NC History Week of Cuisine

**November 2nd, Sunday Night Dinner** (Classic Southern NC Meal @ Comfort Zone)
- Chicken Pot Pie
- Green Bean Amandine
- Macaroni and Cheese
- Squash Casserole (NC Produced)
- Buttermilk Biscuits

**November 3rd, Monday Lunch** (Piedmont NC Meal @ Comfort Zone)
- Lexington Style Pulled Pork BBQ
- Selection of Lexington Style vinegar-based sauces
- Local NC Apple Coleslaw (NC Produced Apples)
- Vegetarian Baked Beans (Locally Produced)
- Cream Corn
- Slider Rolls

**November 4th, Tuesday Lunch** (Mountain NC Meal @ Comfort Zone)
- Country Pot Roast
- Roasted Carrots, onions, and potatoes (NC Produced)
- Pinto Beans (NC Produced)
- Collard Greens (NC Produced)
- Dinner Rolls

**November 5th, Wednesday Lunch** (Coastal NC Meal @ Comfort Zone)
- Low Country Shrimp & Grits
- Roasted Red Potatoes (NC Produced)
- Corn Chowder
- Cheddar Biscuits

**November 6th, Thursday Lunch** (Cherokee NC Meal @ Comfort Zone)
- Cherokee Fry Bread with Assortment of Toppings
- Black Eye Peas
- Mustard Greens (NC Produced)

**November 7th, Friday Breakfast & Lunch** (NC History @ Home Zone)
- Livermush (NC Produced)
- Home Fries
- Sausage Links
- Grits
- Biscuits
- Country Gravy
- Lunch (@ Home Zone)
- Sweet Potato Casserole (NC #1 Producer of Sweet Potato in US)
- Braised Cabbage (Recipe from Highland Settlers From Scotland and Germany)
- Fried Chicken (Recipe originated in the south, perfected in NC)
- Dirty Rice (Classic, easy southern recipe)