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# Home Cooking With Trisha Yearwood: Stories And Recipes To Share With Family And Friends



## Synopsis

There's much more to Trisha Yearwood than an award-winning country music career—she's also a passionate Southerner who has won the hearts of Food Network fans with her cooking show, Trisha's Southern Kitchen. In her New York Times bestseller, *Home Cooking with Trisha Yearwood*, Trisha invites you into her kitchen for a feast of flavorful meals and heartwarming personal anecdotes. She shares a trove of recipes from a lifetime of colorful gatherings. Trisha has that southern hospitality gene and when she cooks for others, it's an act of love. From breakfasts in bed like Garth's Breakfast Bowl that she makes for her husband to a hearty Chicken and Wild Rice Casserole for potlucks or Grandma Yearwood's Coconut Cake for the end of a festive meal, her delicious recipes are dedicated to her loved ones. Alongside are stories of meals at home, church suppers, fish fries, beach picnics, and holiday gatherings. Each dish—whether a main, side, or decadent dessert—may remind you of your own favorite family foods or inspire you to create new traditions. Plus, Trisha offers loads of practical advice on everything from how to easily ice a cake to how to expertly cut a slice of pie, and includes time-saving tips and ingredient substitutions. This soulful and sincere testament to a southern life well lived will delight you and any home cook who loves to eat well!

## Book Information

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## Customer Reviews

Recipe from *Home Cooking with Trisha Yearwood*: Chicken Pizza serves 12 to 14  
Ingredients 2 13.8-ounce cans premade pizza crust dough 4 tablespoons olive oil 2 teaspoons minced garlic 2

cups shredded mozzarella cheese (about 8 ounces) 2 cups shredded Cheddar cheese (about 8 ounces) 1 bell pepper, cored, seeded, and cut into strips 1 red onion, sliced vertically 3 boneless, skinless chicken breast halves, grilled and diced 6 slices bacon, cooked until crisp and crumbled

Preheat the oven to 350° F. Roll the pizza dough out and fit onto two 15-inch pizza pans. Drizzle 1 tablespoon of olive oil and 1 teaspoon of garlic on each pizza crust, followed by 1/2 cup each of the mozzarella cheese and 1/2 cup of the Cheddar cheese. Scatter half of the bell pepper, sliced onion, chicken, and bacon on top of the cheeses. Sprinkle another 1/2 cup mozzarella cheese and 1/2 cup Cheddar cheese over each pizza and drizzle each pizza with 1 tablespoon more of olive oil. Bake the pizzas for 20 to 25 minutes, or until the crusts are lightly browned. Slice each pizza into 8 pieces. --This text refers to the Hardcover edition.

Singer Trisha Yearwood has found another way to reach her audience— with this follow-up to her successful *Georgia Cooking in an Oklahoma Kitchen*, she serves up more homey, Southern-inflected fare from her country music kitchen. And this newest is every pinch of salt the sequel— from the foreword by her husband, Garth Brooks, and her intimate personal anecdotes to the recipes donated by family and friends (her grandmother's strawberry cake; Brooks's mother's cabbage rolls, her mama's homemade waffles). Yearwood jumps off with some helpful hints, such as the importance of fresh-shredded cheese and how to use scissors to release a stubborn piecrust. The meat of the book is rib-sticking classics for both special occasions and weeknights, like sweet potato pudding, jalapeño hushpuppies, and a Lowcountry boil. Yearwood's ingredients are not for the faint of heart or high of cholesterol (Garth's Breakfast Bowl, for example is a mix of eggs, frozen tater tots, sausage, bacon, and packaged cheese and garlic tortellini). But Yearwood's enthusiasm and warmth come through, particularly in the handwritten notes at the bottom of the pages. Photos. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the Hardcover edition.

I was excited to order this book, because I have her first cookbook downloaded on my Nook. Both are easy reads, and well written. I love the stories that go with the recipes, and the memories that continue from those family times around the table. Although my Nook is easy to take with me, I still love to hold a real book in my hands. This book will be well loved and used. I can hardly wait to try a lot of the recipes I have seen Trisha cook on her cooking show. I really love cookbooks that are simple to understand and have lots of pictures so I know what the finished product should look like. I also like that all the recipes have been tested by her and her family, so I know they are field tested

and will turn out. Ingredients can be expensive in complicated recipes and it is a gamble to try and make something untried. Thanks for sharing, the good times with your many fans. The book got here in a timely manner and was well packaged to protect it in route. "Simple pleasures, are life's greatest treasures!"

Love all of Trisha's cookbooks - good food, easy ingredients, great family stories! Every recipe I have made has been delicious - I think her Key Lime Cake is my favorite!

Trying out a cookbook on my new kindle. Too bad Kindle is not in color. I love seeing what the food should look like but you still have your recipes and the stories behind them.

Full of recipes that you would actually make.

Love her TV show! Love her cooking!

I've always wanted one of Trisha's cookbooks and this one is a beauty. She not only has great recipes, but she adds some history behind the recipe and makes you feel like you're sharing a wonderful part of her life. She's included some photos too and the book just brought back wonderful memories of all the great southern foods I know and love and also new foods I'm excited to make. I love the book and count it as one of the great additions to my collection of cookbooks. I'd recommend it highly to those who want to try Southern foods. The book, the price and the service were all great!

I love her hints and comments with each recipe. I also love her love of family.

Awesome. Southern. Recipes

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