



Bourbon: a Savor the South (R) cookbook (Hardback)

By Kathleen Purvis

The University of North Carolina Press, United States, 2013. Hardback. Condition: New. New edition. Language: English . Brand New Book. Did you know that bourbon must be made in America and aged for at least two years in new American oak barrels that are charred on the inside? In this spirited little cookbook, Kathleen Purvis explores the history, mythology, and culinary star power of this quintessential southern liquor. On the scene in Kentucky, home to most bourbon makers, she reports on the science and love behind the liquor s long, careful production. Featuring both classic and cutting-edge cocktails, the cookbook ranges well beyond beverages to present bourbon as a distinct ingredient in appetizers, entrees, side dishes, and desserts. From Classic Mint Julep to Bourbon-Ginger Grilled Pork Tenderloin to Pecan Bourbon Balls to Bourbon-Chicken Liver Pate, the 54 recipes in Bourbon are punctuated by Purvis s wicked sense of humor. Did you know that even the taxman takes a cut from the angel s share that evaporates from bourbon barrels? |Did you know that bourbon must be made in America and aged for at least two years in new American oak barrels that are charred on the inside? In this spirited...



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