

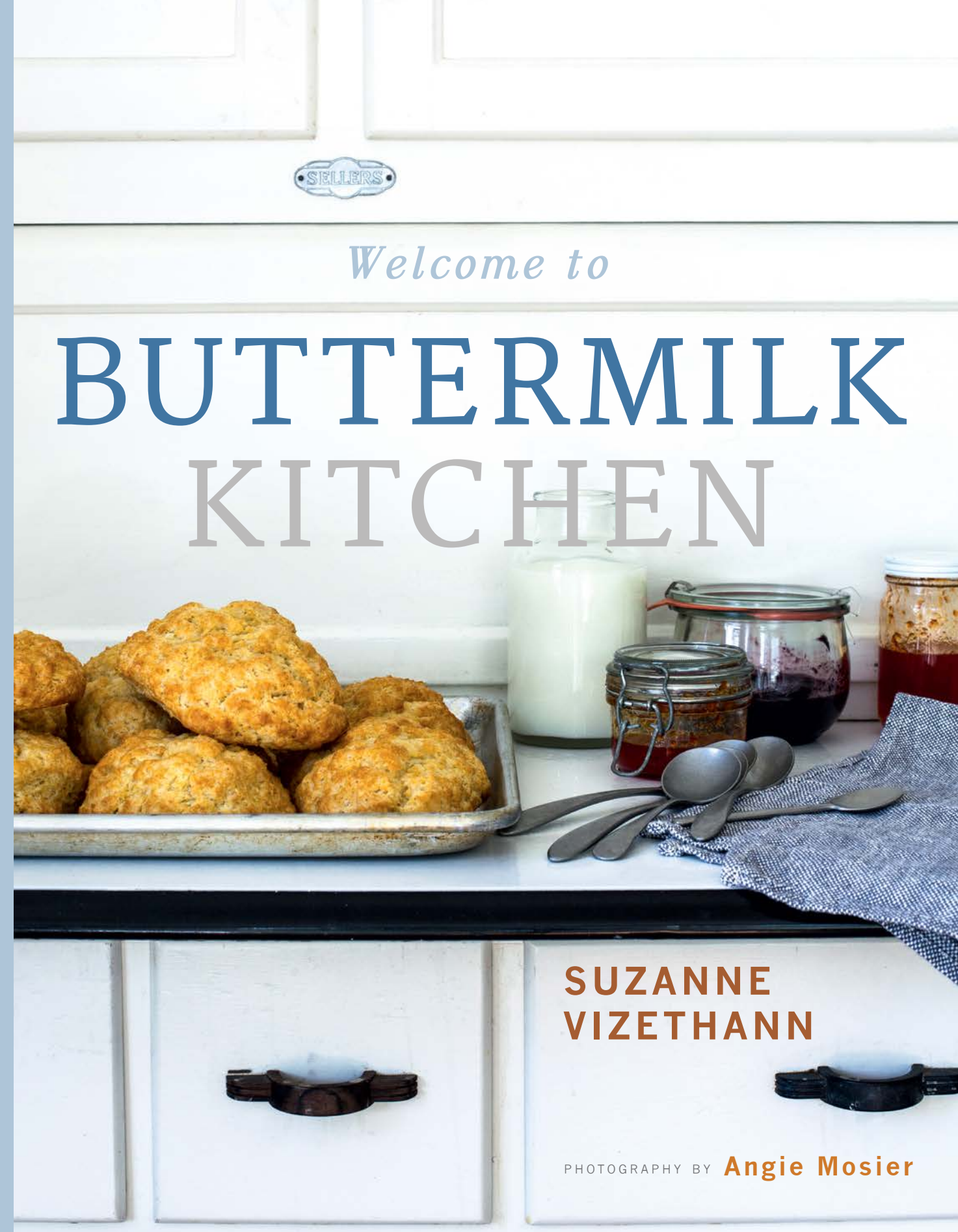


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VIZETHANN *Welcome to* BUTTERMILK KITCHEN



Welcome to
BUTTERMILK
KITCHEN

**SUZANNE
VIZETHANN**

PHOTOGRAPHY BY **Angie Mosier**



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The O.G. Buttermilk Biscuit

This is the biscuit that started it all and put us on the map. We make drop biscuits rather than rolled biscuits. If your biscuits do not come out the way you want them to the first time you make them, keep practicing. To make great biscuits is truly an art form.

Makes 10 (4-ounce) biscuits

- 1 pound plus 1 stick unsalted European butter, frozen*
- 5 cups all-purpose flour
- 4 tablespoons granulated sugar
- 4 tablespoons baking powder
- 1 tablespoon plus 1 teaspoon kosher salt
- 2 ³/₄ cups Banner Butter buttermilk or other high-quality, full-fat buttermilk
- Melted butter (optional)

Preheat oven to 350 degrees. Prepare a half-sheet pan with butter.

Grate frozen butter, using a box grater, onto a baking sheet lightly coated in flour, and then toss lightly with flour to coat.

Whisk together flour, sugar, baking powder, and salt in a large mixing bowl. Add in butter and continue to fold into flour, mixing with your hands until mixture resembles sand. Add buttermilk and mix with your hands until dough comes together into a large ball (it should be soft and sticky).

Scoop biscuits, using a 4-ounce ice cream scoop or a ¹/₂ cup measuring cup sprayed with nonstick cooking spray, onto the sheet pan, leaving 1 inch between each biscuit. Bake for 10 minutes then turn and rotate pan and bake another 10–15 minutes. Check for color and doneness. The biscuits should be golden brown, crispy around the edges, and cooked in the middle. Brush immediately with melted butter.

*We freeze the butter for at least 30 minutes prior to making this recipe to make it easier to grate the butter.

VARIATION To make honey biscuits, substitute raw honey for the sugar in the recipe.

B.E.L.T. (Bacon. Egg. Lettuce. Tomato)

This sandwich is EVERYTHING and has been on the menu since we opened. The red tomatoes balance the acidity from the Pickled Green Tomatoes and Lemon Mayonnaise, and the bacon and egg top it off for the ultimate brunch.

Makes 1 sandwich

2 slices multigrain or bread of choice, lightly toasted

1 tablespoon Lemon Mayonnaise (page 36)

Handful of baby spinach

Lemon oil

2 to 3 slices red tomato

2 to 3 slices Pickled Green Tomatoes (page 145)

2 slices Hormel sugar-cured cooked bacon

1 Over-Medium Egg (Slightly Runny Yolk) (page 129)

Spread both sides of toast with Lemon Mayonnaise.

In a small mixing bowl, toss spinach with lemon oil and place on bottom piece of toast. Add red and green tomatoes. Tear pieces of cooked bacon and place on top of tomatoes; top with egg and the other piece of toast. Now take a big bite—you're welcome!





Nashville Hot Griddled Cornbread with Honey

Makes 1 serving

- 1 tablespoon unsalted butter
- 1 mini Cornbread Loaf (page 57)
- 2 tablespoons Spiced Bacon Fat (page 43), warmed
- 1 tablespoon honey
- Minced chives

Preheat a cast iron skillet over medium heat and brush with butter. Cut cornbread loaf in half vertically. Place cornbread halves in skillet and lightly press down using a steak weight (see page 25). Cook for 1–2 minutes then flip over and cook another 1–2 minutes until golden brown. Brush tops with bacon fat.

Place griddled cornbread on a plate and garnish with honey and chives.

Pimento Cheese Omelet with Bacon and Red Pepper Jelly

This is one of our signature dishes at the restaurant. We pair the pimento cheese with smoky bacon from Benton's Country Hams in Tennessee. The bacon is so smoky that even the packing invoice shows up saturated in bacon grease. We serve this omelet with one of our signature O.G. Buttermilk Biscuits (page 53) and a side of Sautéed Kale (page 148). I like to make a sandwich, layering the omelet inside the biscuit. It's the best bacon, egg, and cheese you will ever have!

Makes 1 omelet

- 2 slices thick-cut Benton's bacon or other high-quality bacon, cut into 1/2-inch pieces
- 3 eggs
- 1 tablespoon unsalted butter
- Pinch of kosher salt
- 2 tablespoons Pimento Cheese Spread (page 91)
- 1 tablespoon Red Pepper Jelly (page 49)

Slowly cook bacon in a large cast iron skillet over medium-low heat, for about 20 minutes. Cooking slowly over a low heat will render out as much fat as possible. Bacon should still be pliable and not crispy. Once bacon is done, remove from skillet using a slotted spoon and let drain on paper towels.

Crack the eggs into a small mixing bowl and lightly beat using a fork or small whisk.

Preheat an 8-inch nonstick skillet over medium heat for about 30 seconds. Add butter to pan. The butter should start to sizzle but not brown. If butter starts to brown, your pan is too hot and you will need to start over. If the butter barely melts then your pan is too cold.

Add eggs to the skillet and do not stir for 30 seconds to 1 minute, allowing eggs to set. Add salt. Once the eggs start to set, gently start dragging a silicone spatula all the way through the omelet from all sides, forming large curds; this ensures that the raw parts of the eggs get cooked. You also want to work quickly so the bottom of your omelet does not burn or brown. Once the eggs are mostly set and curds are formed, flip your omelet over.





Lox Plate

This is one of the signature dishes at the restaurant. Lox is short for gravlax, which means the salmon has been cured in salt. Curing is an old, no-heat cooking method. The salty mixture does its magic by penetrating the flesh.

Makes 1 serving

- A dollop of cream cheese
- 1 toasted bagel, of choice
- 3 ounces Beet-Cured Lox
- 1 tablespoon capers
- Small handful tossed greens in lemon oil
- 4 to 5 thinly sliced red onions

For the perfect bite, slather cream cheese on the bagel, top with a slice of lox, then capers, tossed greens, and red onions.

VARIATION For a vegetarian version, substitute a large beet for the salmon. Cut the beet in half and cure just as you would the salmon. Thinly slice and serve.

Beet-Cured Lox

Makes 8 to 10 servings

- 1 (1 1/2 to 2-pounds) whole salmon filet
- 4 to 5 sprigs dill
- 1 quart Beet Lox Cure (page xx)

Place salmon on a cutting board and remove any pin bones with tweezers. Put 4 sprigs of dill and beet cure on top of fish, and wrap tightly 3 or 4 times with plastic wrap. Put wrapped fish in a baking dish and weigh down with a couple of cans of tomatoes or beans. Refrigerate for 3 days.

Unwrap plastic wrap and scrape off and discard dill and beet cure from fish. Slice salmon thinly and serve, or refrigerate for up to 1 week.