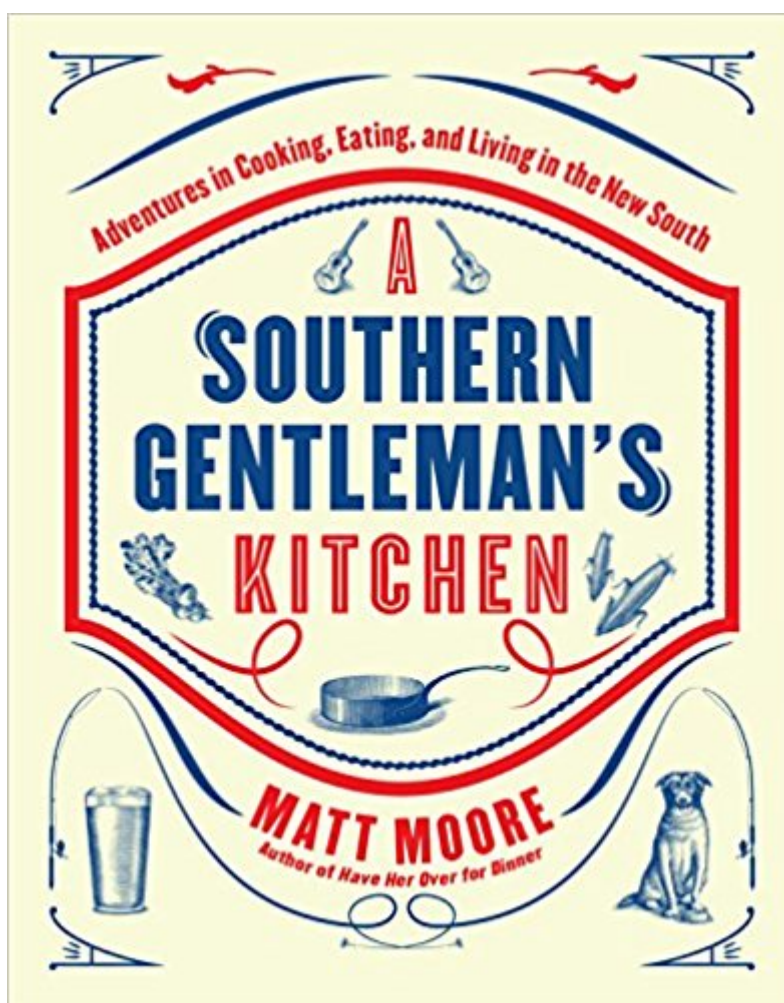


The book was found

Southern Living A Southern Gentleman's Kitchen: Adventures In Cooking, Eating, And Living In The New South



Synopsis

Today, in addition to being chivalrous, honest, and generous, a Southern gentleman is socially connected, well-traveled, and has an appetite for life. In this part-cookbook and part-guidebook, Matt Moore embraces a fresh perspective on what it means to cook, eat, and live as a true Southern Gentleman in the 21st century. Moore takes readers on an entertaining walk through the life of a Southern gentleman using recipes for 150 distinctly simple Southern dishes for every meal of the day, plus tales from family and some well-known friends. Gorgeous full-color photography graces this culinary update on authentic Southern cuisine. Featured recipes include everything from Seafood Gumbo and Gameday Venison Chili to desserts like Grilled Georgia Peach Crisp and favorite cocktails like The Brown Derby and NOLA Sazerac.

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Customer Reviews

Sitty's Fried Chicken [View larger](#) Serves 4 Ingredients: 1 (3lb.) whole chicken -- cut into 8 pieces 2 tsp kosher salt 1 tsp. freshly ground black pepper 1 cup all-purpose flour Peanut oil Note: Tested with White Lily enriched Bleached All-Purpose Flour. Sitty's Fried Chicken Hands-on: 35 minutes, Total: 1 hour, 35 minutes My grandmother's secret recipe for fried chicken is all about the dredge, which uses basic seasoning, flour, and water. Simplicity is the key -- after all, the star of the show is the chicken. Mama said that my grandfather Giddy, who was a butcher by trade, taught Sitty that the best chickens were those that weighted around 3 pounds. These days, it's almost impossible to find a chicken that size, so opt for a free-range or organic chicken because those birds

are usually the perfect size. Preparing the chicken in the following manner will yield a very thin crisp coating and juicy, tender chicken beneath. Sitty's secret is finally out. Rinse chicken with cold water, and pat dry. Place chicken in a large bowl; sprinkle with salt and pepper, tossing to coat. Sprinkle flour and 1/2 cup water over chicken; toss chicken with flour mixture, using fingers to rub flour paste into skin until thoroughly coated. Cover with plastic wrap, and chill 1-24 hours. Pour oil to a depth of 1 inch into a 12-inch cast-iron skillet. Heat oil over medium heat to 350°F. Fry drumsticks and thighs in hot oil, bone sides down, 8 minutes, (Increase heat for first few minutes, if necessary, to maintain oil temperature at 350°F.) Carefully turn chicken, rotating pieces away from your body; fry 8 more minutes or until browned and desired degree of doneness. Remove chicken, and transfer to a wire rack over paper towels. Repeat procedure with remaining chicken pieces (breasts and wings), reducing frying time to 7 minutes on each side.

1. Blackened Catfish + Salsa Fresca

The son of a cattleman and the grandson of a butcher, Matt Moore is, for all intents and purposes, the quintessential Southern gentleman. With the philosophy of "Work hard, play harder," this Nashville, Tennessee-based musician, husband, traveler, and entrepreneur cooks the way he lives--simply, honestly and with great gusto. This self-taught chef, who invites friends Luke Bryan, NFL standout Jon Stinchcomb, Dave Haywood of Lady Antebellum and more to join him at the stove, is the go to resource for reliable recipes created for the man's-man. His food-writing has garnered critical acclaim by publications such as The Wall Street Journal, The Chicago Tribune, and the New York Times--who named Moore's first book, *Have Her Over For Dinner: A Gentleman's Guide to Classic, Simple Meals*, as one of the year's best cookbooks. With national television appearances on the likes of The Today Show, Fox & Friends, BetterTV, and WGN under his belt, Moore, with his camera-ready looks and Southern charm, is quickly and unquestionable becoming a favorite mainstay in the world of food personalities.

Saw this advertised in Southern Living magazine. Most of the recipes have a familiarity but having the collection is quite nice. I have gifted this book to two others who also found some familiar yet perhaps forgotten recipes. Also some new twists on some traditional favorites. Really glad that Amazon had the book and it will hold a spot on the "go to" shelf. Obviously a good gift for a gentleman.

This cookbook is the best: Easy to follow, and very impressive recipes. Cool stories, and photos throughout. The cover art is awesome too, we use it as a coffee table book/conversation piece when we aren't cooking from it!

My goal this year is to be a better cook. A Southern Gentleman's Kitchen is a easy to follow cookbook that any guy can follow. The pictures are great and the ingredients are simple and delicious! This is the first cook book that didn't intimidate me, and gave the confidence that I can cook some amazing dishes that are impressive... without the fancy-smancy receipts that I would never attempt to make. I recommend this book for any man or woman! This book has helped build my confidence that I can be an awesome cook!

I got this book as a present and have never really done "cookbooks" before. This one is pretty good! Everything has a photo, which is essential, and the recipes go from simple to full fledged meals. Am I ever going to get to hunt boar from a helicopter? Probably not. But I love that the book reads like a history of the writer's family as much as it does a cookbook on how to make a meal like "momma."

Purchased this cookbook at the urging of a friend and was very impressed. Great photography and neat stories accompany wonderful recipes! It definitely exceeded my expectations and I would highly recommend.

use it often, great for entertaining as well

I bought this for my son who is a Junior in college and is interested in cooking GOOD food. This cookbook is perfect for young men, with good "home" cooking recipes that are easy!

I bought this for my boyfriend because we both love to cook. We have made 5 recipes so far and have loved each of them! There isn't single recipe we don't want to try from this.

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