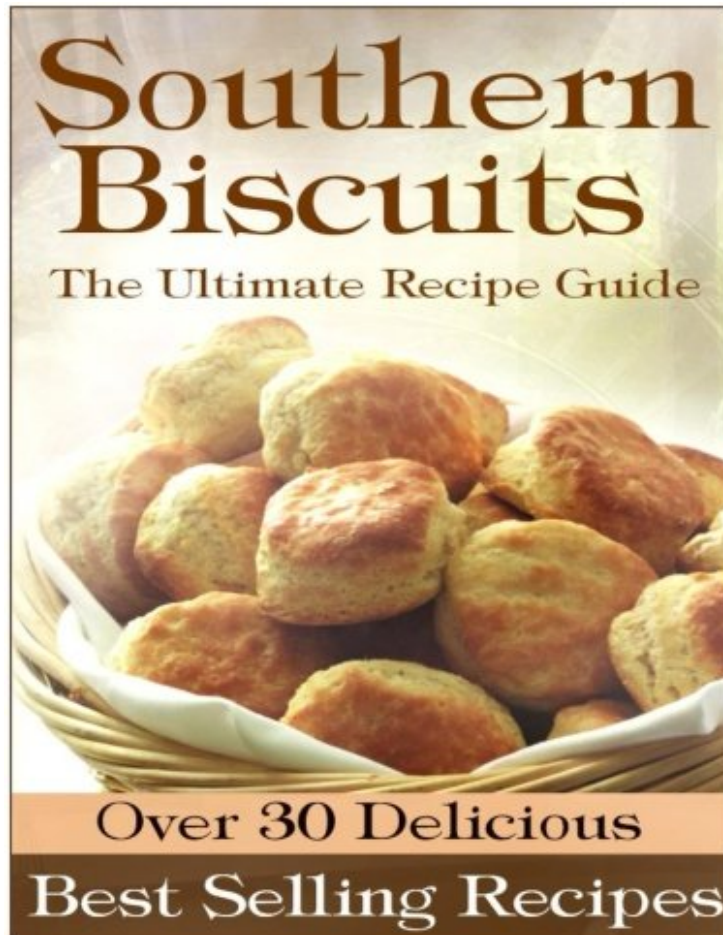


Southern Biscuits: The Ultimate Recipe Guide

Sarah Dempsen

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Sarah Dempsen : Southern Biscuits: The Ultimate Recipe Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised Southern Biscuits: The Ultimate Recipe Guide:

6 of 6 people found the following review helpful. Not sure how Southern the recipes truly are By _CustomerI'm not sure how Southern the recipes truly are in the Southern Biscuits: The Ultimate Recipe Guide published by Encore Publishing. My Southern family members made their biscuits plain and simple. Self-rising flour, shortening and a bit of milk. That's it. Between those heavenly warm biscuits we would eat thin slivers of country ham. Perhaps we were a boring lot as I can never remember seeing most of the recipes found in this cookbook. You will find recipes such as: Mustard Flavored Biscuit with Parsley Parmesan Topping Biscuit with Goat Cheese Orange Flavores Biscuits with Chocolate Chipseese Spicy Bean Pie with Cornbread Biscuit I'd take a pass on this cookbook as it does not meet Southern biscuit recipe standards by any means. Try reading and using Southern Biscuits if you want to try some really good Southern biscuit recipes. Do not recommend. Penmouse4 of 4 people found the following review helpful.

Good start-major corrections needed
By sewmonster
I'm sorry- this book is in need of some really good editing and rewrites. I first noticed these things at #13, and haven't gone back to #'s 1-12 to check them. #13 calls for packaged biscuit mix in the ingredient list, then in the directions "Separate biscuits; cut each into tens." Sounds like a can of biscuits? Cut each into tens? Dice canned biscuits! And does the biscuit crust go under or over the meat sauce? I know, but would a brand-new cook? There were recipes where ingredients were left out- #'s 13, 21, 28. On many, parts of the directions were left out- #'s 15, 16, 17, 23, 29, 31. On #22- where's the rice? It's part of the name. And #28 is just not good all over the place. Missing ingredients, hunting all over the ingredient list to find the amount needed, etc. Call me a traditionalist, but I'm used to ingredients being listed in the order they are used in the recipes. That's what makes a good recipe easy to follow. I got the feeling that the ingredient lists were sometimes auto-sorted by a computer. To be fair, several of the recipes with missing directions did not change the recipe, the left out parts were simply of the "knead, roll out, cut" variety. I can handle that, but a novice to biscuit-making may get confused. This book has some really good potential, but first, the editing. I will be more than happy to change my rating once corrections are made.
0 of 3 people found the following review helpful. Three Stars
By h k.okay

Nothing says hospitality on a plate more than Southern biscuits. These light, flaky breads are a staple at any true southern breakfast, or any meal for that matter. Whether having them with a piece of sausage or ham inside, slathering it with butter or just using it to sop gravy, making southern biscuits can become a staple in any recipe collection. Biscuits are a delicious addition to a meal, and homemade biscuits are hands down better than store-bought. Homemade biscuits taste better, are less expensive and easy to make. We have collected the most delicious and best selling recipes from around the world. Enjoy!