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Pickles, Pigs & Whiskey: Recipes From My Three Favorite Food Groups And Then Some



Synopsis

Not just another successful Southern chef, James Beard Award-winner John Currence is THE ambassador for Oxford, Mississippi. In his first book, he shares his rugged and fancy style of cooking through 130 delicious recipes, colorful personal stories, music pairings, and beautiful photography. Chef John Currence would rather punch you in the mouth with his fantastic flavors than poke you in the eye with fancy presentation. In his first cookbook, Currence gives you 130 recipes organized by 10 different techniques, such as Boiling/Simmering, Slathering, Pickling/Canning, Roasting/Braising, Muddling/Stirring, Brining/Smoking, and Baking/Spinning, just to name a few. John's fun-loving personality rings true throughout the book with his personal stories and history, and his one-of-a-kind recipes for Pickled Sweet Potatoes, Whole Grain Guinness Mustard, Deep South "Ramen" with a Fried Poached Egg, Rabbit Cacciatore, Smoked Endive, Fire-Roasted Cauliflower, and Kitchen Sink Cookie Ice Cream Sandwiches. Each recipe has a song pairing with it and the complete list can be downloaded at spotify.com. Over 100 documentary-style color photographs by photographer Angie Mosier complete this stunning look at the South. *Pickles, Pigs, and Whiskey* is at once irreverent, and at the same time a serious look at Southern food today. John's upbringing in New Orleans, time spent in his grandparent's garden, experience living in Western Europe, and schooling along the Eastern Seaboard all inform this volume of recipes that reflects where today's Southern culinary landscape is going. This book illustrates why Southern food is finally recognized as the driving force in the American culinary movement today.

Book Information

Hardcover: 288 pages

Publisher: Andrews McMeel Publishing (October 1, 2013)

Language: English

ISBN-10: 1449428800

ISBN-13: 978-1449428808

Product Dimensions: 9.2 x 1.3 x 10.7 inches

Shipping Weight: 3.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 93 customer reviews

Best Sellers Rank: #147,964 in Books (See Top 100 in Books) #180 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#) #306 in [Books > Cookbooks, Food & Wine > Celebrities & TV Shows](#)

Customer Reviews

"...should be on the reading list of anyone interested not only in Southern cooking, but in taking the pulse of American gastronomy overall." – (Julia Reed, Wall Street Journal) "And oh, my lord. It's killer." "Any man who suggests pairing fried quail with waffles...gets my vote." – (Wendell Brock, Atlanta Journal-Constitution) "This has so much voice; perhaps that's why it spoke to me the loudest." – (Bonnie Benwick, Washington Post) "...an irreverent, good-looking coffee-table-size book that you will want for its 130 solid recipes." "This cookbook...prove the maturation of new New Orleans and new Southern cooking." – (Judy Walker, The Times-Picayune) "...you've got yourself a page-turner." – (Food Republic) "...this book is a paean to the flavors of the South." – (Dash) "Filled to the brim with unbelievably wonderful recipes, this oversized, larger-than-life cookbook is a joy to behold." "this is a cook book with loads of personality and va-va voom." – (Rachel Gladstone, Dish Magazine)

– Recipient of the 2009 James Beard Foundation Award for Best Chef, John Currence was also honored as Restaurateur of the Year and Chef of the Year by the Mississippi Restaurant Association in 1998. In 2006, he received the Southern Foodways Alliance Guardian of Tradition Award, won the 2008 Great American Seafood Cook-off in New Orleans, and the 2009 Charleston Food and Wine Festival's Iron Chef Challenge. Currence's humble beginnings began in his home in New Orleans Louisiana where his family loved to cook and spend time in the kitchen. While studying at the University of North Carolina, Currence got his first job working at Crook's Corner, where he worked his way up from washing dishes to becoming a cook. After three years at Crook's, Currence returned to New Orleans to open Gautreaux's as sous chef. After several years, he started working for the Brennan family of restaurants to help open Bacco before settling in Oxford, Mississippi, and opening City Grocery in 1992. Since then, the City Grocery Restaurant Group has had a number of openings, including Nacho Mama's, Kalo's, Ajax Diner, City Grocery Catering Company, Bourf, Big Bad Breakfast, Snackbar, and Lamar Lounge. In addition to the City Grocery Restaurant Group's success, he has served as chairman and president of the Mississippi Restaurant Association and president of the Yoknapatawpha Arts Council. He is also a contributing editor for Garden & Gun Magazine and is an active volunteer with St. Jude's Children's Hospital. Other projects include the Adventures of The Big Bad Chef video series. He was also a contestant on the second season of Top Chef Masters. He is an avid hunter and fisherman and lives in Oxford, Mississippi, with his wife and daughter.

I first saw this book in a local cooking store killing time before a meeting and was intrigued by the title. I gave it a quick flip through and found some recipes interesting enough to look it up on when I got home. The reviews were very positive so bought it. I have three criteria for buying a cookbook. The first is recipes that catch my attention and I want to try. Second are pictures showing the author's ideas on plating. My third criteria is stories talking to how the recipe came about. A bonus is a book that has recipes on how to make ingredients that are then used in other recipes. Like Sean Brook and Thomas Keller's cookbooks this does this well. Also like them John gives his opinions on various subjects in side notes that I find help me better understand how they think and how they got to their opinions. The pickles and whiskey parts are a lot like Sean Brook's book and deals with how to pickle things and cocktail recipes. Unlike the others, John gives music suggestions to play while cooking each recipe. Cute but none of the recipes can be completed during the playing of its song. The first recipe I tried was French onion soup recalibrated for sweet onions like Vidalia. It was spot on. The next one I tried was the hero stuffed trout. Easy and delish. I can't wait to do more exploring.

I thought you had to be named Donald Link to write a cookbook on cajun cooking. If Link is the King this guy is the prince heir apperant. Shrimp and Grits recipe is worth the price of the book. Every time i use it i am suddenly the star of the party. (As if i wasn't already) Anyway, the author is a cook after my own heart. He makes nearly everything he uses from bbq sauce to mustard. If you are tired of everything boxed, canned or packaged this book is for you. btw, this is not to say that all of this makes this book difficult or boring far from it. Could say lots more but stop reading my blabbering and read this book.

Chef John Currence did it right....wrote a book with passion and personality.....his recipes lend great insight into his world of food, He credits any and all whom has touched his career. Chapter 9 on smoking is my personal favorite. His techniques and applications are written well, and produces tasty results.His version of Deviled Pickled eggs with sunburst trout roe is amazing with creme friche(page 71) and his Spicy Pepper Jelly version has made me a believer with creole cream cheese on a bagel.Purchase this book if you want an introduction to proper Southern US food.

The book is beautiful and recipes are top notch. After reviewing the recipes, this is definitely not for those just starting or any picky eaters. I think that most of the recipes here require not just a gourmet kitchen, but some really good food sourcing.Many of the recipes required ingredients that

you can't get at just any grocery store which is why I give it three stars. I was expecting something I could make with ingredients readily available. This is definitely a great gift for a foodie! It is like upper class super fancy southern food.

There are nowhere near enough pickles, pigs, nor whiskey for a book entitled Pickles, Pigs, and Whiskey, but the results of the recipes I've tried have been solid. It certainly cannot serve as a home chef's first or only book on southern food or BBQ, but it does have some great ideas, and it's most definitely not just covering the same ground long beaten into submission by every other southern or BBQ book out there. It also strikes an unusually nice balance between "attitude" and "trying too hard." It's a great book, only if you've ever thought, "oh, this again?" or "he's wrong about that!" while reading a BBQ cookbook.

The pork cheek recipe is great! and I will probably keep working through the book, but I just made the pork tenderloin recipe last night and found a typo in that you were supposed to finish the tenderloin in the oven for 7-8 minutes but Currence doesn't tell you what temp to set the oven to. I went with 350 degrees and found that you needed way more than 8 minutes to finish the tenderloin, closer to a half hour. I also thought the panko crumbs were a nuisance, they fell off the tenderloin when I was trying to brown it, much better to skip the panko crumbs and roast the tenderloin with the mustard sauce.

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