

[Mobile book] Biscuits: a Savor the South® cookbook (Savor the South Cookbooks)

Biscuits: a Savor the South® cookbook (Savor the South Cookbooks)

Belinda Ellis

*ePub | *DOC | audiobook | ebooks | Download PDF*

a **SAVOR THE SOUTH** *cookbook*

Biscuits

BELINDA ELLIS



 Download

 Read Online

#252417 in Books The University of North Carolina Press 2013-09-09Original language:EnglishPDF # 1
8.89 x .65 x 5.671, .80 #File Name: 1469610663144 pages | File size: 42.Mb

Belinda Ellis : Biscuits: a Savor the South® cookbook (Savor the South Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised Biscuits: a Savor the South® cookbook (Savor the South Cookbooks):

0 of 0 people found the following review helpful. Great little BookBy Jim AI thought it was all Biscuits... No...Home recipes, too0 of 0 people found the following review helpful. Great source of many biscuit recipes I found several 'keepers'By Bill BGreat source of many biscuit recipes I found several 'keepers'. I'm still looking for the 'Hotons' I had on my aunt's farm in South Carolina.9 of 10 people found the following review helpful. Love this book seriesBy Miss AuburnI have all 6 of the Savor the South cookbooks and highly recommend them to all you Southern sisters who enjoy cooking or just reading about it.

For fifteen years, food writer Belinda Ellis traveled around the country for the White Lily® flour company, teaching people to make biscuits and listening to their stories. "I learned that deep in the soul of a biscuit, there's more than the flour, fat, and milk. A hot biscuit embodies a memory of place and family," she writes. Ellis's heartfelt tribute to the biscuit celebrates the many possible flavors and uses for this classic southern bread. The first recipe in the book is a master recipe with step-by-step photographs showing how to make the perfect biscuit. In an evocative and enlightening introduction, Ellis delights readers with biscuit history and its intimate connections with southern culture and foodways. The book's 55 recipes range from traditional to inventive offering a biscuit for every occasion: Flaky Butter Biscuits; John Egerton's Beaten Biscuits; Pancetta, Rosemary, and Olive Oil Biscuits; and The Southern Reuben.

From BooklistThere's at least one reason that no calorie counts are incorporated into food-writer and magazine-editor Ellis' first cookbook, which is part of the Savor the South series. Fats alone—whether lard, Crisco, or butter—would sink any healthy-eating regime. If skipping ahead to the flavored- and sweet-biscuits section, those on strict diets, beware. Nonetheless, biscuits in moderation enhance any cuisine, as the author shows. Try a southern beef Wellington (duck-liver pâté is the substitute for beef) or heart-of-the-South heirloom tomato pie, complete with information on the recommended heirloom vegetables. Two favorites among the 55 recipes are bound to be chicken pot pie with cheddar-biscuit topping and fried pumpkin pies. Ellis goes into no little detail about the appropriate ingredients and tools (biscuit cutters with sharp edges and a clean cut), sharing her wisdom from 15 years of teaching biscuit how-to's on the road. What also relieves the biscuit-after-biscuit monotony is her cache of stories, proof positive that conversation and cooking go hand in hand. --Barbara Jacobs [A] splendid series.--Los Angeles TimesBelinda delves into the history of the biscuit and does an outstanding job of explaining -- in everyday language -- the science behind the ideal biscuit. . . . This is a must-have for every Southern kitchen or person with a longing for a taste of the South.--Edible Piedmont[The] recipes . . . are clearly and concisely written and easy to follow.--AdvocateA book dedicated to the fluffy breads embraced from home kitchens to trendy restaurants alike finds the familiar concoction of flour, butter, and love reconfigured in dozens of ways.--Wilmington Star-NewsA parade of these classic Southern quick breads.--Charleston Post and CourierYou couldn't ask for a more valuable collection of biscuit recipes.--jeanandersoncooks.comSAVOR THE SOUTH--designed to give Dixie's most time-honored ingredients their due.--Garden Gun I love Belinda Ellis's biscuits! I have made thousands of biscuits with Belinda and her biscuits are the best! Belinda's book, Biscuits, is a treasure. Belinda shares these beloved recipes ready for you to make.--Shirley O. Corriher, author of CookWise and BakeWiseFull of good stories about good food, Biscuits features a marvelous selection of the easy-to-make and easy-to-love recipes. The master biscuit recipe alone proves that Ellis is a force to be reckoned with.--Kelly Alexander, author of Peaches: a Savor the South Cookbook