



The Southerner's Cookbook: Recipes, Wisdom, and Stories

Garden and Gun (Editor)

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From *Garden & Gun*—the magazine that features the best of Southern cooking, dining, cocktails, and customs—comes an heirloom-quality guide to the traditions and innovations that define today's Southern food culture, with more than 100 recipes and 4-color photography throughout.

From well-loved classics like biscuits and fried chicken to uniquely regional dishes such as sonker (Piedmont, North Carolina's take on cobbler) or Minorcan chowder (Florida's version of clam chowder), each recipe in *The Southerner's Cookbook* tells a story about Southern food and its origins. With contributions from some of the South's finest chefs, a glossary of cooking terms, and essays from many of the magazine's most beloved writers, *The Southerner's Cookbook* is much more than simply a collection of recipes: it is a true reflection of the South's culinary past, present, and future

Named one of Eater's Best New Cookbooks for Fall 2015

Selected as one of *Vanity Fair's* "18 Best New Cookbooks"

The Southerner's Cookbook: Recipes, Wisdom, and Stories Details

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From Reader Review The Southerner's Cookbook: Recipes, Wisdom, and Stories for online ebook

Jessica says

The Southern's Cookbook is like a warm hug from your great-grandmother--if your great-grandmother is from Citronelle, Alabama. The editors of Garden & Gun have done a lovely job of gathering evocative recipes from across the region truly representing the Southern way of food and fellowship.

While I didn't find much new here... Born, raised and still loving the South, I enjoyed the recipes and some of the gentrification of them. For anyone not fortunate enough to have had the experience of fried chicken on Sunday afternoon or a picnic in the Smokies with pimento cheese and Cheerwine, this is the book for you.

Gina says

This is a beautiful cookbook. The photo doesn't do it justice. The cover is natural tan linen. The wheat print is embossed with metallic leafing is a subtle copper color. The title and other information are stamped into the cover, not just printed on. The food photography is beautiful. Most all recipes are accompanied by a photo that makes the cook reading this want to make it. This beauty along with the well written odes to southern food found throughout this sizeable cookbook makes this an amazing gift. It was given to me as a gift, and I have it sitting in a wrought iron book stand on my kitchen counter just because it is so pretty to look at.

But cookbooks aren't all about surface. What about the food? Mostly the 3 star rating comes from my attempts to cook various recipes this month. I didn't make anything from the "Wild Game" section. I have no access to wild game, and any attempts to find access would take more effort than I'm willing to expend. The fanciest, most well stocked grocery store (Wegmans) near my house sells all varieties of ridiculously expensive truffles and caviar but no venison. No specific substitutions or cooking variations were given for using other meats in place of the game (unlike in Emeril's cookbooks), so this makes this section unusable to most home cooks. As for the rest of the cookbook, there isn't much new here. This is less about new recipes - most are southern classics - but more focused on updated, high-brow versions of southern staples. For example, take sausage balls. I love the classic version - primarily Bisquick, bulk pork sausage, and cheese. The version in this cookbook has 10+ ingredients at least one of which I had to go to two different stores to find. Were they great? Yes. But I'll take "very good and so easy" (classic version) over "great but freakin' complicated" (this version) any day.

This is a foodie cookbook. There's nothing wrong with that. Just know it has limited appeal when choosing for yourself or as a gift.

Lillian says

This is so much more than a collection of wonderful recipes. The photos made me drool. The introductions to sections are written by authors like Rick Bragg. Every recipe comes with an interesting story, so I read the whole book in one sitting. This would make a wonderful gift for someone new to the South and our ways of entertaining at the table.

Lydia Ingram says

I love this book! I read it cover-to-cover (who does that with a cookbook??? And I don't really even like cooking!) I've already made several of the recipes, and they're delish. I appreciate being able to at least *feel* like I'm cooking reasonably authentic Southern fare. Only two things would have made me love it more: a better/more thorough index, and more essays (there's only a tiny handful, though they're definitely part of the beauty of the book).

Jessica says

I love *Garden & Gun* magazine so I was excited to see their cookbook and I was not disappointed! Each section begins with a written introduction and there are so many great sounding recipes. There are tons that I want to try and this might be a cookbook I end up buying. If you are Southern or love Southern food - this is the cookbook for you!

Melanie says

I have dozens of cookbooks related to Southern cooking, but I keep finding myself flipping through the pages of this one. From preparing Delta-Style Hot Tamales to throwing a Lowcountry boil, the editors of *Garden & Gun* did a fabulous job selecting recipes that reflect today's South. They included plenty of the classics, such as fried chicken, red-eye gravy, and biscuits, as well as new takes on traditional dishes, including collard pesto and duck poppers with goat cheese.

One of my favorites is Sausage-Stuffed Kolaches. I've stopped in West, Texas (arguably the "Kolache Capital" of the state) for these coveted pastries many times over the years on my way back to Austin, and I've always wanted to be able to recreate them at home. I found it much easier than I thought. And delicious!

If you have any cooks on your holiday shopping list, I think they would really enjoy this one. Featuring inviting images and tales of foodways from across the entire region, this is truly an heirloom-quality cookbook.

Marte Davis says

The title says it all. Wonderful recipes, some Southern wisdom, and great stories.

While the recipes are outstanding, this is a book to sit in your favorite chair and read. It brought back many memories- of my mother's and grandmother(s) recipes that I haven't thought about in a while (recipes from the South might not be the healthiest you can imagine, but they are without fail the tastiest) The insights and comments along with each recipe were great reading-some making me nostalgic and some making me laugh out loud. But best of all, making me remember all the reasons I loved growing up in the South

Jillian says

Recipes, food essays (pie was particularly enjoyable), an index and a glossary. If you like Southern food/culture, you'd probably enjoy this book.

Janet says

I predict this will be one of Avid Bookshop's go-to holiday 2015 gifts!

Marie says

The recipes were good, some a little too fancy for us. The stories we loved!

Beverly says

Didn't inspire me to cook any of its recipes.

Julie Davis says

This gorgeous cookbook not only has what most people would consider the "basics" in Southern cooking but thoughtful, evocative writing in the category essays and headnotes. I was tempted by a few of the recipes but never enough to try any of them so this is a somewhat incomplete "reading" of the book.

It may be heresy when faced with this beautiful, well designed and written book to say that a comprehensive Southern Living cookbook would probably deliver similar results, but I have the feeling that is the case. It would not, however, deliver the "lifestyle" feeling or temptation of this book and that, as we know from Garden & Gun magazine, is more than half the point. No harm in that, of course, as long as this delivers the goods.

Martha says

This book is so beautiful and authentic. I appreciated the "Southern Larder" section as well as the "Glossary"

at the back of the book. Gorgeous photos that make the recipes "smell" delicious. I may have to buy this one. Thoroughly enjoyed!
