Soul-Warming Southern suppers

Every kitchen needs a Southern stye supper in their weekly lineup, whether it be a classic or something new, using these recipes you are sure to find a new one!

FRIED CATFISH

Ingredients

1 cup mayonnaise
2 tablespoons lemon juice
2 garlic cloves, minced
1½ teaspoons Dijon mustard
1 teaspoon Cajun seasoning
¾ cup buttermilk
¾ cup white cornmeal
¾ cup all-purpose flour
1 teaspoon seafood seasoning
¾ teaspoon salt
¼ teaspoon pepper
¼ teaspoon paprika
6 catfish fillets (6 ounces each)
Oil for deep-fat frying

Directions

In a small bowl, combine the first 5 ingredients; cover and refrigerate until serving.

Place buttermilk in a shallow bowl. In another shallow bowl, combine cornmeal, flour and seasonings. Dip fish in buttermilk, then coat with cornmeal mixture.

In a deep skillet, heat 1 in. oil to 375°. Fry fillets, a few at a time, for 2-3 minutes on each side or until fish flakes easily with a fork. Drain on paper towels. Serve with aioli.

OXTAIL SOUP

Ingredients

2 pounds oxtails, trimmed
2 tablespoons olive oil
4 medium carrots, sliced (about 2 cups)
1 medium onion, chopped
2 garlic cloves, minced
2 cans (14½ ounces each) diced tomatoes, undrained
1 can (15 ounces) beef broth
3 bay leaves
1 teaspoon salt
1 teaspoon dried oregano
½ teaspoon dried thyme
½ teaspoon pepper
6 cups chopped cabbage

Directions

In a large skillet, brown oxtails in oil over medium heat. Remove from pan; place in a 5-qt. slow cooker.

Add carrots and onion to drippings; cook and stir until just softened, 3-5 minutes. Add garlic; cook 1 minute longer. Transfer vegetable mixture to slow cooker. Add tomatoes, broth, bay leaves, salt, oregano, thyme and pepper; stir to combine.

Cook, covered, on low 8 hours. Add cabbage; cook until cabbage is tender and meat pulls away easily from bones, about 2 hours longer. Remove oxtails; set aside until cool enough to handle. Remove meat from bones; discard bones and shred meat. Return meat to soup. Discard bay leaves.

BANANA PUDDING

Ingredients

¾ cup sugar
¼ cup all-purpose flour
¼ teaspoon salt
3 cups 2% milk
3 large eggs
1½ teaspoons vanilla extract
8 ounces vanilla wafers (about 60 cookies), divided
4 large ripe bananas, cut into ¼-inch slices

Directions

In a large saucepan, mix sugar, flour and salt. Whisk in milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.

In a small bowl, whisk eggs. Whisk a small amount of hot mixture into eggs; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in vanilla. Cool 15 minutes, stirring occasionally.

In an ungreased 8-in. square baking dish, layer 25 vanilla wafers, half the banana slices and half the pudding. Repeat layers.

Press plastic wrap onto surface of pudding. Refrigerate 4 hours or overnight. Just before serving, remove wrap; crush remaining wafers and sprinkle over top.

EASY FRIED GREEN TOMATOES

Ingredients

4 medium green tomatoes
1 teaspoon salt
¼ teaspoon lemon-pepper seasoning
¾ cup cornmeal
½ cup vegetable oil

Directions

Slice tomatoes ¼ in. thick. Sprinkle both sides with salt and lemon-pepper seasoning. Let stand 20-25 minutes. Coat with cornmeal. In a large skillet, heat oil over medium heat. Fry tomatoes until tender and golden brown, 3-4 minutes on each side. Drain on paper towels. Serve immediately.

SOUTHERN SHRIMP AND GRITS

Ingredients

2 cups reduced-sodium chicken broth
2 cups 2% milk
½ cup butter, cubed
¾ teaspoon salt
½ teaspoon pepper
¾ cup uncooked old-fashioned grits
1 cup shredded cheddar cheese
shrimp:
8 thick-sliced bacon strips, chopped
1 pound uncooked shrimp (31-40 per pound), peeled and deveined
3 garlic cloves, minced
1 teaspoon Cajun or blackened seasoning
4 green onions, chopped

Directions

In a large saucepan, bring broth, milk, butter, salt and pepper to a boil. Slowly stir in grits. Reduce heat. Cover and cook for 15-20 minutes or until thickened, stirring occasionally. Stir in cheese until melted. Set aside and keep warm.

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving 4 teaspoons drippings. Saute shrimp, garlic and seasoning in drippings until shrimp turn pink. Stir in bacon; heat through. Serve with grits and sprinkle with onions.

HOMEMADE BUTTERMILK BISCUITS

Ingredients

½ cup cold butter, cubed
2 cups self-rising flour
¾ cup buttermilk
Melted butter

Directions

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Turn onto a lightly floured surface; knead 3-4 times. Pat or lightly roll to ¾-in. thickness. Cut with a floured 2-½-in. biscuit cutter.

Place on a greased baking sheet. Bake at 425° until golden brown, 11-13 minutes. Brush tops with butter. Serve warm.

COUNTRY TURNIP GREENS

Ingredients

¾ pound lean salt pork or bacon, diced
4½ pounds fresh turnip greens, trimmed
1½ cups water
1 large onion, chopped
1 teaspoon sugar
¼ to ½ teaspoon pepper

Directions

In a Dutch oven, cook salt pork until lightly browned. Drain, reserving 2 tablespoons drippings.

Stir the remaining ingredients into the reserved drippings. Bring to a boil. Reduce heat; cover and simmer for 45 minutes or until greens are tender.

HONEY CORNBREAD

Ingredients

1 cup all-purpose flour
1 cup yellow cornmeal
¼ cup sugar
3 teaspoons baking powder
½ teaspoon salt
2 large eggs, room temperature
1 cup heavy whipping cream
¼ cup canola oil
¼ cup honey

Directions

Preheat oven to 400°. In a bowl, combine flour, cornmeal, sugar, baking powder and salt. In a small bowl, beat the eggs. Add cream, oil and honey; beat well. Stir into the dry ingredients just until moistened. Pour into a greased 9-in. square baking pan.

Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Serve warm.

SUCCOTASH

Ingredients

1 smoked ham hock (about 1½ pounds)
1 can (28 ounces) diced tomatoes, undrained
1½ cups frozen lima beans, thawed
1 package (10 ounces) crowder peas, thawed, or 1 can (15-½ ounces) black-eyed peas, drained
1 package (10 ounces) frozen corn, thawed
1 medium green pepper, chopped
1 medium onion, chopped
1/3 cup ketchup
1½ teaspoons salt
1½ teaspoons dried basil
1 teaspoon rubbed sage
1 teaspoon paprika
½ teaspoon pepper
1 bay leaf
1 cup sliced fresh or frozen okra
Optional: Snipped fresh dill and chives

Directions

Place ham hock in a Dutch oven or large saucepan, add enough water to come halfway up side of ham hock; cover and simmer until tender, about 1-½ hours. Remove ham bone from Dutch oven, reserving 1 cup cooking liquid; let stand until cool enough to handle. Remove meat from bone and return to pan, along with reserved cooking liquid. Discard bone and remaining broth or save for another use.

Add tomatoes, beans, peas, corn, green pepper, onion, ketchup and seasonings. Simmer, uncovered, for 45 minutes. Add okra; simmer, uncovered, until tender, about 15 minutes. Discard bay leaf before serving. Garnish with dill and chives if desired.

DIRTY RICE

Ingredients

½ pound bulk pork sausage
½ pound chicken livers, chopped
3 tablespoons butter
1 large onion, chopped
1 celery rib, chopped
3 green onions, chopped
2 tablespoons minced fresh parsley
1 garlic clove, minced
1 can (10-½ ounces) condensed chicken broth, undiluted
½ teaspoon dried basil
½ teaspoon dried thyme
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon hot pepper sauce
3 cups cooked rice

Directions

In a large cast-iron or other heavy skillet, cook sausage for 2-3 minutes; stir in chicken livers. Cook until sausage and chicken livers are no longer pink, 5-7 minutes; drain and set aside.

In the same skillet, melt butter over medium heat. Add onion, celery and green onions. Cook and stir until vegetables are tender, 3-5 minutes. Add parsley and garlic; cook 1 minute longer. Add broth, basil, thyme, salt, pepper and hot pepper sauce. Stir in rice, sausage and chicken livers. Heat through, stirring constantly.

LEGAL NOTICE

COMMONWEALTH OF KENTUCKY
11TH JUDICIAL CIRCUIT
MARION CIRCUIT COURT
DIVISION I
CASE NO. 25-CI-00141

PENNYMAC LOAN SERVICES, LLC PLAINTIFF

v. **NOTICE OF MASTER COMMISSIONER'S SALE**

TYLER S. HERN, ET AL. DEFENDANTS

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In order to comply with the judgment and order of sale entered on November 20, 2025, in the Marion County Circuit Court, Division I, Case No. 25-CI-00141, I will sell at public outcry to the highest bidder at the Marion County Judicial Center, 121 N. Spalding Avenue, Lebanon, Kentucky, on Friday, February 27, 2026 at 10:00 a.m., the hereinafter described property, according to the following terms and conditions to raise $114,683.41 for the plaintiff plus interest, costs, advancements, and fees.

Property Address: 955 Highway 327, Lebanon, KY 40033
Parcel No. 039-023

At the time of the sale the successful bidder shall either pay full cash or make a deposit of 10% of the purchase price with the balance on credit for 30 days. If the purchase price is not paid in full, the successful bidder shall execute a bond at the time of the sale with sufficient surety approved by the master commissioner prior to the sale to secure the unpaid balance of the purchase price. **Any surety executing a surety bond for the unpaid balance of the purchase price must be pre-approved by the master commissioner no later than three (3) business days prior to the date of sale.** The bond shall bear interest at the rate of 4.625% per annum from the date of sale until paid, and shall have the force and effect of a judgment. In the event the successful bidder is the plaintiff, then in lieu of the deposit the plaintiff shall be allowed to bid on credit up to the judgment amount. The successful bidder is responsible for all real property and unpaid ad valorem taxes assessed for the current year and all subsequent years. This property sells "as is" "where is" with no warranty of title.

PHILIP S. GEORGE, JR.
MARION CIRCUIT COURT
MASTER COMMISSIONER

LEGAL NOTICE

COMMONWEALTH OF KENTUCKY
11TH JUDICIAL CIRCUIT
MARION CIRCUIT COURT
DIVISION I
CASE NO. 25-CI-00162

STOCKTON MORTGAGE CORPORATION PLAINTIFF

v. **NOTICE OF MASTER COMMISSIONER'S SALE**

MATTHEW E. SWEAZY, ET AL. DEFENDANTS

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In order to comply with the judgment and order of sale entered on December 30, 2025, in the Marion County Circuit Court, Division I, Case No. 25-CI-00162, I will sell at public outcry to the highest bidder at the Marion County Judicial Center, 121 N. Spalding Avenue, Lebanon, Kentucky, on Friday, February 27, 2026, at 10:00 a.m., the hereinafter described property, according to the following terms and conditions to raise $46,535.81 for the plaintiff plus interest, charges, costs, attorney fees and other fees and advancements.

Property Address: 134 Lee Avenue, Lebanon, KY 40033
Parcel No. LE-01-02-46

At the time of the sale the successful bidder shall either pay full cash or make a deposit of 10% of the purchase price with the balance on credit for 30 days. If the purchase price is not paid in full, the successful bidder shall execute a bond with sufficient surety approved by the master commissioner prior to the sale to secure the unpaid balance of the purchase price. **Any surety executing a surety bond for the unpaid balance of the purchase price must be pre-approved by the master commissioner at least by noon, two (2) business days prior to the date of sale.** The bond shall bear interest at the rate of 2.625% per annum from the date of sale until paid, and shall have the force and effect of a judgment. It is provided that the real property sold includes insurable improvements and the successful bidder shall, at bidder's expense, carry fire and extended insurance coverage on said improvements from the date of the sale until the purchase price is fully paid. In the event the successful bidder is the plaintiff, then in lieu of the deposit the plaintiff shall be allowed to bid on credit up to the judgment amount. The successful bidder is responsible for all real property and unpaid ad valorem taxes assessed for the current year and all subsequent years. This property sells "as is" "where is" with no warranty of title.

PHILIP S. GEORGE, JR.
MARION CIRCUIT COURT
MASTER COMMISSIONER

LEGAL NOTICE

COMMONWEALTH OF KENTUCKY
11TH JUDICIAL CIRCUIT
MARION CIRCUIT COURT
DIVISION II
CASE NO. 24-CI-00222

DEUTSCHE BANK NATIONAL TRUST COMPANY, AS TRUSTEE FOR ARGENT SECURITIES INC., ASSET-BACKED PASS-THROUGH CERTIFICATES, SERIES 2005-W4
PLAINTIFF

v. **NOTICE OF MASTER COMMISSIONER'S SALE**

DONNA J. BRADSHAW, THOMAS L. BRADSHAW, ET AL. DEFENDANTS

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In order to comply with the judgment and order of sale entered on November 7, 2025 in the Marion County Circuit Court, Division II, Case No. 24-CI-00222, I will sell at public outcry to the highest bidder at the Marion County Judicial Center, 121 N. Spalding Avenue, Lebanon, Kentucky, on Friday, February 27, 2026, at 10:00 a.m., the hereinafter described property, according to the following terms and conditions to raise $165,786.45 for the plaintiff plus interest, charges, advancements, costs and attorney fees.

Property Address: 55 Gray Street, Lebanon, KY 40033
Parcel No. 048-075-03

At the time of the sale the successful bidder shall either pay full cash or make a deposit of 10% of the purchase price with the balance on credit for 30 days. If the purchase price is not paid in full, the successful bidder shall execute a bond at the time of the sale with sufficient surety approved by the master commissioner prior to the sale to secure the unpaid balance of the purchase price. A**ny surety executing a surety bond for the unpaid balance of the purchase price must be pre-approved by the master commissioner no later than three (3) business days prior to the date of sale.** The bond shall bear interest at the rate of 4.0000% per annum from the date of sale until paid, and shall have the force and effect of a judgment. In the event the successful bidder is the plaintiff, then in lieu of the deposit the plaintiff shall be allowed to bid on credit up to the judgment amount. The successful bidder is responsible for all real property and unpaid ad valorem taxes assessed for the current year and all subsequent years. This property sells "as is" "where is" with no warranty of title.

PHILIP S. GEORGE, JR.
MARION CIRCUIT COURT
MASTER COMMISSIONER

LEGAL NOTICE

COMMONWEALTH OF KENTUCKY
11TH JUDICIAL CIRCUIT
MARION CIRCUIT COURT
DIVISION I
CASE NO. 23-CI-00046

STOCKTON MORTGAGE CORPORATION PLAINTIFF

v. **NOTICE OF MASTER COMMISSIONER'S SALE**

CAROLYN J. THOMPSON, ET AL. DEFENDANTS

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In order to comply with the judgment and order of sale entered on January 14, 2026 in the Marion County Circuit Court, Division I, Case No. 23-CI-00046 I will sell at public outcry to the highest bidder at the Marion County Judicial Center, 121 N. Spalding Avenue, Lebanon, Kentucky, on Friday, February 27, 2026 at 10:00 a.m., the hereinafter described property, according to the following terms and conditions to raise $145,364.90 for the plaintiff plus interest, additional fees, costs and expenses.

Property Address: 408 Saint Rose Road, Lebanon, KY 40033
Parcel No. LE-01-08-05

At the time of the sale the successful bidder shall either pay full cash or make a deposit of 10% of the purchase price with the balance on credit for 30 days. If the purchase price is not paid in full, the successful bidder shall execute a bond at the time of the sale with sufficient surety approved by the master commissioner prior to the sale to secure the unpaid balance of the purchase price. **Any surety executing a surety bond for the unpaid balance of the purchase price must be pre-approved by the master commissioner no later than two (2) business days prior to the date of sale.** The bond shall bear interest at the rate of 5.000% per annum from the date of sale until paid, and shall have the force and effect of a judgment. Risk of loss shall pass to the purchaser upon execution of bond at sale or payment of the purchase price in full whichever comes first. In the event the successful bidder is the plaintiff, then in lieu of the deposit the plaintiff shall be allowed to bid on credit up to the judgment amount. The successful bidder is responsible for all real property and unpaid ad valorem taxes assessed for the current year and all subsequent years. This property sells "as is" "where is" with no warranty of title.
PHILIP S. GEORGE, JR.
MARION CIRCUIT COURT
MASTER COMMISSIONER