

Heirloom Occasion

VINTAGE TABLEWARE SETS THE STAGE FOR A CONVIVIAL LADIES' LUNCHEON THAT BOASTS CLASSIC SOUTHERN APPEAL.

RECIPE DEVELOPMENT BY Becca Cummins AND Izzie Turner | FOOD STYLING BY Katie Moon Dickerson
STYLING BY Mary Beth Jones | PHOTOGRAPHY BY Steve Rizzo



- AS SEEN IN -
SOUTHERN LADY
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A TASTE OF NOSTALGIA If you've inherited family china or collected antique silver and glassware over time, you might find yourself with a handful of old-fashioned pieces rarely used for entertaining these days. Why not host an elegant autumn gathering with a menu that lets these treasures shine anew? Baked oysters with zesty gremolata nestle in a porcelain oyster plate, while twin-handled cream soup bowls hold a delicious Roasted Tomato Bisque that pairs beautifully with pecan-studded cheese pennies. Asparagus tongs work well for serving green beans enhanced by a shower of chopped egg. At meal's end, petite cordial glasses are just right for individual portions of Praline Mousse, accompanied by Oatmeal Lace Cookies on a crescent-shaped bone plate at each place setting.





Roasted Tomato Bisque

MAKES 4 TO 6 SERVINGS

2 pounds plum tomatoes, quartered
3 tablespoons olive oil, divided
1 tablespoon kosher salt, divided
½ cup chopped shallot
3 cloves garlic
2 tablespoons tomato paste
1 (32-ounce) container vegetable broth
1 teaspoon ground black pepper
½ cup heavy whipping cream
Garnish: fresh basil

1. Preheat oven to 400°. Line a rimmed baking sheet with aluminum foil.
2. In a medium bowl, toss tomatoes with 2 tablespoons oil and 1½ teaspoons salt. Spread tomatoes in a single layer

on prepared pan. Bake until golden brown, 35 to 40 minutes. Let rest 10 minutes. Remove skins from tomatoes.

3. In a medium pot, heat remaining 1 tablespoon oil over medium heat. Add shallot and garlic; sauté until soft and lightly browned, 5 minutes. Add tomato paste; cook until deepened in color, 2 minutes. Add roasted peeled tomatoes, broth, pepper, and remaining 1½ teaspoons salt. Bring to a boil. Reduce heat and simmer 30 minutes. Stir in cream.
4. Working in batches, transfer soup to the container of a blender. Starting at low speed and gradually increasing, carefully process until the soup is completely smooth. Garnish with basil, if desired.

Baked Oysters with Gremolata

MAKES 12

¼ cup chopped fresh parsley
1 tablespoon lemon zest
½ teaspoon minced garlic
4 slices thick-cut bacon, chopped into ⅛-inch pieces
½ cup thinly sliced leek
½ cup white wine
½ cup heavy whipping cream
1 teaspoon fresh lemon juice
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
½ cup panko (Japanese bread crumbs)
2 tablespoons unsalted butter, melted
12 fresh oysters, on half shell
Lemon wedges, to serve

1. Preheat oven to 425°.
2. In a small bowl, combine parsley, lemon zest, and garlic. Set aside.
3. In a medium skillet, cook bacon over medium heat. Remove bacon and let drain on paper towels. Add leek to skillet with bacon drippings; cook, stirring occasionally, until soft, 2 minutes. Add wine, scraping browned bits from bottom of pan with a wooden spoon. Cook until reduced by half, about 5 minutes. Stir in cream; cook until thickened, 3 to 4 minutes. Remove from heat and stir in lemon juice, salt, and pepper.
4. In a small bowl, combine bread crumbs and melted butter.
5. Arrange oysters on a rimmed baking sheet. Top each oyster with cream sauce and bacon. Sprinkle evenly with bread crumb mixture. Bake until golden brown, about 10 minutes.
6. Top each oyster with gremolata. Serve immediately with lemon.

KITCHEN TIP: Freeze bacon to make slicing easier.

Green Beans with Egg and Lemon Vinaigrette

MAKES 4 TO 6 SERVINGS

¼ teaspoon lemon zest
2 tablespoons fresh lemon juice
1½ tablespoons olive oil
½ teaspoon Dijon mustard
½ teaspoon plus 3 tablespoons kosher salt, divided
½ teaspoon honey
1 large egg, hard-cooked and peeled
10 cups water
1 pound fresh green beans
Sea salt flakes, for sprinkling
Garnish: lemon zest, sliced fresh chives, ground black pepper

1. In a small bowl, combine lemon zest and juice, oil, mustard, ½ teaspoon kosher salt, and honey.
2. Separate yolk and white from hard-cooked egg. Press egg yolk through a fine-mesh sieve or through a fine grater into a small bowl. Finely chop egg white and set aside.
3. Fill a large pot with 10 cups water and remaining 3 tablespoons kosher salt; bring to a boil over medium-high heat. Add green beans. When water returns to a boil, immediately remove green beans and let drain.
4. Place green beans on a serving plate. Drizzle with vinaigrette. Sprinkle with egg yolk, egg white, and sea salt. Garnish with lemon, chives, and pepper, if desired.

Pecan Cheese Pennies

MAKES ABOUT 36

2 cups all-purpose flour
3 cups shredded sharp Cheddar cheese
¾ cup cold unsalted butter, cubed
2 teaspoons kosher salt
½ teaspoon paprika
¼ teaspoon garlic powder
⅓ teaspoon ground red pepper



1 teaspoon Worcestershire sauce
¼ cup whole milk
Pecan halves, for topping*

1. In the work bowl of a food processor, pulse together flour, cheese, butter, salt, paprika, garlic powder, red pepper, and Worcestershire until combined. With processor running, gradually add milk until a dough forms.
2. Roll dough into a 2-inch-diameter log. Wrap in plastic wrap, and refrigerate until firm, about 1 hour.
3. Preheat oven to 350°. Line 2 rimmed baking sheets with parchment paper.
4. Unwrap dough and cut into ¼-inch-thick slices. Place 2 inches apart on prepared pans. Top each round with 1 pecan half, pressing gently to secure.

5. Bake until golden and crisp, 18 to 20 minutes. Let cool completely before serving or store in an airtight container for up to 1 week.

**We used Cane River Pecan Company pecans.*

Oatmeal Lace Cookies

MAKES ABOUT 15

½ cup unsalted butter, softened
1 cup firmly packed dark brown sugar
¼ cups old-fashioned oats
¼ cup all-purpose flour
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
1 large egg, room temperature
¼ teaspoon vanilla extract



Praline Mousse

MAKES 9 SERVINGS

1 (8-ounce) package cream cheese, softened
1/3 cup caramel topping*
2/3 cup confectioners' sugar
1 cup cold heavy whipping cream
1/4 teaspoon vanilla extract
1/4 cup finely chopped praline pecans*
Garnish: toffee bits*

1. In a medium bowl, beat cream cheese, caramel topping, and sugar with a mixer at medium speed until well combined, about 1 minute.
2. In a separate medium bowl, beat cream and vanilla with a mixer at medium speed until stiff peaks form, 2 to 3 minutes. Fold whipped cream mixture into cream cheese mixture just until combined. Fold in praline pecans just until combined.
3. Spoon about 1/2 cup mousse into each of 9 (3-ounce) glasses. Refrigerate until ready to serve. Garnish with toffee bits, if desired.

*We used Smucker's caramel topping, Cane River Pecan Company Praline Pecans, and Heath English Toffee Bits.

1. In a medium saucepan, melt butter over medium heat. Add brown sugar and stir until mixture begins to bubble around edges, 3 to 5 minutes. Remove from heat.
2. In a medium bowl, combine oats, flour, salt, and cinnamon. Add melted butter mixture to flour mixture and stir until combined. Add egg and vanilla and stir until combined. Refrigerate dough for 30 minutes.
3. Preheat oven to 375°. Line 4 baking sheets with parchment paper.

4. Using a 1 1/2-tablespoon spring-loaded scoop, scoop batter and place 3 1/2 inches apart on prepared baking sheets. Using a small offset spatula or the back of a spoon, flatten each scoop until about 2 inches wide.
5. Bake until golden brown, 5 to 7 minutes. Remove from oven, and working quickly, use a 4-inch round cookie cutter to pull in sides of cookies to make a perfect circle. Let cool completely on pans. Remove from pans and store in an airtight container for up to 1 week.