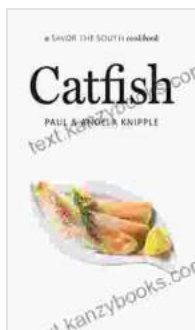


# Savor the South: A Culinary Journey Through the Heart of America

The American South is a region with a rich and diverse culinary tradition. From the Lowcountry of South Carolina to the Gulf Coast of Mississippi, from the Appalachian Mountains of Tennessee to the Delta of Louisiana, the South is home to a wide variety of cuisines that reflect the region's unique history and culture.

In *Savor the South*, award-winning author and photographer John T. Edge takes us on a culinary journey through the heart of America. With over 100 recipes from beloved chefs and home cooks, this book is a must-have for anyone who loves Southern food.



## Catfish: a Savor the South cookbook (Savor the South Cookbooks) by Paul Knipple

★★★★☆ 4 out of 5

Language : English  
File size : 672 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 152 pages



Edge's journey begins in Charleston, South Carolina, where he visits the city's historic market and meets with local chefs to learn about the Lowcountry's unique cuisine. From there, he travels to Savannah, Georgia,

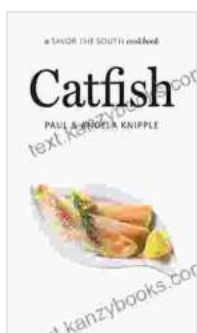
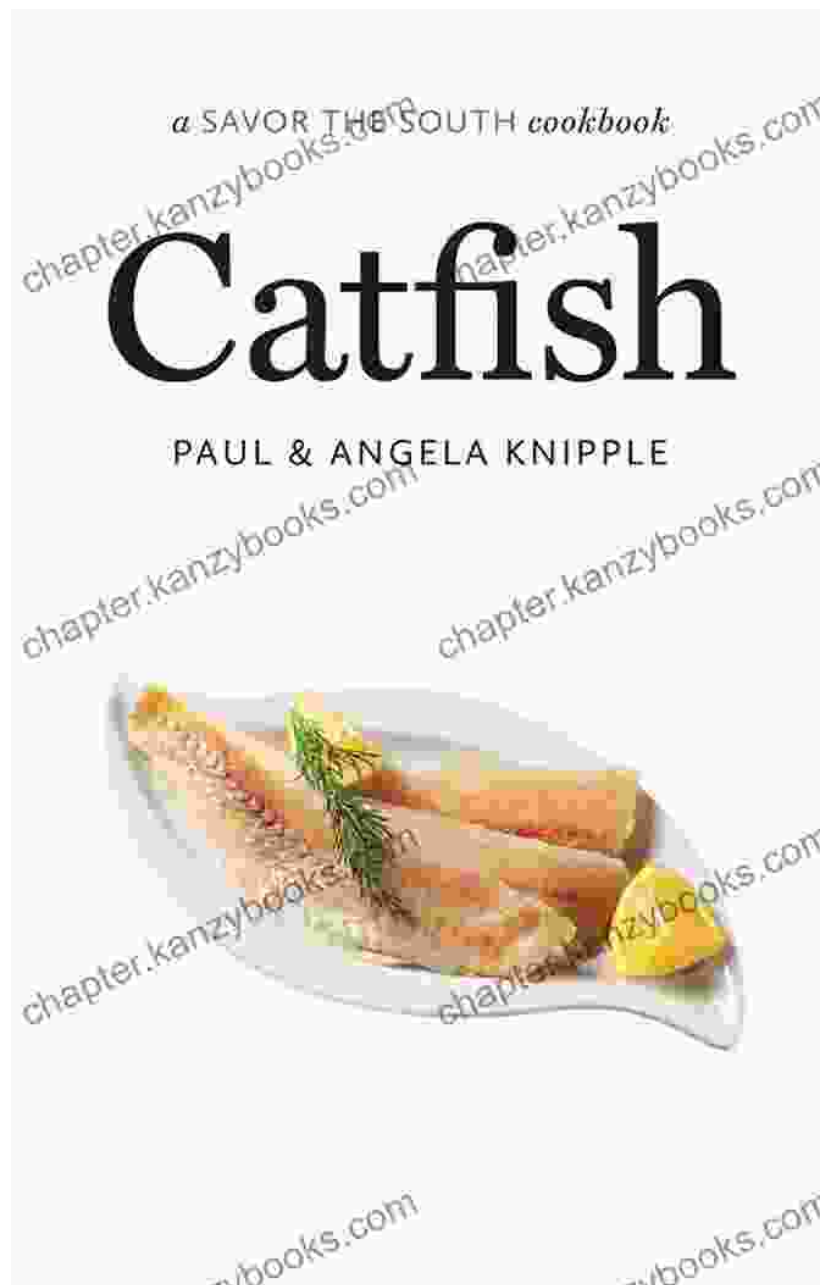
where he explores the city's vibrant food scene and samples some of the best seafood in the South. He then heads to Birmingham, Alabama, where he visits a local barbecue joint and learns about the state's barbecue traditions. In Nashville, Tennessee, Edge visits a honky-tonk and samples some of the city's famous hot chicken. And in New Orleans, Louisiana, he explores the city's Creole and Cajun cuisine and visits a local jazz club.

Throughout his journey, Edge meets with a variety of people who are passionate about Southern food. He talks to farmers, fishermen, chefs, and home cooks, and he learns about the region's culinary history and traditions. He also shares his own personal experiences of growing up in the South and eating the region's food.

The recipes in *Savor the South* are a reflection of the region's diverse culinary traditions. There are recipes for classic Southern dishes like fried chicken, barbecue, and shrimp and grits, as well as recipes for more modern Southern fare like pimento cheese fritters, buttermilk panna cotta, and sweet potato biscuits. Each recipe is accompanied by a beautiful photograph and a story about the dish's history and significance.

*Savor the South* is more than just a cookbook. It is a celebration of the rich and diverse culinary traditions of the American South. With its beautiful photography, engaging storytelling, and delicious recipes, this book is a must-have for anyone who loves Southern food.

**Free Download your copy of *Savor the South* today!**



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