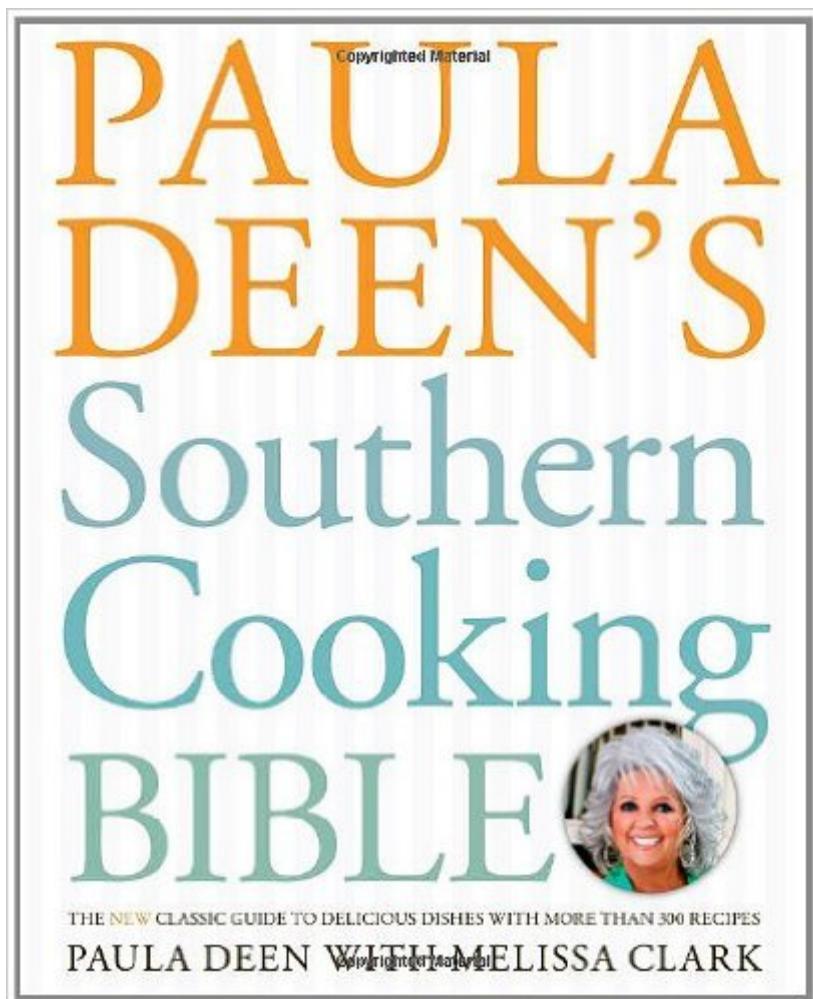


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Paula Deen's Southern Cooking Bible: The New Classic Guide To Delicious Dishes With More Than 300 Recipes



Synopsis

A definitive guide to Southern cooking and hospitality with 300 recipes, a two-color interior with nearly 100 instructional illustrations, an extensive appendix, 16 pages of gorgeous color photography, and plenty of tips, stories, and Southern history throughout. 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

Book Information

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Customer Reviews

I am a Southern-raised transplant to California and also not a cook. But I bought this book so that I'd

have a compendium of Southern recipies to share with my California-native wife. About a year ago, I visited Paula Deen's Savannah restaurant, The Lady & Sons, and absolutely loved the food. No other celebrity chef is more closely identified with Southern cooking than the highly-commercialized Deen, so I'm accepting her authority for this "bible." This is only the 2nd or 3rd cookbook I've ever bought in my life, so I don't have much to compare it to. But the book does what it promises and lives up to its title. After a 5-page introduction from Deen about the history and variety of Southern cuisine, the book has over 20 well-organized chapters, each specifically separated by type of dish. Most recipes take up one full page, although a few are half-a-page and others 2 pages. Some recipies have diagrams to explain certain techniques. Almost every recipe has either a "tip" from Paula that explains a particularly significant part of the recipe or offers a substitution that might suit alternative tastes. The instructions are easy-to-understand and very direct. The recipies are not accompanied with photos of each dish. There are two sections of color photos which depict a small number of the finished dishes (with references to the page number of the corresponding recipe). This is one criticism I have of the book - I would have preferred a thicker book with glossy paper and a color photo of each completed dish on the same page as the recipe. The book is well-made - with standard hardcover cookbook binding that makes it easy to lay open to a specific page in the kitchen. There is a standard book jacket that wouldn't withstand moisture.

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