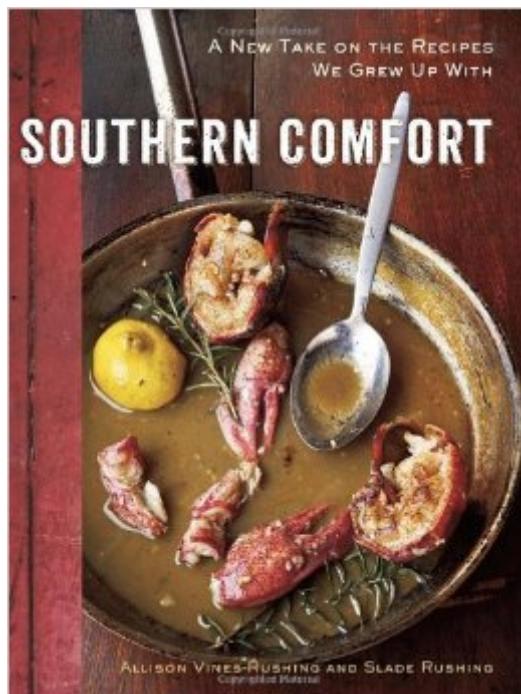


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Southern Comfort: A New Take On The Recipes We Grew Up With



Synopsis

The much-anticipated debut cookbook from two of the most admired and innovative young chefs in the South, with 100 recipes featuring their refined, classically-inspired takes on the traditional Southern food they grew up with. Allison Vines-Rushing and Slade Rushing are two of the most admired and innovative young chefs in the South. Their distinctive brand of cooking is praised for its brilliant juxtaposition of rustic flavors with refined, classically inspired preparations. Southern Comfort is not only their much-anticipated debut cookbook, but also Allison and Slade's personal story: their childhood food memories and family traditions growing up in Louisiana and Mississippi, how they met and fell in love in a New Orleans kitchen, and lessons learned working in top restaurants in San Francisco and New York. It also describes their bittersweet homecoming and the opening of their first restaurant just days before Hurricane Katrina hit. And perhaps most importantly, Southern Comfort shares Allison and Slade's deep-rooted love for the area—its history, its cuisine, and its people—which inspired them to stay in New Orleans and keep cooking. These 100 recipes reflect Allison and Slade's refreshing approach to regional cuisine, with its pitch-perfect blend of high and low. Dishes like Hush Puppies with Caviar, Sweet Tea "Roasted Duck in Date Sauce, and their legendary Oysters Rockefeller "œDeconstructed" • are modern in technique and execution, yet inspired by the traditions, ingredients, and down-home philosophy that make Southern food so appealing. At its heart, Southern Comfort is a celebration: of local ingredients, New Orleans' vibrant food culture, and Allison and Slade's shared Southern upbringing. Brimming with flavorful recipes and stories, it showcases the very best that the New South has to offer.

Book Information

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Customer Reviews

I was really drawn to the phrase: "A new take on the recipes we grew up with". I pictured new twists on gumbos, rice dishes, etouffee, a lot of Gulf Coast fish recipes, and some spicy sauces. And the pictures I conjured in my mind got me excited, so that, several times, I almost hit the gimme' button and put this book in my "cart". But I didn't. Something about seeing lobster in a saute pan on the cover of this book made me hesitate and wonder about what kind of foods these authors actually grew up with. I'm glad I hesitated. If you have thoughts similar to mine, you might want to check this book out at the library first. There are some recipes in here that you'll want to copy, but--for me--there are not enough "keepers" to make me buy the book. I think these two chefs have mixed in way too much of their New York City restaurant recipes to call these recipes new takes on what they grew up with in Mississippi and Louisiana. And with only about a hundred recipes in this book, there's not room for half of them to be takes on New York City restaurant fare. I'm not saying the recipes are bad, in fact there are some very interesting ones. But, as interesting as they may seem, they are not what I was looking for when I finally picked up this book. You won't find any gumbo recipes, nor etouffee recipes. There's no imaginative red beans and rice, and only one rice pilaf (with pecans). There are some Gulf Coast fish recipes that are worth keeping, but not many. There are bows to shrimp, crawfish, blue crab and oysters. And you will find a sprinkling of squash, peas, sweet potatoes, okra, greens and turnip. But lobster in northern Mississippi 10-15 years ago when they were growing up?

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