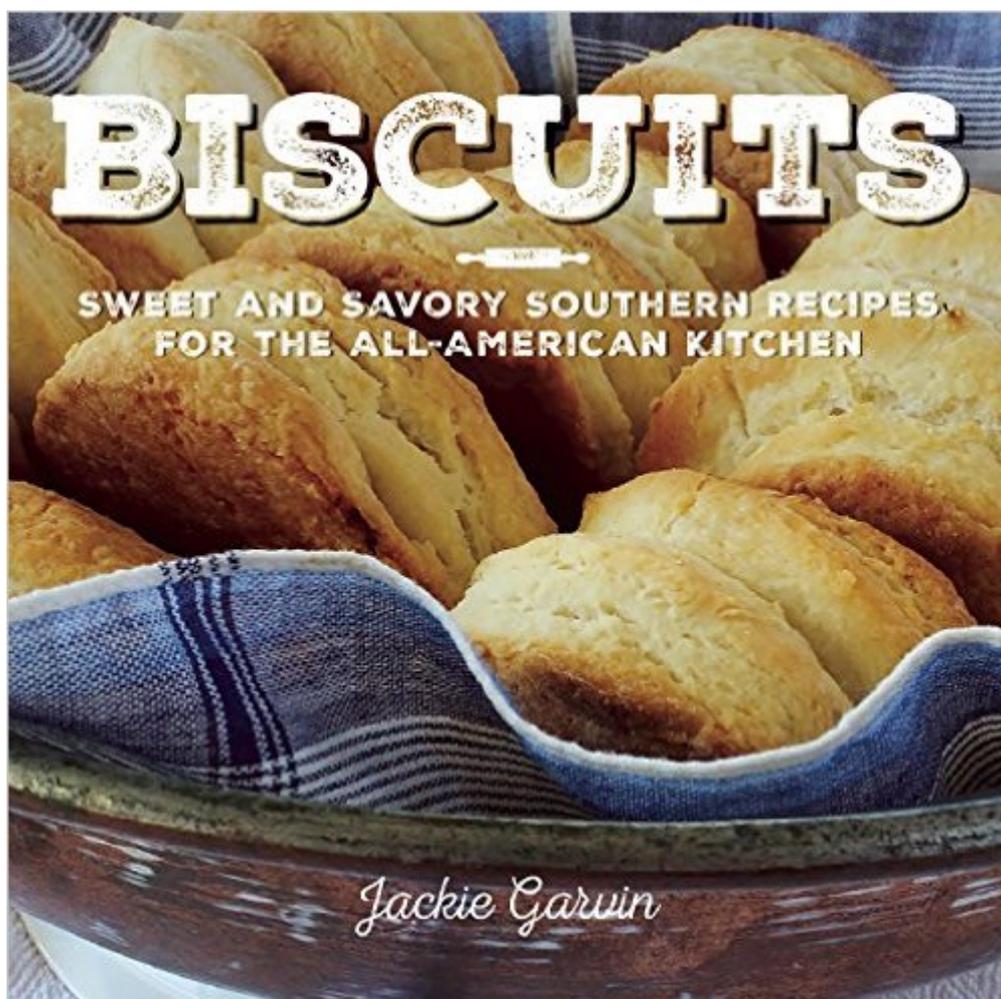


The book was found

Biscuits: Sweet And Savory Southern Recipes For The All-American Kitchen



Synopsis

From the kitchens of our grandmothers to present-day biscuit-only shops, this sweet and savory food has come a long way in American culture. More than four hundred years ago, explorers of the New World carried a biscuit known as hardtack on their voyages. Hardtack was made from flour, water, and sometimes salt and was sturdy and long lasting, making it suitable for hard, treacherous journeys. The composition and texture of the hardtack biscuit changed at the hands of the Jamestown settlers, who had access to three necessary ingredients that would transform the difficult-to-bite and bland tasting hardtack into a soft, delicious biscuit: soft winter wheat, fat in the form of lard from pigs, and milk or buttermilk from cows. Today's version of biscuits barely resembles its predecessor. Our preference is for soft, billowy, flaky, and delicious biscuits that can be eaten alone, used as a vehicle for fillings and toppings, or incorporated as an ingredient in a recipe. While biscuits are wildly popular in our culture, they are known to intimidate home cooks. Jackie Garvin overcame her decades long biscuit-making failures by research and trial and error and has emerged to write a cookbook that simplifies and demystifies biscuit baking and highlights the prevalence of biscuits throughout the United States. Rich in Southern history, as well as touching family memories, *Biscuits* presents a collection of more than seventy recipes including raspberry biscuit pudding with vanilla ice cream sauce, ham biscuits with honey mustard butter, loaded baked potato biscuits, and spicy pimento cheese bites. Also included are recipes for multiple gravies, toppings, and biscuit "neighbors" such as peach raspberry scones, chocolate toffee monkey bread, hush puppies, and chicken dumplings. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

Hardcover: 240 pages

Publisher: Skyhorse Publishing (May 5, 2015)

Language: English

ISBN-10: 1632203472

ISBN-13: 978-1632203472

Product Dimensions: 8.4 x 1.1 x 8.3 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (32 customer reviews)

Best Sellers Rank: #461,308 in Books (See Top 100 in Books) #161 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #417 in [Books > Cookbooks, Food & Wine > Baking > Bread](#) #570 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

I have enjoyed Jackie Garvin's blog for quite sometime; therefore, I was very interested to learn she was writing a cookbook. I pre-ordered a copy from . It finally arrived and I have to say it far exceeded my very high expectations. I have been reading and collecting cookbooks for more than 30 years. This is one of the most interesting and beautiful in my collection. I am thrilled beyond words and plan to order multiple copies as gifts for all my cookbook loving friends!

Love this book! The recipes are easy to follow and delicious, and the stories she Jackie writes about her childhood make this cookbook a fun read. Takes me back to listening to my family tell stories of their upbringing in the South. I would highly recommend this book to any true southerner, or anyone that is fascinated with Southern traditions. I will be buying this book for Christmas gifts this year.

I've tried many, many recipes, and after 30+ years of not giving up, I could finally make a pretty decent biscuit, or at least one that was edible. I knew about using self-rising flour, super cold butter and buttermilk ... I didn't know about folding the dough over to create layers of flakiness ... until this cookbook. And, let's face it, if she could show me how to make light, fluffy, flaky, delicious biscuits, then I knew anyone would be able to master the art of biscuit making following her "tried and true" method. The very beginning of the cookbook has a few pages of photos with detailed step-by-step directions to get you started making these layered, flaky biscuits. I followed it and they turned out great. Eureka! I got it! I finally had biscuit success ... my family thanks you Jackie!

If you want down home good groceries...try this one. Just what you need if you need some good comfort food that's easy on the budget and the kitchen time. Full of flavor, fun and something new for

everyone. Jackie Garvin is the embodiment of southern charm and the by birthright is able to embed this charm into her wonderful southern dishes. Learn about biscuits, learn about heritage, learn about cooking and learn about love....a love of biscuits, heritage, cooking that will make you think of family, fun and love everytime you get in the kitchen and rattle them pots and pans!!

Guys: Self-rising flour. My first attempt in this cookbook was a total flop because I didn't read the recipe carefully enough. I tried the biscuits again today and they were amazing. And more--when the first batch failed, I emailed the author, and it was communicating with her that brought out my error. How much better does it get?

THE best Southern cookbook ever. Everyone loves Southern food, this cookbook tells you how to fix it the way it's suppose to be fixed. Do yourself a big favor and buy it.

I made biscuits for the first time in years (I had not been very successful before) following the instructions in this book, and they came out fabulous. I gave some to my neighbor, and she called me after eating one to say she thought she'd died and gone to heaven.

Guess what!?! I'm in love with this new and fabulous book by Jackie Garvin "Biscuits: Sweet and Savory Southern Recipes from the All-American Kitchen". I remembered seeing this book on one of my late night "insomnia induced" book buying runs on , and knew from the minute I seen it "I had to have it. Jackie is a beautiful writer, and the book really flows from one gorgeous recipe to the next. The delicious looking pictures really draw the reader in, and demand that they try each and every fabulous recipe. The book is divided into several sections, and just some of the mouth watering recipes that are included are, Buttermilk Biscuits (page 29), Baking Powder Biscuits (page 31 and my favorite variety), Cornmeal Biscuits (page 33), Garlic Cheese Biscuits (page 45 and so much better than a certain seafood chain's version), Sour Cream and Chive Drop Biscuits (page 57), Rosemary Focaccia Biscuit Bread (page 65), Double-Decker Strawberry Shortcake (page 75 and one of my family's favorites), Maple Cinnamon Rolls with Buttermilk Maple Icing (page 77), Chocolate Toffee Monkey Bread (page 81 and AMEN!), Strawberries and Cream Biscuits (page 89), Ham, Egg, and Cheddar Cheese Biscuit Cupcakes (page 112) and Hushpuppies (page 194). But

don't think this book is all about biscuit recipes " there are also some fabulous pizza recipes, soup recipes and salad recipes that are included as well. You didn't think Jackie would include recipes for just biscuits did you? No! She's included recipes for biscuits and gravy, and even recipes for jellies, butters, scones and tea cakes! Do yourself a favor (and those you cook for) and order this book today! Fabulous book filled with delicious recipes that I'm proud to add to my "Favorite Things" list! Awesome job Jackie!

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen Brilliant Biscuits: Fun-to-decorate Biscuits for All Occasions Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Callie's Biscuits and Southern Traditions: Heirloom Recipes from Our Family Kitchen Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes City Tavern Baking and Dessert Cookbook: 200 Years of Authentic American Recipes From Martha Washington's Chocolate Mousse Cake to Thomas Jefferson's Sweet Potato Biscuits The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Ham Biscuits, Hostess Gowns, and Other Southern Specialties: An Entertaining Life (with Recipes) Biscuit Head: New Southern Biscuits, Breakfasts, and Brunch Biscuits, Spoonbread, and Sweet Potato Pie Crepes: 50 Savory and Sweet Recipes The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks) Ciao Biscotti: Sweet and Savory Recipes for Celebrating Italy's Favorite Cookie Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker French Tarts: 50 Savory and Sweet Recipes Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion Fondue: Sweet and savory recipes for gathering around the table

[Dmca](#)