

(Download pdf ebook) All American Biscuit

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Gia Scott

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Gia Scott : All American Biscuit before purchasing it in order to gage whether or not it would be worth my time, and all praised All American Biscuit:

10 of 10 people found the following review helpful. Biscuits - Even More American Than Apple Pie!By GrandmaNothing is closer to a Southern girl's heart than a good biscuit, except perhaps cheese straws. No picnic or shindig would be complete without biscuits in one form or another, often filled with paper thin slices of that other Southern treasure, country ham. Southern girls for generations have been judged as cooks almost entirely on the

quality of their biscuit. I found myself very pleasantly surprised by Gia Scott's *The All American Biscuit*. Gia traces the history of American Biscuits back to the days of seafaring and soldiers' iron rations, giving a number of recipes for hard tack and various crackers (have you seen the price on a box of crackers lately?) before she comes to that staple of Southern US cuisine - Biscuits, a wealth of biscuits and even a few things to do with them once you've made some. *The All American Biscuit* is well laid out, with an interactive Table of Contents in the front. Gia's writing is often engaging and the recipes downright scrumptious. After recipes for four different kinds of hard tack, you'll find recipes for Flaky Cheese, Butter, Wheat, Saltine/Soda, Rye and Graham crackers, along with a number of variations. And then there are the biscuits! You'll find tips to help you create the perfect flaky biscuit or tender biscuit, thick or thin - even biscuits you can partially bake now and then brown up to serve a couple of days from now. There's a good recipe for Angel Biscuits, that fail-proof stand-by of every Southern bride for generations, biscuits that you beat, plain old Baking Powder Biscuits to whip up in a flash, biscuits with spice or apples or raisins or even onions added, biscuits turned into cinnamon rolls, biscuits on top of stew, biscuits made with buckwheat or cornmeal, gluten free biscuits, biscuits with cheese or chili or shaped like a cat's head. With recipes for 36 different biscuits, you can put biscuits on the table every day for a month and not run through them all - before you even think about Cinnamon Toast Biscuits, Sausage Gravy and Biscuits, or Strawberry Shortcake (the only biscuits my Northern Grandma ever made). Instructions are clear and the recipes well laid out. Grandma's \$0.02 - Two thumbs up! Excuse me while I go make biscuits. There is country ham in my fridge calling my name. 3 of 3 people found the following review helpful. Are you hungry. You will be as you read. By Linda It is nice to first read some history of the biscuit. There is a good selection of recipes all sounding easy to make and sounding so good. I am impatiently waiting to try them all. I do have one problem. In the history of hard tack it is stated that after a long period of time hardtack needed to be softened to be edible. One of the ways listed was to put in bear. I am sorry but I live in the desert near Mexico and I haven't seen any bears. I assume you meant to soak in beer. Good proof reading is important to get your point across. But the mental image of catching a bear, finding a way of putting a hardtack in place and waiting for it to soften and getting it back to eat gave me quite a laugh. I needed that. 2 of 3 people found the following review helpful. Mixed Emotions... By classicsGGma *The All American Biscuit* has both good and bad about it. I automatically subtract 1/2 star from cookbooks, and How To books, if no pictures. Also subtract 1/2 star if no nutritional info. This cookbook has neither. The Table of Contents has no pages listed, but does include a link to each recipe. Recipes include sweet and savory, plain and fancy. I did enjoy the background information on how biscuits evolved from hard tack, including recipes for hard tack, crackers and variations. A real pet peeve of mine is that cookbook authors and/or publishers format recipes to run on, one right after another, so that you get 1/2 recipe on one page, the rest on the next page and the start of another recipe on same page. Please put one recipe on one page. When a recipe ends, go to the next page. It's an ebook, blank space doesn't cost you like it does when printed on paper. I would also like you to start marking page numbers... drives me nuts when trying to remember where I found some info and having to go back page by page to look for it. Authors can work with publishers to make the books more customer-friendly.

America may be a melting pot, but all melting pots need a biscuit to "mop up the juices." It's as American as hot dogs, apple pie, and baseball too, with roots that extend far back into colonial history and hold hands with soldiers and sailors alike. It's got roots, and today, it's been adapted and modified many ways to adapt to our changing tastes and ingredients. Whether you like them sweet, made with buttermilk, beaten, or dropped, there is a biscuit recipe to suit you and your family. Fast, easy, and delicious, they are a great bread to add to any meal too, whether it's a simple breakfast, a fancy brunch, or a gourmet dinner, biscuits can (and do) hold their own. Try some of these recipes today, and get fresh, hot bread onto the dinner table without waiting hours for dough to rise. Make them flaky or make them tender and fluffy--it's your choice! Want biscuits that pack a punch? There are recipes for that too! Sweet or savory...the biscuit is a cook's best friend. It also works for desserts and casseroles, providing a truly all-in-one-pan dinner.