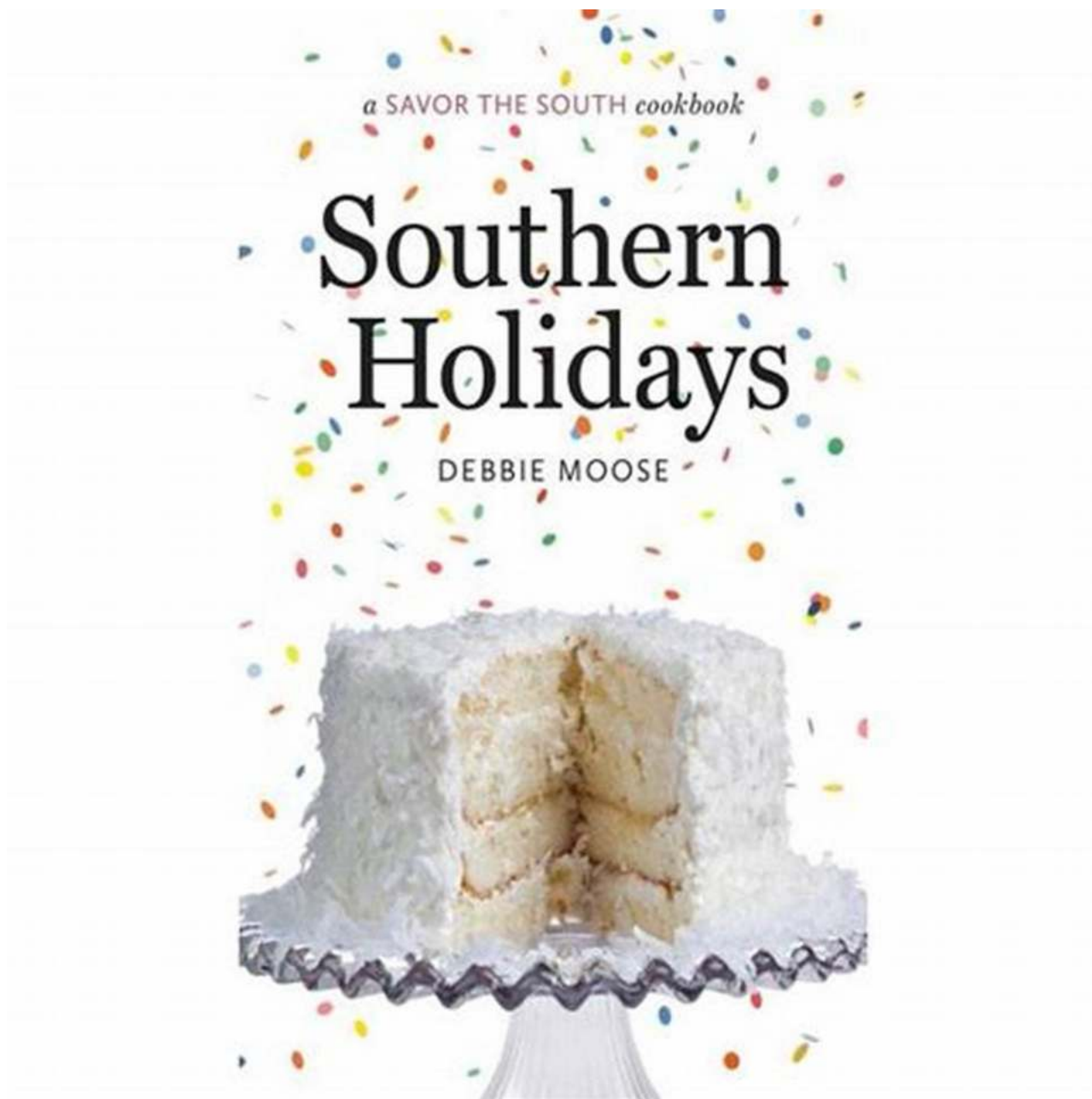


# Savor The South Cookbook: Delight in the Rich Flavors of Southern Cuisine



Welcome to the world of Southern cuisine - a food lover's paradise filled with soulful flavors, delightful aromas, and heartwarming dishes that will transport you to the charming kitchens of the South. And what better way to explore this delicious journey than with the renowned Savor The South Cookbook series.

Crafted with love and passion by some of the most talented Southern chefs and food writers, the award-winning Savor The South Cookbook series offers a collection of culinary treasures that celebrate the diverse food traditions and cultural heritage of the American South. With each volume devoted to a specific Southern ingredient or dish, these cookbooks provide an in-depth exploration of the region's deep-rooted culinary heritage.

a SAVOR THE SOUTH cookbook

**Ham**  
DAMON LEE FOWLER



## Ham: a Savor the South cookbook (Savor the South Cookbooks) by Alexandre Dumas (Kindle Edition)

★★★★★ 5 out of 5

Language	: English
File size	: 646 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 152 pages



From smoky barbecues and rich seafood delights to comforting soul food classics and irresistible desserts, there is a Savor The South Cookbook for every kind of Southern food enthusiast. Let's delve into some of the popular volumes in this remarkable series:

### **Savor The South Cookbook: The Best of Southern Flavors**

The Best of Southern Flavors is the flagship cookbook in the Savor The South series. It takes you on a gastronomic adventure through the diverse flavors and cooking styles that define Southern cuisine. With over 100 recipes featuring ingredients like pecans, peaches, collards, and more, this volume showcases the epitome of Southern culinary excellence.

## **Savor The South Cookbook: The Art of Barbecue**

Barbecue is a sacred culinary tradition in the South, and this volume pays homage to the smoky, tangy, and finger-licking goodness that defines Southern barbecue. From succulent pulled pork to mouthwatering ribs and tantalizing sauces, *The Art of Barbecue* is a must-have for any barbecue lover.

## **Savor The South Cookbook: Coastal Carolina Cuisine**

If you're a fan of fresh seafood and vibrant coastal flavors, *Coastal Carolina Cuisine* is the perfect cookbook for you. Dive into delectable recipes featuring shrimp, blue crabs, oysters, and other treasures from the Carolina coast. Explore the rich maritime history and enjoy the taste of Southern coastal bliss with this captivating volume.

## **Savor The South Cookbook: Southern Pies & Cobblers**

Southern cuisine isn't complete without its indulgent array of pies and cobblers. This cookbook is a treasure trove of mouthwatering pie recipes, from iconic pecan and sweet potato pies to luscious fruit cobblers. Whether you have a sweet tooth or simply appreciate the art of pie-making, *Southern Pies & Cobblers* will enchant your taste buds.

These are just a few examples of the delightful volumes in the *Savor The South Cookbook* series. Each book is a testament to the rich culinary traditions and the vibrant tapestry of flavors found across the American South. Whether you're a seasoned chef, a passionate foodie, or simply want to explore the diverse world of Southern cuisine, these cookbooks are an essential addition to your collection.

So, grab a copy of the *Savor The South Cookbook* series today, and embark on a culinary journey that will transport you to the heart of the South, one delicious recipe at a time!

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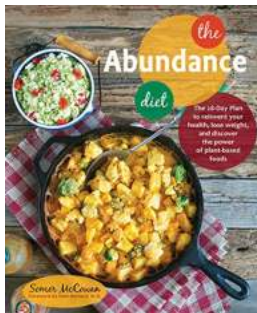
While the hindquarters of swine have been preserved in salt the world over for thousands of years, there are only a few places on earth where ham is as celebrated or integral to the cuisine as it is in the American South. To begin to understand the place that this iconic food holds in the hearts of southerners, Damon Lee Fowler writes, one has only to step into the historic smokehouse of Thomas Jefferson's Monticello and take a deep breath. More than a century after the last hams were hung to smoke in that chamber, the aroma of salt, smoke, and air-dried pork still permeates the rough masonry walls and clay floor, filling the air with its earthy perfume.

Even after centuries of culinary transformations throughout the South, that fragrance lingers in kitchens throughout the region. Ham's 55 recipes bring home the love in just about every way—brine- or dry-cured, smoked or not, boiled, baked, glazed, honey-baked and spiral cut, thin-sliced and piled into biscuits and sandwiches, fried up with eggs, with grits, with redeye gravy, added for savor to soups, casseroles, poultry, seafood, and, yes, the vegetable pot. Fowler also includes recipes inspired by Chinese, French, Italian, and Spanish dishes, and provides a guide to basic terminology and cooking methods.



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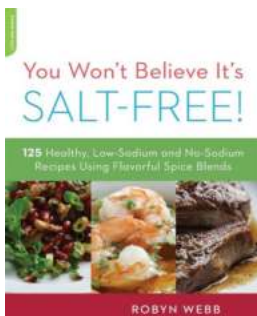
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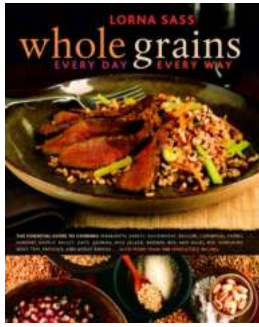
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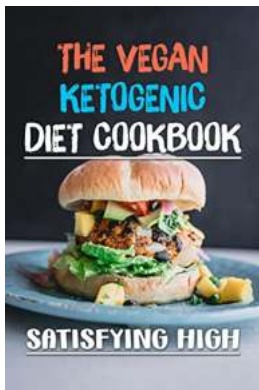
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