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Biscuit Head: New Southern Biscuits, Breakfasts, and Brunch

Jason Roy, Carolyn Roy

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#45048 in Books Roy Jason 2016-11-01 Original language: English PDF # 1 10.25 x .75 x 8.001, .0 #File Name: 0760350450208 pages Biscuit Head New Southern Biscuits Breakfasts and Brunch | File size: 52.Mb

Jason Roy, Carolyn Roy : Biscuit Head: New Southern Biscuits, Breakfasts, and Brunch before purchasing it in order to gage whether or not it would be worth my time, and all praised Biscuit Head: New Southern Biscuits, Breakfasts, and Brunch:

2 of 2 people found the following review helpful. Stunning By K. E. Wise Absolutely my new favorite cookbook. Breaks down recipes to manageable amounts. Everything has turned out delicious. 0 of 0 people found the following review helpful. Yum! By Dumela I am lucky to live near the Biscuit Head restaurants. These recipes are straight off the plates, filled high with goodness. The recipes are great - but won't stop me from returning to Biscuit Head every chance I get. 0 of 0 people found the following review helpful. Highly recommend. By R. Kellar Rarely do I find a cookbook that has me interested in recipes from beginning to end, but this one nails it. Everything I've made from it so far has been solid. Highly recommend.

Learn the secrets for making the best breakfast, lunch, and everything in between. At Biscuit Head, people line up around the block for the pillowy Classic Cathead Biscuit, mile-high biscuit sandwiches, and addictive sides. Now you

can impress your family and friends with the same recipes at home! Start by finding your favorite biscuits. In addition to the iconic classic, you'll find the best Gluten-Free Biscuit ever, the crowd-pleasing Beer City Biscuit, and more. Then top them with a crazy good selection of gravies, preserves, honeys, and butters. You can also go big and stack biscuit sandwiches like Mimosa Fried Chicken with Sweet Potato Chai Butter and Sriracha Slaw. If you're skipping the meat, try the Fried Green Tomatoes with Chevre Dressing, Collards Callaloo, Okra Hush Puppies, or Quinoa Scramble. For dessert - because brunch should always end with dessert - whip up Biscuit Donut Holes with Lemon Curd, Biscuit French Toast, or Chocolate Biscuit Bread Pudding. Whether you're an adventurous eater or just after a picture-perfect brunch spread, Biscuit Head has what you crave.

About the Author Husband and wife team Jason and Carolyn Roy opened the original Biscuit Head restaurant in Asheville, North Carolina, to share their love of Southern cooking, their inspiration from travel, and their commitment to local foods. The restaurant has been packed since day one and widely featured in the media, including the New York Times, Food Wine, USA Today, Garden Gun, Paste, and Eater.com. The Roys opened the second location of Biscuit Head, also in Asheville, in 2014, and their first South Carolina location, in Greenville, in 2016. All Biscuit Head locations strive to have as light a carbon footprint as possible and participate in local charitable events. Find them online at: www.biscuitheads.com