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Cookbook



Dinner on the Grounds

FARMER



GIBBS SMITH

Dinner on the Grounds

SOUTHERN SUPPERS AND SOIRÉES



JAMES T. FARMER III

Photographs by EMILY FOLLOWILL and MAGGIE YELTON

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Dinner on the Grounds

SOUTHERN SUPPERS AND SOIRÉES

Whatever an event's raison d'être, a true dinner on the grounds combines classic elements of Southern culture—freshly cultivated food, family tradition, heirlooms, laughter, and stories—with a beautiful outdoor venue. Whether your grounds are a peaceful garden, a dock on the river, or the misty mountaintops of Appalachia, the menus presented in *Dinner on the Grounds* will give your event distinct Southern character.

James T. Farmer III has combined mouth-watering recipes for every occasion, from Shrimp Rémoulade for a supper in a lush garden bower to Country Sausage Dogs with a special sauce and a Rosemary Peach Tart for a lively dinner on the dock. Farmer reminds us that the art of grand Southern entertaining is not that each event need be grand, but that they are all grandly presented with style and confidence rooted in a heritage of hospitality.



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Shrimp Rémoulade

Serves 12 to 14

This dish allows me to tell a story about my mother. When I was a young boy, Mama had a decorator from Atlanta come down and give her some ideas for our farmhouse. When you are country mouse, a city mouse, especially a decorator from Atlanta, has supreme authority when it comes to proper interior design or architecture. Mama told this well-dressed, European-car-driving decorator that she loved “Carl.” “Carl makes me happy. Carl makes me smile. Carl simply lights up my life,” she said.

“Well, who is this Carl you speak of, ma’am? Your husband is Ted!”

Soon thereafter our living room was painted in Mama’s favorite color—also known as “coral.” From the shrimp to the sauce, this Shrimp Rémoulade is a perfect array of “Carl” hues.

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|-------------------------------------|--------------------------------------------------------------------------------|
| 1/2 cup tarragon vinegar | 1 clove garlic, minced |
| 2–3 tablespoons ketchup | 1 cup salad oil |
| 3–4 tablespoons horseradish mustard | 1/2 cup minced green onions, with tops |
| 2 tablespoons grainy mustard | 1/2 cup minced celery |
| 2 tablespoons Dijon mustard | 4 pounds medium to large shrimp, cleaned and cooked (boiled, baked or grilled) |
| 1 tablespoon paprika | 1/4 head lettuce, shredded |
| 1 teaspoon salt | |
| 1/2 teaspoon cayenne pepper | |

Mix vinegar, ketchup, mustards, paprika, salt, cayenne pepper and garlic in a small bowl. Gradually whisk in the oil. Stir in onions and celery.

Pour sauce over shrimp and marinate in refrigerator 4 to 5 hours.

For each serving, place 6 to 8 marinated shrimp on greens.

Blueberry Brown Sugar Mini Pies

Makes 6

CREAM CHEESE PIE CRUST

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|-----------------------------------------------------|----------------------------------------------------------------|
| 2 teaspoons cold water | 1/2 teaspoon salt |
| 1 teaspoon cold cider vinegar | 4 ounces (1 stick) cold unsalted butter, cut into small pieces |
| 1 1/2 cups all-purpose flour, plus more for surface | 4 ounces cold cream cheese, cut into small pieces |

Combine water and vinegar in a small bowl; reserve.

Combine flour and salt in another bowl. Using a pastry cutter or your fingers, cut butter and cream cheese into the flour mixture until it resembles coarse crumbs with some larger pieces remaining.

Add water mixture to dough in a slow, steady stream, stirring, until mixture just begins to hold together. (Alternatively, pulse ingredients in a food processor.) Turn out onto a piece of plastic wrap. Section dough into six portions. One at a time, cover each dough section with another layer of plastic wrap and press into a disk using a rolling pin. Refrigerate until firm, about 30 minutes.

Fit dough disks into 6 mini pie cups. Trim edge, leaving a slight overhang. Turn overhang under so the edge is flush with the rim. Flute edges. Freeze until firm, about 15 minutes.

Bake piecrusts in a preheated 350-degree oven for 20–30 minutes.

BLUEBERRY COMPOTE

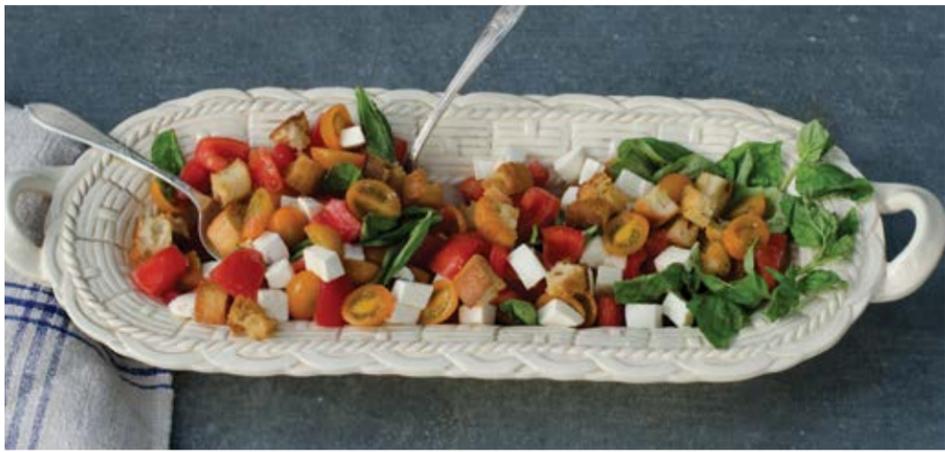
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| 2 cups fresh blueberries, divided | Juice of 1 lemon |
| 1/3 cup granulated sugar | 1/2 fresh vanilla pod |
| 1/3 cup packed brown sugar | |

In a saucepan over low heat, add about a third of the blueberries, the sugars, and lemon juice. Reserve the remaining blueberries.

Using the back of a knife, scrape the vanilla seeds from the pod, then add seeds and pod to the saucepan. Stir and continue to cook until the blueberries break down and the compote has a syrupy consistency, 5–10 minutes.

Create an ice bath by placing a mixing bowl into a larger bowl filled with ice. Pour the compote into a strainer over the mixing bowl. Use a rubber spatula to help work the compote through the strainer. Let the compote cool until it is cold to the touch.





Dinner in the Garden

