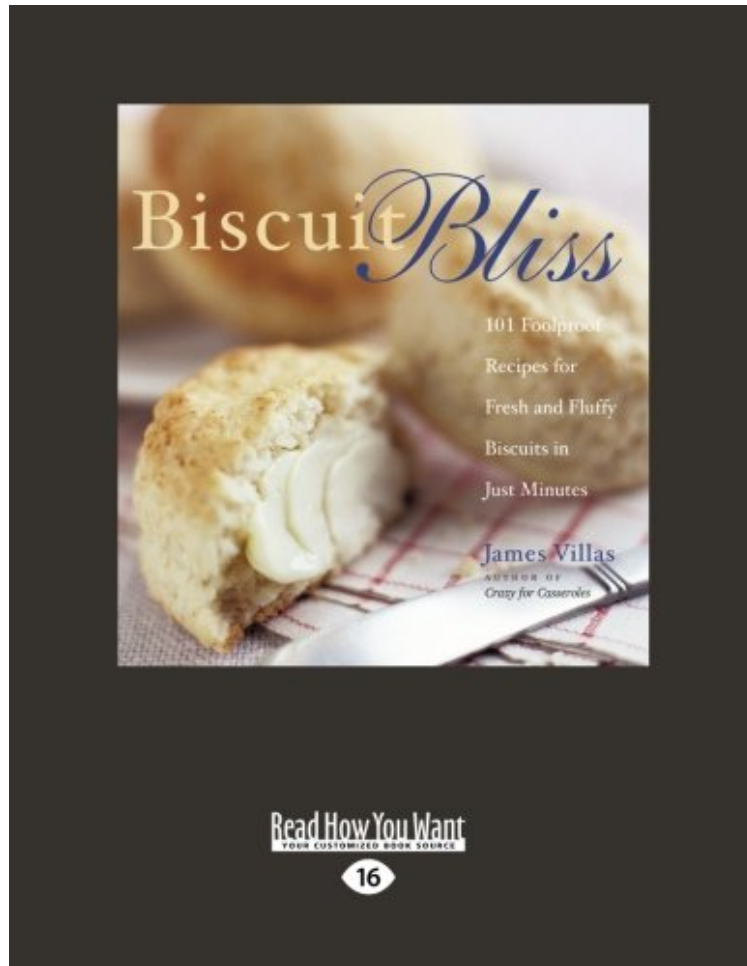


(Download free pdf) Biscuit Bliss: 101 Foolproof Recipes for Fresh and Fluffy Biscuit in Just Minutes

Biscuit Bliss: 101 Foolproof Recipes for Fresh and Fluffy Biscuit in Just Minutes

James Villas

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James Villas : Biscuit Bliss: 101 Foolproof Recipes for Fresh and Fluffy Biscuit in Just Minutes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Biscuit Bliss: 101 Foolproof Recipes for Fresh and Fluffy Biscuit in Just Minutes:

0 of 0 people found the following review helpful. Fine Book for the Biscuit Lover! By Sherrill Howton This is a wonderful book for those wishing to learn the quickly disappearing art of Biscuit Making! I honestly don't know how anyone could be disappointed with this beautiful and unintimidating book! This book is so nice; I even gave it to my dad for a Birthday present!

James Villas has been obsessed with biscuits his entire life, ever since he was a small boy in North Carolina watching

his mother and Aunt Toots bake buttermilk breakfast biscuits (and then getting to eat them!). Now that he's grown up, he has sampled hundreds of varieties from all over the country and baked countless batches himself, which makes him eminently qualified to present the very best recipes in *Biscuit Bliss*. Whether savory or sweet, biscuits are the quintessential American bread. Nowadays no bread is simpler, quicker, or more fun to make. Once the knack of turning them out is mastered, they're easy as can be. The chapters here cover all the bases. Plain raised biscuits, such as Cloud Biscuits and Buttermilk Biscuits, are the everyday classics that have been popular for two centuries. Flavored biscuits feature many regional favorites, including Maine Clam Biscuits and Southern Sweet Potato Biscuits. Drop biscuits, heartier in texture and freeform, include Cinnamon-Pecan Drop Biscuits and Parmesan-Herb Drop Biscuits. And biscuits get dressed up for cocktails or tea with fancier versions like Blue Cheese and Walnut Biscuits and Smoked Salmon and Dill Biscuits. There's even a chapter on what Villas calls "the biscuit's cousin," the scone. *Biscuit Bliss* concludes with a chapter on heavenly ways to use biscuits and biscuit dough in main courses and desserts, including Drop Biscuit - Crusted Chicken and Vegetables and Spiced Peach Shortcake. And luscious color photographs will have everyone reaching for the butter.

About the Author James Villas has become one of the best known and most respected authorities on American cuisine. He was the food and wine editor of *Town Country* for 27 years, and has written hundreds of articles appearing in magazines such as *Bon Apptit*, *Gourmet*, and *Esquire*. Villas has authored more than a dozen cookbooks and books on food and drink, including a memoir. In addition, he has appeared on many television shows including *Good Morning America* and *Today*. Villas grew up in North Carolina and earned his doctoral degree from the University of North Carolina. He also attended the University of Grenoble in France as a Fulbright Scholar. Among his many awards, Villas won the James Beard Journalism Award in 2000 for his article "P.C. and Proud of It" for *Gourmet* and was twice nominated for the James Beard Book Award. He has been listed in *Whos Who in American Food and Wine* and his books have been included in *Food Wines Best of the Best* series. Villas lives in New York City and East Hampton, New York.