

Nathalie Dupree's Southern Memories

Welcome to Nathalie Dupree's South, a place of ladies' luncheons, bake sales, fresh fish dinners, and pit barbecue, where time seems to move a bit more slowly and where fresh, flavorful food is an indispensable part of everyday life [641.5975 Dupree](#)

Butter beans and Blackberries: Harvest of the South

Lundy, like many southern cooks, shares the writers' deep affection and reverence for the bounty of southern gardens, from luscious peaches and melons to tender greens and "lady cream peas," from butter beans to sweet potatoes to perfectly ripe tomatoes [641.5975 Lundy](#)

Gullah Home Cooking the Daufuskie Way

Robinson knows what to do with classic soul food ingredients like pig's feet, ham hocks, chitterlings and even possum. But Southern food lovers will also find plenty of down-to-earth recipes for dishes like crab rice, fried shark, a variety of roasts and stews, ribs and oysters [641.59757 Robinson](#)

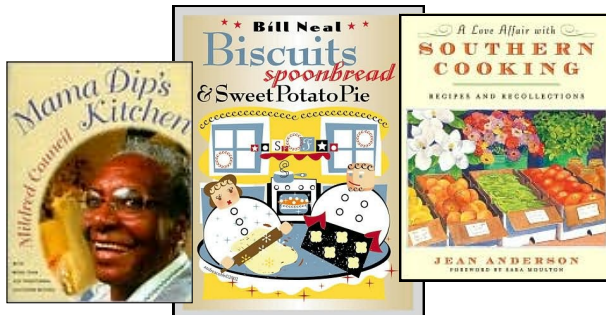


Biscuits, Spoonbread and Sweet Potato Pie

This delightful cookbook celebrates the glories of southern baking [641.7 Neal](#)

Mama Dip's Kitchen

For nearly twenty-five years, Mildred Council--better known by her nickname, Mama Dip--has nourished thousands of hungry folks in Chapel Hill, North Carolina; Read the sequel Mama Dips Family Cookbook [641.5973 Council](#)



*Y'all come back now,
ya hear!*

Delilah's Everyday Soul: Southern Cooking with Style

Sharing more than 100 of her favorite recipes and the stories behind them, Delilah reaches back to her roots and forward to future generations of soul food lovers with her fun, eclectic recipes [641.597 Winde](#)

Lee Bros. Southern Cookbook

From the *New York Times* food writers who defended lard and demystified gumbo comes a collection of exceptional southern [641.5 Lee](#)

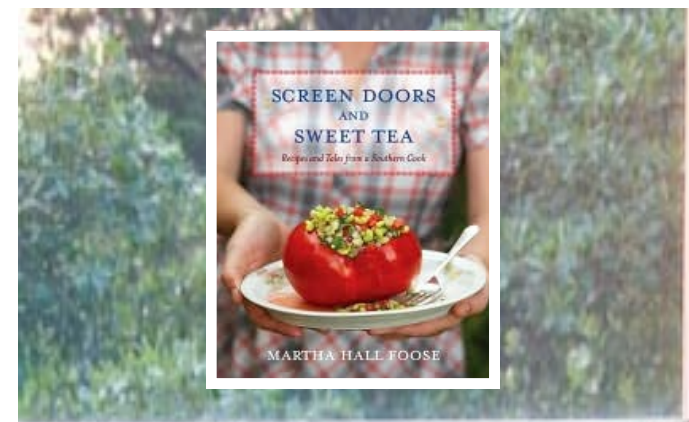
A Love Affair with Southern Cooking

More than a cookbook, this is the story of how a little girl, born in the South of Yankee parents, fell in love with southern cooking at the age of five [641.597 Ander](#)



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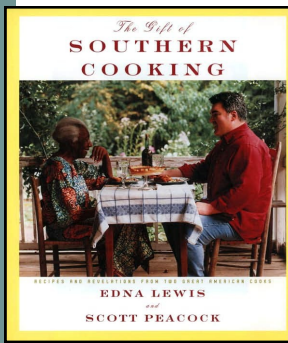
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*Hankering
for Southern
food?*

Screen Doors and Sweet Tea

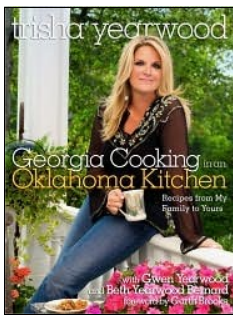
The warm, languid air of the South filters through this engaging book, in which Foose shares the traditional recipes that she ate while growing up on the Mississippi Delta and has returned to after training as a pastry chef in France and traveling the world [641.597 Foose](#)



Gift of Southern Cooking: Recipes and Revelations from Two Great American Cooks

Edna Lewis, whose The Taste of Country Cooking has become an American classic, and Alabama-born chef Scott Peacock pool their unusual cooking talents to give us this unique cookbook [641.597 Lewis](#)

Bob Garner's Guide to North Carolina Barbecue also read North Carolina Barbecue More than any other food, barbecue reflects the tradition of a disappearing, rural-based lifestyle in North Carolina [641.7 Garner](#)



Paula Deen and Friends: Living it Up Southern Style

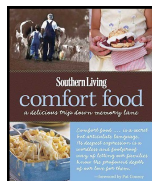
Throw a down-home Birthday Bash with Beer-in-the-Rear Chicken, Bacon-Wrapped Grilled Corn on the Cob, and Buttermilk Pound Cake with Strawberries and Whipped Cream [641.597 Deen](#)

Georgia Cooking in an Oklahoma Kitchen

Trisha teams up with her mother and sister to share their family's best-loved recipes. This is the kind of classic comfort food you'll want at the heart of your own family's meal-time memories [641.597 Yearw](#)

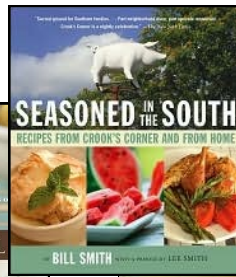
Southern Living Comfort Food: a Delicious Trip Down Memory Lane

No one does comfort food quite like "Southern Living; classic as well as updated favorites [641.597 South](#)



Bon Appétit Y'all: Stories and Recipes from Three Generations of Southern Cooking

Simple, great ingredients are the hallmark of this book, whose recipes display a great flair for techniques that are Southern and European [641.597 Willi](#)



Remembering Bill Neal: Favorite Recipes from a Life in Cooking

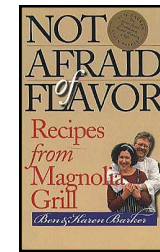
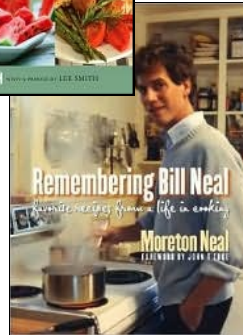
A gifted chef, restaurateur, and writer working at a time when Americans were beginning to take a new interest in their culinary heritage, Bill Neal (1950-1991) helped raise Southern food to national prominence; also Bill Neal's Southern Cooking [641.597 Neal](#)

Seasoned in the South: Recipes from Crook's Corner and from Home

Structured around the seasons and inspired by the abundant local produce, these recipes reinvent classics of the Southern culinary tradition [641.5975 Smith](#)

The Outer Banks Cookbook

This all-new cookbook contains more than 40 photographs highlighting the foods and sights of the scenic barrier islands [641.597 Wiega](#)



Not Afraid of Flavor: Recipes from Magnolia Grill

Since opening their Durham, North Carolina, restaurant in 1986, chefs Ben and Karen Barker have been hailed as rising stars of the American culinary scene; While not strictly Southern, many of the dishes display a Southern sensibility--making creative use of regional ingredients or offering a new twist on a familiar favorite [641.5973 Flavor](#)

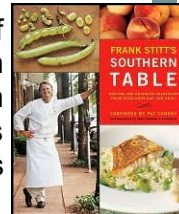


Sweet Stuff: Karen Barker's American Desserts

Although Barker's restaurant is in North Carolina and her book is being published by a university press, Sweet Stuff could have national appeal [641.8 Barker](#)

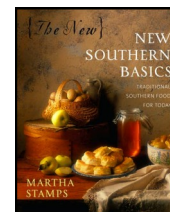
Frank Stitt's Southern Table

Frank Stitt is an award winning chef and a third generation Alabamian whose appreciation of and devotion to the cuisine of his native locale is embodied in this luxe cookbook - his first [641.5975 Stitt](#)



Red Pepper Fudge and Blue Ribbon Biscuits: favorite Recipes and Stories from North Carolina State Fair Winners

Is it skill or luck that makes a winner? Amy Rogers drove thousands of miles about North Carolina, visiting the kitchens of the state's best bakers and candy makers to find out [641.5973 Rogers](#)



New Southern Basics: Traditional Southern Food for Today

recreates the basic southern foods in ways that accommodate the tastes and nutritional concerns of our time [641.597 Stamp](#)