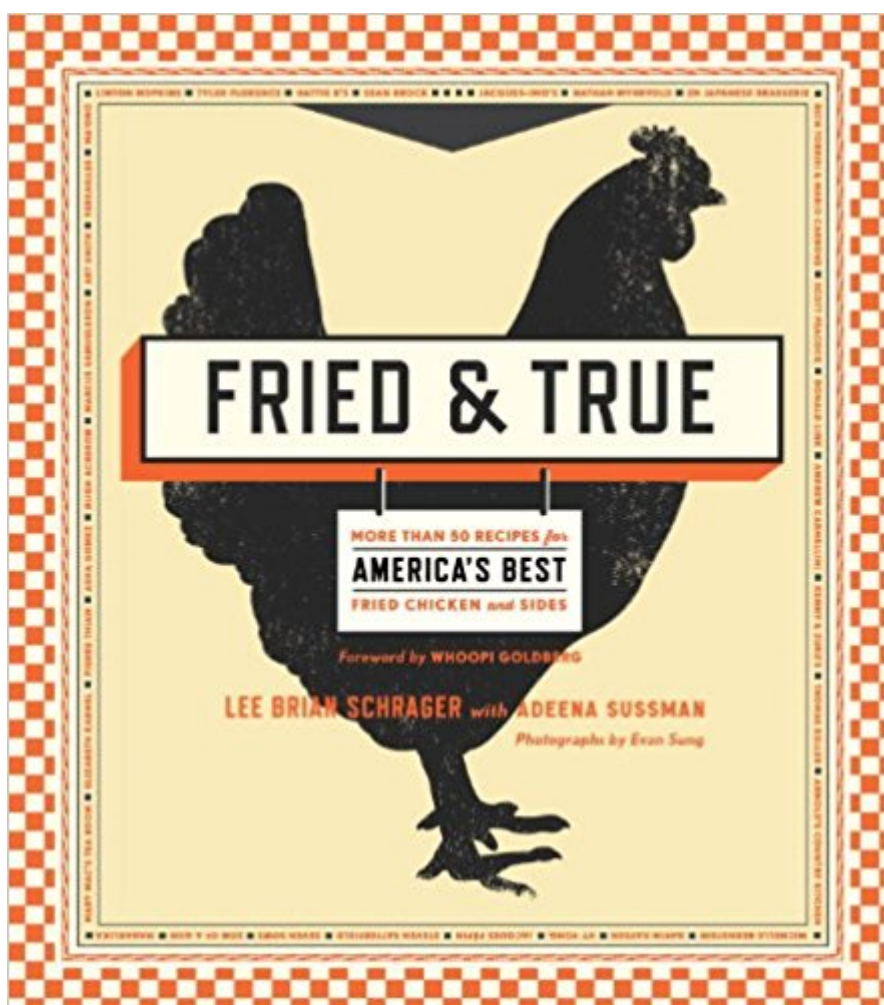


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# Fried & True: More Than 50 Recipes For America's Best Fried Chicken And Sides



## Synopsis

Whether you prefer it cold out of the fridge or hot and crispy on a buttery biscuit, you will find your new favorite fried chicken recipe in *Fried & True*, serving up more than 50 recipes for America's most decadently delicious food. Lee Schrager has left no stone unturned in his quest to find America's best fried chicken. From four-star restaurants to roadside fry shacks, you'll learn how to brine your bird, give it a buttermilk bath, batter or even double batter it, season with loads of spices, and fry it up to golden perfection. Recipes to savor include:--Hattie B's Hot Chicken--Yotam Ottolenghi's Seeded Chicken Schnitzel with Parsley-Caper Mayonnaise--Marcus Samuelsson's Coconut Fried Chicken with Collards and Gravy--Jacques-Imo's Fried Chicken and Smothered Cabbage--The Loveless Cafe's Fried Chicken and Hash Brown Casserole--Blackberry Farm's Sweet Tea Brined Fried Chicken--Charles Phan's Hard Water Fried Chicken--Thomas Keller's Buttermilk Fried Chicken--Wylie Dufresne's Popeyes-Style Chicken Tenders and Biscuits Sink your teeth into *Fried & True*, the source of your next great fried chicken masterpiece and a tribute to America's most beloved culinary treasure.

## Book Information

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## Customer Reviews

Featured Recipes from *Fried & True* Download the recipe for Charles Phan Hard Water's Fried Chicken Download the recipe for Art Smith Fried Chicken

LEE BRIAN SCHRAGER is the founder of the Food Network South Beach and New York City Wine & Food Festivals. He is also the vice president of corporate communications and national events at Southern Wine & Spirits of America and the author of The Food Network South Beach Wine & Food Festival Cookbook. A graduate of the Culinary Institute of America, Lee has appeared on Today and Rachael Ray and serves on the board of directors for the Food Bank for New York City. He lives in Miami and New York City. ADEENA SUSSMAN is a food writer and recipe developer who has been published in Food & Wine, Martha Stewart Living, Cooking Light, Health, Self, and Every Day with Rachael Ray, and on Epicurious. EVAN SUNG is a prominent food, lifestyle, and travel photographer based in Brooklyn. His work appears regularly in the New York Times and he has worked on cookbooks with some of the top chefs from around the world.

I love fried chicken so of course I purchased FRIED AND TRUE. There are enough variations of fried chicken in this cookbook to last a good long time. I do wish I had purchased the hardcopy rather than the Kindle version in this case. The pictures are small on the Kindle and I'd like to be able to see them full-size. Another small minus: the captions are switched on a few of the pictures but it's easy to figure out which caption goes where. The recipes mostly come from the South, with a few on the West coast. I would have liked to have seen some from the Midwestern states or more of the Heartland. I know of at least two GREAT chicken places in the Denver area - Wishbone Restaurant around since 1963 and White Fence Farm around since 1973. If you love fried chicken in all its variations, this cookbook is for you. And I like, that for the most part, the ingredients are easy to find. There are a few more exotic recipes and the book lets you know where you might find the ingredients.

It's crispy, juicy, succulent, tender and oh so good!!! I'm talking about fried chicken! Who doesn't love this classic quintessential american dish? Rolled in flour or bread crumb coating and spices and deep-fried to a golden brown! Eaten hot or cold alongside satisfying sides like mashed potatoes, stuffing, macaroni & cheese, corn, coleslaw or potato salad, or with biscuits and gravy? Portable provisions, this has become america's favorite finger food! For years, fried chicken has become a regional specialty- a favorite of the Southern United States. But it took a civil war, an industrial revolution, and one very cantankerous bearded gentleman (Colonel Harlan Sanders) to get fried chicken to strut north of the Mason-Dixon Line out of the southern kitchens, and beyond American shores! Bravo to authors Lee Brian Schrager and Adeena Sussman for writing this great cookbook! (I love reading the foreword by Whoopi Goldberg too!) I Only wished that they included

fried chicken recipes from restaurants such as KFC and Church's. Being Filipino-American, I also enjoyed Max's of Manilla for their fried chicken too!

Okay...somebody at the big time publishing house should have hired an intern to format this for Kindle. The layout is a beast, especially the tables and navigation. The content is GREAT. Wonderful sample of the best of the best to get you on your own journey for your own perfect fried chicken bliss. Oh... and the sides recipes are AMAZING! If you can trudge through the formatting issues, add it to our library..

This is a masterpiece of a presentation of the American Icon: Fried Chicken. Other fried chicken books have served well to focus on exceptional "back to the roots" recipes and cooking methods, but these folks have eclipsed them all with the personal stories, dedication, recipes and of the absolute love to produce fine fried chicken by those whose craft presently define the historical and present definition of what fried chicken is. It is their life and accomplishment and their contribution to the greatest meal ever made: Fried Chicken.

This is the BEST BOOK EVER for frying really good chicken. I'd searched for decades for THE recipe to make southern fried chicken as I remember my Mom made it. This book has it and many other options that are bound to have one for your taste. The one I found best and used a technique I hadn't previously tried was from a restaurant in Harlem. If I recall correctly the chef was originally from Alabama. At any rate, if you're looking for a good fried chicken recipe, it's sure to be found in this book.

FABULOUS! EASY TO READ. WHEN IS THE LAST TIME I READ OR HEARD THE WORD GRIBENES. I ADORE FRIED CHICKEN AND EVEN THOUGH I DON'T FOLLOW DIRECTIONS WELL, I HAVE COMBINED MANY OF THE INGREDIENTS LISTED IN SOME OF THE RECIPES, AND MY CHICKEN CAME OUT PRETTY GREAT!! LOVE THE PEOPLE WHO HAVE BEEN CHOSEN FOR THIS BOOK. I LOVE EVERYTHING ABOUT THE BOOK. THANK YOU FOR WRITING THIS. I WILL USE AND LOVE THIS BOOK FOR YEARS, AS I PERFECT THE ART OF FRYING CHICKEN.

If you are a fan of Fried chicken, get this cookbook. I've learned valuable tips in this cookbook, that explained the why my Mom made chicken the way she did. Great recipes from around the country.

Hattie's Hot Chicken is one my favorite recipes from this book.

I LOVE this cook book! Not only is it filled with several different recipes for fried chicken, but its introductions to the chefs, their restaurants, and their philosophies make for fascinating reading. Even if you have no intention of ever frying a chicken, buy this book, curl up in your favorite chair, and enjoy the story of one of America's classic comfort foods.

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