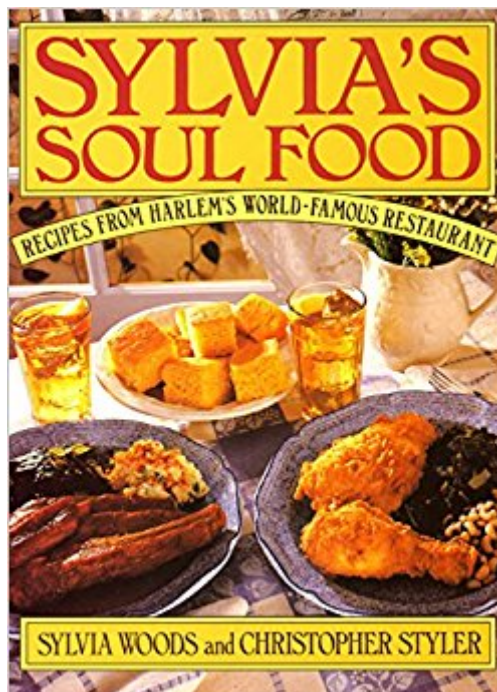


The book was found

Sylvia's Soul Food



Synopsis

Sylvia Woods has been barbecuing, baking, frying, and smothering New York City's best soul food for nearly thirty years. According to the Zagat New York City Restaurant Survey, "For down-home delicious Soul Food, this funky Harlemite is the real thing; go for great ribs, incredible fried chicken, fiery greens, and other artery-clogging Southern staples. Don't tell your doctor what you ate." Now, for the first time, the "Queen of Soul Food" reveals her recipe secrets for more than one hundred of the authentic, stick-to-your-ribs soul food and classic Southern dishes she serves at her world-famous Harlem restaurant. Start off with a breakfast of homemade pork sausage with eggs and the tenderest, flakiest biscuits you've ever eaten. Move on to tried-and-true soul food favorites that include Smothered Chicken, Fried Catfish with Hushpuppies, Sweet and Spicy Chicken Wings, Blackeyed Peas and Rice, and, of course, "Sylvia's World-Famous Talked-About Barbecued Ribs." Of course, no meal at Sylvia's would be complete without a couple of "sides": Fried Green Tomatoes, Collard Greens with Cornmeal Dumplings, Candied Sweet Potatoes, and more. Sylvia's desserts are enough to satisfy any sweet tooth: Peach Cobbler, Lemon Pie, and Three-Layer Caramel Cake. So, "if you're craving great barbecue, down-home soul food, and something uniquely New York, catch a cab up to Sylvia's, a marvelous restaurant serving up batches of great ribs, pork chops, candied sweet potatoes, and pecan pies that will satisfy the biggest eater in the family" (Passport to New York Restaurants). If you can't make it to New York, Sylvia's Soul Food will make you feel like you're there.

Book Information

Hardcover: 160 pages

Publisher: William Morrow Cookbooks; 1 edition (November 20, 1992)

Language: English

ISBN-10: 0688100120

ISBN-13: 978-0688100124

Product Dimensions: 6 x 0.6 x 8 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 56 customer reviews

Best Sellers Rank: #228,503 in Books (See Top 100 in Books) #48 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food

Customer Reviews

While not all gourmands know soul food as well as they should, these authentic, stick-to-the-ribs

recipes from the famous Harlem establishment will send many readers on a journey to this culinary genre. Collected by restaurateur Woods, with assistance from chef Styler (Primi Piatti), the recipes include both classics and innovations: fried chitlins, hash venison, smothered chicken, barbecued short ribs of beef and sweet potato pie. While the recipes and methods are well delivered--and, happily, recorded for posterity--the volume may disappoint those who hunger for more information than bare-bones recipes. A little shared research about this important American tradition would have broadened the book's appeal and answered readers' inevitable questions about the origins of foods like collard greens, okra and ham hocks--and might have helped the book to make the leap from recipe catalogue to gastronomic history. Copyright 1992 Reed Business Information, Inc.

Sylvia's Restaurant is a casual family-run place that serves great barbecue and other down-home fare. A Harlem institution since the 1960s, it has gained fans far away from New York City since it was discovered by the media in the late 1970s. In this cookbook, Woods gathers more than 100 recipes for her World-Famous Talked-About Spareribs, Smothered Chicken, Fried Catfish, and other soul food classics. In short, these are simple, delicious, and unpretentious recipes. Recommended for most collections. Copyright 1992 Reed Business Information, Inc.

I liked this cookbook.

Outstanding book....

The book is great. The recipes are truly authentic to the area. I know because Sylvia and I are from the same town. The recipes are spot on.

This is a great cookbook for beginners. I fixed a couple of recipes from this book and they came out great.

This one arrived two days ago and though I haven't actually make a recipe from it, I love the book. It has everything in it that I was looking for. The books also seems like it will lie completely flat when I lay it down open. That's great for looking at instructions while cooking. I love that it doesn't have a lot of pages.

The recipes are fine, some are different than the ones in "Sylvia's Family Soul Food Cookbook. But

no pictures!!!! Unforgivable!

I love this cookbook. I collect them. I love soul food so this is a very good cookbook for my collection. I would high recommend it.

Have only glanced through. Will be using soon. Ordering for Xmas gift.

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