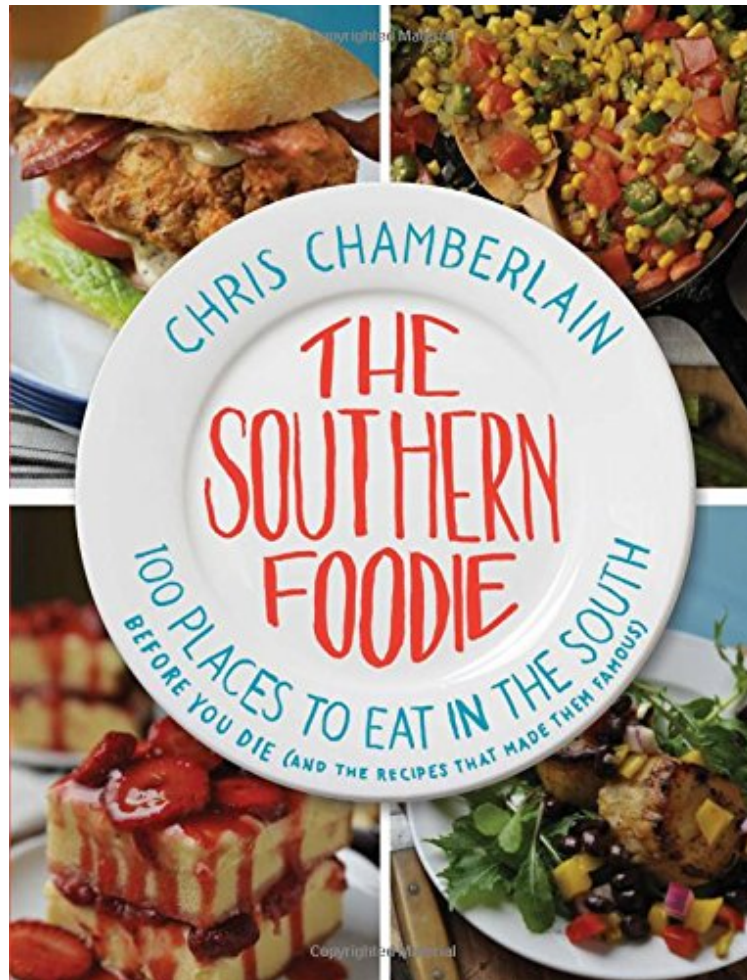


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The Southern Foodie: 100 Places to Eat in the South Before You Die (and the Recipes That Made Them Famous)

Chris Chamberlain

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Chris Chamberlain : The Southern Foodie: 100 Places to Eat in the South Before You Die (and the Recipes That Made Them Famous) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Southern Foodie: 100 Places to Eat in the South Before You Die (and the Recipes That Made Them Famous):

2 of 2 people found the following review helpful. A trip back South!By Kindle CustomerBeing raised in the south till moving to Alaska at the age if 17, many of these recipes are like a touch of home to me...But, more than that, being married for 17+ years to a Sweet man who was born in Louisiana and grew up eating good ol' southern, Cajun, as well. This is like a trip home for both of us in many ways!2 of 2 people found the following review helpful. Part Travel Part

Cookbook By Sean Keefer If you like southern food, you will like this book. It breaks down a variety of dining spots throughout the south, giving an overview of the restaurant and the recipe for a signature dish. The benefits of this book are that if you are traveling to a location and want to see what a good place to eat may be, then you are off to the races. The recipes also give a good idea of a signature dish. It is also helpful for researching trips as you can use the book to jump online and have a starting point for your gastronomic research. The drawbacks are that sometimes places close, or, more likely, open and the book is not exhaustive. Take Charleston, SC for instance. The places noted in the book are great, but places are constantly opening up. Not a huge drawback but definitely check and do some research when you decide on a place to try. Overall, it is one of the best travel/cookbooks I have ever seen. 0 of 0 people found the following review helpful. Ultimate Road Trip Book! By savsmom Inhale this book...great, fun read and so full of information. Put this book in your vehicle and take a road trip through the South if you are lucky enough to live down here. Places I already knew and loved, had heard about, and many I didn't know about until I soaked this up. Love it!

Thirteen states, 100 chefs, and 134 recipes later, one thing is clear: the food of the American South tells a story that spans the distance from New Orleans to Louisville, Little Rock to Charleston, Nashville to Dallas, and every city in between. The Southern Foodie explores a hearty swath of the South's culinary culture, following its roots and exploring its evolution in the regions' best restaurants. Meet the people who are keeping the tradition alive and reinventing the flavors of the South. Swing on down to the Gulf Coast, and wade into a chef's wonderland of fresh seafood and spicy heat. Check out the culinary creativity in the Carolinas, where you'll find traditional smoked pork barbecue alongside Southern favorites made with fresh, local produce. Explore the restaurant kitchens of Atlanta and Nashville, where the chefs aren't shy about fusing comfort food standards with international flair and unexpected techniques. Join Chris Chamberlain for access to the South's best recipes and the kitchens where they were developed. Jalapeño-and-Cheese-Stuffed Grit Cakes from Masons Grill, Baton Rouge, LA Roasted Heirloom Pumpkin with Mulled Sorghum Glaze from Capitol Grille, Nashville, TN Country Ham Fritters from Proof on Main, Louisville, KY Blue Crab Cheesecake from Old Firehouse Restaurant, Hollywood, SC Apricot Fried Pies from Penguin Eds Bar-B-Q, Fayetteville, AR The Southern Foodie shows you where the South eats and how to create those distinct flavors at home. You're sure to rediscover old favorites and get a closer look at the delicious new traditions in Southern cuisine.

About the Author Chris Chamberlain is a food and drink writer based in Nashville, Tennessee, where he has lived his entire life except for four years in California where he studied liberal arts at Stanford University and learned how to manipulate chopsticks. He is a regular writer for the Nashville Scene and their "Bites" food blog. He has also contributed to the Nashville City Paper, Nashville Lifestyles magazine, 2001 Edgehill and at www.geardiary.com. One of his favorite things in life to do is to put a shoulder on the smoker and watch SEC football all day long while waiting for his pork reach "pig-picking" temperature as slowly as possible.