

Southern Living®

Our Best Spring Recipes!

SOUTHERN CLASSICS WITH A TWIST

**EASY, DELICIOUS
LEMON DESSERTS**

THE
\$500
KITCHEN
MAKEOVER

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**NEW IDEAS FOR
SLOW-COOKER
SUPPERS**

**GARDENING 101
DESIGN WITH
DAFFODILS**

**8 HEIRLOOM
RECIPES YOU
SHOULD TRY**

**LEMON BAR
CHEESECAKE**
quick from-scratch
lemon curd
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FEBRUARY 2013

EDITOR'S WELCOME



▶ Last year you named Lafayette, Louisiana, the South's Tastiest Town. Blame it on the passion of those ragin' Cajuns, but I can tell you there's no shortage of good taste in Acadiana. Like Miss America, the winner can compete only once but can forever claim the title. This year's nominees include surprising newcomers and a few we'd be crazy not to include every time.

TOWN	WHY WE LOVE IT (AND YOU SHOULD TOO)	WHERE WE'RE EATING & DRINKING
ASHEVILLE, NC	This bohemian brewtopia in the Blue Ridge—affectionately known as Beer City—has a hot restaurant scene stocked with local ingredients.	Admiral, Cúrate, White Duck Taco Shop, Rocky's Hot Chicken Shack, French Broad Chocolates
ATLANTA, GA	I hate it when people tell me that the ATL isn't Southern anymore, as if we all live in scenes from a Faulkner novel. The city's multicultural explosion has made this a super-exciting food destination, and a new wave of chefs is creating a uniquely Southern mash-up of regional and international flavors.	The Optimist, Cakes & Ale, Vietnamese on Buford Highway, Miller Union, Woodfire Grill, Cardamom Hill
AUSTIN, TX	During my most recent and very short visit, I ate tacos to fuel my mad shopping spree at Stag, one of my very favorite men's stores. Now I need to get back to sample the city's new modern ethnic offerings, in addition to what an all-star lineup of chefs is cooking up around town.	Uchi and Uchiko, Congress, Barley Swine, Olivia, Lucy's Fried Chicken, Franklin Barbecue, and Easy Tiger, to name a few—plus the food trucks, urban farm dinners, and indie cocktail shrines
CHARLESTON, SC	If this one needs explaining, plan a trip immediately.	Husk, The Ordinary, Butcher & Bee, The Macintosh, The Grocery, Two Boroughs Larder
DURHAM, NC	I've cooked from chef Sara Foster's books for a decade. While her Foster's Market continues to thrive, a new generation of what Senior Editor Paula Disbrowe calls "bootstrap cooks" have made their marks with the region's agricultural bounty.	Four Square, Scratch Bakery, Watts Grocery, Mateo, Fullsteam Brewery
GREENVILLE, SC	This one's not so surprising when you consider international giants such as BMW and Michelin have created a demand for culinary diversity and supported stars like chef Vicky Moore from The Lazy Goat and Spencer Thompson of Deveraux's.	Ford's Oyster House, The Green Room, American Grocery, Roost, Neue Southern Food Truck, The Owl
LOUISVILLE, KY	I need to thank a waiter at Proof on Main (I didn't get his name) for giving me the secret to the perfect old fashioned and explaining the subtleties of a dizzying array of bourbons. Some might consider this the cocktail capital of the South, but it's the passion and support for locally owned farms, restaurants, and purveyors that made this last year's runner-up.	610 Magnolia, Lilly's—A Kentucky Bistro, La Coop, Bourbon Barrel Foods, Meat, Rye, St. Charles Exchange, Sevice, Harvest, and (of course) Proof
MEMPHIS, TN	Chef Kelly English at Restaurant Iris brought national attention to a city best known for barbecue, and there's no doubt that this town has given new meaning to the idea of soul cooking.	Iconic joints, like Gus's Fried Chicken, Jerry's Sno Cones, and Cozy Corner Bar-B-Q; plus Andrew Michael Italian Kitchen and Hog & Hominy; Cocoa Chanel pie from Muddy's Bake Shop
MIAMI, FL	Trust us on this—Miami isn't just what you see on Bravo's <i>Real Housewives</i> . The whole Latin-fusion thing popular in the '80s has matured into a multicultural smorgasbord that's influencing and redefining Southern cooking everywhere.	Yardbird Southern Table, The Dutch, Tuyo, Scarpetta, Makoto, Macchialina, Sugarcane, Michael's Genuine Food & Drink, The Federal
NEW ORLEANS, LA	A no-brainer. Every time I'm there, my inner bon vivant comes out, and I'm suddenly noshing on things I wouldn't dream of having anywhere else, like fried alligator (which tastes good to me only in such a heady context).	Cochon and Cochon Butcher (always and forever, I hope), Toups' Meatery, Root, Maurepas Foods, Coquette

Vote for your favorite and you'll be entered for a chance to win \$1,500. Scan my picture (see details of how on page 12), or go to southernliving.com/tasty. We will publish the winner, along with the must-eats in every town, in our May issue. Did we overlook your city? Be sure to let me know where you love to eat now.



Lindsay