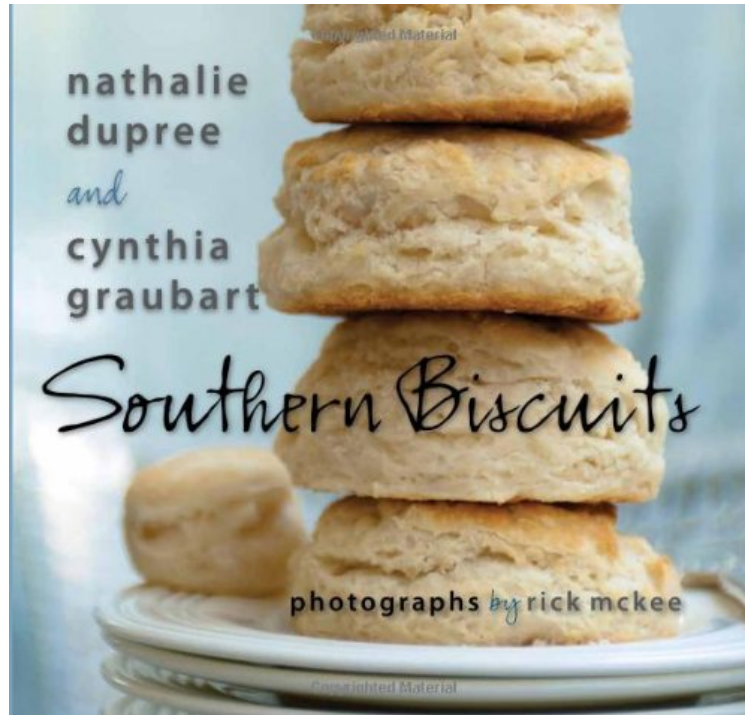


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Southern Biscuits

Nathalie Dupree, Cynthia Graubart
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Nathalie Dupree, Cynthia Graubart : Southern Biscuits before purchasing it in order to gage whether or not it would be worth my time, and all praised Southern Biscuits:

0 of 0 people found the following review helpful. Lots of good stuff in hereBy Erick KEverything I've tried from this book has worked out well. I made sour cream biscuits this morning. My wife was sceptical but there were no left overs! Lots of good stuff in here.0 of 0 people found the following review helpful. Biscuit making secrets exposedBy CustomerAlthough biscuit making seems an easy task, it is actually quite complicated. Nathalie Dupree has exposed the secrets of making the perfect biscuit. Highly recommended book.1 of 1 people found the following review helpful. It's amazing how little tweaks in amounts and ingredients can make ...By CatherineI'm somewhat experienced in making delicious Southern biscuits, but this book has definitely upped my game! It's amazing how little tweaks in amounts and ingredients can make such differences in biscuit tastes, textures, appearances, etc. I highly recommend this to any biscuit baker. . . even if she or he thinks she or he is already a pro.

Nothing Says Comfort Like A Southern Biscuit Southern Biscuits features recipes and baking secrets for every biscuit imaginable, including hassle-free easy biscuits to embellished biscuits laced with silky goat butter, crunchy pecans, or tangy pimento cheese. The traditional biscuits in this book encompass a number of types, from beaten biscuits of the Old South and England, to Angel Biscuits—a yeast biscuit sturdy enough to split and fill but light enough to melt in your mouth. Filled with beautiful photography, including dozens of how-to photos showing how to mix, stir, fold, roll, and knead, Southern Biscuits is the definitive biscuit baking book. Nathalie Dupree has written or coauthored many

cookbooks, including the James Beard award winner Nathalie Dupree's *Southern Memories and Shrimp and Grits*. She has appeared on more than 300 television shows and specials, which have shown nationally on PBS, The Learning Channel, and The Food Network. Dupree holds an Advanced Certificate from the Cordon Bleu and has also written extensively for magazines and newspapers. She lives in Charleston, South Carolina. Cynthia Stevens Graubart is an author and former television producer who began her culinary television production career with *New Southern Cooking with Nathalie Dupree* in 1985. She is the author of *The One-Armed Cook*, called the culinary version of *What to Expect When You're Expecting*. Cynthia and her husband, Cliff, live in Atlanta, Georgia. **Homemade Refrigerator Biscuit Mix Makes 10 cups** If making several batches of biscuits a month, or one biscuit at a time, make a flour-and-fat base mixture to add the milk to at a later time. It will keep several months in a tightly covered container in the refrigerator. Combine one part milk or buttermilk with two parts mix for any quantity of biscuits from 4 to 40! Once again, more salt and baking powder are added. This dough can also be used in making coffee cakes, pancakes, waffles, and the like. **Ingredients:** 10 cups self-rising flour 3 teaspoons salt 5 teaspoons cream of tartar 4 teaspoons baking powder 2 cups chilled shortening, lard, or butter, roughly cut into 1/2-inch pieces

by Nathalie Dupree and Cynthia Graubart (Gibbs-Smith, \$21.99). We can't think of a better or more definitive source for such a worthy undertaking. (Bonnie S Benwick Washington Post.com 2011-12-13) From the Inside Flap Layered, fluffy, feathery, silky, soft, and velvety biscuits all come together in *Southern Biscuits*, a book of recipes and baking secrets for every biscuit imaginable. *Southern Biscuits* features easy biscuits that are hassle-free and undemanding to make, as well as embellished biscuits laced with silky goat butter, crunchy pecans, or tangy pimento cheese, and everything in between. The biscuits in this book encompass a number of types, from the beaten biscuits of the Old South and England, to biscuits reminiscent of Sunday Supper, to modern trends and ingredient combinations. Try *Angel Biscuits*? a yeast biscuit sturdy enough to split and fill but light enough to melt in the mouth; *Carolina Biscuits*? flaky little bites made with cream cheese; or *Chocolate Soldiers*? mixed with cocoa powder and sprinkled with confectioners' sugar. You will find biscuits for every occasion, from hearty breakfasts to delicate party hors d'oeuvres. Filled with beautiful photography, including dozens of how-to photos showing how to mix, stir, fold, roll, and knead, *Southern Biscuits* is the definitive biscuit baking book. Nathalie Dupree has written or coauthored many cookbooks, including the James Beard Award–winners Nathalie Dupree's *Southern Memories* and Nathalie Dupree's *Comfortable Entertaining*. Her latest book is *Shrimp and Grits*. She has hosted more than 300 television shows and specials, which have shown nationally on PBS, The Learning Channel, and The Food Network. Dupree holds an Advanced Certificate from the Cordon Bleu and has also written extensively for magazines and newspapers. She lives in Charleston, South Carolina. Cynthia Stevens Graubart is an author and former television producer who began her culinary television production career with “*New Southern Cooking with Nathalie Dupree*.” She is also the author of *The One- Armed Cook*, called the culinary version of *What to Expect When You're Expecting*. Graubart lives in Atlanta, Georgia. From the Back Cover The definitive biscuit baking book from James Beard Award–winner Nathalie Dupree and writer and producer Cynthia Stevens Graubart.