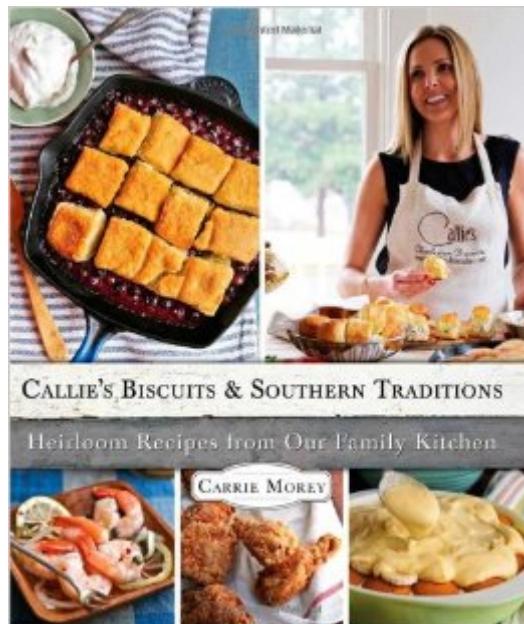


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Callie's Biscuits And Southern Traditions: Heirloom Recipes From Our Family Kitchen



Synopsis

The popular owner-entrepreneur of Callieâ™s Biscuits reveals her modern approach to traditional Southern cooking, sharing charming stories and fabulous, accessible recipes in a Southern-style Make the Bread, Buy the Butter. Carrie Morey started her company, Callieâ™s Charleston Biscuits, with a simple goal: She wanted to make her mother Callieâ™s delicious biscuitsâ "unbelievably tender, buttery creationsâ "accessible across the country. Carrieâ™s handmade biscuits combine unique, brilliant flavorsâ "sharp cheddar with fresh chives, cracked black pepper with cream cheese and green onions, and cinnamon biscuits so buttery they melt in your mouth. The biscuits are an iconic Southern staple, but they are just the beginning. Now Carrie Morey shares her modern approach to traditional Southern cooking in more than one hundred recipes that pair classic Lowcountry fare with surprising twists, for incredible results. Carrie guides you through the foundational techniques of Southern cooking to reveal how she developed her new takes on favorite heritage dishes and how to take the fuss and huge time investment out of traditional preparations. She shares skillet recipes passed down through generations, including Lemon Zest Cast-Iron Fried Shrimp, Macaroni Pie, and Cast-Iron Herb Lamb Chops. She gives roasting and slow-cooking techniques for Beef Stew with Herbed Sour Cream, Spicy Black-Eyed Pea Salad, and Roasted Pimento Cheese Chicken. Her DILLicious Cucumber Sandwiches, BBQ Chicken Salad Biscuits, Fiery Pimento Cheese Deviled Eggs, and Summer Crab Salad will make any picnic or casual get-together a true Southern affair. And her desserts are to die for: Mamaâ™s Sour Cream Banana Pudding, Alexâ™s Chocolate Chess Pie (so good that Carrie credits the pie for sparking her and her husbandâ™s whirlwind romance), and Blueberry and Peach Cobbler finish your meal on the perfect sweet note. Carrie also shares her family stories behind each recipeâ "growing up in Charleston, learning to cook from great Southern matriarchs, and founding and growing her business. Fill your kitchen with the comforting aroma of home-cooked goodness with >.

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Customer Reviews

I have always had trouble making tasty, fluffy biscuits before now. The Callie's buttermilk biscuit recipe is easy and foolproof. I even froze a batch and used them a week latter for cobbler. They were just as good. The rest of the recipes are a mix of family meals and celebration sized menus. The layout is well done, pictures useful, and text easy to read. Looking forward to more from Carrie Morey!

This book made me want to buy a square cast iron skillet! I think my biscuits may have worked out better with it. I saw Carrie Morey on Fox and Friends. She was charming. Her cookbook is good. And full of cholesterol laden recipes. Some of the directions for her recipes are hidden in the description, so don't go straight to the recipe...read the description first.

This is one of the most beautiful cookbooks in layout and in the presentation of recipes that I have seen. I am a cookbook collector and I have enjoyed reading the book. Will now use the recipes. What made me order this book was I ordered these biscuits from QVC already prepared and boy were they good. I ordered the black pepper, cheese and ham. The book is great! Thanks.

I bought this book because of her black pepper biscuits, and then I discovered from another reviewer that the amount of black pepper was wrong in the book. It should read TEASPOON not TABLESPOON. Be warned before you make the recipe. I thought the biscuits were delicious and worth the price of the book just to have the recipe.

I pre-ordered this book and was anxiously awaiting its arrival. It is everything I hoped it would be! Pictures of delicious looking food, not just biscuits, and well written recipes

I have lived all over the US, but I am a Southern girl at heart. My parents were both born and raised in the South, and I grew up on good, Southern cooking. I couldn't wait to start cooking from this

book. I'll be honest, I'm something of a biscuit snob. To me, biscuits should be simple and so I haven't made Callie's biscuits yet (I've never HEARD of putting cream cheese into biscuits!), but will probably give them a go sometime in the future. I do heartily agree with her preference for White Lily flour for your biscuits, though. It's the best brand I've found for great biscuits. This is definitely a book on Southern cooking and, as such, Callie loves her butter!! Now I love butter as much as the next person (I refuse to even have margarine in my house!), but 1 stick of butter for the "A Cup A Cup A Cobbler" recipe was definitely too much. I took it to church for our potluck, and the ladies there agreed that the cobbler taste was good, but it was way too much butter. I would recommend dropping it to no more than 1/2 stick, and possibly less. On the same vein, I was going to whip up the "Christmas Cast-Iron Apple" which looks like a cross between an apple pie and an apple crumble today, but between the pie crust recipe and the pie recipe, it calls for a grand total of 2 1/4 sticks of butter! I decided to hold this recipe until Thanksgiving when I can just indulge and not worry about it! Mrs. Em's Bread has a wonderful flavor. It's quick and easy to whip up and the results were great. I will say that the inside of mine was slightly doughy even though by her guidelines it should have been done, but that could be partly due to my new loaf pan. Next time I'll let it cook about 5 minutes more than she says. This book has a great basic roasted chicken recipe, with instructions for several varieties. I made the Greek Chicken, and it came out wonderful!! It is very easy to make and has a luscious flavor to it. If you're into eating healthy, be careful with this book!! It is truly Southern in many ways. However, if you just love to eat Southern and hang the calories, or if you want that splurge ever so often, this would be a great cookbook for you! I definitely plan to keep it around, and there are lots of recipes I can't wait to try. (The "Lighter Low Country Tomato Pie" is absolutely calling my name!) Grab yourself a copy and let's get cooking!!! I received a copy of this book from Simon & Schuster for my honest review. All thoughts and opinions are my own.

Whether you are a seasoned old cook (like me) or a new one, this is a great book to use for traditional foods with a new twist. Callie brings the best of both to her recipes. They are the old favorites with her special touch to them. Great for new and old. I gave this to my 17 yo ddg and she was tickled pink. Now I plan to order one for myself. Have to get a new cast iron frypan too as this is a necessary item for most of these goodies. If you like food, and if you want to learn to make new things, give this a try for sure! Arrived in plenty of time also. Great service!

I have tried to make biscuits for years. After killing any number of animals who tried to eat them when thrown out, I have now made biscuits successfully. Hubby said he will keep me now! I made

the biscuits as shown according to the recipe but it doesn't make very many unless you want small biscuits. I made a double batch and they came out quite well. The biscuit making effort was fueled by my purchase here of the Hamilton Beach Breakfast Sandwich maker. I determined that there were no cutters for biscuits that fit correctly in the sandwich maker but that a washed tuna fish can make exactly the right size. That's why it took a double batch to make enough to last several days. Haven't gotten around to looking at the other recipes. The biscuit recipe was worth the price of the book IMHO.

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