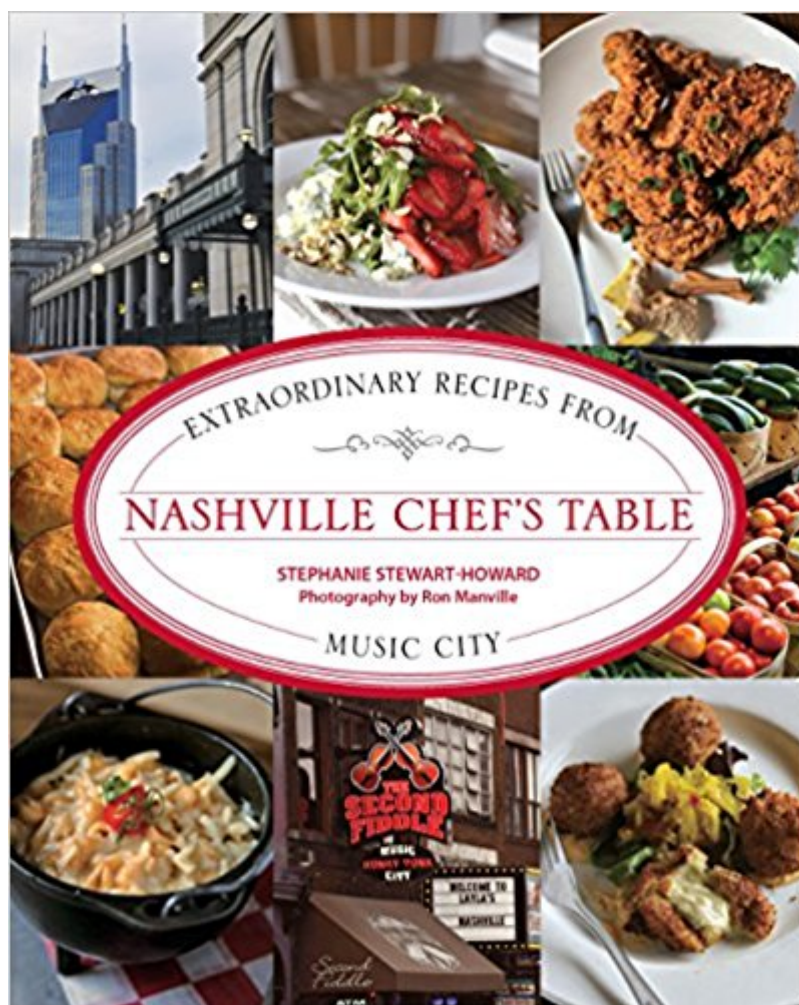


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Nashville Chef's Table: Extraordinary Recipes From Music City



Synopsis

Nashvillians have a special appreciation and pride in both the low and high culture of their city—a mix of divey, soulful magic and innovative new South that make this city great. It’s a variety that shows up in the music, for sure, but also in the food. So just as Nashville attracts creative musicians of all types (who just might be filling your wine glass at dinner), Music City also has been drawing creative cuisines, too. The hot chicken and meat-and-threes live on with a strong legacy, but so do farm-to-table restaurants, celebrating the city’s agrarian roots in new ways, as well as innovative restaurants, heralding the new American South. With recipes for the home cook from over 50 of the city’s most celebrated restaurants and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, *Nashville Chef’s Table* is the ultimate gift and keepsake cookbook for both tourists and locals alike.

Book Information

Series: Chef’s Table

Hardcover: 224 pages

Publisher: Lyons Press; First edition (December 17, 2013)

Language: English

ISBN-10: 0762792205

ISBN-13: 978-0762792207

Product Dimensions: 9.3 x 7.7 x 0.8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 6 customer reviews

Best Sellers Rank: #739,759 in Books (See Top 100 in Books) #13 in Books > Travel > United States > Tennessee > Nashville #405 in Books > Travel > Food, Lodging & Transportation > Dining #766 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

“From fine dining to food trucks, Stewart-Howard highlights the chefs and recipes that make up the Nashville culinary experience. More than just a collection of recipes, this book presents the rich culture and history of the city through beautiful photography and engaging stories. Perfect for anyone interested in Nashville.”
—Sara Lee Burd, Executive Editor, Nashville Arts Magazine
“There are few things more sacred to chefs than their

recipes. It takes a gracefully persuasive person like Stephanie to convince them to share these precious gifts with her readers. It also takes a writer as talented as Stephanie to express the passion for which these Nashville culinary artists put into their cooking. If she recommends a restaurant, I'm immediately on the phone making reservations! This book allows readers to take a culinary tour of Music City either on the road or in their own home kitchen.

Chris Chamberlain, Food and Drink writer, Nashville Scene and Nashville Lifestyles and author of *The Southern Foodie* "Stephanie has selected the best for her quest of Nashville restaurants. She writes with passion and authority in this wide-ranging staple of Southern palates.

Daisy King, author of *Miss Daisy Celebrates Tennessee* and other books "Nashville Chef's Table is a must-have for anyone in search of a good, southern meal. It made this homesick former Franklin resident both nostalgic and extremely hungry. Stephanie Stewart-Howard has perfectly captured the city's unique and diverse flavors with an incomparable selection of recipes that will send you straight to the kitchen, desperate to start cooking and eating.

Tasha Alexander, New York Times bestselling author of the *Lady Emily* series and the novel *Elizabeth: The Golden Age* "Stephanie doesn't just eat at a restaurant or visit a distillery to write about a product. She invests her time in getting to know the story of a company . . . She takes as much pride in her research as many suppliers take in their handcrafted products: from farm to table, from grain to distillation.

Kendall Mitchell Gemmill, Grand Divisions Beverage "Stephanie Stewart not only possesses the skills of a true food critic, she is a passionate foodie and a Nashville Original in her own right. We're fortunate to have her voice spreading the word about Nashville's thriving culinary scene.

Cindy Dupree, PR Director, Tennessee Department of Tourist Development "In her beautiful book, Stephanie Stewart may not disclose more mushroom patches, but she will help you recreate some of the secret tips that make Nashville's restaurants world class. Whether recreating Bella Nashville's pizza dough, Sloco's delicious caraway slaw, or your favorite Holland House Bar and Refuge cocktail, this guide to the best food and drink the city will serve your palate well. While some of the best of Nashville whether Martin's whole hog BBQ pit or Bella Nashville's giant wood fired stove still must be experienced first hand, Stewart helps us bring creations of pioneers of the Nashville food scene into the comfort of our own kitchens.

Sarah Bellos, Stony Creek Colors

Stephanie Stewart-Howard is a journalist and author whose resume also includes work as an artist, actor, costume designer and researcher. She received her BA and MA from the Universities of Iowa and Nebraska (Omaha), respectively. After spending several years as managing editor and primary writer at Nashville Lifestyles magazine, she decided to leap into the book and freelance world. Ron Manville is a culinary/lifestyle photographer who has photographed sixty-six cookbooks that have garnered seventeen National and International awards, including four James Beards. He is a contributing photographer for Art Culinare, Grace Ormonde's Wedding Style magazine, Local Palate, Nashville Lifestyles, and many other publications.

The stories that describe the author's interaction with the restaurant owners and some of the history behind each of the restaurants are well written and give some insight into what makes each place special. The accompanying recipes are for dishes that look absolutely delicious. Some of the recipes, I will be able to make. Some of them require special ingredients that you will have to get from the restaurants themselves. The book is gorgeous and a joy to look through.

Love it and Nashville

Great cookbook cannot wait to try some of yummy recipes. Makes me wish I had visited some of the sites listed in the book while I was in Nashville!

The author intertwines stories about each unique restaurant with recipes that make you want to go there...NOW. I will use Ms. Stewart-Howard's book on each of my next trips to Nashville and know that I'm getting "the real deal."

I picked this up at the library and now it's in my cart. After living in the Nashville area for almost two years, I am amazed at how many restaurants I still need to try. Some are pretty basic, nothing fancy kind of places while others are much more upscale. The recipes look good and I will definitely be making several dishes. Hopefully the recipes will work out, but even if they don't this book is still worth the price of admission. The author's stories are personal, friendly and inviting. They are motivating me to get out and check these restaurants out NOW. My husband is trying to convince me to make reservations as I type this. I have a feeling I'll be sending this to a lot of friends and

relatives who don't live across the country. Maybe after reading this, they will be more inclined to visit.

Great book with fabulous recipes that are easy to make. Well written with great history to go with the restaurants.

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