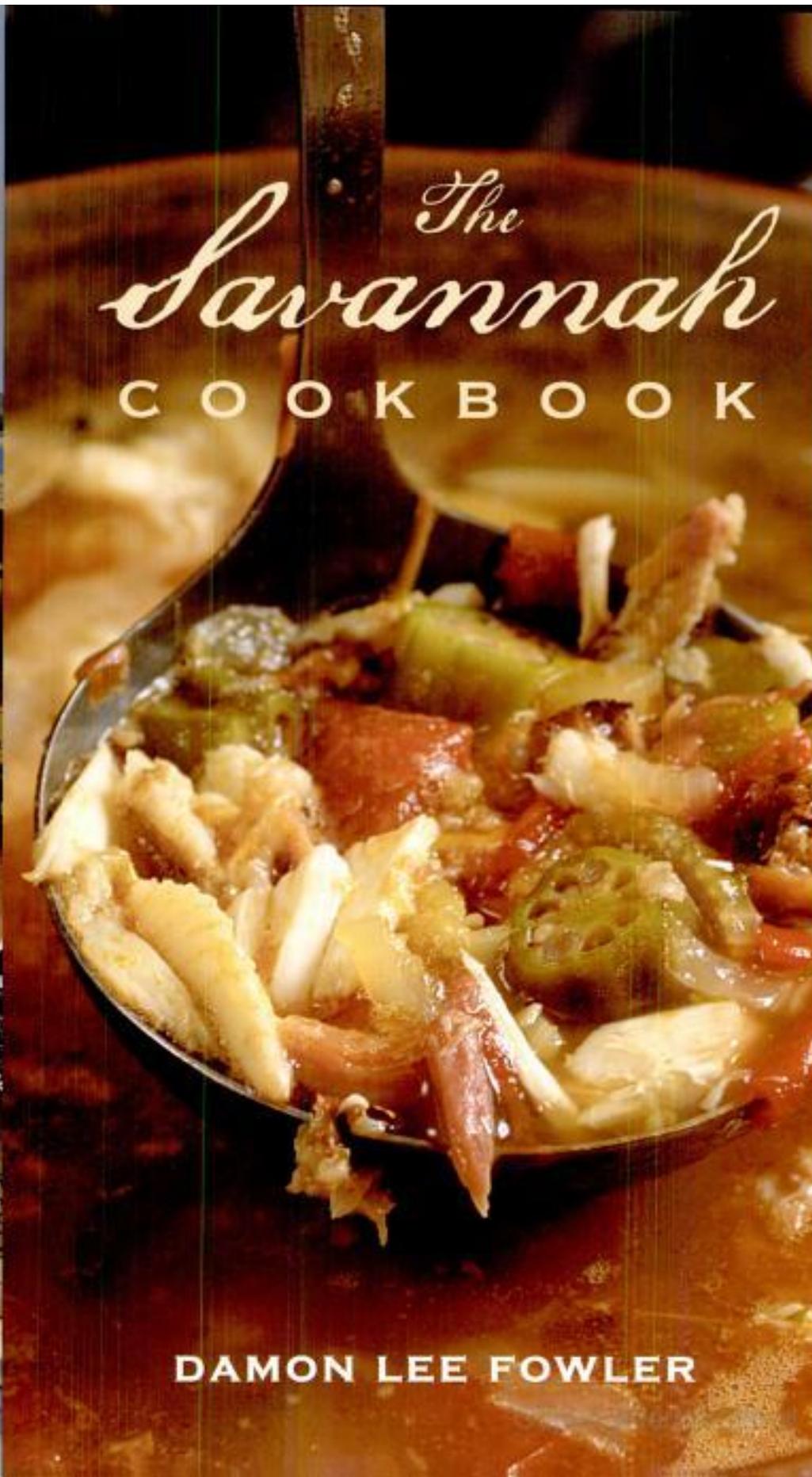


The
Savannah
COOKBOOK



DAMON LEE FOWLER

The Savannah Cookbook, Damon Lee Fowler, Pearson Deutschland GmbH, 2008, 1423602242, 9781423602248, 222 pages. For hundreds of years, Savannah has charmed residents and visitors alike with its fine old architecture, wide, cobbled streets and romantic moss-draped trees. Though less widely known than its haunting beauty and fabled eccentricities, part of the enchantment of Savannah is its cuisine. Blending European, Asian, and West African customs Damon Lee Fowler introduces The Savannah Cookbook, offering recipes for Southern classics such as rice and grits, soups and stews, poultry, fish and meat dishes, as well as a helpful chapter on pantry basics. Recipes include: Savannah Black Turtle Bean Soup Daufuskie Crab Fried Rice Flounder in Lemon-Pecan Brown Butter Creamed Chicken Madeira on Rice Waffles Veal Scallops with Oysters and Bacon Mushroom-Stuffed Tomatoes Sour Cream Pound Cake Author Bio: Damon Lee Fowler is a nationally recognized authority on Southern cooking and its history. He is the author of five critically acclaimed cookbooks: Classical Southern Cooking; Beans, Greens, and Sweet Georgia Peaches; Fried Chicken; Damon Lee Fowler's New Southern Kitchen; and most recently Damon Lee Fowler's New Southern Baking. His books have been nominated for two Julia Child cookbook awards as well as a James Beard Foundation award. Fowler is the feature food writer for the Savannah Morning News as well as a founding board member and past president of the Southern Foodways Alliance..

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Lunch , Jody Vassallo, 2007, Luncheons, 160 pages. .

A Great Bowl of Soup 250 Recipes to Prepare, Savor & Share, Christine Byrnes, 2006, Cooking, 304 pages. Soup's on! That should make everyone happy, because it's the ultimate comfort food, often healthfully light in calories and fat, and tastes delicious. And with 250 no-fuss

Lobster at Home , Jasper White, Jun 10, 1998, Cooking, 256 pages. Guides the home cook through the steps of picking a lobster at the grocery store and then steaming, boiling, or grilling it.

My New Orleans The Cookbook, John Besh, Sep 29, 2009, Cooking, 384 pages. A Southern chef offers an introduction to the cooking of New Orleans, with over two hundred recipes, descriptions of traditional ingredients, as well as a discussion of the

The Comfort Table , Katie Lee, Apr 1, 2008, , 256 pages. Nothing is more comforting than a home-cooked meal. And the best home cooking starts with fresh ingredients found close to home with foods that are local, seasonal, and organic

Food Network Kitchens Cookbook , Jennifer Darling, 2003, Cooking, 288 pages. The team of kitchen professionals who work behind the scenes on the cooking programs of the Food Network shares recipes for breakfasts, soups, salads, main and side dishes

Classical Southern Cooking , Damon Fowler, Sep 1, 2009, Cooking, . Damon Lee Fowler's critically acclaimed and award-nominated celebration of classic Southern cooking returns to print in a fully revised and updated edition. Hailed as a bible

English bread and yeast cookery , Elizabeth David, 1980, Cooking, 592 pages. This definitive work on bread making by one of the world's most respected cookery experts has been completely adapted for the American kitchen and contains recipes ranging from

Inspired by Ingredients Market Menus and Family Favorites from a Three-star Chef, Bill Telepan, Andrew Friedman, 2004, Cooking, 358 pages. A collection of recipes from the executive chef's New York restaurant, Judson Grill, provides three theme menus, a special-occasion menu, and additional suggestions for each

My Mama Made that Virginia Favorites from the Junior League of Hampton Roads, Inc, The Junior League of Hampton Roads, Jan 1, 2009, Cooking, 207 pages. "This cookbook is a collection of favorite recipes, which are not necessarily original recipes."--T.p. verso..

Lobster Recipes from Canadian Chefs Coast to Coast, Elaine Elliot, Virginia Lee, Oct 19, 2005, Cooking, 96 pages. This book offers recipes from many of Canada's finest chefs, from every region, all featuring lobster or other favourite shellfish, including crab, mussels and scallops..

'Night, Mother , Marsha Norman, 1983, Drama, 66 pages. THE STORY: The scene is the living room/kitchen of a small house on an isolated country road, which is shared by Jessie and her mother. Jessie's father is dead; her loveless

The Flying Biscuit Cafe Cookbook , Delia Champion, 2007, Cooking, 128 pages. This long awaited cookbook from one of Atlanta's top ten restaurants provides one-of-a-kind recipes that get to the heart of authentic Southern comfort food. Original..

