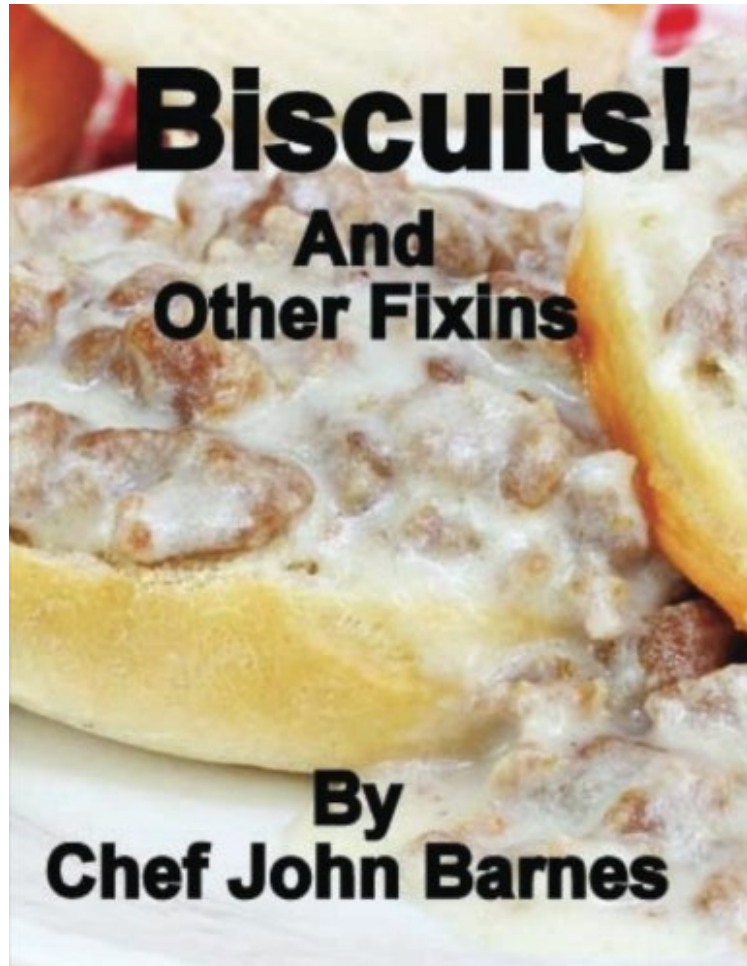


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Biscuits and other fixins

John Barnes

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John Barnes : Biscuits and other fixins before purchasing it in order to gage whether or not it would be worth my time, and all praised Biscuits and other fixins:

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Who doesn't love a biscuit hot and fresh from the oven? Pick your favorite, from cooking them in a Western Dutch Oven style to Appalachian Catheads. Many different biscuit recipes and styles are covered here. Not stopping with biscuits, different gravy recipes and various spreads are also covered. So, get out the rolling pin and heat up the oven.

ed by Michelle Robertson for Readers' Favorite" The author has provided a short history lesson on the origin of the foods, a personal experience making each recipe, and easily understood instructions and ingredients list. Each recipe ingredient list consists of easily obtainable items from your local mom-and-pop store or supermarket. Each recipe is written in a conversational style. This makes it more comfortable for the reader or amateur chef because it seems as though Chef John Barnes is right in front of you, giving you the directions." About the Author Chef John's love of both cooking and writing began at a very young age. Always a writer of short stories and articles, He spend time in the military and pursued a career as a civilian in the medical profession. After 22 years of working in and around hospitals, John decided to follow his passion for food into a career and attended the International Culinary School at The Art Institute of Las Vegas earning an Associates of Science in Culinary Arts. Today, John lives in Las Vegas, Nevada with his wife and writes various articles for publication on the internet.