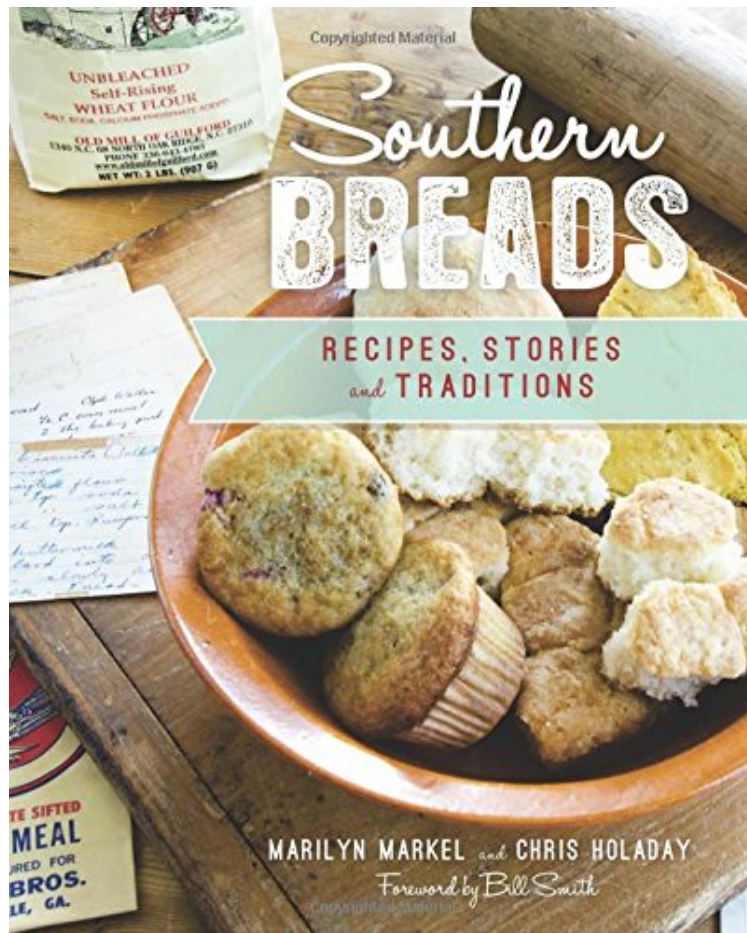


Southern Breads: Recipes, Stories and Traditions (American Palate)

Marilyn Markel, Chris Holaday

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Marilyn Markel, Chris Holaday : Southern Breads: Recipes, Stories and Traditions (American Palate) before purchasing it in order to gage whether or not it would be worth my time, and all praised Southern Breads: Recipes, Stories and Traditions (American Palate):

0 of 0 people found the following review helpful. Four StarsBy Sandra Millsapsvery informative1 of 1 people found the following review helpful. Great gift for a Southern food lover, wherever in the world they are.By DennisThis paperback is a charming compendium of recipes, memories and photographs that serves up many moments of love for any Southerner, or any lover of traditional cooking and comfort. It has many classic photos that make it more than just a bunch of recipes in categories, and personal memories written by real folks.It's not all memories, however, as Marilyn Markel offers great new ideas, such as Southern Cornbread Panzanella (based on the traditional Tuscan dish), and Zucchini Pancakes with Country Ham and Buttermilk Creme Fraiche, or Sweet Breakfast Molasses Biscuit "Buns"... as well as all the classics you'd expect in a book like this. And no, FROG Muffins do not have frogs in them.Great gift at a good price.0 of 0 people found the following review helpful. What a Great Gift This Was!By

Book, Books and More Books More than just breads, this book is chock full of all of the foods from my childhood and the food we learned to cook growing up in the South. Biscuits and gravy, Pimento Cheese, Chicken and Dumplings, Cobblers, Corn Bread and Bread Pudding! Oh My! Along with the recipes are stories. Traditions and memories of all of those Junior League and Church cookbooks our mothers passed on to us. What a lovely gift!

The warmth of the oven and the smell of fresh-baked bread conjure comforting memories of tradition and place. Aside from being a staple on every table in the South, these breads and their recipes detail the storied history of the region. Biscuits emerged from Native American and European traditions. Cornbread, with its vast variety, is a point of debate among Southerners over which recipe yields the most delicious results. The hushpuppy, developed possibly to quiet whining dogs, is a requirement for any true catfish or barbecue meal. Author Chris Holaday and top culinary instructor Marilyn Markel offer the mouthwatering history, famous recipes and heartwarming stories of Southerners in their kitchens.

"Southern Breads" is a book every cook, baker or wannabe will want to add to their collection - or start a collection. It not only includes recipes, but the history of breads and their sidekicks (and the how-tos) - adding up to the magic of Southern cooking. "Cleveland Banner" An informative read, it was cowritten with Chris Holaday of Durham, a former Southern Season colleague and historian who also photographed many of Markel's mouthwatering dishes. Recipes from friends Nathalie Dupree, Sheri Castle, Ricky Moore, and others are also featured. In addition to classic recipes, including the no-knead Sally Lunn Bread, a brioche-like loaf with English roots, Southern Breads offers a number of irresistible "go-with" recipes. Pinto beans, made luxurious by a small but essential chunk of salt pork, are the ideal complement for cornbread. Country-ham compound butter for biscuits? Yes, please." Indy Week "True to its name, "Southern Breads" focuses on the bread-making peculiarities of various Southern regions but also goes into other recipes for toppings such as jam or pimento cheese, dumplings and cobblers. Markel says she took care of the recipes while her co-author, Chris Holaday, did most of the research and writing. He was the one who found such historical tidbits that Southern breads weren't just about cooking; they're "also a tale that involves human migration, war, slavery, airborne fungus, chemical reactions and scientists." While bread is integral to Southern culture, it's those personal connections ? "the stories that go with them," Markel says in the book ? that turn a biscuit into something that transcends simple food." Chattanooga Times Free Press Chris Holaday and Marilyn Markel chronicle the storied history of regional breads and recipes in Southern Breads: Recipes, Stories and Traditions (2016, www.arcadiapublishing.com). Biscuits emerged from Native American and European traditions. Cornbread, with its vast variety, is a point of debate among Southerners over which recipe yields the most delicious results. The hushpuppy is a requirement for any Southern catfish or barbecue meal. Paris Post-Intelligencer About the Author One of the top culinary instructors in the South, Marilyn has pursued her passion for teaching from Dallas to Chapel Hill to the Charleston, South Carolina area, where she now resides. The Georgia native has taught countless classes on all aspects of cooking and served as culinary director for several schools. Marilyn is a member of Les Dames d'Escoffier, Southern Foodways Alliance and International Association of Culinary Professionals (IACP). Her work has appeared in the Charleston Post and Courier among other newspapers, the magazine Edible Piedmont, and she was featured in the documentary Pimento Cheese, Please, produced by the Southern Foodways Alliance. As an advertising copywriter, photographer or editor, Chris has had a long career in industries as varied as coffee, sporting goods, specialty grocery and wine. He has also written several nonfiction books with topics that range from baseball to auto racing to colonial towns, but all with a focus on Southern history. Among other publications, his work has appeared in Southern Living, and he has written promotional pieces for Marilyn Markel's cooking schools. A native of Texas and graduate of the University of North Carolina, he now resides in Durham.