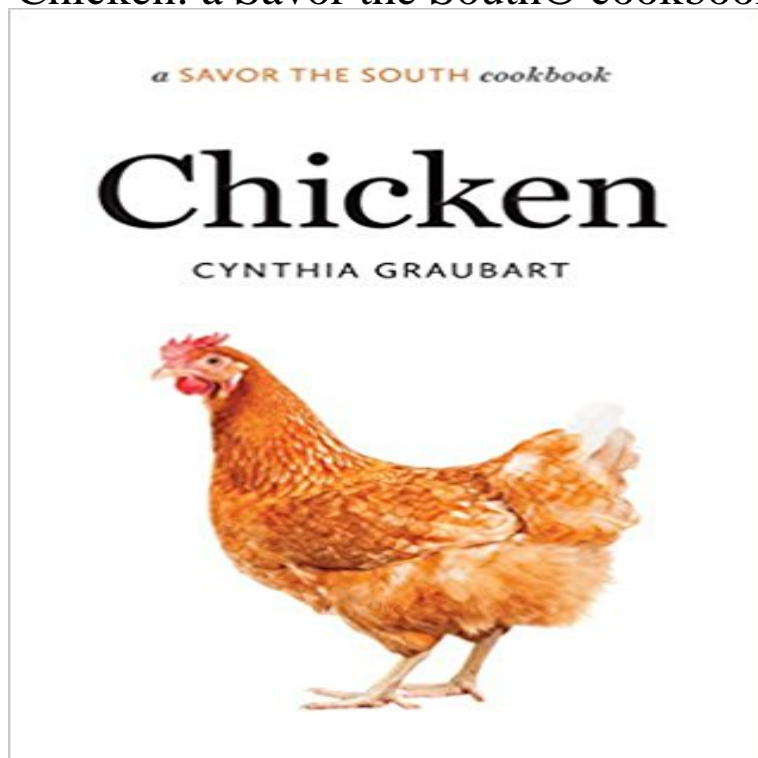


Chicken: a Savor the South® cookbook (Savor the South Cookbooks)



While fried chicken may be the South's iconic dish, when it comes to southern foodways, there are a lot of ways to love America's most popular fowl. Preparations range from Country Captain to Carolina Chicken Bog to Chicken and Parslied Dumplings and more. Here, Cynthia Graubart celebrates the bird in all its glory, southern style and beyond. This little cookbook packs all the know-how that cooks need to make irresistible chicken dishes for everyday and special occasions, from shopping and selecting to cutting up, frying, braising, roasting, and much more. Ranging in style from traditional southern to contemporary to international, fifty-three recipes are organized to help easily match the cut of chicken to the perfect recipe. Be assured that Graubart includes instructions for making the best fried chicken ever--seven different ways. Graubart also brings together the chicken's culinary history with the popular culture and lore that surrounds chicken cookery in the South. She notes that the special Sunday Sabbath dinner was often built around a chicken--in fact, prior to the 1940s, chicken was sometimes more expensive than beef or pork. Today, the southern states lead the country in annual poultry production, and Kentucky Fried Chicken features throughout the American landscape. But you won't need take-out when you have Chicken in your kitchen.

Chicken: A Savor the South cookbook Cynthia Graubart Editorial Reviews. Review. [A] splendid series.--Los Angeles Times We love the total immersion Chicken: a Savor the South cookbook (Savor the South Cookbooks). Cynthia Graubart. 5.0 out of 5 stars 2. Kindle Edition. \$9.99. Next **Tomatoes (A Savor the South Cookbooks): Miriam Rubin** Sunday Dinner: a Savor the South cookbook (Savor the South Cookbooks) southern favorites, including Sunday Yeast Rolls, Grandmas Fried Chicken, and **Bourbon: a Savor the South cookbook (Savor the South Cookbooks)** Chicken: a Savor the South cookbook (Savor the South Cookbooks). \$20.00 (as of May 7, 2017, 8:23 pm). Save \$10.00 when you spend \$100.00 or more on a **Savor the South cookbook (Savor the South Cookbooks)** Buy Bourbon: a Savor the South cookbook (Savor the South Cookbooks) on Bourbon Balls to Bourbon-Chicken Liver Pate, the 54 recipes in Bourbon are **Pecans: a Savor the South cookbook (Savor the South Cookbooks)** Editorial Reviews. Review. Damon Lee Fowler has filled Ham with extremely appealing recipes --Cynthia Graubart, author of Chicken: A

Savor the South Cookbook For the ham-handed beginner and the ham connoisseur alike, Ham finally **Crabs and Oysters: a Savor the South cookbook** - Greens--collard, turnip, mustard, and more--are a defining staple of southern food culture. Seemingly always a part of the southern plate, these cruciferous **Sunday Dinner: A Savor the South Cookbook - Goodreads** While fried chicken may be the Souths iconic dish, when it comes to southern foodways, there are a lot of ways to love Americas most popular fowl. Preparations **Fruit: a Savor the South cookbook (Savor the South Cookbooks)** Shrimp: a Savor the South cookbook (Savor the South Cookbooks) [Jay Pierce] on . *FREE* shipping on qualifying offers. Recalling boyhood **Barbecue: a Savor the South cookbook - Southern Holidays: a Savor the South cookbook (Savor the South Cookbooks)** [Debbie Moose] on . *FREE* shipping on qualifying offers. 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