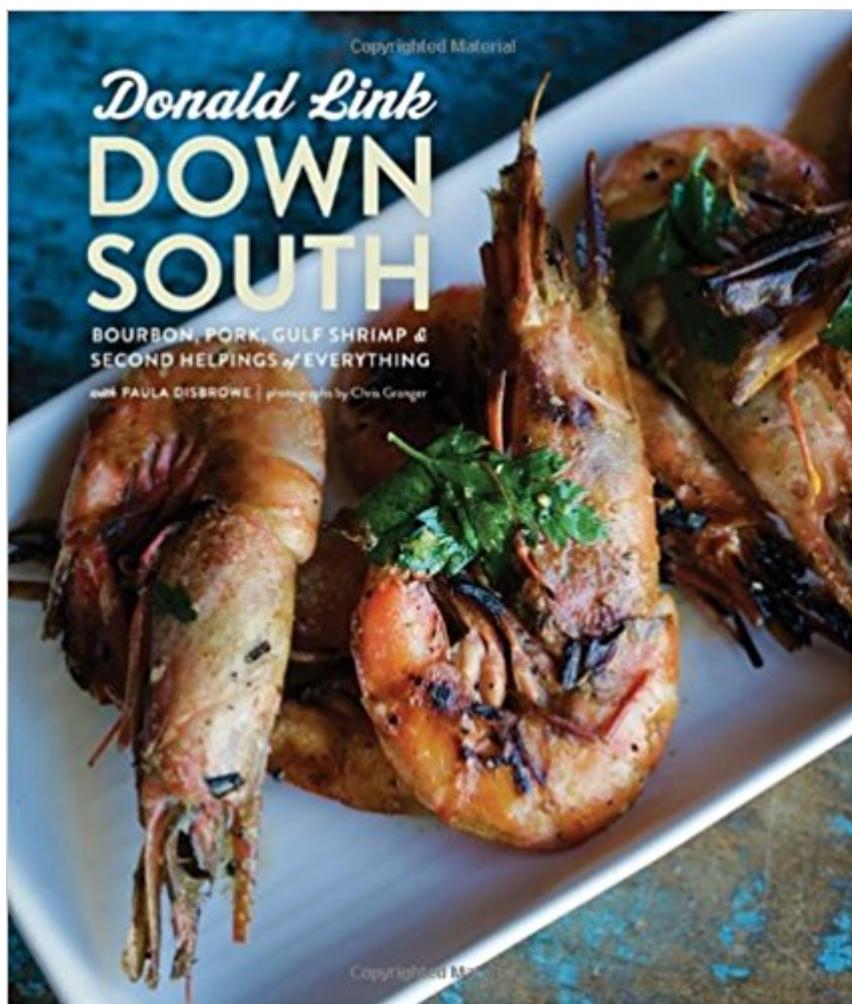


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Down South: Bourbon, Pork, Gulf Shrimp & Second Helpings Of Everything



Synopsis

Perhaps best known as the James Beard Award-winning chef behind some of New Orleans' most beloved restaurants, including Cochon and Herbsaint, Donald Link also has a knack for sniffing out a backyard barbecue wherever he travels and scoring an invitation to sample some of the best food around. In *Down South* he combines his talents to unearth true down home Southern cooking so everyone can pull up a seat at the table and sample some of the region's finest flavors. Link rejoices in the slow-cooked pork barbecue of Memphis, fresh seafood all along the Gulf coast, peas and shell beans from the farmlands in Mississippi and Alabama, Kentucky single barrel bourbon, and other regional standouts in 110 recipes and 100 color photographs. Along the way, he introduces all sorts of characters and places, including pitmaster Nick Pihakis of Jim 'N Nick's BBQ, Louisiana goat farmer Bill Ryal, beloved Southern writer Julia Reed, a true Tupelo honey apiary in Florida, and a Texas lamb ranch with a llama named Fritz. Join Link Down South, where tall tales are told, drinks are slung back, great food is made to be shared, and too many desserts, it turns out, is just the right amount.

Book Information

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Customer Reviews

I ordered this cookbook because I am a HUGE fan of Cochon, Herbsaint and Pesche in New Orleans. Also b/c when interviewed in Food and Wine Magazine Link said that he carries a small knife in the glove box in his car so he can taste boudin sausage wherever he happens to be driving through Louisiana. I was not disappointed by the cookbook. First off, it is gorgeously photographed,

and each section and recipe has a forward written by Link which is very personable and accessible. The recipes are not crazy ones that you will never be able to cook - they contain readily available ingredients (especially if you live in the South) Everything I have tried so far is delicious. Am SO glad for his Barbecue Shrimp recipe - been trying to work this out on my own for years and many failed internet recipes this is by far the best!

I bought this book because I have Donald Link's other cookbook, "Real Cajun" and really enjoyed it. I also looked at what was available in the preview and looked forward to this book being it's equal. For me, it fell a little short. Don't get me wrong, there are a number of good recipes in this book that I look forward to trying them, but there are more recipes that I would pass on completely. I also thought that the background info and stories weren't quite as interesting. So it's good, but not great in my mind.

Did a cocktail party featuring only recipes from Down South. All were great. Only problem I had was with the Spicey Pecans. I followed directions and burned the first batch. I re-did them at a lower temp and less time in oven and everyone loved them.

Down South by Donald Link. I opened the book at page 40, I gasped and told my husband we will be stopping by the market. There it was a beautiful photograph of cheese in a skillet, Uruguayan, Spicey Baked Cheese. You know it's going to be a good cookbook when the first page you flip to you want to make that recipe and make it NOW! It just got better after that with recipes like Parmesan Bacon Gougeres, Grilled Ham Steak with Charred Blood Oranges, Slow-Roasted Pork Shoulder with Kumquats and Chiles, Watermelon Gazpacho with Crabmeat, Gingered Apple Slaw and Banana Pudding with Moonshine Whipped Cream. With 110 recipes and 100 photographs in this cookbook my culinary trip to the South is going to have me busy in the kitchen and on the grill. Donald Link is the chef-owner of Herbsaint and Cochon in New Orleans. He won the James Beard Award for Best Chef South in 2007. No joke, on the way home I stopped at the market and made the baked cheese for dinner. My husband wasn't too sure about baked cheese but one taste and he said I could make that anytime I wanted. If you love Southern cooking as much as I do you will not regret adding this cookbook to your collection. I received Down South from Blogging for Books

We love Chef Donald Link so much we go on roadtrips just to visit his restaurants! You will not find

better food anywhere, and the same can be said of both his cookbooks. A great gift for anyone who truly loves food :)

Any cookbook that opens with cocktails is going to be good. Any cookbook that includes a note with a shout out to Pappy Van Winkler as a bourbon of choice is going to be GREAT. With a subtitle of Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything, Donald Link's Down South is down, down south. There is a chapter called Heads, Feet, Necks, and Bones that brought me warm memories of my MawMaw's old kitchen with parts boiling in stock pots all around. But Link elevates his dishes, and gives you the pictures and stories to prove it. This is a love letter to a way of cooking and living that is close to this man's heart, in his blood and you know this by looking through his book. Pictures throughout Louisiana, pig roasts, Aunt Sally's Pie, regular customers at his restaurant, much less his son slurping up a cold Cream Soda Sherbet all showcase the inspiration for the food he lives and loves. I suggest mixing a cocktail straight out of the first section and curling up with this beautiful book and savoring it. Read the notes and stories, examine the pictures, imagine the smells and flavors while you sip away. And then, share the food. Get the fire going. Buy this as a host/hostess or holiday gift and share the love. Unless you are inviting vegetarians over. DON'T give them this book. Don't ever give a vegetarian a book that has a chapter called Heads, Feet... Well, you know. Fix y'all another drink and get seconds of this one! Provided by publisher

Down South: Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything I am sure that you can tell by looking at the cover of this book that I am head over heels for it. Look at those prawns, y'all. They are so beautiful that I want to hug you. This book made me happy. Even if were not full of amazing recipes, the witty banter and food photography is enough to bring joy to your heart. I remember when cookbooks were just photocopied recipes. This is like a bonus book inside page after page of culinary delight. From a cocktail entitled The Cherry Bounce, to goug  res, to r  moulade, beignets, and spicy grilled quail, this book has it all. It's a little bit fancy and a bit down home. Of course, there are crazy whole animal recipes that I could never conjure up the courage to cook. Perhaps that just makes me a semi-Southerner. People who cook whole ducks, alligators, and pigs are a brute force to be reckoned with. Pick this book up. Even if you just set it on your counter and never open it up, it will make you happy. You can also decide to open it, slather something with butter and fall helplessly into pure bliss. This book was graciously provided by Random House for review.

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