

1. Record Nr.	UNINA9910136680503321
Autore	Roy Jason <1979->
Titolo	Biscuit Head : new Southern biscuits, breakfasts, and brunch // Jason & Carolyn Roy
Pubbl/distr/stampa	Minneapolis, Minnesota : , : Voyageur Press, , 2016 ©2016
ISBN	0-7603-5136-8
Edizione	[1st ed.]
Descrizione fisica	1 online resource (211 pages) : color illustrations, photographs
Disciplina	641.81/57
Soggetti	Cooking, American - Southern style Biscuits Breakfasts Brunches
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	Cover -- Title -- Copyright -- Contents -- Introduction -- Southern Pantry Must-Haves -- Pie Spice -- Head Spice -- Chapter 1: Biscuits -- All About Biscuits -- The Classic Cathead Biscuit -- Gluten-Free Cathead Biscuit -- Rye Biscuit -- Mac 'n' Cheese Biscuit -- Beet and Basil Biscuit -- Roasted Corn and Jalapeño Biscuit -- Beer City Biscuit -- Chapter 2: On Your Biscuit -- Gravies -- Red Eye Gravy -- Pork Sausage Gravy -- Sweet Potato Coconut Gravy -- That's Our Jam (Bar) -- How to Can -- Spiced Cherry Jam -- Amaretto Marmalade -- Raspberry Jam -- Sweet Potato Chai Butter -- Honeycrisp Apple Preserves -- Whip It Real Good (The Butter, That Is) -- Apricot White Ale Butter -- Marcona Almond Butter -- Sriracha Honey Butter -- Raspberry Truffle Butter -- Infused Honeys -- Herb-Infused Orange Honey -- Roasted Honey with Thyme -- Chile Garlic Honey -- Hot Sauces -- Blueberry Jalapeño Hot Sauce -- Strawberry Buffalo Sauce -- D'Arbol Sauce -- Chapter 3: In Your Biscuit -- Pimento Cheese -- Hoop and Jalapeño Pimento Cheese -- Classic Pimento Cheese -- Smokehouse Pimento Cheese -- Mimosa Fried Chicken -- Southern Fried Green Tomatoes with Chèvre Dressing -- Chicken-Fried Tofu -- Boiled Peanut Falafel with Peanut Butter Molasses -- Fried Catfish with

Tomato Sofrito and Fennel Slaw -- Smoked Beef Brisket -- Duck Confit Hash -- Bacon of the Day -- Makin' Bacon -- S'mores Bacon -- Blueberry Black Peppercorn Bacon -- Habanero-Sorghum Bacon -- Bacon-Wrapped Pork Loin with Smoked Maple Syrup -- Chapter 4: On the Side -- Biscuit Head Grits -- Collards Callaloo -- Sriracha Coleslaw -- The Westers' White Bean Salad -- Biscuit Head Mac 'n' Cheese -- Southern Chow Chow -- BBQ Pickled Onions -- Corn Pudding -- Okra Hush Puppies -- Bacon Slab and Bourbon Baked Beans -- Chapter 5: Eggs -- Sunny-Side Up and Other Fried Eggs -- The Sunny-Side -- Fry 'Em Up.

Perfectly Poached -- Hollandaise Sauce -- Scrambled, Please! -- Quinoa Scramble -- Oven-Baked Eggs with Biscuits, Gravy, and Chow Chow -- The Perfect Quiche with Biscuit Crust -- Kimchi and Bacon Frittata with Pickled Shrimp Salad -- Red Beet Deviled Eggs -- BLT Egg Salad -- Chapter 6: Sweets -- Biscuit French Toast -- Sorghum Whipped Cream -- Brown Sugar and Cinnamon Syrup -- Biscuit Donut Holes with Lemon Curd -- Lemon Curd -- Quinoa Porridge with Pecan Sugar -- Chocolate Biscuit Bread Pudding -- Chocolate Gravy -- Berry Biscuit Shortcake -- Key Lime Pie in a Jar -- Graham Cracker Crust -- Buttermilk Ice Cream with Bourbon Figs -- Bourbon Figs -- Sorghum Seed Caramel "Corn" with Peanuts and Bacon -- Buttermilk Pie -- Acknowledgments -- Index -- About the Authors.

---

### Sommario/riassunto

From the kitchen of Biscuit Head restaurant comes a book packed with creative biscuits and everything you want to go with them, from addictive gravies and jams to decked-out breakfast sandwiches.

---