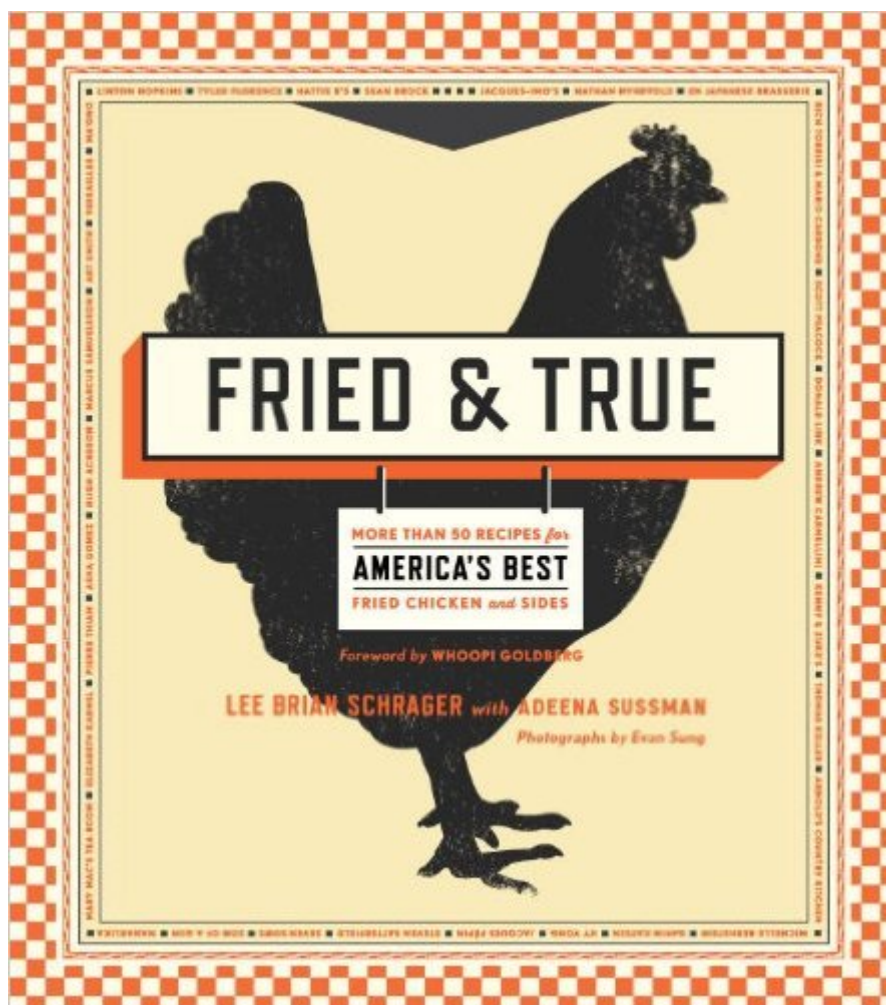


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# Fried & True: More Than 50 Recipes For America's Best Fried Chicken And Sides



## Synopsis

Whether you prefer it cold out of the fridge or hot and crispy on a buttery biscuit, you will find your new favorite fried chicken recipe in *Fried & True*, serving up more than 50 recipes for America's most decadently delicious food. Lee Schrager has left no stone unturned in his quest to find America's best fried chicken. From four-star restaurants to roadside fry shacks, you'll learn how to brine your bird, give it a buttermilk bath, batter or even double batter it, season with loads of spices, and fry it up to golden perfection. Recipes to savor include:--Hattie B's Hot Chicken--Yotam Ottolenghi's Seeded Chicken Schnitzel with Parsley-Caper Mayonnaise--Marcus Samuelsson's Coconut Fried Chicken with Collards and Gravy--Jacques-Imo's Fried Chicken and Smothered Cabbage--The Loveless Cafe's Fried Chicken and Hash Brown Casserole--Blackberry Farm's Sweet Tea "Brined Fried Chicken"--Charles Phan's Hard Water Fried Chicken--Thomas Keller's Buttermilk Fried Chicken--Wylie Dufresne's Popeyes-Style Chicken Tenders and Biscuits Sink your teeth into *Fried & True*, the source of your next great fried chicken masterpiece and a tribute to America's most beloved culinary treasure.

## Book Information

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## Customer Reviews

Let me just start out by saying "O.M.G.". This book is beyond words and I highly recommend it to 3 groups of people. Those who love fried chicken, those who love eating fried chicken, and those who love reading about fried chicken. I've made it no secret in the past (and for those who follow

me on social media you know this to be true) that I LOVE fried chicken. LOVE â€” in all caps! It brings me back to my childhood and brings memories to me that no other food ever has or ever will. Whoopi Goldberg writes the â€œforewordâ€” for the book, and I now love her even more. Ha! Seriously â€” she writes about fried chicken as only a true lover of fried chicken wouldâ€” and sheâ€™s a self proclaimed one. The book is MORE than just fried chicken recipes though! Thereâ€™s also recipes for side dishes such as â€œFried Green Tomatoesâ€” (page 43), â€œHash Brown Casseroleâ€” (page 61), â€œOld-Fashioned Coleslawâ€” (page 70), â€œCheesy Garlic Gritsâ€” (page 101), â€œCorn Bread Sticksâ€” (page 130), and â€œBaked Beans and Barbecue Sauceâ€” (page 142) just to name a few! Each and every side dish (and buttermilk biscuit) recipe pairs perfectly with any of the fried chicken recipes. What kind of fried chicken? You name it! Included in this delicious book are recipes for â€œHattie Bâ€™s Hot Chickenâ€” (page 45), â€œThe Loveless Cafeâ€™s Fried Chickenâ€” (page 60), â€œNaked Fried Chickenâ€” (page 67), â€œSunday Night Fried Chickenâ€” (page 88), â€œHard Fried Chickenâ€” (page 97), â€œSweet Tea-Brined Fried Chickenâ€” (page 147), â€œKick-Ass Batterless Fried Chickenâ€” (page 204), and even recipes for specialties such as â€œFried Chicken Saladâ€” (page 222). Is your mouth watering yet?

In "Fried and True: More than 50 Recipes for America's Best Fried Chicken and Sides" by Lee Brian Schragger with Adeena Sussman there's a little something for everyone! Really, who doesn't love fried chicken? This mouthwatering book is sure to appeal to cooks of all ages and expertise levels. The book begins with a chapter entitled "Fried Chicken 101" which is basically an introduction to cooking fried chicken. This is wonderful for someone like me, who has never made homemade chicken in her life! It explains the definitions of Brining, Deep Frying, Skillet Frying, and Seasonings as well as many other important necessities to get started with. It explains what tools you need at home to begin your deep frying experience! What I also thought was unique to this book, was an introduction on how to cut up your own chicken. The chicken recipes are put into one of three categories in the book: "Southern Inspiration", "American Originals", and "Pacific Rim Flavors". Each chapter focuses on that specific food foundation, unique with their own native spices and seasonings. The last chapter focuses on "Sandwiches, Wings, Li'l Bits, and Special Diets" including a gluten free fried chicken. This book really does include every kind of fried chicken you could ever want: Hattie B's Hot Chicken, Buttermilk Fried Chicken, Coconut Fried Chicken, and General Tso's Chicken just to name a few. "Fried and True" also offers many side dish recipes that fried chicken lovers are sure to enjoy! Velvety Mashed Potatoes, Hash Brown Casserole, New Orleans-Style Vegetarian Red Beans and Rice, Tomato Pie, and Classic Buttermilk Biscuits! Doesn't that sound

amazing? Maybe I just love a good southern dish!

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