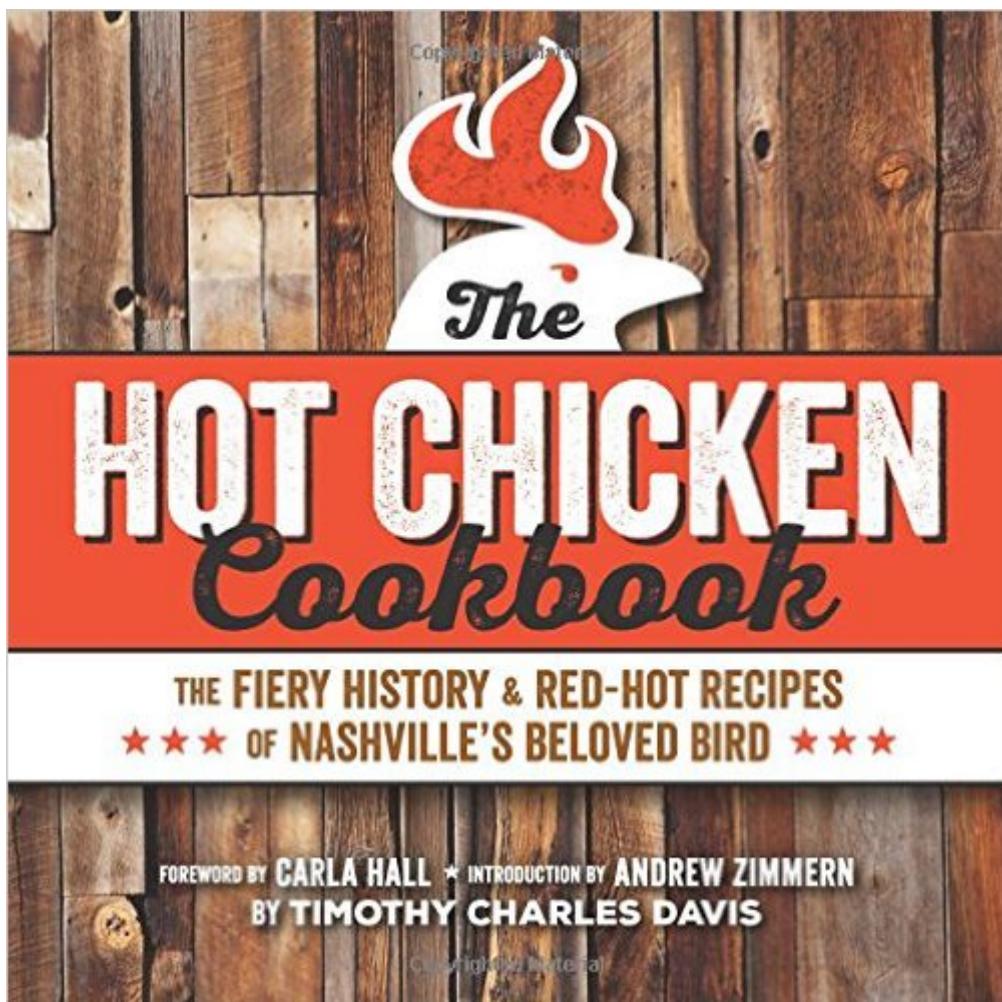


The book was found

Hot Chicken Cookbook: The Fiery History & Red-Hot Recipes Of Nashville's Beloved Bird



Synopsis

Nashville-style Hot Chicken is the Music Cityâ™s claim to culinary fame. Entrenched in the cityâ™s history, but also fresh enough to contribute to Nashvilleâ™s exploding national popularity as a creative urban scene, Hot Chicken is an addiction and a sweet, spicy salvation to those who've had it. In *The Hot Chicken Cookbook*, Timothy Davis, a chef, writer, and Nashville resident, traces the dishâ™s origins back to the late 1930â™s at Princeâ™s Hot Chicken Shack, a story of love gone wrong, and follows the trail to its white-hot buzz of today. For more perspective on devotion, he visits the Nashville Hot Chicken Festival and talks chicken with *The Chew*'s Carla Hall, Food Network personality Andrew Zimmern, Yo La Tengoâ™s Ira Kaplan, writer of âœReturn to Hot Chickenâ•, Joe Kwan of the Avett Brothers, and other culinary luminaries like Edward Lee, Linton Hopkins, Sarah Gavigan, Steven Satterfield, and Hugh Acheson. Featuring over two-dozen recipes from the finest Hot Chicken restaurants in Nashville and beyond, *The Hot Chicken Cookbook* tells the tale of Music City's fiery bird going global to influence a world of chefs and eaters.

Book Information

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Customer Reviews

Since visiting Nashville a few years back, I have been addicted to Hot Chicken. I hit Hattie B's every time I'm in Music City. People up here in the north just look at me funny when I tell them how delicious a lunch at Hattie B's is. Now I have proof of my passion...Can't wait to give this at Christmas to all my foodie friends. This book covers it all -- and the recipes are outstanding. Can't wait to make the Hot Chicken Pizza and the Hot Chicken Buns. What's really great is the

progression in the book -- the origin of Hot Chicken to its huge popularity in Nashville to the expanding national addiction fueled by some of today's most well-known chefs. The secret's out -- Hot Chicken has arrived...

I've been trying to replicate hot chicken and my guesses at recipes have been a bust until now. This book has great recipes for a few different versions--I've tried two of the hot chicken recipes and both are spot on but with slight differences. Trying Carla Hall's recipe next (it's in book too), with Hattie B's side of pimento mac n cheese. Also, I actually read this book. And liked it. I almost never read cookbooks. Cool story.

This book is a great read and has some excellent hit chicken and accessories recipes. My wife and I live in Nashville, so we go to Hattie B's and Princes when we can and I am happy I purchased this book! It's good to know the history and get some great recipes in the process.

I love this book! They have a ton of helpful tips, and tricks. Plus, I like how they knowledge Princess Hot Chicken in Nashville TN as the founder of Hot Chicken. Don't forget to watch some YouTube videos before cooking the chicken for extra ideas.

I received this book as a gift and really enjoyed reading it. I live in Nashville and love hot chicken, Prince's Hot Chicken Shack holding the number one spot in my heart, obviously. There are recipes in this cookbook, but it honestly reads more as a history on Nashville hot chicken. It's a great gift for the hot chicken lovers in your life.

Hot Chicken has a rich history in the city of Nashville, but over the past few years, Hot Chicken has caught on and gone mainstream! This cookbook is for all Hot Chicken fans! You'll learn the history of this spicy, Nashville delicacy as well as some fantastic recipes and creations outside the norm of your traditional hot chicken. This is a must read and own for any foodie!

Nice book with lots of photos and information. Recipes look great throughout. You'll need to halve all of them or make enough to feed a lot of people.

Not your typical cookbook--great recipes you can't find (reliably) anywhere else & great stories I've never heard before.

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