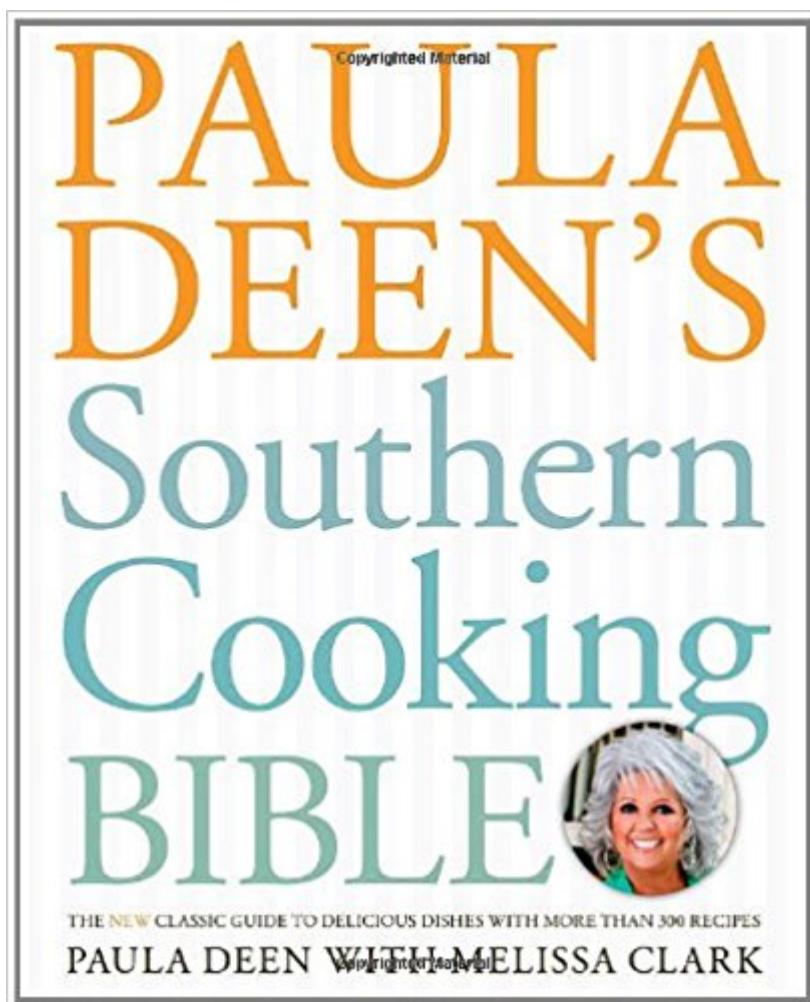


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# **Paula Deen's Southern Cooking Bible: The New Classic Guide To Delicious Dishes With More Than 300 Recipes**



## Synopsis

A definitive guide to Southern cooking and hospitality with 300 recipes, a two-color interior with nearly 100 instructional illustrations, an extensive appendix, 16 pages of gorgeous color photography, and plenty of tips, stories, and Southern history throughout. Hi, y'all! This book is my proudest achievement so far, and I just have to tell y'all why I am so excited about it. It's a book of classic dishes, dedicated to a whole new generation of cooks "for every bride, graduate, and anyone who has a love of a great Southern meal. My family is growing and expanding all the time. We're blessed with marriages and grandbabies, and so sharing these recipes for honest, down-home dishes feels like passing a generation's worth of stovetop secrets on to my family, and yours. I've been cooking and eating Southern food my whole life, and I can tell you that every meal you make from this book will be a mouthful of our one-of-a-kind spirit and traditions. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of our gumbos and collards, our barbecues and pies. You may remember a few beloved classics from The Lady & Sons, but nearly all of these recipes are brand-new "and I think you'll find that they are all mouthwateringly delicious. It is, without a doubt, a true Southern cooking bible. I sincerely hope that this book will take its place in your kitchen for many years to come, as I know it will in mine. Here's to happy cooking "and the best part, happy eating, y'all! Best dishes, Paula Deen

## Book Information

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## Customer Reviews

"This omnibus is [Paula] Deen's answer to The Joy of Cooking . . . an honorable addition to the

field." â "Publishers Weekly

Paula Deen is the bestselling author of thirteen books and an Emmy Awardâ "winning Food Network television star. She was born and raised in Albany, Georgia. She later moved to Savannah, where she started The Bag Lady catering company. The business took off and evolved into The Lady & Sons restaurant, which is located in Savannahâ ™s historic district and specializes in Southern cooking. She also co-owns Uncle Bubbaâ ™s Oyster House with her brother. Paula publishes a bimonthly magazine, Cooking with Paula Deen, and is a regular guest on QVC, where she sells her books and food products. Melissa Clark is the author of thirty-two cookbooks, including her latest, Cook This Now.â She is a New York Times food columnist, and her work has also appeared inâ Food & Wine,â Gilt Taste, and other publications.

I just moved from California to the south and ordered Paula Deen's southern cooking bible on my Kindle (which is very easy to use in the kitchen). In the first place, it is not easy to get the hang of this southern cooking but Paula Deen makes me feel confident and at ease in trying her recipes. I started off right away with Fried Green Tomatoes as I had always wanted to know how to make these...I followed her recipe exactly and my husband absolutely loved them! She's not uptight about cooking, she's humorous and makes cooking fun, and that's what I like about her. She is an honest and classy lady, and, if I could tell her personally, I would suggest she start Paula Deen's Southern cooking schools here in the south.

This is a must have for anyone who loves true southern cooking and doesn't mind butter and whole milk. So many of the recipes are just like the recipes my mother has passed on to me. I've bought two of these so far, one was a gift for my best friend who also loves it. I have cooked several items from this book and all have been great. Paula Deen is truly a great southern woman and an amazing cook. They named it right when they called it Southern Cooking Bible. We eat well in my house and it's thanks to Paula Deen and her recipes. They are simple to follow and not really complicated as long as you follow directions. I love the Turkey and dressing recipe because it's just like the way my mom cooks it.

Each recipe in this wonderful book is masterfully pieced together with love and expertise. It will guarantee that you will reproduce delicious dishes from the richness of the traditions that make up Southern Cuisine. Paula readily writes about the sources of the types of recipes included in the

book, including a salute to the African American cuisine. She also includes a history of herself, which is an important context I feel to understand this talented lady and the context of her inspiration for the recipes contained within the book. This could be the only Southern Cuisine book you'll need, or perhaps another wonderful addition to a library of Southern Cooking. I wish people could put the recent problems behind them and allow this gourmet cook to retake her place amongst the gallery of great cooks, cookbook writers, and the producer of fine kitchen items. This book is worth it. And is still available here on . Good for them!

Very useful and I consult it often when looking for ideas of what to cook. Make use of a lot of common ingredients you can find at any supermarket regardless of what part of the country you live in. It's not very sophisticated cooking, but this is a book to reach for if you're looking to make something down home and simple.

Another great cookbook from Paula! Great overall cookbook to add to my collection. Have always been a fan of her's, and have all her cookbooks. I know she's under fire, but anyone raised in the south in the time period she was is probably guilty of even much worse. I'd like to see into the closets of those condemning her, I'm sure we all have skeletons, at least she was honest. Her biggest mistake was continuing to talk and poor advice from somebody . But isn't it really all about the cooking? It's great!

I like the recipes and will try a lot of them. But I am disappointed that there very very few pictures and not many helpful hints. Also the printing is so small and light I can barely read it. All in all its ok but disappointed in this book.

I bought this book used via and it came in great condition. It has tons of recipes that I have used already and many more that I am interested in trying in the future. Definitely a go-to for the Southern cook. Everyday ingredients (for the most part) and realistic preparations that families are sure to enjoy. I may buy another copy for my Mother- I think this is a great cookbook- lots of different categories, something or everyone- if you like Southern food, that is!

Love this book. She is so thorough with the Southern Hospitality foods. She even has a recipe in there for "The House Wine of The South" (Sweet Tea- which I don't make, since I like unsweetened tea). I sent this as a gift for a friend of mine in California and she was excited to get a piece of my

"southern heritage" now... since I grew up in the South after spending my childhood in California. I'm planning to make it a wedding gift for two of my childhood friends who got married this past year (belated). Highly recommended

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