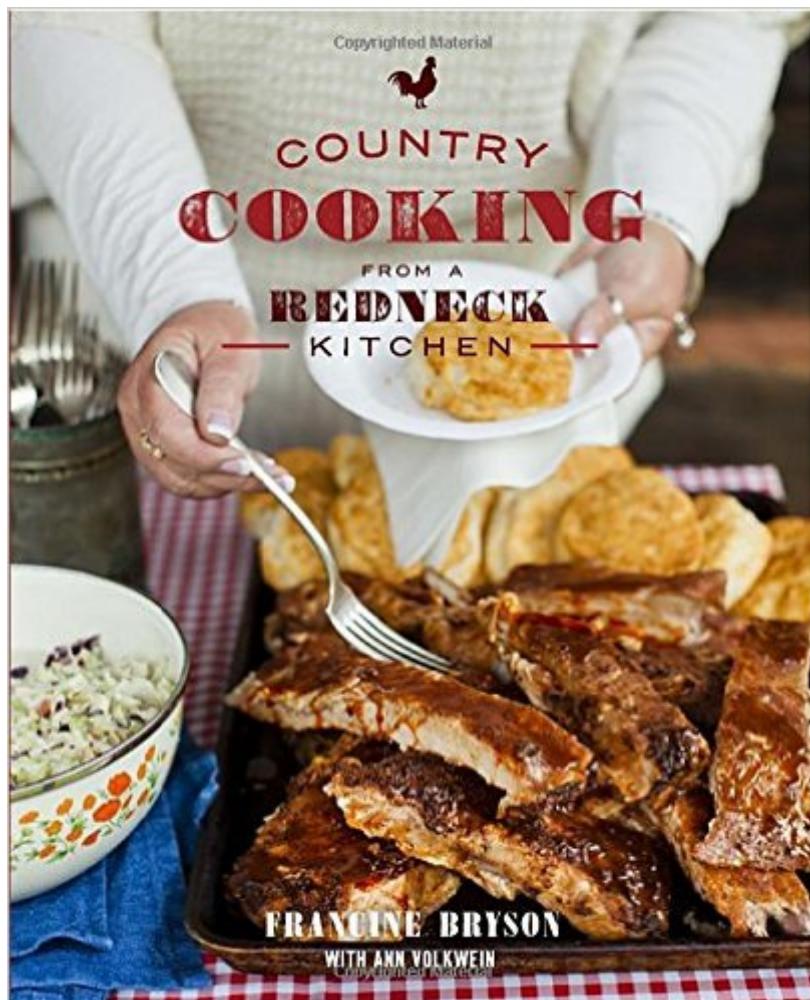


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# Country Cooking From A Redneck Kitchen



## **Synopsis**

Few people know that national pie champion Francine Bryson got her start on the cooking contest circuit at age sixteen with a savory stuffed pork loinâ "that won first place. In Country Cooking from a Redneck Kitchen, Francine invites you into her home to share recipes for everything that graces her Southern table: chicken dinners, savory pies, Sunday suppers to serve the preacher, make-and-take casseroles, dips and other redneck whatnots, backyard barbecue favoritesâ "and, of course, three chapters devoted to her celebrated baked goods, including her most-requested holiday sweets. Feeding people is what Francine loves to do, and here are simple instructions for 125 dishes with 60 color photographs to help you to bring her Southern charm to your table.

## **Book Information**

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## **Customer Reviews**

I preordered this because of a great newspaper review-and the paper was right!! Normally, I'll just skim through a new cookbook, but with this one I started reading through the recipes right away. The pork chops and potato recipe is the first one I'm going to try. Or maybe the chicken and dumpling recipe---FINALLY found a a hand rolled dumpling recipe that sounds like what my husband's granny used to make. There is an unusual squirrel recipe that I know I'll NEVER try, especially since the day my husband brought home squirrels and put them in the freezer with the eyes staring out at me, just no, no way. But I will definitely try Aunt Fanny's Buttermilk Pie recipe and compare it to the recipe I use after experimenting with innumerable recipes in search of the best taste. Chicken pot pie that sounds exactly like a recipe another of my husband's relatives made,

group meals, oh, I'm going to be cooking up a storm with this one. I like how she tells you what brand of a product she uses in a recipe, and gives great directions. A lot of the recipes don't require you to go out and restock your pantry or buy exotic ingredients you'll never use again, which I really appreciate. I may even try my hand at bread and rolls again. Great addition to my cookbook library.

I'm in LOVE with this new cookbook! "Country Cooking from a Redneck Kitchen" is warm, charming, deliciously on the mark and mouthwatering page after page. You'll find recipes for beans cooked with ham hocks, corn fritters, taco salad, holiday whole roast ham, mama's tuna casserole, chicken and rice, shrimp and grits, chicken pot pie, meaty stuffed peppers, fried liver with onion gravy, hamburger stew, corned beef hash, slaw for the family barbecue, ribs at home, ginger-lime chicken wings, homemade cream of chicken soup - AND a slew of dessert recipes too, such as apple almond tart, sweet potato spice cake, strawberry custard trifle, schoolyard peanut butter bars, chocolate pound cake, buttermilk pecan skillet cake and brown sugar pie! I mean, how delicious does all of that sound!? This book is filled with mouthwatering recipes and delicious looking photography. I love how each recipe traces you throughout Francine's family and her history. Very interesting! I highly recommend you order this book AND check out her first book (which is just as fabulous) called "Blue Ribbon Baking from a Redneck Kitchen". Read my review on her first one and order them both - today! Trust me - you'll thank me later...

I'm not from the south, I'm actually from Pittsburgh, PA. So when our family relocated to Texas our world of food opened up to a whole new range of foods and the way they are prepared. Generally, you are good at cooking what you are raised with and our European palette was quite bland in comparison to the foods being served around us in our new home. This all brings me to what a delight and useful tool this cookbook is to have in our kitchen. It makes cooking delicious foods fun and easy. I would highly recommend this book to anyone seeking some real flavor to their meals.

I love Southern food. Biscuits and gravy and coleslaw and macaroni and cheese and anything that comes out of a cast iron skillet I just adore. I can tell what state you're from just by listening to you talk for a minute extra points when I pinpoint which part of the state. So, it's no wonder that I really enjoy southern cookbooks. Francine Bryson is the author of the bestselling cookbook "Blue Ribbon Baking from a Redneck Kitchen" who has won more than 200 baking competitions. She also was the runner up on the TV show "The American Baking Competition". Francine just came out with a new book, that actually isn't about baking although there

are a few pie recipes in there. Country Cooking from a Redneck Kitchen shares recipes for FrancineÃ¢Â™s favorite appetizers, main dishes, BBQ favorites, and sweets. The chapters in this cookbook are: Redneck Whatnots -featuring recipes like Chili Cheese Dip, Deviled Ham Dip, Buttermilk Salad, and Grits and Bacon Fritters. Yardbird -these are chicken recipes like Hot Fried Chicken, Homemade Cream of Chicken Soup, Slow Cooked Hawaiian Redneck Chicken, and Chicken and Dumplings like Mama Made. Burgers and Bryson BBQ Favorites (And Other Picnic Table Must Haves) -Bacon and Cheese Stuffed Burgers, Granny Style Mac and Cheese, Oven Honey Ribs, Bacon BBQÃ¢Â™d Baked Beans, and Fried Corn on the Cob. Meat, Meat, and a LiÃ¢Â™l Meat -Pork chop casserole, Cheeseburger Pie, Squirrel Pot Pie (yes, squirrelÃ¢Â™this is a redneck cookbook after all), Beef Crunch Bake. Sunday Suppers -Southern Fried Catfish, Yankee Pot Roast (Southern Style), Shrimp and Grits, Chicken Pot Pie. Enough to Feed a Crowd -DaddyÃ¢Â™s Church Gathering Chili, MamaÃ¢Â™s Tuna Casserole, DaddyÃ¢Â™s Chicken and Rice, Holiday Whole Roast Ham. Sides, Ã¢Â™Taters, and Ã¢Â™Maters -Corn Fritters, Creamed Corn, Green Beans from NanaÃ¢Â™s Kitchen, Real Southern Collards, Cream of Mushroom Soup, Mashed Ã¢Â™Taters, Rice and Gravy, Fried Green Maters, Fried Okra. Sweets and Treats (FrancineÃ¢Â™s baked specialties) -Peachy Praline Pie, Aunt FannyÃ¢Â™s Buttermilk Pie, MamaÃ¢Â™s Lemon Meringue Pie, Red Velvet Cake, Oreo Brownies. Holiday Baked Goods -Strawberry Custard Trifle, Upside Down Apple Bacon Pie, Fruitcake that AinÃ¢Â™t Heavy. Breads and Rolls -Buttermilk Rolls, Pimento Biscuits, Sweet Potato Biscuits, Banana Nut Bread, Peach Bread. This cookbook has recipes for everyone. ItÃ¢Â™s very down to earth and features dishes you would find in probably any home in the south. Aside from squirrel and catfish (sorry, just canÃ¢Â™t do it), there were many recipes I look forward to trying. The only thing I would have loved to have seen were more photos of the dishes. There were 60 photos and 125 recipes.\* I received a free copy of this book from Blogging For Books and the publisher in exchange for my honest review. All opinions are my own and have not been influenced in any way.

Love, Love, Love Francine Bryson's books. The recipes are so simple to follow and turn out wonderful. Only complaint they are definitely not weight watcher friendly, but they taste so good who's counting!

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