



let's cook better. together.



southern charm

Nothing brings people together like good old Southern cooking and no one serves up summer like Food Network. From sipping sweet tea out of retro-inspired glasses to serving warm peach cobbler in perfectly portioned bowls, we have everything you need to make your backyard gathering a hit. Now bring on the barbecue (and don't forget the napkins)!

Shop the collection and bring down-home charm to your next get-together by searching "Food Network Summer" at Kohls.com.

southern comfort with all the fixin's

We're taking southern hospitality to the next level with these revamped classics. They'll be sure to wow at your next family gathering or backyard barbecue.

tangy southern
pulled pork sliders

food + **KOHL'S**
let's cook better. together.



pasta salad with grilled
asparagus, pimento and feta

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bourbon and peach
cobbler

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take a sip of *summer*

Food Network has glasses galore for all your summer entertaining needs.



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pasta salad with grilled asparagus, pimento and feta

1 pound fusilli pasta
Kosher salt and freshly ground black pepper
1/2 cup plus 2 tablespoons extra-virgin olive oil
1 bunch medium asparagus (about 1 pound)
Zest and juice of 1 lemon
One 4-ounce jar sliced pimentos, drained and chopped into bite-size pieces
1 cup crumbled feta cheese (about 4 ounces)
3/4 cup chopped fresh dill

Prepare a grill for medium-high heat.

Cook the pasta in well-salted boiling water according to the package directions for fully cooked (not al dente). Drain the pasta, rinse under cold water to stop the cooking and toss with 1 tablespoon olive oil. Set aside.

Meanwhile, snap the woody ends off the bottoms of the asparagus and toss in a bowl with 1 tablespoon olive oil, 1/2 teaspoon salt and some pepper. Grill, turning occasionally, until charred and tender, about 4 minutes. Transfer to a **Food Network CookingGreen Bamboo Cutting Board** and cut into bite-size pieces.

Whisk together the lemon zest and juice, 1 1/2 teaspoons salt, some pepper and the remaining 1/2 cup olive oil in a large bowl. Add the pasta, asparagus, pimentos, feta and dill, and toss to combine. Let stand 30 minutes at room temperature before serving in a serving bowl.

Yield: 6 to 8 servings
Total Time: 1 hour

tangy southern pulled pork sliders

1/4 cup smoked Spanish paprika
1/4 cup packed dark brown sugar
1 tablespoon garlic powder
1 tablespoon dry mustard powder
1 tablespoon onion powder
Kosher salt
One 5- to 7-pound bone-in pork shoulder
1 cup apple cider vinegar
12 mini potato buns
Coleslaw, for serving

Set an oven rack in the lowest position and preheat the oven to 300 degrees F.

Combine the paprika, brown sugar, garlic powder, mustard powder, onion powder and 2 tablespoons salt in a small bowl. Evenly rub half the spice mixture over the pork in a large bowl. Set the remaining spice mixture aside.

Place the pork skin-side up in a large **Food Network 5.5-qt Enameled Cast-Iron Dutch Oven** or roasting pan. Roast, covered, until the meat is falling apart and easily pulls away from the bone, 4 to 5 hours. Let the pork rest, covered, for 30 minutes.

Shred the pork using 2 forks and mix with the juices in the bottom of the pot. Bring the cider vinegar to a simmer in a small pot over medium heat and add the reserved spice mixture. Simmer until the sugar is dissolved, about 1 minute, then pour over the pork. Mix well to combine. Serve the warm pulled pork on the buns with the coleslaw on a serving tray.

Yield: 8 to 10 servings
Active Time: 20 minutes
Total Time: 5 hours 45 minutes (includes resting time)



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4 ways to serve your sweet tea with a twist



The Grandma Carmen

A splash of OJ + an orange wedge

Georgia Peach Tea

A little peach nectar + a few peach slices

The Arnold Palmer

Equal parts sweet tea + lemonade

Mint Julep Tea

A touch of bourbon + a few sprigs of mint

bourbon and peach cobbler

12 tablespoons unsalted butter, plus more for the baking dish
Two 16-ounce bags frozen sliced peaches (about 6 cups)
2 1/4 cups plus 1 tablespoon all-purpose flour
2/3 cup plus 1/2 cup sugar
8 tablespoons bourbon
1 1/2 teaspoons fine salt
1 tablespoon baking powder
3/4 cup half-and-half
1 large egg
Vanilla ice cream, for serving
Fresh mint sprigs, for serving

Preheat the oven to 375 degrees F. Butter the bottom and sides of a 9x13" baking dish.

Use the **Food Network 5-pc. Magnetic Measuring Spoon Set** to measure and a spoon to combine the 1 tablespoon flour, 2/3 cup sugar, 4 tablespoons bourbon, 1/2 teaspoon salt and peaches in a medium bowl. Spread the mixture evenly in the bottom of the baking dish.

Whisk together the remaining 2 1/4 cups flour, 1/2 cup sugar and 1 teaspoon salt with the baking powder. Melt the butter in a medium bowl in the microwave, then cool slightly. Mix in the half-and-half, egg and remaining 4 tablespoons bourbon. Stir the butter mixture into the dry mixture and whisk until smooth. Drop tablespoon-size dollops of the batter over the peaches evenly, leaving some space between.

Bake until the top is golden and a toothpick inserted into the cake part comes out clean, about 50 minutes. Serve the cobbler warm with vanilla ice cream and fresh mint sprigs in a bowl.

Yield: 6 to 8 servings
Total Time: 1 hour 15 minutes