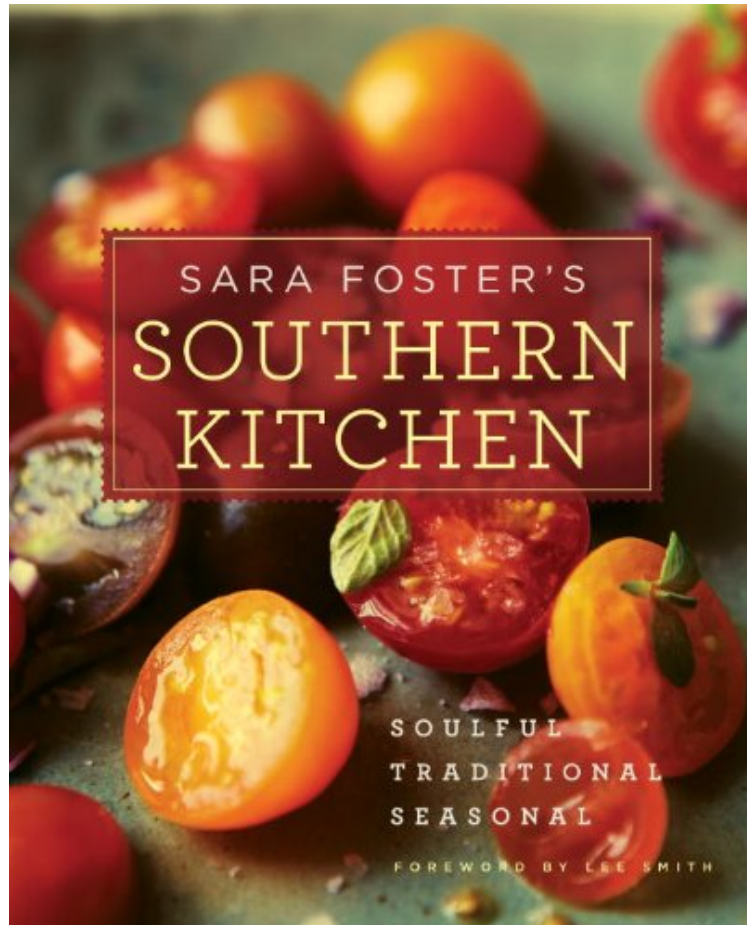


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Sara Foster's Southern Kitchen: Soulful, Traditional, Seasonal

Sara Foster, Lee Smith

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Sara Foster, Lee Smith : Sara Foster's Southern Kitchen: Soulful, Traditional, Seasonal before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sara Foster's Southern Kitchen: Soulful, Traditional, Seasonal:

5 of 5 people found the following review helpful. I Love This Book By Customer There hasn't been a recipe that I have tried from this book that wasn't wonderful. Particularly the Favorite Buttermilk Biscuits, Watercress Angel Biscuits, Salt and Pepper Skillet Cornbread, Pork Tenderloin and Buttermilk Biscuits with Roasted Tomato-Thyme Gravy, Brown Bag Chicken, Chicken and Dumplings, Crispy Pork Chops, Pat's Skillet-Seared Steak With Herb Butter, Pimiento Cheese Burgers, Pickled Jalapeno Meatloaf, Foster Family's Pot Roast With Herb-Roasted Vegetables, Carolina Gold Rice, Anytime Hoppin' John, Buttermilk Mashed Creamers, Baked Rosemary Sweet Potato Halves, Crispy Fried Vidalia Onion Rings, Braised Cabbage and Molasses-Bourbon Pecan Pie. I've stepped outside of my comfort zone in doing some deep frying and meat cooking and the instructions have been dead-on. I loved reading the introductions to the recipes and the write-ups of different restaurants around the South. The pictures are absolutely

beautiful too. I can't recommend this book enough for anyone who likes to cook. 2 of 2 people found the following review helpful. fantastic! By Samantha Adler Sara is thorough, engaging and this book is beautiful. Larger in scope than her past books, "Southern Kitchen" really has tremendous heart in every page. We love the food find must stops that she has included throughout it's given us the yearning to travel to each of them and spend some time. The best thing about this book is that everything we've made from the book so far has been well tested and delicious. 5 of 5 people found the following review helpful. Great recipes, Southern Style By hannajo Sara's cookbook is probably the first good one I've bought in many years. I bought a second one for a friend, too. I read it, like a novel, after checking it out at the library. Such down to earth good sense, easy to follow instructions. I've made several meals to rave reviews. Thank you, Sara. So many tips on great little local eateries I hope to visit. She's done a great job promoting those businesses. The trip to FL this year is going to take longer with several side trips just to EAT.

Sara Foster's love of Southern fare began in her Granny Foster's Tennessee kitchen. There, the combination of down-home comfort, fresh-from-the-farm ingredients, and dedicated preparation hooked her for life. Now the award-winning cookbook author and restaurateur serves up nearly two hundred contemporary interpretations of classic dishes: Shrimp Jambalaya, Slow-Roasted Pulled Pork Butt, Cheesy Grits Casserole; refreshing drinks, including Mint Juleps and Sweet Tea; and such satisfying breakfasts as Country Ham and Hominy Hash. And a table wouldn't be Southern without the sides: Skillet-Fried Corn, Creamy Potato Salad, and Arugula Pesto Snap Beans. Be sure, too, to save room for Molasses-Bourbon Pecan Pie and Freestyle Lemon Blackberry Tart. From revealing the secret to fluffy buttermilk biscuits to giving us ideas for swapping out ingredients to accommodate any season, from providing tips for frying up chicken like a true Southerner to detailing barbecue fundamentals that put you on par with any pitmaster, Foster's helpful sidebars ensure that your dishes will turn out perfect every time. You'll also get expert tips on the essential equipment (cast-iron skillets, griddles, casserole dishes) and the ingredients no Southern pantry should be without (from stone-ground grits to Carolina Gold rice). As a bonus, Foster offers her Sidetracked feature, profiles of tried-and-true roadtrip destinations throughout the South where you can find the best fried catfish, barbecued brisket, big breakfast plates, and more. And finally, Foster's lessons in pickling and canning guarantee that you can enjoy your favorite flavors all year round. With its handy list of resources and Southern pantry essentials, and entertaining stories, Sara Foster's Southern Kitchen is an all-inclusive collection of Southern cooking in which simple feasts meet artisanal ingredients, traditional tastes meet modern methods, and fantastic flavors make every bite a succulent mouthful of Southern comfort.

.com Photographs from Sara Foster's Southern Kitchen (Click to Enlarge) Salt and Pepper Skillet Cornbread Caramelized Red Onion Tarts Carolina Shrimp Chowder Praise for Sara Foster's Southern Kitchen Sara Foster's book on Southern cooking is absolutely stunning. She takes old-fashioned recipes like buttermilk biscuits and fried chicken and updates them for modern cooks. I can't wait to work my way through this gorgeous book! Ina Garten From squash-threaded hush puppies to braised rice pudding, Sarah Foster is a keen synthesizer of Southern genres and geographies. My copy of her latest is already dog-eared and (red-eye) gravy splattered. John T. Edge, series editor of Cornbread Nation: The Best of Southern Food Writing Sara Foster is the quintessential Southern cook. On every page of Sara Foster's Southern Kitchen there is ample evidence of the accuracy of its subtitle: Soulful, Traditional, Seasonal. Julia Reed, author of Ham Biscuits, Hostess Gowns, and Other Southern Specialties Sara Foster skillfully breaks through the boundaries of classic Southern cooking. The recipes and photographs are full of Southern soul and charm. I want to stick a fork right into the pages and devour them. Donald Link, chef and author of Real Cajun Some of the recipes in this book are traditional, others have been adapted to modern times. All will tempt people who love to cook. Bill Smith, chef and author of Seasoned in the South About the Author Sara Foster is the owner of Foster's Market, the acclaimed gourmet take-out store/cafs in Durham and Chapel Hill, North Carolina, and the author of several cookbooks, including The Foster's Market Cookbook, winner of the Best Cookbook Award from the Southeast Booksellers Association. She has appeared numerous times on Martha Stewart Living Television and NBC's Today show. She has also been featured in magazines such as More, House Beautiful, and Southern Living, and is featured regularly in Bon Appetit. Tema Larter works in acquisitions at the University of North Carolina Press and as a freelance food writer. A native Southerner, she now lives in Durham with her husband. Peter Frank Edwards is a native of Charleston, South Carolina and a former sous chef. His work appears in Travel + Leisure, Garden Gun, and Southern Living.