

# Cooking Corner

## Cooking Up Southern-Style Dishes

(NAPSA)—Southern cooking is not just fried chicken and grits. From hearty meals to mouth-watering desserts, the cooking style spans from quick, healthful dishes such as fresh tomato biscuits to decadent entrées, salads and even beverages.

Now a new cookbook features 1,250 easy recipes, along with cooking tips and 50 menus for everyday and special occasions.

Called “Southern Living Cookbook: America’s Best Home Cooking,” it pulls the best recipes and cooking ideas from Southern Living magazine and presents them in an easy-to-use binder, complete with a

bonus CD-ROM of “how-to” cooking videos and more.

With over 500 tantalizing photographs of special themed recipes such as Seaside Suppers, Brunch For A Bunch, Ragin’ Cajuns Dinner, and Old Southern Breakfast, it’s a cookbook you can use year-round. Here’s a look at one of its top recipes:

### TUSCAN PORK CHOPS

- ¼ cup all-purpose flour
- 1 teaspoon salt
- ¾ teaspoon seasoned pepper
- 4 (1-inch-thick) boneless pork chops
- 1 tablespoon olive oil
- 3 to 4 garlic cloves, minced
- ½ cup balsamic vinegar
- ¾ cup chicken broth



**Tuscan Pork Chops puts a flavorful twist on a Southern classic.**

- 3 plum tomatoes, seeded, diced
- 2 tablespoons capers

Combine first 3 ingredients in a shallow dish; dredge pork chops in flour mixture.

Cook pork chops in hot oil in a large nonstick skillet over medium-high heat 1 to 2 minutes on each side or until golden brown. Remove chops from skillet.

Add garlic to skillet and sauté one minute. Add vinegar and broth, stirring to loosen particles from the bottom of skillet; stir in tomatoes and capers.

Return pork chops to skillet; bring sauce to boil. Cover, reduce heat, and simmer 4 to 5 minutes or until pork is done.

Serve pork chops with tomato mixture. Yields 4 servings.

For more information, visit [www.oxmoorhouse.com](http://www.oxmoorhouse.com).

