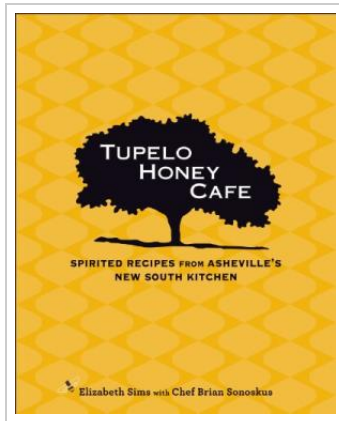




Tupelo Honey Cafe: Spirited Recipes from Asheville's New South Kitchen (Hardback)

By Elizabeth Sims, Chef Brian Sonoskus

Andrews McMeel Publishing, 2011. Hardback. Condition: New. Language: English . Brand New Book. Experiencing the food at the award-winning Tupelo Honey Cafe is an important part to understanding the heart of Asheville, NC. As an early pioneer in the farm-to-fork movement, chef Brian Sonoskus has been creating delicious dishes at the Tupelo Honey Cafe in downtown Asheville, North Carolina, since it first opened in 2000. And from then on, Tupelo's food has been consistently fresh, made from scratch, sassy, and scrumptious. Heralding in its own unique style of cuisine representative of the New South, the Tupelo Honey Cafe salutes the love of Southern traditions at the table, but like the people of Asheville, marches to its own drum. The result is a cookbook collection of more than 125 innovative riffs on Southern favorites, illustrated with four-color photographs of the food, restaurant, locals, farmers markets, and farms, in addition to black-and-white archival photography of Asheville. At Tupelo, grits become Goat Cheese Grits, fried chicken becomes Nutty Fried Chicken with Mashed Sweet Potatoes, and poached eggs become Eggs with Homemade Crab Cakes and Lemon Hollandaise Sauce. Capturing the independent and creative spirit of Asheville, Tupelo has garnered praise from the New York...



READ ONLINE
[5.22 MB]

Reviews

This book is very gripping and exciting. I was able to comprehend everything out of this written publication. You will not truly feel monotony at any time of your respective time (that's what catalogs are for concerning should you question me).

-- **Eulalia Schamberger**

This sort of ebook is everything and made me hunting ahead of time and more. I am quite late in start reading this one, but better then never. I found out this publication from my dad and i suggested this publication to discover.

-- **Judge Mills**