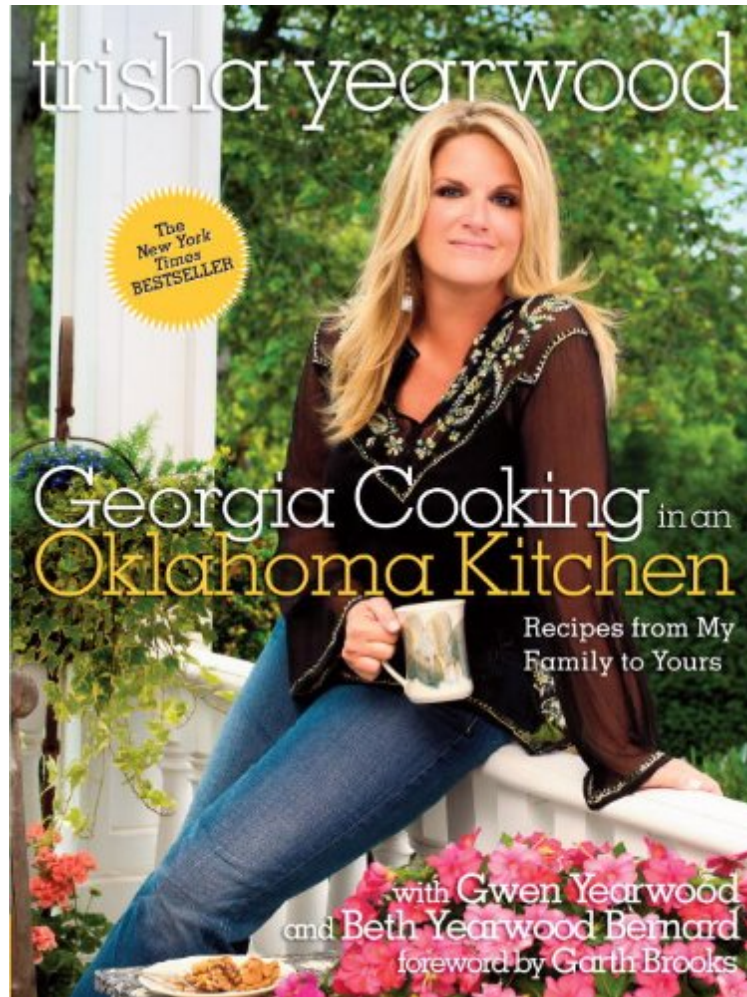


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Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours

Trisha Yearwood

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Trisha Yearwood : Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours before purchasing it in order to gage whether or not it would be worth my time, and all praised Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours:

4 of 4 people found the following review helpful. Disappointing after reading the rave reviews.By 19Jan46Sorry, but I've tried a few recipes from this book, and none were especially good. This last one, the pineapple upside down cake, was like the third strike, third out. It's the worst pineapple upside down cake I've ever made, dry cake, light on the good caramelly stuff; I should have known better when I read the recipe. Oh, well, didn't need the calories anyway. This book's going into my "donate" pile. It's a PRETTY book, I'll give it that.2 of 2 people found the following review helpful. Wow! Great Cookbook That Actually Will Be Enjoyed By Everyone!By Richard A. RootMy wife asked for this cookbook, and it is wonderful. These recipes are all excellent. I do enjoy watching many of the cooking shows,

however I'd never eat the foods that they prepare (yes, I'm a simple eater). In this book, ALL of the foods look delicious, and I'd love to try them. The first one that my wife made for this year's family Thanksgiving Dinner was the cheesecake. Oh, my Lord! It was delicious, and loved by everyone. Can't wait for my wife to make other recipes from the book. 3 of 3 people found the following review helpful. Five Stars By britneylove her style of cooking. easy to follow and taste great!

Trisha Yearwood, host of Food Network's Trisha's Southern Kitchen, is adored by fans as one of country music's top stars, but among family and friends, Trisha Yearwood is best known for another talent: cooking. Throughout her life—from her humble roots in Georgia to her triumphant recording years in Nashville and a fulfilling married life with husband Garth Brooks in Oklahoma—Trisha has always enjoyed feeding those she loves. Now she dishes up a collection of more than 120 of her go-to recipes in a tribute to both home-grown cooking and family traditions. Trisha believes a recipe always tastes better when it has a memory attached to it. Here, she 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 mealtime memories. Inside is a full menu of Southern fare with a contemporary twist. But you don't have to be a Southerner to enjoy Yearwood family favorites such as: Trisha's Chicken Tortilla Soup Gwen's Fried Chicken with Milk Gravy Stuffed Pork Chops Breakfast Sausage Casserole Blackberry Cobbler Banana Pudding Along with the recipes for inviting soups, textural salads, home-style family entrees, colorful side dishes, and irresistible desserts, Trisha shares everything from charming personal anecdotes to practical advice, time-saving tips, and creative ingredient substitutions to accommodate all tastes. With full-color photographs taken in and around Trisha's homes and a foreword by Garth Brooks, this soul-warming slice of Southern life will delight country music fans and home cooks alike. Best of all, this is unpretentious food that is easy to put together, satisfies even big country appetites, and tastes like home. Trisha's warm evocations of prepping food for loved ones will transport you back to your own childhood. These are recipes you'll enjoy with your family for years to come.

From Publishers Weekly Grammy Award-winning country singer Trisha Yearwood throws her hat into the celebrity cookbook ring with this cheerful if uninspired collection of home-style Southern recipes. Among family and friends, Yearwood is known for her cooking, she writes, and a foreword by her husband and fellow singer, Garth Brooks, explains that Yearwood's secret is that she cooks with love, a technique not fully explored in this book. Aimed at the kitchen beginner, the book presents a list of necessary equipment and hints on substitutions, like making confectioner's sugar from granulated sugar, and is sprinkled throughout with helpful notes from Yearwood and her mother and sister—both of whom are co-writers. International stardom clearly hasn't dampened Yearwood's enthusiasm for down-home treats like Pimento Cheese Spread, Hashbrown Casserole, and Cranberry Salad with Cool Whip, Cream Cheese and Gelatin. Her family members make frequent appearances in the many color photographs and in the form of favorite dishes like Jack's Brunswick Stew and Gwen's Fried Chicken with Milk Gravy. Yearwood is an advocate for no-fuss, simple cooking with plenty of supermarket shortcuts, and this volume will most appeal to fans who want to get a little closer to Yearwood and Brooks (like a chance to recreate the celebs' wedding cake at home). (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author TRISHA YEARWOOD started off her recording career as a receptionist at MTM Records and has since had nine number one songs, ten albums, four Gold Record winners, four Platinum Awards, a Double Platinum seller, and a Quadruple Platinum blockbuster. She won back-to-back Country Music Awards as Female Vocalist of the Year in 1997 and 1998 and has been honored with three Grammy Awards. In 2005, Trisha married superstar Garth Brooks, and they currently reside in Oklahoma. Excerpt. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Potato Salad Serves 12 When it comes to potato salad, you like what you like. This recipe is mayonnaise-based, but if you like a mustard-based potato salad, just experiment a little. Add some yellow mustard and leave out a little bit of the mayonnaise. Make these recipes your own by finding out what works for you. Our traditional potato salad uses peeled potatoes, but unpeeled work too, and the skins add some color to your dish. 5 pounds red potatoes, peeled and cut in 1½-inch cubes 2 teaspoons salt, plus more to taste 4 hard-boiled eggs, peeled, and ¾ cup mayonnaise 1½ cup sweet pickle relish Black pepper Place the potatoes in a medium saucepan or pressure cooker (see Note). Add 2 teaspoons salt and enough water to cover the potatoes. Boil the potatoes for 30 minutes, or until they are tender when pierced with the point of a knife but hold their shape. Drain the potatoes, transfer them to a large mixing bowl, and allow them to cool completely. Add the chopped eggs, mayonnaise, and sweet relish, and fold gently to combine. Add salt and pepper to taste. Refrigerate until ready to serve. From Gwen: Don't overcook the potatoes. They should hold their shape during mixing. Note: The potatoes may be cooked in a pressure cooker. Sprinkle salt over the potatoes. Follow the manufacturer's instructions and pressure-cook for 5 minutes. Release the pressure immediately and drain and cool the potatoes. Sweet Potato Soufflé Serves 8 This is a nice variation on regular sweet potatoes for a Thanksgiving side dish. It's almost a dessert, it's so sweet! 5 medium sweet potatoes (about 9 ounces each) 2 large

eggs
1 cup granulated sugar
1 1/2 cup (1 stick) butter, at room temperature
1/2 teaspoons vanilla extract
1/2 cup milk
Pinch of salt
Topping
1 cup finely chopped pecans
1 cup brown sugar, packed
1/3 cup all-purpose flour
1/4 cup (1/2 stick) butter, softened

1. Preheat the oven to 400deg;F. Grease a 2 1/2-quart baking dish with butter. On a foil-covered baking sheet, bake the sweet potatoes for 1 hour, or until they are soft. When cool enough to handle, peel the potatoes, place the flesh in a large mixing bowl, and mash until very smooth. Add the eggs, sugar, butter, vanilla, milk, and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.
2. In a medium bowl, stir together the pecans, brown sugar, flour, and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole for 30 minutes, or until slightly browned. Let the casserole sit for 5 minutes before serving.