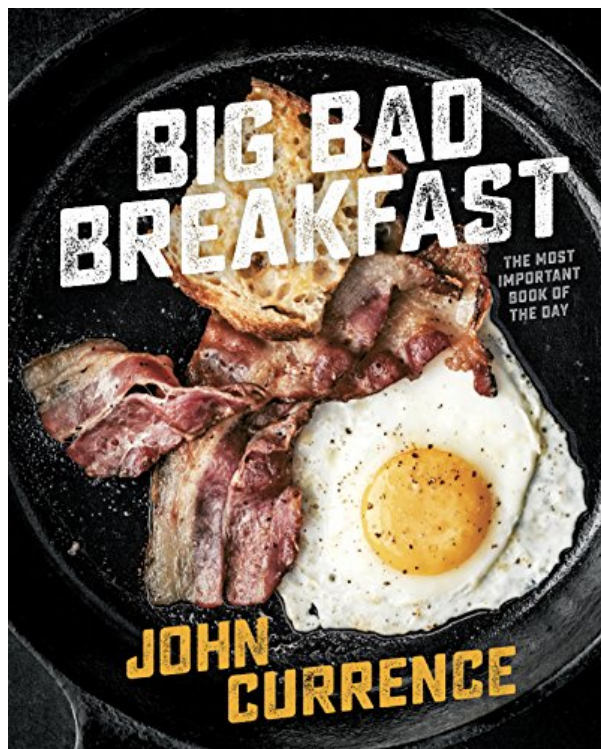
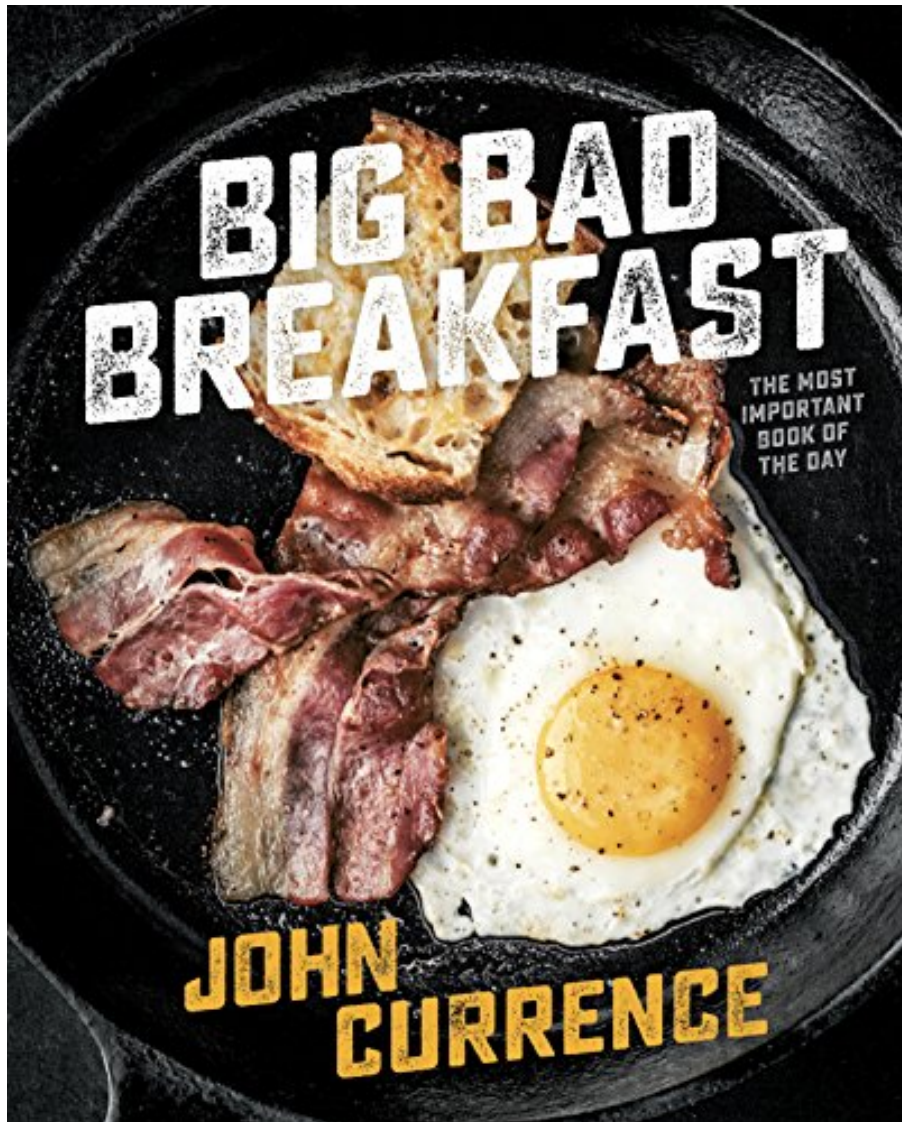


BIG BAD BREAKFAST: THE MOST IMPORTANT BOOK OF THE DAY BY JOHN CURRENCE



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From the James Beard Award winner, Top Chef Masters contestant, and acclaimed author comes this fun, festive, and highly caffeinated ode to the joys and rituals of the Southern breakfast, with over 125 recipes inspired by the author's popular restaurant in Oxford, Mississippi.

John Currence is one of the most celebrated and well-loved chefs in the South. Among his string of highly successful restaurants in Oxford, Mississippi, Big Bad Breakfast holds a special place in diners' hearts: It is a gathering place where people from all walks come together to share the most important meal of the day, breakfast. Southerners know how to do breakfast right, and Currence has elevated it to an artform: dishes like Banana-Pecan Coffee Cake, Spicy Boudin and Poached Eggs, and Oyster Pot Pie are comforting, soulful, and packed with real Southern flavor. Big Bad Breakfast is full of delicious recipes that will make the day ahead that much better--not to mention stories of the wonderful characters who fill the restaurant every morning, and a meditation on why the Southern breakfast is one of America's most valuable culinary contributions.

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0 of 0 people found the following review helpful.

I loved it!

By Mary C.

This is a terrific breakfast cookbook. A delightful read with lots of anecdotes and some great recipes: my kind of cookbook. Beard-award-winning Chef Currence covers all of the bases, and the vast majority of the recipes are accessible for the home cook. Some of them may be a bit too big for most of us: for example, 6 # of chicken sausage, 5# of breakfast sausage, or 7 1/2 cups of flour to make honey buns. The author does not offer suggestions for breaking down his recipes. Still, I've found plenty of recipes that I'm dying to make, including upping my biscuit game. Loved his story about his prized-but-lost beloved biscuit cutter. Loved his writing about shrimp and grits. You'll also find kid-friendly recipes, not just pancakes, but also "pop tarts." I watched Chef Currence on "Top Chef Masters" and did enjoy his sly wit. As for the profanity, I have purchased every season of Top Chef/Top Chef Masters via Amazon, and I watch them over and over while I spend hours in the kitchen cooking. I also watch other Food Network and Gordon Ramsay cooking shows. On these shows, chefs speaking on national television are bleeped over and over and over, so I'm used to it. However, if it bothers you, this is not the book for you. Finally, as we all know, some e-books are less accessible than others. However, this one has fully clickable TOC and index, and clickable embedded recipes, and most of the recipes are accompanied by color photos.

0 of 0 people found the following review helpful.

Love all the recipes but the Chorizo Migas are the best!

By Justin

great book for breakfast recipes. Breakfast is my favorite meal of the day and this book hits home on so many levels. I am a huge fan of the Chorizo Migas and southwest seasoning recipes. I made this and took it to work one day and everyone couldn't believe how good it was.

0 of 0 people found the following review helpful.

I like it!!!

By Lola Jones

This book has some excellent basic recipes, some different and interesting ones, and gives great recipes for condiments and side items. I collect breakfast/brunch cookbooks and this is a favorite.

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I am fascinated with the American worry about "undercooking things." Food can always be cooked more if it is not cooked enough, but **YOU CAN'T FUCKING UNCOOK IT** if you cook it too long. Granted, we shouldn't rub raw factory chicken on our toast right before we eat, but I have been making fresh mayonnaise and Caesar dressing with raw eggs for thirty-five years and nobody has ever been sick. Trichinosis is not carried by domestic pigs, and a piece of cooked pork that's still a little pink beats the crap out of a well-done, dried-out offering. Try the yolk runny, people. With a little salt, it transforms dishes from good to resplendent.

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You can make pancakes for your kids, freeze them, and rewarm them later. You can make a breakfast casserole or assemble sweet rolls the night before and just turn on the oven the next day. Breakfast is a fun meal, and most of the time, it doesn't require a ton of effort or mess. More often than not, it's just about clearing your eyes and committing to loved ones. Remember, breakfast is a joy, not a chore, and the possibilities are endless. It just comes at a weird time of day. And if that's the deal breaker for you, well, shit, make breakfast for dinner.

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