



The Southern Bite Cookbook: 150 Irresistible Dishes from 4 Generations of My Family's Kitchen

Stacey Little, Christy Jordan (Foreword)

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In the South, a conversation among home cooks can be just about as illuminating as any culinary education. Luckily for Stacey Little, home cooks run in the family.

Whether it's fried chicken or pimento cheese, fruit salad or meatloaf, everybody's family does it a little differently. *The Southern Bite* is a celebration of those traditions and recipes every Southern family is proud to own. It's the Pecan Chicken Salad that's mandatory for every family reunion and the hearty Goulash, so comforting after a long day. It's the Glazed Ham that makes its way to the Easter table every year.

If you're lucky enough to hail from the South, you'll no doubt find some familiar favorites from your own family recipe archives, along with a whole slew of surprises from Southern families a lot like yours! There's Turnip Green Dip for your next party, Chicken Corn Chowder for those chilly fall nights, and Cornbread Salad for when you really need to make an impression.

No matter what's cooking, Little's goal is the same: to revel in the culinary tradition all Southerners share. These are the recipes that bring us together and the meals our families will cherish for generations to come.

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From Reader Review The Southern Bite Cookbook: 150 Irresistible Dishes from 4 Generations of My Family's Kitchen for online ebook

Kathleen says

Liked this one, have gone on to follow his blog. A bit of an American Jamie Oliver.

Teena in Toronto says

Being from Canada, the only thing I know about Southern cooking is what I read in books. So when I was offered a copy of this book to check out, of course I said "yes" so I could see what exactly is Southern cooking.

The book starts off with an introduction of the author's background and how he started the blog, Southern Bites, about five years ago sharing his restaurant reviews and musings, eventually posting recipes. This is followed by some kitchen tips like what is bacon grease and how to store it, how to make your own light brown sugar, etc.

Then there are the recipes (some things I've never heard of but sound delicious):

- * Party Bites - Pizza Pull-Apart Bread, Dill Pickle Dip, Just Plain Punch, etc.
- * Weeknight Bites - Easy Smothered Chicken, Porcupine Balls, Chicken Pot Pie, etc.
- * Weekend Bites - Almost Famous Fried Chicken, Chicken Bog, Brunswick Stew, etc.
- * Side Bites - Gumbo Greens, Hot Tomato and Bacon Pasta, Buttermilk Mashed Potatoes, etc.
- * Potluck Bites - Poppy Seed Chicken Casserole, Slow Cooker Chicken and Dumplings, Chicken Spaghetti, etc.
- * Holiday Bites - Cranberry Relish, Coconut Cake, Martha Washington Balls, etc.
- * Heirloom Bites - Old-Fashioned Biscuits, Southern Chocolate Gravy, Nana Hoops' Mac and Cheese, etc.
- * Sweet Bites - Gamma's Chocolate Pie, Papa's Lemon Icebox Pie, Sweet and Salty Toffee Bar Cookies, etc.

With each recipe, there are the author's thoughts about the recipe and stories in the chapters which makes it more personal. There are lots of colour pictures throughout the book of the dishes.

I'm looking forward to trying some of the recipes in this book.

For example, the Pizza Pull-Apart Bread looks yummy and sounds easy to make!

2 – 16.3 oz can of large southern style biscuits (8 in each can)
1 – 14.5 oz jar of pizza sauce
1/2 green pepper, seeded and diced
1/2 onion, diced
3 oz pepperoni, coarsely chopped
2.25 oz can sliced black olives
2 cups mozzarella cheese, divided
1/4 cup grated Parmesan cheese

Open biscuits and cut each biscuit into quarters. Place in a large bowl.

Add pizza sauce to bowl and Stir gently to coat. Add diced pepper and onion, Parmesan, olives, pepperoni, and 1 cup mozzarella cheese. Stir gently to combine.

Pour mixture into a greased Bundt or tube pan and bake at 350 degrees F for 45 to 50 minutes or until golden brown and biscuits are done throughout.

Remove from oven and invert onto a platter while hot. Top with remaining cup of mozzarella.

Blog review post: <http://www.teenaintoronto.com/2014/04...>

Don Gillette says

Pretty good cookbook.

I didn't grow up in the South, but I've lived here since I was 17 and during that time, I've had quite a few experiences with "Southern Cooking." With just a few exceptions, I like it all--and most of what you're looking for is in this edition.

Ruth A. Kohl says

Not what I expected

The receipts use lots of mixes,frozen pie crusts,canned soup etc This is short cut Southern cooking. Not what I expected. Too many processed food ingredients to make it a decent cookbook. Look around for a REAL Southern cook book.

angela bidwell says

I love this book!

Stacey, your recipes are just like a trip back in time to my Momma's home cookin'. I have been reading your blog for a long time. All of the recipes I've tried have turned out perfect and delicious. The stories throughout your book are so sweet and happy. Keep doing what you do.

LAURA SUAREZ says

Yes Yes Yes

Even though I'm a girl from Miami, my Ama & Papa came here from Cairo, GA and I was blessed enough to be raised on good old Southern Cooking. This book brings back so so so many good memories and feelings from my past.... plus some new ones I'm able to create with my own friends and family. Thoroughly enjoying this cookbook!

Roberta says

Good cookbook, great recipes like the buttermilk mashed potatoes and butter beans with bacon.

Can't wait to try each and every one!

Jean Hart says

Truly Southern Recipes

The recipes are easy and uncomplicated with their many shortcuts. Simple directions make it so much easier as well. May not be haute cuisine, but really tasty.

Karen says

Great cookbook with lots of inspiring southern recipes.

Christina says

Everything you need

This book is great - it has all the southern classics you would expect. It's got recipes for pot lucks, for holidays, for weekends, and week nights. I can't wait to make probably all of these recipes.

Talea says

I love his little family stories and tidbits that go along with many of the recipes in the book. It really was like a kid again visiting my grandparent's house or attending one of the many potlucks our little church held after services. There are a lot of gems in the book, but I think the biggest gem is being allowed into the life of the author and his love of family and food.

Lee Book Lady says

Enjoyab!e!

Yummy recipes. Loved the stories behind the recipes and the family history! Keep more books coming! Will enjoy making several dishes!

Jessica says

I think I will probably buy this one. Growing up in the South I LOVE Southern food and this cookbook just embodies everything that is great about Southern food. There were so many recipes I wanted to try and I liked that the author also showed variations on some traditional dishes. I love pimento cheese and can't wait to try the pimento cheese crisps! All of the recipes are very simple and easy to follow. This would be a great cookbook for someone who like simple, Southern food. I can't wait to try out some of these recipes myself.
