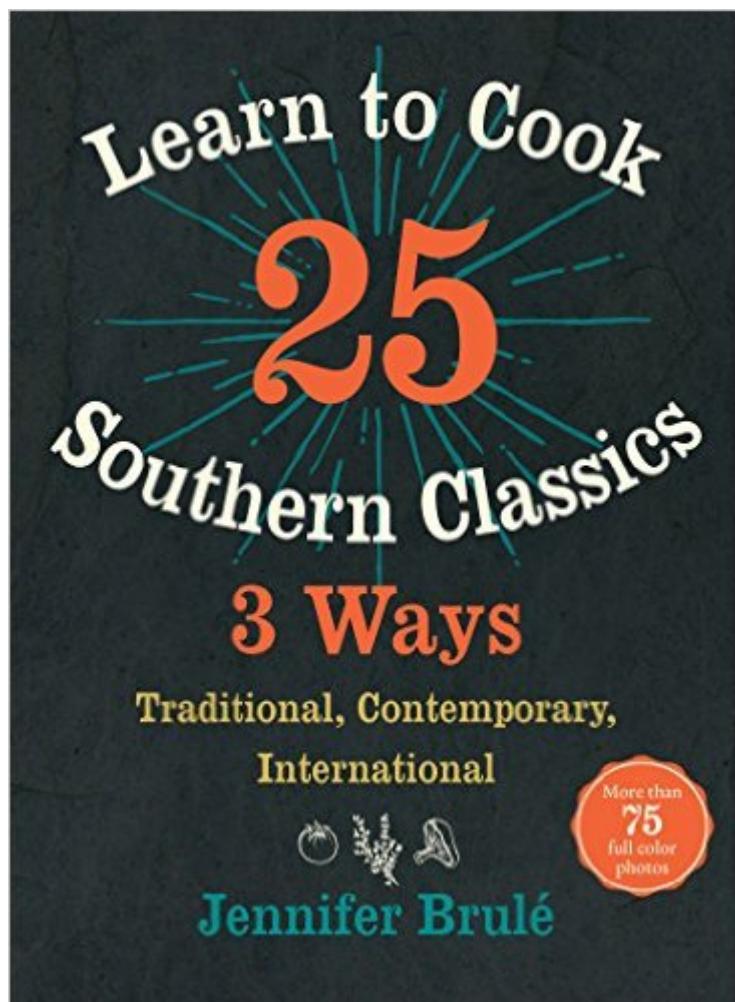


The book was found

Learn To Cook 25 Southern Classics 3 Ways: Traditional, Contemporary, International



Synopsis

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.

Book Information

Hardcover: 248 pages

Publisher: The University of North Carolina Press (September 6, 2016)

Language: English

ISBN-10: 1469629127

ISBN-13: 978-1469629124

Product Dimensions: 7 x 0.8 x 9.3 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ See all reviewsÂ (5 customer reviews)

Best Sellers Rank: #44,790 in Books (See Top 100 in Books) #26 inÂ Books > Cookbooks, Food & Wine > Regional & International > International #57 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

As a Southern transplant and novice cook, I've never been able to master some of the classic dishes down here. If this cookbook were just awesome recipes of the classics I would love it, but it is SO much more! The classic versions are on point and prepared in a way that's not too overwhelming. The fact that each classic also has a contemporary and International version is

awesome! I loved putting modern spins on these recipes and often the International version was my favorite. I also really appreciate cookbooks that give me a window into who the chef is. Food is such a personal thing and I loved hearing all of the stories throughout the book that went along with each recipe. Dare I say... It is up there with Chrissy Teigan's Cravings as favorite cookbook of the year!

Whenever I buy a cookbook I like to sit down and read through it like a novel. For me, a cookbook is more than just a compilation of recipes, it's a window into a different culture or a glimpse into someone's family traditions. As much as I love reading cookbooks, I have to admit I don't always try the recipes. Well, that did not happen with this book. It's fantastic! It's fun to read, the photos are beautiful and all of the recipes look amazing. It was hard for me to decide which recipe to try first! Since it's summer and we have an abundance of zucchini, we started there. We made the Crunchy Italian Zucchini Wedges and my family gobbled them up (even my very picky younger son loved them)! Then, for the contemporary version we made the Goat Cheese and Thyme Squash Casserole. Ohhhh so good! Can't wait to try more! This book is sure to become a family favorite. The directions are clear and easy to follow and there are helpful tips sprinkled throughout the book. Whether you are a beginning or experienced cook, I'm sure you will love it!

I bought this book because I knew very little about southern cooking and I was interested in learning more about it and learning how to prepare it. I was not disappointed! The instructions are easy to follow and as a vegetarian I was pleasantly surprised that there are so many great vegetarian and even vegan recipes, for example the 'Savory Vegetable Cobbler with Quinoa Crust', the 'Vegetarian Mushroom Stew with Sweet Potato Dumplings' and SO many more. I love how Jennifer BrulÃ© shows not 1 but 3 ways to prepare a dish and I especially like the contemporary version which is often a vegetarian option and usually a slightly healthier recipe. My husband loved everything I made so far and I can't wait to try out more recipes in the future!

I have really enjoyed perusing this interesting and highly informative cookbook! The various ways to prepare a classic recipe is a fabulous way to broaden one's 'cooking horizons'. Yesterday we thoroughly enjoyed the Crispy Sweet Potato Oven Fries and tomorrow night the Provencal Tomato Tart is up! We can hardly wait and look forward to trying so many more of these recipes in the future.

I received this cookbook as a gift, and I couldn't be more pleased. I'm sure it will soon be my very

favorite go-to cookbook. The recipes that I have prepared have been quite tasty! I love the fact that I can choose between three different ways to prepare the same food.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Learn to Cook 25 Southern Classics 3 Ways: Traditional, Contemporary, International Southern Sayins' & Sass: A Chalkboard Coloring Book: Well Bless Your Heart: Southern Charm & Southern Sayings Funny Coloring Books For Grownups & Relaxation Stress Relief & Art Color Therapy) Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Learn Spanish Step by Step: Spanish Language Practical Guide for Beginners (Learn Spanish, Learn German, Learn French, Learn Italian) Learn French Step by Step: French Language Practical Guide for Beginners (Learn French, Learn Spanish, Learn Italian, Learn German) Ersatz in the Confederacy: Shortages and Substitutes on the Southern Homefront (Southern Classics) The Textile Artist's Studio Handbook: Learn Traditional and Contemporary Techniques for Working with Fiber, Including Weaving, Knitting, Dyeing, Painting, and More (Studio Handbook Series) Teens Cook: How to Cook What You Want to Eat How to Cook Everything: Easy Weekend Cooking (How to Cook Everything Series) Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker How to Cook Everything Fast: A Better Way to Cook Great Food Captain Cook's World: Maps of the Life and Voyages of James Cook RN The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures 2012 International Plumbing Code (Includes International Private Sewage Disposal Code) (International Code Council Series) A Real Southern Cook: In Her Savannah Kitchen Indian for Everyone: The Home Cook's Guide to Traditional Favorites The Southern Vegetable Book: A Root-to-Stalk Guide to the South's Favorite Produce (Southern Living) The Southern Pie Book (Southern Living (Paperback Oxmoor))

[Dmca](#)