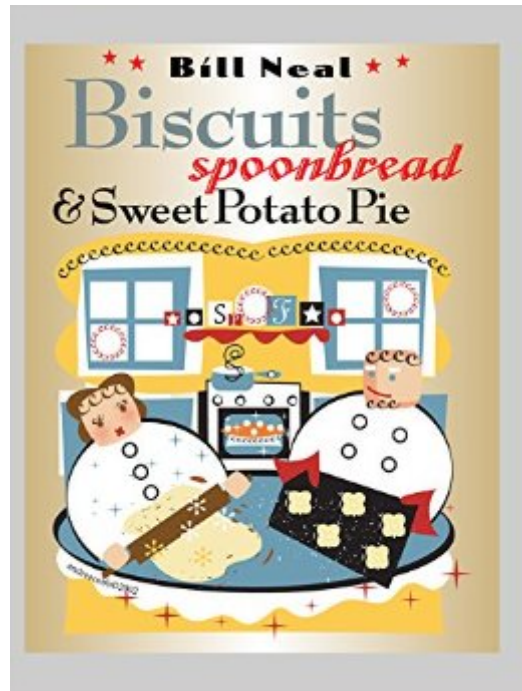


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# Biscuits, Spoonbread, And Sweet Potato Pie



## Synopsis

This delightful cookbook celebrates the glories of southern baking, with 300 recipes for the breads, biscuits, cakes, pies, cookies, and sweets that have been the pride of southern cooks for generations. From his first chapter on cornmeal--with recipes for dumplings, hushpuppies, and four styles of spoonbread--to his delicious array of desserts--including persimmon pudding, lemon chess pie, and pecan cake with caramel icing--Bill Neal interweaves fascinating bits of culinary history with a native's knowledge of the cooking secrets of the rural South. He demystifies beaten biscuits, revives such southern standbys as baps and bannocks, and freshens up old favorites such as peach cobbler and fruitcake. Passing on the traditions of the southern kitchen, Neal pays tribute to the richness of the region's heritage. Biscuits, Spoonbread, and Sweet Potato Pie was first published in 1990. (Not for sale in the British Commonwealth (except Canada), Ireland, or South Africa.)

## Book Information

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## Customer Reviews

I have a several thousand cookbook collection - spanning some 40+ years. I have read each one and KNOW them. This book grabs your attention and holds it. I have a Top 100 Cookbooks (my very, very favorite ones) bookcase. A book has to pass rigid cooking/baking tests to get there. This book is there!! Note: I have had FUN doing this all these years. The recipe for "A Good White Bread" is about as tasty as white bread can ever be. (Hint: Make 1 BIG loaf with it) The "Pain de Babeurre" rolls are probably the best we have ever had. They raise big, fat, and are very soft inside. Where do I stop? Get the book - trust me, you won't be sorry!

Bill Neal was one of the first cookbook authors I am aware of to incorporate culinary history, as well as cultural lore and perfectly chosen old photos into his "how-we-cook-it-in-the-South book." Thus, in BISCUITS, et al. he offers a compendium of history and culture truly representative of the Southern U. S., not merely a cliched pastiche of collarded, chitterlinged, cornbreaded and mint-juleped facts and details to pad out the receipes. Native American is distinguished from Colonial cookery, African-American from Appalachian, and Creole from Charleston as the author takes pains to convey, for example, why cooks in different regions of the South tossed different ingredients in with the cornmeal to produce their distinctive cornbreads--then he reproduces each of the recipes! At the same time Neal weaves the various influences together where appropriate; for example, from the introduction to Sweet Potato Yeast Bread: "This Mississippi bread has just about everything going for it . . . delicious and nutritious. . . Similar recipes are published in local cookbooks throughout the Southern coastal regions, wherever blacks live in large numbers. The bread is most likely of African and West Indian heritage [which use other] starchy tubers such as cassava, tanyah (elephant's ear), yams, and arrowroot." Reading this book is a pleasure unto itself, and all the recipes I have tried are outstanding. Specifically, the Appalachian Corn Bread cooked up as small fritters on a cast-iron griddle was food for the gods! (Hint: I snuck in one secret ingredient.) Bill Neal, if you read this review, e-mail me at mammamia8@aol.com so that I can tell you the secret ingredient (and ask you to marry me). P.S. Also, have you published other books since '95? Next on my list to read: Through the Garden Gate and Gardeners Latin. Signed, Mirabila X.(Oh, don't forget to give me the password, being my last name, so I'll know it is really you!)

Bakers who have exhausted BILL NEAL'S SOUTHERN COOKING will find a mother lode of Southern baking recipes in BISCUITS, SPOONBREAD, and SWEET POTATO PIE. I agree with another reviewer who praises the recipe for "A Good White Loaf." It's one of the recipes I return to when I absolutely want to be sure that the bread is going to come out perfectly (Thanksgiving, e.g.).

I heard about the Restaurant on the Food Network.So,I came over to My Favourite Place for Cookery Books.I was unaware Chef Neal had died in 1991. Still,the name of the cookery book was perfection. Hunny even said,"that's catchy for a title". Then told Him of the passing of Chef Neal.The Recipes are Plentifull and Please make note~Only One Chicken recipe in Entire span of this Cookery Book.Still enough to appease Any Appetite. Lots of Vegetable courses, and the afore mentioned edibles from Title.I would Absolutely give this to Anyone I know that took an Interest

flipping through the pages. Wish close by to rattle off just a few of the delicious recipes' mouth watering names. Highly recommend the 2nd. Cookery Book by Cook that has continued Chef Neal's Legacy. Great Food, Companionable Friendship and Foods that can be Proudly served to Anyone. The Publishers are well known in the Industry of Edibles~Knopf. Value a continued Interest and Advocates of All Cuisines. Thank You Always to Partners and for allowing older books in all Genres to continue to Thrive.

Wonderful old timey recipes. I will have this book on hand all the time. An amazing step back in time.

The easiest way to know how much I've used this book over the years is simply to flip through the pages. There are very few that haven't been splattered or stained by spills at some point. Beyond the utility of the book as a collection of recipes though is the wealth of history, personal reflection, and sheer joy found in Mr. Neal's writing.

Every cook who wants to know how to make biscuits the right way needs this book! Bill Neal was the master of Southern kitchen "know-how"! Great recipes,....I love this book!

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