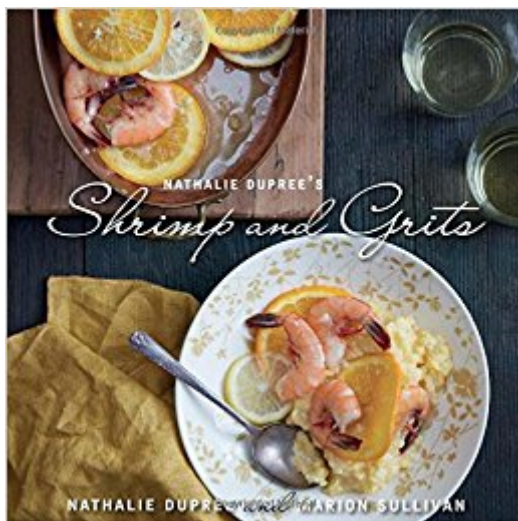


The book was found

Nathalie Dupree's Shrimp And Grits



Synopsis

Revised Edition Nathalie Dupree was ahead of the curve eight years ago with her classic book *Shrimp and Grits*. Now this Lowcountry comfort combo is found on restaurant menus all around the country— from top to bottom, coast to coast. All-new photography, new recipes from southern chefs, and a fresh design revamp a southern food cookbook for gift giving or one's own kitchen library. Nathalie Dupree is the author of 12 cookbooks and a three-times James Beard Award winner— for *Mastering the Art of Southern Cooking* (coauthored with Cynthia Graubart), *Nathalie Dupree's Southern Memories* and *Nathalie Dupree's Comfortable Entertaining*. She was awarded the Grand Dame of Les Dames d'Escoffier in 2012. She lives in Charleston, South Carolina. Marion Sullivan has been the project consultant on cookbooks that include *Magnolia's Southern Cuisine*. She is a Post and Courier food columnist and food editor of Charleston Magazine. She lives in Charleston.

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Customer Reviews

Nathalie Dupree has written or coauthored many cookbooks, including the James Beard award winner *Nathalie Dupree's Southern Memories* and *Shrimp and Grits*. Marion Sullivan has been the Project Consultant on cookbooks that include *Magnolia's Southern Cuisine*. She is a Post and Courier food columnist and food editor of Charleston Magazine. She lives in Charleston..

We saw this book while in Charleston, SC where shrimp and grits are very popular. Instead of having to carry the book all day, I ordered it online and it arrived by the time we got home. This is a beautiful cookbook with lots of photos. We've tried several recipes and they are easy to prepare and delicious. There are many variations to try, everything from appetizers to desserts. The author gives great information on the sources of her recipes.

Each summer the nieces make 3 different recipes from this book to see which ones we like the most...Each is different and each is good.!

I've only been introduced to shrimp and grits in the past couple of years. I bought this book a few months ago and have loved making several of the dishes, sometimes substituting risotto, or pasta for the grits. I am buying additional copies to give as gifts. Easy instructions and great photos.

I am a southern coastal cook, from a long line of exceptional cooks. My family goes back to Georgia coastal beginnings in 1771. I say this to make a point about this book. You only need one shrimp and grits book and this is it. In the end, I follow none of these recipes exactly but rather adapt and experiment but you could follow them and should follow them if you don't have a lot of experience. There are plenty of shrimp and grits recipes for entrées in the book but there are some unusual shrimp and grits starters as well. My old favorite of fried grits cakes makes several appearances in various forms, from fancy to down home. It is a fun book and truly Southern. Nathalie Dupree knows Southern cooking. Buy this book if you love Southern coastal cooking.

A Southern Essential. Full of helpful information and wonderfully illustrated.

Love the book and recipes. Good value.

A fantastic collection of recipes to try. I loved the shrimp and grits I ate in Charleston. A true southern specialty!

This is a great book with easy to follow instructions and beautiful photos. Who knew all the creative ways these two ingredients could be used!

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