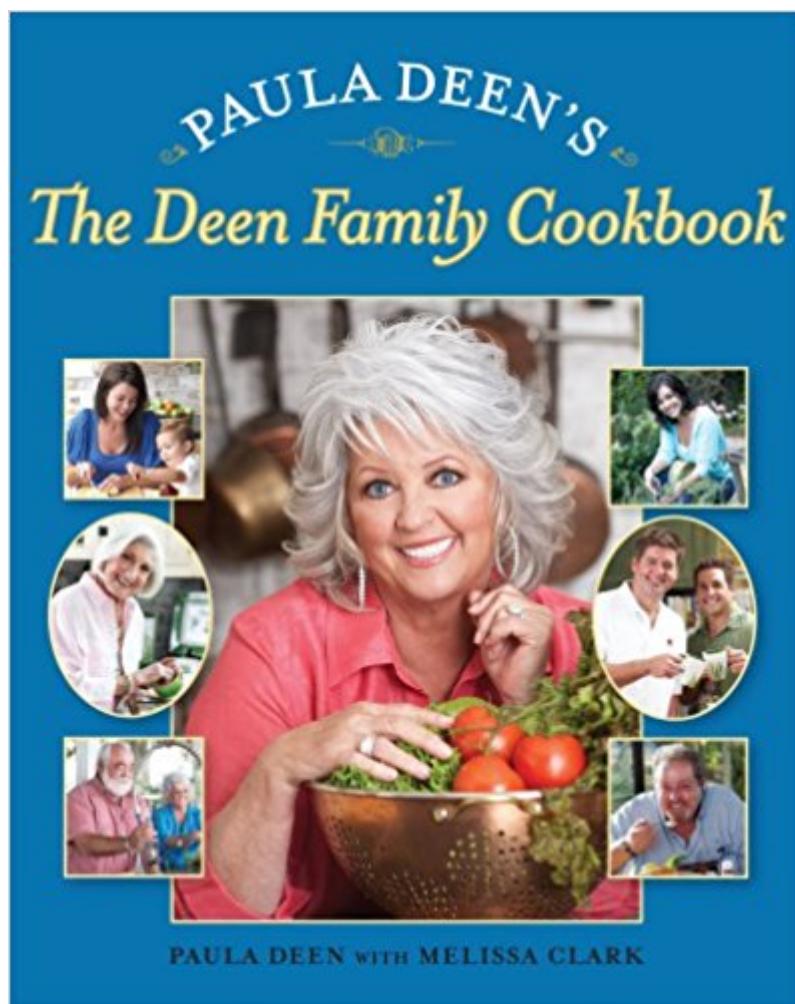


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Paula Deen's The Deen Family Cookbook



Synopsis

In Paula Deen's The Deen Family Cookbook, Paula and the Deens, Hiers, Groovers, and Orts share their recipes and memories. "Many of the bonds my family has were forged over the dinner table and through the sharing of recipes. Cooking is the way we express our love for one another....I feel so lucky and blessed by the strong support and wonderful memories" and the incredible recipes that my family has brought me. They are the heart and soul of this book. From the Introduction Nothing is more important to Paula Deen than her family, and nothing makes that big family happier than sitting down to a meal together. Paula's beloved Aunt Peggy makes an Old-Fashioned Meat Loaf that's as good in sandwiches the next day as it is for dinner. Baby brother Bubba Hiers brings his Beer and Onion Biscuits to the table, and his daughter, Corrie, makes a simple but luscious Lemony, Buttery Baked Fish that's perfect for a weeknight dinner. (Her Carrot-Pecan Cupcakes with Cream Cheese Frosting are pretty tasty, too!) Son Jamie makes Huevos Rancheros, perfect for brunch, or try Bobby's Whole Wheat and Honey Pancakes. Husband Michael Groover knows his way around a grill: try his Company's Coming Grilled Steak and Veggie Supper for easy entertaining, and finish the evening with his Irish Coffee. Of course, there was no way The Lady herself was going to let her relatives have all the fun: Paula is, after all, Paula. She shares her recipe for the Ham and Chutney Biscuit Fingers she puts on the table at every family party as well as the Eggplant and Sausage Lasagna that went a long way toward getting the boys to eat their vegetables. And while there's plenty of butter, bacon, and mayonnaise in these pages, you'll find some of the lighter recipes that Paula enjoys, too: Seared Scallops with Pineapple-Cucumber Salsa is her first choice for a healthful but romantic supper with Michael, and Oven-Fried Chicken Breasts with Honey-Yogurt Drizzle lets Paula indulge in her favorite foods without guilt and with room for dessert. With more than 140 recipes and dozens of beautiful color photographs, there's something here for everyone. So invite over all those aunts, uncles, cousins, and friends, and treat them to some home cooking, Deen family style.

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Customer Reviews

Is there anyone still left out there who doesn't know the ever-ebullient Paula Deen? This Savannah restaurateur appears all over television and has even garnered a movie role. Somehow, she still finds time to generate cookbooks. In her newest effort, she draws heavily on recipes from her large extended family. Her sons, who appear with their mother regularly, have started families of their own, and readers now meet a whole host of aunts, uncles, cousins, and other kin, each of whom seems to have a magic touch in the kitchen. Son Bobby contributes a healthy baked chicken with lime and mustard. Niece Corrie reaches outside the southern tradition for some Thai-inspired dishes. Aunt Peggy's meat loaf boosts the classic hamburger-and-oatmeal version. Friend Katie Lee Joel offers a pumpkin pancake. Alan Richardson's photos of the Deen family enhance the intimate, homey atmosphere. --Mark Knoblauch

Paula Deen is the bestselling author of thirteen books and an Emmy Award-winning Food Network television star. She was born and raised in Albany, Georgia. She later moved to Savannah, where she started The Bag Lady catering company. The business took off and evolved into The Lady & Sons restaurant, which is located in Savannah's historic district and specializes in Southern cooking. She also co-owns Uncle Bubba's Oyster House with her brother. Paula publishes a bimonthly magazine, Cooking with Paula Deen, and is a regular guest on QVC, where she sells her books and food products.

I just purchased this cookbook and a cute rooster napkin holder in support of Paula Deen. I think it is terrible what the media and all of the companies that are dropping her are doing to her. I have never even seen her show and I only cook because I have to eat but I ordered the cookbook anyway. Maybe I will give it to someone for a wedding present. If I were held accountable for every bad word I said 27 years ago I would be in big trouble! I hear young people use the N word all time, why is it only OK for some people to use it? Double standards I guess. I wanted to order her new

book that is coming out but Bantam Publishers dropped her like a hot potatoe, maybe we should not buy any books from that publisher! A BIG Thank You to for keeping her products available!!!!!!

I ordered this book because I strongly believe she's been penalized more than enough for an utterance of over thirty years ago. However, I was pleasantly surprised by this cookbook when it arrived, and I opened it to find some very intriguing recipes. Curried zucchini and apple soup? Nice! Pickled egg and shrimp? Great! Fried green tomatoes, southern style? Those are on my list for the end of tomato season. Tonight's menu will include slow cooked short ribs in coffee. Yes, she's big on using sugar even in main entrees -- I just omit, as I do with any recipe. (I essentially ignore dessert sections of cookbooks anyway.) Where there's butter, I do use butter (or ghee), but I use common sense on amounts. This cookbook does fill in a hole in my collection -- other than Cajun, until now I had no book centered around Southern cooking. This cookbook of Paula Deen's is worthwhile in its own right, and I enjoy reading her commentary about family members with each recipe.

This is a really fun read that includes recipes from many of Ms. Deen's extended family. I've made several of the recipes and EVERY ONE has been a hit with my family. The recipes are beautifully illustrated and easy to follow. The recipes are easy to modify if you need to watch calories/fat without sacrificing flavor. My family loves food with depth of flavor and spicy kick and this one fits the bill. I would add that the publishers who cancelled her latest cookbook are fools. To cancel distribution of an obvious bestseller appears to be calculated to hurt her financially to appease the PC crowd. I hope she sues the butter out of them.

This book is laid out in a wonderful and appealing style. It carries all the charm of Paula herself. Each recipe tells a little story about the food, whose recipe it was and what it means to her family. The recipes are wonderful. I've already made several of them and my family has loved them. If you are a fan of Paula, you will truly enjoy this cookbook. It is almost like having her in your kitchen.

Paula gives typical Southern food her unique flair with help from numerous relatives. . I really enjoyed the stories that accompany each receipe. The receipes were very similar to dishes my mother cooked, having lived the east Ark and born in Alabama. I was raised in Ok. so we never had fresh seafood. I would recommend it. Hope I can buy more before the powers that be remove everything that you built. love you, Trudy D

I was able to use this book from our local library several years ago. Ms. Deen's recent trouble caused me to purchase it. The absolute hypocrisy shown by the corporate officials who severed their relationships with her is mind boggling. A real instance of *let he who is without sin cast the first stone.* None of us should say or do many of the things that we still say or do. She admitted her mistake. Do the corporate officers or spokespersons ever say or do anything they should not? And, her cookbooks have many terrific recipes which is plenty of reason to buy them.

just got it today. :)

My wife uses the cookbook regularly since she got it on Mother's Day, not only because she's a huge Ms. Deen fan, but as well because the recipes are well written and easy to follow.

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