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Make yourself comfortable.

A Traditional Southern Supper Real Cajun Menu

Main Dish: **Sunday-Night Fried Chicken**

Side Dish: **Lake Charles Dirty Rice**

Side Dish: **Smothered Collared Greens**

Dessert: **Chocolate Bread Pudding with Bourbon Sauce**

Sunday-Night Fried Chicken

3- to 4-pound chicken
Salt
Freshly ground black pepper
Cayenne pepper
Ground white pepper
Garlic powder
Louisiana hot sauce
Buttermilk
Lard, vegetable shortening, or bacon fat
All-purpose flour

Lake Charles Dirty Rice

Canola oil
4 ounces ground pork
4 ounces chicken livers
Salt
Ground black pepper
Chili powder
Chicken broth
1 small onion
Celery stalks
Garlic cloves
Jalapeño pepper
Dried oregano
Rice
Bunch scallions
Fresh parsley

Smothered Collard Greens

3 bunches (about 2 pounds) collards or other leafy greens
4 strips thick-sliced bacon
1 small onion
Garlic
Salt
Sugar
Ground black pepper
Hot sauce
Cider vinegar
Chicken broth

Chocolate Bread Pudding with Bourbon Sauce

2 quarts dried bread cubes
White chocolate
Dark chocolate
Eggs
Half-and-half
Sugar
Ground cinnamon
Vanilla extract
Butter

Bourbon Sauce

Sugar
Butter
Eggs
Bourbon