

Paula Deen's Southern Cooking Bible: The New Classic Guide to Delicious Dishes with More Than 300 Recipes

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A definitive guide to Southern cooking and hospitality with 300 recipes, a two-color interior with nearly 100 instructional illustrations, an extensive appendix, 16 pages of gorgeous color photography, and plenty of tips, stories, and Southern history throughout.

Hi, y'all!

This book is my proudest achievement so far, and I just have to tell y'all why I am so excited about it. It's a book of classic dishes, dedicated to a whole new generation of cooks-for every bride, graduate, and anyone who has a love of a great Southern meal. My family is growing and expanding all the time. We're blessed with marriages and grandbabies, and so sharing these recipes for honest, down-home dishes feels like passing a generation's worth of stovetop secrets on to my family, and yours.

I've been cooking and eating Southern food my whole life, and I can tell you that every meal you make from this book will be a mouthful of our one-of-a-kind spirit and traditions. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of our gumbos and collards, our barbecues and pies. You may remember a few beloved classics from *The Lady & Sons*, but nearly all of these recipes are brand-new-and I think you'll find that they are all mouthwateringly delicious. It is, without a doubt, a true Southern cooking bible.

I sincerely hope that this book will take its place in your kitchen for many years to come, as I know it will in mine. Here's to happy cooking-and the best part, happy eating, y'all!

Best dishes,
Paula Deen

Paula Deen is the bestselling author of thirteen books and an Emmy Award-winning Food Network television star. She was born and raised in Albany, Georgia. She later moved to Savannah, where she started *The Bag Lady* catering company. The business took off and evolved into *The Lady & Sons* restaurant, which is located in Savannah's historic district and specializes in Southern cooking. She also co-owns *Uncle Bubba's Oyster House* with her brother. Paula publishes a bimonthly magazine, *Cooking with Paula Deen*, and is a regular guest on QVC, where she sells her books and food products.

Melissa Clark is the author of thirty-two cookbooks, including her latest, *Cook This Now*. She is a *New York Times* food columnist, and her work has also appeared in *Food & Wine*, *Gilt Taste*, and other publications. "This omnibus is [Paula] Deen's answer to *The Joy of Cooking* . . . an honorable addition to the field." -*Publishers Weekly*

Other Books

Paula Deen Air Fryer Cookbook. Your guide to getting the most out of your Paula Deen Air Fryer I bet you crave for simple, no-fuss air fryer recipes! That's why I decided to create the best air fryer cookbook with 500 delicious & easy meals, that you'll ever need to cook in your air fryer! This air fryer cookbook for beginners has plenty of content in the following categories: Lots of Poultry, Beef, and Pork air fryer recipes Quick Snacks and Side Dishes Vegetables and Vegetarian air fryer recipes Great variety of Breakfast & Lunch recipes

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