

Celebrating Southern Drawls, Southern Food and Southern Susan

Written by Debbi Covington

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When I remember Susan Shaffer, her very southern accent is the first thing that comes to mind. It always makes me smile. Twangy drawls were one of the things that Susan and I had in common.

After twenty-five years of living in the Lowcountry, I've been able to tone my eastern North Carolina articulation down a good bit. Susan's cadence was a constant. Her words were always spoken slowly, softly and honestly. I miss my friend. With Susan on my mind, I'd like to share a few very southern recipes. This week's offerings are from a food photo shoot taken at my home a couple of years ago. Susan's husband, Mark, was the photographer, and Susan joined him at the shoot to assist. I remember lots of laughter, some experimental photography and a bunch of chit-chat about our cats. After the photos were taken, the three of us sat at the kitchen table and shared a meal together. It was a good day and a happy memory. I'm grateful to have known Susan. That makes me smile, too.

Pimento Cheese and Cornbread

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For the cream cheese dip, combine the cream cheese, cheddar, and mayonnaise in a bowl. Stir with a fork until thoroughly mixed. Chill for at least 1 hour before serving. [Recipe by Debbi Covington](#)



Fried Chicken and Waffles with Maple Gravy - This recipe is a Southern classic. It features a stack of fried chicken and waffles, topped with a drizzle of white sauce and a drizzle of red sauce. [Recipe by Debbi Covington](#)



1/3 cup mayonnaise

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