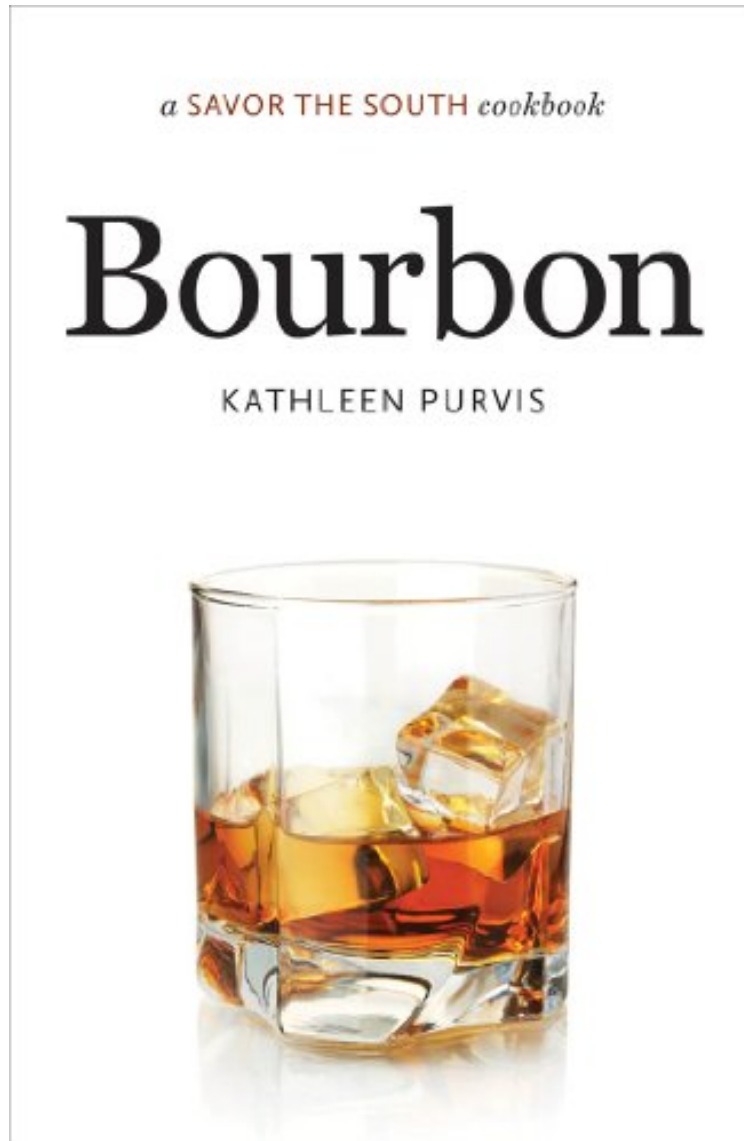


[Mobile book] Bourbon: a Savor the South® cookbook (Savor the South Cookbooks)

## **Bourbon: a Savor the South® cookbook (Savor the South Cookbooks)**

*Kathleen Purvis*

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**Kathleen Purvis : Bourbon: 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 Bourbon: a Savor the South® cookbook (Savor the South Cookbooks):

1 of 1 people found the following review helpful. Cooking with Bourbon for greatness!By Aubrey J. Sharpton III Love

this book and all from the series. Great information in recipes and very easy to follow, well written by the culinary team members involved with each book - and what could be better than a whole book to use bourbon?!? 2 of 3 people found the following review helpful. Bourbon Cooking By Melvin Van de Ven I saw the ad for the book on line. Immediately it was on my want list. I also gifted copies of the book to some bourbon loving friends. I am looking forward to grilling season and using this as a reference book for the summer. 1 of 2 people found the following review helpful. Four Stars By W. Fogleman Lots of good background on bourbon as well as many tempting recipes. Can't wait to do some of them.

Did you know that bourbon must be made in America and aged for at least two years in new American oak barrels that are charred on the inside? In this spirited little cookbook, Kathleen Purvis explores the history, mythology, and culinary star power of this quintessential southern liquor. On the scene in Kentucky, home to most bourbon makers, she reports on the science and love behind the liquor's long, careful production. Featuring both classic and cutting-edge cocktails, the cookbook ranges well beyond beverages to present bourbon as a distinct ingredient in appetizers, entrees, side dishes, and desserts. From Classic Mint Julep to Bourbon-Ginger Grilled Pork Tenderloin to Pecan Bourbon Balls to Bourbon-Chicken Liver Pate, the 54 recipes in Bourbon are punctuated by Purvis's wicked sense of humor. Did you know that even the taxman takes a cut from the "angel's share" that evaporates from bourbon barrels?

[A] splendid series.--Los Angeles Times Spirited writing . . . of the South's favorite whiskey.--  
jeanandersoncooks.com There's nothing wrong with drinking your bourbon with some mint and simple syrup or sipping it straight up, but bourbon adds flavor to cakes and pies, livens up salad dressings, enhances the tang of a meat marinade, and jazzes up a hot dog. So let's think about adding a few more splashes of bourbon to our meals.--  
Lexington Herald-Leader A tribute to the spirit of the South.--Wilmington Star-News SAVOR THE SOUTH--designed to give Dixie's most time-honored ingredients their due.--Garden Gun Kathleen does bourbon justice with insights and attention to detail in the history and distilling process of this amber nectar. If you know a bourbon drinker, make sure they have a copy.--Edible Piedmont Purvis provides a belly warming small batch of whiskey facts about Kentucky's greatest export.--Tampa Tribune [The] recipes . . . are clearly and concisely written and easy to follow.--Advocate Out to dispel this awful misconception that bourbon is only designed for pre or post dinner discussions. . . [Purvis] takes bourbon from the bar into the kitchen.--Mobile Press-Register [Includes] tasty savory uses for bourbon.--Charleston Post and Courier Kentucky's signature spirit proves itself worthy of a place in the pantry.--Lexington Herald-Leader An intoxicating journey through the history of bourbon. . . using [Purvis's] trademark wicked wit and Southern food knowledge to entice your food curiosity as well as your palate.--Creative Loafing Charlotte Crisply illuminating.--  
Kitchen Arts and Letters A fitting toast to bourbon. This fresh, lively collection of recipes is clearly written and undoubtedly delicious.--Ronni Lundy, author of Shuck Beans, Stack Cakes and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens It may be physically impossible to read this book and not immediately make a mad dash to your home bar, neighborhood watering hole, or Kathleen Purvis's porch. She plain old honors the native spirit of the South and is generous enough to share her expertise.--Kat Kinsman, managing editor of CNN Eatocracy Kathleen Purvis's Bourbon is a supremely engaging, lively exploration of the origins and practice of the South's most beloved spirit. It also may be the most exhaustive cookbook on the subject ever published; Purvis has packed this volume with so many great ideas for bringing bourbon's beguiling, smoke-and-caramel flavor to the center of the plate (Bourbon Benedict, Bourbon-Glazed Salmon, Bourbon-Coffee Brulee) that from now on we'll be keeping a copy on the bar and another in the kitchen!--Matt Lee and Ted Lee, authors of The Lee Bros. Charleston Kitchen From the Inside Flap Did you know that bourbon must be made in America and aged for at least two years in new American oak barrels that are charred on the inside? In this spirited little cookbook, Kathleen Purvis explores the history, mythology, and culinary star power of this quintessential southern liquor. On the scene in Kentucky, home to most bourbon makers, she reports on the science and love behind the liquor's long, careful production. Featuring both classic and cutting-edge cocktails, the cookbook ranges well beyond beverages to present bourbon as a distinct ingredient in appetizers, entrees, side dishes, and desserts.