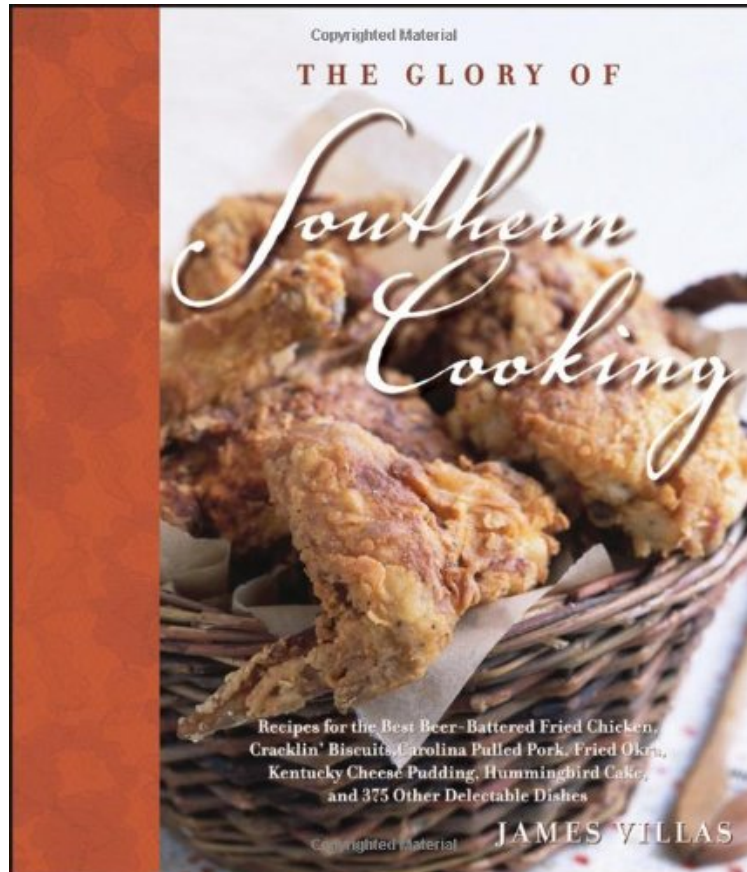


[Download pdf] The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried Chicken, Cracklin' Biscuits, Carolina Pulled Pork, Fried Okra, Kentucky Cheese

## The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried Chicken, Cracklin' Biscuits, Carolina Pulled Pork, Fried Okra, Kentucky Cheese

James Villas

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**James Villas : The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried Chicken, Cracklin' Biscuits, Carolina Pulled Pork, Fried Okra, Kentucky Cheese** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried Chicken, Cracklin' Biscuits, Carolina Pulled Pork, Fried Okra, Kentucky Cheese:

92 of 95 people found the following review helpful. James Villas' 'BIG BOOK' at last. Buy it NOW! By B. Marold 'The Glory of Southern Cooking' by outstanding American culinary journalist, James Villas is, in many ways, an answer to my quest for a `definitive' cookbook of Southern cuisine. Villas himself is too modest to claim being the final authority on Southern cooking. He even cites three works which are closer to being the `Mastering the Art...' for Southern cuisine than this work; however, he does attest to the fact that it is far more comprehensive than any of his earlier `general' cookbooks, which are based on his mother's North Carolina cooking experiences. For those who don't know

Villas, he is the author of thirteen (13) earlier books, the best of which are collections of his columns from 'Town and Country' and other culinary and lifestyle magazines. As such, Villas has been researching the far corners of 'Southern Cooking' for the better part of 40 years, largely from the same insider's point of view as his friend, Craig Claiborne. After all this time, Villas' great hypothesis, for which he offers this book as a verification, is that the cuisine of the American South is as rich, diverse, and as involved as those of France, Italy, or China. Many writers have approached 'Southern Cuisine' from the bottom up, such as Edna Lewis in her 'The Taste of Country Cooking', Justin Wilson's several cookbooks, or Sallie Ann Robinson's 'Gullah Home Cooking the Daufuskie Way'. Even more, it seems, have approached things from the top down, from the point of view of high-end restaurants specializing in Southern cuisine. Prime examples are celebrity chefs such as Paul Prudhomme, Emeril Lagasse and Frank Stitt. Books which seem to combine these two approaches are the many cookbooks from Paula Deen, based on her 'The Lady and Sons' Savannah restaurant, the 'Mrs. Wilkes Boardinghouse Cookbook' and the recent 'The Lee Bros. Southern Cookbook'. Of all these books, Villas seems to have three distinct advantages. First, his broad and long experience has enabled him to cover the cuisine(s) of the entire south (from which he excludes Texas, which he considers something of a land unto itself). Unlike, the Lees, the Deens, Wilson, Stitt, and Lagasse, he is not bound to the Tidewater, Cajun, Creole, or 'soul' food styles. Second, his point of view has an element of the scholarly about it. Thus, while he may not be giving us the very best or most elaborate recipe for pimento cheese spread (he does that in 'Stalking the Green Fairy'), we are assured of getting the recipe most familiar to the greatest number of 'Southern Cooking' practitioners. Third, Villas explores that great middle ground of genteel home cooking and entertaining, below the great New Orleans restaurant practitioners but above the raw roots. A fourth virtue of Villas' presentation is that while many of his headnotes include personal information like the Lee Bros. chitchat, he goes into greater depth regarding the cachet surrounding various dishes and their role in Southern cuisine at large. These four points are interesting and make good reading; however, the best feature of the book for the student of Southern Cooking is the Introduction which covers more than 35 pages of material on 'Equipment', 'Ingredients', 'Special Cooking Techniques', and 'A Southern Glossary'. This is stuff that appears in no other book I have read on Southern cooking. It is by far the best argument Villas has for both the distinctiveness and richness of Southern Cooking. The high point is Villas' description of how to make a classic Cajun roux, which involves far more than the simple French white roux. Villas claims that he spoiled ten (10) attempts at the task before getting it right, in spite of being tutored by none other than Paul Prudhomme. And, the best feature of the book for the average cook is the fact that the book may be the very best source of recipes for virtually every classic Southern dish you can think of (as long as you don't want any Texas recipes). 'James Beard's American Cookery' may just be a bit more complete and a bit more authoritative, but Villas is far more fun to read and his recipes are much easier to follow. A fine sample of Villas' range and emphasis is his chapter on barbecue. The 20 recipes cover Carolina, Tennessee, Georgia, Alabama, Creole, Florida, Arkansas, Kentucky, and Virginia styles, covering pork, veal, chicken, shrimp, fish, quail, duck, and rabbit, but no Texas or Kansas beef styles! Of course, Villas lets his personal preferences shine through now and again, when he considers Carolina pulled pork to be the king of all barbecue recipes. Of course, he doesn't weigh in on the theological arguments over the superiority of Lexington (western) versus Tidewater (eastern) recipes. While I can't guarantee Villas will have every single Southern recipe you may want or need, I can't find any of the classics I'm familiar with among the missing. I thought for a moment he may not have the fried pickle chips I had for the first time last year on a trip to Myrtle Beach, but there they were, on Page 22. It's easy to say that a cookbook is a good read or scholarly or well-written, but that doesn't address whether this is a good book from which to cook. Well, this is a good book for cooking, as well as all these other virtues. The recipes are written well, they are easy to read, the pages will photocopy well, and the tips and techniques are well presented, without being preachy. My happiest discovery was the recipe for shrimp remoulade, which tastes good simply by reading the ingredients. If you are put off by the extensive use of deep-frying, my best suggestion is to read Shirley Corriher's exposition on deep-frying in 'Cookwise' to appreciate that the method actually doesn't add that many fat calories. I hope Villas keeps writing for us for a long time, but I suspect he has now given us the most important book of his career. 1 of 1 people found the following review helpful. good recipes By Recipe Dival like James Villas' books anyway, but am more than happy with this one. It features typical southern food. But I was also delighted to find a few recipes for rabbit in there too. My market carries rabbit now and I can't wait to try these new recipes for it. There is a recipe for candied sweet potatoes that is very close to the one my mother made for every Thanksgiving feast, although she did not add the vanilla and I would probably leave that out, too, but just to suit myself. It covers pickles and jams that sound great and work. I have been cooking for over 50 years and have way too many cookbooks in my collection. This one will go to the front of the line. I highly recommend this book. Note though, for all of you out there that MUST have a photo of every dish, there are some colour glossies but only a few. Personally and imho, I don't mind in the least that this is not a picture book. Just reading through the recipes is mouth watering enough. 0 of 0 people found the following review helpful. Great Southern Cookbook and Hey They Even Mention Delaware in Here! By TykishaP2010 As the granddaughter of transplanted Southerners, I thought that I knew it all when it came to Southern food but boy was I wrong. As I read every single recipe in this 400+ page book, I learned just how much I didn't know. As a young girl, I remember sitting in the kitchen watching my grandmother making some of the very same recipes that are listed in this

book, and I thought that she was the weirdest woman in the world. Now I'm spending money on cookbooks like this to learn to make the very things that I shunned as a child. Growing up in Delaware, I used to be embarrassed by my Southern roots, the way that my family talked and the foods that they ate but it's now those things that I value. I'm now strangely proud of my country roots and learning to cook the food will show others just how proud that I am! This is a real-deal Southern cookbook written by someone who really knows the food and the culture! I'm really glad that I purchased this cookbook.

The definitive Southern cookbook from renowned food writer James Villas From James Villas comes this definitive Southern cookbook, featuring fascinating Southern lore, cooking tips, and 388 glorious recipes for any occasion. It includes traditional favorites, delicious regional specialties, and new recipes from some of the South's most famous and innovative chefs, like Louis Osteen and Paul Prudhomme. Comprehensive and authoritative, the book features favorites like buttermilk biscuits, fried chicken, grits, cornbread, and pecan pie. Plus, Villas includes colorful stories, anecdotes, and Southern lore throughout the book, adding the kind of local color and charm you'd only get in the South and only from a writer like Villas. Includes delicious and authentic Southern recipes for everything from cocktail and tea foods to main courses and desserts Features lists of ingredients, equipment, and Southern terms non-natives will want to know Written by James Villas, proud North Carolina native, and author of *Pig* and *From the Ground Up* All across the South, from Maryland to Louisiana and everywhere in between, food is culture. Dig into it with James Villas and enjoy *The Glory of Southern Cooking* for yourself.

From Publishers Weekly Villas, the former food and wine editor of *Town Country* and the author of 12 cookbooks, explores the distinctive cuisine of Southern cooking. Villas sees Southern cookery as the only legitimate cuisine in this county, being on the same level with French and Italian home cooking. His collection spans the entirety of the Southern states, including recipes for such classics as fried chicken, pork barbecue, and grits and greens, and lesser known dishes such as Baked Oysters with Mustard Greens and Bacon, Nashville Turnip Greens with Ham Hock, and Memphis Casserole Cheese Bread. Recipes highlight the abundance of natural food ingredients found in the South as well as the multitude of ethnic influences that contributed to the cuisine's evolution. Chapters include Cocktail and Tea Foods; Soups, Chowders, and Gumbos; Rice and Grits; and Cornbread, Biscuits, Hush Puppies, and Other Breads. Villas also provides helpful sections on equipment, ingredients, special cooking techniques, and a glossary of terms for those unfamiliar with the cuisine. This is a solid primer for those who like comfort food or have an interest in Southern cooking. (Mar.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Already well established as one of America's leading proponents of southern cooking, Villas has produced one of the great definitive volumes on a subject near and dear to the hearts and stomachs of a huge number of Americans. For Villas, southern cooking includes everything from Key West specialties to Cajun and Creole casserole, through Carolina low-country seafood and on up as far as Maryland. To Villas' great credit, he avoids using canned products except for in a very few recipes, such as a North Carolina eggplant casserole. Multiple fried chicken recipes reflect different geographic traditions and so do varieties of biscuits. Cakes, pastries, candies, and other sweets abound. Serious cooks will appreciate the host of pickles and other relishes for canning. A glossary helps the uninitiated rapidly find apt distinctions between angel biscuits and beaten biscuits, between Cajun and Creole cooking, and between a bog and a burgoo. Villas also provides mail-order sources for specialized southern foodstuffs. Mark Knoblauch Copyright © American Library Association. All rights reserved Villas, the former food and wine editor of *Town Country* and the author of 12 cookbooks, explores the distinctive cuisine of Southern cooking. Villas sees Southern cookery as the only legitimate cuisine in this county, being on the same level with French and Italian home cooking. His collection spans the entirety of the Southern states, including recipes for such classics as fried chicken, pork barbecue, and grits and greens, and lesser known dishes such as Baked Oysters with Mustard Greens and Bacon, Nashville Turnip Greens with Ham Hock, and Memphis Casserole Cheese Bread. Recipes highlight the abundance of natural food ingredients found in the South as well as the multitude of ethnic influences that contributed to the cuisine's evolution. Chapters include Cocktail and Tea Foods; Soups, Chowders, and Gumbos; Rice and Grits; and Cornbread, Biscuits, Hush Puppies, and Other Breads. Villas also provides helpful sections on equipment, ingredients, special cooking techniques, and a glossary of terms for those unfamiliar with the cuisine. This is a solid primer for those who like comfort food or have an interest in Southern cooking. (Mar.) (Publishers Weekly, February 5, 2007) Villas, the food and wine editor of *Town Country* for many years and author of a dozen other cookbooks, is a Southerner born and bred, and here he returns to the food he knows and loves best. He asserts that Southern cooking, "if only by the sheer number and variety of its dishes developed over the centuries," is a more identifiable regional cuisine than that of any other part of America, and he makes a good case here. He includes recipes for almost 400 beloved traditional dishes, lesser-known indigenous specialties, and contemporary dishes from some of the South's best young chefs, and his lively, opinionated text is both informed and a pleasure to read. An essential purchase for culinary history as well as regional cookery collections. (Library Journal, February 2007) Already well established as one of America's leading proponents of southern cooking, Villas has produced one of the great definitive volumes on a

subject near and dear to the hearts and stomachs of a huge number of Americans. For Villas, southern cooking includes everything from Key West specialties to Cajun and Creole casserole, through Carolina low-country seafood and on up as far as Maryland. To Villas' great credit, he avoids using canned products except for in a very few recipes, such as a North Carolina eggplant casserole. Multiple fried chicken recipes reflect different geographic traditions and so do varieties of biscuits. Cakes, pastries, candies, and other sweets abound. Serious cooks will appreciate the host of pickles and other relishes for canning. A glossary helps the uninitiated rapidly find apt distinctions between angel biscuits and beaten biscuits, between Cajun and Creole cooking, and between a bog and a burgoo. Villas also provides mail-order sources for specialized southern foodstuffs.—Mark Knoblauch (BookList, February 2007)