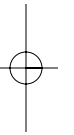
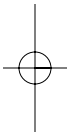
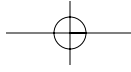
My sous chef, Ed Thompson, who has endured many turbulent times throughout the years that he has worked with me yet remains allegiant. Wayne and Shelly, who keep me amused even when they test my patience. The waitstaff, who skillfully keeps the front of the house in order regardless of how hectic times become.

My culinary arts instructors at the New York Institute of Technology who helped to refine my cooking skills.

My customers who have remained loyal and who help to keep me on a positive path.

Linda Konner, who continued to believe in this project and never gave up, even when I was about to throw in the towel. My editor, Nina Kooij, who was very patient and assuring. The publishing management team at Pelican Publishing Company. Thank you all for helping to strengthen me and help to make this dream come true.





Introduction

Writing this cookbook seems to be a divinely ordered opportunity for me to fulfill two aspirations. Primarily, this work is the result of continual requests from customers who frequent Richard's Place and relentlessly ask for the recipes of their favorite selections from the menu at the restaurant. Secondly, this endeavor presents an occasion for me to honor my father, Samuel Jones. As an unsung cook, my father prepared meals in commercial kitchens and hotels throughout the South feeding dignitaries and celebrities such as Butterfly ("Gone With the Wind") McQueen and columnist Walter Winchell.

Unlike so many other professional chefs, who often refer to the women in their lives who inspired their culinary abilities, my father was my greatest influence. I can fondly recall him preparing dishes for our church's anniversary or special events hosted by the Deacon Board. I always looked forward to standing by his side at his restaurant, the Blue Goose, as he prepared those dishes that everyone awaited with great anticipation. My father was also a hunter and a fisher. He always appeared so regal with his 6' 2" frame dapperly donned in hunting attire. While I am truly proud to have an opportunity to present Southern cuisine in a new and healthier style, it is equally exhilarating to produce a work that will honor my father's contribution as well.

The collections of recipes that I developed for this book are deeply rooted in my Southern upbringing. The recipes are also an outgrowth of my experiences as a transplanted resident of New York. Relocating from Augusta, Georgia, to New York City, provided an opening for me to interact with many people from varied and exciting cultures. Living in the Big Apple makes it virtually impossible to be unaffected by the voluminous cooking styles offered within this major city.

New York is a city within which millions of individuals daily exchange fragments of their diverse cultures. These transactions performed by an ever-growing population create constant change and a melding of new dishes. The constantly changing fares resemble the complementary patterns reflected in a kaleidoscope. In keeping with my Southern roots, I included some very

INTRODUCTION

distinct dishes that remain as true to their origin as possible. However, it would be disingenuous not to present some recipes with a renewed overlapping of diverse food ways and cultural influences found throughout ethnic cooking in New York.

The ever-evolving cuisine that I am creating in New York is as eclectic as the melange of the Southern menu. My style of cooking is a natural progression of Southern cooking, considering how it is extremely difficult to separate the interwoven cultural influences that exist in Southern cuisine. The matrix of Southern cooking is as deep and complex as the interconnected relationships that existed among Native Americans, Africans who were transported to the South to work the land, and the European settlers. The original fusion cuisine, Southern food covers a broad range of cooking styles, including soul food, Cajun and Creole cuisines, and the refined delicacies of the wealthy Old South.

Therefore, it is no small wonder that my style of cooking, affectionately referred to as New Southern, transforms and updates a wealth of authentic family recipes in keeping with today's palates and dietary concerns. Combining traditional ingredients while substituting others, New Southern cuisine takes the reader beyond the stereotypical entrees and side dishes. I cook food with the same fervor as my father did decades ago, with great reverence for my early childhood experience, encouraging the savoring of exquisite food and straightforward flavors.

I have been very careful to preserve the old-world piquancy and protect this cuisine from changing food trends. However, times do change and as we become more familiar with healthier eating habits, I cannot see why anyone would resist dishes that offer a fullness of flavors while protecting one's health. We have been in business at Richard's Place for over ten years, and I have yet to hear one lasting complaint about New Southern cuisine. Whenever I appear on a variety of cooking shows customers subsequently flock to the restaurant to experience my interpretation of Southern cooking.

It may be virtually impossible for everyone interested in New Southern cuisine to have the opportunity to visit the restaurant. Therefore, my ultimate desire is to encourage those interested in cooking, to recreate the dishes that I prepare for customers who enjoy home-style Southern cooking in a major Northern city. These foolproof recipes have been tested and will empower the home cook to bring guests begging for more.

The recipes that I offer for appetizers prepared with New Southern flair are flavorful and uncomplicated. These starters complete an ideal party buffet, or when served in larger portions and perhaps with soup or a salad, can make a meal.

The next unit presents recipes for soups and salads. My choices of soup recipes reflect the ethnic influences that show up in the New Southern tureen along with down home basic comforts such as old-fashioned vegetable chicken soup. I thoroughly enjoy using a variety of textures and colors when making great salads. These contrasts are equally as important as the ingredients. Therefore, the recipes that I included for salads reflect this philosophy of mine.

With such an abundance of fish and seafood in supermarkets, I strongly encourage cooks to incorporate some of the recipes presented for seafood and fish into their menu planning. Due to the fact that catfish is a very versatile and low-fat fish, I share numerous ways to prepare this healthy catch along with a broad range of recipes in the seafood arena.

I truly want to encourage cooks to prepare traditional Southern dishes in a healthier way. I demonstrate this approach to cooking throughout the book. The section devoted to poultry, meats, and game definitely presents new twists on traditional methods of cooking these food items.

My recipes for side dishes will delight most vegetarians and are excellent when paired appropriately with poultry, meat, and fish recipes. When eating at many "traditional" southern tables, I have had too many experiences where the cook has overcooked the vegetables. In a desperate effort to remedy this method of cooking, I also share tips for preparing vegetables.

I love sauces. Although sauces will not save overcooked dishes, they definitely will enhance well-prepared meals. I have included a wide variety of recipes for sauces, relishes, and gravies that will tempt guests to lick their plates.

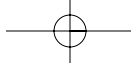
Any Southerner knows that breads and biscuits are a staple of good, homemade Southern cooking. Even with the dieting trend that currently encourages diners to refrain from eating carbohydrates, I believe that it is possible to eat most foods in moderation. Therefore, I have created recipes with hopes of giving any cook a chance to recapture the comforting tastes and smells of homemade breads and biscuits.

Lastly, I cannot think of a better way to end a scrumptious meal

INTRODUCTION

than with a wonderful dessert. In keeping with the overall theme of this book, I have given a range of recipes for desserts that are easy to prepare and will have guests thinking hours went into preparing these delicious treats.

It will be hard not to get an oversized ego when guests begin to ask who prepared the crispy fried chicken, flavorful collard greens, or the delicious Red Velvet cake. It is easy to become hooked on this food. I hope these recipes encourage all cooks to get out the pots and pans and begin preparing the dishes developed by an inherent affinity with recreating feasts that once flourished throughout the Southern region.



SUPPER
AT
RICHARD'S
PLACE

