

Recipe Cards for The Last Picnic of Summer

Brown Sugar & Herb GRILLED PORK CHOPS

Juicy, tender pork chops with a savory-sweet marinade and just the right touch of smokiness.

INGREDIENTS

- 6 bone-in pork chops, about 1-inch thick
- ¼ cup olive oil
- 3 tablespoons Worcestershire sauce
- 2 tablespoons brown sugar
- 1 tablespoon Dijon mustard
- 2 cloves garlic, minced
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme
- 1 tablespoon apple cider vinegar

DIRECTIONS

1. Whisk together olive oil, Worcestershire, brown sugar, mustard, garlic, paprika, onion powder, salt, pepper, thyme and vinegar.
2. Place pork chops in a shallow dish or zip-top bag and pour marinade over them. Refrigerate for 2–4 hours.
3. Remove chops from the refrigerator about 20 minutes before grilling.
4. Preheat grill to medium-high and lightly oil the grates.
5. Grill chops for about 4–5 minutes per side, depending on thickness, until the center reaches 145°F.
6. Transfer to a platter, loosely cover and rest 5 minutes before serving.

PICNIC TIP
Serve on a vintage platter and garnish with fresh rosemary or thyme.

Simple • Savory • Southern

Perfect with your Creamy Potato Bar!



Mashed Potato Bar

Creamy potatoes made with butter, cream cheese and milk—then topped with all your favorites!

INGREDIENTS

- 5 pounds russet or Yukon Gold potatoes
- 1½ sticks salted butter
- 8 ounces cream cheese
- ½ cup half-and-half
- 1–2 teaspoons seasoned salt
- 1 teaspoon kosher salt
- 1 teaspoon pepper

DIRECTIONS

1. Place potatoes in a large pot and cover with cold water. Bring to a boil and cook until tender. Drain well.
2. Return potatoes to the pot. Mash until smooth.
3. Add butter, cream cheese, half-and-half, seasoned salt, kosher salt and pepper. Mix until creamy and well combined.
4. Transfer to a casserole dish. Dot with a little extra butter.
5. Warm in a 350°F oven for about 10 minutes. Keep warm until ready to serve.

TOP IT YOUR WAY!

- Sour Cream
- Shredded Cheddar Cheese
- Crispy Bacon
- Chopped Green Onions
- Chives
- Steamed Broccoli
- Caramelized Onions
- Diced Ham
- Pulled Pork
- Chili
- Gravy
- And more!

Set out the potatoes and let everyone add their favorite toppings!



The Last Picnic of Summer

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Picnic Deviled Eggs

WITH RED PEPPER DROPS

MAKES 12 HALVES

Creamy, slightly sweet and tangy—
topped with a bright pop of red!

INGREDIENTS

- 6 large eggs, hard-boiled and peeled
- 3 tablespoons Miracle Whip
- 1 tablespoon sweet pickle relish
- 1 tablespoon dill pickle relish
- ½ teaspoon yellow mustard, or just a good dash
- ½ teaspoon salt
- Dash of black pepper
- Paprika, optional
- Red pepper drops, for garnish

DIRECTIONS

1. Cut the eggs in half lengthwise and carefully remove the yolks.
2. Mash the yolks very finely with a fork.
3. Stir in Miracle Whip, sweet relish, dill relish, mustard, salt and pepper.
4. Taste and adjust. If you want the filling creamier, add another teaspoon or so of Miracle Whip.
5. Spoon or pipe the filling back into the egg whites.
6. Add a very light sprinkle of paprika if desired.
7. Place one red pepper drop right in the center of each egg just before serving.
8. Cover and refrigerate until serving.

PICNIC TIP

Make ahead and keep chilled until ready to serve.



Simple ♥ Savory ♥ Southern

Cuppa Cuppa Cobbler

Old-Fashioned. Simple. Southern.

SERVES 8

A treasured Southern classic—made with
just a cup of this, a cup of that, and a whole lot of love.

INGREDIENTS

- ½ cup (1 stick) butter
- 1 cup self-rising flour
- 1 cup granulated sugar
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 2 cups sliced fresh peaches (or other fruit: blackberries, blueberries, etc.)

DIRECTIONS

1. Preheat oven to 350°F.
2. Put the stick of butter in a clear glass 9x12-inch casserole dish and place it in the oven just until the butter melts.
3. In a bowl, whisk together the self-rising flour and 1 cup sugar.
4. Slowly stir in the milk and vanilla until just combined.
5. Pour the batter over the melted butter. Do not stir.
6. Spoon the fruit evenly over the batter. Do not stir. The batter will rise up around the fruit as it bakes.
7. Sprinkle the cinnamon-sugar topping evenly over the top. Do not stir.
8. Bake for 40–50 minutes, until golden brown and bubbling around the edges.
9. Let stand about 10 minutes before serving.

CINNAMON-SUGAR TOPPING

- 2 tablepoons granulated sugar
- 1 teaspoon ground cinnamon

Mix together and sprinkle evenly over the cobbler just before baking.
Do not stir.

BAKE IN A CLEAR GLASS

9 x 12
CASSEROLE DISH



MADE WITH LOVE. SHARED WITH JOY. REMEMBERED ALWAYS.

If using canned peaches:
Use one large can (about 29 oz.),
drained. For an extra juicy cobbler,
leave a few tablespoons of the peach
syrup with the fruit.

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