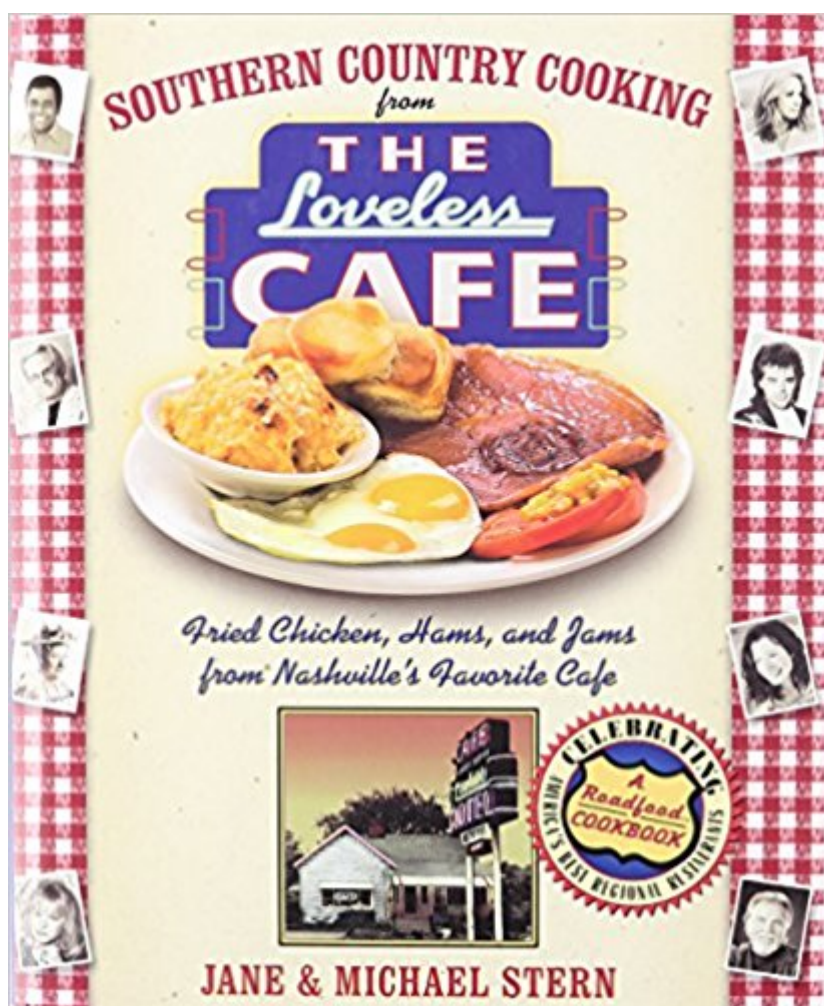


The book was found

Southern Country Cooking From The Loveless Cafe: Fried Chicken, Hams, And Jams From Nashville's Favorite Cafe



Synopsis

Beginning as a party house in the forties, the then private home had one of the largest hardwood living room floors around, perfect for dancing the night away. In the fifties it was known as the Harpeth Valley Tea Room owned by Lon and Annie Loveless. In 1951 it became the Loveless Cafe and in the seventies and eighties "the modest roadside eatery that once had been Nashville's secret went national. Discovered by food writers . . . the Loveless found itself recognized as a precious cultural institution." As fast food gained popularity travelers were looing for old-fashioned country cookin'. The Loveless Cafe is like stepping back in time, where the biscuits and jams are made from scratch and the pork is cooked until the meat falls off the bone. It's an institution in Nashville and a favorite destination of celebrities and locals alike. The Loveless offers an authentic experience that reminds people of their childhood and of great southern traditions. "One of the five 'Best Places in America for Breakfast.'" ?CBS This Morning "If you want to taste the best country cooking anywhere, you just need to go to my favorite restaurant, The Loveless Cafe. Everything they serve is great. I guarantee it! Do yourself a favor and pay them a visit." ?George Jones "Loveless Restaurant, the real McCoy of Southern cooking." ?USA Today

Book Information

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Customer Reviews

Michael Stern was raised at a Heartland table of square meals. The Sterns'™ monthly "Roadfood" column in Gourmet magazine has earned them three James Beard Awards for journalism. They are heard weekly on Public Radio's The Splendid Table. Jane Stern was raised in New York City and southern Arizona, learning to love both hot pastrami sandwiches and bordertown

chimichangas. She met Michael Stern when they were graduate students at Yale University, at which point the couple set out on a lifelong quest to find the best American food and to write about it. --This text refers to an alternate Hardcover edition.

This is a review of the Kindle edition. The Kindle Edition contains numerous formatting errors and needs major editing or re-formatting. For example, in middle of the directions of one recipe is an ingredient list for a different (unidentified) recipe. Conversely, there are multiple recipes missing ingredients. Very confusing and the worst part is that you don't get the complete cookbook as there are so many defective recipes. Needs major proofreading and editing!

The recipes were all mixed up or combined. Pages out of order. Nice history of the restaurant.

Would like to visit

I saw this book before I purchased it. Some friends had gone to Loveless Cafe and eaten there. They raved about the food. After seeing the book, I was happy to find it on . I was pleased with the promptness of the order as well as the book. The recipes are pretty simple. Just simple, good, down home cooking.

Ingredients for peach preserves and chicken salad are co- mingled, as are other recipes. Some recipes do not have ingredients with the recipe; others do not have a title. I could not recommend this book until the formatting issues are resolved.

If you're looking for the famous biscuit recipe, you won't find it. But you don't have to buy the book to figure that one out. Just peruse the index/t.o.c prior to purchase to see the recipes offered in round two of the Loveless Cafe.I have the first Loveless Cafe cookbook, from when it was featured on Discovery Daytime 5 or 6 years ago. The lasagna recipe is excellent. From the second cookbook, I've tried the mashed potatoes & macaroni & cheese recipes.... also excellent. However for a family of 4 (such as ours), you're best suited to cut both recipes in half unless you're planning to feed an army. I served half of each recipe for dinner, and had to place the other halves in the freezer for later meals.PS: In reading the other posts, I seriously doubt there's Gin in the biscuit recipe. Buttermilk is usually the secret ingredient which lends biscuits that 'kick in the background'. The previous best-guess-recipe is missing lard. My best guess for the secret biscuit recipe includes flour, baking powder, salt, crisco from the can, buttermilk, & melted butter.

This is a great cookbook. The recipes turned out just like they would in the restaurant.

I got the book as an early wedding present from my fiancé. We have been to the Loveless Cafe many times. I was aware that the biscuit recipe wasn't in the book. You will never pry it from the Loveless Cafe. I have made several things from the book and they have been excellent. The peanut butter pie is very good, plus it freezes very well. So far, I'm thrilled. I can't wait to try other things from the book. It's a book for those that love Southern cooking. Mighty fine cooking!

The recipes alone make me want to go to the restaurant! I am looking forward to trying these recipes!

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