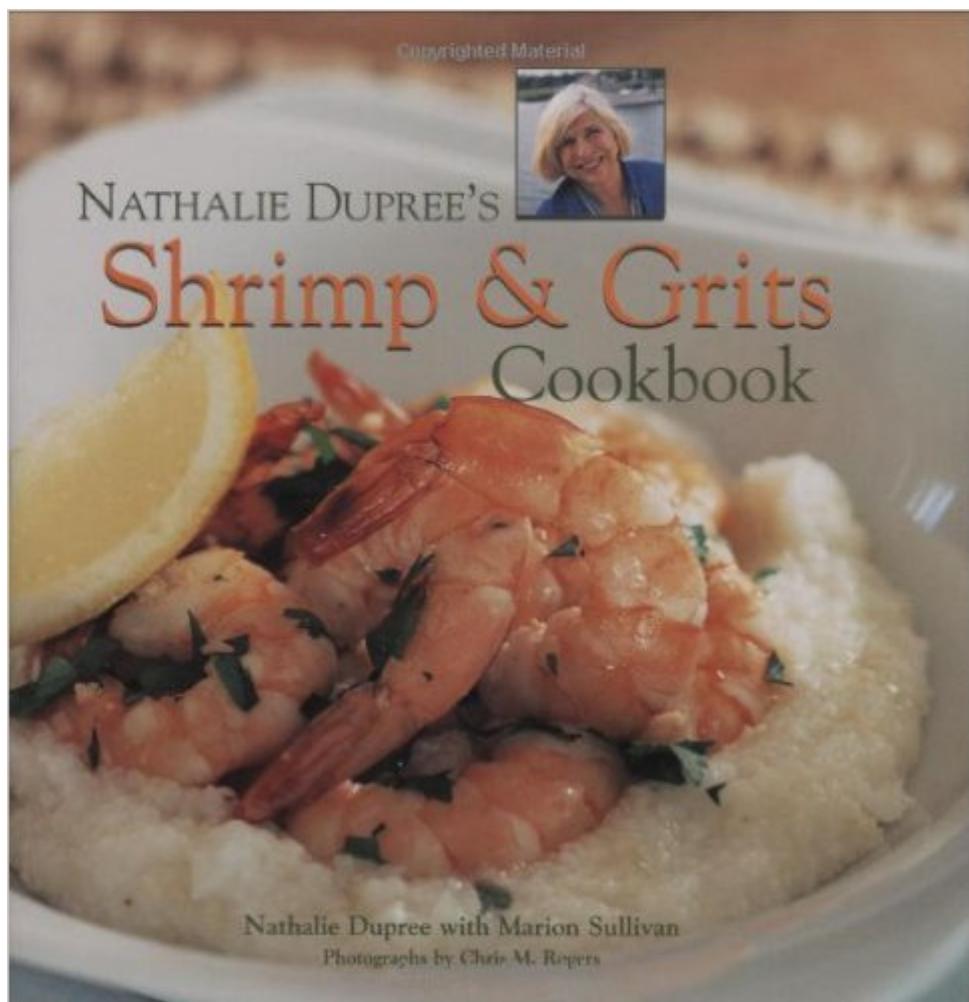


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Nathalie Dupree's Shrimp And Grits Cookbook



Synopsis

"Breakfast shrimp and grits" has long been a staple of the South Carolina Lowcountry, the favored morning repast during the busy summer shrimp season. Now, renowned Southern cuisine maven and author Nathalie Dupree is pleased to offer an entire cookbook dedicated to this famed Southern dish that will inspire people around the world to discover its appeal and versatility for any meal! Shrimp and grits have emerged from their humble origins to become a signature for sophisticated Southern dining. The magical combination of shrimp and grits, whether for pre-dawn breakfast on a shrimp boat or as an entrée in the finest New York restaurant can be deliriously wonderful. Nathalie Dupree, along with Marion Sullivan, present the most cherished and famous recipes for this lowcountry classic. Their colorful recipes and no-nonsense approach share essential tips about how much and what liquid to use, what kind of pan, and how long to cook grits, along with information about how to catch, clean, freeze and cook shrimp. Recipes include: BLT Shrimp and Grits Short-Cook Shrimp and Grits New Orleans-Style Grits Cakes with Shrimp and Tasso Plus a section of recipes for using grits in breads, crackers and desserts! "Dupree . . . advances the welcoming traditions of Southern hospitality." -Publishers Weekly

Book Information

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Customer Reviews

Nathalie Dupree's Shrimp & Grits Cookbook presents a dish born in South Carolina and elevated to new heights. Authors Nathalie Dupree and Marion Sullivan reviewed the most famous and the most cherished recipes for shrimp and grits to cull out the best for a cookbook which even covers what kind of pan to use. Another plus: recipes come from top lowcountry chefs, are paired with color

photos, and include plenty of variety, from Goat Cheese, Basil and Shrimp Timbales to Shrimp and Grits with Country Ham and Red-Eye Gravy and Quick Tomato-Bacon Shrimp and Grits.

I had checked this book out sooo many times from our Public Library I was finally compelled to get online and find a copy for keeps!!! I absolutely love this book... I guess you can tell I love Shrimp and Grits too!This book is a jewel from cover to cover. There's some history that was great to learn but the recipes are awesome. If you're like me, this is one for your culinary library. Read, Eat, and Enjoy!

This is a terrific guide to real southern good food, centering around grits and, of course, shrimp. The truth is that grits are very closely related to polenta, and they can be great. This book is a terrific guide to good grits & good shrimp as they are eaten in the South. I am a California inhabitent myself, but this food is good. The receipes also are not too complicated and good for family or guests.

Another fabulous cookbook by my favorite southern cooking author. I've already tried a recipe and it was a huge hit with my family. PS -- They don't particulary like grits.

You don't have to be from the South to LOVE Nathalie Dupree's Shrimp and Grits.And who would have thought that an entire cook book on these lowly, but Heavenly ingredients could be so varied, so intriguing and so straight forward.Every kitchen should have this cook book on the shelf.Tomie dePaola (from New Hampshire)

So many choices, so many delicious-sounding recipes. I'm just halfway through this cookbook and thinking I need to get me some stone-ground grits and fresh shrimp. Or go back down to that little water-side restaurant on St Simons Island in Georgia. Ms. Dupree offers up a huge array of some truly mouth-watering dishes. If you're not from the south or have never tasted shrimp & grits, you owe it to your tummy to give one or two of these fine classic Southern concoctions a try.

I found this cookbook when I was in Charleston, but knew I'd get a better deal on . I came very promptly and is a great book. Beautiful pictures and fairly simple recipes. Can't wait to try them out.

Great recipes ranging from the very simple to prepare to the very complex. Great photos of what

dishes are supposed to look like. I've tried a couple of the recipes so far and they are very good. I strongly recommend this to anyone wanting numerous good shrimp & grits recipes.

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