

Chef Matt's Vinaigrette Recipe

1 Cup Oil

1/3 Cup Red Wine Vinegar

1 Tbsp Dijon Mustard

1/2 tsp Italian seasoning

1/4 tsp Salt

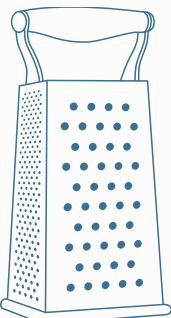
1/8 tsp Black Pepper

Using your whisk, pour red wine vinegar in a stainless steel bowl. Add Dijon mustard and whisk until evenly disbursed. Slowly add oil as you are whisking. Whisk constantly. Stir in herb seasoning, add a pinch of salt and pepper.

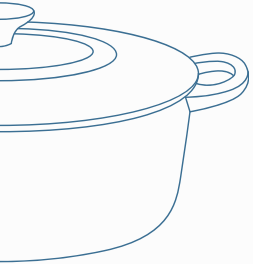
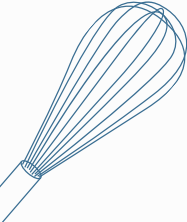
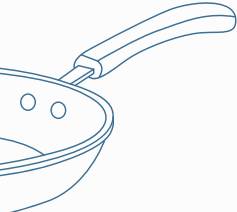
ALLIE BAMA'S HOMEMADE CORN FRITTER



RECIPE



2 cups of yellow cornmeal
2 teaspoons baking powder
1 teaspoon of salt
1 large egg, lightly beaten
1 cup water
1/4 to 1/3 cup of oil

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- Whisk together the cornmeal, baking powder, and salt.
 - In another bowl, whisk the egg and 1 cup water until smooth.
 - Stir the wet ingredients into the dry ingredients, using as few strokes as possible. The batter should be soupy but not watery.
 - Heat 1/4 cup of the oil in a cast-iron skillet over medium heat.
 - Ladle 1/4 cup of batter into the heated skillet for each cake, being careful not to crowd the skillet.
 - Cook cakes 2 to 3 minutes.
 - Brown other side.