The Hargrove Family Cookbook

Recipes & Memories from Grandma June's Kitchen

Compiled with love · 2026

A Note About Grandma June

June Hargrove never measured anything. 'A handful of this, a pinch of that,' she'd say, dusting flour across the counter while the radio played Patsy Cline. These are the recipes our family has carried for three generations — written down exactly the way she taught them, so nothing gets lost.
— with love, the Hargrove family

[Family photo]

June's Chicken & Dumplings

Submitted by Mary Hargrove · Serves 8 · Prep 20 min · Cook 45 min

The dish that brought everyone home every Sunday. Dad always took the first dumpling — 'quality control,' he said.

Ingredients

- 2 lbs boneless chicken thighs
- 6 cups chicken broth
- 2 cups flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 cup whole milk
- 3 carrots, sliced
- 2 celery stalks, sliced
- 1 onion, diced
- 1/2 tsp black pepper

Steps

1. Simmer chicken in broth 25 minutes; shred meat, return to pot.
2. Add carrots, celery, onion; simmer 10 minutes.
3. Stir flour, baking powder, salt; cut in milk to form a soft dough.
4. Drop spoonfuls of dough onto simmering stew.
5. Cover and cook 15 minutes without lifting the lid.

Grandma June's Butterscotch Pie

Submitted by Carol Hargrove · Makes one 9-inch pie · Prep 15 min · Cook 30 min · Chill 4 hours

June made this for every birthday — even if it wasn't pie weather.



Ingredients

- 1 cup brown sugar, packed
- 3 tbsp cornstarch
- 1/2 tsp salt
- 2 cups whole milk
- 3 egg yolks, beaten
- 2 tbsp butter
- 1 tsp vanilla
- 1 baked 9-inch pie shell
- whipped cream, to serve

Steps

Whisk sugar, cornstarch, salt in a saucepan.

Whisk in milk; cook over medium, stirring, until thick and bubbly.

Temper yolks with a spoonful of hot filling, then whisk back in.

Cook 2 more minutes; remove from heat, stir in butter and vanilla.

Pour into pie shell; chill 4 hours. Serve with whipped cream.