

## Secrets of the South's Best Diners

Call them meat-and-threes, cafeterias, mom-and-pops, or diners. Whatever the name, these local spots keep it delicious by serving great Southern food. Here are our favorites—and their signature dishes—from Maryland to Texas.



### Celebration Restaurant, Dallas, TX

These days, Dallas's West Lovers Lane area is better known for upscale boutiques than down-home cooking. But long-time residents know some of the city's tastiest pot roast and freshest vegetables wait down the road at Celebration. Since 1971, the laid-back eatery has served classic Southern cuisine with a Texas flair. Diners sitting inside the fieldstone restaurant or outside on the patio dig into plates of spiced-just-right meatloaf and squash casserole topped with garlic and Cheddar cheese. Best of all, there's no charge for second helpings.

**Don't Miss:** The slightly lumpy (so you know they're definitely homemade) mashed potatoes

*4503 West Lovers Lane;  
celebrationrestaurant.com or 214-351-5681*

### Elizabeth's Southwest Cornbread

(given by owner Ed Lowe)

- 1 tsp. baking powder
- ¼ tsp. salt
- ¾ cup yellow cornmeal
- 1 ½ oz. melted butter or margarine
- 1 can (15-oz.) kernel corn-drained (**Diner Secret!**)
- 1 can (4-oz.) diced green chilies
- ¼ cup sour cream
- Whites from 3 large eggs
- 2 ½ tsp. olive oil
- ½ cup grated Cheddar cheese

1. In a mixing bowl, combine baking powder, salt and cornmeal.
2. Add remaining ingredients, and hand mix until well blended. Bake in a greased 8- x 8-inch or 8- x 9-inch cake pan at 350° for 20 minutes or until golden brown on top.

