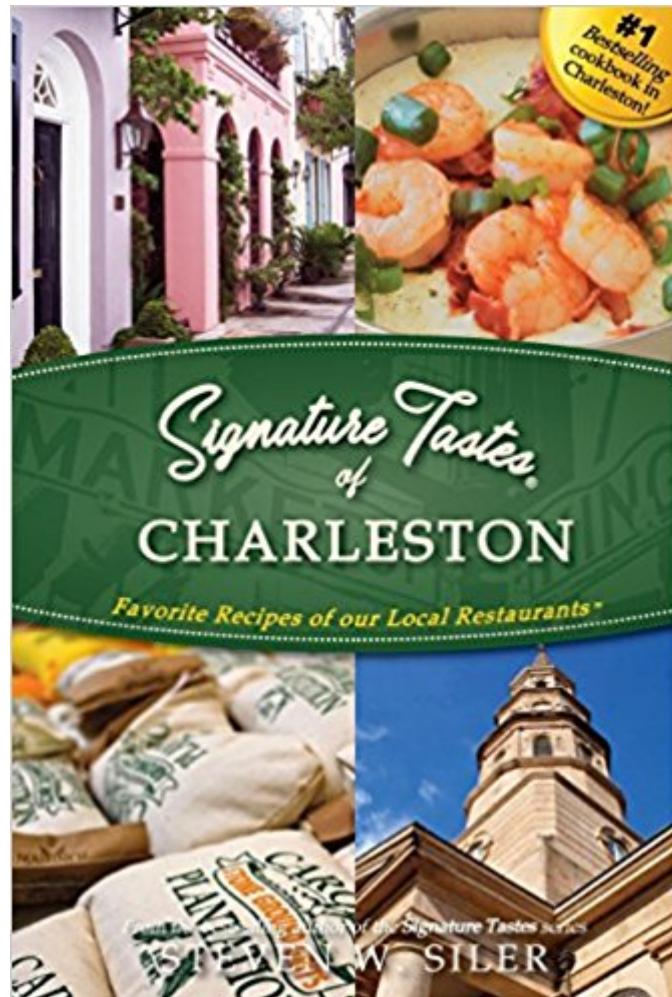


The book was found

Signature Tastes Of Charleston



Synopsis

Do you remember enjoying a meal at that famous restaurant, and wishing you could get the recipe for it? Or visiting a city for the first time, and eating at that cute little cafÃƒÂ© that everyone raved about? Well now, you literally have your cake and eat it too. Or at least the recipe for the cake. The Signature Tastes of Charleston captures the actual recipes from the restaurants that define the culinary tastes, as well as trivia and facts, about the city. With almost 70 recipes from every corner...from the Slightly North of Broad Oyster Stew, to the famous Black Cat burger at Poe's, these are the restaurants and signature recipes that define the Holy City. Blue Crab Butterbean Soup High Cotton 199 East Bay Street, Charleston, SC Ingredients for Soup 2 C. Yellow Squash, medium chop 1 Large Red Bell Pepper, small chop 1 Large White Onion, small chop 1 1/2 C. Cooked Butterbeans or Lima Beans, blanched 1/2 lb Smoked Sausage, medium chop 1 Fresh Jalapeno, minced 1 Tbsp Garlic, minced 1 Tbsp Creole Seasoning 1 Tabasco, to taste Salt, to taste 4 C. Chicken Stock 3 Tbsp Butter 1 lb Picked Blue Crab Method for Topping: 1. SautÃƒÂ© the 1 pound of blue crab in butter with a pinch of parsley, lemon, and salt and pepper to taste. 2. Divide evenly amongst the bowls and garnish with a pinch of cornbread crumbles and cup chopped scallions. Method for Soup: 1. In a medium pot, melt Butter. 2. Add squash, red pepper, onion and jalapeÃƒÂ±o. 3. SautÃƒÂ© for 5 minutes. 4. Add sausage, beans, garlic and Creole seasoning. 5. Simmer 5 minutes. 6. Add stock and salt, season to taste. 7. Simmer 30 minutes.

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Customer Reviews

"Charleston has a landscape that encourages intimacy and partisanship. I have heard it said that an inoculation to the sights and smells of the Carolina lowcountry is an almost irreversible antidote to the charms of other landscapes, other alien geographies. You can be moved profoundly by other vistas, by other oceans, by soaring mountain ranges, but you can never be seduced. You can even forsake the lowcountry, renounce it for other climates, but you can never completely escape the sensuous, semitropical pull of Charleston and her marshes." — Pat Conroy, *The Lords of Discipline*

Steven W. Siler is a firefighter-cum-chef serving both in the Deep South and the Pacific Northwest. He is the best-selling author of the Signature Tastes cookbook series. Long marinated in the epicurean heritage of the Deep South, Steven has spent over 20 years in the much-vaulted restaurant industry from BOH to FOH to chef. In addition, he has served as an editor and contributing writer for several food publications. When not trying to shove food down his fellow firefighters' gullets, he enjoys sailing and sampling the finest of scotches and wines, and has an irrational love affair with opera.

The best cook book I have purchased. If you love the south, Charleston, or want to try some great new recipes you should get this book. The benne wafer and pimento cheese recipes are simply delicious or you can be more adventuresome with the Charleston Crabcakes or Hummingbird cake. The restaurants that serve up these famous dishes were kind to handover their secrets; but the book makes you want to see what else is on their menu. I live in the north but get to enjoy the south from home now.

Not a book, more like a booklet. Disappointing.

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