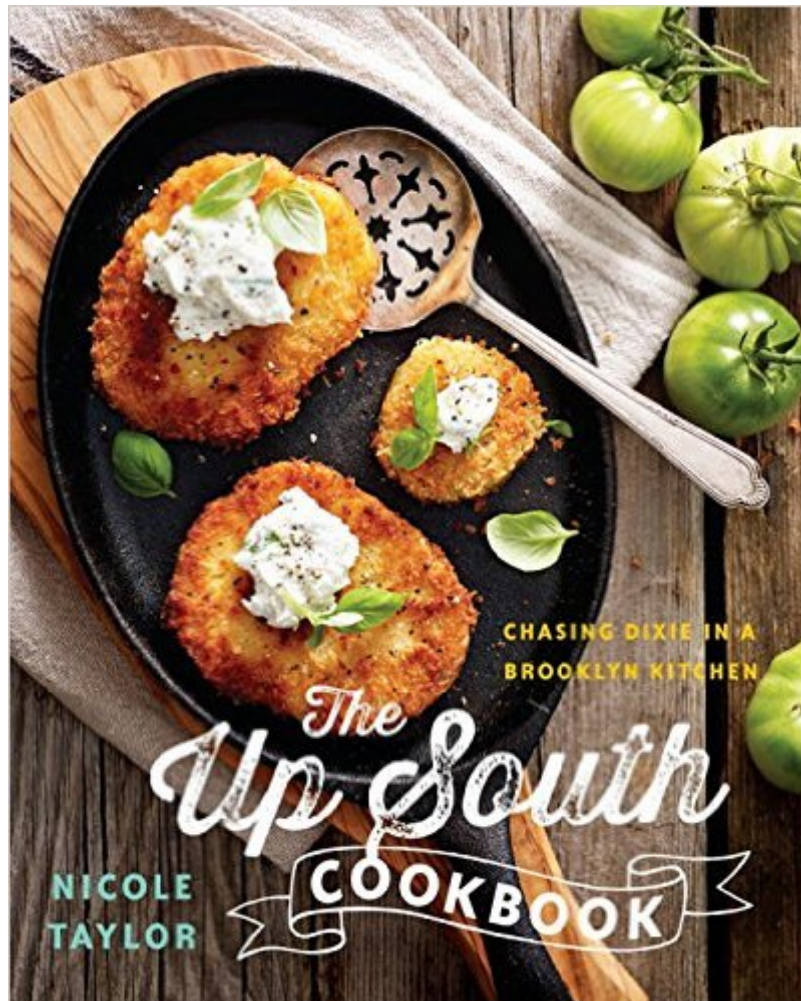


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The Up South Cookbook: Chasing Dixie In A Brooklyn Kitchen



Synopsis

Southern cooking meets the Brooklyn foodie scene, keeping charm (and grits) intact. Georgia native Nicole Taylor spent her early twenties trying to distance herself from her southern cooking roots--a move "up" to Brooklyn gave her a fresh appreciation for the bread and biscuits, Classic Fried Chicken, Lemon Coconut Stack Cake, and other flavors of her childhood. The Up South Cookbook is a bridge to the past and a door to the future. The recipes in this deeply personal cookbook offer classic Southern favorites informed and updated by newly-discovered ingredients and different cultures. Here she gives us pimento cheese elevated with a dollop of creme fraiche, grits flavored with New York State Cheddar and blue cheese, and deviled eggs made with smoked trout from her favorite Jewish deli. Other favorites include Collard Greens Pesto and Pasta, Roasted Duck with Cheerwine Cherry Sauce, and Benne and Banana Sandwich Cookies. The recipes speak to a place "where a story is ready to be told and there is always sweet tea chilling." This promises to be a new Southern classic. 75 color photographs

Book Information

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Customer Reviews

I thought I would just look at a few pages --- I went through the entire book. This was the first I saw so many recipes I wanted to make. A lot of these recipes I grew up knowing, but Nicole has her own twist that made me want to try her recipe -- Pineapple-Black Walnut Upside Down Cake, Fried Pie, Sautéed Soft Shell Crab. But it was the Savory Grits Waffle, that made me think, "this woman got me wanting to buy a waffle iron". Really, I have never owned or wanted a waffle iron. This is a great cook book filled with love and passion for good eating. A great gift item.

Nothing beats having a hard copy cookbook in your hands to get dirty and dog ear, but the Kindle version flows like a magazine spread out of Martha Stewart or O magazine. But oh yeah, this is a cookbook. Reading through the cookbook was like reading Nicole's diary or a letter to a friend. There's a way about cooking Southern food when you're not from the South that can be intimidating and off-putting -- but not here! I really felt like Nicole wants me to be in the kitchen, cooking from scratch. Her "worldly" influences add a refreshing update to traditional Southern cooking that would make anyone want to get into the kitchen and throw down!

I consider myself a pretty good cook of a sizable variety of cuisines. When it comes to southern cooking I needed help in the form of a cookbook. Things like cooking grits and biscuits without the proper guidance can prove disastrous (and it has in the past) most of the time. I was actually able to make these clearly written recipes successfully. Great desserts like the pineapple-black walnut upside down cake and red velvet cheese cake are outstanding. Mains like the whole roasted duck with cherries and the ginger and pear pork chops are show-stoppers. The stories are delivered with thoughtful and sincere expressive prose. Nicole A. Taylor writes as a close friend that is right there in the kitchen with you. It would seem she actually wants you to succeed in making southern food. Wow...

Nicole's natural connection to cooking and her community come through loud and clear, and her recipes are range from simple and comforting to more complex flavor profiles. Whether you're looking for impressive desserts for your holiday table, #brunchathome recipes to share or simple meal-planning dinners for you and your family, the cookbook has recipes for you. She helped me conquer grits, with a great technique for cooking. I got much more comfortable making biscuits, pickles and more. But more importantly, the stories shared throughout the book remind you how important it is to break bread with your family and friends because the dinner table is where history is really made. No matter where you reside, you will find stories and recipes to connect to, along with surprising new flavors and techniques to keep in your back pocket.

Why does soul food have to be elevated?! It's from the soul, so it is already elevated. -Erika Wadel have been talking about this cookbook for months, and I am so happy it's here. Nicole's cookbook covers her personal Great Migration of southern food to Brooklyn. With flavor-filled recipes, Nicole shows her love of food and community, whether its in

Athens, GA or BedStuy Brooklyn.

I am not one who goes in for following recipes. I like to wing it. But this book has captured my imagination and my palette. The first recipe I tried were the salmon cakes, which came out divine. I learned about an ingredient I had never heard of or used. I am now hooked on the idea of following recipes and learning something new with cooking. I highly recommend Up South Cook Book.

I'm not one for cookbooks, but Nicole Taylor's is a must read. It's more than great recipes, Nicole takes you on a delectable journey with beautifully designed graphics and mouth-watering photos. Each recipe is sprinkled with humor and has an introductory anecdotal story either from the author's rich family history or everyday exchanges. Plus, the directions are super easy to follow. Although it's a bit big for a stocking stuffer, I'm looking forward to sharing "The Up South Cookbook" with my family and friends this holiday season. Bottom line: Highly Recommend.

I love that the recipes in this book are super-inventive and unique, yet all feel really personal. The visuals are stunning! I'm really excited to try the peanut infused bourbon and peanut apple toddy. There's also just a really wide range of recipes from chows chows and relishes to buttermilk pie.

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