Black History Month Dinner - Celebrating African-American Soul Food

Stanford Dining, Hospitality & Auxiliaries
February 6, 2024, 5:00 pm - February 6, 2024, 8:00 pm

BLACK HISTORY MONTH: Weekly Celebration Dinners

Tuesday, February 6th | Celebrating African-American Soul Food

Dinner | Lakeside Dining Hall | Red Skillet Kitchen

Menu:
Crawfish & Andouille Sausage Gumbo: A staple of Louisiana Creole cuisine, this dish combines French, Spanish, and West African influences, showcasing the diverse culinary heritage of the region.

Honey Cornbread: Evolved from Native American and European influences, this sweetened version of cornbread reflects the Southern tradition of adding honey for a distinct, comforting flavor.
**Collard Greens:** A symbol of African-American culinary tradition, collard greens were adopted during the era of slavery and are often slow-cooked with pork for a rich, savory flavor.

**Sticky Toffee Yams:** This dish represents a fusion of traditional African-American soul food with modern sweet elements, featuring yams caramelized in a rich toffee sauce.

**Peach Cobbler:** Originating in the Southern United States, peach cobbler is a testament to resourcefulness, using canned or fresh peaches and a biscuit-like topping to create a simple yet beloved dessert.

**Red Skillet Kitchen Menu:**

**Buttermilk Fried Chicken:** Chef Tanya Holland's buttermilk fried chicken is a crispy, golden-brown delight, marinated in buttermilk for tenderness and infused with a blend of spices for a rich, savory flavor.

**Creamed Spinach:** This dish offers a creamy and luxurious take on traditional spinach, enriched with a velvety sauce and seasoned to complement the natural flavors of the greens.

**Red Skillet Mac & Cheese:** A signature dish of Chef Holland, this mac & cheese combines creamy, rich cheese sauce with a unique blend of spices, all baked to perfection in a red skillet for a comforting, soulful twist.

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