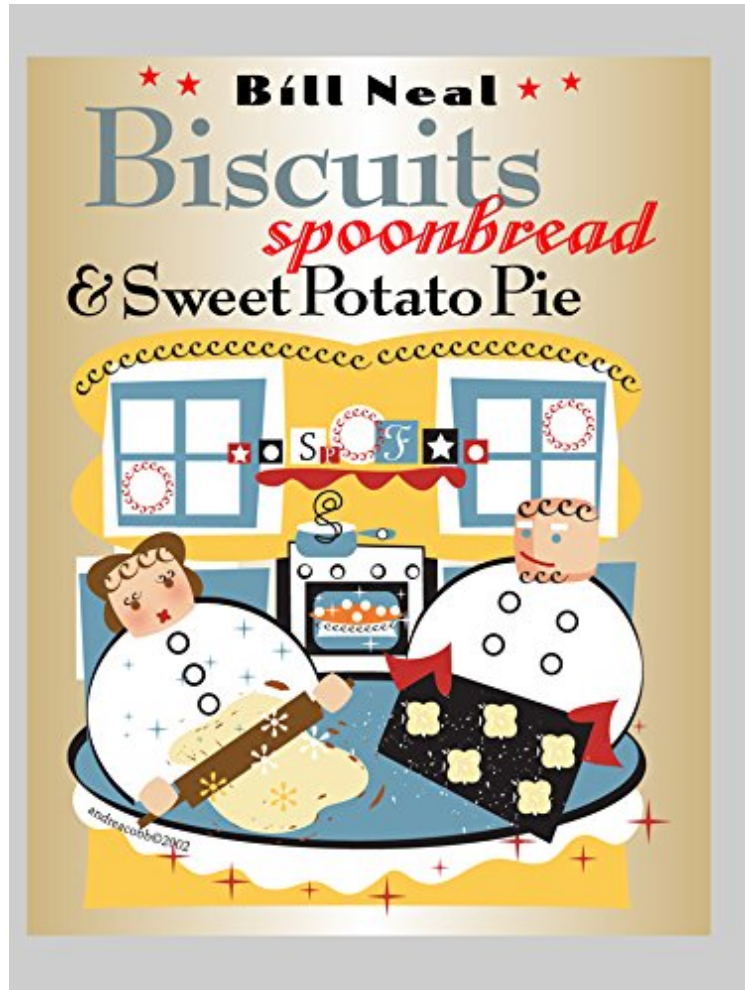


# Biscuits, Spoonbread, and Sweet Potato Pie

Bill Neal

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**Bill Neal : Biscuits, Spoonbread, and Sweet Potato Pie** before purchasing it in order to gage whether or not it would be worth my time, and all praised Biscuits, Spoonbread, and Sweet Potato Pie:

0 of 0 people found the following review helpful. Bill Neal is a fantastic author. This is only one of his booksBy CustomerBill Neal is a fantastic author. This is only one of his books; have several. Wish he were still around to write more.3 of 3 people found the following review helpful. A KeeperBy CustomerWonderful old timey recipes. I will have this book on hand all the time. An amazing step b ack in time.2 of 2 people found the following review helpful. A Gem!By RMHEvery cook who wants to know how to make biscuits the right way needs this book! Bill Neal was the master of Southern kitchen "know-how"! Great recipes,....I love this book!

This delightful cookbook celebrates the glories of southern baking, with 300 recipes for the breads, biscuits, cakes, pies, cookies, and sweets that have been the pride of southern cooks for generations. From his first chapter on

cornmeal--with recipes for dumplings, hushpuppies, and four styles of spoonbread--to his delicious array of desserts--including persimmon pudding, lemon chess pie, and pecan cake with caramel icing--Bill Neal interweaves fascinating bits of culinary history with a native's knowledge of the cooking secrets of the rural South. He demystifies beaten biscuits, revives such southern standbys as baps and bannocks, and freshens up old favorites such as peach cobbler and fruitcake. Passing on the traditions of the southern kitchen, Neal pays tribute to the richness of the region's heritage. Biscuits, Spoonbread, and Sweet Potato Pie was first published in 1990. (Not for sale in the British Commonwealth (except Canada), Ireland, or South Africa.)

"An authoritative journey through the baking and related confectionery cooking of the South." "An authoritative journey through the baking and related confectionery cooking of the South. ("New York Times Book ") An invaluable collection of the breads and sweets of the South. . . . Neal is as much a food historian as a cook; writing in a readable, relaxed style, he manages to convey a vast amount of information on the origins of Southern baking. ("Library Journal") An authoritative journey through the baking and related confectionery cooking of the South.--New York Times Book Bill Neal is a genius at the stove.--Craig Claiborne My personal favorite biscuit recipe for shortcake. . . . [Is] from Neal's classic book on Southern baking, Biscuits, Spoonbread, and Sweet Potato Pie. I think of this as my 'now it's really summer' recipe'.--Candy Sagan, Washington Post Neal . . . was considered one of the nation's most talented young chefs. This book insures his influence on today's chefs and home cooks.--Cookbook Digest An invaluable collection of the breads and sweets of the South. . . . Neal is as much a food historian as a cook; writing in a readable, relaxed style, he manages to convey a vast amount of information on the origins of Southern baking. . . . Highly recommended. --Library Journal About the Author Bill Neal (1950-1991), who founded the Chapel Hill restaurants La Residence and Crook's Corner, was considered one of the nation's most talented young chefs. His influence continues today as chefs and home cooks across the country turn to his traditional southern recipes for guidance and inspiration. Neal was author of Bill Neal's Southern Cooking, coauthor of the Good Old Grits Cookbook, and editor of Through the Garden Gate, a collection of gardening essays by the late Elizabeth Lawrence.