

## Easy Southern Style Recipes Classic And Delicious Southern Style Recipes The Easy Recipe

Over 30 of country music's brightest stars share their favorite food stories, told through a combination of fond recollections of great meals with family and friends, favorite recipes, and meals "from the road", sneak-peaks into their home kitchens, and over 100 of their own favorite recipes. Readers will be tapping their toes and humming along as they follow the chefs from their kitchen to recreate these soon-to-be flavor favorites. Inspired by the recipes drawn from the files and food memories of some country music's greatest celebrities--from Wynonna Judd and George Strait to today's brightest stars like Taylor Swift and Zac Brown--Southern Living Country Music's Greatest Eats celebrates the genre's great and irresistible flavors. Readers will truly have the sense of getting up close and personal with their favorite artists--and there's no better place to get to know someone than in their kitchen. Lighten Up, Y'all Classic Southern Recipes Made Healthy and Wholesome [A Cookbook] Ten Speed Press

An authentic collection of recipes celebrating Southern traditions. Southern cooking as most people think of it doesn't exist. After all, there are as many ways to make gumbo or fried chicken as there are cooks. Instead of dwelling on conventional notions of authenticity, Essentials of Southern Cooking honors the spirit, the history, the taste of the classic Southern table by focusing on the essence of great Southern food and combining traditional ingredients in fresh ways. In this tempting collection, author Damon Lee Fowler balances the enduring appeal of rural Southern flavors with the modern sensibilities of today's cook. It's an engaging and informative look at Southern cuisine. Sampling of recipes: Creamy Chicken Pot Pies Sweet Potato Cobbler Scalloped Oysters Lowcountry Crab au Gratin Baked Vidalia Sweet Onions with Honey Grilled Flank Steak Shrimp Étouffée Pecan-Crusted Cat Fish Butter-Bean and Okra Ragout Old-Fashioned Southern Shortcake

Presents over eight hundred Southern cooking recipes organized into sections for over eighty five different ingredients, from almonds to zucchini.

A Southern Cookbook with Easy Southern Recipes: Simple Southern Cooking for Everyone; a Southern Cookbook for Southern Food Lovers

Paula Deen's Southern Cooking Bible

Old Classics That Are Still Great Today!

Southern Cooking

Southern Classics Reinvented For Modern Cooks

Techniques and Flavors of a Classic American Cuisine

Classic Comfort Food That Makes Everyone Feel Like Family

***Southerners are well-known for serving sumptuous meals. If you are looking for Home-Style recipes that will comfort you to the soul. Look no further, this book is just the right one for you! It offers a wide selection of classic and contemporary Southern recipes that are guaranteed delicious. They are laid out in a format that is very easy to follow and uses ingredients that are readily available. Here are some of the featured recipes in this book: Classic Shrimp Po Boy, Crab Cakes and Lemony Tartar Sauce with Dill, Cajun Spiced Grilled Chicken Breast with Honey, Country Style Crispy Fried Chicken with Buttermilk, Savory Shrimp and Grits with Thyme, Meat Potato and Cheese Casserole, Easy Succotash Recipe, Spinach Salad with Shrimp and Persimmon, Homemade Spinach Cornbread, Pumpkin Scones with Raisins and Walnuts, Homemade Buttermilk Biscuits, Polenta Sticks with Cheddar, Crunchy Organic Okra Bites, Pecan Pie with Honey and Cinnamon, Luscious Lemon Meringue Pie, Easy Blueberry Cobbler Ala Mode, Crispy Fried Apples with Cinnamon, Baked Strawberry and Almond Crumble, and MANY MORE! Don't wait another minute. Go ahead and grab your copy NOW!***

***100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In Sweet Potato Soul, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.***

***"The recipes in Southern Plate made my mouth water!...This wonderful cookbook made me feel like I was reading something of my own." —Paula Deen, author of Paula Deen's Savannah Style "I've been testing these recipes in my own kitchen and every single one turns out to be better than anything my grandmother ever made." —Dorothea Benton Frank, author of Return to Sullivans Island and Lowcountry Summer Christy Jordan, the creator of SouthernPlate.com, serves up a collection of delicious recipes for "classic comfort foods that makes everyone feel like family." Featuring scrumptious dishes passed down for generations through Jordan's family, Southern Plate highlights the very best in southern cooking—for fans of Paula Deen and Ree Drummond's The Pioneer Woman Cooks.***

*The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.*

*Sweet & Southern*

*125 Classic and Healthy Southern Recipes*

*Contemporary Artists and Their Favourite Recipes*

*100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul : A Cookbook*

*Matzoh Ball Gumbo*

*Night + Market*

*Showstopping Recipes & Riffs from Country's Biggest Stars*

The south is known for great cooking but so many great recipes get lost in the new recipes of today. The old classics are still as good today as they were back then. Southern cooks are famous for delicious creations. Even though I love today's new wave of southern food, I still make and enjoy the old southern fare that we grew up on. This cookbook is a homage to all the great southern cooks who left their legacy. This is simple rib sticking food. There is not much fancy about it but just good food and memories. Biscuits, fried chicken, sweet tea and cakes get all the glory in southern cooking, but there is so much more to it. This cookbook revives the southern fare that was served on tables years and decades ago. Times were tough and you made do with what you had.

Folksy and fresh, endearing and affecting, *Fried Green Tomatoes at the Whistle Stop Cafe* is a now-classic novel about two women: Evelyn, who 's in the sad slump of middle age, and gray-headed Mrs. Threadgoode, who 's telling her life story. Her tale includes two more women—the irrepressibly daredevilish tomboy Idgie and her friend Ruth—who back in the thirties ran a little place in Whistle Stop, Alabama, offering good coffee, southern barbecue, and all kinds of love and laughter—even an occasional murder. And as the past unfolds, the present will never be quite the same again. Praise for *Fried Green Tomatoes at the Whistle Stop Cafe* “ A real novel and a good one [from] the busy brain of a born storyteller. ” —The New York Times “ Happily for us, Fannie Flagg has preserved [the Threadgoodes] in a richly comic, poignant narrative that records the exuberance of their lives, the sadness of their departure. ” —Harper Lee “ This whole literary enterprise shines with honesty, gallantry, and love of perfect details that might otherwise be forgotten. ” —Los Angeles Times “ Funny and macabre. ” —The Washington Post “ Courageous and wise. ” —Houston Chronicle

A follow-up to the author 's acclaimed *Bon Appétit, Y ' all*, featuring 150 recipes that combine Southern flavors with time-honored French technique, and include a sophisticated variation that kicks each dish up a notch to make it brilliant. Virginia Willis has a knack for giving French recipes a downhome Southern feel. In *Basic to Brilliant, Y ' all*, she builds on her signature style by offering 150 dual recipes: a soul-satisfying basic recipe accompanied by a technique, garnish, additional step, or short recipe that transforms a wonderful dish into a show stopper. A weeknight classic like *Mama 's Chicken Pot Pie* becomes sophisticated dinner party fare when it 's baked in a winter squash, and *Old Fashioned Stove Top Low-Country Broth* can be transformed into a Bouillabaisse-style broth with just a few simple changes. Throughout the book, Virginia paints a vivid picture of her Southern upbringing, drawing readers in with her vibrant tales of food and friends.

Enjoy the Southern foods you love with a diabetic cookbook that loves you back. Head down South with a diabetic cookbook that helps you transform classic Southern comfort foods using diabetes-conscious ingredients. Discover over 100 variations on favorite dishes like fried chicken, mac and cheese, and Hoppin' John, and learn how to make them with flavorful substitutions like alternative grains and flours, garlic, onion, and chives, instead of so much starch and salt. With this diabetic cookbook, you'll prepare hearty, comforting meals that balance the trademark bright acidity and satisfying heat of Southern cooking--but are designed with ADA guidelines in mind. Every recipe includes the nutrition information you need at a glance, and you'll even find lists of key pantry staples to keep on hand. Discover a Southern-style diabetic cookbook with: Nothing to lose--Healthy ways to braise, barbeque, smother, and air fry all your favorites. Condiment creations--Make your own brines, rubs, sauces, and seasonings. What's in a serving size?--Tips for knowing what a serving size looks like for different food groups, and the nutritional value they contain. You can have it both ways, thanks to a diabetic cookbook that lets you keep your health and keep the flavor.

*Learn to Cook 25 Southern Classics 3 Ways*

*Traditional, Contemporary, International*

*Easier, Faster, Fresher Southern Classics: A Cookbook*

*Favorite Southern Comfort Food Recipes*

*125 Recipes for Real Life*

## Delicious Thai Food to Facilitate Drinking and Fun-Having Amongst Friends A Cookbook

### All-time Favorite Recipes For Cakes, Cookies, Pies, Pudding, Cobblers, Ice Cream & More

With a foreword by Ree Drummond, this beautiful book has 100 easier, faster, lightened-up Southern recipes, from the blogger behind the popular Add a Pinch website. A generation ago, home cooks may have had all day to prepare dinner, but most folks now want convenient, fast recipes that don't rely on canned soups or other processed products. Here, fresh ingredients take center stage in slow cooker meals, casseroles and one-dish suppers, salads, soups, and desserts that have deep, satisfying flavors but are a cinch to make. Smart swaps like Greek yogurt for mayo in pimento cheese and cauliflower "rice" put a modern spin on these dishes. With 75 color photographs and lots of sidebars, this is the new Southern cooking handbook.

Recipes that have made Southern cooking famous the world over'. Includes introduction.

MARY FOREMAN is a home cook and the publisher of the wildly popular southern recipe website, DeepSouth-Dish.com, drawing millions of readers a month from all across the world, who find a reconnection to their own memories and heritage through her childhood stories, and the classic, homespun recipes connected to them. A multi-generational southerner whose ancestors have found home in at least four southeast states, Mary lives with her husband "The Cajun," and multiple four-legged rescue children, on the Mississippi Gulf Coast, where except for several years living in New Orleans, she has spent her entire life. She is mother to Chris and grandmother to Brian, Sydney and Hugh, each of whom she draws into the kitchen every chance she gets.

A complete and comprehensive Southern baking book from one of the South's best and most respected bakers, Cheryl Day.

Classic Desserts with a Twist

Cheryl Day's Treasury of Southern Baking

Paula Deen's Southern Baking

The Southern Bite Cookbook

Cooking with Faith

The Southern Sympathy Cookbook: Funeral Food with a Twist

Melissa's Southern Cookbook: Tried-and-True Family Recipes

**Finally! A cookbook for people who have had enough with rules and restrictions and are ready for delicious food that makes them feel good. In her follow-up to her breakout success What's Gaby Cooking, Gaby Dalkin reveals the secret to a happy life: balance. Eat What You Want reï,ects how Gaby eats in real life, and for her, balancing moderation and indulgence is everything. No deprivation, no "bad foods" list. The only rule? Enjoy your food. Whether you are looking for lighter dishes filled with tons of fresh fruits and veggies (like a Cauliflower Shawarma Bowl or lemony Tahini Broccoli), or soul-soothing dishes like (Ham and Cheese Croissant Bread or Strawberry Crispy Cobblers), Gaby has you covered. All told, Eat What You Want is an invitation/permission slip/pep rally for you to let go of all the noise around what you choose to eat. Choose joy! Choose fun! Choose no apologies or excuses. But most of all, choose whatever makes you happy.**

Throughout the world, the Southern cuisine is known for its rich, tangy, comforting and soulful flavors. Find inside a collection of the best recipes from the Southern states. Each Southern cuisine recipe represents home cooking; each dish shares the traditions and hospitality of the South. Within each page, you will find a different Southern classic, starting from the basic appetizers and ending with delicious deserts, this recipe book is all that you need to master Southern cuisine. From fried chicken to macaroni and cheese, the southern U.S. is home to some of the most unique foods and has a wide variety of flavors to offer. American Southern food has become integrated with the cultural identity of the South. Whether it is deep fried chicken or barbecued pork, American Southern food is extremely hard to resist. Inside find: \* Delicious appetizer recipes like the Coconut Shrimp or the Southern Pimento Cheese.\* Comforting main entrées like the Jambalaya, Grandma's Fried Chicken or the Chicken and Dumplings.\* Irresistible sides like the Fried Green Tomatoes or the Fresh Corn Cakes.\* Heavenly desserts that Grandma used to make like the Strawberry Shortcake or the Key Lime Pie. Hop aboard the journey where we explore some of the best southern food flavors. Without any further wait, let's get started. Scroll back up and order your copy now

The long-awaited cookbook from an immensely popular cooking blog. Melissa Sperka learned to cook, like many people, from her mother and her grandmothers. For generations, her family made gathering around the kitchen table for meals an important part of every day—something to look forward to and cherish. She's passing these values on to her own children, and to the many readers of her blog, Melissa's Southern Style Kitchen. Sperka's grandparents lived on the food they grew and harvested on their Virginia farmland. Her mother continued this tradition as her mother did before her, canning, freezing, and cooking fresh produce from her backyard garden. Everyone was welcome at the supper table: family, neighbors, and friends alike. Pull up a chair, encourages Sperka, and become inspired to cook with recipes such as these: Puff Pastry-

Wrapped Smokies Sweet-Tomato Glazed Meat Loaf Cheesy Bacon Ranch Chicken Spaghetti Granma's Famous Blueberry Icebox Pie Jalapeno Jepper Jack Corn Bread This cookbook is a labor of love, paying homage to those who instilled in her a love for cooking and baking Southern-style. Presents a collection of classic Southern recipes, modified for healthier lifestyles, in a volume complemented by anecdotes about the author's Southern childhood.

Recipe Revival

The Southern Comfort Food Diabetic Cookbook

Modern Recipes, Vintage Charm, Soulful Memories

Basic to Brilliant, Y'all

Southern Living Country Music's Greatest Eats - presented by CMT

Big-flavor, Low-fuss Recipes for Comfort Food Classics

**Delicious Southern Cooking Get your copy of the best and most unique Southern recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on Southern cooking. The Southern Cookbook is a complete set of simple but very unique Southern recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Southern Recipes You Will Learn: South Carolina Pie Annie's Grits Handmade Carolina Hot Sauce Hot Dinner Bread Peanut Butter Bacon Sandwich Banana Mayo Sandwich Sweet Onions and Okra Black Bean Shoe Peg Salad Fresh Blueberry Iced Tea Chicken Tenders Tennessee Style Creole Meatloaf Lemon Tenderloins Authentic Texas Chili San Antonio Jambalaya Maggie's Easy Sheet Cake Southern Beef and Bean Salad Red White and Blue Patty Tex Mex Shrimp Dallas Style Salsa Panhandle Rice Sunshine Steaks Floridian Lime Pie Panhandle Fruit Bread Tallahassee Muffins Summertime Soup Florida Keys Penne Miami Style Cookies Florida Sunset Salad Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Southern cookbook, Southern recipes, southern cooking, southern foods, american cookbook, american recipes, southern cuisine**

**From the beloved creator of I Heart Recipes and home cook Rosie Mayes comes a cookbook chock-full of soul food favorites. Learn to cook comfort food the way Mom used to! Here Rosie shares all the secrets of southern classics like fried chicken, mashed potatoes, collard greens, and mac & cheese, plus soulful twists like Sweet Potato Biscuits and Fried Ribs. Authentic, approachable, and mouthwatering, these recipes use easy-to-find ingredients. Perfect for Sunday suppers and other celebrations as well as everyday favorites, these recipes are love on a plate! Organized by meal, the cookbook starts with stick-to-your-ribs breakfast favorites like Blueberry Cornbread Waffles and Shrimp, and Andouille Sausage and Grits, plus plenty of main dishes and sides like Smothered Chicken, Oxtail Stew, Baked Candied Yams, Soul Food Collard Greens, and Sweet Cornbread. Don't forget drinks and desserts like Peach Cobbler, Pralines, and Sweet Iced Tea! Includes 100+ recipes, including 30 fan favorites and 70 never-before-seen recipes, and 90 photographs.**

**Some of our most cherished memories are of visits to Grandma's house...and the wonderful meals she cooked for us. When she called us down for breakfast, we knew there would be homemade caramel rolls and hot cocoa waiting, just for us. In chilly weather, there was always a hearty kettle of vegetable soup or chili simmering on her stove. At dinnertime, the table overflowed with tender chicken and noodles or slow-baked pot roast, buttery mashed potatoes, brown sugar carrots (because she knew we wouldn't eat them, otherwise!) and salads, fresh-picked from her garden. Her cookie jar was filled with our favorite snickerdoodles or chocolate chip cookies, and there was always a frosted layer cake in the cake stand. So many delicious memories! From Grandma's Recipe Box is chock-full of all these recipes and more, shared by cooks like you, handed down through generations and still enjoyed today. We've included easy tips for adding down-home flavor to meals, and for making get-togethers with family & friends special. If you enjoy old-fashioned comfort food, you'll love the recipes in this cookbook! 225 Recipes 2016 James Beard Award winner and 2016 International Association of Culinary Professionals (IACP) nominee for Best American Cookbook A collection of classic Southern comfort food recipes--including seven-layer dip, chicken and gravy, and strawberry shortcake--made lighter, healthier, and completely guilt-free. Virginia Willis is not only an authority on Southern cooking. She's also a French-trained chef, a veteran cookbook author, and a proud Southerner who adores eating and cooking for family and friends. So when she needed to drop a few pounds and generally lighten up her diet, the most important criterion for her new lifestyle was that all the food had to taste delicious. The result is Lighten Up, Y'all, a soul-satisfying and deeply personal collection of Virginia's new favorite recipes. All the classics are covered—from a comforting Southern Style Shepherd's Pie with Grits to warm, melting Broccoli Mac and Cheese to Old-Fashioned Buttermilk Pie. Each dish is packed with real Southern flavor, but made with healthier, more wholesome ingredients and techniques. Wherever you are on your health and wellness journey, Lighten Up, Y'all has the recipes, tools, and inspiration you need to make the nourishing, down-home Southern food you love.**

***Over 100 Recipes for a Healthy Life***

***South's Forgotten Recipes***

***Lighten Up, Y'all***

***Fried Green Tomatoes at the Whistle Stop Cafe***

***The Southern Slow Cooker***

***Homestyle Southern Recipes***

***Recipes and Ruminations from Charleston and the Carolina Coastal Plain***

For over 50 years, Southern Living has been the authority on Southern food and cooking. Inviting readers to share their beloved, often closely guarded recipes as a way to reflect the rich history and diversity of this unique region that is a bastion of great food. These recipes are like food memories passed down through generations of cooks that tell the story of the South. The trove of reader submissions included in the magazine over the past five decades have run the gamut from company-worthy pot roasts to rose geranium pound cake. Now, in Recipe Revival, we revisit many of those time-tested recipes and offer you so much more: Over 200 recipes encompassing breakfast and brunch, cocktails, dinner, desserts and more, both old and new. The notion of "recipe revival" is more than just turning up the flavor of an iconic dish by substituting a novel ingredient. A new generation of Southern cooks has become far more inventive with the way Southern ingredients are used today. With a wink to tradition, the rich coastal flavors of traditional Maryland crab cakes reappear as inspired crab-filled hush puppies. The cool sweet-and-sour brightness of vintage tomato aspic translates into a colorful high-summer pairing of heirloom tomatoes with field pea-nectarine salsa. Classic lemon bars achieve new and elegant heights as a delicious cheesecake with rustic shortbread crust. Recipe Revival is not only a nod to the past 50 years of sharing good food with friends and family, but also a beautiful cookbook that promises years and years of good food to come.

In the South, a conversation among home cooks can be just about as illuminating as any culinary education. Luckily for Stacey Little, home cooks run in the family. Whether it's fried chicken or pimento cheese, fruit salad or meatloaf, everybody's family does it a little differently. The Southern Bite Cookbook is a celebration of those traditions and recipes every Southern family is proud to own. It's the salads and sandwiches that's mandatory for every family reunion and the hearty soups that are comforting after a long day. It's the Sunday Dinner that graces the Easter table every year. If you're lucky enough to hail from the South, you'll no doubt find some familiar favorites from your own family recipe archives, along with a whole slew of surprises from southern families a lot like yours. In The Southern Bite Cookbook, Little shares some of his favorite, delicious dishes including: Pecan Chicken Salad Glazed Ham Turnip Green Dip Chicken Corn Chowder Cornbread Salad No matter what's cooking, Little's goal is the same: to revel in the culinary tradition all Southerners share. The Southern Bite Cookbook has all of the best recipes that brings people together and the meals our families will cherish for generations to come.

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

From the colonial era to the present, Marcie Cohen Ferris examines the expressive power of food throughout southern Jewish history. She demonstrates with delight and detail how southern Jews reinvented culinary traditions as they adapted to the customs, landscape, and racial codes of the American South. Richly illustrated, this culinary tour of the historic Jewish South is an evocative mixture of history and foodways, including more than thirty recipes to try at home.

More Than 800 of the Most Delicious, Down-home Recipes

Artists' Recipes

Essentials of Southern Cooking

The New Classic Guide to Delicious Dishes with More Than 300 Recipes

150 Irresistible Dishes from 4 Generations of My Family's Kitchen

The Southern Cook Book of Fine Old Recipes

[A Cookbook]

***More than thirteen hundred individual recipes, as well as suggested menus for various occasions and holidays, are collected in a new edition of this classic cookbook, first published in 1928, that is the starting place for anyone in search of authentic dishes done in the traditional style.***

***A fresh new voice in food writing reinvigorates decadent Southern desserts with a fun, modern edge. With the assured authority of an experienced baker and the easy wit of a natural storyteller, Ben Mims guides readers through the techniques and traditions of classic Southern desserts. Time-wasting fussiness and artificial ingredients are reconsidered in favor of practical, modern updates, fresh flavors, and global influences. This book features picture-perfect favorites such as Hummingbird Cake, Lemon Layer Cake, Peach Cobbler, Peanut Butter Pie, Triple Cherry Pie, and Buttered Pecan Ice Cream. Homemade staples such as upside-down cake, red velvet cake, key lime pie, cornbread pudding, and snickerdoodles are elevated with simple and inspired twists. Mims also offers original recipes that daringly mix Southern traditions with international influences, such as an Indonesian-inspired Cinnamon-Chocolate Spekkuk and a Sicilian cassata with Southern flavors. Mixing reminiscences and reflections with an expert baker's tips and tricks, Sweet & Southern feels like an afternoon spent baking and gossiping with a friend. Precision is demonstrated through step-by-step photos and confident instruction, but the reader is also encouraged to experiment with different flavors, combinations, and preparations, empowering intrepid desert lovers to interpret and create new favorites.***

***This mouth-watering cookbook, showcasing the very best that Southern cooking has to offer, presents 60 soulful, comforting and simple recipes for such Southern favorites as Black Eyed Peas with Stewed Tomatoes to Country-Style Pork Ribs and Molasses Gingerbread. Original.***

***"Kentucky Keepsakes is a cookbook packed full of treasured, long-loved recipes and Kentucky traditions. In this ample volume, Liz Ross offers up not only one version of a cherished dish, but several variations, one of which just might be like Grandmother made. Her lifelong collection of recipes for planning an old-fashioned breakfast or Derby brunch, a woman's club luncheon, an afternoon tea, an elegant dinner, or a country supper represents the finest in Kentucky cuisine- along with memories and traditions which are truly keepsakes."--Provided by publisher.***

***I Heart Soul Food***

***A Novel***

***The New York Times Cooking No-Recipe Recipes***

***Hoppin' John's Lowcountry Cooking***

***From Grandma's Recipe Box***

***Deep South Dish***

***Southern Living Classic Southern Desserts***

Jennifer Brule is on a mission, southern style, to teach people to cook. Her method: master twenty-five classic southern dishes, and then--using similar ingredients or cooking techniques or both--make two variations, one contemporary and one inspired by international tastes. Brule's line-up of beloved southern dishes is irresistible in itself, but she aims to inspire enthusiasm and confidence to expand deliciously from there. The beauty of her approach is that it reflects how people really do learn to cook, resourcefully, creatively, and joyfully. Savor the Classic Chicken and Dumplings and next find yourself cooking Vegetarian Mushroom Stew with Sweet Potato Dumplings before whipping up Hungarian Chicken Paprikash with Dumplings. Featuring step-by-step instructions designed to teach basic cooking techniques, Brule shows cooks how to whisk, chop, slice, simmer, saute, fry, bake, and roast their way to seventy-five wonderfully tasty dishes. The contemporary versions incorporate especially wholesome elements, such as unrefined grains and healthier fats, while the international versions offer popular global tastes. Color photographs of each dish illustrate the wide array of meats and fish, vegetables, side dishes, and desserts that can soon be on your table.

"Spectacular cake creations [that] are positively bursting with beauty, color, flavor, and fun . . . this book will ignite the baking passion within you!" —Pioneer Woman Ree Drummond, #1 New York Times–bestselling author Grandbaby Cakes is the debut cookbook from sensational food writer, Jocelyn Delk Adams. Since founding her popular recipe blog, Grandbaby Cakes, in 2012, Adams has been putting fresh twists on old favorites. She has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her grandmother, affectionately nicknamed Big Mama, who baked and developed delicious, melt-in-your-mouth desserts. Grandbaby Cakes pairs charming stories of Big Mama's kitchen with recipes ranging from classic standbys to exciting adventures—helpfully marked by degree of difficulty—that will inspire your own family for years to come. Adams creates sophisticated flavor combinations based on Big Mama's gorgeous centerpiece cakes, giving each recipe something familiar mixed with something new. Not only will home bakers be able to make staples like yellow cake and icebox cake exactly how their grandmothers did, but they'll also be preparing impressive innovations, like the Pineapple Upside-Down Hummingbird Pound Cake and the Fig-Brown Sugar Cake. From pound cakes and layer cakes to sheet cakes and "baby" cakes (cupcakes and cakelettes), Grandbaby Cakes delivers fun, hip recipes perfect for any celebration. "[Adams] offers up her greatest hits alongside sweet stories of her family's generations-old baking traditions." —People.com "There is a heritage of love and tradition steeped in her recipes . . . A trip down memory lane that ends with delicious treats on your table." —Carla Hall, TV chef and author of Carla Hall's Soul Food

At oyster roasts and fancy cotillions, in fish camps and cutting-edge restaurants, the people of South Carolina gather to enjoy one of America's most distinctive cuisines--the delicious, inventive fare of the Lowcountry. In his classic Hoppin' John's Lowcountry Cooking, John Martin Taylor brings us 250 authentic and updated



recipes for regional favorites, including shrimp and grits, she-crab soup, pickled watermelon rinds, and Frogmore stew. Taylor, who grew up casting shrimp nets in Lowcountry marshes, adds his personal experiences in bringing these dishes to the table and leads readers on a veritable treasure hunt throughout the region, giving us a delightful taste of an extraordinary way of life.

Hearty bites for the heavy-hearted "He had a life-long love affair with deviled eggs, his homemade canned fig preserves, and buttermilk served in martini glasses garnished with cornbread." —Obituary from Gulfport, Mississippi So-called "funeral food" is having a moment. Comforting casseroles; jugs of sweet tea; creamy, cheesy potatoes—all these foods provide sympathy and sustenance for the bereaved. The Southern Sympathy Cookbook includes unexpectedly humorous obituaries and anecdotes alongside staples of Southern funerals such as: Three Bean Salad with Bacon Vinaigrette Fried Chicken Pulled Pork with Homemade Barbecue Sauce Biscuit Cinnamon Rolls Whether feeding a congregation, delivering a meal to a friend in need, or cooking with weekday leftovers in mind, home cooks will embrace these recipes, guaranteed to comfort and to please a crowd.

Kentucky Keepsakes

Southern Cookbook

Sweet Potato Soul

Culinary Tales of the Jewish South

The Complete Southern Cookbook

150 Refined Southern Recipes and Ways to Dress Them Up for Company [A Cookbook]

Southern Plate

The food experts at Southern Living put a lot of love into this value-packed, softcover version of their first-ever cookbook of the South's favorite desserts. A must-have for any kitchen, *Classic Southern Desserts* is as much a look-book as it is a cookbook, with gorgeous, full-color photos accompanying every mouthwatering dish. Over 200 of the Southern Living Test Kitchens' highest-rated recipes for luscious cakes, pies, cupcakes, cookies, and much more, as submitted by generations of home cooks, were handpicked for this book—the kinds of old-fashioned recipes that everyone remembers from childhood, updated to fit today's trends and ingredients. From a chapter on Luscious Layers & Other Cakes all the way through Ice Cream & Frozen Desserts, there's something for every sweet tooth. Special banners throughout, such as "Sweets to Share," "Kids Love It," "Bake & Freeze," and more, offer unique recipe ideas. Updated classics like Four-Layer Coconut Cake, Million-Dollar Pound Cake, and Fresh Georgia Peach Pie, are just a taste of what will keep readers coming back for more. Plus, helpful advice from the Southern Living Test Kitchens Professionals is included, with tips on topics ranging from beating egg whites to perfecting crumb crusts to frosting a cake.

Hi, y'all! This book is my proudest achievement so far, and I just have to tell y'all why I am so excited about it. It's a book of classic dishes, dedicated to a whole new generation of cooks—for every bride, graduate, and anyone who has a love of a great Southern meal. My family is growing and expanding all the time. We're blessed with marriages and grandbabies, and so sharing these recipes for honest, down-home dishes feels like passing a generation's worth of stovetop secrets on to my family, and yours. I've been cooking and eating Southern food my whole life, and I can tell you that every meal you make from this book will be a mouthful of our one-of-a-kind spirit and traditions. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of our gumbos and collards, our barbecues and pies. You may remember a few beloved classics from *The Lady & Sons*, but nearly all of these recipes are brand-new—and I think you'll find that they are all mouthwateringly delicious. It is, without a doubt, a true Southern cooking bible. I sincerely hope that this book will take its place in your kitchen for many years to come, as I know it will in mine. Here's to happy cooking—and the best part, happy eating, y'all! Best dishes, Paula Deen

Baking is near and dear to Paula Deen's heart, and you will feel the love she puts into each of these delicious Southern recipes in this cookbook. Paula Deen's *Southern Baking* is the ultimate collection of her favorite cakes, pies, sweet and savory breads, cookies, cobblers, and so much more. Whether you're baking a festive birthday cake, holiday treat, the perfect potluck dish, pastries for breakfast, rolls for dinner, or anything in between, your friends and family are sure to love them all. From crispy-bottomed cornbread baked in a cast iron skillet and tall, flaky buttermilk biscuits to fluffy meringue-topped banana pudding and carrot cake swirled with cream cheese frosting, with these tried-and-true recipes are fit for any occasion.

Made Easy for Your Everyday Meals

100 Southern Comfort Food Favorites

Grandbaby Cakes

**Soulful Southern Cooking**

**Add a Pinch**

**What's Gaby Cooking: Eat What You Want**

**Classic Southern Recipes Made Healthy and Wholesome [A Cookbook]**