

Positively Paula Episode Guid (Season 1 and 2)

Episode 101- Back to the Beginning Part 1

Paula and the boys reminisce about the early days and the importance of chicken to the opening of their business. She walks us through what it takes to make the best fried chicken ever!

Episode 102- Back to the Beginning Part 2

Paula and the boys continue to reminisce with Paula's classic Macaroni and Cheese, a delicious Cucumber Salad and her famous "no-cook" famous Banana Pudding.

Episode 103 - Mama Knows Best Part 1

Bobby Deen stops by, and Paula prepares his all-time favorite meal, goulash! Bobby gets schooled by Paula on why his goulash never turns out right!

Episode 104 - Home is Where the Heart is Part 1

Paula recreates a beautiful and tasty cake she had on a trip to her hometown of Albany Georgia. Her good friend Susan "Bubbles" Greene host an event for the matriarchs of Albany!

Episode 105 - Paula Tries Vegan

Claudia Deen prepares a delicious and nutritious vegan lunch for Paula. Without Paula knowing... Wonder how this goes over?

Episode 106 - Giving is Thanking

Paula goes non-traditional this Thanksgiving with a gorgeous pepper-encrusted beef tenderloin! This recipe has a lot of steps, but you'll get a good workout, and the end-result will knock your guests out!

Episode 107 - Biscuits, Hoecakes, and Cornbread

Paula shows us how to make three dishes that are staples for any Southern table. The biscuits are from her mix. The hoecakes harken back to a simpler time, and the cornbread is out of this world!

Episode 108 - Busy Family, Good Food

Paula cooks some time-saving dishes that help even the busiest of families enjoy weeknight meals together!

Episode 109 - Shrimp Three Ways!

Paula and Charlie Russo give us the "low" down on why shrimp from Georgia are some of the best in the world while she cooks up three of her favorite shrimp dishes!

Episode 110 - Home is Where the Heart is Part 2

Paula continues her trip down memory lane with old friends and shows us the family's "Riverbend" in her hometown of Albany, Georgia.

Episode 111 - Paula's Julia

Paula pays homage to Chef Julia Child and prepares a classic Coq au vin. A classic recipe done as close to the original as possible.

Episode 112 - Mama Knows Best Part 2

Jamie Deen finally get his pork chop as Paula prepares his favorite meal! Served with smashed potatoes and fresh lima beans!

Episode 113 - Chillin' Out

Tom Berenger visits Paula for a "Major League" Flank Steak, Scalloped Potatoes that would feed a "Platoon: and Brussels Sprouts that even the "Hatfield's and McCoy's could agree on.

Episode 201 - Big Hearts, Big Smiles, Big PB&J!

Texas Chef Jenna Kinard swings by to cook some Paula style dishes. Including a deep-fried triple-decker peanut butter and jelly sandwich! Jenna also tells her inspirational story about Paula.

Episode 202 - The Forgotten Crust

Paula shakes the pecan tree and makes a pie with a very traditional crust recipe. Can you say lard? Paula makes a classic pecan pie that is hands-down the most authentic version she's ever made.

Episode 203 - Pizza for Breakfast?

Paula visits Savannah's local premiere pizza destination and becomes inspired to create a twist on traditional pies. Her cousin Don helps out with a spin on Paula's classic breakfast casserole.

Episode 204 - Return of the Vegan

Paula's daughter-in-law Claudia takes over Paula's kitchen once again for a vegan inspired lunch. Paula gets in on the action, but Claudia foils her every attempt! Fun for everyone.

Episode 205 - Chocolate, Chocolate, Chocolate!

World-renowned Chocolatier Adam Turoni steps into Paula's kitchen and demonstrates some high-end techniques, that aren't that hard to do. He might even make you a chocolate master!

Episode 206 - Soup's On!

Paula cooks her traditional vegetable beef soup. There are a few twists to this, but Paula is going to stay pretty faithful to the family recipe and take you on a journey back to your grandmother's kitchen.

Episode 207 - Low-Country Friends

Paula is treated to low-country cooking with the Russo brothers. Charlie brings the shrimp, Vincent makes it a meal, and good friends and family make it fantastic!

Episode 208 - Southern Picnic

Paula enjoys the company of her good friend Sandy with a simple picnic for two. You'll be surprised at the main ingredient and the beauty of a picnic overlooking the fabulous Wilmington River.

Episode 209 - BBQ Inside?

Pitmaster Steve Botkin brings traditional outdoor barbecue inside? Yes, we are smoking meats inside Paula's kitchen. Steve shows Paula some new tricks to get that BBQ flavor without going outside. Steve cooks a variety of mouth-watering classics!

Episode 210 - Steak Three Ways

Paula shows us creative ways to prepare three classic steaks. She goes out on a limb with a reverse cooked filet, a sweet and sour Ribeye and the most decadent open-faced New York Strip sandwich you've ever seen. These must be tasted to be believed!

Episode 211 - The Meatball Has Landed

Far from traditional, Paula teaches guest chef Jenna Kinard the path to the perfect meatball. Paula has a new method for simple, made from scratch meatballs that anyone can make. Don't be alarmed when she does the unthinkable.

Episode 212 - Fun with Dough

Paula crafts three unique and easy to make pizzas with the help of her cousin Don. She has some kinda fun with pizza dough that will not co-operate, and then created three delicious pizzas including a salad pizza, a cheeseburger pizza, and a kitchen-sink version. All three cooked in very unique ways.

Episode 213 - When St. Patrick's Day Comes Around

Paula pays tribute to Savannah's rich Irish history and makes a traditional Shepherd's Pie. We visit historic River Street and Kevin Barry's Irish Pub for a little atmosphere and great Irish music and learn about Savannah's Irish heritage from Harry O'Donoghue.