

Authentic Southern Living Skillet Suppers: Famous and Delicious Recipes Detailed



Authentic Southern Living Skillet Suppers- Famous and Delicious Recipes Detailed Instructions for You to Try

★★★★★ 5 out of 5

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If you're looking for a taste of authentic Southern cooking, then you need to try our exclusive collection of skillet supper recipes. These dishes are hearty, flavorful, and packed with all the flavors that have made Southern cuisine famous around the world.

Our recipes are perfect for a quick and easy weeknight meal or a special weekend gathering. They're also the perfect way to use up leftovers from your favorite Southern dishes.

So what are you waiting for? Start cooking today!

Our Favorite Skillet Supper Recipes

- Chicken and Dumplings
- Chicken Fried Steak

- Meatloaf
- Spaghetti and Meatballs
- Baked Mac and Cheese
- Sweet Potato Pie
- Peach Cobbler



Chicken and Dumplings

This classic Southern dish is made with tender chicken, fluffy dumplings, and a rich, flavorful broth. It's the perfect comfort food for a cold winter night.

Ingredients:

- 1 whole chicken, cut into pieces
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 6 cups chicken broth
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 (10-ounce) can cream of chicken soup
- 1 (10-ounce) can cream of celery soup
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup milk
- 1/4 cup butter, melted

Instructions:

1. In a large skillet, brown the chicken pieces over medium heat. Remove from skillet and set aside.
2. Add the onion, carrots, and celery to the skillet and cook until softened.
3. Add the chicken broth, salt, and pepper to the skillet and bring to a boil. Reduce heat and simmer for 10 minutes.
4. Stir in the cream of chicken and cream of celery soups.
5. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate bowl, whisk together the milk and butter.
6. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
7. Drop the dumplings by spoonfuls into the boiling broth. Reduce heat to low and simmer for 10 minutes, or until the dumplings are cooked through.
8. Serve hot.



Chicken Fried Steak

This Southern classic is made with tenderized steak that's breaded and fried until golden brown. It's served with a creamy white gravy and mashed potatoes.

Ingredients:

- 1 pound cube steak
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 egg, beaten
- 1 cup milk
- 1/2 cup vegetable oil
- 1 cup white gravy
- Mashed potatoes, for serving (optional)

Instructions:

1. Pound the cube steak to tenderize it. Season with salt and pepper.
2. In a shallow bowl, whisk together the flour, salt, and pepper.
3. In a separate bowl, whisk together the egg and milk.
4. Dip the steak in the flour mixture, then the egg mixture, and then the flour mixture again.
5. Heat the vegetable oil in a large skillet over medium heat. Add the steak and cook for



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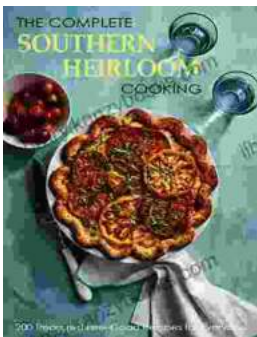
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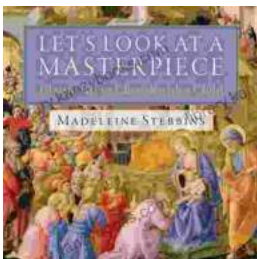
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