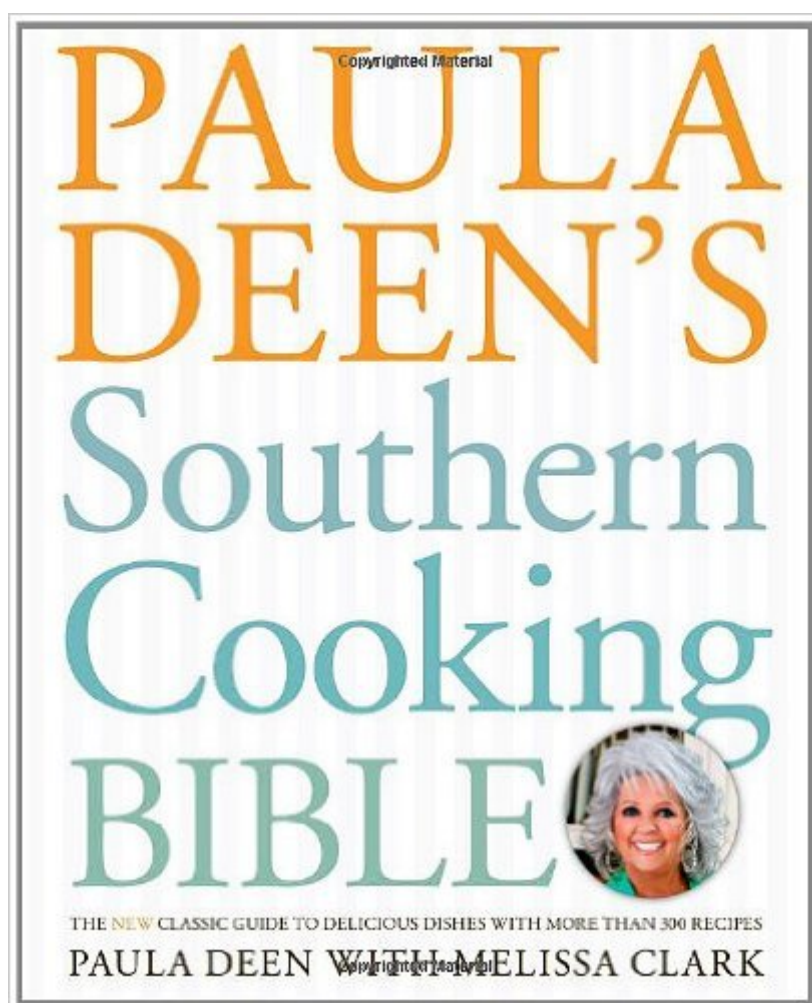


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# Paula Deen's Southern Cooking Bible: The New Classic Guide To Delicious Dishes With More Than 300 Recipes



## 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, yâ™all! This book is my proudest achievement so far, and I just have to tell yâ™all why I am so excited about it. Itâ™s a book of classic dishes, dedicated to a whole new generation of cooksâ”for every bride, graduate, and anyone who has a love of a great Southern meal. My family is growing and expanding all the time. Weâ™re blessed with marriages and grandbabies, and so sharing these recipes for honest, down-home dishes feels like passing a generationâ™s worth of stovetop secrets on to my family, and yours. Iâ™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-newâ”and I think youâ™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. Hereâ™s to happy cookingâ”and the best part, happy eating, yâ™all! Best dishes, Paula Deen

## Book Information

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## Customer Reviews

I am a Southern-raised transplant to California and also not a cook. But I bought this book so that I'd

have a compendium of Southern recipes to share with my California-native wife. About a year ago, I visited Paula Deen's Savannah restaurant, The Lady & Sons, and absolutely loved the food. No other celebrity chef is more closely identified with Southern cooking than the highly-commercialized Deen, so I'm accepting her authority for this "bible." This is only the 2nd or 3rd cookbook I've ever bought in my life, so I don't have much to compare it to. But the book does what it promises and lives up to its title. After a 5-page introduction from Deen about the history and variety of Southern cuisine, the book has over 20 well-organized chapters, each specifically separated by type of dish. Most recipes take up one full page, although a few are half-a-page and others 2 pages. Some recipes have diagrams to explain certain techniques. Almost every recipe has either a "tip" from Paula that explains a particularly significant part of the recipe or offers a substitution that might suit alternative tastes. The instructions are easy-to-understand and very direct. The recipes are not accompanied with photos of each dish. There are two sections of color photos which depict a small number of the finished dishes (with references to the page number of the corresponding recipe). This is one criticism I have of the book - I would have preferred a thicker book with glossy paper and a color photo of each completed dish on the same page as the recipe. The book is well-made - with standard hardcover cookbook binding that makes it easy to lay open to a specific page in the kitchen. There is a standard book jacket that wouldn't withstand moisture.

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