Southern cooking

Southern Sunday Table

Comforting mains, skillet sides, and desserts for an unhurried meal

Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A Sunday table can feel generous without making every dish complicated. This collection combines a dependable roast chicken, tender greens, fresh vegetables, warm breads, and simple desserts so you can choose a meal that fits the people and time you have. The recipes borrow familiar Southern ingredients and cooking approaches while keeping their own proportions and instructions. They are original development recipes and have not been kitchen-tested. Read the complete recipe before beginning, measure ingredients, and use an instant-read thermometer for the meat and fish. Cooking times are guides; thickness, pan material, and appliance temperature can change the finish. The two suggested menus offer different starting points, and the consolidated shopping list covers the first menu only. Begin long-cooking greens before the chicken, mix the crisp while the oven heats, and leave the salad until near serving. Set out serving spoons and shallow storage containers early. A thoughtful sequence makes room for conversation and helps the cook enjoy the meal alongside everyone else.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

Pepper-Roasted Chicken Thighs - AI-generated realistic food artwork, not a photograph or tested result.

Pepper-Roasted Chicken Thighs

4 servings | Prep: 10 minutes | Cook: 45 minutes

Ingredients

- 3 pounds bone-in, skin-on chicken thighs, about 8
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder

Method

1. Heat the oven to 425°F. Line a rimmed sheet pan with foil and set a lightly oiled oven-safe rack over it.

2. Pat the chicken dry with paper towels. Mix oil, salt, pepper, paprika, and garlic powder, then rub over every thigh, including underneath loose skin.

3. Arrange thighs skin side up with space between them. Roast 35–45 minutes, until the thickest center of every thigh reaches at least 165°F without the thermometer touching bone.

4. If the skin needs more color, broil for 1–2 minutes while watching constantly. Rest on a clean platter for 5 minutes before serving.

Cook's tip

Similar-sized thighs finish more evenly; remove smaller pieces when their temperature reaches the endpoint.

Substitution

Use eight drumsticks and begin checking at 30 minutes; each must reach 165°F.

Storage

Refrigerate in shallow containers at 40°F or colder within 2 hours. Keep 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Skillet Creamed Corn

4 servings | Prep: 10 minutes | Cook: 15 minutes

Ingredients

- 5 cups corn kernels, fresh or thawed frozen
- 2 tablespoons unsalted butter
- 1 tablespoon all-purpose flour
- 1/2 cup whole milk
- 1/2 cup heavy cream
- 1 teaspoon sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

Method

1. Melt butter in a large skillet over medium heat. Add corn and cook 5 minutes, stirring, until hot and lightly softened.

2. Sprinkle flour evenly over the kernels. Stir for 1 minute so no dry flour remains and the kernels are coated.

3. Pour in milk and cream while stirring. Add sugar, salt, and pepper. Bring to a gentle simmer, then lower the heat.

4. Cook 5–7 minutes, stirring across the bottom frequently, until the sauce coats a spoon. If it becomes too thick, stir in water, 1 tablespoon at a time.

Cook's tip

Drain thawed kernels well so their extra moisture does not dilute the creamy sauce.

Substitution

Replace the cream with whole milk for a lighter sauce; simmer a little longer if needed.

Storage

Refrigerate at 40°F or colder within 2 hours for 3–4 days. Reheat to 165°F, stirring in a splash of milk.

Ingredient allergen notes

milk, wheat

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures

USDA FSIS • leftovers and food safety

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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A Sunday meal with room for everyone

Bring a Southern Sunday meal together around the dishes your table enjoys most. Pepper-roasted chicken thighs, slow-simmered collards, skillet creamed corn, and folded buttermilk biscuits give you several ways to build a generous spread. Add a cucumber tomato salad for freshness, then choose peach crisp or stovetop banana pudding to finish. Southern Sunday Table explains how to sequence oven temperatures, handle cold biscuit dough, and use gentle heat for greens and gravy. Two suggested menus and a shopping list for the first menu help turn individual recipes into a meal. A Junction Table collection by CrownThrive, LLC for cooks who enjoy gathering people around familiar flavors.

- Coordinate chicken, biscuits, and peach crisp with guidance on oven temperatures and cooking order.
- Fold cold butter into biscuit dough and simmer collards and milk gravy gently.
- Choose from roast chicken, cornmeal-crusted catfish, spoonbread, and stovetop banana pudding.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.

Cornmeal-Crusted Oven Catfish

AI-generated realistic food artwork

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