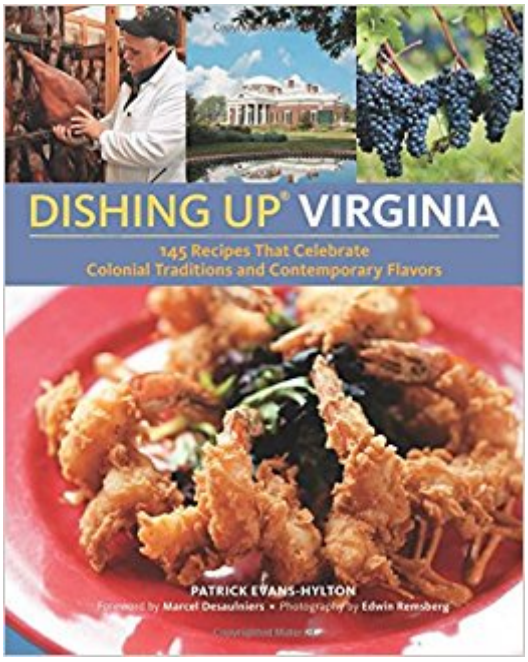
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Dishing UpÃ‚Â® Virginia: 145 Recipes That Celebrate Colonial Traditions And Contemporary Flavors



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Synopsis

From colonial traditions through contemporary flavors, youÃ¢â ¬â„¢ll be amazed at the deliciously rich variety of VirginiaÃ¢â ¬â„¢s cuisine. Patrick Evans-Hylton presents 145 delectable recipes celebrating the stateÃ¢â ¬â„¢s oysters, blue crabs, peanuts, heirloom tomatoes, sweet potatoes, wine, and much more. Learn how to make Chesapeake Cioppino, Indian Butter Chicken, Black Cake, and scores of other regional delights. YouÃ¢â ¬â„¢ll soon be pairing Classic Southern Slaw with Pulled Pork BBQ or Virginia Fried Chicken.

Book Information

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Customer Reviews

The book takes you on a culinary tour of Virginia from the shorelines of the east to the mountains of the west and into the Piedmont region, citing a great deal of history page after page intermingled with each of the area's native recipes. (Virginia Gazette)The book is a lively dose of history, personalities and the stateÃ¢â ¬â„¢s diverse foodways. (Virginia Living Magazine)Striking the perfect balance between classic and modern recipes, Dishing UpÃ Â® Virginia paints a picture of the current Virginia food scene. (The Midwest Book Review)The book offers a wealth of American history accompanied by delicious dishes which run the gamut from fried chicken and cheese straws to Blue Cheese Ice Cream and Candied Bacon.A colorful compendium of the best ways to put the CommonwealthÃ¢â ¬â„¢s indigenous bounty to use.Lovely color photos belend with insights on Virginia's culture and cuisine that will attract any purchasing books for regional American cookery

collections. Ã Â

Explore Virginia’s rich culinary history with recipes that celebrate everything from heirloom crops and local wines to Virginia peanuts and Smithfield ham. The state’s prized ingredients are featured in favorite dishes from popular restaurants, recipes for fresh local fish, and even historical preparations, such as a crab cake recipe first published in 1726. For special occasions, you’ll be delighted by complete menus for a classic Sunday supper, a five-course seafood sampler, and three other celebrations. Add a bottle of Virginia’s world-class wine, and your feast is complete.

What I desire most when I purchase or collect a cookbook, is not only what it may have in the way of unusual or fun recipes, but most often I will buy it for how it will give me the zeitgeist of a particular region, or for what it tells me about the history of a community, or it’s people. How does a particular collection of recipes or reviews of a region’s best restaurants, or businesses, represent any given place? How did they learn to cook, or how had they resource their foods. What treatment of a favorite recipe was carried on through a family, or best represents it’s past. In Patrick Evans-Hylton’s cookbook, I find the best of both worlds, a great read, with new and old but all great recipes. The book is lovely, well researched, beautifully photographed. A compendium of people, places and delicious - "I’m going try that" recipes, all written in a casual and easy manner, like a friend giving you their favorite family recipe. Having lived in many of the various regions of Virginia, in this cookbook, I took particular enjoyment in seeing so many, of what I deemed my most favorite spots, or favorite people with whom I have enjoyed sharing their produce, or their talented kitchens. I now plan to use this cookbook as a sort of foodie road trip guide, I will use it to seek out many places yet to discover. It makes me very proud to live in such a beautiful state, and anyone who may wish to visit with our unique farmers, chefs, and businesses will find that this cookbook proves invaluable. And as Mr. Hylton states we understand it is exactly right that Virginia is where our American food culture and earliest food histories began.LeeAnne Tetrault, Powhatan, Virginia

At first glance, I was struck by the connections Patrick Evans-Hylton made from the Tidewater Region’s seafood cuisine, through the Piedmont’s produce, to the Blue Ridge Mountain’s wine country. I’m a multi-generational Virginian, but a thouroughly modern cook, I immediately appreciated the connections historically and regionally. I have all the old "receipts" and I’m always looking for new recipes to create and make my own. So now reading it from cover to cover, this book, so beautifully photographed, gives a tour of my friends and neighbors gardens, restaurants I

love, and many more I now want to try. Proudly pleased with with the old traditions, this well researched roadtrip through Virginia's foodways is one for the road and for my own kitchen.

Bought as a gift for my grandmother, a Virginia native, who has enjoyed reading the stories. Nice pictures and layouts.

Dishing Up Virginia does much more than simply bringing deliciousness to the dinner table--it tells the story of the very important history of food to the commonwealth of Virginia. The stories of the farmers and foodways, history and traditions meld perfectly with the beautiful photography and well-written recipes. Knowing the history behind the foods prevalent in each region (the refreshing and savvy way the book is broken up) makes preparing them and bringing them to the table even more special. Evans-Hylton does such a fine job proving the point that food is so much more than sustenance--it comfort, memories and more. If is life--and Virginia does it well.

This unassuming little paper back is a wonderful sleeper! The paper is thick and glossy - making splashes less likely to adhere. The quality of the photography and print exceeds any paperback I have seen. Really a shame it is not a hardback. Now the contents - jam packed with historical culinary information organized from the Eastern Shore westward. Traditional and modern recipes are interspersed with richly evocative vignettes about places and people, both past and here now. Oh, and the recipes - right out of my culinary heritage - from the seafood (clams, crabs, shrimp, shad roe, ray), peanuts, sweet potatoes and corn of the coast to the beef, lamb and apples of western reaches, this book is full of recipes ranging from colonial classics (in their original form and modernized) to modern selections from modern chefs - all easily made in a modern home kitchen. Eastern Shore Oyster Stew, Old School Crab Cakes with Cocktail Sauce (with its 8 buttery crackers), Corn Pudding and Brunswick Stew (with the inclusion of okra but no oddities like ketchup or BBQ sauce) are all exactly a my family has always made. Hayman Sweet Potato Bisque using the heirloom Eastern Shore Hayman white sweet potato (and suggesting the more readily available O'Henry) is a mainstay for big batch cooking and freezing in our home - we use the O'Henry sweet potatoes). Some of the modern recipes at first read seem a bit twee (Shad Roe with Lump Backfin Crabmeat - our roe was always pan fried in bacon grease and served with bacon, scrambled eggs and fresh biscuits)), but give them a chance, they are doable and impressive. Many of the modern recipes hail from distant places but that reflects waves of immigrants coming to Virginia. All in all, this book is far more than I expected and I recommend it heartily for personal use as well as gifting

for people with a love of the great state of Virginia.

I LOVE this cookbook. Well, it's really more than a cookbook, it's walk through the Commonwealth of Virginia with many steps along the way. We meet Thomas Jefferson, George and Martha Washington along with many well known chefs and food producers. I learned something new on every page. I can tell you I'm glad I purchased Dishing Up Virginia for my Kindle so I don't get food stains on the pages! If you eat and like history, this is the cookbook for you. It would make a wonderful Mother's Day, Father's Day, graduation or housewarming gift.

Patrick Evans-Hylton has done an amazing job with this cookbook. When it arrived, I browsed through it and saw several divine sounding recipes that I'd like to try. Unfortunately, I haven't seen the book since; my husband grabbed it and won't give it back...I hear him ooh'ing and aah'ing, even drooling! So I highly recommend this as a gift for the man in your life. More than just a cookbook, it's full of interesting tidbits...will satisfy any cookbook lover. I guess I will just have to buy my own personal copy!

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