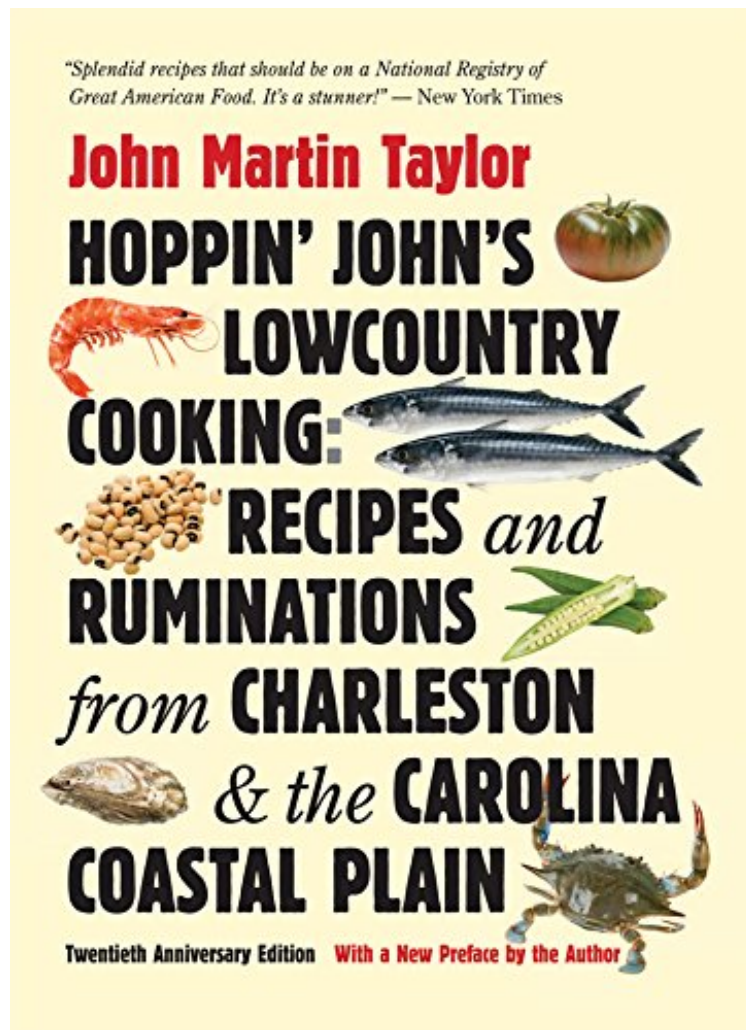


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## Hoppin' John's Lowcountry Cooking: Recipes and Ruminations from Charleston and the Carolina Coastal Plain

John Martin Taylor

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**John Martin Taylor : Hoppin' John's Lowcountry Cooking: Recipes and Ruminations from Charleston and the Carolina Coastal Plain** before purchasing it in order to gage whether or not it would be worth my time, and all praised Hoppin' John's Lowcountry Cooking: Recipes and Ruminations from Charleston and the Carolina Coastal Plain:

6 of 6 people found the following review helpful. A great read, and even better cookbookBy OndineI first read this book on a vacation in the Beaufort area with a friend. It was on the bookshelf in our condo. What a find! My friend

had given the cookbook to her son one Christmas. I couldn't believe that she hadn't mentioned it to me as she knows how much I love cookbooks and cooking. But for her, cooking involves opening a microwave frozen dinner, so I guess I get it. Back to the same condo for a second year and there is Hoppin Johns again calling to me. So I clicked on and found it: my soul mate. I happened to get the last anniversary issue at . Score! This book is filled with wonderful dishes cooked Low Country style. The recipes are easy to follow and use ingredients available year round. ( Except for the alligator and squirrel ) The stories and reflections about this part of my state are as wonderful as the recipes. For me, Low Country cooking and Soul Food have a common theme: local ingredients cooked with heart. Frogmore Stew .....yum. 1 of 1 people found the following review helpful. If you know and like Lowcountry cooking or if you just like good food ...By AzaleaAnnie If you know and like Lowcountry cooking or if you just like good food and are curious about coastal Southern food, you'll like this book. John Martin Taylor writes about the beautiful South Carolina coast and coastal islands and the foods these Southerners have been catching, cultivating, and consuming for generations. Good food, good stories, and good book. Enough said.....I have to go and prepare a Lowcountry meal for my family, using freshly-caught Georgia shrimp. 0 of 0 people found the following review helpful. Five Stars By VewcaereGreat. Thank you.

At oyster roasts and fancy cotillions, in fish camps and cutting-edge restaurants, the people of South Carolina gather to enjoy one of America's most distinctive cuisines--the delicious, inventive fare of the Lowcountry. In his classic Hoppin' John's Lowcountry Cooking, John Martin Taylor brings us 250 authentic and updated recipes for regional favorites, including shrimp and grits, she-crab soup, pickled watermelon rinds, and Frogmore stew. Taylor, who grew up casting shrimp nets in Lowcountry marshes, adds his personal experiences in bringing these dishes to the table and leads readers on a veritable treasure hunt throughout the region, giving us a delightful taste of an extraordinary way of life.

.com Lowcountry cooking--the food of South Carolina's coastal plain--is a refined mix of English, French, African, and West Indian culinary traditions. John Martin Taylor's Hoppin' John's Lowcountry Cooking, a collection of more than 200 accessible recipes, is the preeminent modern source for this treasured fare. Published in 1992, the book has become a classic, not only for the good food it presents but for Taylor's evocation of a homegrown American culinary style that flourished before the Civil War and remains a living cuisine. Beginning with a fascinating introduction to Lowcountry cooking--it's not the dishes that define it, but "the nuances of combination and a respect for the past" that make it unique--Taylor then provides ingredient notes and recipes for characteristic pantry preparations such as the dried spice and herb-intensive seafood boil. Recipes include She-Crab Soup, Benne Wafers, Duck and Sausage Gumbo, and that marvelous apple-nut sweet, Huguenot Tort. Included also are chapters on rice and grit dishes (among them, of course, Hoppin' John, the rice-and-pea specialty), a section on game dishes (Fried Quail with Sausage and Oyster Cream is irresistible), formulas for relishes like Sweet Watermelon Pickles, and for confections such as pomona, a traditional mixed-fruit "sugarplum." With reprints of historical recipes for specialties like Carolina Rice Bread and cogent preparation advice throughout, the book, both lyrical and practical, is a compelling guide to an almost-lost, now happily resurgent cuisine. --Arthur Boehm The best regional cookbook in many years.--Vogue Taylor cut[s] through the buttery clichés and clutter of Southern cooking to define what low-country cuisine is.--Washington Post John Martin Taylor's game-changing book launched the region's rise to culinary fame, established our cuisine as distinctive in the South (and the world), sparked culinary history and preservation as viable career fields, and changed the face of the Lowcountry.--Charleston Currents Provides an in-depth look at the food and traditions Taylor grew up with. . . . [This is] a book intertwined with recipes, histories and stories."—Durham Independent Weekly John Taylor is the South's answer to Martha Stewart. . . . Hoppin' John knows his stuff!--Atlanta Journal-Constitution Its importance is undisputable. . . . Hoppin' John's Lowcountry Cooking is a definitive field guide to the cuisine of this region, from the banks of the salt marshes to the antebellum rice fields to the barrier sea islands. With its mission to respect what came before. . . it will always command a primary place in Lowcountry Literature.--Charleston Magazine A culinary history classic. . . . Taylor can be held responsible for the delightful resurgence of shrimp and grits on menus around the country, for the availability of stone ground grits through his online store, and for the current interest in recapturing lost varieties and flavors.--Culinary Historians of Washington D.C. No man deserves more credit for Charleston's culinary resurgence.--Gourmet Splendid recipes that should be on a National Registry of Great American Food. It's a stunner!--New York Times An arbiter of Lowcountry cooking done the right way.--Island Packet Hoppin' John documented this food of the South Carolina coastal plain--its history, its geographic boundaries, and its culture--with a preservationist's precision. . . . It's hard to choose a single recipe.--Donna Florio, Southern Living You'll find everything you need to cook like a Low Country native.--Flavors Magazine Essential. . . . A cookbook, yes. But Hoppin' John's Lowcountry Cooking arguably put the once hyper-regional low country cooking on the nationwide map.--LA Weekly blog Our new cooking bible. . . . We have the benefit of Taylor's culinary outlook that is a whole living thing, part history, part technique, part inventiveness, quilted like a family heirloom with plain old creativity in teaching us to savor flavor.--Bluffton Today From the Inside Flap In his classic Hoppin' John's Lowcountry Cooking,

John Martin Taylor brings us 250 authentic and updated recipes for Lowcountry favorites, including shrimp and grits, she-crab soup, pickled watermelon rinds, and Frogmore stew. Taylor, who grew up casting shrimp nets in Lowcountry marshes, adds his personal experiences in bringing these dishes to the table and leads readers on a veritable treasure hunt throughout the region, giving us a delightful taste of an extraordinary way of life.