



'SHARING RECIPES IS LIKE SHARING A NEW ALBUM WITH THE WORLD'

—MARTINA McBRIDE

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FINDING COMFORT IN THE KITCHEN

► Country music star Martina McBride has always felt at home in the kitchen. Growing up in Kansas, McBride, 52, watched as her mother would cook dinner from scratch for their family of six. “We sat around the supper table every night no matter what,” she says. “We lived miles from civilization out in the country, so eating out was a very rare thing.”

She didn’t realize it at the time, but those dinners would play an important role in her adult life. “The consistency of my mom and grandmother cooking was the biggest influence on me,” says McBride, whose Food Network show *Martina’s Table* premieres Nov. 18. “When I moved out on my own, I felt it was important to keep doing that.”

Life on the road also opened McBride’s palate to new flavors and ingredients. “There were a lot of things I never tasted until I started traveling”

McBride at home in Nashville with her husband, John.



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 “Adding bacon to the biscuits was actually John’s idea—it made them even more delicious!” says McBride.



MARTINA McBRIDE'S CHEDDAR & BACON BISCUITS

- 2½ cups all-purpose flour, plus more for work surface
- ¼ cup granulated sugar
- 1 Tbsp. baking powder
- 1 tsp. kosher salt
- 6 Tbsp. (3 oz.) cold unsalted butter, cubed
- 4 oz. sharp cheddar cheese, shredded (about 1 cup)
- 6 hickory-smoked bacon slices, cooked and finely chopped
- 1 large egg
- 1 cup whole buttermilk

1. Preheat oven to 450°. Line a baking sheet with parchment paper (or lightly coat with vegetable oil). Whisk flour, sugar, baking powder and salt in a large bowl. Cut in butter using a pastry cutter (or using 2 knives) until butter resembles size of peas. Stir in cheese and bacon. Whisk together egg and buttermilk in a small bowl. Add to flour mixture; stir until just incorporated.
2. Turn dough out onto a lightly floured surface. Roll dough to ¼-inch thickness. Cut into rounds using a 3-inch round cookie cutter. Place dough rounds on prepared baking sheet (spaced 2 inches apart). Reroll dough scraps; cut rounds, and add to baking sheet. Bake biscuits in oven until golden brown, 12 to 14 minutes.

Serves: 6
Active time: 20 minutes
Total time: 35 minutes

‘I DO THE COOKING, AND JOHN HELPS ME CLEAN UP. HIS JOB IS JUST TO ENJOY THE FOOD’

—MARTINA McBRIDE

HAPPY AT HOME

“When I’m on the road, I miss slow dishes that braise for hours and make your whole house smell great,” says McBride (with dog Mae).

she says. “We didn’t have access to fresh seafood growing up in the Midwest, so I didn’t eat it until I was an adult.”

She took that love of food to heart when she started her own family with husband John, 60, a sound engineer she met back in Wichita. The couple have been married for 30 years and have three daughters: Delaney, 23, Emma, 20, and Ava, 13. Her two older children live in Los Angeles, which makes McBride cherish moments when everyone gathers at their home in Nashville. “It’s a lot of hanging out in the kitchen,” says McBride, who will tour this fall with her new album *It’s the Holiday Season*. Even Christmas is low-key: “It’s all about making the house cozy and cooking a lot. We eat, watch movies and play games.”

Her new cookbook *Martina’s Kitchen Mix* (on sale Oct. 30) reflects that casual lifestyle. “I have never been to culinary school. I am just a home cook,” she says. “The book shows the way I’ve grown as a cook and includes more vegetables, fish and healthier things”—with “decadent comfort food” peppered throughout. With a schedule that often takes her away from home, it’s food that keeps her connected. “It’s a way I can take care of everyone,” she says. “I’m nurturing my friends and family.” —STEPHANIE EMMA PFEFFER

