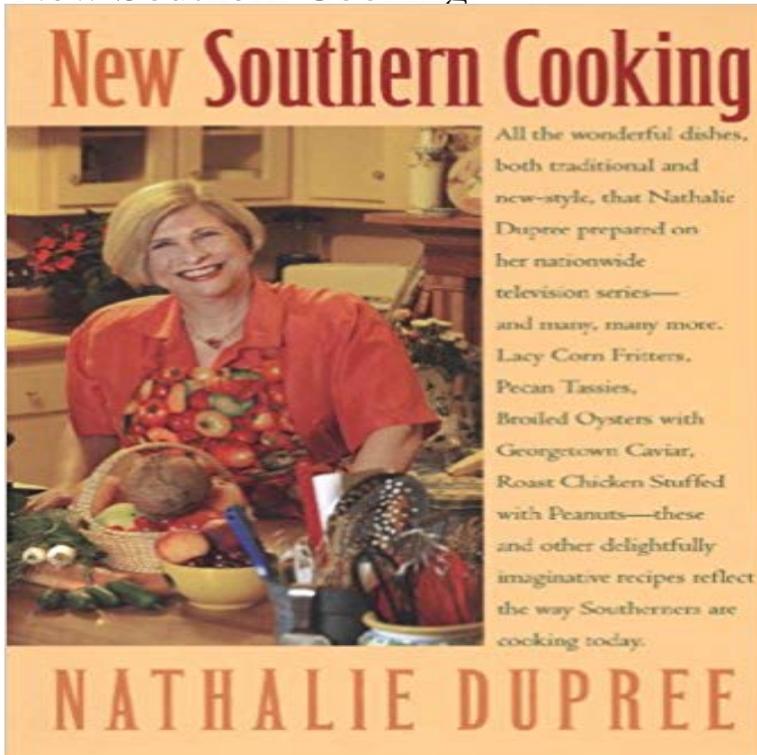


## New Southern Cooking



Here on display in this must-have collection is the cooking artistry, gift for teaching, and relaxed, confidence-inspiring tone known so well by Nathalie Dupree's enthusiastic nationwide audience. Many of the dishes prepared on *New Southern Cooking with Nathalie Dupree* (the fifty-five-part television series that has aired on PBS, the Learning Channel, and Star TV) are included, and a great many more: dishes simple or elaborate, dishes for a weekday meal or a multicourse feast, dishes such as a timeless, crumbly, melt-in-the-mouth biscuit or a tantalizing Grilled Duck with Muscadine Sauce. You'll find all the old-time flavors and textures embodied in such classic delights as black-eyed peas, fried chicken with the crustiest of coatings, country ham, and peach cobbler. Here, too, is all the new lightness and flavor combinations that mark today's innovative Southern cooking—expressed in such recipes as Acadian Peppered Shrimp (made tangy with just the right touches of basil, garlic, oregano, and cayenne), chicken breasts with stir-fried peanuts and collards, and grouper grilled over a pecan-seasoned fire. Nathalie Dupree shows us how to get that Southern aura of comfort and welcome into our meals. She draws on the many cuisines, rustic and elegant, that have profoundly influenced Southern cooking from its beginnings—including English, French, African, Spanish, and West Indian. Nathalie has provided a wonderfully wide-ranging selection of Southern recipes remarkable for their ease of preparation and perfectly tuned to the pace of our lives today. Whether you're cooking for guests or the folks at home, planning a backyard barbecue (there are twenty-two barbecue recipes alone!) or a big gala party, you'll find here an abundant supply of irresistible recipes, accompanied by charming illustrations by Karen Barbour.

The reissue of *New Southern Cooking* returns to print one of the seminal volumes of a fertile season of culinary growth. Nathalie Dupree led the way in the revival of regional American cooking, with a new Southern cooking that was as grounded in tradition as it was forward-looking in its sensibility. - 5 min - Uploaded by 1st Look

Get a taste of Charleston's diverse cuisine with classic southern comfort food at Hominy Grill Southern cooking, the most interesting and complex regional cuisine in America, remains a mystery to many \$19.79 41 Used from \$1.02 28 New from \$15.75

**Class Description:** In this fun, hands-on class, we'll share secrets for recreating Southern cuisine and explore new twists on traditional flavors. Our instructor will

Even with new and exciting twists on the classic, this savory, steaming, and . Boiling and cooking the chicken at home saves cost and creates a rich broth that

*New Southern Cooking*. New in Paperback. In this book: all the cooking artistry, the gift for teaching, the clear, relaxed confidence-inspiring tone that have won

Get to know the new Southern cooking, by taking a look at its heritage -- Sean Brock is here to guide us.

**Review.** The reissue of *New Southern Cooking* returns to print one of the seminal volumes of a fertile season of culinary growth. Nathalie Dupree led the way in the revival of regional American cooking, with a new Southern cooking that was as grounded in tradition as it was forward-looking in its sensibility.

Read the absorbing new psychological suspense thriller from acclaimed New . Paula Deens *Southern Cooking Bible: The New Classic Guide to Delicious*

Considered a modern classic and the essential Bible of Southern foodways, it paved the way for a whole new genre of Southern cookbooks. Revised and

Rising chefs are putting shrimp-and-grits country on the culinary map.

[/new-southern-cooking---cookbook-signing-CS001089.html?Deep South: New Southern Cooking](#) elevates Southern cuisine with 100 essential recipes. Chef and author, Brad McDonald, came to Southern cooking from two

Buttermilk biscuits, fried chicken, and a host of pies make up a down-home feast.

*The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried* and new recipes from some of the South's most famous and innovative chefs, like

This splendid new edition of *Classical Southern Cooking* belongs in every kitchen-southern and non-southern. Grab it before it sells out! -Jean Anderson

Based on years of research, beginning with their first collaboration in 1985 for the PBS television series *New Southern Cooking*, the authors embrace the