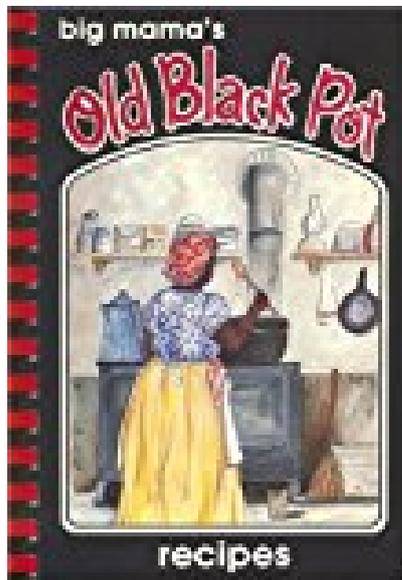


Big Mamas Old Black Pot



BOOK DETAILS

- Author : Ethel Dixon
- Pages : 207 Pages
- Publisher : Stoke Gabriel Enterprises
- Language : English
- ISBN : 0929288009

[↓ DOWNLOAD](#)

BOOK SYNOPSIS

Soul food is just what the name implies. It is soulfully cooked food . . . good for your ever-loving soul . . . the shur-nuf kinda down-home cookin that I grew up on," writes Sheila Ferguson. Abundant in flavor and variety?ranging from classics such as barbecued spare ribs, fried chicken, cornbread, and collard greens to less well known but equally sumptuous recipes such as sweet potato biscuits, grits soufflé, and wild fox grape wine?soul food is a truly American cuisine, originated in the deep South by slaves and later shaped and expanded by the rich diversity of African-American culture. In a book brimming with humor and vibrant personality, Sheila Ferguson presents 200 mouth-watering recipes, many of them part of her own family heritage. She explains the blend of African, Cajun, Creole, and other influences?such as gumbo and jambalaya?behind their enticing flavors, describing the meals of the slave quarters and elegant plantation houses and, along the way, passing on family anecdotes and kitchen secrets handed down from generation to generation. Some recipes, such as cornmeal griddlecakes, pigs feet, smothered okra and tomatoes, or brown suga pound cake, are old-fashioned country favorites. Others, such as sautéed scallops, vegetables seasoned with smoked turkey, and roast pheasant with wild rice stuffin, are well suited to todays more sophisticated palates. All are clearly explained, with an emphasis on the important details of preparation and ways to vary recipes to your own tastes. Through them you learn to use all of your senses in the style of the great soul food chefs, working by touch, taste, sight, smell, and even sound. But this is much more than a collection of recipes. Each dish is introduced by a brief narrative, written in Sheila Fergusons distinctive, eloquent cadence. And the book is prefaced by a glossary and general introduction that explains how the cuisine we know today evolved. Old family photographs and a series of stunning, set-piece color shots lovingly evoke the spirit of soul food and illustrate fifty of the books delicious dishes. This classic cookbook, embracing one of Americas richest regional cuisines, provides a rare combination of exciting, appetizing recipes and compelling reading to delight the soul of cooks and food-lovers everywhere.

BIG MAMAS OLD BLACK POT - Are you looking for Ebook Big Mamas Old Black Pot? You will be glad to know that right now Big Mamas Old Black Pot is available on our online library. With our online resources, you can find Applied Numerical Methods With Matlab Solution Manual 3rd Edition or just about any type of ebooks, for any type of product.

Best of all, they are entirely free to find, use and download, so there is no cost or stress at all. Big Mamas Old Black Pot may not make exciting reading, but Applied Numerical Methods With Matlab Solution Manual 3rd Edition is packed with valuable instructions, information and warnings. We also have many ebooks and user guide is also related with Big Mamas Old Black Pot and many other ebooks. We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with Big Mamas Old Black Pot. To get started finding Big Mamas Old Black Pot, you are right to find our website which has a comprehensive collection of manuals listed.