



## The Big Jones Cookbook: Recipes for Savoring the Heritage of Regional Southern Cooking (Hardback)

By Paul Fehribach

The University of Chicago Press, United States, 2015. Hardback. Condition: New. Language: English . Brand New Book. You expect to hear about restaurant kitchens in Charleston, New Orleans, or Memphis perfecting plates of the finest southern cuisine. But who would guess that one of the most innovative chefs cooking heirloom, regional southern food is based not in the heart of biscuit country, but in the grain-fed Midwest - in Chicago, no less? Since 2008, chef Paul Fehribach has been introducing Chicagoans to the delicacies of Lowcountry cuisine, while his restaurant Big Jones has become a home away from home for the city's southern diaspora. Big Jones focuses on cooking with local and sustainably grown heirloom crops and heritage livestock, reinvigorating southern cooking through meticulous technique and the unique perspective of its Midwest location. And with The Big Jones Cookbook, Fehribach brings the rich traditions of regional southern food to kitchens everywhere. Organized by region, the book looks at southern heirloom cooking with a focus on history, heritage, and variety. Throughout, Fehribach interweaves personal experience, historical knowledge, and culinary creativity, all while offering tried-and-true takes on everything from Reezy-Peezy to Gumbo Ya-Ya, Chicken and Dumplings, and Crispy Catfish. Fehribach s...



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