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Buttermilk: A Savor the South Cookbook

Debbie Moose

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a **SAVOR THE SOUTH** *cookbook*

Buttermilk

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#671960 in Books Debbie Moose 2012-09-10Original language:EnglishPDF # 1 8.82 x .57 x 5.78l, .77 #File Name: 080783578196 pagesButtermilk A Savor the South Cookbook | File size: 28.Mb

Debbie Moose : Buttermilk: A Savor the South Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Buttermilk: A Savor the South Cookbook:

1 of 1 people found the following review helpful. The Best Buttermilk Recipies All in One BookBy Brigetta JarnotGreat recipes. Easy to read and follow. Finally, someone thought of gathering enough buttermilk recipes to fill a book.Buttermilk is great stuff for baking and cooking with. Gives recipes a great taste and baked goods are more tender.11 of 12 people found the following review helpful. New SouthBy Elizabeth Ross HubbellI was thrilled to learn about this series from Garden Gun, but I honestly hadn't planned on purchasing until the Tomatoes, Okra, or Peaches editions were published. I'm SO glad that I changed my mind!Tonight, I made chilled buttermilk cucumber soup w/

dill, followed by baked buttermilk curry chicken. These aren't dishes you typically find in Southern cookbooks...this series highlights a more eclectic menu with homey Southern ingredients. Can't wait to try the Don't-Fear-the-Slime Okra and Faux Fryers. I definitely plan to buy several of the upcoming editions! 1 of 1 people found the following review helpful. Great Little Cookbook By Tony E. Eggleston Easy to follow recipes for some down-home cooking! Will probably try all the recipes before the year is over. A must for your bookshelf!

Most southern cooks will agree with Debbie Moose when she writes, "Like a full moon on a warm southern night, buttermilk makes something special happen." Buttermilk explores the rich possibilities of this beloved ingredient and offers remarkably wide-ranging recipes for its use in cooking and baking--and drinking, including The Vanderbilt Fugitive, a buttermilk-based cocktail. Buttermilk includes fifty recipes--most of which are uniquely southern, with some decidedly cosmopolitan additions--from Fiery Fried Chicken to Lavender Ice Cream to Mango-Spice Lassi. For each recipe, Moose includes background information, snappy anecdotes, and preparation tips. Replete with helpful hints and advice for finding the best quality buttermilk available, this cookbook is indispensable for anyone who wants to learn more about this tangy cooking staple.

[A] splendid series.--Los Angeles Times This is probably the last book you'll need on this topic.--Wilmington Star News Versatile, grounded, homey, and elegant when necessary, Southern cooking is always appealing and appropriate. These books will get you started.--Appetite for Books [Moose] waxes poetic about the 'magical' ingredient.--Flavors Magazine Moose's ingenuity and enthusiasm will win a lot of buttermilk converts. And you can put me at the top of the list.--Jean Anderson Cooks blog Debbie Moose has done Southern tradition proud. . . . A perfect addition to every Southern kitchen.--Daily News Journal This nifty little cookbook explains the Southern staple and how to cook with it.--New Orleans Times-Picayune Love at first swig. The Sweet Tea Buttermilk pie is genius. . . . And Moose's Sweet Potato Pancakes with Orange Butter are the brunch show-stopper I have been looking for.--Atlanta Journal-Constitution Best of 2012 Overflows with traditional and novel buttermilk recipe ideas.--Kansas City Star [Pecans and Buttermilk] are clearly written and easy to follow. . . . Both books offer an enticing mix of recipes.--Baton Rouge Advocate SAVOR THE SOUTH--designed to give Dixie's most time-honored ingredients their due.--Garden Gun Each recipe includes not only how-to's but also a folksy introduction, an attribution (to a restaurant or person), and notes about substitutions and accompaniments.--Booklist Make it Southern. [SAVOR THE SOUTH] explores and celebrates Southern ingredients and cooking.--Raleigh News Observer Indispensable for anyone who wants to learn more about this tangy cooking staple.--Edible Piedmont History and recipes featuring a classic American ingredient that has been strangely overlooked.--The New York Times Debbie Moose's new cookbook, Buttermilk, illuminates one of the South's humbler ingredients. If you are not yet under the spell of buttermilk, be prepared to be bewitched. Born of hot summers and no refrigeration, it is still the real deal. The recipes in Buttermilk are delightful, the attributions and explanations enticing. Recipe after recipe reveals that buttermilk is culinary sorcery in the hands of home cooks and top chefs alike. We are delighted with Debbie's clear explanations of the history and uses of buttermilk--she has succeeded in making buttermilk understandable. Grandma knew all of this, but somehow much has been forgotten. Thanks, Debbie, for reminding us.--Earl, Cheri, and Colleen Cruze, owners of Cruze Family Farm and winners of the 2008 Ruth Fertel Keeper of the Flame Award, Southern Foodways Alliance About the Author Debbie Moose is an award-winning food writer and author of five cookbooks, including Deviled Eggs: 50 Recipes from Simple to Sassy and Potato Salad: 65 Recipes from Classic to Cool.