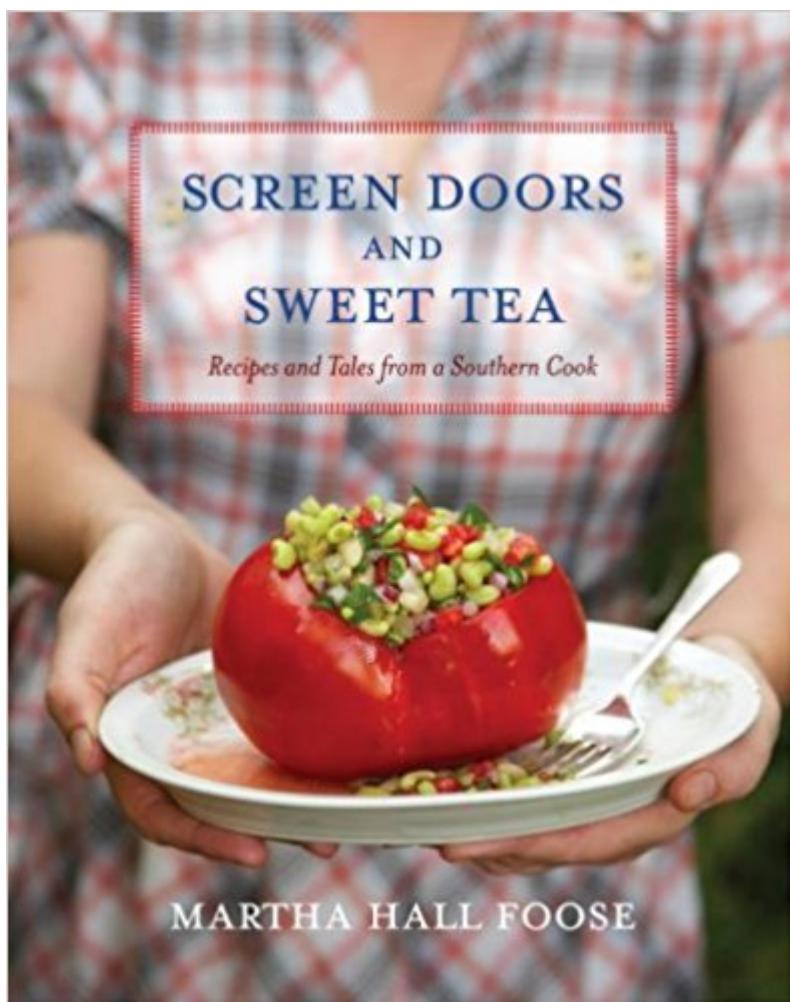


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# Screen Doors And Sweet Tea: Recipes And Tales From A Southern Cook



## Synopsis

Gifted chef and storyteller Martha Hall Foose invites you into her kitchen to share recipes that bring alive the landscape, people, and traditions that make Southern cuisine an American favorite. Born and raised in Mississippi, Foose cooks Southern food with a contemporary flair: Sweet Potato Soup is enhanced with coconut milk and curry powder; Blackberry Limeade gets a lift from a secret ingredient—cardamom; and her much-ballyhooed Sweet Tea Pie combines two great Southern staples—sweet tea and pie, of course—to make one phenomenal signature dessert. The more than 150 original recipes are not only full of flavor, but also rich with local color and characters. As the executive chef of the Viking Cooking School, teaching thousands of home cooks each year, Foose crafts recipes that are the perfect combination of delicious, creative, and accessible. Filled with humorous and touching tales as well as useful information on ingredients, techniques, storage, shortcuts, variations, and substitutions, Screen Doors and Sweet Tea is a must-have for the American home cook—and a must-read for anyone who craves a return to what cooking is all about: comfort, company, and good eating.

## Book Information

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## Customer Reviews

The warm, languid air of the South filters through this engaging book, in which Foose shares the traditional recipes that she ate while growing up on the Mississippi Delta and has returned to after training as a pastry chef in France and traveling the world. Gently humorous stories about family and friends form a seamless part of her instructions for community recipes like Strawberry

Missionary Society Salad, as well as pleasant surprises like Tabbouleh, Curried Sweet Potato Soup, and Chinese Grocery Roast Pork that take Southern food beyond stereotypes. Fried chicken and grits do appear, but for such classics Foose emphasizes relatively simple, wholesome preparations that are rich without loading on more butter and oil than necessary. Although recipes for Gumbo Z'Herbs, Chile Lime Skirt Steak, and creamy succotash are mouthwatering enough just to read about, many cooks will be tempted to flip straight to the last chapters, where her enticing breads and pastries provide the book with a winning flourish. The cook may be Southern, but the appeal of the dishes she presents should reach well beyond people who grew up in the land of four-hour lunches and sweet tea savored on a porch swing. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"This is one cookbook I would proudly have in my kitchen! It has great information and wonderful recipes!" •Paula Deen, Food Network host and bestselling cookbook author "Martha can truly cook. Some familiar but never predictable recipes—c  pimiento cheese, gumbo, cornbread—besides being too good to leave out, are joined in this sterling cookbook with many others less commonly seen but no less superlative, all unmistakably Southern, like Delta hot tamales, for example, or West Indies salad (from Mobile, circa 1940s), salmon croquettes, biscuits with tomato gravy, and black bottom pie. Her book is one to be cherished, shared, and consumed." •John Egerton, author of *Southern Food: At Home, on the Road, in History* "If you've got a rocker on the front porch, get into it; if not, settle into your favorite chair. In either case, fix yourself a long drink and give yourself the pleasure of spending a little time with Martha Foose on her Mississippi farm before you head into the kitchen. Martha is that delightful combination of charming storyteller and darn good cook and in this book you get generous servings of each—both are delicious." •Dorie Greenspan, author of *Baking From My Home to Yours* "Martha Foose's Screen Doors and Sweet Tea is a treasure-chest of superb recipes like Green Chile Rice, Lady Pea Salad, and Sweet Tea Pie. And her stories of growing up in Mississippi have the unmistakably Southern cadence of tales swapped across the dinner table. The book has given us a new appreciation for the genius of Delta cuisine, and even better, it has us yearning to cook, gather friends, and tell stories." •Matt Lee and Ted Lee, authors of *The Lee Bros. Southern Cookbook* "This book takes me back to the things I loved about my childhood in the rural south. I can't wait to get copies for my mother and aunts. I love it." •John Besh, chef-owner of Restaurant August, Besh Steak, L'Af  ke, and La Provence "This is it.

The real thing. Honest eats. And diverting tales. From Martha Foose's Mississippi Delta, that queer and otherworldly land of catfish and cotton.  •John T. Edge, author of Fried Chicken: An American Story

This is one of my top favorite cookbooks and I have hundreds of them. I enjoyed reading her cookbook because she made life in the South come alive with family, friends and good food. I quickly placed an order for her other cookbook that I wanted and I am enjoying having her recipes at the tip of my fingertips. My husband is a comfort food eater and every recipe brings just that--delightful comfort. You must try the stuffed peppers. She added some spices I would never have thought of and it sure made a subtle difference in the taste. It won't be long before I have all of her books. Someday I will have to go and see her to tell her that her books made me want to get in the kitchen and cook.

I just recently purchased this cookbook and as a lifetime southern cook, I found it to be an outstanding representation of our southern food. The stories and history included are fantastic. The photography is gorgeous. And, yes, the recipes are atypical of true southern cooking. There are a couple of very unfair 1-star and 2-star review ratings about this cookbook and frankly in my humble opinion, they both should be totally disregarded. All of the authors named in one 1-star review are cookbook authors who are from the same area of the south as the reviewer - as if to say that those are the only southern states that can offer authentic southern cooking! I beg to differ. This cookbook has fantastic and very authentic southern recipes in it and, in fact, this cookbook has many of the very same recipes in the other cookbooks that reviewer names!! It is not a fair review of this book, and I suspect he has not even read this cookbook. While I am a Mississippi gal just as Ms. Foose, I did not know of her prior to ordering her cookbook, and I would never go so far as saying she is better than any of the other authors Mr. Holmes names in his 1-star post, but certainly her recipes are just as good. As to the other 1-star review, that at least sounds like that reviewer's personal opinion, but the 2-star review? Well, all I can say about that snobbish attitude is I have a feeling that reviewer would not be happy with ANY southern cookbook if she would say something such as "perhaps I'd had enough of that Southern-fried folksy story-tellin' stuff" and then go on to slam Paula Deen and the Sweet Potato Queens. Well, perhaps she just simply was having a bad day, since that "story-tellin' stuff" is what the south is made of. (Could that reviewer really even BE from anywhere in Mississippi?? Bless her heart.) Ms. Foose's book Screen Doors and Sweet Tea is a beautiful book, full of great southern recipes, beautiful photography, great stories and history you'll

love and some pretty fantastic notes and tips to boot. Bottom line ... if you want a southern cookbook to add to your collection, this is worth every penny, would be an excellent addition and I am sure you would not be at all disappointed if you love all things about the South.

This cookbook was a gift for my sister. After she made the fantastic ham with a Barq's root beer glaze, I borrowed the book to make a copy of the recipe and ended up copying about half the book. This also has colorful, entertaining personal anecdotes, which are fun reads while supplying delicious recipes.

Officially one of my favorite cookbooks! Martha Foose has a way of drawing you into her Delta world with her stories and pictures. Makes me feel like I'm hanging out with her and trying foods that are completely new to me.

Ms. Foose presentation in this book provides one with a tantalizing glimpse of a different life style while providing fabulous recipes. A wonderful cookbook for any and all cooks. Fabulous!

I go through phases, where one month I cook Italian, then next French. I decided recently this month would be Southern cooking, since I live in the middle South. This cookbook came up several times as a suggestion. The pictures are beautiful, the stories as well. It is a pleasure just to read this book. I have tried some of the recipes as well, which so far have been delicious. None of the recipes are particularly complex, but many are time consuming. The recipes often involve long, slow, cooking. Being a Southern cookbook, of course the recipes are not low cal! My only complaint is that I cannot locate some of the ingredients in my area, and cannot try some recipes. I am trying to figure out substitute ingredients.

Apricot Rice Salad, Watermelon Salsa, new fashion Cabbage Rolls plus a few concoctions with burbon that you haven't thought of yet, it's all in here. The author treats the reader with a small story about how the recipie came about, that reads like a book. All in all, the cookbook is delightful and the recipies will be your new old favorites. I have family on the west coast that I'm buying another copy to give to them, the recipies are delicious and so are the stories of how they got concocted. The author trained in france but this is her honest to goodness southern recipies, with a twist that makes them new again. Delightful.

I love collecting cookbooks. Southern food and Cuban cooking are my favorites. So i am critical on these two styles of cookbooks. I saw this cookbook in a store at the Gaylord Opryland and had to have it, but waited till i got home to order it off of . The recipes are for great down home cooking using everyday ingredients that do not cost a fortune, but will have people praising your skills as a cook. My favorite recipe is the Jezebel sauce. I've had a verbal recipe for this for years, but this book includes it . It is a strange mix of ingredients that turns out to be a great dip for crackers or as a sauce/glaze for meats. Comeback sauce comes in a close second place. This is a book that i would buy as a gift .

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