



Made From Scratch

Hot and humid Deep-South summers call for keeping time spent in a sweltering kitchen to a minimum, with dishes like these. And if you're celebrating a 2021 resurrection of Memorial Day picnics, July 4th cook-outs and other fun traditions that were put on hold last year, these no-sweat recipes from Birmingham's Katrina Adams fit the bill there, too.

For those patriotic holidays, her "shortcut" Strawberry Shortcake is an easy, go-to, make-ahead dessert. Simply top with fresh blueberries or red and blue sprinkles, tint your whipped topping blue with food dye and/or top with a miniature American flag.

May is National Egg Month!



Katrina Adams, better known as K Marie, shares her passion of cooking and entertaining through her blog, *In the Kitchen with K Marie*. See more of her recipes at kmariekitchen.com.

COBB SALAD

Prep Time: 15-20 minutes

Serves: 4-6 as side dish

- 1 head romaine lettuce, finely chopped
- 1-2 Roma tomatoes, finely chopped or thinly sliced
- 1/4 cup shredded sharp cheddar cheese, or more to taste
- 1/4 cup real bacon bits, or more to taste
- 2 hard-boiled eggs, finely chopped or sliced
- 1 ½ cups diced cooked chicken breast
- Salt and pepper to taste
- Prepared vinaigrette or ranch dressing

Spread lettuce out in a large bowl or on a platter. Arrange rows of tomatoes, cheese, bacon bits, eggs, and chicken over the lettuce. Season with salt and pepper and drizzle dressing over top. (Thinly sliced carrots, cucumbers, mushrooms or other vegetables can be added.)



BBQ CHICKEN BAKED POTATOES

Prep Time: 15 minutes | Cook Time: 1 hour

Serves: 6

- 6 large russet potatoes, washed
- Olive oil
- 3 cups cooked, shredded chicken
- 2 cups barbecue sauce
- Toppings: sour cream, shredded cheese, bacon, chopped green onions, chopped fresh chives

Prick each potato all over with a fork. Rub olive oil over each potato and place on a baking sheet. Bake at 350 degrees for 1 hour, or until tender. Allow potatoes to cool slightly, then use a paring knife to slice along top of each potato. Press both ends to create a well. In a Dutch oven or heavy saucepan, combine chicken and barbecue sauce; heat through. Spoon chicken in and over each potato. Serve with your favorite toppings.

STRAWBERRY SHORTCAKE

Prep Time: 20 minutes | Cook Time: 30-40 minutes | Serves: 12

- 1 box yellow cake mix
- 4 eggs
- 1 cup whole milk or buttermilk
- 1 (16-ounce) container strawberries, hulled, washed and sliced
- 2 teaspoons sugar
- 1 (12- to 13-ounce) container glaze for strawberries (found in produce department)
- 1 can whipped topping or 1 (8-ounce) carton nondairy whipped topping

Prepare cake mix according to package instructions, adding 1 additional egg and replacing water with milk or buttermilk. Pour batter into a 9x13-inch pan coated with cooking spray. Bake at 350 degrees for time specified. In a medium bowl, sprinkle strawberries with sugar, then fold in glaze, blending well. Cube or coarsely crumble cooled cake and layer in a trifle bowl, followed by strawberries. Spread whipped topping over berries.



THE BEST POTATO SALAD

Prep Time: 15 minutes

Cook Time: 25-30 minutes

Serves: 8

- 6 medium russet or Yukon Gold potatoes
- 1/3 cup dressing sauce (e.g., Miracle Whip)
- 3 tablespoons sandwich spread
- 2 tablespoons yellow mustard
- 2 tablespoons chopped onion, or to taste
- 1 tablespoon chopped bell pepper
- 2 hard-boiled eggs, chopped
- Salt and pepper to taste
- 1 hard-boiled egg, sliced
- Paprika

Place peeled potato chunks or quarters in water to cover in a large stockpot over high heat. Bring to a boil, then simmer for 20-25 minutes, or until potatoes are fork-tender. Drain and allow to cool. In a large bowl, combine dressing, sandwich spread, onion, bell pepper and chopped eggs; season with salt and pepper and fold in potatoes, mixing well. Top with sliced egg and sprinkle with paprika.

