

# Magnolia Table

with Joanna Gaines

## Fried Chicken

**PREP:** 1 hour and 15 minutes (1 hour marinate, 10 minute rest, 5 min prep)

**COOK:** 20-25 minutes (14 minutes frying, up to 10 minutes in the oven to finish cooking)

**COOL:** none (but wait about 5 minutes until you take a bite!)

### INGREDIENTS

#### CHICKEN

- 4 pounds chicken thighs and drumsticks
- 2-3 cups buttermilk, enough to cover chicken
- ½ cup hot sauce

#### DREDGE

- 3 cups all purpose flour
- 1 cup corn starch
- 2 teaspoons baking powder
- 1 teaspoon paprika
- 1 teaspoon cayenne
- 1½ teaspoon garlic powder
- 1½ teaspoon onion powder
- 1 teaspoon salt
- 2 quarts canola or vegetable oil, for deep-frying

### DIRECTIONS

1. Add the chicken pieces to a gallon container with an airtight lid and pour in the buttermilk and hot sauce to cover. Let sit in the fridge for at least an hour.
2. Pour oil into a large fryer or deep, heavy pot. Heat the oil to 350°F on a deep-fry thermometer.
3. While the oil is heating, mix the dredge ingredients in a large bowl.
4. Remove soaked chicken with tongs, allowing excess to drip off back into the container.
5. Coat all sides of the chicken in the dredge and let sit on a wire rack for 10 minutes to hydrate the flour. This makes for a crispier crust.
6. When the oil is hot, add a few pieces of chicken to it. Do not crowd the pot. The temperature of the oil will drop as you add the chicken, so adjust the heat as necessary to maintain the oil temperature between 330°F and 350°F (let it go to the lower temperature if the chicken is browning too quickly).
7. Fry for about 14 minutes, until deeply golden and until the juices run clear when pierced. (The internal temperature of the chicken should be 160°F.) Repeat with the remaining chicken in two or three batches.
8. Use tongs, a spider, or a slotted spoon to transfer the chicken to the wire rack to drain for 5 minutes. Lightly salt the chicken.
9. Transfer to a platter and serve immediately.
10. Store the chicken in a covered container in the refrigerator for up to 2 days. Reheat in a 350°F oven for 15 to 20 minutes.

*Makes 6 to 8 servings*

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## Garlic Mashed Potatoes

**PREP:** 15 minutes

**COOK:** 30 minutes

**COOL:** none

### INGREDIENTS

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6 to 8 large Yukon Gold potatoes  
(about 3½ pounds total),  
scrubbed

1 tablespoon plus 1 teaspoon  
Kosher salt

½ pound (2 sticks) salted butter

½ cup milk, warm

1 teaspoon freshly ground black  
pepper

½ cup sour cream

4 ounces cream cheese

4 garlic cloves (3 cloves for boiling  
water and lightly smashed, 1  
clove grated for butter)

### DIRECTIONS

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1. Peel the potatoes, leaving a little skin on each one for texture, if desired (I like to leave about 5 stripes of skin on each potato). Cut the potatoes into 1½-inch chunks.
2. Add potatoes to cold water and bring to a rolling boil. Add 1 tablespoon salt and 3 cloves of the lightly smashed garlic, to the water and simmer potatoes until very soft, 15-20 minutes. Drain thoroughly, remove cloves of garlic and return to the pot. Shake potatoes in pot to help any excess water evaporate.
3. Meanwhile, in a medium saucepan, heat the butter and garlic over medium-low heat just until the butter is melted and the garlic is fragrant. Remove from heat and add warm milk.
4. Mash the potatoes using a potato masher, adding the milk, butter and garlic mixture in about four parts, mashing as you go, until the potatoes are creamy and well blended but still have a bit of texture.
5. Add cream cheese and sour cream.
6. Mash in 1 teaspoon salt and the pepper. Serve hot.
7. Store leftovers in a covered container in the refrigerator for up to 3 days.

*Makes 6 to 8 servings*

# Magnolia Table

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Coleslaw

**PREP:** 10 minutes

**COOK:** none

**CHILL:** 2 hours

### INGREDIENTS

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2 cups shredded rainbow slaw  
1 cup shaved Brussels sprouts  
1 celery stalk, thinly sliced  
4 green onions, thinly sliced  
½ cup mayonnaise, preferably  
Hellmann's  
2 tablespoons apple cider vinegar  
½ teaspoon celery seeds  
½ teaspoon celery salt  
¼ teaspoon paprika  
Kosher salt and freshly ground  
black pepper

### DIRECTIONS

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1. In a large bowl, stir together the slaw, Brussels sprouts, celery, and green onions.
2. In a small bowl, stir together the mayonnaise, vinegar, celery seeds, celery salt, paprika, and salt and pepper to taste.
3. Fold the mayonnaise mixture into the slaw mixture.
4. Refrigerate for 2 hours before serving.
5. Store in an airtight container in the refrigerator for up to 2 days.

*Makes 2 cups*

# Magnolia Table

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Strawberry Pie

**PREP:** 20 minutes**COOK:** none**CHILL:** 4 hours**INGREDIENTS**

1 cup heavy cream  
¼ cup powdered sugar  
1 teaspoon pure vanilla extract  
One 14-ounce can sweetened condensed milk  
2 tablespoons fresh lemon juice  
2 cups (about 9 ounces) strawberries, hulled and cut into ¼-inch dice (about 1½ cups), plus whole strawberries, for garnish (optional)  
Graham Cracker Crust (see recipe below)

**DIRECTIONS**

1. In a stand mixer fitted with the whisk attachment, beat the cream on medium-low speed until thickened, about 2 minutes. Reduce the speed to low and slowly add the powdered sugar and vanilla. Increase the speed to medium-high and beat until stiff peaks form, about 2 minutes.
2. In a large bowl, whisk together the condensed milk and lemon juice. Fold in the diced strawberries and whipped cream. Pour the pie filling into the crust.
3. Refrigerate until well chilled, at least 4 hours or up to overnight. Garnish with strawberries, if desired.

Store, covered, in the refrigerator for up to 5 days.

*Makes one 9-inch pie*

**TIP:** For a firmer filling, freeze the pie until firm, 3 to 4 hours. Garnish with strawberries, slice, and serve.

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Graham Cracker Crust

**PREP:** 10 minutes

**COOK:** under 10 minutes

**CHILL:** 30 minutes

### INGREDIENTS

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1½ cups graham cracker crumbs

½ cup sugar

6 tablespoons (¾ stick) unsalted  
butter, melted

### DIRECTIONS

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1. Preheat the oven to 350°F.
2. In a large bowl, combine the graham cracker crumbs and sugar. Stir to blend. Stir in the melted butter until well blended.
3. Press the mixture into the bottom and up the sides of a 9-inch deep-dish pie plate.
4. Bake until firm, about 8 minutes. Let cool completely before filling.

*Makes one 9-inch deep-dish crust*